




Full-length evaporator coil and vertical fan tower provide evenly distributed cooling.



MB MASTER-BILT[®] MASTER-CHILL[™]

MCR-33-101 & MCR-33-102 SERIES

Roll-in & Pass-Thru Blast Chillers

- ROLL-IN MODELS**
- MCR-33-101
 - MCR-33-102

- PASS-THRU MODELS**
- MCR-33-101PT
 - MCR-33-102PT

MCR-33-101  

FEATURES

CONSTRUCTION

- Stainless steel interior and exterior with polyurethane foamed-in-place insulation
- Interior light
- Door gasket heater
- High velocity forced air convection through evaporator coil
- HACCP compliant recording thermometer for blast chiller ambient air temperature (requires printer to have record)
- 4 food temperature probes with sequential readout display in MCR-33-101, 8 probes in MCR-33-102
- Automatic chill cycle control with food temperature probes

DOORS

- Door dimensions: 30" x 78"
- Flush mounted
- 36" high 16 ga. stainless steel kick-plate on door exterior

REFRIGERATION SYSTEM

- An air- or water-cooled condensing unit will be supplied if required

CONTROL PANEL

- HACCP compliant recording features
- Surface mounted on exterior of blast chiller
- On/off switch
- Digital readout of interior ambient temperature
- Digital cycle timer
- Microprocessor control system enclosed in easily accessible box
- Automatic air defrost cycle
- Automatic hold cycle
- Audible alarm at end of chilling cycle

RACK

- Racks provided:
 - MCR-33-101..... 1
 - MCR-33-102..... 2
- Stainless steel construction
- Accomodates 26 pans, 12" x 20" x 2 1/2", two per each of 13 ledges
- Ledges on 4 1/2" spacing
- Each pan holds up to 10 pounds of food for total rack quantity of 260 lbs.
- Rack dimensions: 24 1/2" wide x 27" deep x 68 5/16" high
- Rack mounted on heavy-duty swivel casters

COOLING TIME

- Maximum load of 260 pounds of food requires approximately 90 minutes per cooling cycle depending on food density and input temperature of food

WARRANTY

- Standard limited one year extended compressor (optional four year extended warranty available), one year limited parts, limited 10 year panel warranty

OPTIONS

- Optional finishes
- Add suffix "C" for correctional model
- Printer package
- Extended four year compressor warranty



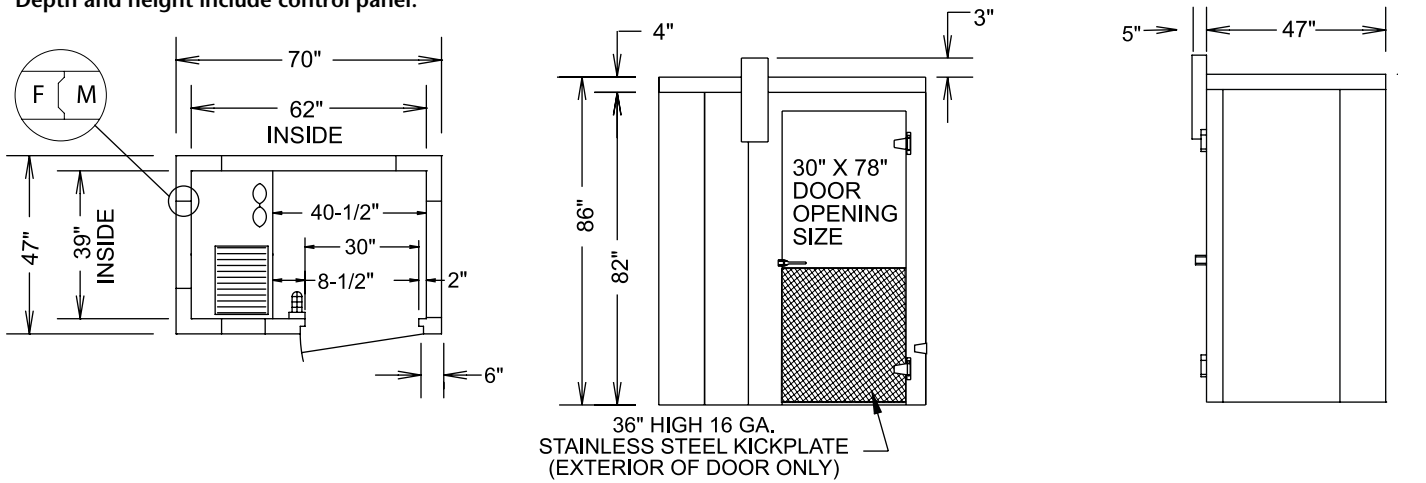
MASTER-CHILL™ MCR-33-101 & MCR-33-102 SERIES

