

ROLL IN MODULAR BLAST CHILLER TECHNICAL DATASHEET



	WMBC90		WMBC120		WMBC160		WMBC200		WMBC240		WMBC320	
Dimensions (mm)	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal
Width	1470	680	1470	680	1470	680	1470	680	1470	680	1470	680
Depth	1250	1035	1250	1035	1250	1035	1250	1035	2350	2135	2350	2135
Height	2295	2000	2295	2000	2295	2000	2295	2000	2295	2000	2295	2000
Door Opening		2095		2095		2095		2095		3195		3195
Door Clear Opening - Height		1875		1875		1875		1875		1875		1875
Door Clear Opening - Width		700		700		700		700		700		700
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 GN mobile rack
- 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 supplied
- 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, servicing and maintenance
- 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 GN Mobile Rack
- External ramp (per door)
- Roll through
- Storage pod (add 200mm to height)
- TAB software for remote monitoring
- UV disinfection
- Insulated floor add 90mm



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Roll in Modular Blast Chiller	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
Temperature (°C)	+90/+3 in 90mins	+90/+3 in 90mins	+90/+3 in 90mins	+90/+3 in 90mins	+90/+3 in 90mins	+90/+3 in 90mins
Power Supply	380V/415V 50Hz/3Ph					
Fuse (Amps)	16	16	16	16	20	20
Defrost	Electric					

Fittings

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
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

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)*	6.2	6.2	6.2	6.2	8.2	8.2
Defrost Running - Main (Amps)	10.8	10.8	10.8	12.6	10.8	10.8
Phase	3	3	3	3	3	3
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 suite site conditions and model.

Please note separate panel and power supply required

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

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