



# FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

## 0.88 HP BLAST CHILLER, FITS 3 (13"x 21") TRAY

Items: 46671 | Model: BC-IT-0103-T

### RAPIDLY COOL FOOD WITH OMCAN'S BLAST CHILLERS

Blast Chillers cool food rapidly by circulating cold air through the unit until temperature falls down to safe levels. These units are designed to quickly lower the temperature of foods to minimize bacterial growth ensuring food down through the danger zone within minutes compared to the hours it takes when stored in a refrigerator. Blast chillers also offer an advantage over traditional freezer by rapid freezing the food which produces fewer and smaller ice crystal resulting with minimal damage to the food. This improves the frozen food's texture once it is reheated. Although they are typically more expensive than traditional refrigerators, they are mostly used in hotels, restaurants, and food operation business.



**WARRANTY**  
24 MONTHS



NEMA  
6-15  
250 VAC / 15 AMP  
RECEPTACLE



Authorized Dealer