



Easy to Operate Powerful Range of Reach-In Blast Chillers/Chiller Freezers

Unique Williams Easy Blast 1-2-3 control panel makes this powerful range of Blast Chillers and Chiller Freezers easy to operate. Enables you to easily show due diligence and take control of the Cook Chill process by eliminating the hazards of slow cooling and ensures HACCP compliance. Williams powerful Blast Chillers and Chiller Freezers offer a choice of capacities to meet all catering requirements combining style, easy operation and leading edge technology.



Reach-In Blast Chillers/ Chiller Freezers

Benefits

- 3 simple steps to Blast Chill or Freeze eliminating risk of error
- Range of powerful Blast Chillers and dual function Blast Chiller Freezers
- Meets and exceeds worldwide guidelines for Cook Chill catering systems
- Blast Chills full load from +90°C to +3°C in 90 minutes
- Dual function Blast Chiller Freezers also blast freeze from +90°C to -18°C in 240 minutes
- Unique airflow design to ensure even chilling and maintain high quality food and freshness
- Clear LED displays for time and food probe temperatures - keeps you in control of any product load
- Designed for efficient and effective performance in 43°C ambient environments
- Stainless steel exterior and interior with environmentally friendly ODP Zero foam insulation for excellent thermal efficiency
- Self closing doors fitted with easy to clean and replace magnetic balloon gaskets
- Easy to access refrigeration system and enhanced control panel technology simplifies servicing and maintenance
- Range of models offers flexibility to ensure catering establishments can meet the legal requirements for food preparation and storage
- Choice of soft and hard blast chill cycles
- Accommodate Gastronorm 1/1 trays
- Compatible with a wide range of temperature monitoring and control systems
- HACCP compliant

Reach-In Blast Chillers/Chiller Freezers

Meeting the changes in food safety legislation and eliminating the risk to public health by ensuring safe food production is the responsibility of every caterer. With Williams' range of powerful Blast Chillers and Chiller Freezers meeting legislation requirements is as easy as 1-2-3, enabling you to cool food down quickly and safely, whilst retaining product taste, nutrition and quality. Available in a range of capacities from 10kg suiting the needs of a small pub, restaurant or nursing home, up to 50kg for larger, busier restaurants, hotels and hospitals, Williams Blast Chillers/Chiller Freezers enable you to improve production efficiency, time management, profitability and wastage.

The Williams unique Easy Blast 1-2-3 control panel, blast chill or freeze cycles can be initiated in three easy steps, with a choice of 90 minute or 240 minute programmes or food temperature probe controlled cycles. Hard and soft chill options add further flexibility for delicate loads such as vegetables, creams or pastries using soft blast, or lasagne and meat sauce based dishes using the hard blast.

Williams Refrigeration leads the way in refrigeration technology, ergonomic design, performance and efficiency - marketing a wide range of refrigeration products worldwide. With thousands of Blast Chillers and Freezers in operation around the world, Williams has gained a global reputation for performance, quality, durability, reliability and ease of use.

Features

Designed and manufactured to the highest specification meeting international quality standards, the stylish Blast Chiller and Chiller Freezer ranges offer the best in performance, durability and efficiency.

Construction

- High quality, durable stainless steel exterior and interior
- Environmentally friendly ODP zero foam insulation
- Self closing doors with moulded handles, fitted with easy to clean and replace magnetic balloon gaskets
- Radius corners and fully removable tray slides and racking for easy cleaning
- Heavy duty, non-marking swivel and brake castors for easy positioning
- Accepts 1/1 gastronorm pans

Refrigeration

Leading the way in refrigeration technology the Blast Chillers and Chiller Freezers offer a unique air flow system to ensure even chilling whilst maintaining the product quality and freshness.

