



M B MASTER-BILT[®]

MASTER-CHILL[™]

MBCF SERIES

Reach-In Blast Chillers/Freezers

MODELS

- MBCF99/59-8A
- MBCF115/55-16A
- MBCF220/110-16A



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-in-place 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
- MBCF99/59-8A production per cycle: 99 lbs. of product from +194°F to +37°F in 90 minutes and 59 lbs. from +194°F to 0°F in 240 minutes
- MBCF115/55-16A production per

- cycle: 114 lbs. of product from +194°F to +37°F in 90 minutes and 55 lbs. from +194°F to 0°F in 240 minutes
- MBCF220/110-16A production per cycle: 220 lbs. of product from +194°F to +37°F in 90 minutes and 110 lbs. from +194°F to 0°F in 240 minutes
- Pre-set inner cell temperature during chilling cycle: +32, +23, -13°F
- 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



MASTER-CHILL™ MBCF SERIES

REACH-IN BLAST CHILLERS/FREEZERS

EXCLUSIVE F.I.C. TECHNOLOGY

Master-Chill MBC models feature the newest patented technology in blast chillers/freezers 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

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*								
MBCF99/59-8A	31 ^{1/2}	33 ^{1/8}	74 ^{5/8}	800	841	1895	220/60/3	12.5	3	3	23.6 x 15.7	8	56.6	453/206
MBCF115/55-16A	40 ^{15/16}	39 ^{7/8}	78	1039	1011	1981	220/60/3	14.0	3	6	23.6 x 31.5	10	89.4	541/246
MBCF220/110-16A	40 ^{15/16}	39 ^{7/8}	78	1039	1011	1981	220/60/3	17.5	5.5	10	23.6 x 31.5	10	89.4	651/296

*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"
MBCF99/59-8A	12	N/A	8	12	N/A	N/A
MBCF115/55-16A	26	13	16	26	8	13
MBCF220/110-16A	26	13	16	26	8	13

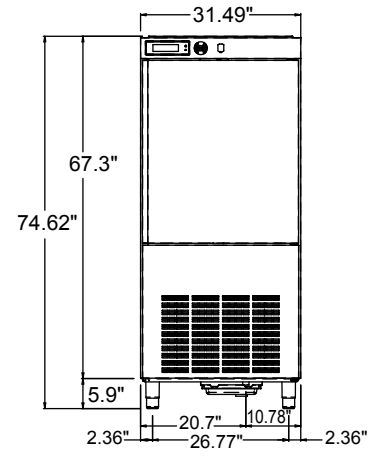
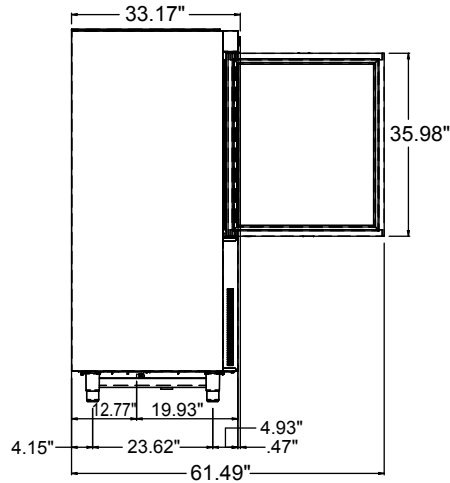
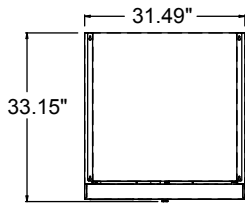
LISTINGS



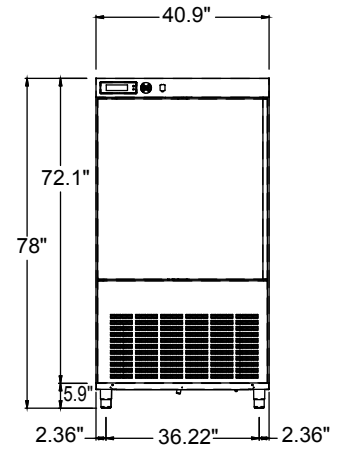
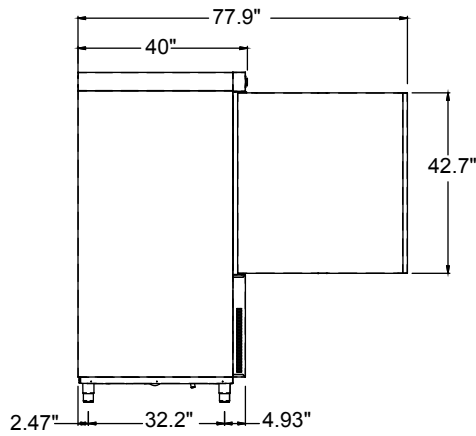
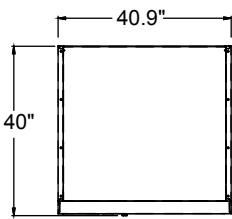
HOOKUP

All models are hardwired (cord and plug not included)

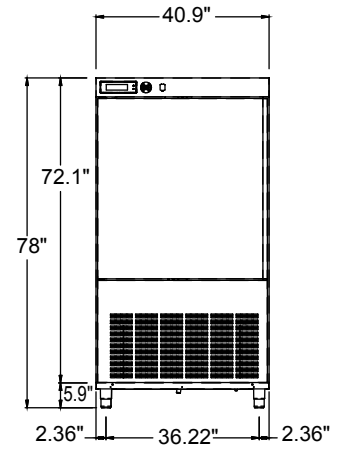
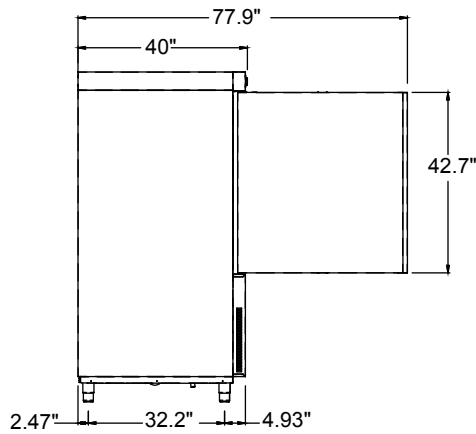
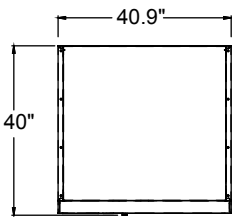
MBCF99/59-8A



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MBCF220/110-16A



PLAN VIEW

SIDE VIEW

ELEVATION VIEW



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REACH-IN BLAST CHILLERS/FREEZERS

BID SPECIFICATIONS

Item no. MBCF _____

Provide _____ ()

Reach-In Blast Chiller/Freezer(s),
Master-Bilt model no.

MBCF _____.

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

Blast chiller/freezer will 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 with 1.2" vertical spacing intervals
- Plastic defrost drip tray on outer base
- Stainless steel feet height-adjustable 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 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. System will also feature a copper/aluminum corrosion-proofed evaporator and electric defrost.

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

Blast chiller/freezer 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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