



33-101-AF

Roll-in & Pass-Thru Blast Chillers

Roll-In Models

33-101-AF

33-102-AF

Pass-Thru Models

33-101PT-AF

33-102PT-AF

FEATURES

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: 33-101-AF (1), 33-102-AF (2)
- Stainless steel construction
- Accommodates 26 pans, 12" x 20" x 2½", two per each of 13 ledges
- Ledges on 4½" spacing
- Each pan holds up to 10 pounds of food for total rack quantity of 260 lbs.
- Rack dimensions: 24½" wide x 27" deep x 68⅞" high
- Rack mounted on heavy-duty swivel casters

PRODUCT INFORMATION

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 33-101-AF, 8 probes in 33-102-AF
- Automatic chill cycle control with food temperature probes

DOORS

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

REFRIGERATION SYSTEM

- An air- or water-cooled condensing unit will be supplied depending on application

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

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33-101-AF, 33-102-AF, 33-101PT-AF, 33-102PT-AF

TECHNICAL SPECIFICATIONS

Model	Dimensions (in inches)			Dimensions (in mm)			Volts	MCA	Fuse	Ship Wt. Lb./Kg.
	L	D*	H*	L	D*	H*				
ROLL-IN										
33-101-AF	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
33-102-AF	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364
PASS-THRU										
33-101PT-AF	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
33-102PT-AF	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364

*Depth and height include control panel.



HOOKUP

Hardwire, remote refrigeration.

BID SPECIFICATIONS

Item no. 33-_____

Provide _____ () Roll-in or Pass-thru Blast Chiller(s)

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 readout display will be supplied for food temperature recording (four probes in 33-101-AF model, eight in 33-102-AF).

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 mounted, 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 depending on application requirements.

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

Blast chillers will be supplied with stainless steel racks (one rack for 33-101-AF/33-101PT-AF, two for 33-102-AF/33-102PT-AF) mounted on heavy-duty swivel casters. Racks accommodate 26 pans, 12" x 20" x 2½", 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 24½" wide x 27" deep x 68⅞" high.

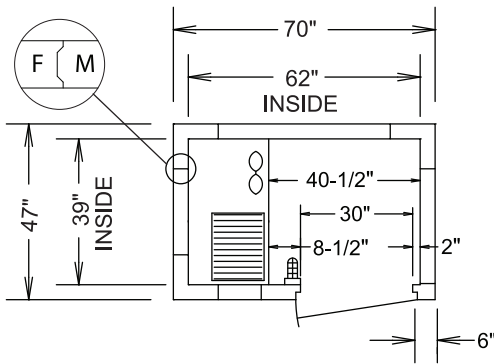
Blast chillers to have standard limited one year extended compressor warranty (optional four year extended warranty available) with one year limited parts and limited 10 year for panels.



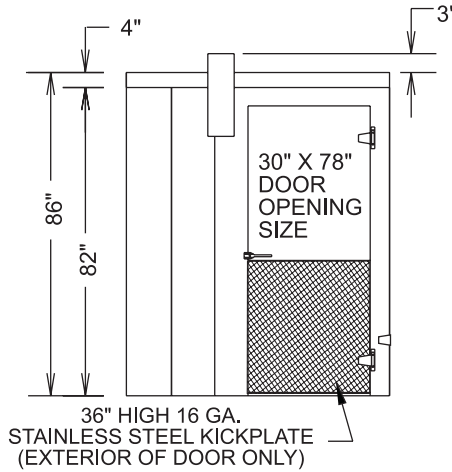
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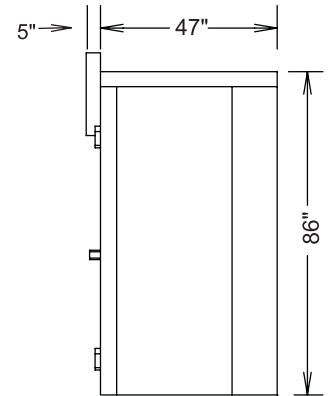
33-101-AF, 33-102-AF, 33-101PT-AF, 33-102PT-AF



