

Roll In Modular Blast Chiller Range

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

Key Features

- Choice of models to accommodate 90 to 320kg on 1/1 or 2/1 GN mobile rack 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 GN Mobile Rack
- 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
WMBC90	+90/+3°C in 90mins	Blast Chiller
WMBC120	+90/+3°C in 90mins	Blast Chiller
WMBC160	+90/+3°C in 90mins	Blast Chiller
WMBC200	+90/+3°C in 90mins	Blast Chiller
WMBC240	+90/+3°C in 90mins	Blast Chiller
WMBC320	+90/+3°C in 90mins	Blast Chiller

Dimensions

	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
External (mm):	H2295 W1470 D1250	H2295 W1470 D1250	H2295 W1470 D1250	H2295 W1470 D1250	H2295 W1470 D2350	H2295 W1470 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

	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
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						
Main	R404a	R404a	R404a	R404a	R404a	R404a
Pod	R134a	R134a	R134a	R134a	R134a	R134a
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	1	1	1	1	2	2
2/1 GN Mobile Rack	1	1	1	1	2	2
1/1 GN Mobile Rack	2	2	2	2	4	4

Mobile Racks 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.



Bryggen Road, North Lynn Industrial Estate
King's Lynn, Norfolk PE30 2HZ
T +44 (0) 1553 817000
F +44 (0) 1553 817111
Spares +44 (0)1553 817017
E info@williams-refrigeration.co.uk
W www.williams-refrigeration.com