

Blast Chillers & Freezers

Making Food Safety as Easy as



Reach-in Blast Chillers

Reach-in Blast Chiller Freezers

Reach-in Bakery Blast Chiller Freezer

Modular Blast Chillers

Modular Blast Chiller Freezers

Modular Blast Freezers



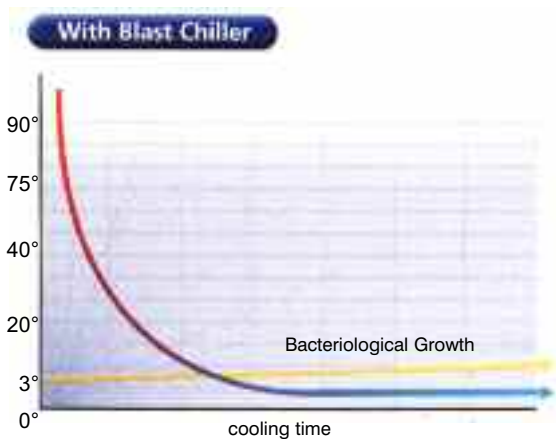
For over 25 years Williams Refrigeration has continued to be one of the world's leading manufacturers and suppliers of commercial refrigeration solutions. With thousands of Blast Chillers, Chiller Freezers and Freezers installed around the world, Williams has built a global reputation for quality, performance, durability and ease of use.

Whilst Cook Chill is commonly associated with institutional and airline catering, no catering operation is too small to adopt a Cook Chill system. From the smallest caterer to the largest production unit, whether on land or at sea, Williams offers the innovation and flexibility to answer your needs with powerful, compact yet sophisticated equipment designed to be cost effective and simple to use.

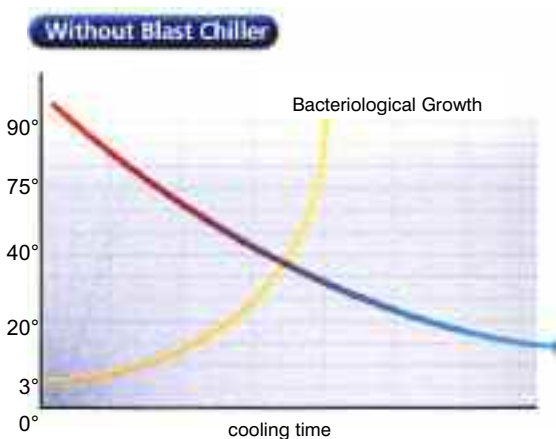
Williams customers include many leading in-flight/airline catering companies, hotel and restaurant chains, hospitals, universities, armed forces, naval and government facilities such as prisons as well as conference and banqueting facilities for major sports events and stadia.



Why use a Blast Chiller or Freezer



The principle feature of Blast Chillers, Blast Freezers or Chiller Freezers is that they are capable of rapidly reducing the temperature of hot foods from +90°C to low, safe temperatures of +3°C or -18°C. This eliminates the risk of slow cooling where food can stay at between +60°C and +10°C for long periods of time. **The powerful Williams range is designed to blast chill and freeze from +90°C enabling you to exceed the latest Food Safety / HACCP legislation.**



Blast Chiller and Freezer Summary:

- **Is simple to operate.**
- **Reduces food wastage.**
- **Improves time management, efficiency and productivity.**
- **Enables easy menu expansion.**
- **Increases profitability by up to 30%.**
- **Preserves quality, appearance, texture, taste and nutritional value.**

Williams Easy Blast 1-2-3 Controller

The unique Williams Easy Blast (WEB) 1-2-3 controller has been designed to make our equipment easy to operate with clear easy to read digital display and just **3 simple steps** to initiate a blast chill or freeze cycle.



3 simple steps...

