

# VICTORY

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PROJECT: \_\_\_\_\_  
LOCATION: \_\_\_\_\_  
ITEM #: \_\_\_\_\_  
QUANTITY: \_\_\_\_\_

## BLAST CHILLER SHOCK FREEZER

# BLAST CHILLER/SHOCK FREEZER REACH-IN, SELF-CONTAINED

## VBCF-8-70U-TM

### STANDARD FEATURES

- Soft and Hard, Timed or Core Blast Chilling
- Soft and Hard, Timed or Core Probe Shock Freezing
- Automatic Recognition of Core Probe
- Multi Point Sensor Temperature Display Button
- Core Probe Heater Button
- HACCP Alarm Display Button
- Pre-Cooling Cycle Button
- Adjustable Evaporator Fan Speed Button
- Timed Manual Defrost Button
- Infinity Mode Program with Adjustable Set Point
- Automatic Conservation Mode at End of Cycle
- On Board Recipe Book with 68 Pre-Set Programs
- 30 Free Memory Positions for Custom Programs
- LCD Illuminated Temperature Display
- Real Time Clock
- RS 485 Connection
- One, High Precision Heated 4 Point Multi Sensor Probe
- Adjustable Stainless Steel Feet



### OPTIONS AND ACCESSORIES

- Printer Kit
- UV Sterilization Lamp
- Core Probe for Vacuum Packaging
- Single Sensor Core Probes (up to Four Possible)
- 5" Casters (Set of Four, 2 with Brakes)
- USB Data Recorder / Interface
- Change Door Swing (Right Hinging Standard)
- Optional Voltages

### THAW MODE

The system is driven by the control board which activates the heaters in order to defrost the food optimally according to its size. When ordering a unit with the thaw model option there are 3 Programs that you can activate by pushing the thaw mode button one (th1) two (th2) or three (th3) times.

- Program **th1** is dedicated to food thickness of  $\leq 2"$  and lasts 4hrs
- Program **th2** is dedicated to food thickness of  $\leq 4"$  and lasts 8 hrs
- Program **th3** is dedicated to food thickness of  $> 4"$  and lasts 12 hrs

Each program has a dedicated algorithm which varies temperatures in the different parts of the cycle to thaw the food. Once the thawing cycle is over the blast chiller/freezer automatically goes into the refrigeration hold mode and maintains 37°F.

3 Year Parts and Labor Warranty • 5 Year Compressor Warranty



Victory Refrigeration specification sheets are available online at [www.victoryrefrigeration.com](http://www.victoryrefrigeration.com)

APPROVALS:

# BLAST CHILLER/SHOCK FREEZER REACH-IN, SELF-CONTAINED

## VBCF CABINET CONSTRUCTION

AISI 30418/10 stainless steel construction on external sides, top, and interior. Die-formed interior floor has rounded corners and central drain for easy cleaning. High density foamed in place CFC and HCFC free expanded polyurethane insulation (2.4" thick). Anti-condensation perimeter heating around door opening. Non toxic epoxy coated evaporator coil. One, heated, high precision 4 point multi-sensor core probe and adjustable stainless steel legs are standard.

## VBCF DOOR CONSTRUCTION

Ergonomic vertical door handle and door are made of AISI 304 18/10 stainless steel. Snap in place magnetic gaskets Self closing doors with hold open stop at 100°.

## VBCF REFRIGERATION SYSTEM

The self-contained refrigeration system uses R404A refrigerant and features a hermetically sealed compressor with overload protection. An evaporator fitted with a high flow rate fan insures maximum cooling efficiency. Indirect air flow assures highest product quality. Manual defrosting with door open on a timed cycle.

## VBCF INTERIOR STORAGE ARRANGEMENTS

Stainless steel wire guide rack allows for maximum air circulation and can be easily removed without tools for cleaning. See specific model characteristics for pan capacity (number of pans and sizes). Pans not included. Spacing between pans is on 2.56" centers.

