

Project:	
Location:	
Item #:	
Quantity:	

Undercounter Blast Chiller

VBC MODELS — **VBC-70**

Stainless Steel Exterior and Interior



The Victory Blast Chiller is designed to reduce the temperature of 70 lbs. of 2" deep, uncovered food from 160°F to 38°F in approximately 90 minutes or less.

Cabinet

The cabinet front, sides, door and interior are constructed of heavy gauge polished stainless steel to maintain an attractive appearance after years of heavy use. Three inches of polyurethane foam insulation throughout the cabinet ensures the ultimate in energy efficiency.

Doors

The self-closing door hinges have a lifetime guarantee. The door has an easy-to-replace magnetic balloon gasket to prevent the cold air from 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. 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 cabinet automatically defrosts and reverts to a +38°F storage mode after the blast chill cycle.

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.

Model may be used with NAFEM Data Protocol compliant documentation software for HACCP monitoring. The program transfers data between the kitchen and a remote Windows® compatible computer system. This program is available as an option from Victory or other suppliers.

Standard Features

- E-Z Blast[™] Microprocessor Control Panel: - Blast Chill Cycle Controlled Automatically by
 - Two (2) Preset Chill Times: 90, 240 Minutes
- Cabinet Temperature Digital Display
- On/Off, Blast Chill Cycle and Cancel Buttons
- HACCP Data Logger System Records, Stores and Prints Temperature Data up to 7 Days
- Stainless Steel Front, Sides, Door and Interior
- Flush Mounted Doors, Anti-Condensation Heaters and Removable Magnetic Door Gaskets
- Seven (7) Pair of Adjustable Pan Slides on 3 1/2" Centers for 18" x 26" Sheet 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 Contained in Separate Compartment
- Defrost on Demand and Automatic Defrost
- Environmentally Friendly R-134a Refrigerant
- 3" of Polyurethane Foam Insulation

Optional Features and Accessories

- HACCP Monitoring Program
- Reverse Door Swing (factory installed only)
- 6" S/S Legs in Place of Standard Casters
- Extra Printer Paper



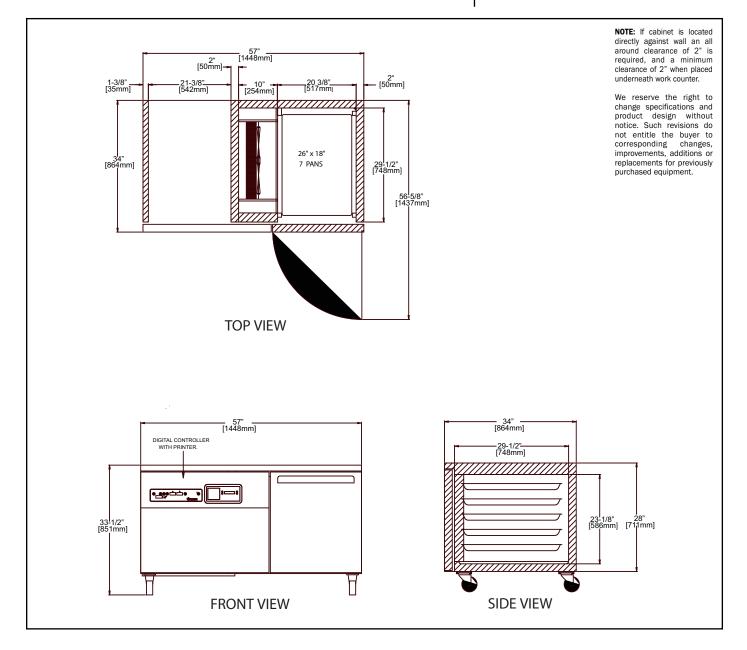
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Undercounter Blast Chiller

HARACTERISTICS	VBC-70	Crated Dir	nensions	Heigh	t Width	Depth	
Capacity (Ibs./90 mins.)	70lbs.	<u>VBC-70</u>		35"	59"	36"	
Width, Overall	57"	Defilerent	an Data				
Depth, Overall	34"	Refrigerati	Refrigeran	it C	ompress	or	
Depth, Door Open 90°	56"	VBC-70	R-134a		.5 HP	-	
Height (incl. casters)	33.5"	*BTUH @ 10	*BTUH @ 100°F. Ambient, +5°F. Evaporator				
Clear Door Width	23"						
Clear Door Height	22.75"						
No. of Tray Slides	7 pairs						
Cabinet Voltage (*not to exceed)	208-230/60/1						
Feed Wires	2						
Total Amperes	7.0						
10 Ft. Cord, With Plug	Yes						
Receptacle Required	NEMA 6-20R	Dimension	nal tolerance	±.25"	Metric d	limensio	or



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.