



## High Performance Dedicated Bakery Blast Chiller Freezer

Designed to accommodate European 600 x 400mm bakery trays to blast chill or freeze a wide range of dough and pastry products.

### Bakery Blast Chiller Freezer BBCF1-400



### Benefits

- Designed to blast chill or freeze dough and pastry products
- Blast Chills to +3°C or Freezes to -18°C from +90°C with a choice of hard, soft or probe controlled cycles
- Accommodates 6 600x400mm bakery trays on trayslides
- Tough, durable and hygienic stainless steel exterior and interior.
- Powerful fans and airflow design ensures even rapid chilling.
- Simple to operate using Williams unique 1-2-3 advanced controller.
- Automatically reverts store mode of +3°C or -18°C at the end of chill cycle.
- Automatic defrost at the end of each cycle.
- Self closing doors fitted with easy to clean and replace magnetic balloon gaskets.
- Designed for effective and efficient performance in hot bakery ambients.
- Environmentally friendly ODP Zero foam insulation for excellent thermal efficiency.



### BBCF1-400



#### Model

**BBCF1-400**

Dimensions:

#### Temp °C

+90° to +3°C  
+90° to -18°C

H850 x W780 x D804

**Amps**  
220/240V/50Hz/1

4

**Capacity**  
600x400mm

6 trays

*As part of our commitment to continuing product development we reserve the right to change the specification without prior notice.*

*Bakery Blast Chillers require suitable ventilation for effective and efficient operation.*

Williams Refrigeration is a market leading manufacturer and provider of high quality, award-winning commercial refrigeration solutions meeting commercial catering and foodservice requirements worldwide. Leading the way in refrigeration technology, Williams products are designed and built to exceed international ISO standards with a global reputation for performance, quality, strength and reliability.

Designed for the bakery environment and featuring Williams unique 1-2-3 Easy Blast controller the blast chill or freeze cycle can be initiated in 3 easy steps with a choice of 90 or 240 minute or, probe controlled cycles. Hard and soft blast chill options add further flexibility for dough or pastry products.

#### Controls

Easy to use, leading edge control panel design incorporates advanced technology features to ensure excellent control and effective, easy to manage operation even in the busiest environments. Operating a Williams Bakery Blast Chiller is as easy as 1-2-3.

#### Construction

- High quality, durable stainless steel exterior and interior.
- Environmentally friendly ODP Zero foam insulation.
- Self closing door with moulded handle, fitted with easy to clean and replace magnetic balloon gasket.
- Radius corners and fully removable tray slides and racking for easy cleaning.
- Non-marking swivel and brake castors for easy positioning.
- Accepts 600mm x 400mm bakery trays.

#### Refrigeration

- 100% CFC free.
- Auto defrost on completion of each cycle and every 6 hours.
- Anti condensation heaters on cabinets.
- Coated evaporator and coils for added durability and life.
- Reverts to storage mode following completion of blast and defrost cycle, so user can maximise work time and night operations.
- Built in alarm and fail safe operation.
- 220/240 volt cycle single-phase unit complete with fitted plug.

#### Options:

- 600mm x 400mm trays

March 2004



### Williams Refrigeration

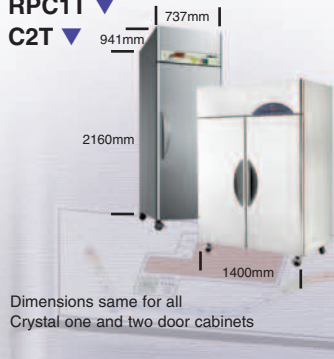
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## Crystal Specifications

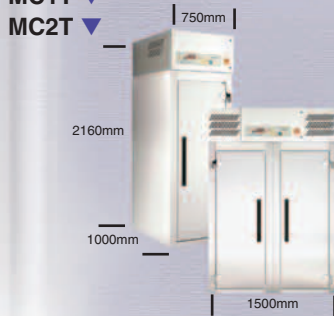
### RPC1T ▼ C2T ▼



Dimensions same for all Crystal one and two door cabinets

Model	Temp °C	HP	Amp	Net Capacity Trays (not included)
RC1T	-5/+3	1/3	3.5	20
HC1T	+1/+4	1/3	3.5	20
LC1T	-18/-22	1/2	4.0	20
LLC1T	-22/-25	3/4	5.0	20
RPC1T	Ret -5/+3 Prov +38/+40	1/2	17.0	17
RC2T	-5/+5	1/2	4.5	40
HC2T	+1/+4	1/2	4.5	40
LC2T	-18/-22	3/4	5.0	40
LLC2T	-22/-25	2x1/2	2x4.0	40
RPC2T	Ret -5/+3 Prov +38/+40	1/2	21.0	34

### MC1T ▼ MC2T ▼



Model	Temp °C	HP	Amp	Net Capacity Trays (not included)
HMC1T	+1/+4	1/2	7.0	20
RMC1T	-5/+3	1/2	7.0	20
LMC1T	-18/-22	3/4	7.0	20
PMC1T	-38/+40	-	20.0	20
RPMC1T	Ret -5/+3 Prov +38/+40	1/2	20.0	20
HMC2T	+1/+4	3/4	9.0	40
RMC2T	-5/+3	3/4	9.0	40
LMC2T	-18/-22	1 1/2	9.0	40
PMC2T	-38/+40	-	25.0	40
RPMC2T	Ret -5/+3 Prov +38/+40	3/4	25.0	40

