

# Blast chiller roll in

900 mm remote



Thermal printer for HACCP compliance



Electronic control panel



400kg – 1000kg load capacities



Food probe



Gastronorm trolley compatible

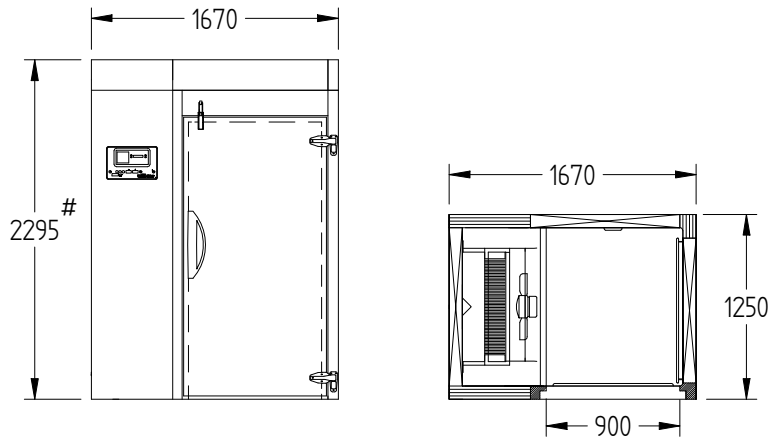
Designed to give caterers complete control of the chilling and freezing processes, and to eliminate the hazards of slow-cooling, our modular blast chillers and freezers deliver performance that exceeds food safety legislation. They are HACCP compliant and meet guidelines for cook chill catering systems worldwide. Our advanced special air flow design developed by Williams (AirSmart) for even product chilling that eliminates product dehydration and ensures food is maintained in the best possible condition.



## Advantages

- Easy to use, unique Williams Easy Blast 1-2-3 state of the art control panel—three simple steps to initiate blast cycles
- Three core food temperature probes for accurate measurement and control
- Automatic defrost at the end of every blast cycle or every six hours ensuring efficient and effective performance
- Automatic switching to storage mode at the end of each cycle offering additional storage capacity
- 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—easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality
- Designed for fast installation and commissioning, servicing and maintenance with easy to access fans
- Accommodates 1/1 or 2/1 Gn combi mobile rack to suit any catering requirement
- 900 mm clear door opening

# Blast chiller freezers



roll in 900 mm remote

MODEL		90 KG	100 KG	120 KG	160 KG	200 KG
Blast Chiller	Remote	WMBC90C	—	WMBC120C	WMBC160C	WMBC200C
Blast Chiller/ Freezer	Remote	WMBCF90C	—	WMBCF120C	WMBCF160C	WMBCF200C
Blast Freezer	Remote	—	WMBF100C	—	—	—

