

Frysta Blast Chiller/Freezer

MODEL BF200



BLAST COOLING

Quickly chill cooked food from 90°C/194°F to 3°C/37°F within 90 minutes to reduce the amount of time the food is in the critical temperature zone of 5 to 63 °C (41 to 145 °F) .

BLAST FREEZING

One button press to reduce the temperature of the food item from 90°C/194°F to -18°C/0°F within 240 minutes. This program works on both cooked food and raw food.

TEMPERATURE PROBE

The integrated temperature probe allows you to see the temperature inside your food item as the process runs.

STYLISH STAINLESS STEEL

With good looks and easy-to-clean stainless steel, the Frysta will look good in your kitchen while it cools and freezes.

- Fast chilling and freezing, then steady temperature hold
- Designed specifically for the professional kitchen.
- Stand-alone or built-in options
- Environment-friendly operations with advanced refrigerant R290
- No mess: Auto-defrosting and self-evaporating

PRODUCT CODE	BF200
VOLTAGE WATAGE	110~120V~ 60Hz, 250W
BLAST COOLING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO+3°C IN 90MINS	7kg/15.4lb
BLAST FREEZING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO-18°C IN 240MINS	4kg/8.8lb
FOAMING AGENT	C5H10 (cyclopentane)
REFRIGERANT	R290
TRAY SIZE AND CAPACITY	3×GN1/2 (325×265mm× 40~65mm)
TRAYS INCLUDED	2
DIMENSIONS W×D×H (MM/IN)	630×585×475 / 24.8x23x18.7
CAVITY DIMENSIONS W×D×H (MM/IN)	330×380×235 / 13x15x9.3
NET WEIGHT (KG/LB)	39/86

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\$1,299