



Project: .....

Location: .....

Item #: .....

Quantity: .....

## Model: *Reach-in Blast Chiller Freezer*

Variant	Blast Chill Freeze Performance
WBC10	+90/+3°C in 90mins +90/-18°C in 240mins
WBC20	+90/+3°C in 90mins +90/-18°C in 240mins
WBC30	+90/+3°C in 90mins +90/-18°C in 240mins
WBC40	+90/+3°C in 90mins +90/-18°C in 240mins
WBC50	+90/+3°C in 90mins +90/-18°C in 240mins

Optional Features	
<ul style="list-style-type: none"> <li>• 1/1 GN containers</li> <li>• 304 SS exterior</li> <li>• Adjustable legs</li> <li>• Helicoil Cable</li> <li>• High quality thermal Printer</li> </ul>	<ul style="list-style-type: none"> <li>• TAB Blast Chill Freeze Data management software</li> </ul>

### Key Features

- Choice of models to accommodate 10 to 50kg on 1/1 gastronorm containers (530x325mm) with compact footprints
- 430 stainless steel exterior and 304 stainless interior with radiused base and removable racking and trayslides for hygiene and durability
- Easy to use, 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycle
- Choice of hard, soft or core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Automatic defrost at the end of every blast cycle or every 6 hours
- Automatically switches to storage mode at 3°C or -18°C at the end of each cycle
- Unique advanced airflow design for even chilling of product load throughout cabinet
- 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
- 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
- Designed and built to ISO9001-2000 Quality Management Standards
- HACCP compliant



## Dimensions

	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
<b>External (mm):</b>	H885 W707 D804	H1290 W707 D804	H1735 W707 D804	H1735 W707 D804	H1905 W707 D804
<b>Internal (mm):</b>	H380 W587 D350	H700 W587 D350	H1095 W587 D350	H1095 W587 D350	H1275 W587 D350
<b>Door Opening (mm):</b>	D1471	D1471	D1471	D1471	D1471
<b>Packed (mm)</b>	H962 W782 D880	H1377 W782 D880	H1750 W740 D840	H1750 W740 D840	H1920 W740 D840
<b>Weight:</b> Add 5kg per product for packing	110kg	150kg	182kg	190Kg	200Kg

## Important Information

	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
<b>Capacity: (kg)</b>	10	20	30	40	50
<b>Construction:</b> Exterior Interior Door	0.7mm 430 stainless steel 0.7mm 304 stainless steel 0.7mm 430 stainless steel ext 304 stainless int	0.7mm 430 stainless steel 0.7mm 304 stainless steel 0.7mm 430 stainless steel ext 304 stainless int	0.7mm 430 stainless steel 0.7mm 304 stainless steel 0.7mm 430 stainless steel ext 304 stainless int	0.7mm 430 stainless steel 0.7mm 304 stainless steel 0.7mm 430 stainless steel ext 304 stainless int	0.7mm 430 stainless steel 0.7mm 304 stainless steel 0.7mm 430 stainless steel ext 304 stainless int
<b>Power Supply:</b>	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph Direct connection	220V/240V 50Hz/1Ph Direct connection	220V/240V 50Hz/3Ph Direct connection
<b>Power Input:</b> Start Up Running Compressor HP	31 amps 4 amps 1/2	48 amps 6 amps 1	54 amps 16 amps 11/2	54 amps 16 amps 11/2	29 amps 5.8 amps 2
<b>Heat Rejection:</b> (Evaporating at -10°C in 32°C ambient)	1527 watts	2572 watts	4099 watts	4099 watts	4413 watts
<b>Refrigerant::</b>	R404a	R404a	R404a	R404a	R404a
<b>Defrost:</b>	Automatic hot gas Electric door mullion heater	Automatic hot gas Electric door mullion heater	Automatic hot gas Electric door mullion heater	Automatic hot gas Electric door mullion heater	Automatic hot gas Electric door mullion heater
<b>Insulation (max):</b> ODP Zero Polyurethane	75mm	75mm	75mm	75mm	75mm
<b>Noise Output:</b>	dBA	dBA	dBA	dBA	dBA
<b>Fittings:</b> Shelf slides	3 pairs	6 pairs	10 pairs	10 pairs	13 pairs

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

Williams are committed to a policy continuing product development and innovation and as such, we reserve the right to change product specifications stated without prior notice.



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