

Features and Benefits

- **Safe food handling** An optimal way to rapidly decrease the temperature of food minimizing bacteria growth. Constructed to meet HACCP regulations.
- **High quality chill and versatility** Work with hard chill, soft chill, hard freeze and soft freeze. Obtain constancy with access of up to 100 programs.
- **Product organization** Implement a cook and chill process in your kitchen for a better management of inventory.
- **Efficiency** The chilling cycle will go from 194°F to 37°F in 90 minutes. The freeze cycle will go from 194°F to 0°F in 240 minutes.
- **Precision** Core temperature probe equipped.
- **Environmentally safe** High density polyurethane foam insulation which is **CFC & HCFC FREE**.
- **High quality construction** With internal and external finish of ANSI-304, 18/10 Stainless Steel with a scotch brite exterior finish.
- **Warranty** (1) year parts and labor, (5) years compressor.



■ | **OBF084 AF**



■ | **OBF051 AF**



■ | **OBF054 AF**



Conforms to
UL Std. 471
& CAN/GSA
Std. C22.2 No. 120



Conforms to
NSF Std. 07



Made in Italy

Blast Chillers

Technical

Models	Dimensions H x W x D (in)	Door opening width	Door opening height	Internal depth	Thickness	Capacity
OBF051 AF	33.5 x 31.1 x 27.5	26.3	15	18.7	2.4	5 - 21" x 13" sheet pans (not included)
OBF054 AF	33.5 x 33.5 x 29.9	28.7	15	18.7	2.4	5 - 26" x 18" sheet pans (not included)
OBF084 AF	52 x 33.5 x 33.5	28.7	24.8	20.1	2.4	8 - 26" x 18" sheet pans (not included)

CONT.

Models	Freezing cap. (lbs)	Refrigerant	Electric power supply (Hz)	Watts	HP	Amp	Noise level dB (A)	Net weight
OBF051 AF	26	R404A	208-240/1/60	1167	1.5	6.1	<70	254 lbs
OBF054 AF	26	R404A	208-240/1/60	1167	1.5	6.1	<70	254 lbs
OBF084 AF	35	R404A	208-240/1/60	1786	2.5	10.1	<70	331 lbs

mod-M—(*) Temp. evap. -25°C Temp. cond. *45° / Temp. evap. -10°C Temp. cond. *55°

