



NORTHWIND BLAST CHILLERS



Be safe.

Be economical.

Be protected.

CONTACT US TODAY!

1-800-24BALLY
www.ballyrefboxes.com

Northwind Blast Chillers: A solution you can depend on.

The Hazard Analysis Critical Control Point

The Hazard Analysis Critical Control Point is a tough, sophisticated inspection procedure that requires proof that your food is handled safely from the time it is delivered until it's consumed.

- Improper food cooling is responsible for 56% of all foodborne illness.
- Improper food cooling is the No. 1 citation given out under the HACCP inspection process.
- All potentially hazardous foods must be kept at internal temperatures below 40°F or above 140°F during transport, storage, handling, preparation, display and serving.
- Potentially hazardous foods cannot remain in the Danger Zone for more than 4 hours.

Be safe:

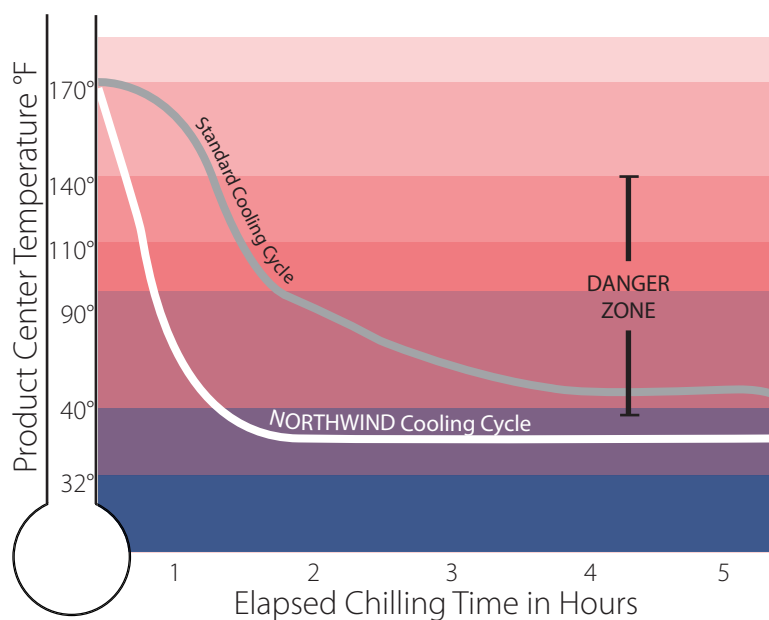
Standard Walk-Ins are not built to rapidly chill hot foods because they can't generate the powerful air-flow needed to cool food without freezing.

The Northwind's two-stage temperature cycle changes its initial temperature from 37°F to 5°F while food is in the Danger Zone; helping prevent freezing during chilling.

Be economical:

If you have too much capacity you're paying for energy that is of no value. Velocity of the air flow is also critical; you need at least 500 ft./min. of airflow to chill down hot food properly.

The Northwind's mechanical systems are sized precisely to remove the maximum amount of BTUs generated by hot food.



*Standard cooling cycle requires more than 12 hours to pull food down to 40°F.

Bally's Northwind Blast Chillers are less expensive to purchase and operate. Modular construction and superior engineering make the difference.

Get out of the Danger Zone!

The **Danger Zone** is the area from **140°F to 41°F**

which holds the highest risk of contamination when cooling foods. Potentially hazardous foods may not remain in this zone for more than four consecutive hours.

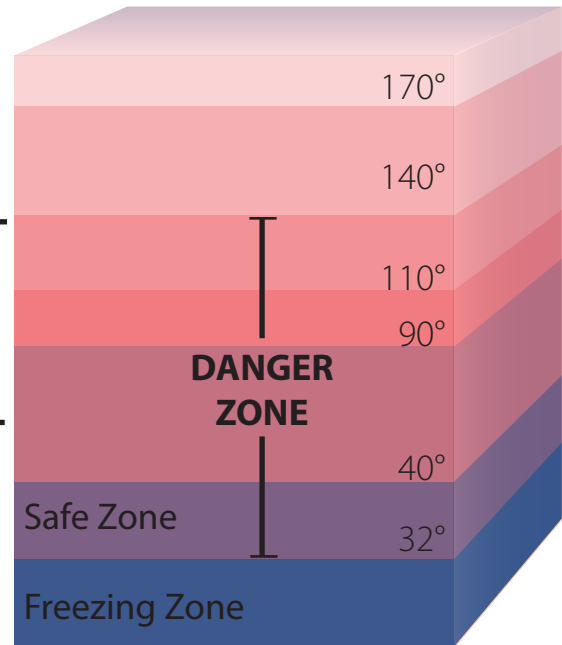
Be protected:

Improper food chilling can lead to citations, lawsuits, and food poisoning.

