

BLAST CHILLERS.

CHILL FAST · SAVE MORE

TRENTO

ELEVATING CULINARY EXCELLENCE

Italian-built blast chillers for kitchens where **precision, finish, and repeatability** justify the investment.

MADE IN ITALY

Scotch-brite exterior, glossy interior, and 60 mm CFC-free insulation — built to hold performance through years of daily service.

5" TOUCH SCREEN

Run by time or core probe, with special cycles and a built-in cookbook. Probe included; cold holding starts automatically at cycle end.

BUILT TO MAINTAIN

Natural R290 refrigerant with air condensation, plus removable grid-racks that lift out for cleaning without tools.

PREMIUM


24" Countertop

24" x 25.6" x 26"

3 Trays · 13" x 21"

26.4 lb / 12 kg

17.6 lb / 8 kg

CHILL 37°F
(2.7 °C)

FREEZE -40°F
(-40 °C)

Item 48702

Model BC-IT-0031

648 W · 0.88 HP · 115V/60Hz/1Ph

5" TOUCH SCREEN · MADE IN ITALY

26.4 lb chill · 3 Trays

BEST FOR

Pastry work, plated desserts, and small-batch prep where precision matters

PREMIUM


32" Countertop

32.2" x 32.5" x 36.6"

5 Trays · 18" x 26"

40 lb / 18 kg

26.5 lb / 12 kg

CHILL 37°F
(2.7 °C)

FREEZE -40°F
(-40 °C)

Item 48703

Model BC-IT-0051

828 W · 1.1 HP · 220V/60Hz/1Ph

5" TOUCH SCREEN · MADE IN ITALY

40 lb chill · 5 Trays

BEST FOR

Busy restaurant lines, gelaterias, and pastry shops running back-to-back cycles

PREMIUM


32" Floor Model

32" x 32" x 66"

10 Trays · 18" x 26"

70.5 lb / 32 kg

55.1 lb / 25 kg

CHILL 37°F
(2.7 °C)

FREEZE -40°F
(-40 °C)

Item 48704

Model BC-IT-0101

1355 W · 1.8 HP · 220V/60Hz/1Ph

5" TOUCH SCREEN · MADE IN ITALY

70.5 lb chill · 10 Trays

BEST FOR

Hotels, banquet operations, and cook-chill programs at production volume


TRENTO

PROUDLY CANADIAN
OWNED & OPERATED SINCE 1951

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OFFER ENDS SEPTEMBER 30, 2026

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BLAST CHILLERS.

CHILL FAST · SAVE MORE

Why Add a Blast Chiller

Rapid chilling isn't a luxury — it's how busy kitchens hold quality, pass inspections, and prep ahead with confidence.

Cool Fast, Stay Compliant

Move hot food through the temperature danger zone in a fraction of walk-in time — less bacterial growth, cleaner HACCP records.

Lock In Quality

Fast chilling forms smaller ice crystals, so texture, moisture, colour, and flavour survive the cool-down and reheat beautifully.

Prep Ahead, Waste Less

Cook during slow hours, chill, and serve on demand — smoother workflow, longer safe shelf life, fewer ingredients tossed.



25" Countertop

25" × 25" × 19"

3 × GN 1/1 Pans

Item 41454

Model BC-CN-0003

300 W · 2.8 A · 110V/60Hz/1Ph

Lowest Temperature: -22 °F (-30 °C)

3 Pans · Compact

BEST FOR

Cafés, delis, and tight prep counters that still need safe cool-down



30" Countertop

30" × 30" × 34"

5 × GN 1/1 Pans

Item 41455

Model BC-CN-0005

660 W · 6.4 A · 110V/60Hz/1Ph

Lowest Temperature: -22 °F (-30 °C)

5 Pans · Countertop

BEST FOR

Restaurant lines, hotel kitchens, and bakeries chilling through steady service



31" Floor Model

31" × 31" × 62"

10 × GN 1/1 Pans

Item 41456

Model BC-CN-0010

1300 W · 12 A · 110V/60Hz/1Ph

Lowest Temperature: -22 °F (-30 °C)

10 Pans · Full Floor Unit

BEST FOR

Banquet halls, catering kitchens, and central production cooking in large batches

cETLus Certified · ETL Sanitation Certified

SHIPPED BY FREIGHT · MADE IN CHINA



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