ROLL-IN & PASS-THRU BLAST CHILLERS

BLAST CHILLER TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in inches)			DIMENSIONS (in millimeters)			VOLTS	MCA	MAX. 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

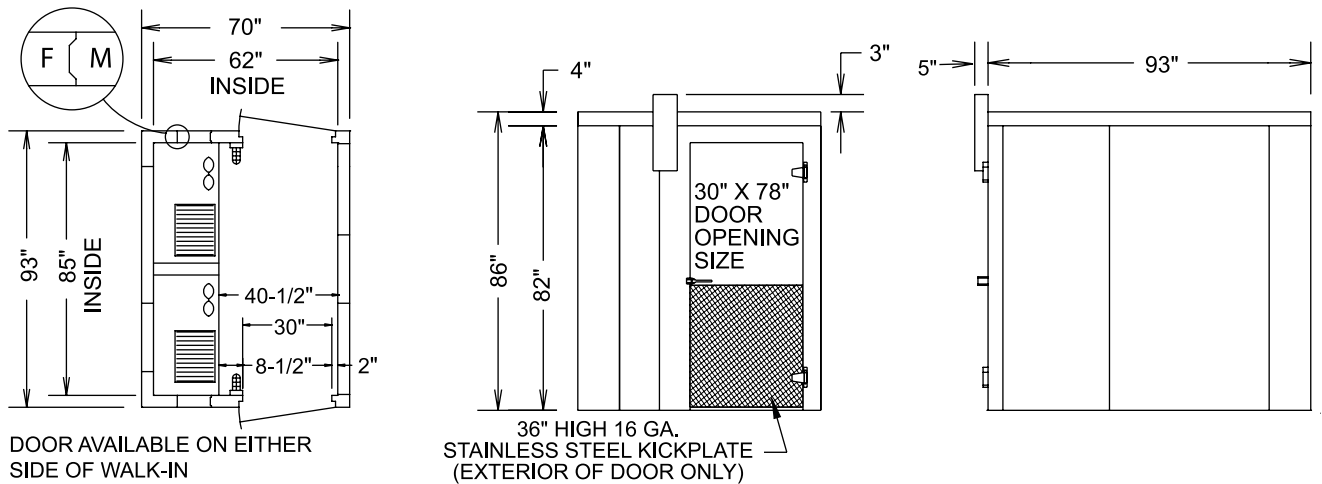
*Depth and height include control panel.



MCR-33-101 PLAN VIEW

MCR-33-101 ELEVATION VIEW

MCR-33-101 SIDE VIEW



DOOR AVAILABLE ON EITHER SIDE OF WALK-IN

MCR-33-102 PLAN VIEW

MCR-33-102 ELEVATION VIEW

MCR-33-102 SIDE VIEW

LISTINGS



HOOKUP

Hardwire, remote refrigeration.

REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS

All condensing units must include a suction accumulator. Pull down time reflects time necessary to lower listed quantity of food from 140°F to 40°F. All units listed contain R-404A refrigerant.

