



MB MASTER-BILT[®]
MASTER-CHILL[™]

BLAST CHILLERS & BLAST CHILLER/FREEZERS



Why Do You Need A Blast Chiller/Freezer?

- Poor cooling techniques are a major cause of foodborne illness. To avoid contamination, food must be cooled through the danger zone of 140°F to 40°F in less than four hours. Blast chillers are designed to chill product to under 40°F in 90 minutes or less improving food safety by minimizing microbial activity.
- The chilling process is automatic so you don't need employees to physically monitor temperatures. The system will warn if the chill-down cycle is interrupted for any reason and, depending on the model, will provide a temperature log printout for your records.
- The same reduction in microbial activity that improves food safety also improves shelf life. Blast chilled foods have a solid five-day shelf life.
- Extended shelf life means you can produce seven days worth of food in three to four days.
- Leftovers are truly usable and are as good as the day they were made.
- Blast chilling stops the cooking process immediately. Cooks can par cook items ahead of time and finish them off during the rush in a fraction of the time it would take to cook from scratch.
- Blast chilling eliminates long waits for items to get cold, which means a big production boost and shorter shifts.



Ensure food safety by eliminating the threat of bacterial contamination.



Improve productivity by reducing cooling times and preparing foods ahead of time.



Extend the shelf life of food by blast chilling.



MBC Series Blast Chillers & MBCF Series Blast Chiller/Freezers



MBC40-4A



MBC80-8A



MBC113-16A



See the
in-depth
product tour
video



MBCF35/22-5A



MBCF48/28-4A



MBCF99/59-8A



MBCF115/55-16A



MBCF220/110-16A

FEATURE	BENEFIT
Choice of MBC model blast chillers or MBCF model blast chiller/freezers	Rapidly and uniformly decreases the temperature of hot foods to either a chilled or frozen state
Stainless steel interior and exterior	Durable finish
Defrost mode	Precise defrosting control using fan, temperature and time settings
Sanitation mode	Eliminate surface bacteria on heavier food products
Proofing and retarder mode	Control the rising times of breads, pastries, etc.
Storage mode	Automatic activation of storage phase at the end of blast chilling/blast freezing cycles
Thaw mode	Based on air temperature and used to thaw frozen foods where it's difficult to insert a probe
Probe heating mode	Easy removal of an inserted probe from frozen product
HACCP alarms visible on LED display, alarms also recorded on list	Instant notification and recording for future reference
USB port	Ability to download HACCP records
Interior drain outlet	Easy cleaning
Removable stainless steel racks	Versatility to accommodate various sizes of pans
Product core probe with L-shaped handle	Ease of use
Optional printer	Printed record of performance history

Exclusive Controller 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.



MODEL	DIMENSIONS (in.)			VOLTS/ HZ/PH	AMPS	UNIT H.P.	PRODUCTION PER CYCLE		PAN CAPACITIES					
	L	D	H*				LBS. OF PRODUCT FROM 194°F TO 37.4°F IN 90 MIN.	LBS. OF PRODUCT FROM 194°F TO 0°F IN 240 MIN.	1/1 GAS- TRONORM (530 x 325 x 40mm)	2/1 GAS- TRONORM (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"
UNDERCOUNTER BLAST CHILLER														
MBCF40-4A	29 ³ / ₈	28 ¹⁵ / ₁₆	38 ¹ / ₄	220/60/1	7.0	1/2	48	N/A	6	N/A	5	6	N/A	N/A
REACH-IN BLAST CHILLERS														
MBC80-8A	31 ¹ / ₂	33 ¹ / ₈	74 ⁵ / ₈	220/60/3	7.5	2.5	80	N/A	12	N/A	8	12	N/A	N/A
MBC113-16A	40 ¹⁵ / ₁₆	39 ⁷ / ₈	78	220/60/3	8.5	2.5	113	N/A	26	13	16	26	8	13
LOW PROFILE BLAST CHILLER/FREEZER														
MBCF35/22-5A	36 ⁹ / ₁₆	30 ¹³ / ₁₆	33 ⁷ / ₁₆	220/60/1	7.5	1	35	22	5	N/A	5	10	N/A	N/A
UNDERCOUNTER BLAST CHILLER/FREEZER														
MBCF48/28-4A	29 ³ / ₈	28 ¹⁵ / ₁₆	38 ¹ / ₄	220/60/1	7.5	1	48	28	6	N/A	5	6	N/A	N/A
REACH-IN BLAST CHILLER/FREEZERS														
MBCF99/59-8A	31 ¹ / ₂	33 ¹ / ₈	74 ⁵ / ₈	220/60/3	12.5	3	99	59	12	N/A	8	12	N/A	N/A
MBCF115/55-16A	40 ¹⁵ / ₁₆	39 ⁷ / ₈	78	220/60/3	14.0	3	114	55	26	13	16	26	8	13
MBCF220/110-16A	40 ¹⁵ / ₁₆	39 ⁷ / ₈	78	220/60/3	17.5	5.5	220	110	26	13	16	26	8	13

*Height includes legs.



MCR-33 Series Roll-In & Pass-Thru Blast Chillers



MCR-33-101

FEATURE	BENEFIT
Can be stand-alone or integrated into a larger walk-in layout	Flexibility to meet individual application needs
Stainless steel interior and exterior	Durable finish inside and out, the exterior is stucco embossed to help hide scratches and dents
4" thick panels with CFC-free polyurethane foamed-in-place insulation	Highly efficient, green friendly insulation
Remote air- or water-cooled condensing unit	The refrigeration system is sized to match the specific application
Full-length evaporator coil and vertical fan tower	Provides evenly distributed cooling
30" x 78" flush mounted polyurethane foamed door	Durable door is flush mounted for a dependable seal
36" high 16 ga. stainless steel kickplate on the door exterior	Protects door from dents and scratches
Door gasket heater	Prevents icing over on doors
Surface exterior-mounted control system	Easily accessible and can be relocated on the blast chiller if needed
	Features a digital readout of interior ambient temperature and probe temperatures
	Convenient automatic defrost and hold cycles
	Audible alarm at the end of the chilling cycle
Meets HACCP (Hazard Analysis Critical Control Point) standards	Assurance that the unit meets requirements for storage of cooked foods not immediately consumed

Stainless Steel Racks Included

Master-Chill MCR-33 models are provided with standard stainless steel racks. MCR-33-101 models have one rack while MCR-33-102 models are equipped with two. Each rack accommodates (26) 12" x 20" x 2 1/2" pans, two per each of 13 ledges. Each pan holds up to 10 pounds of food for total rack quantity of 260 lbs. Additionally, the racks are mounted on heavy-duty swivel casters for easy mobility.



MODEL	DIMENSIONS (in inches)			DIMENSIONS (in millimeters)			VOLTS	MCA	FUSE	SHIP WT. LB/KG
	L	D*	H*	L	D*	H*				
ROLL-IN										
MCR-33-101	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
MCR-33-102	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364
PASS-THRU										
MCR-33-101PT	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
MCR-33-102PT	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364

*Depth and height include control panel.

Consult factory for matching condensing unit specifications.



For the latest product information and specifications go to master-bilt.com/products



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Standex
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