

BC and BC/BF 960, BC and BC/BF 990 Blast chiller and blast chiller/freezer rooms for trolley operation

Porkka has a wide range of BC blast chill rooms and combined BC/BF blast chill and freezer rooms for a wide range of uses. Trolley operated models are available in several different sizes, both as a single-door and passthrough model.

GN 1/1 trolleys are suitable for use in BC and BC/BF 960 and BC and BC/BF 990 rooms. BC/BF models have an insulated floor with an optional ramp. All of these models are delivered ready for a central cooling unit connection. The equipment requires drainage for defrost water. The range includes models for both HFC and R744 (CO₂) refrigerants.

Features

- The new SMH soft-/medium-/hard- process control for blast chilling/freezing
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- Convenient single product probe for precise and accurate soft chilling
- Storage function
- Audible and visual local alarms for HACCP purposes
- Exterior / Interior finish and chassis in stainless steel
- HFC-free polyurethane insulation, thickness 80 mm
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish
- Electrical supply 230V/50Hz

Optional accessories

- LED lights up when the door opens
- Floor for BC model
- Ramp for trolley use
- Floor immersion readiness

R744 –mallit (CO₂)

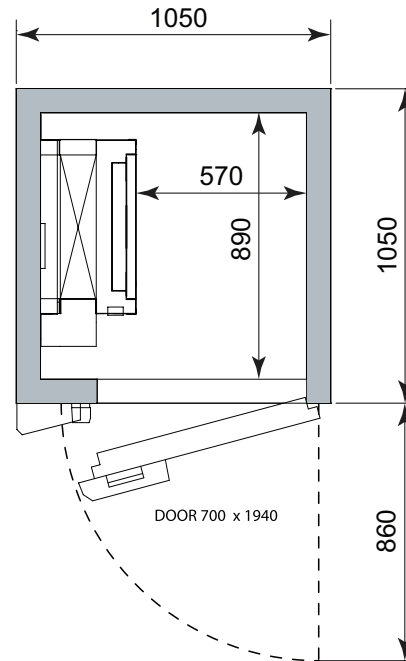
- **Electrical connections / control unit**
Includes electronic expansion valve with accessories



BC/BF 990 SMH
Note! Ramp is available as an accessory

HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



Technical specification and prices

BC and BC/BF –ROOMS		BC 960	BC 990	BC/BF 960	BC/BF 990
PRICE CC R744					
PRICE CC R744, CAREL****					
PRICE CC R452A					
Cooling effect / evaporating temperature -15 °C	kW	7	10	7	10
Cooling effect / evaporating temperature -30 °C	kW	–	–	2,6	3,7
Connected power for central plant systems	kW	2,06	2,06	2,06	2,06
Voltage	V / Hz	230 / 50	230 / 50	230 / 50	230/50
Exterior width	mm	1050	1050	1050	1050
Exterior depth	mm	1050	1050	1050	1050
Exterior height	mm	2100	2100	2100	2100
Maximum trolley height recommended	mm	1800	1800	1800	1800
Ambient temperature	°C	5-32	5-32	5-32	5-32
Blast Chilling capacity 90 min.*	kg	60	90	60	90
Blast Freezing capacity 6h**	kg	–	–	60	60
Blast Freezing capacity 2,5h***	kg	–	–	35	50

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

**** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

BC and BC/BF 24-100, BC and BC/BF 48-200

Blast chiller and blast chiller/freezer rooms for trolley operation

BC and BC/BF 24-100 and 48-200 are intended for GN 1/1 trolley operation. They are also suitable for GN 2/1 trolleys. BC/BF models have an insulated floor with an optional ramp. The models are delivered ready for a central cooling connection. The equipment requires drainage for defrost water. The range includes models for both HFC and R744 refrigerants.

