



MB MASTER-BILT[®]

MASTER-CHILL[™]

MBC SERIES

Undercounter Blast Chiller

MODEL

MBC40-4A



EXCLUSIVE F.I.C. TECHNOLOGY

The Food Identification Controller (F.I.C.) is the newest patented technology in blast chillers. The F.I.C. automatically adjusts blast chilling cycles with its single multi-sensor probe. The F.I.C. monitors temperatures in the core, beneath and on the surface, preventing surface freezing and degradation as well as preserving nutritional values of the food.

FEATURES

CONSTRUCTION

- One-piece construction with rounded internal corners
- Stainless steel interior and exterior
- Satin Scotchbrite finish on door, side and control panels
- Stainless steel top, rounded on front side, with front control panel
- CFC-free polyurethane foamed-in-place insulation
- Wall thickness: 2.16"
- Hinged fan cover for easy cleaning access to the evaporator and fan
- Three removable stainless steel wire racks and four sets of pan/shelf guides with nine positions, 1.2" vertical spacing intervals
- Plastic defrost drip tray on outer base
- Stainless steel feet height-adjustable from 5.9" to 7.9"

DOORS

- Self-closing door with full-height outer stainless steel handle
- Removable magnetic gasket
- Door frame heating element

CONTROL PANEL

- LCD control board with encoder, multi-lingual, multi-sector allowing selection between time-based abatement mode or core probe mode, which acts upon various parameters
- 20 pre-set blast-chilling cycles
- Variable speed drives on evaporator fans for accurate temperature control and energy efficiency
- Displays interior temperature, product temperature, ventilation speed
- Automatic setting of refrigerating phase at end of cycle
- HACCP alarms visible on display
- Alarms recorded on a list (nr. 30), including USB port

REFRIGERATION

- Refrigeration cell with rounded corners and condensation drain in base
- All components designed for easy accessibility
- Cooling unit at evaporation temperature -10°F and condensation temperature 130°F rated at 1054 watt

- Max room temperature: +89°F
- Refrigerant: R-404A
- Production per cycle: 48 lbs. of product from +194°F to +37°F in 90 minutes
- Pre-set inner cell temperature during chilling cycle: +32, +23, -13°F
- Evaporation temperature control with thermostat valve
- Internal operation: ventilated cell, ventilation not directly on foods
- Copper/aluminum corrosion-proofed evaporator
- Electric defrost

WARRANTY

- Standard limited 1 year parts & labor
- Additional four year coverage on compressor part

OPTIONS

- Printer
- Additional wire shelves
- Additional support guides



MASTER-CHILL™ MBC SERIES UNDERCOUNTER BLAST CHILLER

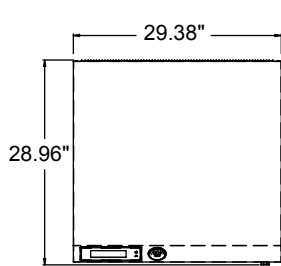
TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS/ HZ/PH	AMPS	UNIT H.P.	NO. OF SHELVES	STANDARD SHELF DIMENSIONS (in.)	NO. OF SHELF SUPPORT RACKS	SHIP CU. FT.	SHIP WT. LB/KG
	L	D	H*	L	D	H*								
MBC40-4A	29 ³ / ₈	28 ¹⁵ / ₁₆	38 ¹ / ₄	746	735	972	220/60/1	7.0	1/2	3	23.6 x 15.7	4	25.2	276/125

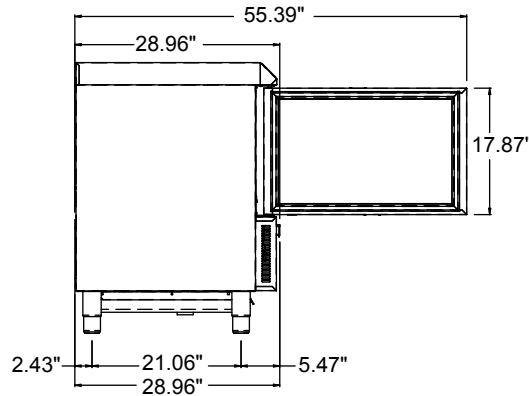
*Height includes legs.

PAN CAPACITIES

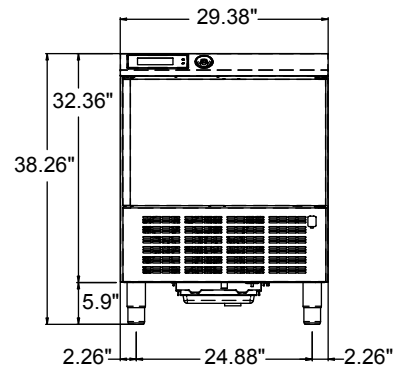
MODEL	1/1 GASTRONORM (530 x 325 x 40mm)	12" X 20" X 2.5"	12" X 20" X 1.5"
MBC40-4A	6	5	6



PLAN VIEW



SIDE VIEW



ELEVATION VIEW

LISTINGS



HOOKUP

Hardwired (cord and plug not included)

BID SPECIFICATIONS

Item no. MBC40-4A.

Provide _____ () Undercounter Blast Chiller(s), Master-Bilt model no. MBC40-4A.

Blast chiller will be constructed of stainless steel interior and exterior with rounded internal corners. It will also feature patented Food Identification Controller with single multi-sensor probe.

Other features will include:

- CFC-free polyurethane foamed-in-place insulation

- Hinged fan cover for easy cleaning access to the evaporator and fan
- Removable stainless steel wire rack, 9 positions, 1.2" vertical spacing intervals
- Plastic defrost drip tray on outer base
- Stainless steel feet height-adjustable from 5.9" to 7.9"
- LCD control board with encoder, multi-lingual, multi-sector allowing selection between time-based abatement mode or core probe mode, which acts upon various parameters

The refrigeration system is to be self-contained and use R-404A refrigerant.

Production per cycle will be 48 lbs. of product from +194°F reduced to +37.4°F in 90 minutes and 28 lbs. from +194°F to 0°F in 240 minutes.

Blast chiller to have standard limited one year parts and labor with additional four year coverage on compressor part.

Blast chiller will be ETL listed in the U.S. and Canada and ETL Sanitation listed.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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