

# **MIB** MASTER-BILT<sup>®</sup>

™ Refrigeration Solutions



**MASTER-CHILL<sup>™</sup>**  
ROLL-IN & PASS-THRU BLAST CHILLERS/FREEZERS

# Why Do You Need A Blast Chiller/Freezer?



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



Ensure food safety by eliminating the threat of bacterial contamination.

- 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.



Extend food shelf life.

## MCR-33 Series Roll-In & Pass-Thru Blast Chillers/Freezers



MCR-33-101

MODEL	DIMENSIONS (in inches)			DIMENSIONS (in millimeters)			VOLTS	MCA	FUSE	SHIP WT. LB/KG
	L	D*	H*	L	D*	H*				
<b>ROLL-IN MODELS</b>										
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
<b>PASS-THRU MODELS</b>										
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.



## Features & Benefits



Full-length evaporator coils and vertical fan towers provide evenly distributed cooling throughout the blast chiller/freezer.



Remote air- or water-cooled condensing units, using low GWP R448A/R449A refrigerants, are sized to match the specific application.



Three food temperature probes with sequential readout display are supplied with the MCR-33-101 roll-in model, six probes are provided with the MCR-33-102 pass-thru.



The surface mounted electronic control system is easily accessible and can be relocated if necessary. Features include:

- Digital readout of interior ambient temperature & probe temperatures
- Convenient automatic defrost and hold cycles
- Audible alarm at the end of the chilling cycle



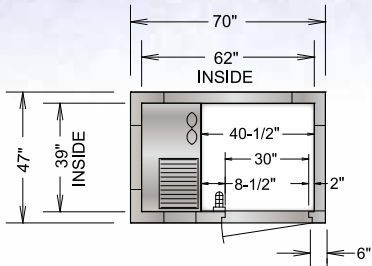
Master-Chill models are provided with stainless steel racks.

- 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 lbs. of food for total rack quantity of 260 lbs.
- Racks are mounted on heavy-duty swivel casters for easy mobility

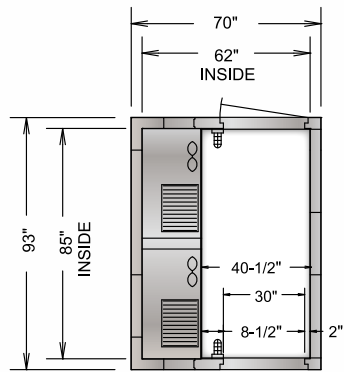
### Other features include:

- Stainless steel interior and exterior for a durable finish inside and out
- Stucco embossed exterior to help hide scratches and dents
- 4" thick panels with CFC-free polyurethane foamed-in-place insulation for highly efficient, green friendly insulation
- 30" x 78" flush mounted polyurethane foamed door for a dependable seal
- 36" high 16 ga. stainless steel kickplate on door exterior for added protection
- Door gasket heater to prevent icing on doors
- Meets HACCP (Hazard Analysis Critical Control Point) standards for assurance that the unit meets requirements for storage of cooked foods not immediately consumed