- 1** Select soft chill or hard chill
(or freeze cycle on blast chiller freezer)
- 2** Select timed cycle of 90 (chill) or 240 (freeze)
or food temperature probe controlled cycle
- 3** Start cycle



Built-in high quality thermal printer:
standard on modular products - blast cycle
activity print-out - meets HACCP requirements

Time Display

Displays the time elapsed during a blast cycle offering more flexibility enabling the cycle to be stopped for half loads or delicate products.



Temperature Display

Shows the food probe temperature during a probe driven blast cycle



The WEB controller offers many user and engineering benefits:

- simple to repeat last programme.
- equipment can be customised locally when commissioned via the control panel parameters to suit product type or site requirements – for enhanced user flexibility.
- controller diagnostics enables quick fault finding for ease of service and maintenance.

Reach-in Blast Chillers and Chiller Freezers

Offering the flexibility to suit any catering operation, large or small. The Williams extensive range of powerful Reach-in Blast Chillers and Chiller Freezers are designed to accommodate capacities from 10kg to 50kg.

Construction:

- Easy to clean, durable 304 or 430 stainless steel exterior and 304 interior.
- Accommodate 1/1GN pans or shelves.
- 75mm environmentally friendly ODP zero foam insulation for excellent thermal efficiency and performance in 43°C environments.
- Self closing doors fitted with easy to clean and replace magnetic balloon gaskets.
- Radius corners for enhanced airflow together with fully removable trayslides and racking for easy cleaning and hygiene.
- Heavy duty swivel and brake castors for easy positioning.



Options:

- Marine specification: positive latch handles, bulkhead fixings and flanged legs.
- US specification models.
- Adjustable legs in place of castors.
- Dedicated bakery blast chiller freezer for 60x40 (Euronorm) bakery trays.



Refrigeration:

- Easy to access integral refrigeration system and enhanced control panel technology simplifies servicing and maintenance.
- Advanced *AirSmart* airflow design for even product chilling/freezing eliminates product dehydration and damage to food.
- A short defrost cycle is automatically initiated on completion of every cycle and every 6 hours to ensure continuous effective and efficient operation.
- An audible alarm sounds at the end of every blast chill or freeze cycle to alert staff the cycle is complete.
- All models automatically switch to storage mode at the end of each blast chill or freeze cycle, holding product at the correct temperature until the operator is ready to transfer it to the correct storage cabinet or room.

***NB:** WBC50/WBCF50 is 3-phase and requires connection to a main drain
WBC30/40 and WBCF30/40 require hardwire connection to 16 amp supply

Thaw Cabinets

Ideal for use with gastronorm freezers and blast freezers for the safe and effective thawing of frozen product under controlled conditions. The Thaw cabinets feature forced air heating and cooling circuits which cycle alternately keeping food in the range from 0°C to 3°C.

Additional frozen products can be placed into the cabinet with no detrimental effect on products already inside enabling continual supply of thawed food.

- 1 and 2-door models with tough, hygienic stainless steel interior and exterior complete with 7 nylon coated shelves per door section.
- 75mm environmentally friendly ODP zero foam insulation offers excellent thermal efficiency and performance in 43°C ambient environments.
- Digital control panel with clear display to ensure easy temperature monitoring and ease of use even in the busiest environments.



Roll-in Blast Chillers and Chiller Freezers

Offering flexibility for larger catering operations, the Williams extensive range of Modular Blast Chillers, Chiller Freezers and Freezers have been designed to offer improved performance and efficiency as well as ease of use, installation and servicing.

- Designed to accommodate 2/1GN or Combi Trolleys the range offers capacities from 90kg to 320kg upwards including two dedicated Blast Freezers for 100 or 200kg.
- Choice of finishes available to suit all budget and environmental conditions including high quality, durable stainless steel or white PVC coated galvanised steel.
- 90mm environmentally friendly ODP zero foam insulation for excellent thermal efficiency and performance.
- Large surface evaporator for more powerful performance and efficiency in 43°C environments.
- Large diameter energy efficient, high velocity 4-pole fans offer advanced airflow for uniform chilling and freezing across all product preventing cell damage and dehydration ensuring excellent product quality every time.
- Designed to make servicing and maintenance simple with easy to access and removal of fans for inspection, repair or replacement.



