

BCR/BFR-1050 Blast Chiller (with remote condensing unit)

Item No. _____

Model: **BCR/BCF-1050**



GENERAL INFORMATION

Henny Penny's BCR-1050 and BFR-1050 roll-in blast chillers/freezers will cool up to 1,050 lbs. (480 kg) of hot food from 140°F (60°C) to 40°F (5°C) in 90 minutes or less in 2 in. steam table pans or other appropriate containers.

The BCR-1050 is designed strictly for blast chilling. BFR-1050 units also act as blast freezers and can take 1,050 lbs. of hot food from 145°F to 0°F in 4 1/2 hours

BCR/BCF-1050 have easy-to-use digital controls and are designed for use with remote condensing units. An onboard HACCP printer automatically records the time and food temperature at the start and end of each blast chilling cycle.

Units have a temperature probe made of type 316L stainless steel fitted with four (4) temperature sensors that enable core temperatures of different food products to be locat-

ed easily and displayed.

Units automatically stop the freezing/chilling cycle as soon as desired temperature level is recorded (-18°C/-04°F or +10°C/50°F).

Units have an electronic control that ends blast freezing or chilling cycles by counting down time in Timer mode, while final temperature is automatically maintained. Units memorize last timer settings and control the length of the de-icing cycle. Units' controls record products' core temperatures when a cycle starts and ends, and use audio and visual alarms to signal the end of each cycle. Units can connect to a printer, a PC or a network via a HACCP communication board (RS 232C type port).

Units employ a type R404A refrigerant that is CFC free.

Units' de-icing mode removes excess ice or water quickly; a holding mode is automatically triggered at the end of each cooling cycle.

STANDARD PRODUCT FEATURES

- Stainless steel cabinet with polyurethane foam injected insulation Accepts up to 40 standard steam table pans (2 1/2 in. deep) from the MOR-40 Mobile Oven Rack or other sheet pan rack rolled directly from a Henny Penny Combi into the BCR- 1050.
- Touch-pad controls feature simple icons and a large digital display
- Temperature displays can be set in

°F or °C

- Units' operations can be enabled either by a timer or by the multi-point Frigiprobe that automatically controls food chilling
- Self-diagnostic system identifies and displays service requirements
- Automatic holding mode is triggered at end of chilling cycle
- De-icing mode rapidly removes excess ice or water
- BFR-1050 blast freezer comes

with a 20-mm insulated floor covered with 305 stainless steel and a ramp

OPTIONS & ACCESSORIES

- Available pass-through design
- Right- or left-hinged doors
- Unit can connect to a printer, a PC or a network via a HACCP communication board (RS 232C type port)

LABORATORY CERTIFICATIONS



WARRANTY TERMS

NEW EQUIPMENT: Any part of a new BCR/BCF-700 blast chiller, except lamps and fuses, that proves to be defective in material or workmanship within two (2) years from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the BCR/BCF-700 blast chiller must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any BCR/BCF-700 blast chiller replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

