Project: _____
Location: _____
Item #: _____
Quantity: _____

Remote Roll-In Blast Chiller

VBC MODELS — VBC-175
VBC-220
VBC-350

Blast Chill/Storage Refrigerator

Model shown with optional insulated floor and ramp.

VBC-175

Large foodservice operations benefit from chilling capacity of 175, 220, and 350 lbs of food product to +38°F in about 90 minutes.

Refrigeration System

Cabinets require single remote condensing unit or equivalent to support operation. A remote indoor/outdoor condensing unit is available from the factory or third party suppliers. Consult price list for selections.

The self-contained top mounted refrigeration system allows for use as a +38°F storage refrigerator. Expansion and solenoid valves standard. An external drain is required near the back, side or front of the cabinet for the condensate water.

Controls

Unique E-Z Blast™ 1-2-3 microprocessor control panel initiates blast cycles in three simple steps. Model features built-in alarms and can control the chilling process with the temperature probes or a digital timer, which can be programmed with two preset chilling times for specific food products. The controller supports a la carte style blast chilling.

HACCP Data Logger System records, stores and prints temperature data for up to 7 days in accordance with HACCP guidelines. Its built-in thermal printer provides simplified documentation and HACCP record keeping.

May be used with optional NAFEM Data Protocol compliant documentation software for HACCP monitoring to transfer data from kitchen to a remote Windows® compatible computer system. Program is available from the factory and many third-party suppliers.

Cabinet

Exterior is heavy gauge stainless steel front, back, sides and door. Galvanized steel top. Interior is heavy gauge stainless steel with radius corners. 3" of environmentally friendly ODP Zero Polyurethane foam injected insulation throughout the cabinet ensures the ultimate in energy efficiency.

Doors

Door is hinged right and cannot be site reversed. Standard with flush recessed handle, hydraulic closer, magnetic gasket, heater and self-closing hinges with a 90° "stay open" feature.

Construction

Roll-in Blast Chillers are made from walk-in type cam-lock panels and are delivered knocked down for ease of installation. Panel assembly is required on site.

Standard Features

- Two Operational Functions:
  - Blast Chill Processing Refrigerator
  - +38°F Storage Refrigerator
- E-Z Blast™ Microprocessor Control Panel:
  - Blast Chill Cycle Controlled Automatically by Either Food Probes or Digital Timer
    - Two (2) Preset Chill Times: 90, 240 Minutes
    - Soft Chill and Hard Chill Options
    - Three (3) Food Probes with Digital Temperature Indication
  - Cabinet Temperature Digital Display
  - Food Temperature Digital Display
  - Defrost Mode Indicator
  - On/Off, Blast Chill Cycle and Cancel Buttons
  - Diagnostic Troubleshooting Capability
    - High and Low Temperature Alarm
    - Power and Component Failure Alarms
- HACCP Data Logger System Records, Stores and Prints Temperature Data up to 7 Days
  - After Termination of Chill Mode
  - After Cancellation of Chill Mode
  - Daily at Midnight
  - Seven (7) Day History on Demand
  - Built-In Thermal Printer
- Compartment Accepts One (1) Roll-in Cart 27" Wide x 40" Deep x 73" High
- Complies with FDA, NSF 7 and HACCP Guidelines
- Defrost on Demand or Automatic Defrost
- Environmentally Friendly R-134a Refrigerant
- 3"of Environmentally Friendly ODP Zero Polyurethane Foam Injected Insulation

Optional Features and Accessories

- Reverse Door Hinging (Must be requested per Customer Order)
- Roll-thru (Specify Door Hinging)
- Indoor/Outdoor Condensing Units
- Insulated Floors (Adds 3½" to Height)
- Extra Wide Doors for Combi Racks
- Stainless Steel Floor Ramps
- Stainless Steel Roll-In Rack (Single Section)
- HACCP Monitoring
- Extra Printer Paper

Roll-In Rack

Stainless steel removable rack guides protect wall panels from damage. Optional racks are available from the factory. Maximum rack size is 27" wide x 40" deep x 73" high exterior dimensions including casters.

Approvals:

SANITATION LISTED REFRIGERATORS AND STORAGE FREEZERS 9900508 CONFORMS TO NSF STD 7

ETL LISTED COMMERCIAL REFRIGERATORS AND FREEZERS 9900509 CONFORMS TO UL STD 471

Victory Refrigeration specification sheets are available online at www.victoryrefrigeration.com.

Victory Refrigeration, Inc. I 110 Woodcrest Road I Cherry Hill, NJ 08003 USA I Phone: 856.428.4200 I Fax: 856.428.7299 I E-mail: sales@victory-refrig.com

CHARACTERISTICS	VBC-175	VBC-220	VBC-350
Capacity (lbs./90 mins.)	175 lbs	220 lbs	350 lbs
Width, Overall	57.95"	57.95"	57.95"
Depth, Overall	49.3"	49.3"	49.3"
Depth, Door Open 90°	76.85"	76.85"	76.85"
Height without Floor	98.2"	98.2"	98.2"
Height with Floor	101.7"	101.7"	101.7"
Clear Door Width	27.5"	27.5"	27.5"
Clear Door Height	73.8"	73.8"	73.8"
No. of Carts (Optional)	1	1	1
Cabinet Voltage	208-230/60/3	208-230/60/3	208-230/60/3
Feed Wires (with Ground)	N/A (Hard Wiring Required)	N/A (Hard Wiring Required)	N/A (Hard Wiring Required)
Total Amperes	16	16	16

Note: The self-contained refrigeration system is top mounted for the storage cycle. This avoids short cycling of the stand alone condensing unit when in the +38°F storage mode. All roll-in models require remote refrigeration.

