Blast chiller/freezer cabinet Metos MRBSR-120-SR Right



Produktdata

Varenummer	4240810
Varenavn	Blast chiller/freezer cabinet Metos MRBSR-120-SR Right
Størrelse	850 × 870 × 1860 mm
Vægt	160,000 kg
Kapasitet	65kg/45kg/+90...+3/-18
Teknisk informasjon	400 V, 10 A, 0,1994 kW, 3NPE, 50 Hz, 70 dB
Kjølemedie	R452A/R448A/R449A
Kjøleeffekt, W	1940
Fordampningstemperatur	-25
Kondenseringsteperatur	+45

Beskrivelse

The Metos MRBSR-120-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 MRBSR-120-SR is remote cooled model 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.

- 14 x GN 1/1-40 or 11 x GN 1/1-65 or 600x400 baking trays
- 5" touch contol 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 483x730x880mm
- core probe is easy to be replaced by rotating a ring nut
- S/S condenser filter is easy to extract and clean, dishwash 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
- Right 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 65kg/ +90...+3°C/90min, freezing capacity 45kg/+90...-18°C/240min
- stated capacities kg/h are nominal, and cannot be achieved with all food products and circumstances
- cooling power 1940 W