

WBCF



Blast Chiller Freezer

Reach In – Self Contained

Features:

- Designed for 43°C ambient environment
- Choice of hard or soft chill and freeze cycles
- Fitted with slides to suit 1 x 1 gastronorm containers and shelves (not supplied)
- 10 amp power requirements for WBCF10 and WBCF20
- 15 amp power requirements for WBCF30 and WBCF40
- 3 phase power and drain required for WBCF50
- Easy to use unique Williams Easy Blast 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycles
- 75mm space between slides
- Coved internal liner
- One core food temperature probe for accurate measurement and control
- Large, energy efficient, high velocity fans and large surface area evaporator – easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality

MODEL	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
Capacity*	10kg chilling/freezing per 90/240 min cycle	20kg chilling/freezing per 90/240 min cycle	30kg chilling/freezing per 90/240 min cycle	40kg chilling/freezing per 90/240 min cycle	50kg chilling/freezing per 90/240 min cycle
1/1 Gn Pan Capacity	3	6	10	10	13
Finish: Stainless steel interior and exterior except rear and under					
Reach in Blast chiller freezer kg-unpacked / Amps-run	WBCF10 50/4.0	WBCF20 140/6.0	WBCF30 185/16.0	WBCF40 190/16.0	WBCF50 205/5.8 3-phase

*Notes: Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

Refer Notes and Options page 45.

Gas: R404a