COND. UNIT MODEL*	H.P.	BTUH @ -10°F SUCTION TEMP.**	UNIT CONNECTION SIZES		DIMENSIONS SEE DRAWING... (PP. 4-5)	RECEIVER PUMPDOWN CAP. @ 90%	SHIP WT. (LB/KG)	MCA**	MOP**	RLA**	LRA**
			LIQUID	SUCTION							
MCR-33-101, 200 LB. CAPACITY, 2 HOUR PULL DOWN TIME											
MSLZ0101C	3	10,653	3/8	7/8	M2	11.4	200/91	20	30	11.1	77
MHLZ0121B	3	11,559	1/2	1 ¹ / ₈	M2	11.4	260/118	30	45	19	105
MCLZ0111B	3	10,372	1/2	7/8	M2	11.4	330/150	24	35	14.7	86
MCLZ0111C	3	10,343	1/2	7/8	M2	11.4	330/150	19	25	10	82
MCR-33-101, 200 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME											
MSLZ0151C	4	14,994	1/2	7/8	M2	11.4	230/105	32	40	15	99
BSLZ0400B	4	15,047	1/2	7/8	C	41.5	510/232	42	60	26.8	129
BSLZ0400C	4	15,047	1/2	7/8	C	41.5	510/232	32	40	15	99
BSLZ0400E	4	15,047	1/2	7/8	C	41.5	510/232	20	20	8.2	49.5
BCLZ0280B	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	32	40	15	105
BCLZ0280C	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	32	35	12.6	112
BCLZ0280E	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	20	20	6.2	56
MCR-33-101, 250 LB. CAPACITY, 2 HOUR PULL DOWN TIME											
MSLZ0151C	4	14,994	1/2	7/8	M2	11.4	230/105	32	40	15	99
MCLZ0141B	3	13799	1/2	1 ¹ / ₈	M3	11.4	500/227	28	40	16.7	105
MCLZ0141C	3	13903	1/2	1 ¹ / ₈	M3	11.4	500/227	26	35	12.8	112
BSLZ0400B	4	15,047	1/2	7/8	C	41.5	510/232	42	60	26.8	129
BSLZ0400C	4	15,047	1/2	7/8	C	41.5	510/232	32	40	15	99
BSLZ0400E	4	15,047	1/2	7/8	C	41.5	510/232	20	20	8.2	49.5
BCLZ0280B	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	32	40	15	105
BCLZ0280C	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	32	35	12.6	112
BCLZ0280E	3	15,529	5/8	1 ¹ / ₈	C	41.5	505/230	20	20	6.2	56
MCR-33-101, 250 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME											
MSLZ0181C	5	18,945	1/2	1 ¹ / ₈	M3	15.2	240/109	36	55	21.4	123
MDLZ0201C	3	19,518	1/2	1 ¹ / ₈	M5	15.2	530/241	38	45	16.8	102
MCR-33-101, 250 LB. CAPACITY, 1.3 HOUR PULL DOWN TIME											
BSLZ0600C	6	21,651	1/2	7/8	C	41.5	550/250	41	60	23.9	156
BCLZ0400C	4	21,531	5/8	1 ³ / ₈	C	41.5	530/230	44	60	26.3	161
BCLZ0400E	4	21,531	5/8	1 ³ / ₈	C	41.5	530/230	22	30	10.2	60
BSLZ0600E	6	21,651	1/2	7/8	C	41.5	550/250	21	25	9.3	70
MCR-33-101 250 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME											
BCLZ0750C	7 ¹ / ₂	37,322	7/8	1 ³ / ₈	D	53.4	730/332	55	80	31.5	161
BCLZ0750E	7 ¹ / ₂	37,322	7/8	1 ³ / ₈	D	53.4	730/332	32	40	16.1	83
MCR-33-101 250 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME - WATER COOLED CONDENSING UNITS											
SCLZ075WC	7 ¹ / ₂	39,600	5/8	1 ³ / ₈	D	78.4	730/332	50	80	31.5	161
SCLZ075WE	7 ¹ / ₂	39,600	5/8	1 ³ / ₈	D	78.4	750/341	32	40	16.1	83
MCR-33-102, 400 LB. CAPACITY, 2 HOUR PULL DOWN TIME											
MSLZ0221C	6	23,018	1/2	1 ¹ / ₈	M5	22.1	250/114	39	60	23.9	156
MDLZ0231C	4	22,958	1/2	1 ¹ / ₈	M5	15.2	530/241	42	60	26.3	161
BCLZ040LC	4	23,171	5/8	1 ³ / ₈	C	41.5	530/241	45	70	26.3	161
MCR-33-102, 400 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME											
MDLZ0291C	6	29,187	5/8	1 ³ / ₈	M5	22.1	560/255	47	70	28.2	161
MCR-33-102, 500 LB. CAPACITY, 2 HOUR PULL DOWN TIME											
MDLZ0291C	6	29,187	5/8	1 ³ / ₈	M5	22.1	560/255	47	70	28.2	161
BSLZ0750C	7 ¹ / ₂	26,006	7/8	1 ³ / ₈	D	53.4	600/272	45	60	23.4	189
BCLZ0600C	6	26,466	5/8	1 ³ / ₈	C	41.5	560/255	46	70	28.2	161
BCLZ0600E	6	26,466	5/8	1 ³ / ₈	C	41.5	560/255	26	35	13.3	80

