

REACH IN BLAST CHILLER FREEZERS TECHNICAL DATASHEET



	WBC/BCF10		WBC/BCF20		WBC/BCF30		WBC/BCF40		WBC/BCF50	
Dimensions (mm)	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal
Width	707	587	707	587	707	587	707	587	707	587
Depth	804	350	804	350	804	350	804	350	804	350
Height	885	380	1290	700	1740	1020	1740	1020	1915	1195
Door Opening		1471		1471		1471		1471		1471
Capacity										
Capacity (kg)	10		20		30		40		50	

KEY FEATURES

- Chill food safely from +90°C to +3°C in 90 minutes or less; Freeze from +90°C to -18°C in 240 minutes or less*
- Choice of models to accommodate 10 to 50kg food capacity on 1/1 GN pans (530 x 325 mm)
- Natural hydrocarbon refrigerant. Charge is ≤ 150g which falls below the threshold for hydrocarbon equipment, therefore no costly insurance or zone control necessary. Can be placed on the cookline.
- Choice of hard, soft, store and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Automatically switches to storage mode at 3°C or -18°C at the end of each cycle
- Williams Easy Blast (WEB), simple to operate, 1-2-3 controller
- Unique advanced airflow design
- All models will accept the maximum product weight in both chill and blast freeze mode of operation. (No reduction in product weight between the two cycles).
- Foodsafe stainless steel exterior and interior
- Easy to clean dished base with radiused corners
- Full length integral door handle for non-slip, easy grab on the door. Easy to clean, no potential dirt traps.
- Self closing doors
- Precision injected, high density 75mm polyurethane insulation
- Heavy-duty non-marking, swivel castors with brakes
- Easy to access refrigeration system
- Anti-tilt, trayslides
- Food probe safe storage feature
- Automatic defrost at the end of every blast cycle or every 6 hours in store mode
- Connection to third party supervisory communication systems such as BMS is possible using proprietary equipment. Please contact Williams for more information.
- Energy saving self-regulated condensate vaporisation system
- Self regulation compressor protection during loading phase of cooked foods

OPTIONS

- Left hand hung door
- Adjustable legs
- Stainless steel back
- 1/1 GN Shelves



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Reach in Blast Chiller Freezers	WBC10	WBC20	WBC30	WBC40	WBC50	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
Temperature (°C)*	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins	+90/+3 in 90 mins
Power Supply	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	380V/440V 3Ph	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	220V/240V 50Hz/1Ph	380V/440V 3Ph
Fuse (Amps)	13	13	16	16	16	13	13	16	16	16
Defrost	Automatic hot gas defrost. Electric door mullion heaters									

Fittings

Trayslides	3 pairs	6 pairs	10 pairs	10 pairs	13 pairs	3 pairs	6 pairs	10 pairs	10 pairs	13 pairs
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Electrical Data

Refrigerant	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290
Start Up (Amps)	31	33	33	33	34	31	33	33	33	34
Running (Amps)	4.05	5.2	12	12.4	5.8	4.05	5.2	12	12.4	5.8
Heat Rejection**	1065	1673	2066	2066	2488	1065	1673	2066	2066	2488

Energy Information

Type of Product:	Blast Chiller					Blast Chiller / Freezer				
Refrigerant Fluid (GWP)	R290 (3)					R290 (3)				
Blast Chill Cycle	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Blast Freeze Cycle	No	No	No	No	No	Yes	Yes	Yes	Yes	Yes
Energy Consumption for Chilling Function Chilled (kWh/kg)	0.114	0.0975	0.0736	0.077	0.1702	0.114	0.0975	0.0736	0.077	0.1702
Energy Consumption for Freezing Function (kWh/kg)	-	-	-	-	-	0.374	0.2795	0.22	0.2	0.3474
Refrigerant Charge (kg)	0.13	0.15	0.12 (x2)	0.15 (x2)	0.15 (x2)	0.13	0.15	0.12 (x2)	0.15 (x2)	0.15 (x2)

IMPORTANT NOTES:

*The maximum product entry temperature is dependant on ambient conditions. For ambient <35°C product entry of no higher than 90°C is permitted. For ambients ≥35°C up to 43°C product entry temperature must be a maximum of ≤70°C

**Evaporating at -30°C in 32°C Ambient

Williams is committed to a policy of continual product development

and innovation. As such, we reserve the right to change product specifications stated without prior notice.

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

The WBC50 and WBCF50 requires connection to a main drain using a 19mm ID flexible pipe.

Williams Refrigeration
Bryggen Road,
North Lynn Industrial Estate
King's Lynn, Norfolk. PE30 2HZ

T +44(0) 1553 817 000
Spares: +44(0) 1553 817 017
E info@williams-refrigeration.co.uk
W www.williams-refrigeration.co.uk