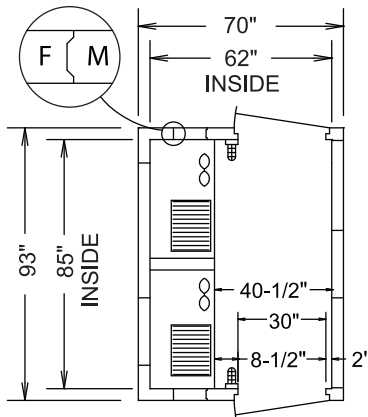
33-101-AF Plan View



33-101-AF Elevation View

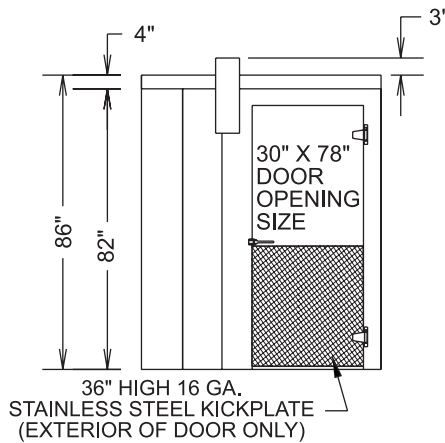


33-101-AF Side View

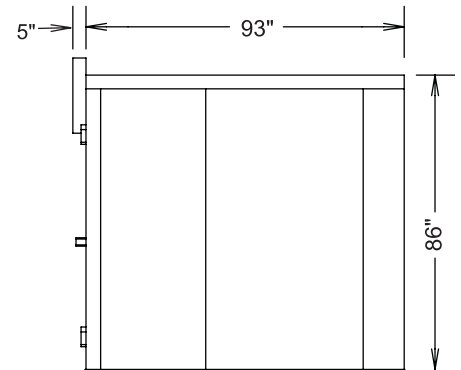


33-102-AF Plan View

DOOR AVAILABLE ON EITHER
SIDE OF WALK-IN



33-102-AF Elevation View



33-102-AF Side View



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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...	RECEIVER PUMPDOWN CAP. @ 90%	SHIP WT. (LB/KG)	MCA**	MOP**	RLA**	LRA**
			LIQUID	SUCTION							
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
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
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
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
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
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
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
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
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
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.



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REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS, cont.

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							
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
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
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

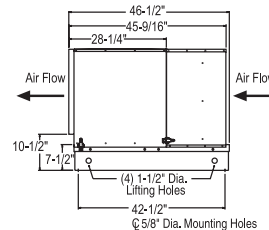
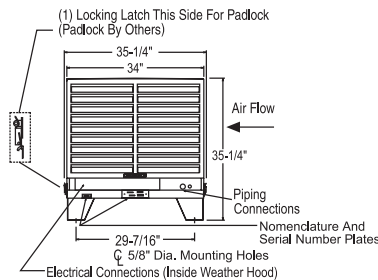
"C" suffix = 200-230 or 208-230 volt, 60 cycle, three phase

"E" suffix = 460 volt, 60 cycle, three phase

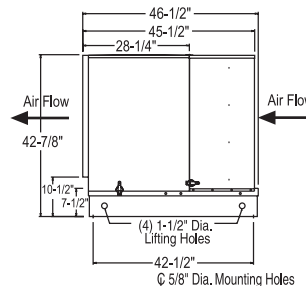
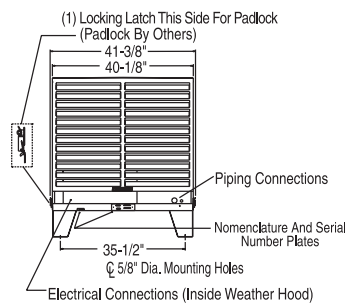
**Based on 90°F ambient

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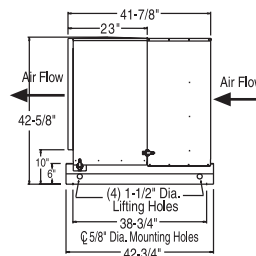
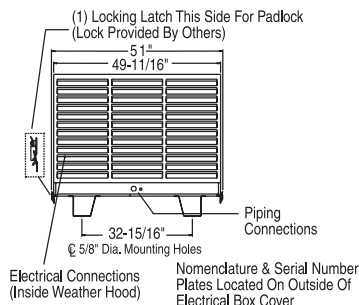
Base "C"



