

Blast chiller/freezer cabinet Metos MRBS-122-SR Left (remote cooling)



Produktdata

Varenummer	4240799
Varenavn	Blast chiller/freezer cabinet Metos MRBS-122-SR Left (remote cooling)
Størrelse	1100 × 1080 × 1860 mm
Vægt	205,000 kg
Kapasitet	80kg/60kg/+90...+3/-18
Teknisk informasjon	400 V, 10 A, 0,2729 kW, 3NPE, 50 Hz, 70 dB
Kjølemedie	R452A/R448A/R449A
Kjøleeffekt, W	3619
Fordampningstemperatur	-25
Kondenseringstemperatur	+45

Beskrivelse

The Metos MRBS-122-SR blast chilling and freezing cabinet quickly cools raw and cooked food. The food stays fresh and of high quality and, above all, clean. In professional kitchens, special attention must be paid to food safety. Our efficient blast chillers and freezers meet all HACCP requirements.

The Metos MRBS-122-SR is remote cooled model and equipped with 5" touch control on the door. There are ready-made programs for both chilling and



freezing functions, from gentle to very efficient. In addition to these, the user can store the user's own programs. The display shows the temperature and monitors the progress of the program. The appliance automatically switches to storage mode at the end of the quick cooling process. Inner and outer lining in easy-to-clean stainless steel.

Rounded corners and a bottom plug make cleaning easier.

- capacity 22x GN 1/1-65 or 600x400mm baking trays
- 5" touch control on the door, ergonomic
- save up to 99 programs with the core probe or time
- multi-step rack allows to place the GN1/1 pans and baking trays at different heights
- internal dimensions 670x930x880mm
- core probe is easy to be replaced by rotating a ring nut
- S/S condenser filter is easy to extract and clean, dishwasher safe
- remote cooling
- stainless steel outside and inside internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Full-length flush ergonomic handle
- HCFC-free high-density polyurethane foam insulation (approx. 42kg/m³)
- Anti-condensation heating element situated on the body frame
- Magnetic seal on 4 sides of the door
- Left hinged door, which is not reversible
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- USB connection for uploading new firmware release and downloading HACCP data
- chilling capacity 80kg/ +90...+3°C/90min, freezing capacity 60kg/+90...-18°C/240min
- stated capacities kg/h are nominal, and cannot be achieved with all food products and circumstances
- cooling power 3619 W