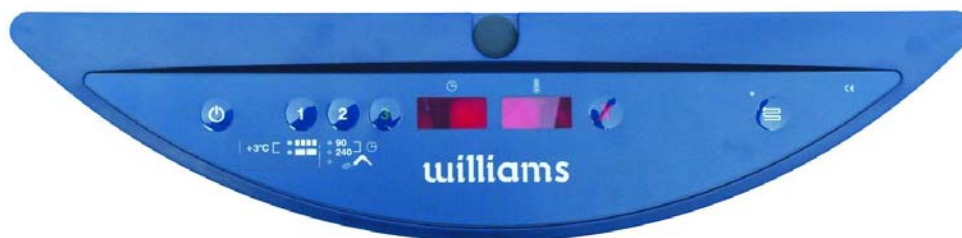


REACH-IN BLAST CHILLER – WBC30

30kg Blast Chiller Cabinet

FEATURES

- ◆ Operating temperature: +90°/+3°C in 90 mins
- ◆ Capacity of 30kg in 1/1 GN containers
- ◆ 430 Stainless steel exterior and interior
- ◆ Easy to use, 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycle
- ◆ Easy to clean durable stainless steel base with radius corners and removable trayslides and racking
- ◆ Self closing doors with easy to clean and replace magnetic balloon gasket
- ◆ Heavy duty front and rear swivel and brake castors for easy mobility and stability
- ◆ Accommodates 10 1/1GN containers – trayslides fitted as standard
- ◆ Environmentally friendly 75mm ODP Zero polyurethane foam injected insulation
- ◆ Easy to access refrigeration system for servicing and maintenance
- ◆ Designed for effective and efficient performance in 43°C environments
- ◆ Facility to connect to a wide range of temperature monitoring and control systems
- ◆ HACCP compliant



Standby – Cabinet Operation



Button 1 – Soft or Hard Chill



Button 2 – Time and probe control option



Button 3 – Blast Chill cycle start button



Cancel – Blast cycle cancel button



Food probe – digital temperature and food probe temperature display and timer



Condenser Cleaning Light – LED lights up when the condenser requires cleaning. Factory set



REACH-IN BLAST CHILLER– WBC30

30kg Blast Chiller Cabinet

Capacity:	30kg	Temperature:	+90°/+3°C in 90 mins
External Dimensions:	Unpacked: H1735 x W707 x D804mm Door Opening: H1005 x W587 x D1466mm Packed: H1750 x W740 x D840mm Internal: H1095 x W587 x D350mm		
Weight:	Unpacked: 182kg	Packed:	187kg
Construction:	Exterior: 0.7mm, 430 stainless steel Top: Base and rear are 1.2mm stainless steel Door: 0.9mm 430 stainless steel Interior: 0.7mm, 304 stainless steel walls with radius for easy cleaning Base: 304 stainless steel, one piece with radiused corners Door: 0.7mm thick 304 stainless steel door clad		
Power Supply:	220-240V supply 50 cycle single phase complete with 13 amp moulded plug		
Cabinet Amps:	Start-up: 54 amps Running: 10 amps		
Heat Rejection:	4099 watts (Evaporating at –10°C in a 32°C ambient) Subject to site conditions and maintenance		
Refrigeration:	Designed for 43°C ambient with undermounted refrigeration system. Automatic off-cycle defrost. Defrost water is vaporised using waste heat from the compressor. Fully automatic air cooled condensing unit. Door Mullion Heaters.		
Refrigerant:	R404a		
Insulation:	75mm ODP (Ozone Depletion Potential) Zero polyurethane		
Internal Fittings:	10 pairs of adjustable anti-tip tray slides for accommodating 1/1 GN (W530 x D325mm) and removable 304 stainless steel ladder racking.		
Load:	30kg on 10 1/1 GN pans filled no deeper than 50mm		
Installation:	Allow adequate ventilation on all sides of the cabinet to ensure efficient and effective performance.		
Options:	1/1 GN containers 304 stainless steel exterior Adjustable legs Remote connection Printer option		

Williams have a policy of continuing product development. As part of this policy, we reserve the right to change product specifications stated above without prior notice



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FOODSERVICE EQUIPMENT