

Blast Chillers/Shock Freezers, Reach-In

- Technology proven to preserve nutrients, aid in reducing food waste, and minimize preparation times
- Exceeds food safety standards chilling from 194°F to 37°F in 90 min & freezing from 94°F to 0°F in 270 min
- Touch screen control allows for preset chill, freeze, and thaw cycles with custom recipe creation
- 4 casters included (2 locking) for easy mobility
- Create a complete cook and chill station with the model UCBF432-SS11A and Blodgett 101BLE/BE or 61BLE/BE models using our stainless steel UCBF432-STAND



UCBF432-SS11A



UCBF532-SS12A



UCBF632-SS12A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCBF432-SS11A	5 Tray Blast Chiller/Shock Freezer, Reach-In, Right Hand Hinge	115v / 60 hz / 1 / 20	287 lb
UCBF532-SS12A	10 Tray Blast Chiller/Shock Freezer, Reach-In, Right Hand Hinge	230v / 60 hz / 3 / 10	463 lb
UCBF632-SS12A	15 Tray Blast Chiller/Shock Freezer, Reach-In, Right Hand Hinge	230v / 60 hz / 3 / 16	541 lb

Specifications

UCBF432-SS11A dimensions: 33 15/32" H x 31 1/2" W x 31 11/16" D

UCBF532-SS12A dimensions: 64 11/32" H x 31 1/2" W x 32 7/8" D

UCBF632-SS12A dimensions: 77 5/16" H x 31 1/2" W x 32 7/8" D

UCBF432-SS11A capacity: (5) 18" x 26" sheet pans or (2) 12" x 20" x 2 1/2" H steam table pans (pans not included)

UCBF532-SS12A capacity: (10) 18" x 26" sheet pans or (5) 12" x 20" x 2 1/2" H steam table pans (pans not included)

UCBF632-SS12A capacity: (15) 18" x 26" sheet pans or (7) 12" x 20" x 2 1/2" H steam table pans (pans not included)

UCBF432-SS11A blast chilling yield (194°F to 37°F in 90 min): 44.09 / shock freezing yield (194°F to 0°F in 270min):26.46 lb

UCBF532-SS12A blast chilling yield (194°F to 37°F in 90 min): 77.16 lb / shock freezing yield (194°F to 0°F in 270 min): 55.11 lb

UCBF632-SS12A blast chilling yield (194°F to 37°F in 90 min): 143.3 lb / shock freezing yield (194°F to 0°F in 270 min): 110.23 lb

UCBF432-SS11A: 6400 BTU/h / 1.6 HP / UCBF532-SS12A: 3826 BTU/h / 1.8 HP / UCBF632-SS12A: 6081 BTU/h / 3 HP

AISI 304 Stainless steel interior and exterior, ETL sanitation certified

Autodefrost

CFC-free high-density polyurethane insulated cabinet

Environmentally friendly R452A refrigerant: UCBF432-SS11A: 35.3 oz (1.0 kg) / UCBF532-SS12A: 70.5 oz (2.0 kg) / UCBF632-SS12A: 88.2 oz (2.5 kg)

Factory pre-wired dedicated outlet with cord, UCBF432-SS11A: NEMA 5-20P plug included, UCBF532-SS12A & UCBF632-SS12A: NEMA L15-30P plug included

High efficiency compressor, bottom mount

Interior rounded corners, removable door gasket, interior side racks, and evaporator compartment for easy cleaning

Multi-core probe with 4 reading points

NSF/ANSI Standard 7 compliant

Operating temperature range: -40°F to 50°F

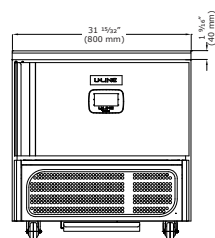
Self-closing door with 105° stop

Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design

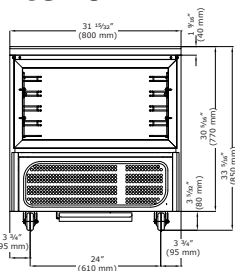
7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.