The Northwind is easy-to-use and reliable; it makes the most of your time, space and money. In manual or automatic modes, the Northwind helps streamline staff schedules, cut waste and, above all, chill food safely.

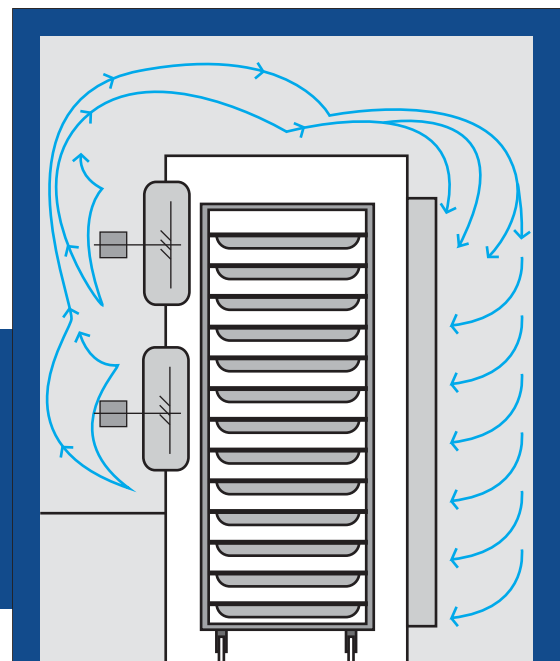
Time	# of Bacteria
0	1
20 min.	2
40 min.	4
1 hour	8
2 hours	64
3 hours	512
4 hours	4,096
5 hours	32,768
6 hours	262,144
7 hours	2,097,152
8 hours	16,077,216

Rapid
Microbe
Growth



A Northwind Blast Chiller cools foods through the Danger Zone in **two hours or less** to help keep you out of the danger of violating these most stringent HACCP requirements.

Air flow
diagram.



Northwind Blast Chillers: Specifications at a glance.

Chilling Capabilities

The chiller cools foods through the Danger Zone between 140°F and 40°F in 60 - 120 minutes. Some products may chill in considerably less time since speed of chilling depends on several variables, including food product's density, moisture content, specific heat, and containerization. For example, cookies have been chilled from 208°F to 40°F in three minutes. Time/temperature chill-down meets all FDA and state regulations.

Finishes

Stainless Steel (standard)

Smooth Finished:

White Aluminum

White Galvanized steel

Stucco-Embossed:

White or Sand-Tan galvanized steel

Stainless steel

Galvalume steel

Aluminum & White Aluminum

Construction

Metal-clad panels incorporated four-inch thicknesses of poured-foam insulation that is non-ozone depleting.

Condensing Unit

500: One 3.5hp

1000: One 7.5hp or Two 3.5hp per compartment

R-404 refrigerant, air-cooled or water cooled.
208/3-phase or 460/3-phase.

Door

The blast chiller door is of a construction matching that of the wall panels. Measuring 36" x 78", it meets the standards of the Federal Americans with Disabilities Act.

Systems Wiring

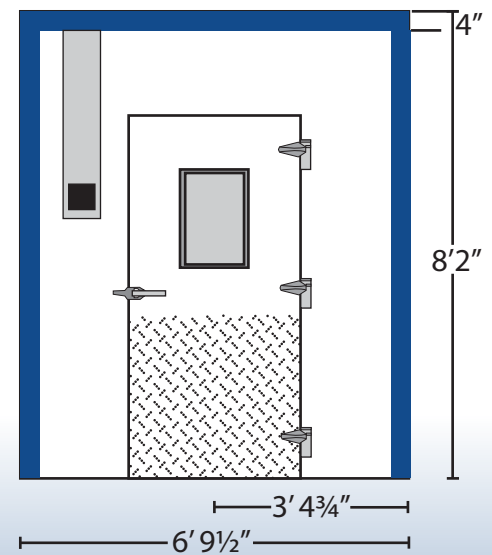
All electrical systems are interconnected by color-coded plug-in quick connectors between control panels and internal operating systems for ease and speed of installation.

Universal rack capability

Any and all kitchen racks, including Combination Oven racks, fit into the Blast Chillers.

