



**Dedicated
Serving
System**

DS-BCF/R202

Blast Chiller & Freezer for Rational Combi Trolley 202

Features & Advantages

- Blast chills up to 150 kg, from +90°C to +3°C in 90 minutes; Blast freezes up to 150 kg, from +90°C to -22 °C in around 180 minutes depending on the food density.
- Operation modes include Blast Freeze, Soft Chill for less dense items such as individual portions, Hard Chill for products with greater density, Holding for chilled or frozen items.
 - Blast Freeze range: -22°C to -12°C
 - Soft Chill range: -4°C to 2°C
 - Hard Chill range: -11°C to -5°C
 - Holding range: -21°C to 4°C
- Intelligent air flow system is designed and built for an even and consistent chilling/freezing.
- Energy efficient with high velocity fans and large surface area evaporator.
- Automatic hot-gas defrost at the end of every blast cycle or in storage mode.
- Designed and engineered to operate efficiently up to a 43°C ambient temperature.
- HACCP data access records all operating modes, time and temperatures used during the previous 30 days, all downloadable to a USB device. Such data can be stored/retrieved for up to one (1) year if connected to a remote device such as i-Cloud, etc.
- Three (3) detachable internal-product-temperature probes are provided and equipped for convenient and easy food temperature tracking and monitoring.
- Designed to accept Rational combi oven 202 trolley and DSS combi warmer and blast chiller/freezer trolley Model DS-CW-RT202 to support high volume and efficient food production (blast chilling/freezing, rethermalization, staging and service).
- Easy access for service and maintenance.
- Remote option is available.

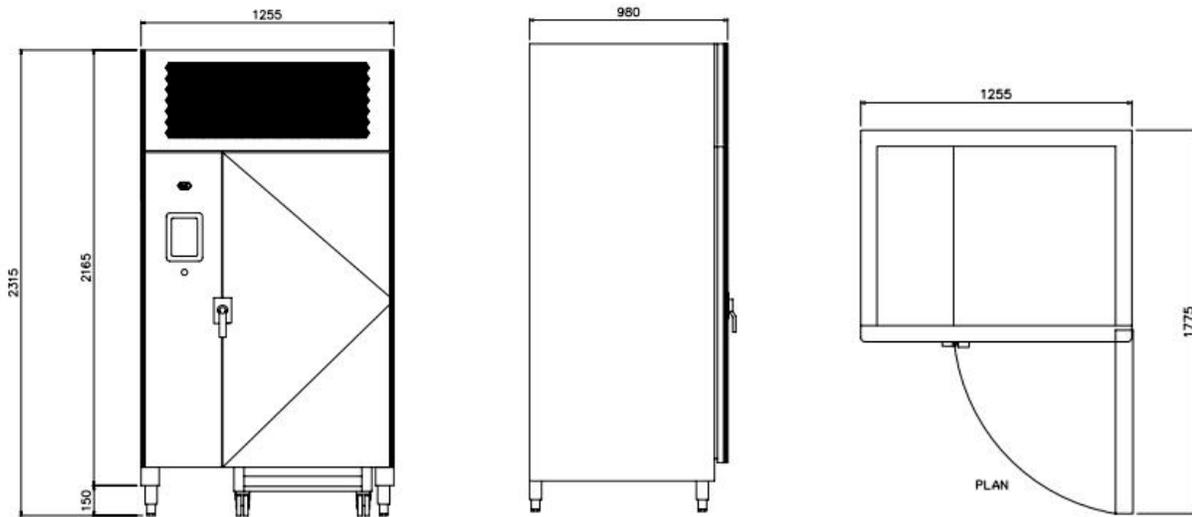


Specifications

- #304 Stainless steel interior & exterior.
- CFC –Free injected polyurethane insulation for environmental protection.
- The refrigeration system is self-contained using R-404A refrigerant.
- Operating temperature ranges from +4°C to -22°C, functional efficiently even up to a 43°C ambient temperature.
- Operation modes include Blast Freeze, Soft Chill, Hard Chill, and Holding.
- Large LCD display temperature controller.
- One (1) USB port – HACCP data access capable of recording all operating modes, time and temperatures used for minimum 30 days, all downloadable to a USB device.
- Audio visual temperature alarms come as standard, along with HACCP capability.
- Three detachable internal product temperature probes.
- One (1) lockable door.
- Compatible and able to accept Rational Combi Oven 202's roll-in pan cart (trolley) and/or DSS roll-in pan cart (trolley) Model DS-CW-RT202.

Note: Roll-in pan cart (trolley) is optional.





Technical Specifications

Model	Pan / Product Capacity	Temperature	Refrigerant	Voltage	Phase	Cycle	Amps	Kw	Cord Length
DS-BCF/R202	(40) 1/1 GN pans; (20) 2/1 GN pans; 150 kg;	-22 / +4°C	R404a	400-480V	3	50/60 Hz	13	5	2.5M

Dimensions & Weights

Interior Dimensions (W x D x H in mm)	Exterior Dimensions (W x D x H in mm)	Product Net Weight (kg)	Shipping Dimensions with Wooden Crating (W x D x H in mm)	Shipping Weight with Wooden Crating (kg)
750 x 760 x 1450	1255 x 980 x 2315	430	1455 x 1120 x 2260	480

INSTALLATION REQUIREMENTS

- Equipment must be installed level.
- Equipment must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.

CLEARANCE REQUIREMENTS

- Rear 25mm, Left and Right Side 25mm, Top 500mm.
- 500mm minimum from heat producing equipment.

Note: Three (3) years international warranty on parts.



DK Resources International Ltd

Marketed & Distributed by:

DK Resources International Ltd.

Tel: +852 68906866; +65 90180938; Fax: +65 62342036

E-mail: dss168@hotmail.com; dss-sales168@hotmail.com; dannyk88@singnet.com.sg

Due to ongoing product improvement, specifications are subject to change without prior notice