- Commissioning is made simpler with easy access to the expansion valve for superheat adjustment during installation.
- New design incorporates additional and more powerful defrost heaters to reduce defrost cycle time increasing operational efficiency and increased product turnaround time.
- Additionally, the WEB 1-2-3 controller offers simple operation and user friendliness with a clear audible alarm at the end of each blast chill or freeze cycle to alert staff product is ready to be transferred to suitable storage.



To ensure continuous effective and efficient operation auto defrost is initiated on completion of every cycle and every 6 hours. All models automatically switch to storage mode at the end of each cycle holding product at the correct temperature until you are ready to transfer it to the correct storage cabinet or coldroom, maximising efficient working practices.

The Williams unique POD system offers an excellent energy efficient solution should the Blast Chillers, Chiller Freezers and Freezers be used for supplementary or overnight storage and reduces the wear and tear on the Blast Chiller system, extending its life.

Range of options include:

- Insulated floors for Blast Freezer models.
- High performance UV disinfection.
- Internal light.
- Pass through models - can improve production enabling quick transfer into cold storage.



Williams offers one of the most comprehensive UV disinfection systems on the blast chillers/chiller freezers and freezers. Complementing standard hygiene practices it can be initiated with a single button at the start or end of the day.

Utensils, racking, shelves and containers can also be placed inside the chamber to be disinfected. The failsafe design ensures that the UV programme automatically switches off once the door is opened or at the end of the 10 minute cycle.

Soft Blast Chill

Designed to gently chill delicate products from +90°C to +3°C in 90 minutes with the air temperature remaining above 0°C making it ideal for such products as fish, fruit and vegetables ensuring the texture, taste, aroma, appearance and nutritional value are maintained.

Hard Blast Chill

This chill cycle is more suitable for denser products with a higher fat content such as meat joints and casseroles, mashed potatoes and vacuum packed products. Chilling from +90°C to +3°C in 90 minutes with the air temperature dropping below freezing point during the cycle - whilst ensuring the product stays in prime quality.

Blast Freeze

Rapid freezing of cooked foods to -18°C preventing cell damage to the product, preserving texture, appearance, taste, aroma and quality as well as nutritional value by converting the water in the product into micro-crystals – the air temperature of the cabinet reaches -23°C.

Monitoring and Recording

Printer

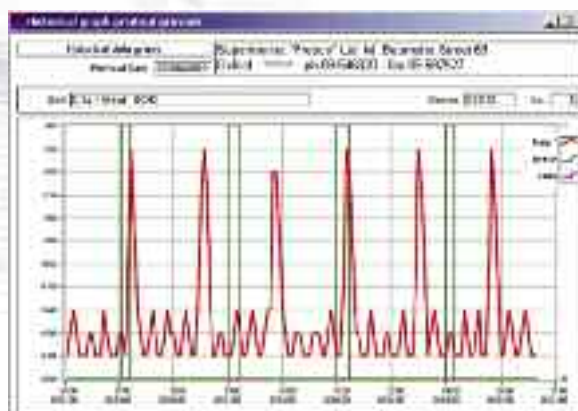
The high quality thermal IP65 rated printer with a protective cover, features longer lasting print quality and clear recording of all blast cycle and storage information with space for the user to show specific product detail. Designed to store up to 7-days worth of data, so should the printer run out of paper, the data is safely stored.



Tab Software

Williams also offers the unique TAB software designed for temperature and blast chill or freeze cycle monitoring. Available in place of the printer this can be used to monitor up to 25 units. The hardwire network link is designed to work with Windows 2000/XP and remote printers with an automatic blast cycle print out at the end of each cycle in text or graph format. It enables continual monitoring and permanent data storage of each cycle as well as temperature monitoring and alarm management.

Software application also available enabling monitoring system to operate remotely across radio frequency.