Listings and approvals

Panels and electrical components used to assemble these structures are FM, MEA, and UL listed; and Certified by NSF. The structures shall carry labels indicating all such listings or approvals.



Front Elevation of all models.

Available in pass-through models.

Electrical Data

Model	Max Project Load-lbs./Cycle	Exterior Cabinet Dimensions			Door Opening		Volts	Phase	Hz	Total Amps	
		Width	Depth	Height	Width	Height				MCA	MOP
500	250	81½"	47"	98"	36"	78"	208-230	1	60	20	30
1000	500	81½"	93"	98"	36"	78"	208-230	1	60	27	30

Condensing Unit Data

	Size	Req. NET BTU/hr.	Water GPM	Model	Voltage	RLA	LRA	AMPS	MCA±	MOP±
Air Cooled	500	24,700	n/a	BEZA035H8-()T3	208-230/3/60	13.9	88	16	19.5	30
	500	24,700	n/a	BEZA035H8-()T4	460/3/60	7.1	44	8.2	10	15
	1000	49,400	n/a	BEZA076H8-()T3	208-230/3/60	33.6	225	37.8	46.2	80
	1000	49,400	n/a	BEZA076H8-()T4	460/3/60	17.5	114	19.7	21.4	40
Water Cooled	500	20,380	6.7	BXHA035E6-1T3	208-230/3/60	10.2	75	10.2	12.8	20
	500	20,380	6.7	BXHA035E6-1T4	460/3/60	4.6	40	4.6	5.7	15
	1000	40,760	17.6	BW750M8-1T3	208-230/3/60	31.6	16.9	31.6	39.5	70
	1000	40,760	17.6	BW750M8-1T4	460/3/60	13.8	85	13.8	17.2	30

All condensing units use Copeland compressors: AIR: 500 uses 2B26KCE; 1000 uses 2B66KCE
 WATER: 500 uses CS20K6E; 1000 uses 2DL3R78KE

Questions? Call 1-800-24BALLY

Northwind Blast Chillers: Simple Installation

Stay in control.

With the Northwind's food-cooling monitoring system you can meet HACCP demands as well as the standards set by the National Sanitation Foundation, Local, State and Federal agencies.

- Use one of the probes for accurate tracking of internal temperatures.
- Multi-probe package available.
- Choose to operate the Blast Chiller in automatic or manual modes.
- Continuous digital temperature readouts.
- The Monitoring package gives you instant and constant reporting.

Northwind Unitized Frame Installation Concept

- All Northwind electrical parts are mounted and fully prewired in three convenient frames: one each for the fan, evaporator and control assemblies.
- Match the color-coded connections between the frames, connect to the condensing unit, provide power, and your Northwind Blast Chiller is up and properly running.

Just follow the photographs in the detailed step-by-step installation manual.



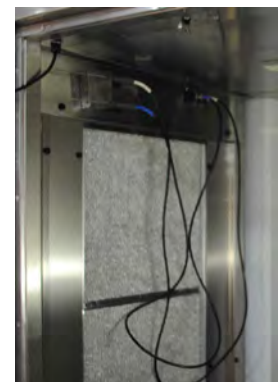
Control Panel

Coil Frame Assembly



Fan Frame Assembly

Wired Control Panel

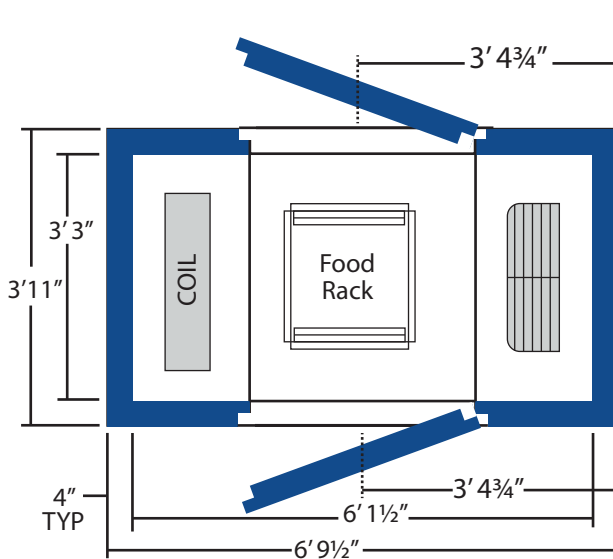
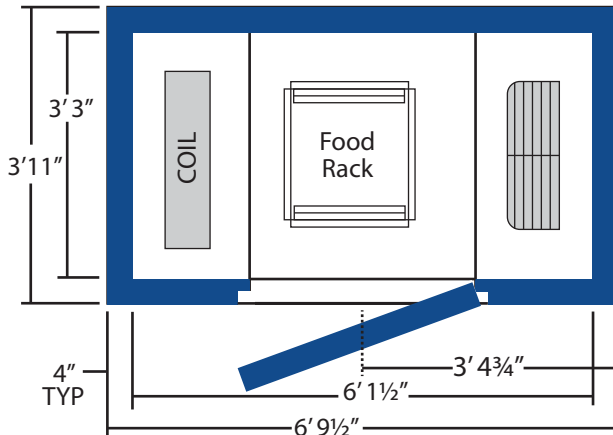


