

Blast freezer tunnel Metos MBF201SB-RTF



Produktdata

Varenummer	4240764
Varenavn	Blast freezer tunnel Metos MBF201SB-RTF
Størrelse	1300 x 1400 x 2100 mm
Vægt	496,000 kg
Kapasitet	150kg/+70...+3,100kg/+70...-18
Teknisk informasjon	400 V, 16 A, 6,288 kW, 3NPE, 50 Hz
Kjølemedie	R452A/R448A/R449A
Kjøleeffekt, W	6890
Fordampningstemperatur	-25
Kondenseringstemperatur	+45

Beskrivelse

- 20 x GN 1/1-40 or GN 10 x GN 1/1-65
- suitable for GN 1/1 -trolleys
- blast chilling, shock freezing and thawing at controlled temperature and humidity
- two doors, roll-through model
- with insulated floor
- inside bottom and floor die-formed leakproof
- inner measurements (length x depth x height) 680 x 950 x 1820 mm
- stainless steel construction
- insulation made of high density polyurethane foam, thickness 80 mm



- rounded inner corners helps the cleaning
- inner bumpers in stainless steel
- hinged door with gasket and closing ramp system
- vertical ergonomic door handle with magnetic closure
- 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
- recipe library, plenty of pre-set programs for different food materials
- possibility to program and save several customized chilling programs
- pre-cooling function
- after chilling process the machine automatically continues on the conservation phase
- chilling capacity 110 kg and freezing capacity 75 kg, stated blast chilling/freezing 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
- refrigeration capacity 6690 W