CRATED DIMENSIONS AND WEIGHTS

	Height	Width	Depth	Weight†
VBC-175	72"	90.5"	59"	1158 lbs
VBC-220	72"	90.5"	59"	1158 lbs
VBC-350	72"	90.5"	59"	1158 lbs

†Add 88lbs per roll-in rack ordered.

STORAGE REFRIGERATION DATA

	Refrigerant	Compressor	BTUH*
VBC-175	R-134a	1/3 H.P.	2207
VBC-220	R-134a	1/3 H.P.	2207
VBC-350	R-134a	1/3 H.P.	2207

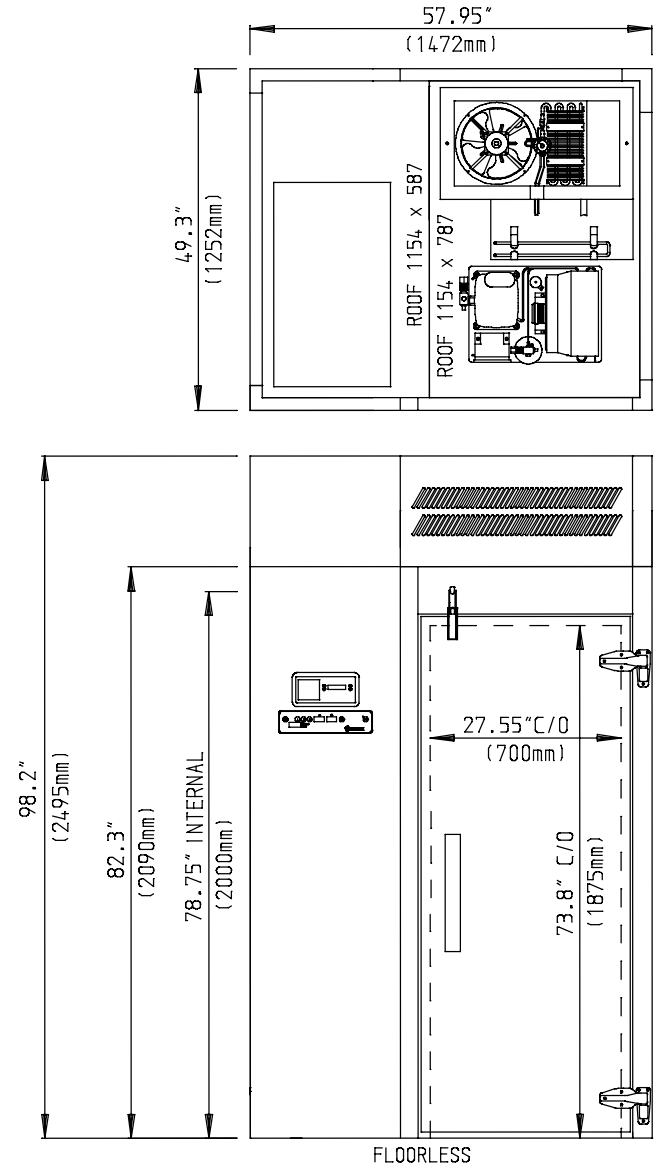
*BTUH @ 100°F. Ambient, +25°F. Evaporator

REMOTE BLAST CHILL REFRIGERATION DATA

	Refrigerant	Liquid Line Size	Suction Line Size	BTUH*
VBC-175	R404A	.5	1.125	22,350
VBC-220	R404A	.5	1.125	29,330
VBC-350	R404A	.5	1.125	44,000

*BTUH @ 90°F. Ambient, +5°F. Evaporator

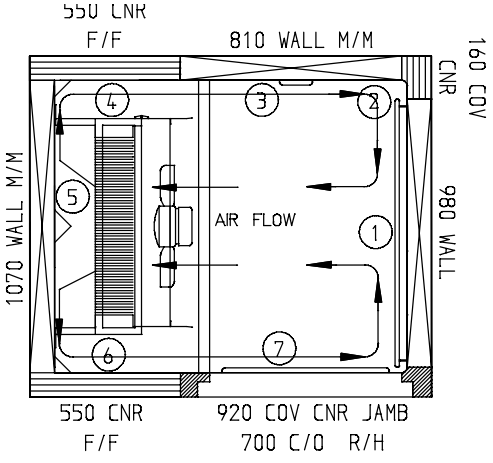
Dimensional tolerance ± .25"Metric dimensions (mm)



NOTE: If cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 12" is required.

Insulated floor adds 3.5" in height.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



Continuous product development may necessitate specification changes and design without notice.

Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.

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