Project:
Location:
Item #:
Quantity:

Undercounter Blast Chiller

VBC MODELS — VBC-35

Stainless Steel
Exterior and Interior

Blast Chill/Storage Refrigerator

VBC-35

The Victory Blast Chiller is designed to reduce the temperature of 35 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

- 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 Trouble Shooting Capability
- Stainless Steel Front, Sides, Door and Interior
- Flush Mounted Doors, Anti-Condensation Heaters and Removable Magnetic Door Gaskets
- Five (5) Pair 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 Polyurethane Foam Insulation

Optional Features and Accessories

- HACCP Data Logger System (With Thermal Printer)
- HACCP Monitoring Program
- Reverse Door Swing (factory installed only)
- 4” or 6” Legs
- 6” Casters
- Rapid Freeze Option Available (Consult Factory)

Approvals:

SANITATION LISTED REFRIGERATORS AND STORAGE FREEZERS CONFORMS TO NSF STD 7

ETL LISTED COMMERCIAL REFRIGERATORS AND FREEZERS CONFORMS TO UL STD 471

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

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CHARACTERISTICS	VBC-35
Capacity (lbs./90 mins.)	35lbs.
Width, Overall	28”
Depth, Overall	32”
Depth, Door Open 90º	58.75”
Height (incl. casters)	35”
Clear Door Width	21.25”
Clear Door Height	15”
No. of Tray Slides	5 pairs
Cabinet Voltage (not to exceed)	208-230/60/1
Feed Wires	2
Total Amperes	7.0
10 Ft. Cord Installed, With Plug	Yes
Receptacle Required	NEMA 6-15R

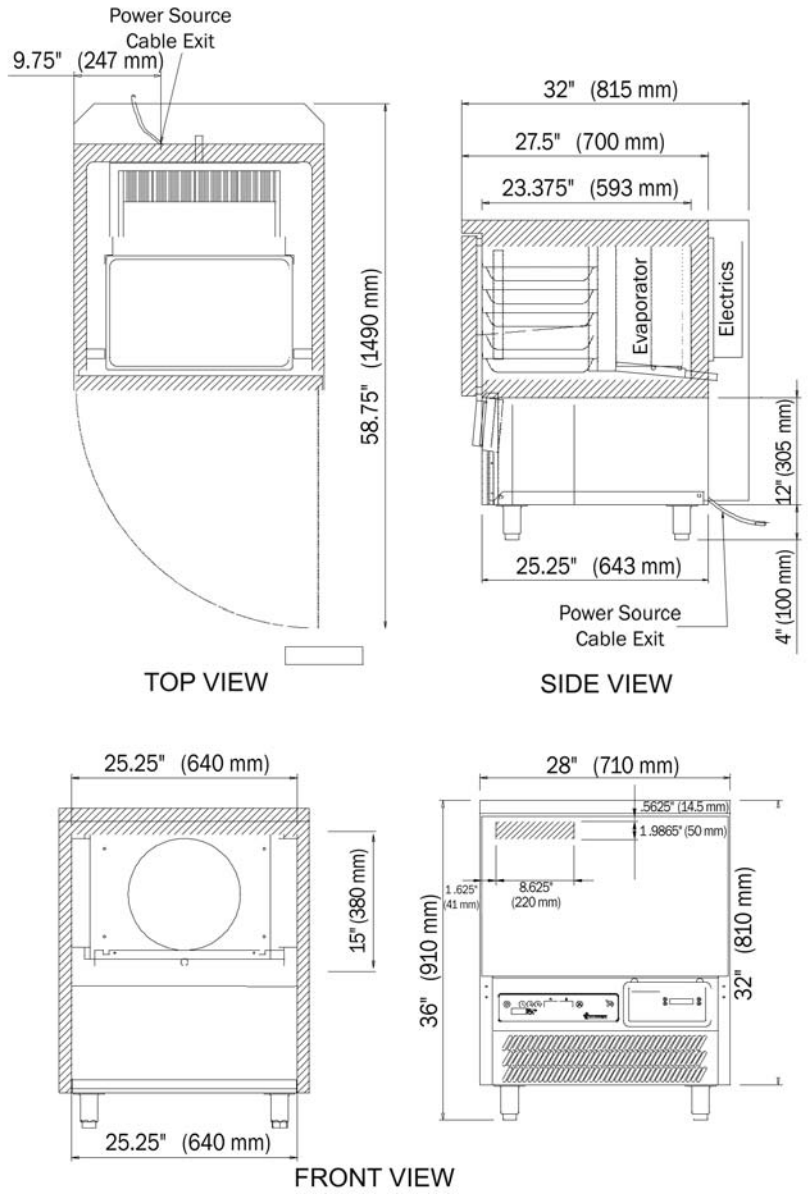
Crated Dimensions	Height	Width	Depth	Weight
VBC-35	38”	30”	34”	275 lbs.

Refrigeration Data

	Refrigerant	Compressor	BTUH*
VBC-35	R-134a	.75 HP	3706

*BTUH @ 100°F. Ambient, +5°F. Evaporator

Dimensional tolerance ± .25” Metric dimensions (mm)



NOTE: If cabinet is located directly against wall an all around clearance of 2” is required, and a minimum clearance of 2” when placed underneath work counter.

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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