Configurations for Your Application:

Northwind 500 Single-Depth Blast Chiller:

Where kitchen space is at a premium, the Northwind 500 offers the outstanding advantages of Bally chilling technology in a space-saving compact unit.

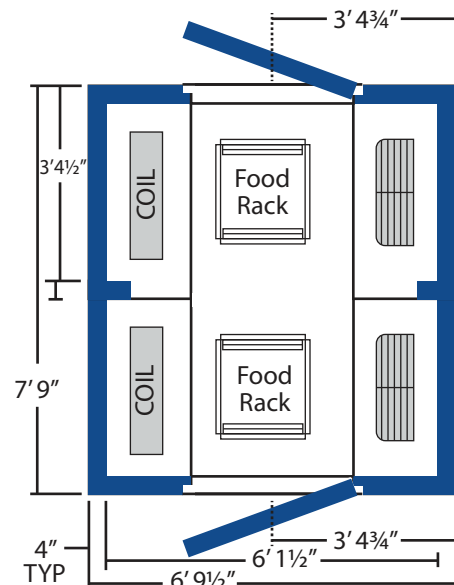
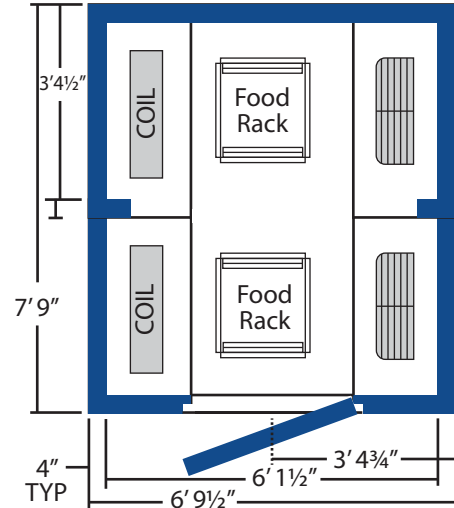
Dimensions: 6' 9½" x 3' 11" x 8' 2"
 Individual load Capacity: 250lbs. of product.
 One mobile rack holds: 20-26 pans 12"x 20" x 2½"
 or 10-13 pans 18"x 26" x 1½"



Northwind 1000 Double-Depth Blast Chiller:

Our workhorse unit provides the chilling volume required for heavy-duty institutional or commercial foodservice operations.

Dimensions: 6' 9½" x 7' 9" x 8' 2"
 Individual load Capacity: 500lbs. of product.
 Two mobile racks hold: 40-52 pans 12"x 20" x 2½"
 or 20-26 pans 18"x 26" x 1½"



Northwind Blast Chillers: Packages & Offerings

Standard Data Package

Bally's Data Package is now a standard offering. The new system automates data gathering and report writing for regulatory compliance while customizing outputs to your individual needs.

The package consists of:

- Food probe(s)
- Digital controller
- Diagnostic software
- Report file generator.

Prison Security Package

- Tamper-proof bolts and screws.
- Stainless steel probe cable.
- Stainless steel covered control panel with lock.
- Probe cables secured to inner chamber wall with tamper-proof collars.
- Stainless steel, all-welded construction, mobile food processing rack with 5" casters.
- Short temperature probe.

Available EC Motors

Electronic Commutation (EC) motors allow for greater energy efficiency, reduced costs, and even faster chill times for most items. These motors are controlled by a computer program that helps eliminate problems commonly associated with different control methods.

New Controller

Our new controller streamlines the Blast Chilling control process, simplifying the command steps to give you more power. With continuous temperature updates you can always feel secure that your Northwind is safely handling your product.



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