




MCR-33-101



*Full-length evaporator coil and vertical fan tower provide evenly distributed cooling.*



## MB MASTER-CHILL<sup>™</sup>

### MCR-33-101 & MCR-33-102 SERIES

#### Roll-in & Pass-Thru Blast Chillers

#### ROLL-IN MODELS

- MCR-33-101
- MCR-33-102

#### PASS-THRU MODELS

- MCR-33-101PT
- MCR-33-102PT

## FEATURES

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

#### DOORS

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

#### REFRIGERATION SYSTEM

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

#### 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:
  - MCR-33-101..... 1
  - MCR-33-102..... 2
- Stainless steel construction
- Accommodates 26 pans, 12" x 20" x 2 1/2", two per each of 13 ledges
- Ledges on 4 1/2" spacing
- Each pan holds up to 10 pounds of food for total rack quantity of 260 lbs.
- Rack dimensions: 24 1/2" wide x 27" deep x 68 5/16" high
- Rack mounted on heavy-duty swivel casters

#### 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

## OPTIONS

- Optional finishes
- Add suffix "C" for correctional model
- Printer package
- Extended four year compressor warranty



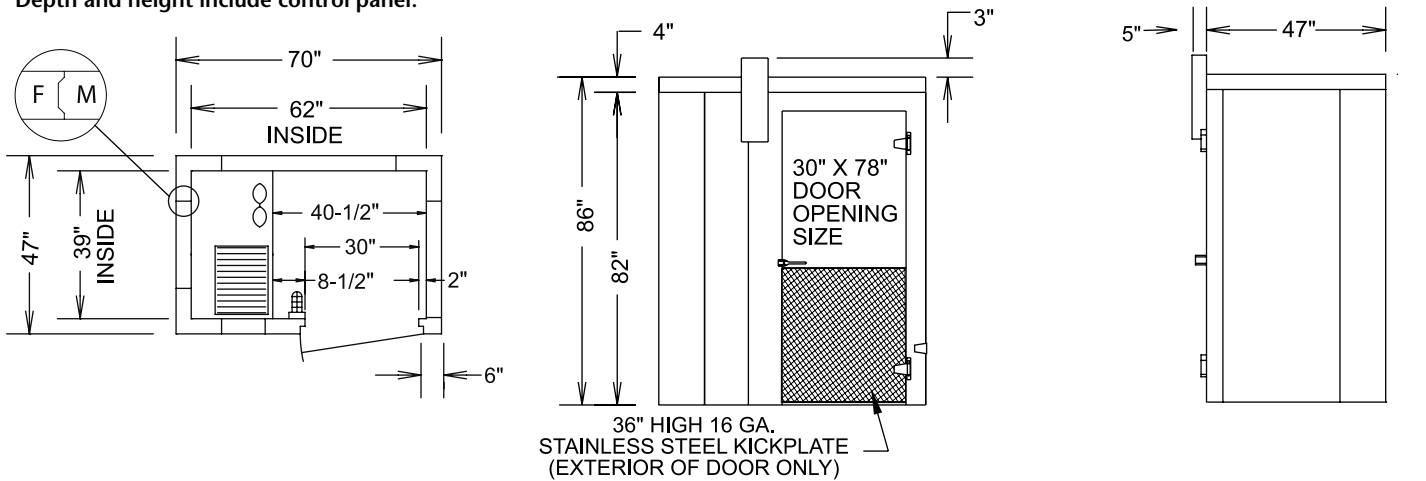
# MASTER-CHILL™ MCR-33-101 & MCR-33-102 SERIES

## ROLL-IN & PASS-THRU BLAST CHILLERS

### BLAST CHILLER TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in inches)			DIMENSIONS (in millimeters)			VOLTS	MCA	MAX. FUSE	SHIP WT. LB/KG
	L	D*	H*	L	D*	H*				
<b>ROLL-IN</b>										
MCR-33-101	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
MCR-33-102	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364
<b>PASS-THRU</b>										
MCR-33-101PT	70	52	89	1778	1194	2184	208-230/1ph/4-wire	9	15	1500/682
MCR-33-102PT	70	98	89	1778	2362	2184	208-230/1ph/4-wire	16	20	3000/1364

