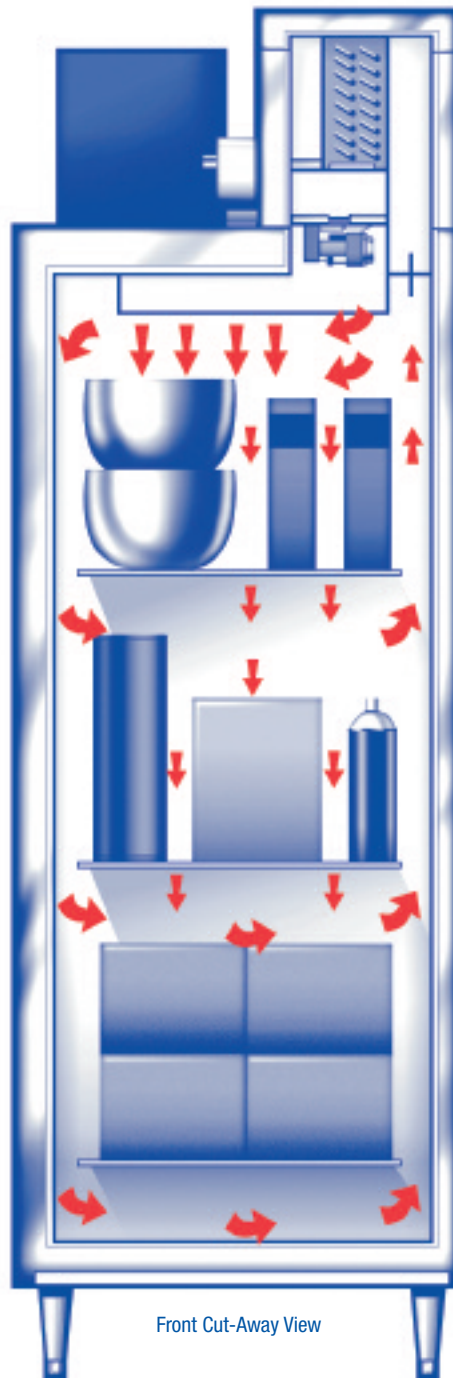


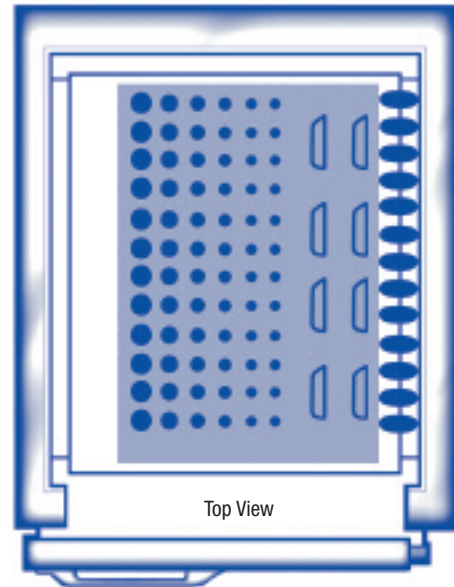


**McCall.**

# Introducing **Windrunner®** ...The Exclusive Gradient Air Displacement Process.



Front Cut-Away View



Top View

Windrunner® is a dramatically different way of circulating air within a refrigerated cabinet. Refrigerated air is not blasted directly into the cabinet, but directed into McCall's exclusive horizontal air diffusion plenum at the top. Openings and louvers in the surface of the plenum direct the air into low velocity individual streams moving throughout the cabinet in a way never before possible. A damper directs the rest of the flow down the side of the cabinet to the bottom and across. Warmer air is displaced to rise up the other side of the cabinet and out of the unit.

### **No warm spots! No dead spots!**

*Windrunner® sets new standards in achieving:*

- **Uniform Temperatures** throughout the cabinet with an average variance of less than 2° F throughout.
- **Reduced Pulldown Time.** Food remains fresher longer and wastage is reduced while meeting Health Department requirements.
- **Reduced Compressor Running Time.** Since the cooling process is more efficient, the motor runs less often, for shorter periods, saving electrical costs and extending the life of the equipment.
- **Decreased Outside Air Intrusion.** Uniformity of air flow and temperature works to prevent low pressure spots where outside air can more easily enter when the door is opened.

