

M B MASTER-BILT[®]

MASTER-CHILL[™]

MBC SERIES

Reach-In Blast Chillers/Freezers

MODELS

- MBCF93/55-8
- MBCF115/55-14
- MBCF220/110-20

**EXCLUSIVE
F.I.C.
TECHNOLOGY**

SEE PAGE 2

FEATURES

CONSTRUCTION

- Stainless steel interior and exterior
- Satin Scotchbrite finish on door, side panels, control panel and top
- Polished interior including diamond-polished inner floor for improved hygiene
- CFC-free polyurethane foamed-in-place insulation
- Wall thickness: 2.95"
- One-piece construction with rounded internal corners
- Hinged fan cover for easy cleaning access to the evaporator and fan
- Drain outlet for easy interior cleaning
- Removable stainless steel half racks and container support guides
- Plastic defrost drip tray on outer base
- Stainless steel legs with plastic heat-resistant pads, height adjustable from 4.5" to 6.5"
- Standard product core probe with L-shaped handle for easy extraction

DOORS

- Self-closing door with full-height outer stainless steel handle
- Removable magnetic gasket
- Door frame heating element

CONTROL PANEL

- LCD display showing 2 rows with 16 characters on each row
- Blast chilling with variable cycle progression
- 20 pre-set blast-chilling cycles
- Variable speed drives on evaporator fans for accurate temperature control and energy efficiency
- HACCP history
- Five-language library
- Displays interior temperature, product temperature, ventilation speed
- Automatic setting of refrigerating phase at end of cycle

REFRIGERATION

- Cooling unit at evaporation temperature -13°F and condensation temperature 128°F rated at 813 watt with hermetic compressor
- Refrigerant: R404A
- MBCF93/55-8 production per cycle: 93 lbs. of product from +194°F to +37.4°F in 90 minutes and 55 lbs. from +194°F to 0°F in 240 minutes
- MBCF115/55-14 production per cycle: 122 lbs. of product from +194°F to +37.4°F in 90 minutes and 55 lbs. from +194°F to 0°F in 240 minutes

- MBCF220/110-20 production per cycle: 222 lbs. of product from +194°F to +37.4°F in 90 minutes and 122 lbs. from +194°F to 0°F in 240 minutes
- Pre-set inner cell temperature during chilling cycle: +32, +23, -13°F
- Pre-set inner temperature during freezing cycle: -13°F
- Evaporation temperature control with thermostat valve
- Internal operation: ventilated cell, ventilation can be reduced for particular delicate foods
- Copper/aluminum corrosion-proofed evaporator
- Manual defrost

WARRANTY

- Standard limited four year extended compressor and one year limited parts and labor

OPTIONS

- Additional wire shelves
- Additional support guides



MASTER-CHILL™ MBC SERIES

REACH-IN BLAST CHILLERS/FREEZERS

EXCLUSIVE F.I.C. TECHNOLOGY

Master-Chill MBC models feature the newest patented technology in blast chillers/freezers with the Food Identification Controller (F.I.C.). The F.I.C. automatically adjusts blast chilling cycles with its single multi-sensor probe. The F.I.C. monitors temperatures in the core, beneath and on the surface, preventing surface freezing and degradation as well as preserving nutritional values of the food.



TECHNICAL SPECIFICATIONS

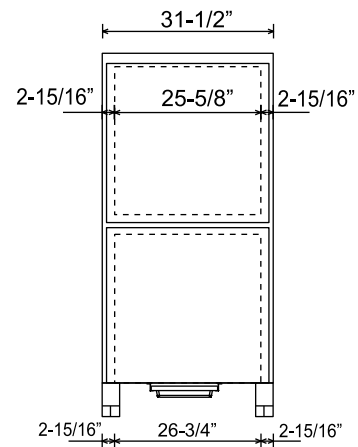
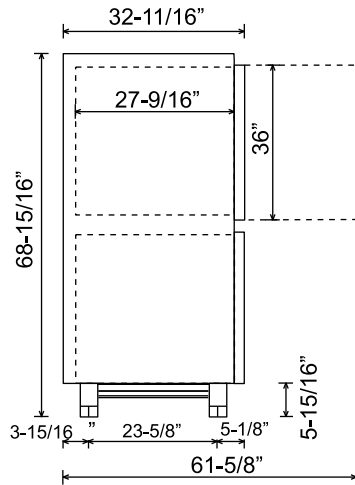
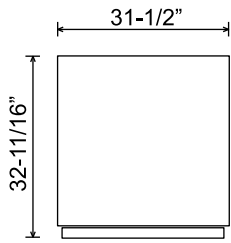
MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS/HZ/PH	AMPS	UNIT H.P.	NO. OF SHELVES	STANDARD SHELF DIMENSIONS (in.)	NO. OF SHELF SUPPORT RACKS	SHIP CU. FT.	SHIP WT. LB/KG
	L	D	H*	L	D	H*								
MBCF93/55-8	31 ¹ / ₂	32 ¹¹ / ₁₆	68 ¹⁵ / ₁₆	800	830	1751	220/60/3	12.5	2.5	3	15 ³ / ₄ x 23 ¹¹ / ₁₆	8 pairs	54.3	485/220
MBCF115/55-14	40 ¹⁵ / ₁₆	39 ⁵ / ₈	73 ⁵ / ₈	1040	1006	1870	220/60/3	13.3	2.5	6	23 ¹¹ / ₁₆ x 31 ¹ / ₂	10 pairs	82.3	551/250
MBCF220/110-20	40 ¹⁵ / ₁₆	39 ⁵ / ₈	73 ⁵ / ₈	1040	1006	1870	220/60/3	17.0	3.66	10	23 ¹¹ / ₁₆ x 31 ¹ / ₂	10 pairs	82.3	706/321

*Height includes legs.