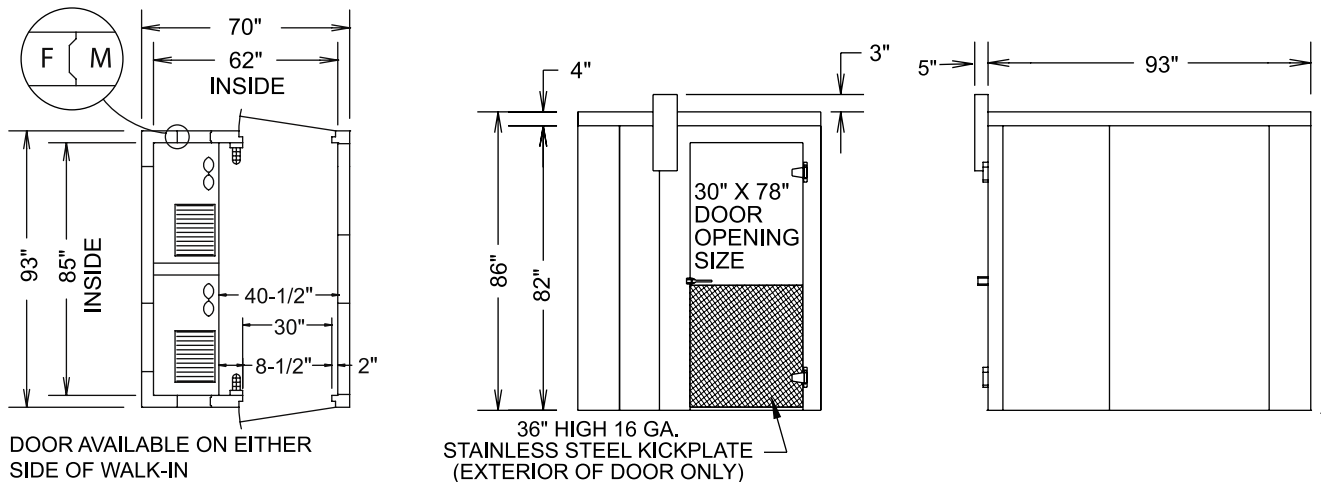
\*Depth and height include control panel.



**MCR-33-101 PLAN VIEW**

**MCR-33-101 ELEVATION VIEW**

**MCR-33-101 SIDE VIEW**



DOOR AVAILABLE ON EITHER SIDE OF WALK-IN

**MCR-33-102 PLAN VIEW**

**MCR-33-102 ELEVATION VIEW**

**MCR-33-102 SIDE VIEW**

### LISTINGS



### HOOKUP

Hardwire, remote refrigeration.