# Roll-In & Pass-Thru Dimensions

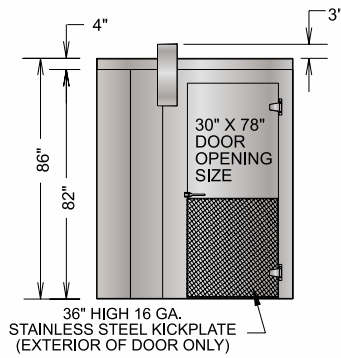


MCR-33-101 PLAN VIEW

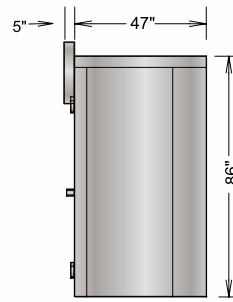


MCR-33-102 PLAN VIEW

## ROLL-IN MODELS

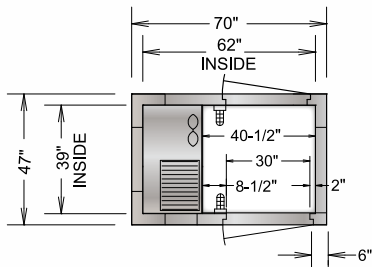


FRONT VIEW

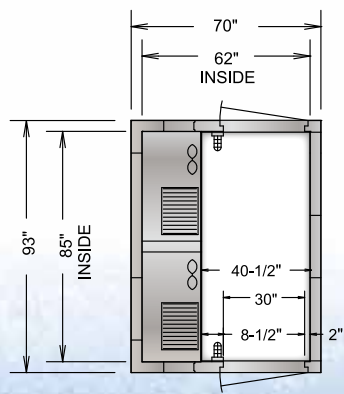


SIDE VIEW

DOOR AVAILABLE ON EITHER SIDE

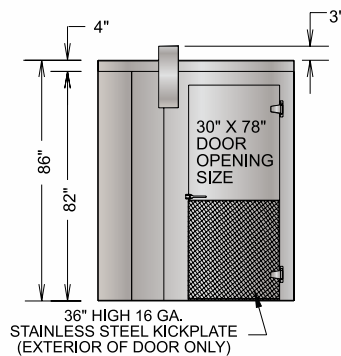


MCR-33-101PT PLAN VIEW

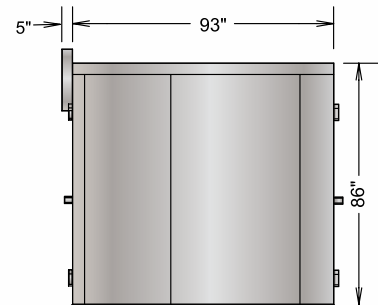


MCR-33-102PT PLAN VIEW

## PASS-THRU MODELS



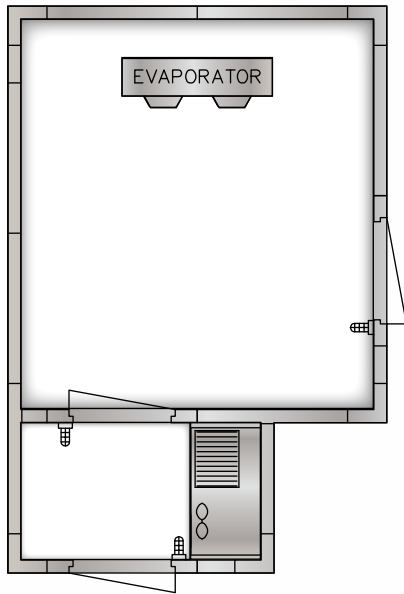
FRONT VIEW



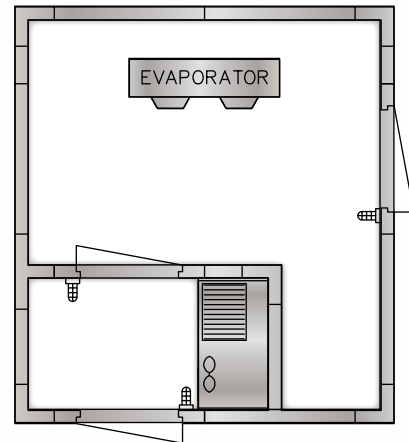
SIDE VIEW

# Custom Integrated Models

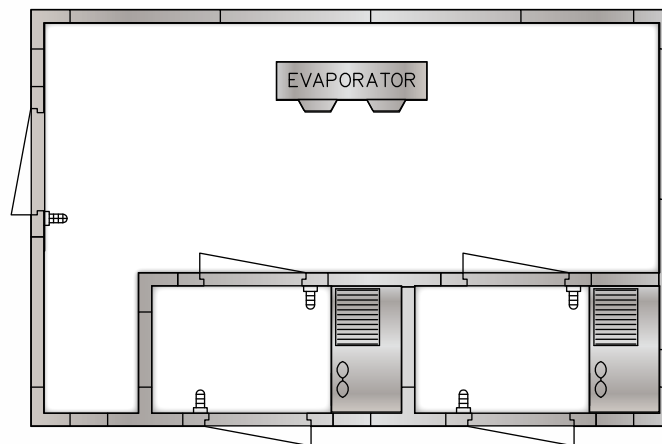
To maximize workspace, combine your Master-Chill model into your walk-in layout for a integrated solution. Your blast chiller/freezer may be located externally or internally in the walk-in depending on space requirements.



EXTERNALLY INTEGRATED CONFIGURATION



INTERNALLY INTEGRATED CONFIGURATION – SINGLE RACK



INTERNALLY INTEGRATED CONFIGURATION – DOUBLE RACK



For the latest product information and specifications go to [www.master-bilt.com/products/products.htm](http://www.master-bilt.com/products/products.htm).



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Due to continuous product enhancements, we reserve the right to change specifications without notice.

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