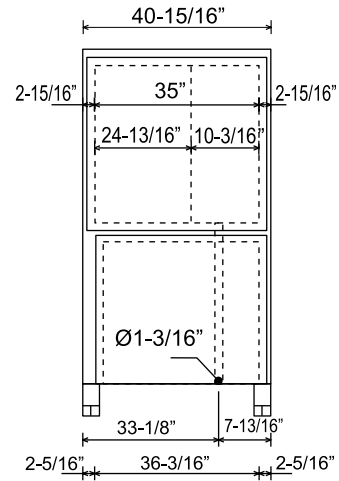
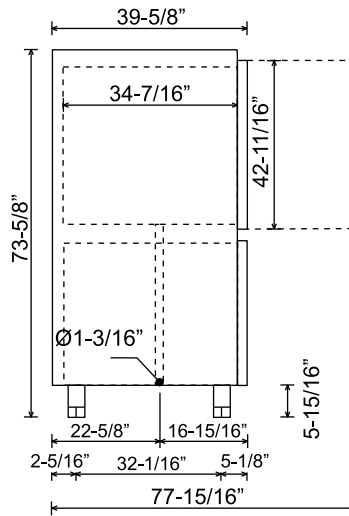
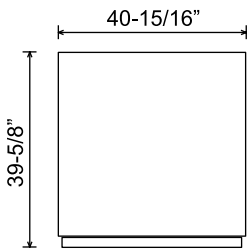
PAN CAPACITIES

MODEL	1/1 GASTRONORM (530 x 325 x 40mm)	2/1 GASTRONORM (530 x 650 x 40mm)	12" X 20" X 2.5"	12" X 20" X 1.5"	18" X 26" X 2.5"	18" X 26" X 1.5"
MBCF93/55-8	14	NA	8	14	NA	NA
MBCF115/55-14	26	13	14	26	7	13
MBCF220/110-20	32	16	20	32	10	16

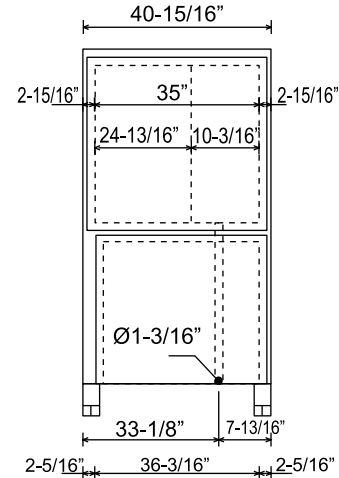
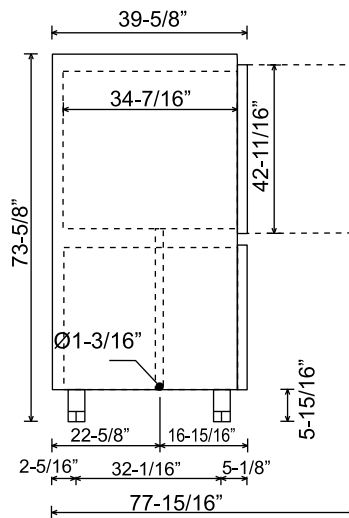
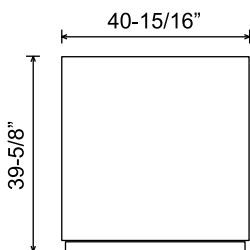
MBCF93/55-8



MBCF115/55-14



MBCF220/110-20



PLAN VIEW

SIDE VIEW

ELEVATION VIEW



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LISTINGS



HOOKUP

All models are hardwired.

BID SPECIFICATIONS

Item no. MBC-_____ Provide _____ () Reach-In Blast Chiller/Freezer(s), Master-Bilt model no. MBC-_____.

Blast chiller/freezer will be constructed of stainless steel interior and exterior with diamond polished inner floor and rounded internal corners.

Blast chiller/freezer will feature patented Food Identification Controller with single multi-sensor probe.

Other features will include stainless steel legs adjustable from 4.5 to 6.5 inches, a hinged fan cover for easy cleaning access and a corrosion-proofed evaporator coil.

The refrigeration system is to be self-contained and use R-404A refrigerant.

Blast chiller/freezer to have standard limited four year extended compressor warranty and one year limited parts and labor warranty.

Blast chiller/freezer will be UL and NSF listed.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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