



# M B MASTER-BILT<sup>®</sup>

MASTER-CHILL<sup>™</sup>

## MBC SERIES

### Reach-In Blast Chillers/Freezers

#### MODELS

- MBCF93/55-8
- MBCF115/55-14
- MBCF220/110-20

**EXCLUSIVE  
F.I.C.  
TECHNOLOGY**

SEE PAGE 2

## FEATURES

### CONSTRUCTION

- Stainless steel interior and exterior
- Satin Scotchbrite finish on door, side panels, control panel and top
- Polished interior including diamond-polished inner floor for improved hygiene
- CFC-free polyurethane foamed-in-place insulation
- Wall thickness: 2.95"
- One-piece construction with rounded internal corners
- Hinged fan cover for easy cleaning access to the evaporator and fan
- Drain outlet for easy interior cleaning
- Removable stainless steel half racks and container support guides
- Plastic defrost drip tray on outer base
- Stainless steel legs with plastic heat-resistant pads, height adjustable from 4.5" to 6.5"
- Standard product core probe with L-shaped handle for easy extraction

### DOORS

- Self-closing door with full-height outer stainless steel handle
- Removable magnetic gasket
- Door frame heating element

### CONTROL PANEL

- LCD display showing 2 rows with 16 characters on each row
- Blast chilling with variable cycle progression
- 20 pre-set blast-chilling cycles
- Variable speed drives on evaporator fans for accurate temperature control and energy efficiency
- HACCP history
- Five-language library
- Displays interior temperature, product temperature, ventilation speed
- Automatic setting of refrigerating phase at end of cycle

### REFRIGERATION

- Cooling unit at evaporation temperature -13°F and condensation temperature 128°F rated at 813 watt with hermetic compressor
- Refrigerant: R404A
- MBCF93/55-8 production per cycle: 93 lbs. of product from +194°F to +37.4°F in 90 minutes and 55 lbs. from +194°F to 0°F in 240 minutes
- MBCF115/55-14 production per cycle: 122 lbs. of product from +194°F to +37.4°F in 90 minutes and 55 lbs. from +194°F to 0°F in 240 minutes

- MBCF220/110-20 production per cycle: 222 lbs. of product from +194°F to +37.4°F in 90 minutes and 122 lbs. from +194°F to 0°F in 240 minutes
- Pre-set inner cell temperature during chilling cycle: +32, +23, -13°F
- Pre-set inner temperature during freezing cycle: -13°F
- Evaporation temperature control with thermostat valve
- Internal operation: ventilated cell, ventilation can be reduced for particular delicate foods
- Copper/aluminum corrosion-proofed evaporator
- Manual defrost

### WARRANTY

- Standard limited one year parts and labor
- Additional four year coverage on compressor part

### OPTIONS

- Additional wire shelves
- Additional support guides



# MASTER-CHILL™ MBC SERIES

## REACH-IN BLAST CHILLERS/FREEZERS

### EXCLUSIVE F.I.C. TECHNOLOGY

Master-Chill MBC models feature the newest patented technology in blast chillers/freezers with the Food Identification Controller (F.I.C.). The F.I.C. automatically adjusts blast chilling cycles with its single multi-sensor probe. The F.I.C. monitors temperatures in the core, beneath and on the surface, preventing surface freezing and degradation as well as preserving nutritional values of the food.



### TECHNICAL SPECIFICATIONS

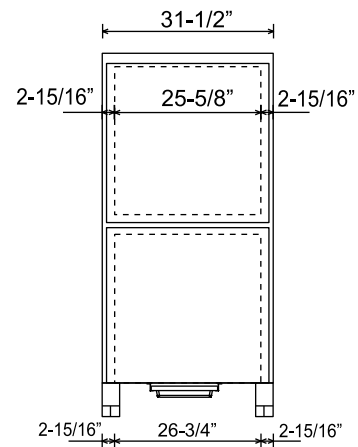
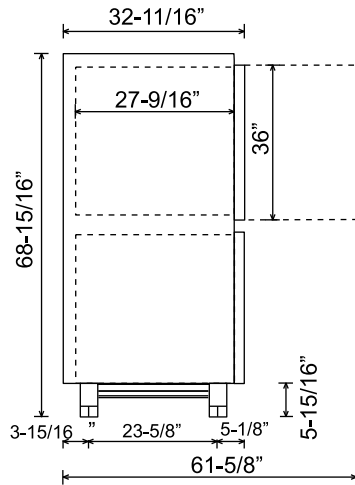
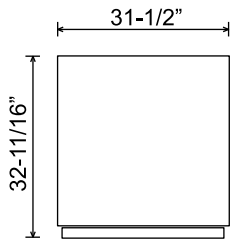
MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS/ HZ/PH	AMPS	UNIT H.P.	NO. OF SHELVES	STANDARD SHELF DIMENSIONS (in.)	NO. OF SHELF SUPPORT RACKS	SHIP CU. FT.	SHIP WT. LB/KG
	L	D	H*	L	D	H*								
MBCF93/55-8	31 <sup>1</sup> / <sub>2</sub>	32 <sup>11</sup> / <sub>16</sub>	68 <sup>15</sup> / <sub>16</sub>	800	830	1751	220/60/3	12.5	2.5	3	15 <sup>3</sup> / <sub>4</sub> x 23 <sup>11</sup> / <sub>16</sub>	8 pairs	54.3	485/220
MBCF115/55-14	40 <sup>15</sup> / <sub>16</sub>	39 <sup>5</sup> / <sub>8</sub>	73 <sup>5</sup> / <sub>8</sub>	1040	1006	1870	220/60/3	13.3	2.5	6	23 <sup>11</sup> / <sub>16</sub> x 31 <sup>1</sup> / <sub>2</sub>	10 pairs	82.3	551/250
MBCF220/110-20	40 <sup>15</sup> / <sub>16</sub>	39 <sup>5</sup> / <sub>8</sub>	73 <sup>5</sup> / <sub>8</sub>	1040	1006	1870	220/60/3	17.0	3.66	10	23 <sup>11</sup> / <sub>16</sub> x 31 <sup>1</sup> / <sub>2</sub>	10 pairs	82.3	706/321

