

ROLL IN BLAST CHILLER

WMBC-480/660

A choice of chilling capacities of 480 or 660lbs 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

Cabinets require a single remote condensing unit or the equivalent to support operation.

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

Control Panel

The unique 1-2-3 microprocessor control panel initiates blast cycles in three simple steps. Model features built-in alarms and can control the chilling process with the 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 and galvanized steel top. Interior is heavy gauge stainless steel with radius corners.

Doors

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 two (2) 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



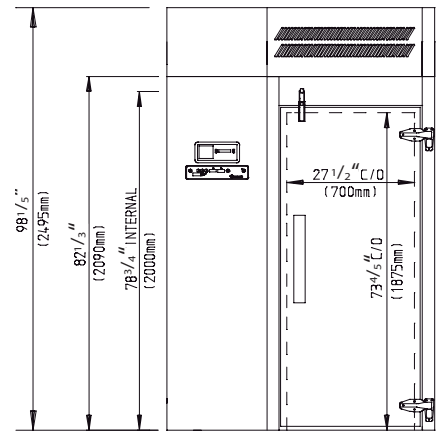
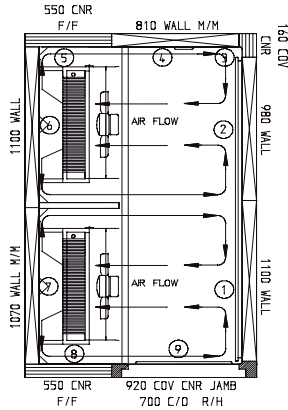
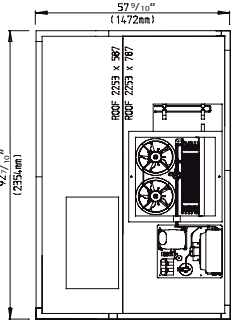
- Precision injected, high density, environment friendly 3½" insulation. Provides excellent thermal efficiency with low GWP and zero ODP.
- Electro fin, corrosion resistant coils and hyblade fan motors – the engineers choice for the quietest, most powerful and energy efficient fans.

Optional Features and Accessories

- Reverse door swing (factory install only)
- Roll-thru (specify door swing)
- Indoor/Outdoor remote condensing units
- Insulated floors
- Stainless steel floor ramps
- Stainless steel roll-in rack (single section)
- HACCP monitoring
- Rapid freeze option available
- 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.



NOTE: The self-contained refrigeration system is top mounted for the storage cycle only. This avoids short cycling of the stand alone condensing unit when in the +38°F storage mode. All roll-in models require remote refrigeration.

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	WMBC480	WMBC660
Capacity (lbs./90 Mins.)	480	660
Width (overall)	58"	58"
Depth (overall)	92 ⁷ / ₁₆ "	92 ⁷ / ₁₆ "
Depth, door open 90°	120 ¹ / ₄ "	120 ¹ / ₄ "
Height without floor	98 ¹ / ₅ "	98 ¹ / ₅ "
Height with floor	101 ⁷ / ₁₀ "	101 ⁷ / ₁₀ "
Clear door width	27 ¹ / ₂ "	27 ¹ / ₂ "
Clear door height	73 ⁴ / ₅ "	73 ⁴ / ₅ "
No. Of carts (optional)	2	2
Cabinet voltage	208-230/60/3	208-230/60/3
Feed wires (with ground)	3	3
Total amperes	20	20

Crated dimensions & weights.	Height	Width	Depth	Weight
WMBC-480	72"	90.5"	59"	1158 lbs
WMBC-660	72"	90.5"	59"	1158 lbs

Storage Refrigeration Data	Refrigerant	Compressor	BTUH*
WMBC-480	R-134a	¾H.P	4759
WMBC-660	R-134a	¾ H.P	4759

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

Remote Blast Chill Refrigeration Data	Refrigerant	Liquid line size	Suction line size	BTUH*
WMBC-480	R-404A	0.5 (x2)	1.125 (x2)	60,000
WMBC-660	R-404A	0.5 (x2)	1.125 (x2)	72,000

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

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