Reach-in Blast Chillers & Freezers



temperatures
& capacities



WBC10



WBC20



WBC30



WBC40



WBC50

dimensions (wxdxh) mm	707x804x885	707x804x1290	707x804x1735	707x804x1735	707x804x1905
pairs of shelf slides	3	6	10	10	13
capacity (kgs)	10kg	20kg	30kg	40kg	50kg



options
& features



standard



optional

note: WBC/F30 & WBC/F40
require 16 amp connection

<div><div>options features</div><div><div>standard</div><div>optional</div></div><div>WBC/F30 & WBC/F40 16 amp connection</div></div>	FINISH		DOORS	REFRIGERATION				ELECTRICS				OPTIONS				HACCP			
	430 Stainless Exterior & 304 Interior	304 Stainless Steel Interior & Exterior	Left hand hung door	+90°C / +3°C in 90 minutes	+90°C / -18°C in 240 minutes	R404a Refrigerant	Automatic switch to storage facility	Single Phase	Three Phase	220-240v supply	380-420v supply	Adjustable legs	Marine Specification	1/1 GN Pans	1/1 GN Shelving	TAB monitoring system	UV Disinfection system	Printer	
	WBC10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	WBCF10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	WBC20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	WBCF20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	WBCF30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	WBC40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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WBC50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
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Bakery
& Jade

BBC1-400	✓	○	○	*		✓	✓	✓		✓		○		**	**	○		○
BBCF1-400	✓	○	○	*	✓	✓	✓	✓		✓		○		**	**	○		○
J1BC	✓	○	○	✓		✓	✓	✓		✓		○			○	○		○

* separate datasheets available on both the Bakery and Jade Blast Chiller models - call for more information

** accommodates 40 x 60 Euronorm bakery trays on trayslides

Williams reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

Roll-in Blast Chillers & Freezers



temperatures
& capacities



WMBC90

WMBC120

WMBC160

WMBC200

WMBC240

WMBC320

+90°/+3°C in 90mins
+90°/-18°C in 240mins

90kg

120kg

160kg

200kg

240kg

320kg

Trolley capacity (GN)

1 x 2/1

1 x 2/1

1 x 2/1

1 x 2/1

2 x 2/1

2 x 2/1



options
& features



standard



optional

FINISH & CONSTRUCTION					REFRIGERATION				ELECTRIC					HACCP		
304 Stainless Steel Interior & Exterior	White PVC coated exterior / stainless steel interior	Left hand hung doors	Roll-Through	Internal protective bumper bars	404A refrigerant	Automatic switch to storage mode	POD style refrigeration system	90mm insulated floor / external ramp	Door mullion heaters	Internal Light	Heated probes for Blast Freezers	2/1 trolleys supplied with Blast Chiller	415 volt / 50 cycle 3-phase unit	TAB monitoring system	UV disinfection system	Printer
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Roll-in Blast Chillers & Freezers - Combi

	WMBC/F90C	WMBC/F 120C	WMBC/F 160C	WMBC/F 200C	WMBC/F 240C	WMBC/F 320C
+90°/+3°C in 90 mins +90°/-18°C in 240mins	90kg	120kg	160kg	200kg	240kg	320kg
Trolley capacity (Combi)	1 x 2/1	1 x 2/1	1 x 2/1	1 x 2/1	2 x 2/1	2 x 2/1



☒ standard
☐ optional

<div><div>options & features</div><div><div><div><div></div><div>standard</div></div><div><div></div><div>optional</div></div></div></div></div>	FINISH & CONSTRUCTION					REFRIGERATION				ELECTRIC					HACCP		
	304 Stainless Steel Interior & Exterior	White PVC coated exterior / stainless steel interior	Left hand hung doors	Roll-Through	Internal protective bumper bars	404A refrigeratnt	Automatic switch to storage mode	POD style refrigeration system	90mm insulated floor/External Ramp	Door mullion heaters	Internal Light	Heated probes for Blast freezers	2/1 trolleys supplied with Blast Chiller	415 volt / 50 cycle 3-phase unit	TAB monitoring system	UV disinfection system	Printer
	WMBC90C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBCF90C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBF100C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBC120C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBCF120C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBC160C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBCF160C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBC200C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBCF200C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
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	WMBC320C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>
	WMBCF320C	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>	<div><div></div><div></div></div>

