

Blast Chillers

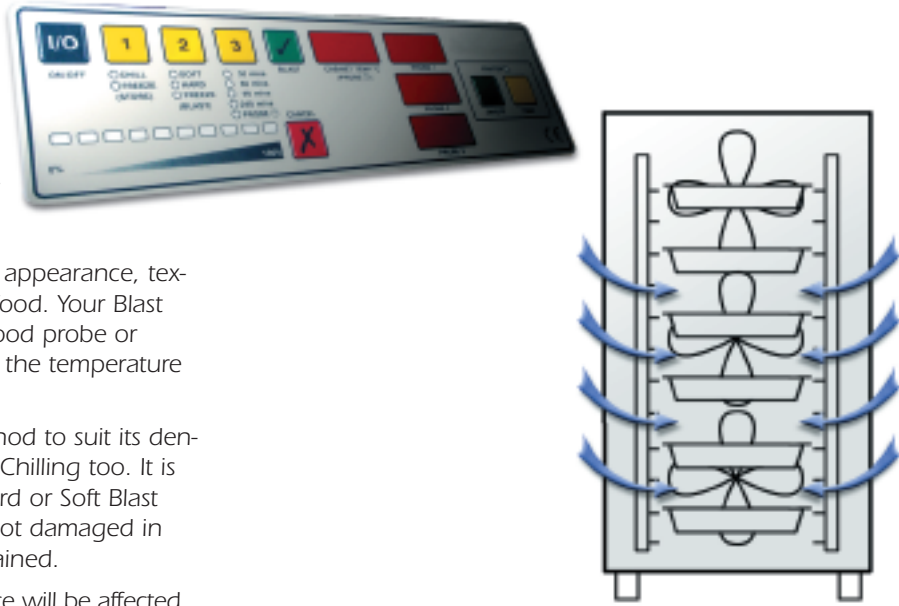
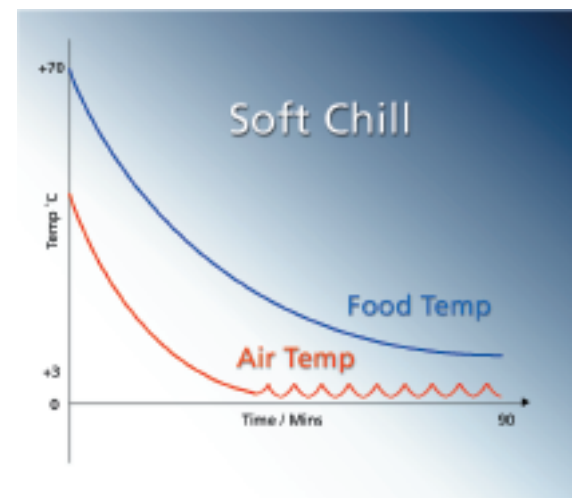
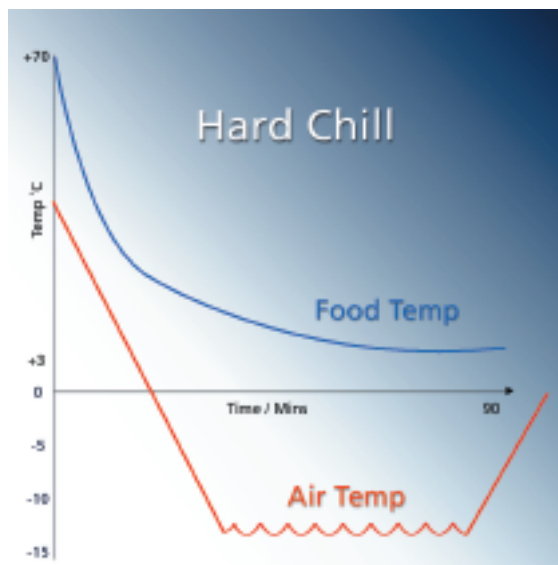
Whatever the type of Blast Chiller you use, it must be capable of chilling the hot food to between 32°F and 37°F within 90 minutes of placing it in the Blast Chiller and commencing to chill. This is not only to ensure safety, but also preserves the appearance, texture, flavor and nutritional value of food. Your Blast Chiller should be equipped with a food probe or probes with which you can monitor the temperature of the food.

Every dish has its ideal cooking method to suit its density or structure, this applies to Blast Chilling too. It is important to have the options of Hard or Soft Blast Chilling available to ensure food is not damaged in the process and the quality is maintained.

The speed at which chilling takes place will be affected by the shape, size and density of the food, its moisture content, heat capacity and entry temperature. Placing lids on containers or stacking them on top of one another, will increase the chilling time required. However, covering food can protect against contamination, and is therefore sometimes appropriate as long as chilling can still be achieved within the required time limits.

Hard Blast Chill

During the 90 minute process the air temperature in the cabinet drops below freezing point. This is designed for dense, large products, which are difficult to chill and have a higher fat content such as meat-based sauces, meat joints, mashed potato and lasagna. The air temperature of the cabinet ensures the product reaches the required 37°F within the 90 minutes without the risk of freezing or damaging the food.



Soft Blast Chill

During the 90 minute process the air temperature remains above 32°F. This is ideal for delicate and light products such as fish, rice, vegetables, cream, desserts, cakes and fried foods. The soft blast chilling cycle gently reduces the product temperature to 37°F in the required 90 minutes with no risk of damaging the delicate product.



Reference Number	Dimensions			Storage Cycle Refrigeration System	Chilling Capacity	Shipping Weight	Electrical Requirements
	Width	Depth	Height				
WBC.35	28"	32"	36"	self contained; same as blast chilling	35 lbs. in 90 minutes	275 lbs.	208/60/1 NEMA 6-15R
WBC.75	35 1/2"	32"	77 1/2"	self contained; same as blast chilling	75 lbs. in 90 minutes	559 lbs.	208/60/1 NEMA 6-20R
WBC.110	43 3/8"	40 5/8"	81"	self contained; same as blast chilling	100 lbs. in 90 minutes	559 lbs.	208/60/3 8.6 amps
WBC.175D/220D/350 (standard door opening; single rack)	53 1/8"	49 3/16"	97" with pod; 89" w/o pod	remote condensing unit; separate pod for storage cycle recommended	175-350 lbs. in 90 minutes, depending on size of condensing unit installed	768 lbs.	208/60/3 Max. amps 13.6
WBC.175D/220D/350D (door opening sized for combi rack)	61"	49 3/16"	97" with pod; 89" w/o pod	remote condensing unit; separate pod for storage cycle recommended	175-350 lbs. in 90 minutes, depending on size of condensing unit installed	768 lbs.	208/60/3 Max. amps 13.6

