

ROLL IN BLAST CHILLER CABINET TECHNICAL DATASHEET

WTBC70 ROLL IN BLAST CHILLER



WTBC70

Dimensions (mm)	External	Internal
Width	990	531
Depth	882	740
Height	2300	1465
Door Opening		1504
Capacity		
Capacity (kg)		70

KEY FEATURES

- 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
- Adjustable guides to accommodate Rational or Lainox trolleys
- Foodsafe stainless steel exterior and interior
- Williams AirSmart air flow system for even and consistent chilling
- Williams Easy Blast controller
- Core food temperature probe
- Designed and engineered to operate efficiently up to a 43°C ambient
- Self closing door
- Precision injected, high density polyurethane insulation
- Easy to access refrigeration system
- Automatic defrost at the end of every blast cycle or every 6 hours in storage mode
- Automatically switches to storage mode at 3°C at the end of each cycle
- Optimised defrost heaters
- Energy efficient, high velocity fans and large surface area evaporator
- Removable panels around the refrigeration system provides easy access for service and maintenance
- Can be connected via a RS 485 Modbus 1 ASC11, to a temperature monitoring system

OPTIONS

- Stainless steel back
- Remote Refrigeration System*



ROLL IN BLAST CHILLER CABINET TECHNICAL DATA

Roll In Blast Chiller	WTBC70	WTBC70R
Temperature (°C)	+90°C to +3°C in 90 mins	+90°C to +3°C in 90 mins
Power Supply	400V/50Hz/3Ph	230V/50Hz/1Ph
Fuse (Amps)	16	13
Defrost	Auto electric	Auto electric
Weight (unpacked)	255kg	163kg

Electrical Data - Standard Refrigerant

	R452a	R452a
Refrigerant	R452a	R452a
Start Up (Amps)	60	1.9
Running (Amps)	8.7	1.2
Phase	3	1
Heat Rejection (Watts)**	8412	N/A

Fittings

Core temp food probes	1	1
Lainox NKS 201 1/1 GN Trolley (not included)	1	1
Rational 201 1/1 GN Trolley (not included)	1	1

Rational Trolley Model 201

20 Racks - 60.21.054		
15 Racks - 60.21.156		
16 Racks - 60.21.172		
20 Racks - 60.21.331		

IMPORTANT NOTES:

1. The WTBC70 requires connection to a main drain using a 19mm ID flexible 3m pipe supplied loose. Please see user manual for further information.
2. This unit should ideally be sited below an extraction canopy or adequate ventilation provided.
3. *Remote refrigeration : A separate 3 phase power supply is required for the condensing unit.
4. **Evaporating at -10°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.

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