



WTBC70 ROLL IN BLAST CHILLER

Complementing the existing Williams Blast Chiller range of products, this new model delivers flexibility through its design by accepting a choice of combi oven trolleys.



Offering more flexibility is key for every kitchen

As the demand on kitchens is ever increasing, Williams continuously develops products to offer more flexibility that comes with a powerful punch.

In a market first, the WTBC70 cabinet is designed with flexibility in mind and accepts Rational's new 20 Rack combi oven trolley. Furthermore, it can also accept the Rational 201 or Lainox GN1/1 combi oven trolleys, as used in standard 20 grid models.

A guide located on the underside of the cabinet ensures a smooth entrance,, while maintaining maximum hygiene control with the wheels remaining outside the cabinet during blast chilling. These tracks are different, depending on the trolley's brand, but can be changed if there's ever a need to switch.

From a market first to a Williams first, the latest blast chiller is the largest cabinet to date in the Williams range and is capable of chilling more foods than many of its rivals – up to 70kg in a single batch*.

Its power in capacity is matched in performance. Many conventional units can only handle food up to 70°C, whereas all Williams models can Blast chill from +90°C to +3°C in 90 minutes.

This reduces waiting time for food to cool, acting as a crucial time saver for chefs.

Keeping control is another key benefit. The Williams Easy Blast controller is innovatively designed to make programming and operating the unit simple. It offers a choice of either hard chill for dense foods such as meat based dishes, casseroles and mashed potato, or a soft chill for delicate foods such as fish, fruit and vegetables that gently reduces product temperature.

As with all blast chillers, the exterior and interior are made using high quality foodsafe stainless steel, as well as incorporating precision injected, high density 75mm polyurethane insulation, designed to operate efficiently in ambient environments of up to a 43°C.

The new model features Williams' clever AirSmart airflow system that chills from two different directions. Powerful, energy efficient fans and the equalised air pressure chamber ensure the air flows evenly and gently over all the products throughout the chamber.

This design helps guarantee food quality by chilling evenly and consistently.

Meanwhile, maintenance is made much easier by all four panels around the refrigeration system being removable, allowing the engineer to reach the components from any angle.

- **Designed to accept Rational or Lainox 1/1 GN combi oven trolleys**
- **Blast chills up to 70kg, from +90°C to +3°C in 90 minutes**
- **Williams AirSmart air flow system for even and consistent chilling**
- **Williams Easy Blast controller**
- **Designed and engineered to operate efficiently up to a 43°C ambient**
- **Easy to access refrigeration system**
- **Energy efficient, high velocity fans and large surface area evaporator**
- **Self closing door with magnetic balloon gasket and a core food temperature probe**
- **Robust and secure latch handle that keeps a 100% tight seal**

TECHNICAL DATA

Model	Width (mm)	Depth (mm)	Height (mm)	Temp °C	Capacity (kg)
WTBC70	990 (531)	882 (740)	2300 (1465)	+90 to +3 in 90 mins	70

Unit dimensions are shown external (internal).

**NB: Modular Blast Chillers, freezers and chiller freezers are available in capacities from 90kg to 320kg and above.*