### C1MP20 ▼



Model	Temp °C	HP	Amp	Net Capacity Trays (not included)
C1MP20	+38/+40	2x400W	9.5	20

Model	Temp °C	HP	Amp	Net Capacity Trays (not included)
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### CC3-18U ▼



CC3-400U H865mm x W2086mm x D782mm  
CC2-18U H865mm x W1815mm x D902mm  
CC2-400U H865mm x W1555mm x D782mm

HCC2-18U	+1/+4	1/4	3.0	10
RCC2-18U	-5/+3	1/4	3.0	10
LCC2-18U	-18/-22	1/2	4.0	10
HCC2-400U	+1/+4	1/4	3.0	10
RCC2-400U	-5/+3	1/4	3.0	10
HCC3-18U	+1/+4	1/2	4.5	15
RCC3-18U	-5/+3	1/2	4.5	15
HCC3-400U	+1/+4	1/3	3.5	15
RCC3-400U	-5/+3	1/3	3.5	15

### RPCC2-18U ▼



Model	Temp °C	HP	Amp	Net Capacity Trays (not included)
RPCC2-18U	Ret -5/+3 Prov +38/+40	1/2	8.0	10

Models supplied to accommodate 18"x30" trays as standard. 16"x30" trays also accommodated.  
Models available to accept 600mm x 800mm trays - contact Williams

**An extensive range of Modular DRP's is also available**

To ensure effective and efficient performance all counters and cabinets require adequate ventilation. As part of our ongoing policy of product development, we reserve the right to change specifications without notice.

## Williams Refrigeration

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## Range of Professional Bakery Cabinets

One of the largest ranges available, the Crystal cabinets and counters offer excellent flexibility and have been designed with the craft bakery in mind.



## Crystal

### Benefits

- An extensive range including retarders, refrigerated storage, freezers, fast freezers, provers and retarder/provers.
- DRP is fitted with a combination control panel featuring adjustable 7-day controller, one-shot button creating a single recovery cycle at the touch of a button. Hold button to delay product at end of recovery cycle if oven not ready.
- Carefully controlled airflow and humidity to give even dough development without dehydration.
- Available in one door or two door models. All doors are self closing with 140° dwell and are fitted with easy to clean and replace magnetic balloon gaskets.
- Standard retarder is equipped with dual temperature storage.  
+3°C retard for overnight storage.  
-5°C retard for up to 72 hours.
- For bakers short of preparation space a range of retarder, retarder prover, refrigerator and freezer counters are available.
- Crystal DRP and Provers feature stainless steel exterior and interior. Retarders, refrigerator and freezer cabinets feature stainless steel exterior and aluminium interior.
- 43°C ambient operation copes with hot bakery environments.
- Digital controls with Hi-Lo alarms and adjustable operating range keep products safe and in top condition.
- Automatic defrost and evaporation.
- Adjustable tray slides to accommodate varying product heights.
- British 18"x30" or 16"x30" or Euro 600mm x 400mm tray sizes accommodated.

## Crystal

### CONTROLS

#### Refrigerator, Retarder, Freezer

##### Adjustable operating temperature

- Hi-Lo Alarm
- Defrost Indicator
- On/Off Switch
- Compressor Running Indicator
- Condenser Clean Warning Light

#### Retarder Prover

##### Comprehensive combination control panel features:

- Variable prove temperature
- Adjustable humidity level
- Adjustable seven day controller to automatically vary retard, recovery and prove cycles
- "One-shot" - creates a single recovery cycle at the touch of a button
- Hold button - delays product at end of recovery cycle if oven not ready
- Illuminated status indicator
- Auto/Manual selections

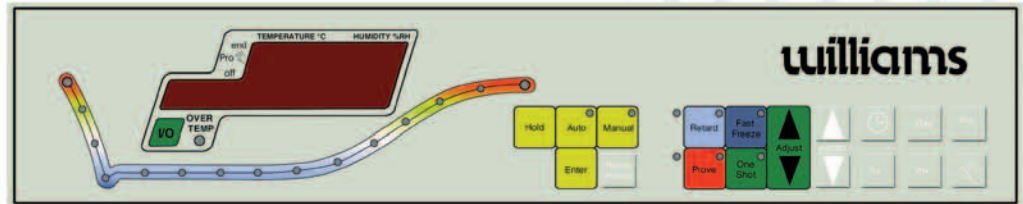
#### Mobile Prover

- Adjustable Thermostat
- On/Off Switch
- Low water warning light

#### Prover

- Adjustable Thermostat
- Temperature Display
- Heat and Humidity indicator lamps





## REFRIGERATION

- Off cycle defrost or automatic electric defrost on sub zero°C cabinets
- Dual temperature retard -5°C/+3°C
- 43°C ambient operation
- Waste heat recovery vaporisation
- Digital or analogue thermometer
- Illuminated switches
- Adjustable thermostat
- Door mullion heaters on cabinets operating below 0°C
- 220/250 Volt 50 cycle single phase unit

## OPTIONS

- Stainless steel interior for retarders, refrigerators and freezers
- Glass doors except freezer models
- Castors or legs
- Square-edged top