*America's Quality Choice in Refrigeration*

*Reach-in Coolers & Freezers • Prep Tables • Merchandisers • Chillers*

**Manitowoc**  
Foodservice Group

# KEY TERMS IN UNDERSTANDING EFFICIENT REFRIGERATION SYSTEMS

**TOP MOUNTED COIL.** A cooling unit placed on top of the refrigerator rather than on the bottom is said to be top mounted.

- Far less problem with dirt and grease buildup.
- Reduced heat intrusion compared to bottom mounted unit.
- Easier access for service and routine maintenance.

**BALANCED SYSTEM.** A refrigeration system with the proper balance between the size of the cooling surface (coil), the speed of the air flow (high or low velocity), the direction and uniformity of the airflow, and the efficient use of electricity is said to be a balanced system.

- Uses less electricity.
- Most systems are balanced, but for optimum cooling they should not only be balanced but also **matched**.

**MATCHED SYSTEM.** A superior refinement in design of a balanced system in which all the parts of a cooling system (compressor, fan, condenser, cabinet) are carefully selected to complement each other in the cooling process. Such a system is said to be matched and balanced, **not just balanced**.

- More efficient use of electrical power, therefore less cost.
- Greater reliability, less need for service calls.
- Greater uniformity of temperature and better humidity control keeps food fresher, longer.

**EXPANSION VALVE.** A valve positioned at the point in a cooling system where the compressed refrigerant liquid is allowed to expand back into a gas so that it lowers the temperature of the coil across which air is being blown.

- More efficient use of electrical power than with the cap tube.
- Quicker recovery under heavy load and high ambient conditions.
- Much easier to maintain and to service when required.
- More flexible in conforming with evolving temperature codes.

**HOT GAS CONDENSATE EVAPORATOR.** The use of the heat created by the hot gas within a refrigeration system to evaporate condensation that naturally forms on the cooling coil, rather than the alternative of using an electrical heating element.

- More efficient operation requires less electricity, saving up to \$115 a year.
- Simpler operation, fewer parts, less need for service.
- No need for floor drains or plumbing connections.

**PILASTER SHELF SUPPORTS.** A vertical shelf support system within a cabinet. Supports should feature:

- Adjustability of the distance between shelves, in one-inch increments, which some manufacturers do not provide.
- Durability and ease in cleaning (stainless steel).
- Versatility in type of equipment that can be used: tray slides and rod slides, accommodating bun pans, tubs, etc.

**LOW VS. HIGH VELOCITY AIR FLOW.** The speed at which the air moves within the cabinet is determined by the speed and size of the fan. More uniform airflow allows lower velocity which offers distinct advantages.

- Lower velocity air flow helps keep food fresher by keeping dehydration to a minimum.
- A lower velocity air flow uses less electrical power.

**EDGE MOUNT CAM LIFT HINGE.** Mounting hinges on the side of the door rather than using pin type or torque rod hinges. This maintains a totally flat surface for the door. Cam mounting lifts the door slightly as it opens so that gravity allows it to be self-closing without spring assists or holds open at 90° without additional hardware.

- No mechanical springs to fail.
- Longer gasket life.
- Easier cleaning of exterior surfaces.

**CONCEALED LIGHT SWITCH.** An automatic light switch placed so that it is not visible within a unit. On a McCall unit it is concealed within a door hinge.

- Reduced breakage and repair.
- No place for dirt to build up.

**ADJUSTABLE DOOR STOP 100°, 140° & 180°.** A means of adjusting how the door opens so that it can stop at either 100 or 140 degrees.

- Avoids blocking surrounding area.
- Easier to handle and store larger objects.