***VOLTAGE KEY:**

“B” suffix = 208-230 or 230 volt, 60 cycle, one phase
 “C” suffix = 200-230 or 208-230 volt, 60 cycle, three phase
 “E” suffix = 460 volt, 60 cycle, three phase

****Based on 90°F ambient**

*****Electrical ratings for condensing unit only. See National Electrical Code if units are combined on a single circuit.**

REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS

COND. UNIT MODEL*	H.P.	BTUH @ -10°F SUCTION TEMP.**	UNIT CONNECTION SIZES		DIMENSIONS SEE DRAWING... (PP. 4-5)	RECEIVER PUMP-DOWN CAP. @ 90%	SHIP WT. (LB/KG)	MCA**	MOP**	RLA**	LRA**
			LIQUID	SUCTION							
MCR-33-102, 500 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME											
MDLZ0331C	6	32,417	5/8	1 ³ / ₈	M5	22.1	560/255	50	70	30.3	150
BCLZ0750C	7 ¹ / ₂	37,322	7/8	1 ³ / ₈	D	53.4	730/332	55	80	31.5	161
BCLZ0750E	7 ¹ / ₂	36,200	7/8	1 ³ / ₈	D	53.4	730/332	32	40	16.1	83
MCR-33-102, 500 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME											
BCLZ1500C	15	70,782	7/8	1 ⁵ / ₈	F	116.1	990/450	90	125	52.6	278
BCLZ1500E	15	70,782	7/8	1 ⁵ / ₈	F	116.1	990/450	51	70	26.3	139
MCR-33-102, 500 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME – WATER-COOLED CONDENSING UNITS											
SCLZ100WC	10	54,800	7/8	1 ³ / ₈	E	105.3	743/338	66	100	42	215
SCLZ100WE	10	54,800	7/8	1 ³ / ₈	E	105.3	910/414	34	50	18.6	106

***VOLTAGE KEY:**

“B” suffix = 208-230 or 230 volt, 60 cycle, one phase

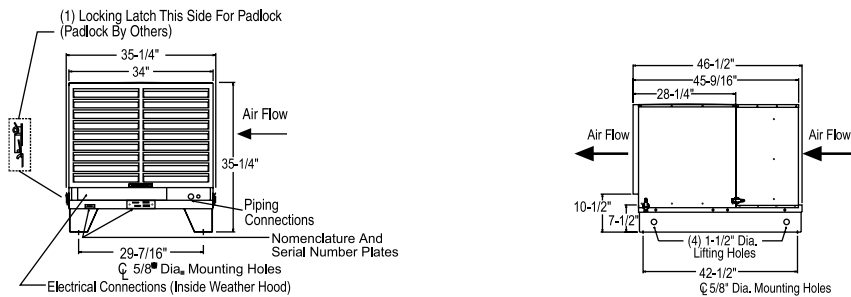
“C” suffix = 200-230 or 208-230 volt, 60 cycle, three phase