## 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... (PP. 4-5)	RECEIVER PUMPDOWN CAP. @ 90%	SHIP WT. (LB/KG)	MCA**	MOP**	RLA**	LRA**
			LIQUID	SUCTION							
<b>MCR-33-101, 200 LB. CAPACITY, 2 HOUR PULL DOWN TIME</b>											
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
<b>MCR-33-101, 200 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME</b>											
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	50
BCLZ0280B	3	15,529	5/8	1 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	32	40	15	105
BCLZ0280C	3	15,529	5/8	1 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	32	35	12.6	112
BCLZ0280E	3	15,529	5/8	1 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	20	20	6.2	56
<b>MCR-33-101, 250 LB. CAPACITY, 2 HOUR PULL DOWN TIME</b>											
MSLZ0151C	4	14,994	1/2	7/8	M2	11.4	230/105	32	40	15	99
MCLZ0141B	3	13,799	1/2	1 <sup>3</sup> / <sub>8</sub>	M2	11.4	500/227	28	40	16.7	105
MCLZ0141C	3	13,903	1/2	1 <sup>1</sup> / <sub>8</sub>	M2	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 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	32	40	15	105
BCLZ0280C	3	15,529	5/8	1 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	32	35	12.6	112
BCLZ0280E	3	15,529	5/8	1 <sup>1</sup> / <sub>8</sub>	C	41.5	505/230	20	20	6.2	56
<b>MCR-33-101, 250 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME</b>											
MSLZ0181C	5	18,945	1/2	1 <sup>1</sup> / <sub>8</sub>	M3	15.2	240/109	36	55	21.4	123
MDLZ0201C	3	19,518	1/2	1 <sup>1</sup> / <sub>8</sub>	M3	15.2	530/241	38	45	16.8	102
<b>MCR-33-101, 250 LB. CAPACITY, 1.3 HOUR PULL DOWN TIME</b>											
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 <sup>3</sup> / <sub>8</sub>	C	41.5	530/230	44	60	26.3	161
BCLZ0400E	4	21,531	5/8	1 <sup>3</sup> / <sub>8</sub>	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
<b>MCR-33-101 250 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME</b>											
BCLZ0750C	7 <sup>1</sup> / <sub>2</sub>	37,322	7/8	1 <sup>3</sup> / <sub>8</sub>	D	53.4	730/332	55	80	31.5	161
BCLZ0750E	7 <sup>1</sup> / <sub>2</sub>	37,322	7/8	1 <sup>3</sup> / <sub>8</sub>	D	53.4	730/332	32	40	16.1	83
<b>MCR-33-101 250 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME - WATER COOLED CONDENSING UNITS</b>											
SCLZ075WC	7 <sup>1</sup> / <sub>2</sub>	39,600	5/8	1 <sup>3</sup> / <sub>8</sub>	D	78.4	730/332	50	80	31.5	161
SCLZ075WE	7 <sup>1</sup> / <sub>2</sub>	39,600	5/8	1 <sup>3</sup> / <sub>8</sub>	D	78.4	750/341	32	40	16.1	83
<b>MCR-33-102, 400 LB. CAPACITY, 2 HOUR PULL DOWN TIME</b>											
MSLZ0221C	6	23,018	1/2	1 <sup>1</sup> / <sub>8</sub>	M5	17	250/114	39	60	23.9	156
MDLZ0231C	4	22,958	1/2	1 <sup>1</sup> / <sub>8</sub>	M3	15.2	530/241	42	60	26.3	161
BCLZ040LC	4	23,171	5/8	1 <sup>3</sup> / <sub>8</sub>	C	41.5	530/241	45	70	26.3	161
<b>MCR-33-102, 400 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME</b>											
MDLZ0291C	6	29,187	5/8	1 <sup>3</sup> / <sub>8</sub>	M5	17	560/255	47	70	28.2	161
<b>MCR-33-102, 500 LB. CAPACITY, 2 HOUR PULL DOWN TIME</b>											
MDLZ0291C	6	29,187	5/8	1 <sup>3</sup> / <sub>8</sub>	M5	17	560/255	47	70	28.2	161
BSLZ0750C	7 <sup>1</sup> / <sub>2</sub>	26,006	1/2	7/8	C	41.5	550/250	54	80	30.9	189
BCLZ0600C	6	26,466	5/8	1 <sup>3</sup> / <sub>8</sub>	C	41.5	560/255	46	70	28.2	161
BCLZ0600E	2	26,466	5/8	1 <sup>3</sup> / <sub>8</sub>	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.**

# REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS

COND. UNIT MODEL*	H.P.	BTUH @ -10°F SUCTION TEMP.**	UNIT CONNECTION SIZES		DIMENSIONS SEE DRAWING... (PP. 4-5)	RECEIVER PUMP-DOWN CAP. @ 90%	SHIP WT. (LB/KG)	MCA**	MOP**	RLA**	LRA**
			LIQUID	SUCTION							
<b>MCR-33-102, 500 LB. CAPACITY, 1.5 HOUR PULL DOWN TIME</b>											
MDLZ0331C	6	32,417	5/8	1 <sup>3</sup> / <sub>8</sub>	M5	17	560/255	50	70	30.3	150
BCLZ0750C	7 <sup>1</sup> / <sub>2</sub>	37,322	7/8	1 <sup>3</sup> / <sub>8</sub>	D	53.4	730/332	55	80	31.5	161
BCLZ0750E	7 <sup>1</sup> / <sub>2</sub>	37,322	7/8	1 <sup>3</sup> / <sub>8</sub>	D	53.4	730/332	32	40	16.1	83
<b>MCR-33-102, 500 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME</b>											
BCLZ1500C	15	70,782	7/8	1 <sup>5</sup> / <sub>8</sub>	F	116.1	990/450	90	125	52.6	278
BCLZ1500E	15	70,782	7/8	1 <sup>5</sup> / <sub>8</sub>	F	116.1	990/450	51	70	26.3	139
<b>MCR-33-102, 500 LB. CAPACITY, LESS THAN 1 HOUR PULL DOWN TIME - WATER-COOLED CONDENSING UNITS</b>											
SCLZ100WC	10	54,800	7/8	1 <sup>3</sup> / <sub>8</sub>	E	105.3	910/414	66	100	42	215
SCLZ100WE	10	54,800	7/8	1 <sup>3</sup> / <sub>8</sub>	E	105.3	910/414	34	50	18.6	106

