

Product Specifications

Blast Chiller/Shock Freezer

CBF559: 20 Tray Blast Chiller/Shock Freezer, Roll-in





(Remote condenser unit)

Features and Specifications

Capacity: 1 full-sized speed rack (18" \times 26" sheet pans) or 1 combi cart (70.055" H \times 30.35" W \times 35.15" D)

AISI 304 Stainless steel interior and exterior, ETL sanitation certified

Operating temperature range: -40°F to 50°F

Blast chilling yield (194°F to 37°F in 90 min): 440.93 lb | Shock freezing yield (194°F to 0°F in 270 min): 385.81 lb

7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.

Autodefrost

Multi-core probe with 4 reading points

Remote condensing unit included (assembly required). 33' run distance

Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design

Interior rounded corners, removable door gasket, interior side racks, and evaporator compartment for easy cleaning

Environmentally friendly R452A refrigerant: 212 oz (6.0 kg)

Self-closing door with 105° stop. Lock included.

Cabinet dimensions: 88 7/8" H x 59 1/16" W x 52 11/16" D

Remote condenser unit dimensions: 28"H x 56 1/8" W x 40 1/2" D

5 1/2" ramp included

Model Details			
Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCBF559-SS12A	20 Tray Blast Chiller/Shock Freezer, Roll-in (Cabinet)	230 / 60 / 1 / 4	1,565 lbs
	Remote Condenser	230 / 60 / 3 / 15	

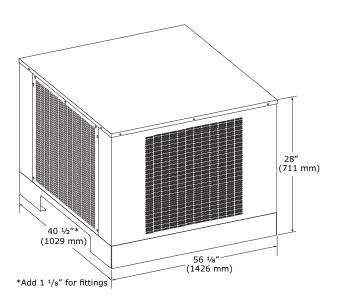


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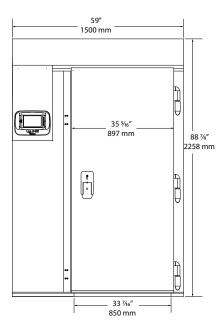
Top

59" 1500 mm 38 15/16" 47 ¼" 50 ¾" 990 mm 200 mm 1290 mm 32 ¾6" 818 mm 33 1/16" 850 mm

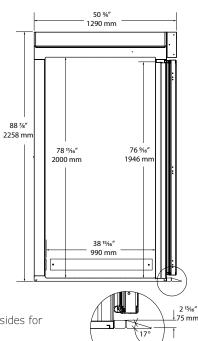
Remote Condensing Unit



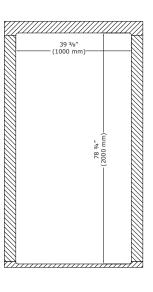
Front



Side



Interior



Note: Condensing unit requires clearance of 39 3/8" on all sides for proper ventilation.

Remote condenser unit 300,000 BTU/h / 7.5 HP RLA: 23.7 | LRA: 107 | MCA: 34.725 | MOP: 58.425

Commercial Warranty

1 Year (parts & labor) / 5 year sealed system (parts) See complete warranty for details

*All tests completed using 2" thick food products









