

Item #: 449SF5 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SF-5 30" Countertop Blast Chiller / Freezer 31 lb. / 26 lb.

Item #449SF5



Technical Data

Width	30 Inches
Depth	29 Inches
Height	33 Inches
Power Cord Length	59 Inches
Interior Width	24 9/16 Inches
Interior Depth	16 1/8 Inches
Interior Height	14 3/4 Inches
Amps	6.4 - 9 Amps
Phase	1 Phase
Voltage	120 Volts

Features

- Holds 5 full size food pans
- Can chill up to 31 lb. of food or freeze up to 26 lb. of food
- Includes an internal food probe with a hard freeze mode and heat mode for easy removal
- Minimizes maintenance with auto evaporation and a condenser filter
- 120V, 1 hp, R-290 refrigerant

Certifications



ETL Sanitation



5-15P

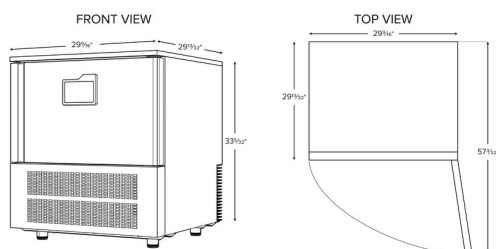


ETL, US & Canada

Technical Data

Chill Capacity	31 lbs.
Compressor Location	Bottom Mounted
Food Pan Capacity	5 Pans
Freeze Capacity	26 lbs.
Horsepower	1 hp
Installation Type	Countertop
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Type	Blast Chillers

Plan View



Notes & Details

Rapidly chill and freeze food in small kitchens with this Avantco SF-5 30" countertop 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 31 lb. in 90 minutes. In freezing applications, you can load this unit with up to 26 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.

Designed to sit on the countertop, this blast chiller is small and compact enough to fit in most kitchens - even those with limited space to spare! For your small restaurant or cafe where you want to prepare some portions of food ahead of time and quickly chill or freeze them for use at a later date, this blast chiller is a great choice.

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 1 hp refrigeration system that uses R-290 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.