**\*VOLTAGE KEY:**

“B” suffix = 208-230 or 230 volt, 60 cycle, one phase

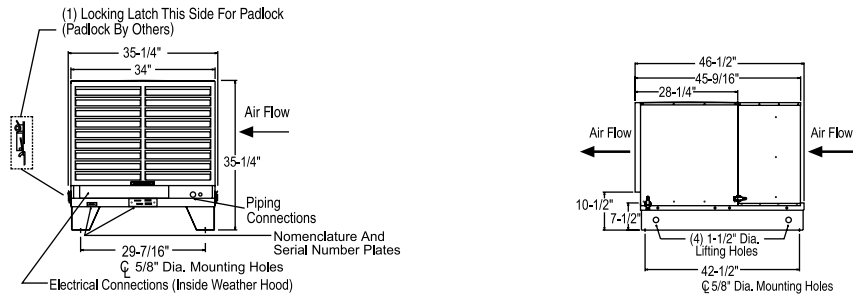
“C” suffix = 200-230 or 208-230 volt, 60 cycle, three phase

“E” suffix = 460 volt, 60 cycle, three phase

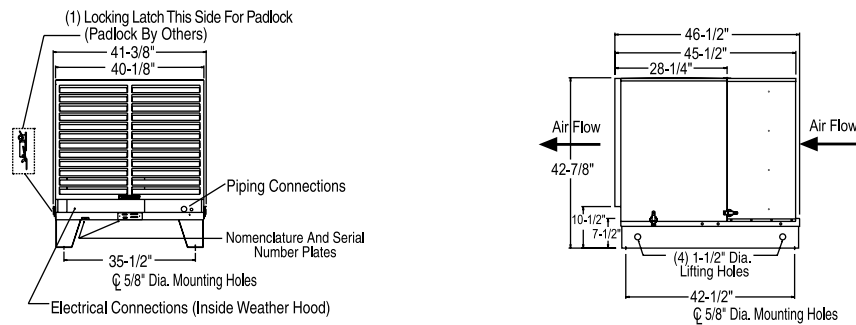
\*\*Based on 90°F ambient

\*\*\*Electrical ratings for condensing unit only. See National Electrical Code if units are combined on a single circuit.

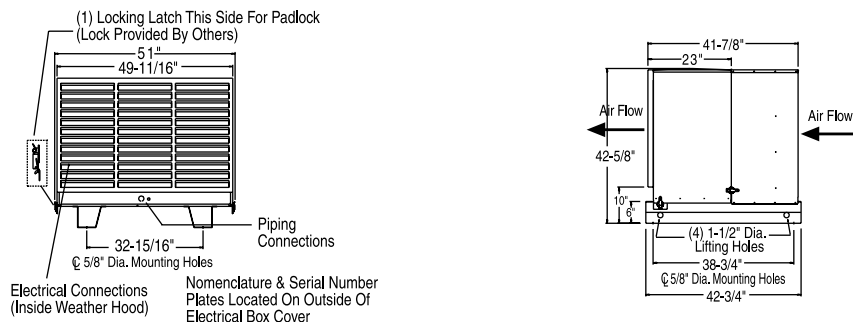
## BASE “C”



## BASE “D”



## BASE “E”



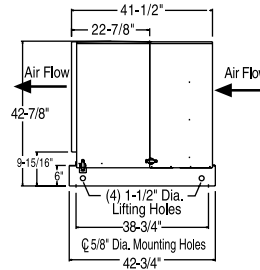
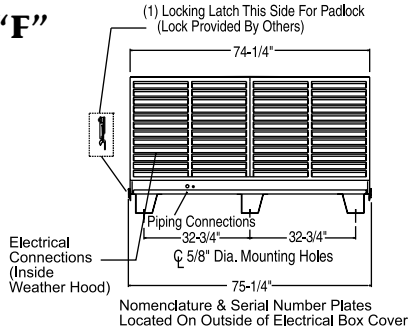


# MASTER-CHILL™ MCR-33-101 & MCR-33-102 SERIES

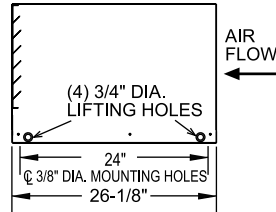
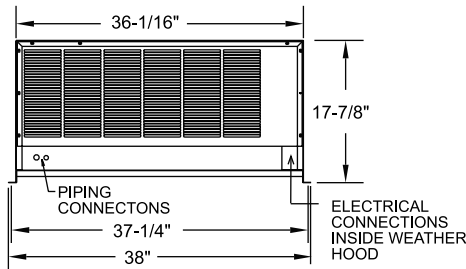
## ROLL-IN & PASS-THRU BLAST CHILLERS

