

Blast Chiller Freezer Roll In Remote, 700mm Door

WMBC
WMBCF, WMBF

Features:

- Easy to use, unique Williams Easy Blast 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycles
- 100% CFC free polyurethane foam for greater insulation properties and strength
- Three core food temperature probes for accurate measurement and control
- Automatic defrost at the end of every blast cycle or every 6 hours ensuring efficient and effective performance
- Automatic switching to storage mode at the end of each cycle offering additional storage capacity
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance
- 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
- Three phase power requirement to cabinet



Blast Chiller Freezers

MODEL	90kg	120kg	160kg	200kg	240kg	320kg
Capacity*	90kg chilling per 90 minute cycle	120kg chilling per 90 minute cycle	160kg chilling per 90 minute cycle	200kg chilling per 90 minute cycle	240kg chilling per 90 minute cycle	320kg chilling per 90 minute cycle
Finish: Stainless steel interior and exterior						
Blast Chiller Roll In	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320

Capacity*	90kg chilling/90 min cycle, 90kg freezing/240 min cycle	120kg chilling/90 min cycle, 120kg freezing/240 min cycle	160kg chilling/90 min cycle, 160kg freezing/240 min cycle	200kg chilling/90 min cycle, 200kg freezing/240 min cycle	240kg chilling/90 min cycle, 240kg freezing/240 min cycle	320kg chilling/90 min cycle, 320kg freezing/240 min cycle
Blast Chiller/ Freezer Roll In	WMBCF90	WMBCF120	WMBCF160	WMBCF200	WMBCF240	WMBCF320

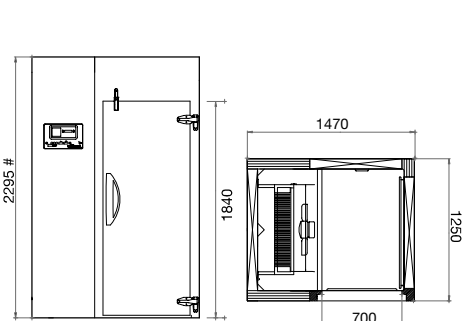
MODEL	100kg	200kg
Capacity*	100kg freezing per 90 minute cycle	200kg freezing per 90 minute cycle
Blast Freezer – Roll in	WMBF100	WMBF200

*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.

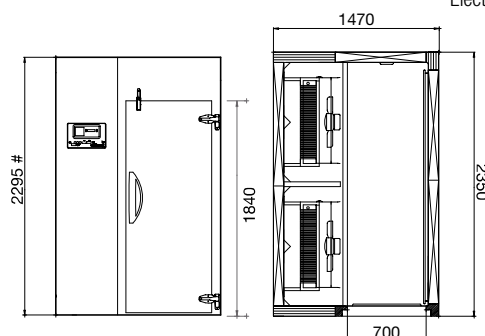
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Gas: R404a

Electrical: 415V 50Hz 3-phase



WMBC90 to WMBC200
WMBCF90 to WMBCF200
WMBF100



WMBC240 & WMBC320
WMBCF240 & WMBCF320
WMBF200

**Also available in
load capacities
from 400kg up to
1,000 kg**