

TYPE: Blast Chiller/Freezer **MODEL:** PBF-12.0



PRODUCT DESCRIPTION

Designed to support efficient, high-performance kitchen operations, the PrepRite[®] PBF 12.0 integrates seamlessly into professional foodservice workflows. It enables adherence to HACCP guidelines for cook/chill applications through a unique ambient chill method and indirect air circulation that help promote uniform temperature reduction. This controlled cooling process supports improved food quality and enhanced product safety.

Manufactured with the environment in mind, the PBF 12.0 incorporates advanced technology and essential performance features to protect long-term investment, delivering lower utility costs, improved food safety, and excellent value in today's foodservice marketplace.

STANDARD FEATURES

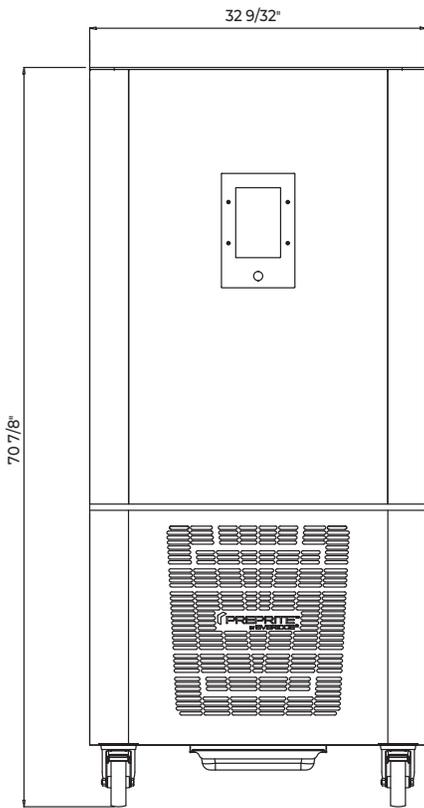
- Ambient chill method
- Indirect air circulation to improve food quality
- HACCP compliant; self-contained refrigerated system
- Electronic touch screen control; user friendly and programmable for up to 99 recipes
- USB port; front mounted for easy access to download data, such as HACCP, or upload recipes
- Automatic hot gas defrost
- Rounded interior corners for simple cleaning
- Slide out refrigeration system for efficient service access
- Single point product probe
- Stainless steel rack system for pans or shelves
- Snap-in magnetic gasket for straightforward changes or cleaning
- Self-closing door, right-hand hinged
- Casters for effortless movement, front casters can be swivel, fixed or locked
- 304 Stainless steel interior and exterior front, sides, and top.
- Refrigerant: R404
- Environmentally friendly HFO insulation

OPTIONAL ACCESSORIES

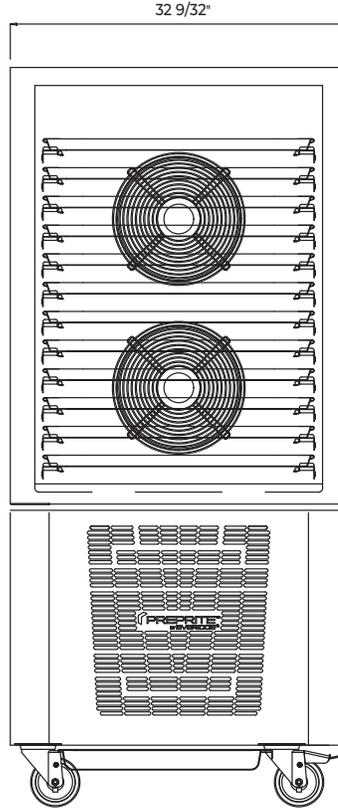
- Plastic coated shelves
 - UV sanitizer
 - Heated multi-point probe
 - Three core probe kit
 - Left-hand door
 - Door bolt lock
- Specifications subject to change without notice.

WARRANTY

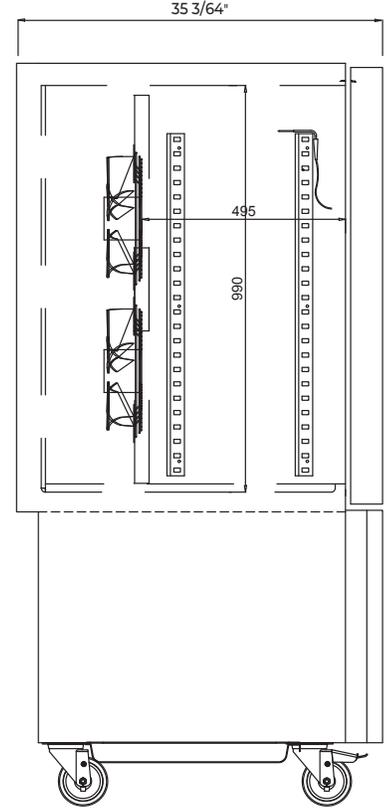
- Three year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)



FRONT VIEW



INSIDE VIEW



SIDE VIEW

MODEL: PBF 12.0

CAPACITY	OUTPUT CHILLING CAPACITY
12 pans 18" x 26" x 1" deep Pans not included	+194/+37°F 70 lbs within 90 minutes
DISTANCE	OUTPUT FREEZING CAPACITY
Between shelves 2.69"	+194/0°F 45 lbs within 240 minutes
OUTSIDE DIMENSIONS	OUTPUT THAWING CAPACITY
32.25" W X 35" D X 71" H	0°F/38°F 14 lbs within 240 minutes
INTERIOR DIMENSIONS	0°F/38°F 28 lbs within 480 minutes
27.5" (W) x 19.5" (D) x 39" (H)	0°F/38°F 42 lbs within 720 minutes
WEIGHT	HEAT LOAD BTU/HR
497 lbs	14,515 - 10° F evaporator temperature/104° F ambient
SHIPPING DIMENSIONS	ELECTRICAL SUPPLY
34" (W) X 38" (D) X 80" (H)	208-240 V/1 PH/60 Hz (3 PH optional)
SHIPPING WEIGHT	RLA/LRA/MOP: 12/102/33
540 lbs	40 A circuit, # 8 wire required

Notes: The installation of the blast chiller/freezer and the installation of the remote condensing unit must be performed by a qualified professional. All specifications are subject to change without notice.

