



PBF Blast Chillers / Freezers

Designed to ensure the safety and quality of food from prep to storage, PrepRite blast chillers/freezers offer speed and efficiency in any kitchen with an all-new design and a powerful 7" full-touch control panel. With the capability to take product from 194° F to 37° F in just 90 minutes, or blast freeze down to 0° F in just 240 minutes, PrepRite blast chillers/freezers make it easy to move food directly from the oven or steamer to the unit without pre-tempering.

Operators can count on PrepRite to meet the demands of HACCP guidelines for proper food chilling and freezing, providing a safe, reliable solution for a wide variety of product.

THE IMPORTANCE OF BLAST CHILLING

Used by chefs, restaurateurs, caterers, confectioners and more, blast chilling/freezing is the preferred method for reducing the temperature of cooked food for storage. Not only is blast chilling/freezing a convenient solution, giving operators the flexibility to prepare product ahead of time for later consumption, it's also critical for food safety, dropping the core temperature of cooked food to 37° F within 90 minutes and 0° F within 240 minutes.

FEATURES AND BENEFITS

- Exceeds HACCP/ FDA food code guidelines and NSF 7
- Corrosion resistant evaporator coil coating
- Stainless steel 304 alloy construction exterior and interior
- Heavy duty casters
- Magnetic door gasket
- Self-closing door
- Efficient hot gas defrost-standard on all models
- Right hand hinged door
- R404A refrigerant
- USB interface to upload recipes
- Preloaded recipe catalog and customized recipe programming
- Continuous cycle, defrosting cycle, ice cream hardening cycle, thawing cycle

OPTIONAL FEATURES INCLUDE:

- * Multi-point temperature probe
- * Heated needle probe



PRODUCT/MODEL HIGHLIGHTS

Intuitive Control

Features a 7" full-touch STORE RETHERM control panel with convenient programmable functions and a built-in USB interface for HACCP data download.

Efficient Design

Protected by up to 3" thick insulation and powered by a high efficiency condenser, you'll save energy while maintaining the proper temperature.

Time-Saving Performance

High-speed even air circulation with indirect flow helps safely and efficiently chill/freezing foods to their core temperature.

Product Specifications

						
	PBF3.0	PBF5.0	PBF7.0	PBF12.0	PBF15.0	PBF18.0
Outside Dimensions W x D x H (ins)	23.62 x 23.82 x 15.75	32.25 x 32.625 x 38.75	32.25 x 32.625 x 53.25	32.25 x 35 x 71	32.25 x 35 x 78.25	32.25 x 35 x 87.75
Interior Dimensions W x D x H (ins)	13.39 x 14.25 x 10.63	27.5 x 19.5 x 15	27.5 x 19.5 x 25	27.5 x 19.5 x 39	27.5 x 19.5 x 43	27.5 x 19.50 x 52
Weight (lbs)	93	255	355	497	520	620
Shipping Dimensions W x D x H (ins)	26 x 26 x 26	34 x 34 x 48	34 x 34 x 60	34 x 38 x 80	34 x 38 x 84	34 x 38 x 93
Shipping Weight (lbs)	110	290	385	540	560	660
Electrical Supply	115-120 V/ 1 PH/ 60 Hz	115-120 V/ 1 PH/ 60 Hz	208-240 V/ 1 PH/ 60 Hz	208-240 V/ 1 PH/ 60 Hz	208-240 V/ 1 PH/ 60 Hz	208-240 V/ 1 PH/ 60 Hz
Optional 3 PH Electrical Supply	x	x	x	✓	✓	✓
Circuit (A)	20, # 12 wire	20, # 12 wire	30, # 10 wire	40, #8 wire	40, #8 wire	60, # 6 wire
RLA/LRA/MOP	5/25/11	5.2/66/15	4.3/54/12	12/102/33	12/102/33	12/102/34
Heat Load BTU/HR	1,850	5,820	11,199	14,515	16,578	18,420
Ambient Temperature	BTU's are rated at 104° F ambient and -10°F evaporator temperature					
Pans (not included)	3 @ 12" x 14" x 2.5" deep	5 @ 18" x 26" x 1" deep	7 @ 18" x 26" x 1" deep	12 @ 18" x 26" x 1" deep	15 @ 18" x 26" x 1" deep	18 @ 18" x 26" x 1" deep
Distance Between Shelves (ins)	2.75	2.69	2.69	2.69	2.69	2.69
Temp Spec - Chill	+194°/+37°F within 90 minutes					
Chill Capacity (lbs)	15	50	55	70	110	200
Temp Spec - Freeze	+194°/0°F within 240 minutes					
Freeze Capacity (lbs)	11	30	35	45	70	100

Notes:

1. Pans are sold separately.
2. Three year warranty on parts and labor.
3. Additional warranty for years 3-5 on compressor (parts only).
4. Specifications subject to change without notice.









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