

Blast chiller reach in

self contained



Electronic control panel



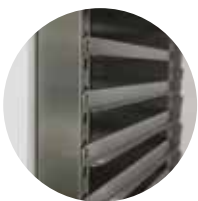
Simple to operate



Gastronorm pan compatible



Food probe



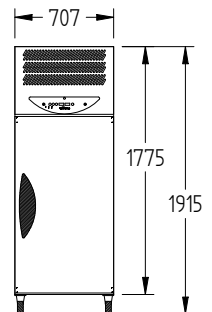
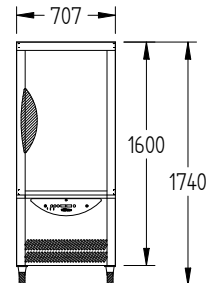
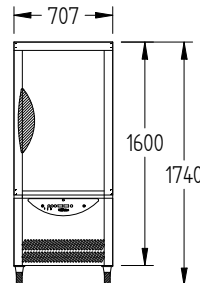
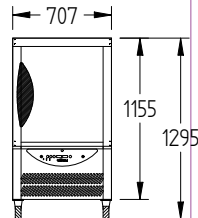
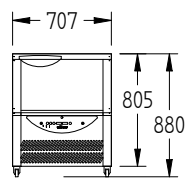
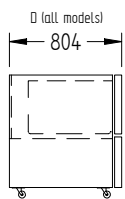
75 mm slide clearance

Designed to give caterers complete control of the chilling/freezing process, and to eliminate the hazards of slow-cooling, our blast chiller/freezers delivers performance that exceeds food safety legislation, is HACCP compliant and meets guidelines for cook chill catering systems worldwide.



Advantages

- Easy to use unique Williams Easy Blast 1-2-3 state of the art control panel—three simple steps to initiate blast cycles
- Choice of hard, soft, store and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Designed for 43°C ambient environment
- Fitted with slides to suit 1 x 1 gastronorm containers and shelves (not supplied)
- Self closing door to minimises temperature gain, reducing energy consumption
- Foodsafe stainless steel exterior and interior
- 75 mm 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
- Automatically switches to storage mode at the end of each cycle



MODEL		10 KG	20 KG	30 KG	40 KG	50 KG
Blast Chiller Freezer	Self contained	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50

SPECIFICATIONS

CAPACITY - CHILLING/FREEZING PER 90/240 MIN CYCLE #	10 kg	20 kg	30 kg	40 kg	50 kg
CAPACITY - 1/1 GN PANS	3	6	10	10	13
DIMENSIONS - W X D X H (ON CASTORS) MM	707 W x 804 D x 880 H	707 W x 804 D x 1295 H	707 W x 804 D x 1740 H	707 W x 804 D x 1740 H	707 W x 804 D x 1915 H
WEIGHT UNPACKED (KG)	50	140	190	190	205
DOOR TYPE	Standard: SD (Solid Door)				
FINISH (INTERIOR AND EXTERIOR EXCLUDING REAR AND UNDER)	SS (Stainless Steel)				
SHELF SLIDES TO SUIT 1/1 GN PANS AND SHELVES	3	6	10	10	13

ELECTRICAL

POWER SUPPLY	10 amp	10 amp	15 amp	15 amp	3 Phase	
FRIDGE MODELS	RUNNING AMPS	4.0	6.0	9.9	9.9	5.8

GAS TYPE

REFRIGERANT	R404a	R404a	R404a	R404a	R404a
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BASED ON BLAST CHILLING OF 50 MM 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.

*** For **Blast chiller OPTIONS** see page 83

Prices do not include GST. Prices and specifications are subject to change without notice.