



M B MASTER-BILT[®]

MASTER-CHILL[™]

MBCF SERIES

Undercounter Blast Chiller/ Freezer

MODEL
 MBCF48/28-4A



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
- 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 and 28 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 1 year parts & labor
- Additional four year coverage on compressor part

OPTIONS

- Printer
- Additional wire shelves
- Additional support guides



MASTER-CHILL™ MBCF SERIES

UNDERCOUNTER BLAST CHILLER/FREEZER

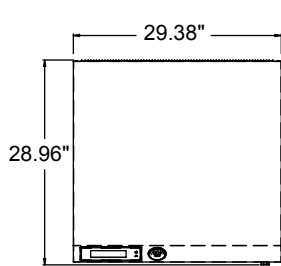
TECHNICAL SPECIFICATIONS

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*								
MBCF48/28-4A	29 ³ / ₈	28 ¹⁵ / ₁₆	38 ¹ / ₄	746	735	972	220/60/1	7.5	1	3	23.6 x 15.7	4	25.2	276/125

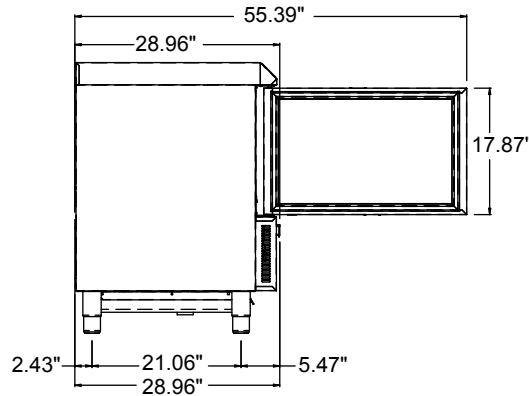
*Height includes legs.

PAN CAPACITIES

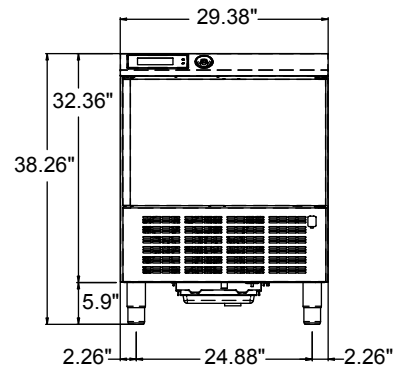
MODEL	1/1 GASTRONORM (530 x 325 x 40mm)	12" X 20" X 2.5"	12" X 20" X 1.5"
MBCF48/28-4A	6	5	6



PLAN VIEW



SIDE VIEW



ELEVATION VIEW

LISTINGS



HOOKUP

Hardwired (cord and plug not included)

BID SPECIFICATIONS

Item no. MBCF48/28-4A.

Provide _____ () Undercounter Blast Chiller/Freezer(s), Master-Bilt model no. MBCF48/28-4A.

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, 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/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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