

ITEM NO		
PROJECT		
LOCATION		
DATE	QTY.	



# MBMASTER-BILT® MASTER-CHILL®

## **MBC SERIES**

Reach-In Blast Chillers

**MODELS** 

☐ MBC80-8A ☐ MBC113-16A



#### **FEATURES**

#### **CONSTRUCTION**

- One-piece construction with rounded internal corners
- Stainless steel interior and exterior
- Satin Scotchbrite finish on door, side and control panels
- CFC-free polyurethane foamed-inplace insulation
- Wall thickness: 2.95"
- Hinged fan cover for easy cleaning access to the evaporator and fan
- Removable stainless steel wire racks with 1.2" vertical spacing intervals
- Plastic defrost drip tray on outer base
- Stainless steel feet height adjustable from 5.9" to 7.9"
- Standard product core probe with L-shaped handle for easy extraction

#### **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
- Blast chilling with variable cycle progression
- 20 pre-set blast-chilling cycles
- Variable speed drives on evaporator fans for accurate temperature control and energy efficiency
- HACCP history
- 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
- Cooling unit at evaporation temperature -10°F and condensation temperature 130°F rated at 3136 watt
- Max room temperature: +89°F
- Refrigerant: R-404A
- MBC80-8A production per cycle: 80 lbs. of product from +194°F to +37°F in 90 minutes
- Pre-set inner cell temperature during chilling cycle: +32, +23, -13°F

- MBC113-16A production per cycle:
   113 lbs. of product from +194°F to +37°F in 90 minutes
- Pre-set inner temperature during freezing cycle: -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 one year parts and labor
- Additional four year coverage on compressor part

#### **OPTIONS**

- ☐ Printer
- ☐ Additional wire shelves
- ☐ Additional support guides



#### **EXCLUSIVE F.I.C. TECHNOLOGY**

Master-Chill MBC models feature the newest patented technology in blast chillers with the Food Identification Controller (F.I.C.). 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.



#### **TECHNICAL SPECIFICATIONS**

	DIMENSIONS (in.) DIMENSIONS (mm)						STANDARD SHELF	NO. OF SHELF	SHIP	SHIP				
							VOLTS/		UNIT	NO. OF	<b>DIMENSIONS</b>	SUPPORT	CU.	WT.
MODEL	L	D	Н*	L	D	Н*	HZ/PH	AMPS	H.P.	SHELVES	(in.)	RACKS	FT.	LB/KG
MBC80-8A	311/2	331/8	745/8	800	841	1895	220/60/3	7.5	2.5	3	23.6 x 15.7	8	54.3	453/206
MBC113-16A	4015/16	397/8	78	1039	1011	1981	220/60/3	8.5	2.5	6	23.6 x 31.5	10	89.4	541/246

<sup>\*</sup>Height includes legs.

#### **PAN CAPACITIES**

MODEL	1/1 GASTRONORM (530 x 325 x 40mm)	2/1 GASTRONORM (530 x 650 x 40mm)	12" X 20" X 2.5"	12" X 20" X 1.5"	18" X 26" X 2.5"	18" X 26" X 1.5"
MBC80-8A	12	N/A	8	12	N/A	N/A
MBCF113-14A	26	13	16	26	8	13

#### **LISTINGS**







All models are hardwired (cord and plug not included)

### -31.49" 33.17"-**MBC80-8A** ⊒**:⊜** 0 35.98" 67.3" 31.49"-74.62" 33.15" -61.49"-MBC113-16A 40.9" – - 77.9" --40" 42.7" 72.1" -40.9" 78" 40" -32.2" ———4.93" 2.36" 36.22" 2.36" **PLAN VIEW SIDE VIEW ELEVATION VIEW**



#### **BID SPECIFICATIONS**

Item no. MBC		
Provide	(	) Reach
In Blast Chiller(s),	Mast	er-Bilt
model no. MBC		

Blast chiller will be constructed of stainless steel interior and exterior with rounded internal corners.

Blast chiller will feature patented Food Identifictation Controller with single multisensor probe.

Other features will include:

- CFC-free polyurethane foamedin-place insulation
- Hinged fan cover for easy

cleaning access to the evaporator and fan

- Removable stainless steel wire rack with 1.2" vertical spacing intervals
- Plastic defrost drip tray on outer base
- Stainless steel feet heightadjustable from 5.9" to 7.9"
- Self-closing door with full-height outer stainless steel handle
- LCD control board with encoder, multi-lingual, multi-sector allowing selection between timebased abatement mode or core probe mode, which acts upon

various parameters

The refrigeration system is to be self-contained and use R-404A refrigerant. System will also feature a copper/aluminum corrosionproofed evaporator and electric defrost.

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.

