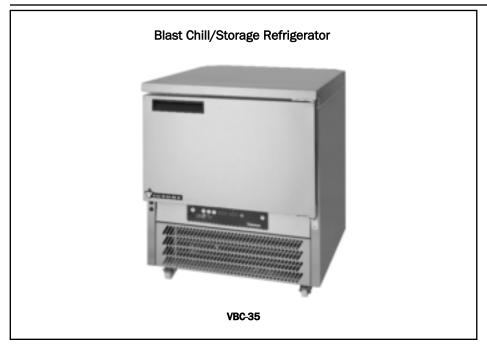


Project:	
Location:	
Item #:	
Quantity:	

Undercounter Blast Chiller

VBC MODELS — VBC-35

Stainless steel exterior and interior.



The Victory Blast Chiller is designed to reduce the temperature of 2" thick, uncovered food from 160°F to 38°F in approximately 90 minutes.

Cabinet

The cabinet front, sides, door and work surface are constructed of heavy gauge polished stainless steel to maintain an attractive appearance after years of heavy use. Three inches of environmentally friendly ODP Zero Polyurethane foam injected insulation throughout the cabinet ensures the ultimate in energy efficiency.

Doors

The self-closing door is securely mounted on a hinge, which has a lifetime guarantee. The door has an easy-to-replace magnetic balloon gasket to prevent the cold air form escaping. Door heater is standard to prevent condensation from forming on the cabinet front.

The interior door liner is constructed of heavy gauge stainless steel.

Control Panel

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

The cabinet automatically defrosts and reverts to a $+38\,^{\circ}F$ storage mode after the blast chill cycle.

The optional HACCP Data Logger System allows you to record, store and print activity data for up to 7 days in accordance with HACCP guidelines. System includes onboard thermal printer.

An optional HACCP monitoring program is also available. This NAFEM Data Protocol compliant documentation software transfers data between the kitchen and a remote Windows® compatible computer system.

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 a Food Probe or Digital Timer
- Two (2) Preset Chilling Times: 90, 240 Minutes
- Cabinet Temperature Digital Display
- Food Temperature Digital Display
- Defrost Mode Indicator
- On/Off, Blast Chill Cycle and Cancel Buttons
- Power Failure Alarm
- Soft Chill and Hard Chill Options
- Diagnostic Troubleshooting Capability
- Front Breathing Design
- Stainless Steel Top, Front, Sides, Door Interior and Work Surface
- Flush Mounted Doors, Anti-Condensation Heaters and Removable Magnetic Door Gaskets
- Five (5) Pairs Adjustable Pan Slides for 12" x 20" Pans
- Complies with FDA, NSF 7 and HACCP Guidelines
- · Heavy Duty Swivel Casters with Brakes on Front
- No Drain Required
- Large Surface Area Evaporator and High Velocity Fan
- Defrost on Demand and Automatic Defrost
- One Heavy Duty Food Probe with Digital Temperature Indicator
- Environmentally Friendly R-134a Refrigerant
- 3" of Environmentally Friendly ODP Zero Polyurethane Foam Injected Insulation

Optional Features and Accessories

- HACCP Data Logger System (With Thermal Printer)
- HACCP Monitoring Program
- Factory Installed Reverse Door Hinging
- 4" or 6" Legs in Place of Standard Casters
- 6" Casters



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Victory Refrigeration, Inc.

Clear Door Height No. of Tray Slides

Cabinet Voltage

Total Amperes

Feed Wires (with Ground)

10 Ft. Cord Installed, With Plug

CHARACTERISTICS	VBC-35				
Capacity (Ibs./90 mins.)	35lbs.				
Width, Överall	28"				
Depth, Overall	32"				
Depth, Door Open 90°	58.75"				
Height (incl. casters)	35"				
Clear Door Width	21.25"				

15'

5 pairs

208/60/1

2

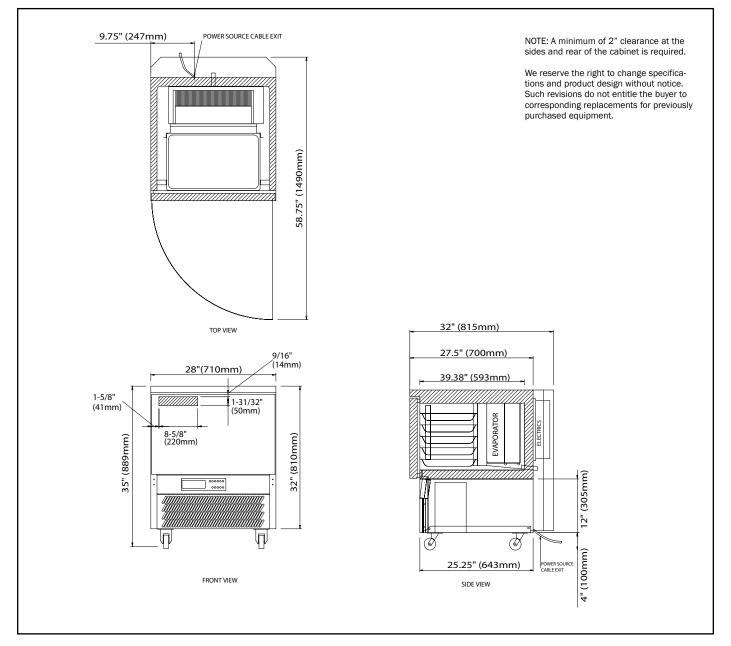
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NEMA 6-15R

Undercounter Blast Chiller

Crated Dimensions	Height	Width	Depth	Weight			
VBC-35	38"	30"	34"	275lbs.			
Refrigeration Data							
Refriger	ant (Compres	sor	BTUH*			
VBC-35 R-134	la	.75 H.P.		3,706			
*BTUH @ 90°F. Ambient, +5°F. Evaporator							

Dimensional tolerance ± .25" Metric dimensions (mm)



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.