### REFRIGERATION SYSTEM TECHNICAL SPECIFICATIONS (cont.)

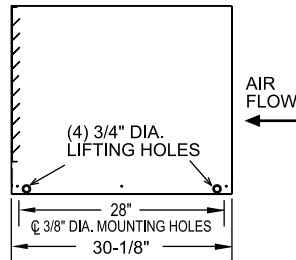
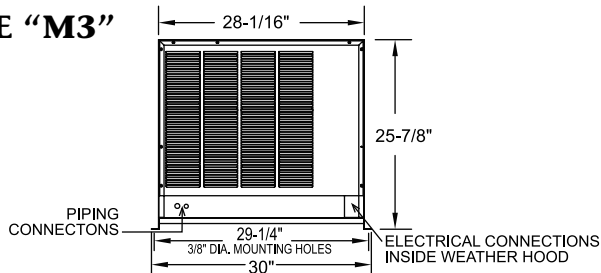
#### BASE "F"



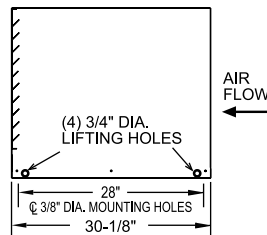
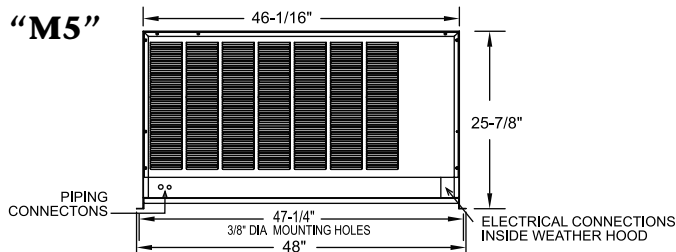
#### BASE "M2"



#### BASE "M3"



#### BASE "M5"



## BID SPECIFICATIONS

Item no. MCR-33-\_\_\_\_\_  
Provide \_\_\_\_\_ ( ) Roll-in or  
Pass-thru Blast Chiller(s)  
Master-Bilt model number  
MCR-33-\_\_\_\_\_.

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

An automatic chill cycle  
control with food temperature  
probes is also supplied.

A thermometer will be pro-  
vided for recording blast chiller  
ambient air temperature. Ther-  
mometer will require optional  
printer for record of tempera-  
tures.

Roll-in blast chillers will con-

tain one 30" x 78" flush mount-  
ed, polyurethane foamed door.  
Pass-thru models will contain  
two doors. Doors will be provid-  
ed with a 36" high 16 ga. stainless  
steel kickplate on the exterior.  
Doors will also be supplied with a  
hold-open feature, magnetic gas-  
kets and gasket heater.

Blast chillers will be provided  
with an air- or water-cooled con-  
densing unit depending on ap-  
plication requirements.

Blast chiller will be equipped  
with a standard exterior mount-  
ed control panel featuring the  
following:

- On/off switch
- Digital readout of interior ambi-  
ent temperature and probe tem-  
peratures
- 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 chill-  
ing cycle
- Six programmable one-touch  
preset chilling programs for  
easy use

Blast chillers will be supplied  
with stainless steel racks (one  
rack for MCR-33-101/33-101PT,  
two for MCR-33-102/33-102PT)  
mounted on heavy-duty swivel  
casters. Racks accommodate  
26 pans, 12" x 20" x 2<sup>1</sup>/<sub>2</sub>", two  
per each of 13 ledges. Each pan  
holds up to 10 lbs. of food for to-  
tal rack quantity of 260 lbs. Di-  
mensions of rack are 24<sup>1</sup>/<sub>2</sub>" wide  
x 27" deep x 68<sup>5</sup>/<sub>16</sub>" high.

Blast chillers to have standard  
limited one year extended com-  
pressor warranty (optional four  
year extended warranty avail-  
able) with one year limited parts  
and limited 10 year for panels.

Blast chillers will be UL and  
C-UL listed and UL EPH classified.

**NOTE: All specifications subject to change without notice.**

**MB MASTER-BILT**  
Refrigeration Solutions

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**Standex**  
Food Service Equipment Group