UNDERCOUNTER BLAST CHILLER

WBC-60

The WBC60 is designed to reduce the temperature of 70 lbs. of 2" deep, uncovered food from 160°F to 38°F in approximately 90 minutes or less and is built to ISO 9000 & 14001 standards.

Cabinet
The cabinet front, sides, door and interior are constructed of polished stainless steel to maintain an attractive appearance after years of heavy use.

Doors
The door is self closing and has an easy to replace magnetic balloon gasket to prevent the cold air from escaping. Door heater is standard to prevent condensation from forming on the cabinet front. The interior door liner is constructed of stainless steel.

Control Panel
The unique 1-2-3 microprocessor control panel initiates blast cycles in three simple steps. Model features built-in alarms and can control the chilling process with the temperature probes or a digital timer, which can be programmed with two preset chilling times for specific food products.

The cabinet automatically defrosts and reverts to a +38°F storage mode after the blast chill cycle.

HACCP Data Logger System records, stores and prints temperature data for up to 7 days in accordance with HACCP guidelines. Its built-in thermal printer provides simplified documentation and HACCP record keeping.

Model may be used with NAFEM Data Protocol compliant documentation software for HACCP monitoring. The program transfers data between the kitchen and a remote Windows® compatible computer system.
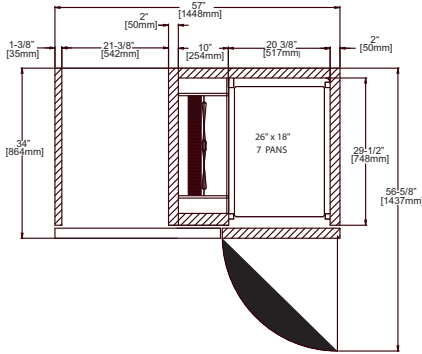
Standard Features
- Two operational functions:
  - Blast chill processing refrigerator
  - +38°F storage refrigerator
- 1-2-3 microprocessor control panel:
  - Blast chill cycle controlled automatically by either a food probe or digital timer
    - Two (2) preset chill times: 90, 240 minutes
    - Soft chill and hard chill options
    - Three (3) food probes with digital temperature indication
    - Continuous blast feature
  - Cabinet temperature digital display
  - Food temperature digital display
  - Defrost mode indicator
  - Standby, blast chill cycle and cancel buttons
  - Diagnostic trouble shooting capability
    - High and low temperature alarm
    - Power and component failure alarms
- Seven (7) day temperature recorder printout on demand
- Front breathing design for zero clearance installation
- Stainless steel, front, sides, door and interior
- Flush mounted doors, anti-condensation heaters and removable magnetic door gaskets
- Complies with FDA, NSF 7 and HACCP guidelines
- Heavy duty swivel casters with brakes on front
- No drain required
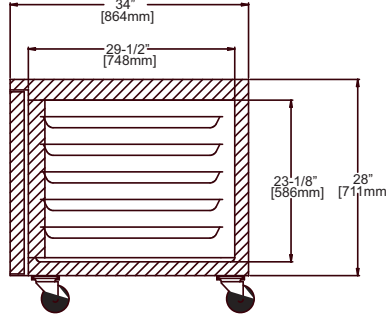- Defrost on demand and automatic defrost

- Electro fin, corrosion resistant coils and hyblade fan motors – the engineers choice for the quietest, most powerful and energy efficient fans.
- Precision injected, high density, environment friendly 3" insulation. Provides excellent thermal efficiency with low GWP and zero ODP

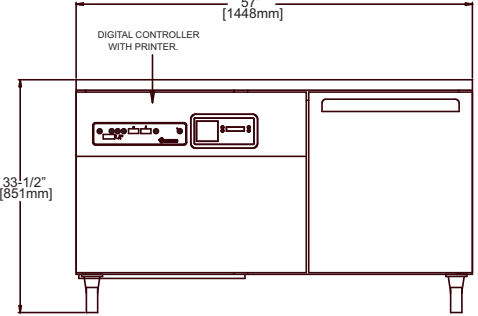## Optional Features and Accessories
- HACCP monitoring program
- Reverse door swing (factory installed only)
- 6" s/s legs in place of standard casters
- Extra printer paper

Top View

Side View

Front View

NOTE: If cabinet is located directly against wall an all around clearance of 2" is required, and a minimum clearance of 2" when placed underneath work counter.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Characteristics	WBC60
Capacity (lbs./90 Mins.)	70
Width (overall)	57"
Depth (overall)	34"
Depth, door open 90º	56"
Height (incl. casters)	33½"
Clear door width	23"
Clear door height	22¾"
No. of tray slides	7 pairs
Cabinet voltage (*not to exceed)	208-230/60/1
Feed wires	2
Total amperes	7.1
10 Ft. cord, with plug	Yes
Receptacle required	NEMA 6-20R

Crated dimensions & weights.	Height	Width	Depth	Weight
WBC-60	35"	59"	36"	362 lbs

Refrigeration Data	Refrigerant	Compressor	BTUH*	
WBC-60	R-134a	⅓ H.P	4735	

*BTUH @ 100°F. Ambient, +5°F. Evaporator

Dimensional tolerance ± 1/4" Metric dimensions (mm)