- 100% CFC free
- Auto defrost on completion of each cycle and every 6 hours
- Anti condensation heaters on cabinets
- Reverts to storage mode following completion of blast and defrost cycle, so user can maximise work time and night operations
- Built in alarm and fail safe operation
- 220/240 volt cycle single-phase unit complete with fitted plug* except WBC50 which is 380/415V AC 3-phase
- WBCF50 requires connection to a main drain

* Other voltages are available





Control Panel

Easy to use, leading edge control panel design incorporates advanced technology features to ensure excellent control and effective, easy to manage operation even in the busiest environments whilst making installation and servicing simpler.

Operating a Williams Blast Chiller/ Chiller Freezer is as easy as 1, 2, 3 with the Easy Blast 1-2-3.

- 1 Standby button
- 2 3 simple steps to setting Blast Chill or Blast Freeze programme
- 3 Hard, soft chill or freeze selection
- 1 Duration of cycle or food probe option
- 2 Start blast cycle
- 3 Cancel button
- 1 Digital temperature and food probe temperature display and timer
- 2 Condenser Cleaning warning light

Enhanced functionality for easier set-up and servicing saving costly engineer time LED Displays offer clear, easy to read digital display showing:

Time Display

- counts up time during cycle offering more flexibility for experienced users - enables programme to be stopped for half loads and delicate products
- shows duration of last blast cycle

Temperature Display

- shows food probe temperature during probe driven blast cycle

For enhanced management the Blast Chiller can be connected to a wide range of temperature monitoring systems.

Options

- Adjustable legs
- Marine specification with flanged feet and bulkhead fixings
- Other voltages available
- US specification with URL and ETL approval available



Blast Chillers/Chiller Freezers Specifications

WBC10/ WBCF10



Model	Capacity	Racked for 1/1 G/N Pans	Amps per phase/Phase
WBC10/ WBCF10	+90°C/+3°C (90mins)	3	4/1
	+90°C/+3°C (90mins)		
	+90°C/-18°C (240mins)		
External Dimensions: H885 x D804 x W707mm Internal Dimensions: H380 x D350 x W587mm			

WBC20/ WBCF20



WBC20/ WBCF20	+90°C/+3°C (90mins)	6	6/1
	+90°C/+3°C (90mins)		
	+90°C/-18°C (240mins)		
External Dimensions: H1290 x D804 x W707mm Internal Dimensions: H700 x D350 x W587mm			

WBC30/ WBC40 WBCF30/ WBCF40



WBC30/ WBCF30	+90°C/+3°C (90mins)	10	10/1
	+90°C/+3°C (90mins)		
	+90°C/-18°C (240mins)		
External Dimensions: H1735 x D804 x W707 Internal Dimensions: H1095 x D350 x W587			

WBC40/ WBCF40	+90°C/+3°C (90mins)	10	10/1
	+90°C/+3°C (90mins)		
	+90°C/-18°C (240mins)		
External Dimensions: H1735 x D804 x W707 Internal Dimensions: H1095 x D350 x W587			

WBC50/ WBCF50



WBC50**/ WBCF50**	+90°C/+3°C (90mins)	13	5.8/3
	+90°C/+3°C (90mins)		
	+90°C/-18°C (240mins)		
External Dimensions: H1905 x D804 x W707mm Internal Dimensions: H1275 x D350 x W587mm			

Door opening depth: 1466mm
Height includes castors

** The WBC50 requires suitable connection to a main drain.
WBCF50 is also available as a remote model, please contact Williams for more information.

* Based on Blast Chilling of 50mm max depth of uncovered dense food such as mashed potato. Times may vary depending on the container and food types as well as the thermal conductivity of the food. Recommend depth to be kept to a minimum to ensure rapid chilling.

Installation of all counters and cabinets requires adequate ventilation

NB: All products are fitted with control panel shown in centre spread

As part of our commitment to product development we reserve the right to change specification without prior notice.

- Modular Blast Chillers and Freezers also available
- US specification Blast Chillers also available
- Dedicated Bakery Blast Chiller also available