ROLL IN MODULAR BLAST CHILLER FREEZER TECHNICAL DATASHEET



	WMBCF90		WMBCF120		WMBCF160		WMBCF200		WMBCF240		WMBCF320	
Dimensions (mm)	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	2385	2000	2385	2000	2385	2000	2385	2000	2385	2000	2385	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 galvanised 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 the 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 or -18°C at the end of each cycle
- Designed for fast simple installation and commissioning, servicing and maintenance
- Easy to access expansion valve for superheat adjustment
- 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 are evaporator
- Connection to third party supervisory communication systems such as BMS is possible using proprietary equipment. Please contact Williams for more information.

OPTIONS

- 1/1 or 2/1 GN Mobile Rack
- External ramp (per door)
- Roll through
- Option of freezer or chiller storage pod (add 200mm to height)
- UV disinfection



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Roll in Modular Blast Chiller Freezer	WMBCF90	WMBCF120	WMBCF160	WMBCF200	WMBCF240	WMBCF320
	+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
Temperature (°C)	111 90 1111113	111 90 1111113	111 30 1111113	111 90 1111113	111 90 1111115	111 90 1111113
	+90/-18	+90/-18		+90/-18		+90/-18
Power Supply	in 240 minutes	in 240 minutes	in 240 minutes 380V/415V		in 240 minutes	in 240 minutes
Fuse (Amps)	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	R452A	R452A	R452A	R452A	R452A	R452A
Refrigerant - Pod (Chiller Only)*	R134a	R134a	R134a	R134a	R134a	R134a
Refrigerant - Pod (Chiller Freezer Only)*	R452A	R452A	R452A	R452A	R452A	R452A
Electrical Data						
Start Up - Pod (Amps)* Chiller	19.8	19.8	19.8	19.8	27.9	27.9
Running - Pod (Amps)* Chiller	6.2	6.2	6.2	6.2	8.2	8.2
Start Up - Pod (Amps)* Freezer	30.0	30.0	30.0	30.0	40.0	40.0
Running - Pod (Amps)* Freezer	6.0	6.0	6.0	6.0	8.1	8.1
Defrost - Main (Amps)	11.3	11.3	11.3	11.3	11.6	11.6
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 pan.

Williams Refrigeration Bryggen Road, North Lynn Industrial Estate King's Lynn, Norfolk. PE30 2HZ T +44(0) 1553 817 000 Spares: +44(0) 1553 817 017 E info@williams-refrigeration.co.uk W www.williams-refrigeration.co.uk





