

ROLL IN MODULAR BLAST FREEZER TECHNICAL DATASHEET



	WMBF100		WMBF200		WMBF100C		WMBF200C	
Dimensions (mm)	External	Internal	External	Internal	External	Internal	External	Internal
Width	1470	680	1470	680	1670	880	1670	880
Depth	1250	1036	2350	2136	1250	1036	2350	2136
Height	2385	2000	2385	2000	2385	2000	2385	2000
Door Opening		2050		3150		2250		3350
Clear Opening Height		1875		1875		1875		1875
Clear Opening Width		700		700		900		900
Capacity								
Capacity (kg)		100		200		100		200

KEY FEATURES

- Choice of models to accommodate 100 to 200kg on 1/1 GN, 2/1 GN mobile racks or combi oven trolleys
- Choice of exterior panel finishes to suit budgets and environmental conditions - 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 43°C ambient
- 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 -18°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
- Defrost heaters
- 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
- Can be connected to a Williams temperature monitoring TAB system

OPTIONS

- 1/1 or 2/1 mobile rack
- 1/1 or 2/1 combi oven trolleys
- External ramp (per door)
- Roll through
- Option of chiller or freezer storage pod for longer term storage (add 200mm to height)
- TAB software for remote monitoring
- UV disinfection



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Roll In Modular Blast Freezer	WMBF100	WMBF200	WMBF100C	WMBF200C
Temperature (°C)	+90/-18*	+90/-18*	+90/-18*	+90/-18*
Power Supply	380V/415V 50Hz/3Ph			
Fuse (Amps)	16	20	16	20
Defrost	Electric Door Mullion Heaters			
Fittings				
IP65 Rated Printer	1	1	1	1
Protective bumpers	1	1	1	1
Core temp food probes	3	3	3	3
2/1 GN Mobile Rack (not included)	1	2	-	-
1/1 GN Mobile Rack (not included)	2	4	-	-
Combi Oven Trolley (not included)	-	-	1	2
Refrigerant				
Refrigerant - Main	R404A	R404A	R404A	R404A
Refrigerant - Pod**	R134a	R134a	R134a	R134a
Electrical Data				
Start Up - Pod (Amps)**	30	49.2	30	49.2
Running - Pod (Amps)**	6.0	8.1	6.0	8.1
Defrost - Main (Amps)	12.6	12.6	12.6	12.6
Required Refrigeration Capacity (-30°C)	9.38kW	16.97kW	9.38kW	16.97kW

IMPORTANT NOTES:

*Reduction time is based on product type. Please enquire on application

**If fitted

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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