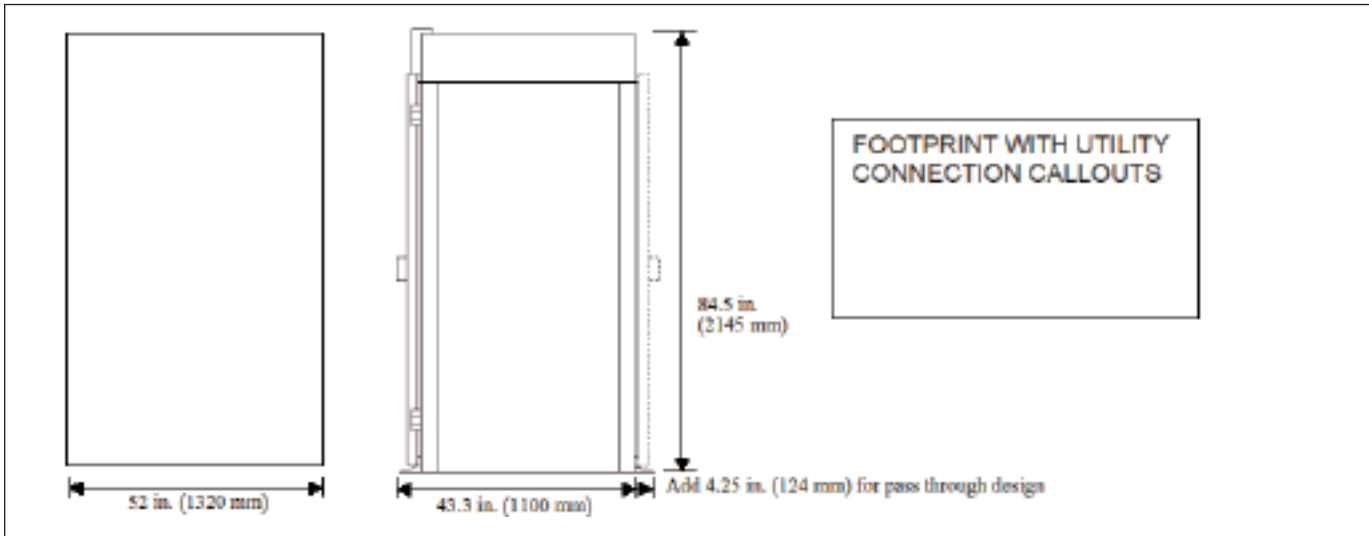


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Model: **BCR/BCF-175**



DIMENSIONS

Length: 52 in. (1,320 mm)
Depth: 48 in. (1,223 mm)

Depth (cabinet only):
Depth (with door open 90°):
Clear Door Width:
Clear Door Height:
Height: 84.5 in. (2,145 mm)

SHIPPING

Crated Length: (in.)
Crated Depth: (in.)
Crated Height: (in.)
Crated Volume: (cu. ft.)

WEIGHT

Uncrated Net Weight:
 1,320 lbs. (600 kg)
Crated Gross Weight:

REQUIRED CLEARANCES

Top: 16 in. (400 mm)
Sides: 3 in. (70 mm)
Back: 4 in. (100 mm) with no pass-through; 8 7/8 in. with pass-through

CAPACITY

Maximum product capacity: 1,050 lbs. (480 kg)
Load Capacity BCR: 794 lbs./360 kg (+63 to +10°C within 85 min.)
 BFR: 1,050 lbs./480 kg
 BCR: 1,050 lbs./480 kg (+63 to +10°C within 110 min.)
 BFR: 1,455 lbs./660 kg

Accepts up to 40 standard steam table pans (2 1/2 in. deep) from the MOR-40 Mobile Oven Rack or other sheet pan rack rolled directly from a

Henny Penny combi into the BCR/BFR-1050)

REFRIGERATION

Refrigerant type: R404A

WATER CONNECTION

No connection. May use 1 in. (25 mm) drain

ELECTRICAL

Volts	Phase	Cycle/Hz	KW	Amps
200	3	50/60	4.1	15
208-240	3	60	4.1	15
230	3N	50	4.1	10

BIDDING SPECIFICATIONS

- Provide HP BCR-/BFR-1050 blast chiller/freezers capable of cooling up to 1,050 lbs. (480 kg) of hot food from 140°F (60°C) to 40°F (5°C) in less than 90 minutes
- Units shall have stainless steel cabinet with polyurethane foam injected insulation 1/8 in. (80 mm) thick in full compliance with NSF standards in force
- Units' remote compressors will use R404A refrigerant and feature two (2) anti-corrosion-treated evaporators, each with a thermostatic expansion valve, fitted with an M.O.P. (-4°F/20°C) for combined-function models (chilling and freezing).

Specifications

- Air-cooled condensing unit.
- Condensing unit hooding for direct outside installation.
- Liquid tank with safety valve.
- Condensing pressure control.
- HP/LP safety cut-out.
- LP cut-out control: "pump down" control.
- Drier, sight glass.
- Wired electrical box with protection.

Provide for

- Line, insulation and refrigerant charge.
- Unit electrical supply.
 - Units' operations shall be enabled either by a timer or a multi-point probe that automatically controls food chilling
 - Units will automatically trigger holding mode at the end of chilling cycles

- Units will have a de-icing feature that prevent ice from forming on evaporators

RCU SPECIFICATIONS *next page*

Specifications subject to change without notice. For up-to-date product information, please visit www.hennypenny.com



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REMOTE CONDENSING UNIT **

General

- R404A refrigerant.
 - Selection for an ambient temperature of 32°C.
 - Maximum distance of 40 ft. (15 linear meters)
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** NOTES:

- Locate blast chiller away from cooking equipment and other sources of heat. Area should be properly ventilated, with room temperature not exceeding 100°F (38°C).
- Standard kitchen drain with trap required.
Some excess runoff from de-icing process is normal.
- Remote Condensing Unit guidelines
Following are several requirements for proper remote condensing unit.
This is not intended as a complete checklist. Installations will vary.
- Unit must have:
 - Compressor with crank case heater
 - Air or water-cooled condenser
 - Liquid receiver, liquid indicator and drier filter
 - All safety devices (oil differential pressure controller, high-pressure controller, etc.)
 - Condenser pressure controller
 - Modulating evaporator pressure regulator
 - Oil separator
 - Accumulator
 - Electrical box for power and all protections
 - Condenser must be equipped with “pump down” adjustment
 - Unit must be installed by certified refrigeration technician and electrician
 - Contact local regulatory agency for applicable refrigeration requirements



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