(UCBF432-SS11A)

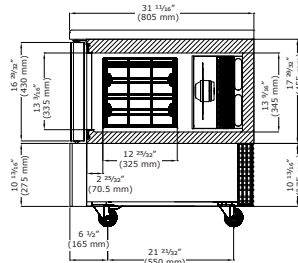
Front



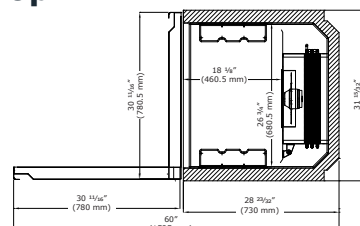
Interior



Side

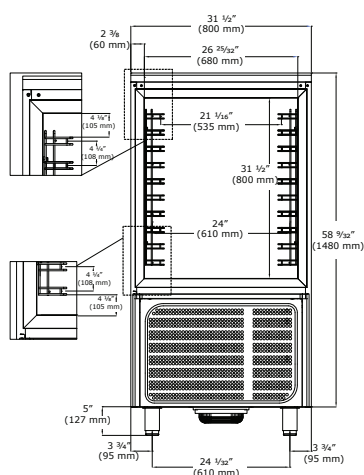
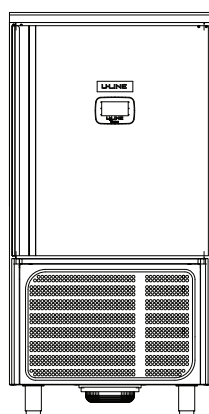


Top

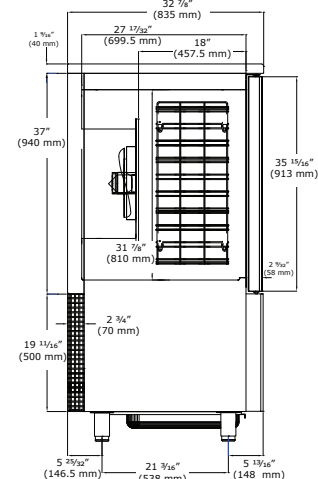


(UCBF532-SS12A)

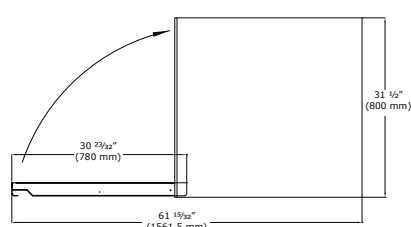
Front (CBF532) Interior



Side

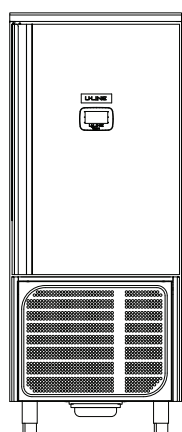


Top

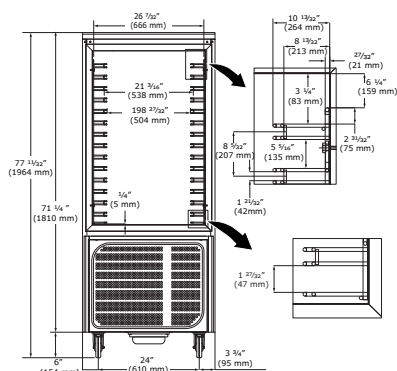


(UCBF632-SS12A)

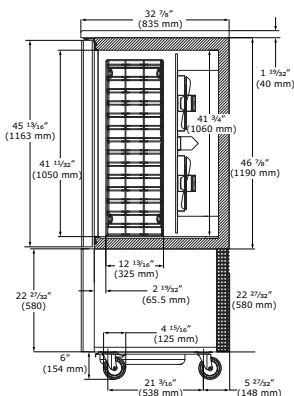
Front



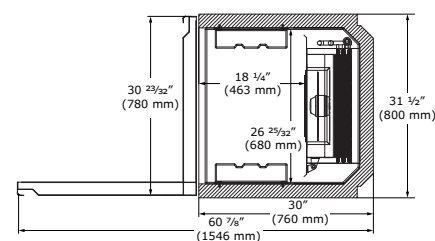
Interior



Side



Top



Note: Clearance of 11 $\frac{13}{16}$ " in the back and 19 $\frac{43}{64}$ " on sides & top is required for proper ventilation.

Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)

See complete warranty for details

*All tests completed using 2" thick food products



Intertek