

Item #: 449SF10 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SF-10 31" Reach-In Blast Chiller / Freezer 88 lb. / 77 lb.

Item #449SF10



Technical Data

Width	31 Inches
Depth	29 Inches
Height	62 Inches
Power Cord Length	59 Inches
Interior Width	25 3/8 Inches
Interior Depth	16 1/8 Inches
Interior Height	41 1/8 Inches
Amps	12 - 16 Amps
Phase	1 Phase
Voltage	120 Volts

Features

- Holds up to 10 full size food pans
- Can chill up to 88 lb. of food or freeze up to 77 lb. of food
- Includes an internal food probe with hard freeze mode and self-heating probe for easy removal
- Easy-to-use quick chill and quick freeze modes for simple operation
- R-290; 120V, 2 hp

Certifications



ETL Sanitation

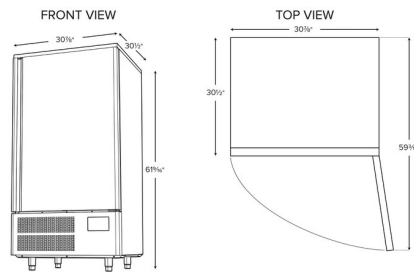


5-15P

Technical Data

Chill Capacity	88 lbs.
Compressor Location	Bottom Mounted
Food Pan Capacity	10 Pans
Freeze Capacity	77 lbs.
Horsepower	2 hp
Installation Type	Freestanding
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Type	Blast Chillers

Plan View



Notes & Details

Rapidly chill and freeze food in batches with this Avantco SF-10 31" reach-in blast chiller / freezer! Quickly and efficiently cool your food through the temperature danger zone to protect meats, fish, produce, and other foods from bacteria that cause food-borne illness. This unit is capable of both blast chilling and shock freezing cooked or uncooked food in accordance with HACCP guidelines. If you want to rapidly chill hot food to 37 degrees Fahrenheit in 90 minutes, this unit can handle a total of 88 lb. In freezing applications, you can load this unit with up to 77 lb. of food to freeze down to 0 degrees Fahrenheit in 4 hours. In addition to quickly cooling food product through the danger zone, your blast chiller can be used to harden housemade ice cream or gelato quickly for smaller ice crystals and improved mouthfeel.

Get started quickly with an easy-to-use control panel complete with quick chill and quick freeze modes to get the temperature of your food products down quickly with the push of a button. Complete with a core temperature probe inside of the cabinet, you can ensure your foods are arriving at the ideal internal temperature. By inserting the probe and using the hard freeze mode, you can verify the center of the product is cooled to the target temperature. Plus, the probe can even heat up so that it's easier to remove from hard frozen food!

This blast chiller features a 2 hp refrigeration system that uses R290 refrigerant to cool your food quickly to safe temperatures. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it the most compliant choice for your business. Since this unit utilizes auto evaporation and has a condenser filter, this model offers reduced maintenance needs. It requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.