## VBCF ELECTRONIC CONTROL SYSTEM

Highly visible and ergonomically positioned (recessed inside the door) electronic control with LCD display insures precise control of Blast Chilling (194° F to 37° F in 90 Minutes) or Shock Freezing (194° F to 0° F in 240 Minutes) Cycles. One touch hard and soft automatic blast chilling or shock freezing cycles based either on core probe temperature or timed cycle. Automatic recognition of the core probe and automatic conservation mode at the end of a cycle. One touch display of HACCP Alarms (power failure, cycle time out of HACCP required time, high temp, low temp) recorded in memory. The real time clock provides date, time, and duration of HACCP alarms (power failure, cycle time out of HACCP required time, high temp, low temp) recorded in memory. Will record up to 10 alarm events before over writing the first alarm and will keep the data for a minimum of 48 hours in case of a power failure. On board program memory holds 99 total programs. Adjustable Evaporator Fan Speed button allows for regulation of the fan during the blast chilling or shock freezing cycle. Compressor protected by overload cut-out with automatic reset. Micro-switch control cuts out the evaporator fan and compressor whenever the door is opened.

## CHARACTERISTICS

### VBCF-8-70U-TM

### DIMENSIONAL DATA

Width, Overall (in.)	33.5
Depth, Overall (in.)	33.5
Height Overall (with legs, in.)	52
Depth, Door Open 90°	65.4
Clear Door Height (in.)	24.8
Clear Door Width (in.)	28.7
Internal Depth (in.)	20.1
Wall Thickness (in.)	2.4
Pan Capacity	8
Size of Pans	18" x 26" x 1"
Centers Between Pans (in.)	2.56
Chilling Capacity in 90 min (lbs.)	70
Freezing Capacity in 240 min (lbs.)	40

### ELECTRICAL DATA

Cabinet Voltage	208-240/1/60
NEMA Plug	6-15P
Total Amperes (A*)	10.1
Horse Power (HP)	1HP

### REFRIGERATION DATA

Refrigerant	R404A
BTUH	6435
Climate Class	T

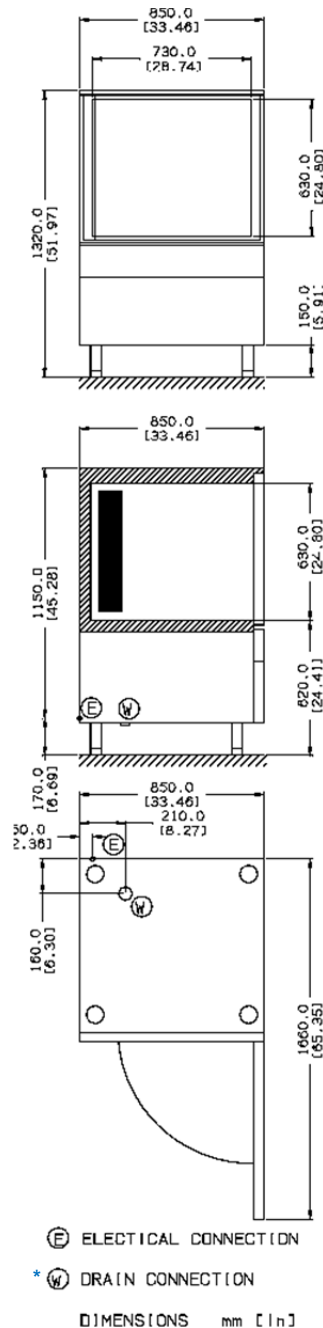
### DIMENSIONS & WTS.

Crated H x W x D (in.)	60 x 37 x 37
Crated Weight (lbs.)	414
Uncrated Weight (lbs.)	328

NOISE LEVEL (dBA): <70

VBCF Evap. Temp -10° F, Ambient Temp. 90° F

### VBCF-8-70U-TM



\*no drain required, unit has air defrosting system

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.

Dimensional tolerances +/- 1/4 [in]  
Dimensional tolerances +/- 6.25 mm