# LIMITED COMPETITIVE COMPARISONS

	McCALL		Traulsen	Victory		Delfield		True	
	1000 Series 2000 Series 4000 Series	7000 Series	G-Series A-Series R-Series	A-Series SA-Series S-Series	V-Series	6000	Supremacy	T-Series	TM-Series
Top Mounted Unit	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes
Balanced System	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Matched System	Yes	Yes	Yes	Yes	Yes	No	Yes	No	No
Expansion Valve	Yes	No	No	No	No	No	Yes	No	No
Hot Gas	Yes	Yes	Yes	No	Yes	Yes	Yes	No	Yes
1" Adjustable Shelves	Yes	Yes	No	Yes	Yes	No	Yes	Yes	Yes
Heavy Duty S/S Pilasters	Yes	Yes	No	Yes	No	No	Yes	No	No
Stainless Steel Floor Standard	Yes	No	G,A No	A,SA No	No	No	Yes	Yes	Yes
Air Flow Velocity	Low	Low	High	High	High	High	Low	High	High
Edge Mount Cam Lift Hinge	Yes	Yes	Yes	Yes	Yes	No	Yes	No	No
Concealed Light Switch	Yes	Yes	Yes	Yes	Yes	No	Yes	No	No
Adjustable Door for 90° or 180°	Yes	Yes	No	No	No	No	No	No	No
Warranty*	1/1/5/Life	1/1/5/Life	1/1/5/1	1/1/5/1	1/1/5/1	1/90/1/1	1/90/1/1	1/1/5/1	1/1/5/1

**\*WARRANTY.** Warranties ordinarily cover four areas: system parts, labor, compressor and hinges/hardware. (e.g., "1/90/1/1" represents one year on parts, 90 days on labor, one year on the compressor, and one year on hinges/hardware.) Warranty terms differ widely within the industry, but generally the longer the better. Optional warranty extensions are offered by some manufacturers, and that may be reflected in a lower price.

# FREQUENTLY ASKED QUESTIONS ABOUT REFRIGERATION AND McCALL

**Q.** *What makes McCall different from their competitors?*

**A.** Superior standard design features! Such features as Windrunner® – our exclusive gradient air displacement process – low velocity-high humidity air flow, our unique adjustable door stop, and much more mark McCall as the industry value leader.

**Q.** *I keep being told that I should get a unit with an expansion valve. Why? And is it going to cost more?*

**A.** The use of an expansion valve increases control of temperature, saves power and makes compliance with evolving temperature codes easier. And it is not more expensive because with McCall the expansion valve is standard equipment not a costly option as with competitors. Service is easier as well.

**Q.** *How about availability? Can I get McCall equipment quickly and easily?*

**A.** 5-day lead time.

**Q.** *Can McCall fill all my refrigeration needs so that I have uniformity in my kitchen?*

**A.** McCall offers an extensive full line of commercial refrigeration including reach-ins, dual temps, roll-ins, sandwich/salad prep tables, worktables, pizza prep tables, refrigerator undercounter bases, chef stands, and merchandisers. All with the same high quality and competitive price.

**Q.** *I'm concerned about refrigerants. How long are the refrigerants currently in use – R404a and 134a – going to continue to be accepted and used?*

**A.** R404a is an HFC and is considered a permanent low temperature solution. Also, while it is difficult to predict future action by regulatory agencies, it is clear that R-134a will be accepted for some time to come. As other effective refrigerants become available and practical, McCall will use them in their new products.

**Q.** *Food safety is an important issue in today's food-service operations. What does McCall do to promote food safety with their reach-in cabinets?*

**A.** Many of the features on a McCall reach-in cabinet promote food safety thru easy maintenance.

- Stainless floors and doors are easy to clean.
- Concealed light switches in the hinges reduce cleaning problems.
- Doors have smooth external door handles with no grooves or crevices for food to hide.
- Exterior digital thermometer provides easy monitoring of cabinet temperatures.
- Self-closing doors keep interior temperatures consistent to avoid spoilage.

**Q.** *Do you factory test your equipment before it is shipped?*

**A.** Yes! Every McCall reach-in cabinet is tested to ensure a leak free refrigerant system and a trouble free start up for continued operation. Every unit manufactured by McCall has a Quality Check List that accompanies it throughout the assembly and test processes to ensure all steps have been taken to produce the highest quality reach-in cabinet possible.



ISO 9001:2000  
Quality System  
Certified



US LISTED

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McCall.

McCALL REFRIGERATION, INC.  
81 West Holly Street  
Parsons, TN 38363, USA

Ph: 888-732-2446 • Fax: 731-847-9012

Visit us online at [www.mccallrefrigeration.com](http://www.mccallrefrigeration.com)

