



Simple as 1-2-3

Easy to Operate Range of Powerful Roll-in Blast Chillers and Freezers

Take control of the Cook Chill process and eliminate the hazards of slow cooling with the Williams range of Roll-in Blast Chillers. Combining advanced technology with ease of operation, the range of Blast Chillers and Freezers are designed to handle capacities up to 320kg making them the ideal choice to meet larger catering requirements.



Roll-in Blast Chillers/ Freezers

Benefits

- Choice of chambers to blast chill 90-320kg from +90°C to +3°C in 90 minutes with optional upgrade for blast freezing
- Comprehensive, easy to programme 1-2-3 control panel with built in alarms and optional hard copy data printer
- Designed to accommodate 2/1 standard gastronorm and convection/combi oven trolleys
- Choice of hard and soft Blast Chill modes and Storage modes with automatic switching to storage mode
- Designed for fast simple installation with economic footprints - up to 160kg on one trolley
- Effective operation in 43°C ambient
- Three core food temperature probes for accurate measurement and control
- Optional 'pod' type refrigeration system for longer term storage
- Easily accessible evaporator and fans to facilitate servicing and cleaning
- High velocity fans and large surface area evaporator for even chilling and efficient operation
- Choice of interior and exterior finishes to suit all budgets
- Environmentally friendly ODP Zero insulation for superior thermal efficiency and performance
- Exceeds Food Safety Regulations and is HACCP compliant

Roll-in Blast Chillers/Freezers

With stringent international food safety regulations in place it has never been so important to have the right equipment. Food safety is the responsibility of every caterer and food producer and, with Williams' technical expertise, design and innovation together with our advanced blast chilling technology – you can ensure you meet these regulations.

The Williams range of powerful modular Blast Chillers/ Chiller Freezers enable you to rapidly chill or freeze hot food ensuring food safety while preserving appearance, texture, flavour and nutritional value of food. Accommodating 2/1GN or combi/convection oven trolleys, these provide the ideal solution for larger volume catering requirements including hospital and airline catering.

Offering a choice of blast chill programmes and optional upgrade to blast freeze, the Modular Blast Chillers/Chiller Freezers are designed to be as easy to use as 1-2-3. The technologically advanced control panel offers a choice of 90 minute or probe controlled cycle for full or partial loads – indicating temperature and time elapsed at any point during the cycle. An optional printer offers enhanced monitoring and control to meet food safety standards. Hard and soft chill options add further flexibility for delicate loads such as vegetables, fish, or pastries using soft blast, or meat based sauces, meat joints or desserts using hard blast.

For over 20 years Williams has been a leader in refrigeration technology, design and innovation, marketing refrigeration products worldwide. With thousands of Blast Chillers and Freezers in operation around the world Williams has gained a global reputation for quality, performance and reliability.

Features

Construction

Designed and manufactured to the highest specification to meet ISO9001 - 2000 quality standards.

- High quality stainless steel exterior and interior for durability and strength
- Stylish, easy to clean moulded handle
- 1-piece mechanical section for fast installation of single trolley units
- Designed for remote refrigeration systems
- Environmentally friendly ODP Zero foam insulation for superior thermal efficiency and performance
- Choice of 700mm (gastronorm) or 900mm (convection/combi oven) door width to accept 2/1 gastronorm or combi/convection oven trolleys (not supplied)
- Coated evaporator coils for durability and performance





Standard Control Panel showing built-in printer



Control Panel with Blast Freeze Option

Options

- White exterior/interior
- 'Pod' style storage refrigeration system
- Roll-through
- 2/1 Trolleys supplied with Blast Chiller
- Internal light
- Left or right door hang
- UV light
- Heated probes for Blast Freezers
- Insulated floor for Blast Freezer option

Refrigeration

All models are supplied without condensing unit for remote installation

- 100% CFC Free
- Large surface evaporator for efficient operation in 43°C ambient temperatures
- High velocity fans for fast even chilling to maintain excellent food quality and freshness
- Reverts to storage mode following completion of blast and defrost cycle
- Auto defrost on completion of each cycle and every 6 hours on store for efficiency and effective performance
- Door mullion heaters

Options

- 415 volt/50 cycle 3-phase units
- Supplied with condensing unit
- Facility to blast freeze from +90°C to -18°C in 240 minutes or less

Controls

- All models fitted with 3 probes to monitor and control the blast chilling of one or more types of product to ensure it all reaches the required temperature eliminating the risk of operator error
- Blast chill cycle controlled by probe/timer
- Easy to use 1-2-3 programmable touch controls
- Standby switch
- Blast cycle start and stop button
- Programme indicator
- Digital temperature display and timer
- Digital food probe temperature display
- Defrost indicator
- Power failure alarm

