

REACH IN BLAST CHILLER

WBC-75



The WBC-75 is designed to reduce the temperature of 2" thick, uncovered food from 160°F to 38°F in approximately 90 minutes and is built to ISO 9001 & 14001 standards.

Cabinet

The cabinet front, sides and door, and are constructed of heavy gauge polished stainless steel to maintain an attractive appearance after years of heavy use.

Doors

The door is self closing and has an easy to replace magnetic balloon gasket to prevent the cold air from escaping. Door heater is standard to prevent condensation from forming on the cabinet front. The interior door liner is constructed of heavy gauge stainless steel.

Control Panel

The unique 1-2-3 microprocessor features built-in alarms and can control the chilling process with the temperature probes or a digital timer. The digital timer can be programmed with four preset chilling times for specific food products. The built-in printer allows for simplified documentation and easy HACCP record keeping and connectivity for temperature monitoring to NAFEM data protocol.

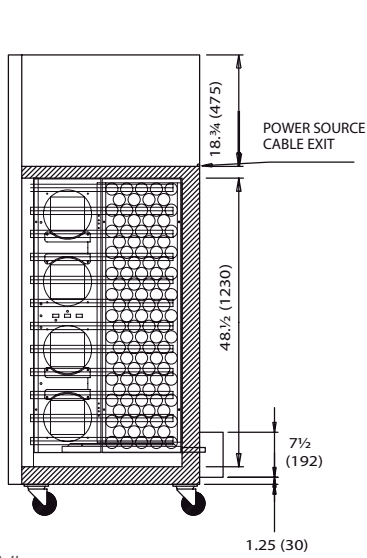
Standard Features

- Two operational functions:
 - Blast chill processing refrigerator
 - +38°F storage refrigerator
- 1-2-3 microprocessor control panel:
 - Blast chill cycle controlled automatically by either a food probe or digital timer
 - Two (2) preset chill times: 90, 240 minutes
 - Soft chill and hard chill options
 - Three (3) food probes with digital temperature indication
 - Continuous blast feature
 - Cabinet temperature digital display
 - Food temperature digital display
 - Defrost mode indicator
 - Standby, blast chill cycle and cancel buttons
 - Diagnostic trouble shooting capability
 - High and low temperature alarm
 - Power and component failure alarms
- Seven (7) day temperature recorder printout on demand
- Front breathing design for zero clearance installation
- Stainless steel, front, sides, door and interior
- Flush mounted doors, anti-condensation heaters and removable magnetic door gaskets

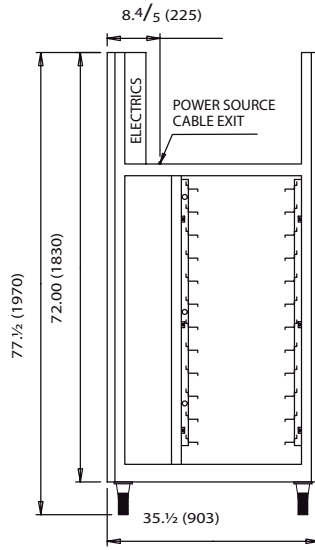
- Complies with FDA, NSF 7 and HACCP guidelines
- Heavy duty swivel casters with brakes on front
- No drain required
- Defrost on demand and automatic defrost
- Electro fin, corrosion resistant coils and hyblade fan motors – the engineers choice for the quietest, most powerful and energy efficient fans.
- Precision injected, high density, environment friendly 3" insulation. Provides excellent thermal efficiency with low GWP and zero ODP

Optional Features and Accessories

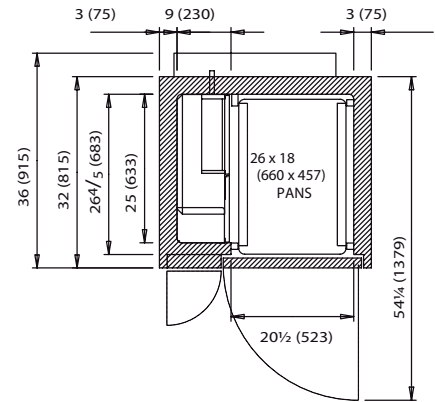
- HACCP monitoring program
- Factory installed reverse door hinging
- 6" Legs in place of standard casters
- Extra printer paper



Side View



Front View



Top View

NOTE: If cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 2" is required.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Characteristics

WBC75

Capacity (lbs./90 Mins.)	75
Width, overall	35 1/2
Depth, overall	36
Depth, door open 90°	58 1/4
Height (incl. Castors)	77 1/2
Clear door width	18 1/4
Clear door height	48 1/2
No. Of tray slides	12 pairs
Cabinet voltage 208/60/1	208/60/1
Feed wires (with ground)	2
Total amperes	15
10 Ft. Cord installed, (no plug)	

Crated dimensions & weights

	Height	Width	Depth	Weight (lbs)
WBC-75	86	44	44	595

Refrigeration Data

	Refrigerant	Compressor	BTUH*
WBC-75	R-134a	1 1/2 H.P	9211

*BTUH @ 90°F. Ambient, +14°F. Evaporator

Dimensional tolerance ± 1/4" Metric dimensions (mm)