Base "D"



Base "E"



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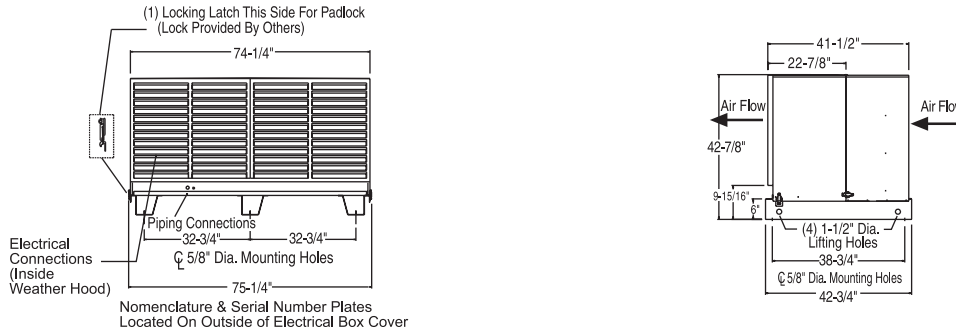
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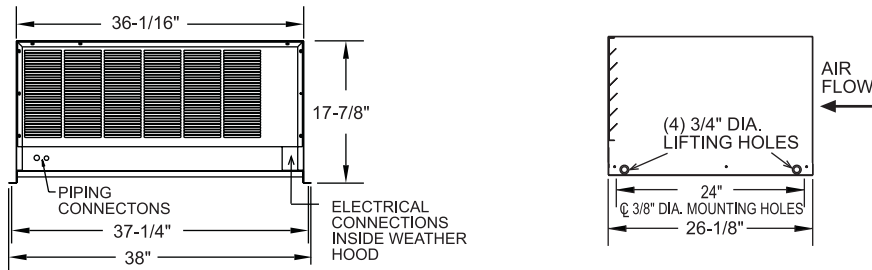
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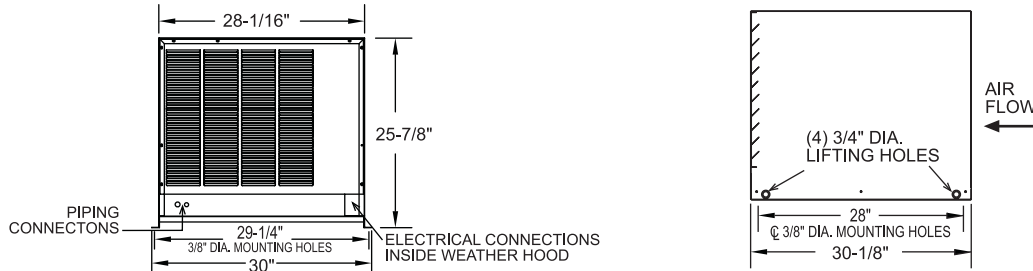
Base "F"



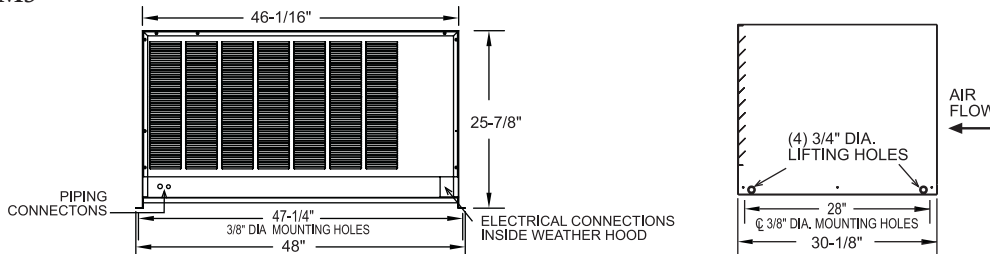
Base "M2"



Base "M3"



Base "M5"



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