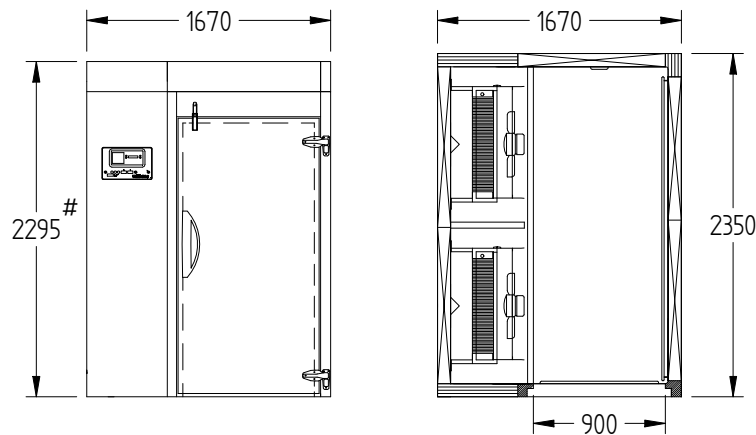
## SPECIFICATIONS

CAPACITY - CHILLING/ FREEZING PER 90/240 MIN CYCLE #		90 kg	100 kg	120 kg	160 kg	200 kg
CAPACITY 2/1 COMBI TROLLEY	BLAST CHILLER/ FREEZER	1	—	1	1	1
	BLAST FREEZER	—	1	—	—	—
DIMENSIONS BLAST FREEZER W X D X H	BLAST CHILLER/ FREEZER	1670 W x 1250 D x 2295 H**	—	1670 W x 1250 D x 2295 H**	1670 W x 1250 D x 2295 H**	1670 W x 1250 D x 2295 H**
	BLAST FREEZER	—	1670 W x 1250 D x 2295 H**	—	—	—
WEIGHT UNPACKED (KG)		650 kg	650 kg	650 kg	650 kg	650 kg
DOOR TYPE		SD (Solid Door)				
FINISH (INTERIOR AND EXTERIOR)		SS (Stainless Steel)				
<b>ELECTRICAL</b>						
POWER SUPPLY - 3 PHASE*		16 amp	16 amp	16 amp	16 amp	16 / 20 amp
FRIDGE MODELS	BLAST RUNNING AMPS	4.3	5.0	4.3	5.2	5.2 / 9.0
<b>GAS TYPE</b>						
REFRIGERANT		R404a	R404a	R404a	R404a	R404a
<b>REFRIGERATION WATTAGES FOR REMOTE UNITS</b>						
CHILLER/FREEZER		8.6kW @ -15°C SST	—	10.3kW @ -15°C SST	17.3kW @ -15°C SST	21.0kW @ -15°C SST
FREEZER		—	12.2kW @ -30°C SST	—	—	—

\*BLAST CHILLER/FREEZERS ARE RATED FOR 415 V 50 HZ THREE PHASE.

\*\*All Freezer and Chiller/Freezer models are supplied with additional 90mm floor—adds 90 mm to overall height.

# Based on Blast chilling of 50 mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.



roll in 900 mm remote

MODEL		200 KG	240 KG	320 KG
Blast Chiller	Remote	—	WMBC240C	WMBC320C
Blast Chiller/Freezer	Remote	—	WMBCF240C	WMBCF320C
Blast Freezer	Remote	WMBF200C	—	—

## SPECIFICATIONS

<b>CAPACITY - CHILLING/FREEZING PER 90/240 MIN CYCLE #</b>		200 kg	240 kg	320 kg
<b>CAPACITY 2/1 COMBI TROLLEY</b>	<b>BLAST CHILLER/FREEZER</b>	—	2	2
	<b>BLAST FREEZER</b>	2	—	—
<b>DIMENSIONS BLAST FREEZER W X D X H</b>	<b>BLAST CHILLER/FREEZER</b>	—	1670 W x 2350 D x 2295 H**	1670 W x 2350 D x 2295 H**
	<b>BLAST FREEZER</b>	1670 W x 2350 D x 2295 H**	—	—
<b>WEIGHT UNPACKED (KG)</b>		650 kg	650 kg	650 kg
<b>DOOR TYPE</b>		SD (Solid Door)		
<b>FINISH (INTERIOR AND EXTERIOR)</b>		SS (Stainless Steel)		
<b>ELECTRICAL</b>				
<b>POWER SUPPLY - 3 PHASE*</b>		16 / 20 amp	20 amp	20 amp
<b>FRIDGE MODELS</b>	<b>BLAST RUNNING AMPS</b>	5.2 / 9.0	7.7	7.7
<b>GAS TYPE</b>				
<b>REFRIGERANT</b>		R404a	R404a	R404a
<b>REFRIGERATION WATTAGES FOR REMOTE UNITS</b>				
<b>CHILLER/FREEZER</b>		—	22.5kW @ -15°C SST	25.7kW @ -15°C SST
<b>FREEZER</b>		18.2kW @ -30°C SST	—	—
<b>*BLAST CHILLER/FREEZERS ARE RATED FOR 415 V 50 HZ THREE PHASE.</b>				

\*\*All Freezer and Chiller/Freezer models are supplied with additional 90mm floor—adds 90 mm to overall height.

# Based on Blast chilling of 50 mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

\*\*\* For **Blast chiller OPTIONS** see page 83

Prices do not include GST. Prices and specifications are subject to change without notice.