

ROLL IN MODULAR BLAST CHILLER COMBI TECHNICAL DATASHEET



	WMBC90C		WMBC120C		WMBC160C		WMBC200C		WMBC240C		WMBC320C	
Dimensions (mm)	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal
Width	1670	880	1670	880	1670	880	1670	880	1670	880	1670	880
Depth	1250	1035	1250	1035	1250	1035	1250	1035	2350	2135	2350	2135
Height	2295	1875	2295	1875	2295	1875	2295	1875	2295	1875	2295	1875
Door Opening		2095		2095		2095		2095		3195		3195
Door Clear Opening - Height		1875		1875		1875		1875		1875		1875
Door Clear Opening - Width		900		900		900		900		900		900
Capacity												
Capacity (kg)		90		120		160		200		240		320

KEY FEATURES

- Choice of models to accommodate 90 to 320kg on 1/1 or 2/1 combi oven trolleys
- Choice of exterior panel finishes - foodsafe stainless steel or white PVC coated galvanized steel
- 1-2-3 state of the art control panel
- Three core food temperature probes
- Designed and engineered to operate efficiently up to a 32°C ambient or up to a 43°C ambient, depending on condensing unit selected
- Precision injected, high density 90mm polyurethane insulation
- Automatic defrost at the end of every blast cycle or every 6 hours
- Automatic switching to storage mode at 3°C at the end of each cycle
- Designed for fast simple installation and commissioning, service and maintenance
- Easy to access expansion valve for superheat adjustment
- Optimised defrost heaters
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance (IP65 Protected)
- Large, energy efficient, high velocity fans and large surface area evaporator
- Can be connected to a Williams temperature monitoring TAB system

OPTIONS

- 1/1 or 2/1 Combi Trolleys
- External ramp (per door)
- Roll through
- Storage pod (chiller only add 200mm to height)
- TAB software for remote monitoring
- UV disinfection
- Insulated floor (add 90mm)



ROLL IN MODULAR BLAST CHILLER COMBI TECHNICAL DATA

Roll in Modular Blast Chiller Combi	WMBC90C	WMBC120C	WMBC160C	WMBC200C	WMBC240C	WMBC320C
Temperature (°C)	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins
Power Supply	380V/415V 50Hz/3Ph					
Fuse (Amps)	16	16	16	16	20	20
Defrost	Electric	Electric	Electric	Electric	Electric	Electric

Fittings

2/1 GN Mobile Rack (not included)	1	1	1	1	2	2
1/1 GN Mobile Rack (not included)	2	2	2	2	4	4
IP65 Rated Printer	1	1	1	1	1	1
Protective Bumpers	1	1	1	1	1	1
Core Temp Food Probes	3	3	3	3	3	3

Standard Refrigerant

Refrigerant - Main	R404A	R404A	R404A	R404A	R404A	R404A
Refrigerant - Pod*	R134a	R134a	R134a	R134a	R134a	R134a

Electrical Data

Start Up - Pod (Amps)*	19.8	19.8	19.8	19.8	27.9	27.9
Running - Pod (Amps)*	6.0	6.0	6.0	6.0	8.1	8.1
Defrost - Main (Amps)	10.8	10.8	10.8	12.6	10.8	10.8
Required Refrigeration Capacity (-15°C)	8.6kW	10.3kW	17.3kW	19.1kW	22.4kW	25.7 kW

IMPORTANT NOTES:

*Optional

Williams is committed to a policy of continual product development and innovation. As such, we reserve the right to change product specifications stated without prior notice.

All refrigeration equipment requires adequate ventilation for efficient and effective performance.

Condensing unit not included with product - suitable model to be selected to suit site conditions and model.

Please note separate panel and power supply required.

Unit also requires connection to the main drains from 22mm drain pan.

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