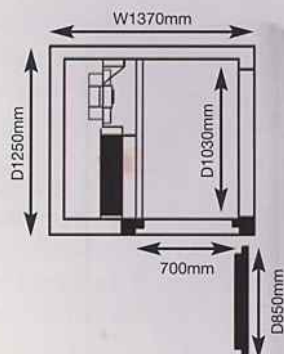
Options

- Blast Freeze cycle by probe/timer
- Historical data hard copy printer



Model	Capacity +90°/+3°C in 90 mins	Trolley Capacity	Voltage
Roll-in Blast Chillers			
WBC90	90kg	1 x 2/1	380-415 50/3
WBC90Combi	90kg	1 Combi	380-415 50/3
WBC120	120kg	1 x 2/1	380-415 50/3
WBC120Combi	120kg	1 Combi	380-415 50/3
WBC160	160kg	1 x 2/1	380-415 50/3
WBC160Combi	160kg	1 Combi	380-415 50/3
WBC240	240kg	2 x 2/1	380-415 50/3
WBC240Combi	240kg	2 Combi	380-415 50/3
WBC320	320kg	2 x 2/1	380-415 50/3
WBC320Combi	320kg	2 Combi	380-415 50/3

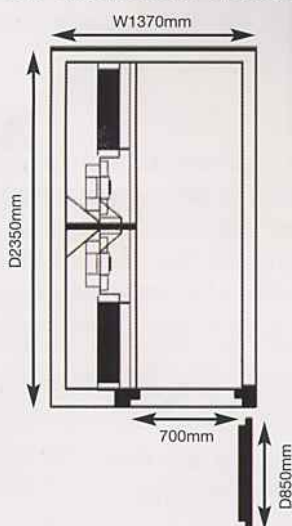
WBC/WBCF90, 120 & 160
2/1 Gastronorm Trolley



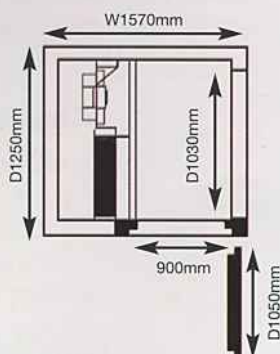
Model	Capacity +90°/-18°C	Trolley Capacity	Voltage
Roll-in Blast Chillers Freezers (Option)**			
WBCF90	90kg*	1 x 2/1	380-415 50/3
WBCF90Combi	90kg*	1 Combi	380-415 50/3
WBCF120	120kg*	1 x 2/1	380-415 50/3
WBCF120Combi	120kg*	1 Combi	380-415 50/3
WBCF160	160kg*	1 x 2/1	380-415 50/3
WBCF160Combi	160kg*	1 Combi	380-415 50/3
WBCF240	240kg*	2 x 2/1	380-415 50/3
WBCF240Combi	240kg*	2 Combi	380-415 50/3
WBCF320	320kg*	2 x 2/1	380-415 50/3
WBCF320Combi	320kg*	2 Combi	380-415 50/3

**Blast Chiller with Freeze option must have an insulated floor - external height increases by 90mm.*Time taken to Blast Freeze depends on type and density of food
NB: Required condensing unit not included - Trolleys not included.

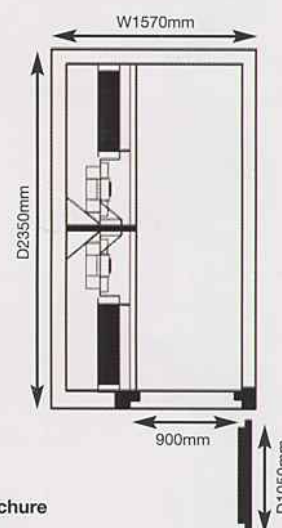
WBC/WBCF240 & 320
2/1 Gastronorm Trolleys



WBC/WBCF90Combi, 120Combi & 160Combi
1 Combi/Convothem Trolley



WBC/WBCF240Combi & 320Combi
2 Combi/Convothem Trolleys



Clear door open height: 1875mm
External height of models with no pod system: 2295mm
External height of models with pod systems fitted to roof panel: 2495mm

Guide to Cook Chill available
Dedicated Blast Freezer Models also available - see separate brochure
Reach-in Blast Chiller Freezers available - see separate brochure
We reserve the right to change the specifications without notice