“E” suffix = 460 volt, 60 cycle, three phase

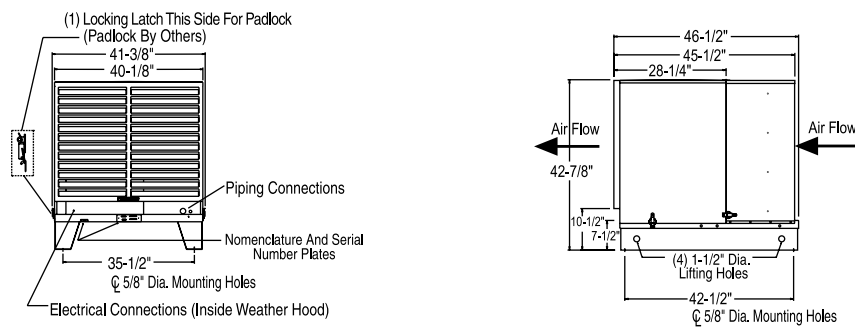
**Based on 90°F ambient

***Electrical ratings for condensing unit only. See National Electrical Code if units are combined on a single circuit.

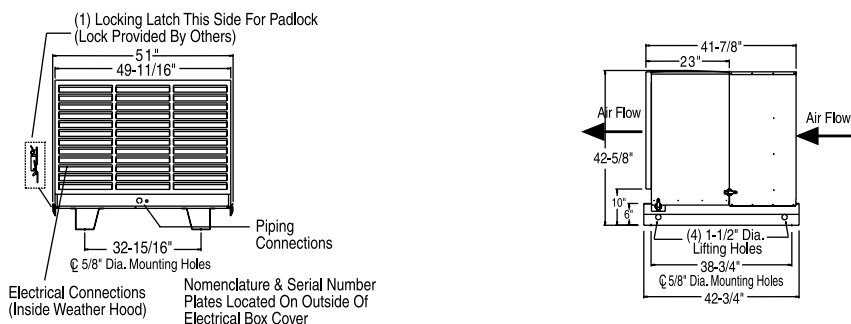
BASE “C”



BASE “D”



BASE “E”



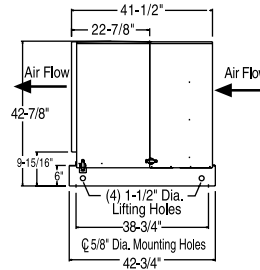
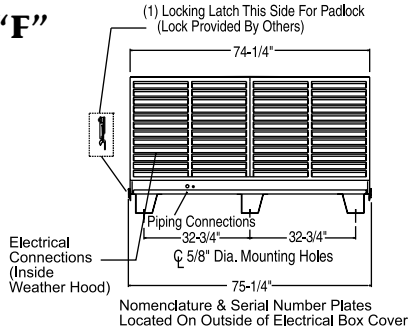


MASTER-CHILL™ MCR-33-101 & MCR-33-102 SERIES

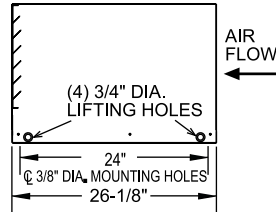
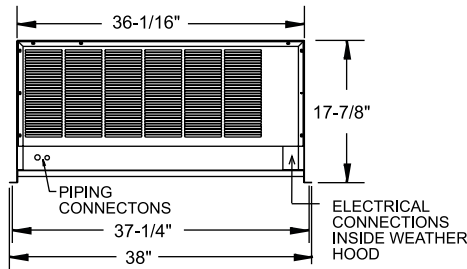
ROLL-IN & PASS-THRU BLAST CHILLERS

REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS (cont.)

