

Features:

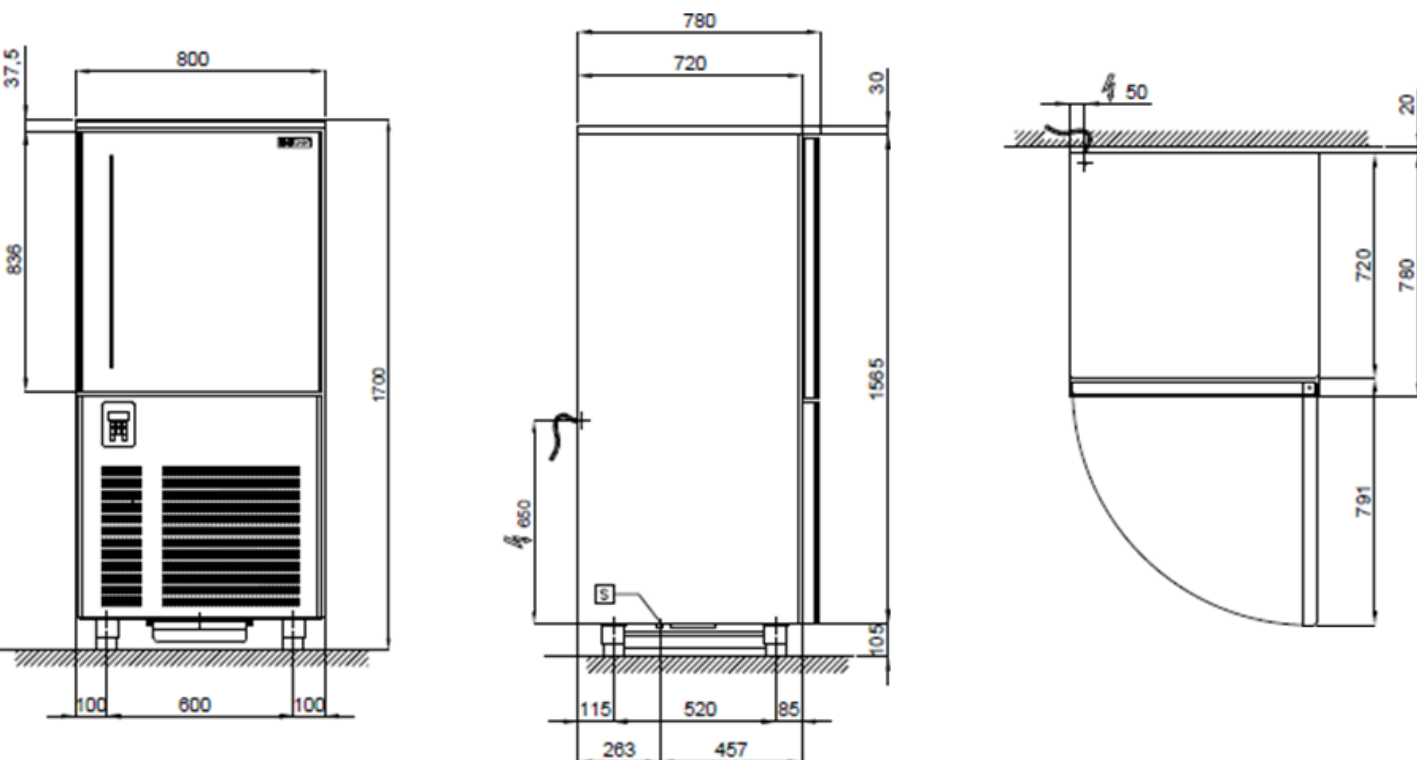
- Capacity - Will accept 10 x 1/1gn trays or 600 x 400mm trays - 67mm shelf centres
- Finish - Food grade 304 stainless steel interior and exterior
- Digital controls - one-touch operation.
- Preservation mode - once chilling/freezing has taken place the unit automatically switches into chilled/frozen storage mode
- Cooling capacity - 30kg in chill mode max of 90 minutes - 20kg in freeze mode max time of 240 minutes
- Hard/Soft Chilling - choice of time or by core probe (supplied)
- Freezing - choice of time or by core probe (supplied)
- Coated evaporator prevents corrosion
- Cleaning - radiused corners & removable shelf supports allows easy cleaning
- Refrigerant - R290
- Climate class - 5
- Castors - supplied as standard
- Options - 1/1gn trays, wire shelves
- Warranty - 2 years parts 1 year labour



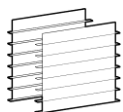
Technical details

Model	Cooling capacity	Dims W x D x H	Power Kw	2024 List Price
Chefsrange BCB/10E	30kg chilled - 20kg frozen	800 x 820 x 1700	230v 13amp	£7,920.00

INSTALLATION DIAGRAM:



ACCESSORIES AND OVERPRICES ON REQUEST:



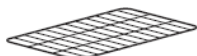
45100202 Pastry structure for no. 10 60x40 trays, pitch mm 16,5 for BCB/10 (overprice)



45020503 Pair of guides for 60x40 trays structure



45000540 Set of castors Ø 100 mm



45100240 Stainless steel GN 1/1 rack

45100242 Stainless steel 60x40 cm rack

40200560 60Hz frequency (overprice)