

ROLL IN BLAST CHILLER

WMBC-175/220/350

A choice of chilling capacities of 175, 220 or 350lbs make these the ideal solution for large foodservice operations - designed to reduce the temperature of 2" thick, uncovered food from 160°F to 38°F in approximately 90 minutes and is built to ISO 9001 & 14001 standards.

Refrigeration System

The WBC models require a single remote condensing unit or the equivalent to support operation.

The optional self-contained top mounted refrigeration system allows for use as a +38°F storage refrigerator. Expansion and solenoid valves are standard and an external drain line run is required to remove condensate water.

Control Panel

The unique 1-2-3 microprocessor initiates blast cycles in three simple steps. Features include built-in alarms. The chilling process can be controlled with temperature probes or a digital timer, which can be programmed with two preset chilling times for specific food products.

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.

May be used with optional NAFEM Data Protocol compliant documentation software for HACCP monitoring to transfer data from kitchen to a remote Windows® compatible computer system.

Cabinet

Exterior is heavy gauge stainless steel front, back, sides and door. The top is galvanized steel and the interior is heavy gauge stainless steel with radius corners.

Doors

The door is hinged right and cannot be site reversed.

Standard with flush recessed handle, hydraulic closer, magnetic gasket, heater and self-closing hinges with a 90° "stay open" feature.

Construction

Roll-in Blast Chillers are made from walk-in type cam-lock panels and are delivered knocked down for ease of installation. Panel assembly is required on site.

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
 - Cabinet temperature digital display
 - Food temperature digital display
 - Defrost mode indicator
 - On/off, blast chill cycle and cancel buttons
 - Diagnostic trouble shooting capability
- High and low temperature alarm
- Power and component failure alarms
- HACCP data logger system records, stores and prints temperature data up to 7 days
 - After termination of chill mode
 - After cancellation of chill mode
 - Daily at midnight
 - Seven (7) day history on demand
 - Built-in thermal printer
- Compartment accepts one (1) roll-in cart 27" wide x 40" deep x 72" high



- Complies with FDA, NSF 7 and HACCP guidelines
- Defrost on demand or automatic defrost
- Precision injected, high density, environment friendly 3½" insulation. Provides excellent thermal efficiency with low GWP and zero ODP
- Electro fin, corrosion resistant coils and hyblade fan motors – the engineers choice for the quietest, most powerful and energy efficient fans.

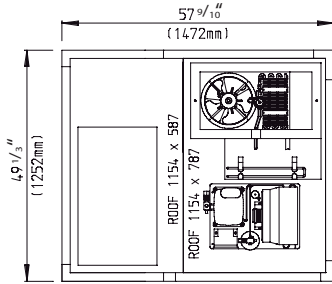
Optional Features and Accessories

- Reverse door swing (factory install only)
- Roll-thru (specify door swing)
- Indoor/Outdoor remote condensing Units
- Storage Refrigeration Pod
- Insulated floors (Adds 31/2" to Height)
- Stainless steel floor ramps
- Stainless steel roll-in rack (Single Section)
- HACCP monitoring
- Rapid freeze option available (consult factory)

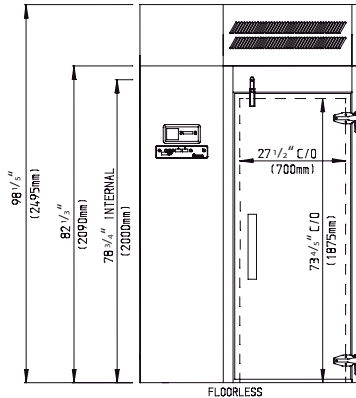
Note: Extra wide doors for combi oven racks are available. Outside dimensions become 65.8" W x 49.3" D x 98.2" H. Clear door opening becomes 35.43" W x 73.8" H

Roll-In Rack

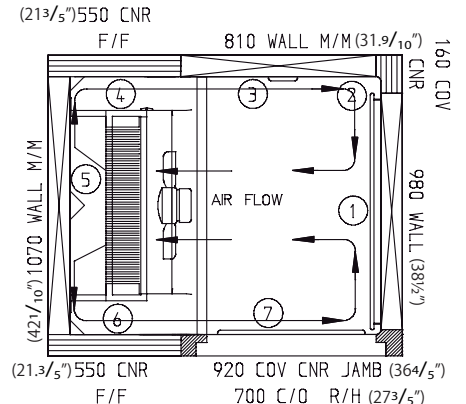
Stainless steel removable rack guides protect wall panels from damage. Optional racks are available from the factory. Maximum rack size is 27" wide x 40" deep x 72" high exterior dimensions including casters.



Top view



Floorless - Front view



Side View

NOTE: If cabinet is located directly against a wall an all around clearance of 2" is required, and a minimum clearance of 10" under ceiling. Insulated floor adds 3.5" in height.

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	WMBC175	WMBC220	WMBC350
Capacity (lbs./90 Mins.)	175	220	350
Width (overall)	57 ⁹ / ₁₀ "	57 ⁹ / ₁₀ "	57 ⁹ / ₁₀ "
Depth (overall)	49 ¹ / ₃ "	49 ¹ / ₃ "	49 ¹ / ₃ "
Depth, door open 90°	76 ⁴ / ₅ "	76 ⁴ / ₅ "	76 ⁴ / ₅ "
Height without floor	98 ¹ / ₂ "	98 ¹ / ₂ "	98 ¹ / ₂ "
Height with floor	101 ⁷ / ₁₀ "	101 ⁷ / ₁₀ "	101 ⁷ / ₁₀ "
Clear door width	27 ¹ / ₂ "	27 ¹ / ₂ "	27 ¹ / ₂ "
Clear door height	73 ⁴ / ₅ "	73 ⁴ / ₅ "	73 ⁴ / ₅ "
No. Of carts (optional)	1	1	1
Cabinet voltage	208-230/60/3	208-230/60*3	208-230/60/3
Feed wires (with ground)	3	3	3
Total amperes	16	16	16

Crated dimensions & weights.	Height	Width	Depth	Weight
WMBC-175	72"	90.5"	59"	1158 lbs
WMBC-220	72"	90.5"	59"	1158 lbs
WMBC-350	72"	90.5"	59"	1158 lbs

Storage Refrigeration Data	Refrigerant	Compressor	BTUH*
WMBC-175	R-134a	1/3 H.P	2207
WMBC-220	R-134a	1/3 H.P	2207
WMBC-350	R-134a	1/3 H.P	2207

*BTUH @ 100°F. Ambient, +25°F. Evaporator

Remote Blast Chill Refrigeration Data	Refrigerant	Liquid line size	Suction line size	BTUH*
WMBC-175	R-404A	0.5	1.125	22,350
WMBC-220	R-404A	0.5	1.125	29,330
WMBC-350	R-404A	0.5	1.125	44,000

*BTUH @ 90°F. Ambient, +5°F. Evaporator

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