\*Height includes legs.

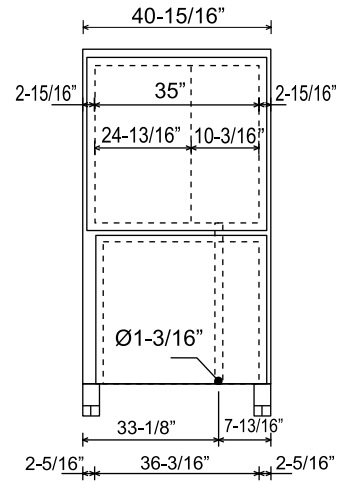
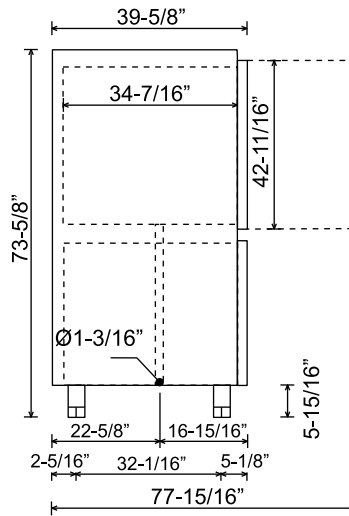
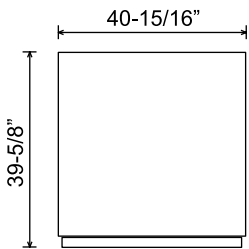
### PAN CAPACITIES

MODEL	1/1 GASTRONORM (530 x 325 x 40mm)	2/1 GASTRONORM (530 x 650 x 40mm)	12" X 20" X 2.5"	12" X 20" X 1.5"	18" X 26" X 2.5"	18" X 26" X 1.5"
MBCF93/55-8	14	NA	8	14	NA	NA
MBCF115/55-14	26	13	14	26	7	13
MBCF220/110-20	32	16	20	32	10	16

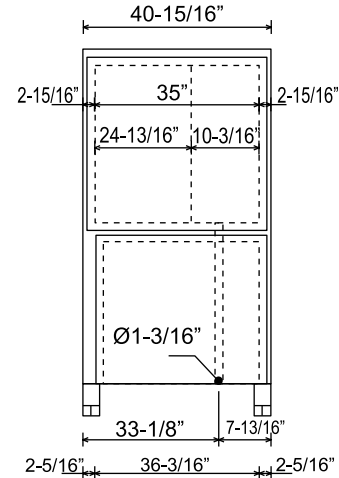
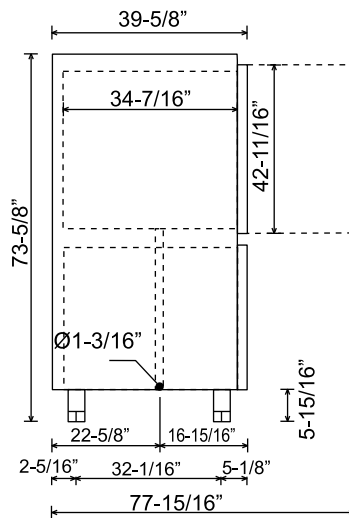
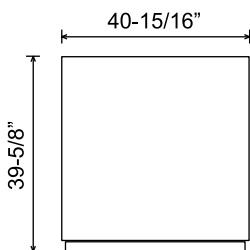
### MBCF93/55-8



### MBCF115/55-14



### MBCF220/110-20



PLAN VIEW

SIDE VIEW

ELEVATION VIEW



# MASTER-CHILL™ MBC SERIES REACH-IN BLAST CHILLERS/FREEZERS

## LISTINGS



## HOOKUP

All models are hardwired.

## BID SPECIFICATIONS

Item no. MBC-\_\_\_\_\_  
Provide\_\_\_\_\_( )  
Reach-In Blast Chiller/Freezer(s),  
Master-Bilt model no. MBC-  
\_\_\_\_\_.

Blast chiller/freezer will be constructed of stainless steel interior and exterior with diamond polished inner floor and rounded internal corners.

Blast chiller/freezer will feature patented Food Identification Controller with single multi-sensor probe.

Other features will include stainless steel legs adjustable from 4.5 to 6.5 inches, a hinged fan cover for easy cleaning access and a corrosion-proofed evaporator coil.

The refrigeration system is to be self-contained and use R-404A refrigerant.

Blast chiller/freezer to have standard limited one year parts and labor with additional four year coverage on compressor part.

Blast chiller/freezer will be UL, C-UL and NSF listed.

**NOTE:** Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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