

Roll In Modular Blast Chiller - Combi Range

Model: WMBC 90C, 120C, 160C, 200C, 240C & 320C - Datasheet

Key Features

- Choice of models to accommodate 90 to 320kg on 1/1 or 2/1 combi oven trolleys to suit any catering requirement
- Choice of exterior panel finishes to suit budgets and environmental conditions - foodsafe stainless steel or white PVC coated galvanized steel
- Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycles
- Three core food temperature probes for simple operation, accurate measurement and control
- Designed and engineered to operate efficiently up to a 32°C ambient, (exceeds Climate Class 4) or up to a 43°C ambient, (exceeds Climate Class 5), depending on condensing unit selected
- Precision injected, high density 90mm polyurethane insulation. Provides excellent thermal efficiency with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- Automatic defrost at the end of every blast cycle or every 6 hours ensuring efficient and effective performance

- Automatic switching to storage mode at 3°C at the end of each cycle offering additional storage capacity
- Designed for fast simple installation and commissioning, servicing and maintenance with easy to access fans
- Easy to access expansion valve for superheat adjustment making commissioning easier
- Optimised defrost heaters reducing defrost cycle time increasing productivity and operational efficiency
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance (IP65 Protected)
- Large, energy efficient, high velocity fans and large surface area evaporator offering advanced airflow design enabling uniform chilling across the product for consistent product quality
- Optional energy efficient 'pod' type refrigeration system designed for longer term storage
- Can be connected to a Williams temperature monitoring TAB system

Options

- 1/1 or 2/1 Combi Trolleys
- Elevated floor
- External ramp (per door)
- Roll through
- Chiller freezer upgrade to blast freezer from +90°C to -18°C in 240mins (add 90mm to height)
- Storage pod (chiller only add 200mm to height)
- TAB software for remote monitoring
- UV disinfection

Variant	Temp	Storage
WMBC90C	+90/+3°C in 90mins	Blast Chiller
WMBC120C	+90/+3°C in 90mins	Blast Chiller
WMBC160C	+90/+3°C in 90mins	Blast Chiller
WMBC200C	+90/+3°C in 90mins	Blast Chiller
WMBC240C	+90/+3°C in 90mins	Blast Chiller
WMBC320C	+90/+3°C in 90mins	Blast Chiller

Dimensions

	WMBC90C	WMBC120C	WMBC160C	WMBC200C	WMBC240C	WMBC320C
External (mm):	H2295 W1670 D1250	H2295 W1670 D1250	H2295 W1670 D1250	H2295 W1670 D1250	H2295 W1670 D2350	H2295 W1670 D2350
Internal (mm):	H1875 W680 D1035	H1875 W680 D1035	H1875 W680 D1035	H1875 W680 D1035	H1875 W680 D2135	H1875 W680 D2135
Door Opening (mm):	D2095	D2095	D2095	D2095	D3195	D3195
Packed:	Modular Blast Chillers are packed on 2 pallets (pod system maybe on 3rd), however precise dimensions / weight will be given upon completion of product and shipping notice.					

Important Information

	WMBC90C	WMBC120C	WMBC160C	WMBC200C	WMBC240C	WMBC320C
Capacity: kg	90	120	160	200	240	320
Construction						
Exterior	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel
Interior	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel
Door	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel	0.7mm stainless steel or white PVC coated galvanised steel
Power Supply	380V/415V 50Hz/3Ph 16 amp	380V/415V 50Hz/3Ph 16 amp	380V/415V 50Hz/3Ph 16 amp	380V/415V 50Hz/3Ph 16 amp	380V/415V 50Hz/3Ph 20 amp	380V/415V 50Hz/3Ph 20 amp
Power Input						
Blast Start Up	19 amps	19 amps	19 amps	19 amps	26 amps	26 amps
Blast Running	4.3 amps	4.3 amps	5.2 amps	5.2 amps	7.7 amps	7.7 amps
Defrost Running	13.7 amps	13.7 amps	13.7 amps	13.7 amps	16.3 amps	16.3 amps
Phase	3	3	3	3	3	3
Required Refrigeration						
Capacity (-15°C)	8.6 kW	10.3 kW	17.3 kW	21 kW	22.5 kW	25.7 kW
Refrigerant	R404a	R404a	R404a	R404a	R404a	R404a
Defrost	Electric	Electric	Electric	Electric	Electric	Electric
Insulation						
ODP Zero Polyurethane	90mm	90mm	90mm	90mm	90mm	90mm
Fittings						
	IP65 rated printer Protective bumpers / 3 core temp food probes	IP65 rated printer Protective bumpers / 3 core temp food probes	IP65 rated printer Protective bumpers / 3 core temp food probes	IP65 rated printer Protective bumpers / 3 core temp food probes	IP65 rated printer Protective bumpers / 3 core temp food probes	IP65 rated printer Protective bumpers / 3 core temp food probes
2/1 Combi Oven Trolleys	1	1	1	1	2	2
1/1 Combi Oven Trolleys	2	2	2	2	4	4
Trolleys not included						

NB: Condensing unit not included with product - suitable model to be selected to suit site conditions and model. Please note separate panel and power supply required. Unit also requires connection to the main drains from 22mm drain pan.



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