

## Blast chiller room Metos MBC201SB-RI



## Produktdata

Varenummer	4240759
Varenavn	Blast chiller room Metos MBC201SB-RI
Størrelse	1300 × 1330 × 2040 mm
Vægt	402,000 kg
Kapasitet	150kg/+70+3°C
Teknisk informasjon	400 V, 6,188 kW, 3NPE, 50 Hz
Kjølemedie	R452A/R448A/R449A
Kjøleeffekt, W	5630
Fordampningstemperat	-25
ur	
Kondenseringsteperatu	+45
r	

## Beskrivelse

General features and functions of the Blast Chiller room Metos  $\mathsf{BC201SB-RI}$  for trolleys

- 20 x GN 1/1-40 or GN 10 x GN 1/1-65
- suitable for one GN 1/1 -trolley
- blast chilling
- right handed door
- inner measurements (lenght x depth x hight) 680 x 950 x 1820 mm
- stainless steel construction
- floorless
- insulation made of high density polyurethane foam, thickness 80 mm



- copper-aluminum evaporator with cataphoresis anti-corrosion treatment
- high-ventilation evaporator to ensure the highest efficiency of the cooling system
- hinged door with gasket and closing ramp system
- vertical ergonomic door handle with magnetic closure
- rounded inner corners helps the cleaning
- inner bumpers in stainless steel
- fully inspectable front electric panel and IP54
- 7" high-definition IPS capacitive TOUCH display, easy to use
- high-performance evaporator fans possibility to adjust the air flow in the blast chiller during chilling process
- USB port for HACCP data download, recipes and software update
- multipoint probe ensures an accurate chilling process by measuring the food core and surface temperatures
- possibility to program and save several customized chilling programs
- pre-cooling button ensures static blast chilling of food as soon as it is placed in the appliance
- after chilling process the machine automatically continues on the conservation phase
- chilling capacity 110 kg; stated blast chilling capacity kg/h is nominal, and cannot be achieved with all food products and circumstances
- for remote cooling, the cooling unit is not included in the delivery
- circuit breaker for compressor protection
- Class T (ambient temperature + 43 ° C)