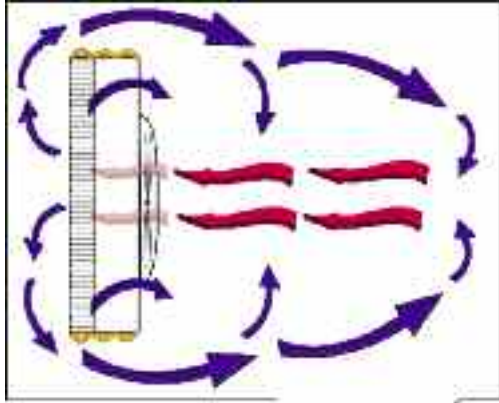
1. It is recommended to use 50mm GN pans to achieve effective rapid cooling within the timescales given. For quicker results or to increase the product load reduce depth of product to 25mm
2. The water and fat content, plus density of food will all have an affect on time it takes to reach the desired temperature - always take this into consideration when selecting a cycle

* Modular Blast Chiller with Freeze option must have an insulated floor - external height increases by 90mm.

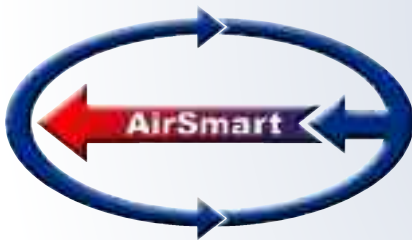
** Modular Blast Chillers and Freezers require condensing unit not included - trolleys not included. Refrigeration system is designed as a pump down system - therefore there is no requirement for electrical connections between blast chiller and condensing unit.

Williams Unique *AirSmart* Advanced Airflow System

Airflow from above ...



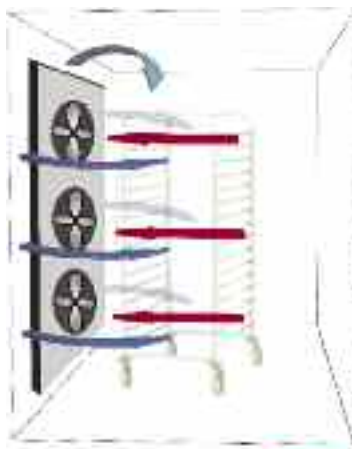
- Ensures your food products stay in perfect condition throughout the blast chilling or freezing cycle.
- Powerful, energy efficient fans and the equalised air pressure chamber design ensure that air flows evenly over all food products.
- Ensures uniform rapid chilling or freezing whether product is at the top or bottom of the blast chiller.
- Ensures product stays in perfect condition eliminating any risk of dehydration, skinning or damage.
- Blast Chilling or Freezing with Williams *AirSmart* technology ensures products not only stay in perfect condition but maintain their taste, texture, aroma, appearance and nutritional value.
- When Blast Chilling or Freezing a less than full load reduce food thickness by distributing over more pans /shelves to speed up chilling times.



EASY AS 1-2-3

Save Time - Ensure Product Quality

- Soft Chill - even the most delicate of products stays in prime condition.
- Hard Chill - even the most dense products are evenly chilled to ensure food quality and safety.
- Blast Freezing with *AirSmart* technology ensures that microcrystals form eliminating the risk of cell damage to the product as well as maintaining the colour of the product.
- Save time with reduced loads by distributing the product being chilled over more pans / shelves. Thinner product loads blast chill/freeze quicker.



warm air on to heat exchanger

cold air off the heat exchanger



MK/LIT/WMBCF/0313

Dealer Stamp

Williams reserve the right to modify the design, materials and finish in accordance with its progressive development policy



eloma

Williams Refrigeration

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