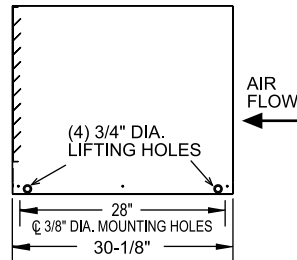
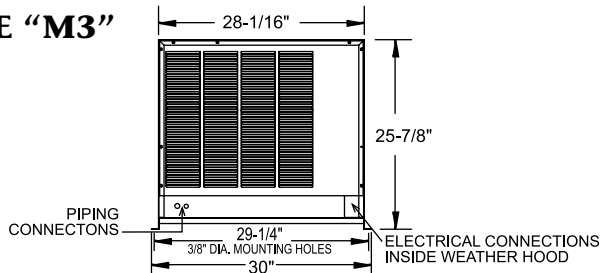
BASE "F"



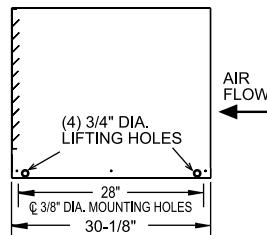
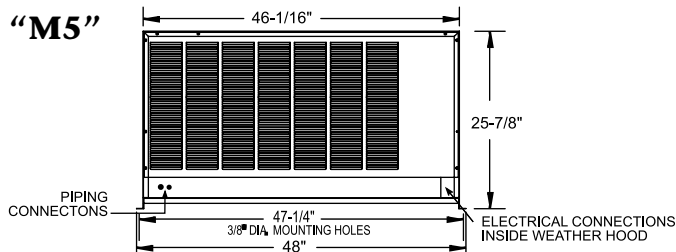
BASE "M2"



BASE "M3"



BASE "M5"



BID SPECIFICATIONS

Item no. MCR-33-_____
Provide _____ () Roll-in or
Pass-thru Blast Chiller(s)
Master-Bilt® model number
MCR-33-_____.

Blast chiller to be provided with stainless steel construction and polyurethane foamed-in-place insulation. Blast chiller will feature high velocity forced air convection through evaporator coil.

Probes with sequential read-out display will be supplied for food temperature recording (four probes in MCR-33-101 model, eight in MCR-33-102).

An automatic chill cycle control with food temperature probes is also supplied.

A thermometer will be provided for recording blast chiller ambient air temperature. Thermometer will require optional printer for record of temperatures.

Roll-in blast chillers will contain one 30" x 78" flush mount-

ed, polyurethane foamed door. Pass-thru models will contain two doors. Doors will be provided with a 36" high 16 ga. stainless steel kickplate on the exterior. Doors will also be supplied with a hold-open feature, magnetic gaskets and gasket heater.

Blast chillers will be provided with an air- or water-cooled condensing unit if required.

Blast chiller will be equipped with a standard exterior mounted control panel featuring the following:

- On/off switch
- Digital readout of interior ambient temperature and probe temperatures
- Digital cycle timer for timed chilling
- Microprocessor control system enclosed in easily accessible box
- Automatic defrost cycle and hold cycle
- Audible alarm at end of chill-

ing cycle

- Six programmable one-touch preset chilling programs for easy use

Blast chillers will be supplied with stainless steel racks (one rack for MCR-33-101/33-101PT, two for MCR-33-102/33-102PT) mounted on heavy-duty swivel casters. Racks accommodate 26 pans, 12" x 20" x 2¹/₂", two per each of 13 ledges. Each pan holds up to 10 lbs. of food for total rack quantity of 260 lbs. Dimensions of rack are 24¹/₂" wide x 27" deep x 68⁵/₁₆" high.

Blast chillers to have standard limited one year extended compressor warranty (optional four year extended warranty available) with one year limited parts and limited 10 year for panels.

Blast chillers will be UL and C-UL listed and UL EPH classified.

NOTE: All specifications subject to change without notice.

MB MASTER-BILT®
Refrigeration Solutions

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Standex
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