

Roll In Modular Blast Freezer Range

Model: WMBF 100, 200, 100C & 200C - Datasheet

Key Features

- Choice of models to accommodate 100 to 200kg on 1/1 GN, 2/1 GN mobile racks or 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, this exceeds Climate Class 4 or up to a 43°C ambient which exceeds Climate Class 5
- 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 -18°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
- Powerful 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
- Large, energy efficient, high velocity fans and large surface area evaporator offering advanced airflow design enabling uniform freezing across the product for consistent product quality
- Optional energy efficient 'pod' type refrigeration system designed for longer term storage extending the life of the compressor
- Can be connected to a Williams temperature monitoring TAB system

Options

- 1/1 or 2/1 mobile rack
- 1/1 or 2/1 combi oven trolleys
- External ramp (per door)
- Roll through
- Storage pod for longer term storage (add 200mm to height)
- TAB software for remote monitoring
- UV disinfection

| Variant | Temp | Storage |
|----------|------------|---------------|
| WMBF100 | +90/-18°C* | Blast Freezer |
| WMBF200 | +90/-18°C* | Blast Freezer |
| WMBF100C | +90/-18°C* | Blast Freezer |
| WMBF200C | +90/-18°C* | Blast Freezer |

*Reduction time is based on product type. Please enquire on application.

Dimensions

| | WMBF100 | WMBF200 | WMBF100C | WMBF200C |
|---------------------------|---|-------------------------|-------------------------|-------------------------|
| External (mm): | H2385 W1470 D1250 | H2385 W1470 D2350 | H2385 W1670 D1250 | H2385 W1670 D2350 |
| Internal (mm): | H1875 W680 D1036 | H1875 W680 D2136 | H1875 W880 D1036 | H1875 W880 D2136 |
| Door Opening (mm): | D2050 | D3150 | D2250 | D3350 |
| Packed: | Modular Blast Freezers 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

| | WMBF100 | WMBF200 | WMBF100C | WMBF200C |
|--|--|--|---|--|
| Capacity: kg | 100 | 200 | 100 | 200 |
| 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 |
| 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 |
| 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 |
| Power Supply | 380V/415V 50Hz/3Ph 16 amp | 380V/415V 50Hz/3Ph 20 amp | 380V/415V 50Hz/3Ph 16 amp | 380V/415V 50Hz/3Ph 20 amp |
| Power Input | | | | |
| Blast Running | 5 amps | 9 amps | 5 amps | 9 amps |
| Defrost Running | 14 amps | 17 amps | 14 amps | 17 amps |
| Pod Store (if fitted) Start Up | 31 amps | 40.8 amps | 31 amps | 40.8 amps |
| Pod Store (if fitted) Running | 4.5 amps | 6.5 amps | 4.5 amps | 6.5 amps |
| Pod Defrost (if fitted) | 3.5 amps | 6 amps | 3.5 amps | 6 amps |
| Phase | 3 | 3 | 3 | 3 |
| Compressor HP | 10 | 25 | 10 | 25 |
| Required Refrigeration Capacity (-30°C) | 9.4 kW | 17 kW | 9.4 kW | 17 kW |
| Refrigerant | R404a | R404a | R404a | R404a |
| Defrost | Electric Door mullion heaters | Electric Door mullion heaters | Electric Door mullion heaters | Electric Door mullion heaters |
| Insulation | | | | |
| ODP Zero Polyurethane | 90mm | 90mm | 90mm | 90mm |
| Fittings | IP65 rated printer Protective bumpers / 3 core temp food probes 1 x 2/1GN Mobile Rack 2 x 1/1GN Mobile Racks | IP65 rated printer Protective bumpers / 3 core temp food probes 2 x 2/1GN Mobile Rack 4 x 1/1GN Mobile Racks | IP65 rated printer Protective bumpers / 3 core temp food probes 1 x Combi oven trolley | IP65 rated printer Protective bumpers / 3 core temp food probes 2 x Combi oven trolleys |
| Mobile Rack / Trolleys not included | | | | |



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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. Allow adequate space above unit for maintenance and ventilation. All refrigeration equipment requires adequate ventilation for efficient and effective performance. Unit also requires connection to the main drains from 22mm drain pan.

Williams are committed to a policy continuing product development and innovation and as such, we reserve the right to change product specifications stated without prior notice.