Features

- The new SMH soft-/medium-/hard- process control for blast chilling/freezing
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- Convenient single product probe for precise and accurate soft chilling
- Storage function
- Audible and visual local alarms for HACCP purposes
- Exterior / Interior finish and chassis in stainless steel
- HFC-free polyurethane insulation, thickness 80 mm
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish
- Electrical supply 230V/50Hz

Optional accessories

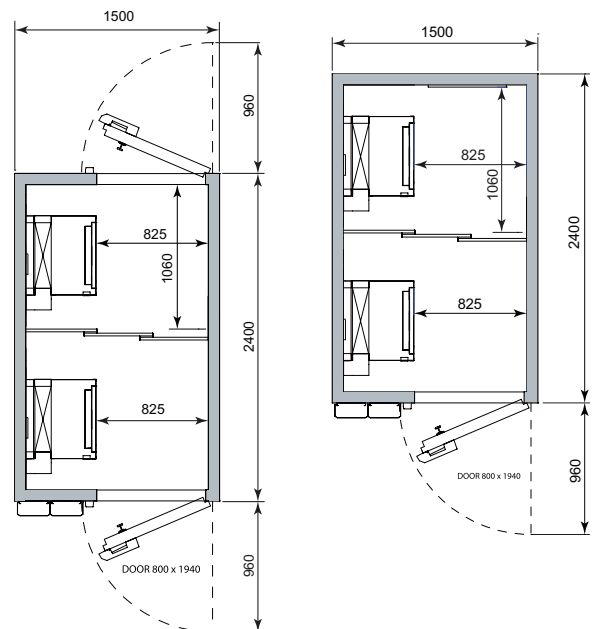
- LED lights up when the door opens
- Floor for BC model
- Ramp for trolley use
- Floor immersion readiness

R744 –models (CO₂)

- **Electrical connections / control unit**
Includes electronic expansion valve with accessories

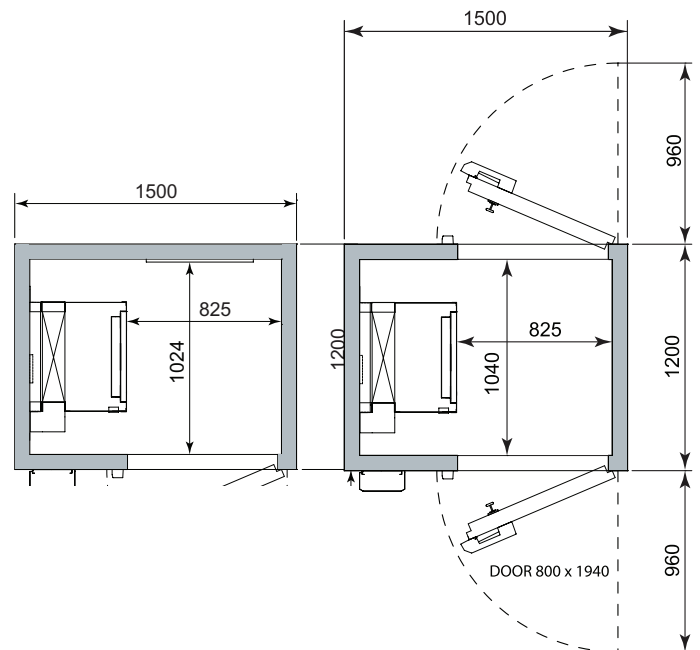


BC/BF 48-200 SMH



HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



Technical specification and prices

BC and BC/BF -ROOMS		BC 24-100	BC 48-200	BC/BF 24-100	BC/BF 48-200
PRICE CC R744, 1-door					
PRICE CC R744, 2-doors					
PRICE CC R744 CAREL, 1-door ****					
PRICE CC R744 CAREL, 2-doors ****					
HINTA CC R452A, 1-door					
HINTA CC R452A, 2-doors					
Cooling effect / evaporating temperature -15 °C	kW	10	10	2 x 10	2 x 10
Cooling effect / evaporating temperature -30 °C	kW	–	–	3,7	3,7
Connected power for central plant systems	kW	2,1	2 x 2,1	2,1	2 x 2,1
Voltage	V / Hz	230 / 50	230 / 50	230 / 50	230/50
Exterior width	mm	1500	1500	1500	1500
Exterior depth	mm	1200	2400	1200	2400
Exterior height	mm	2100	2100	2100	2100
Maximum trolley height recommended	mm	1800	1800	1800	1800
Ambient temperature	°C	5-32	5-32	5-32	5-32
Blast Chilling capacity*	kg/min	100/90	2 x 100/90	100/90	2 x 100/90
Blast Chilling capacity 90 min.*	kg	100	2 x 100	100	2 x 100
Blast Freezing capacity 6h**	kg	–	–	100	2 x 100

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

**** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed