

## Multifunction cabinet Metos Hi5 MHC091-HR, Left-handed, remote cooling



### Produktdata

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| Varenummer              | 4240385  |
| Varenavn                | Multifunction cabinet Metos Hi5 MHC091-HR, Left-handed, remote cooling |
| Størrelse               | 790 × 870 × 1460 mm  |
| Vægt                    | 110,000 kg   |
| Kapasitet               | 50kg/+70...+3, 35kg/+70...-18  |
| Teknisk informasjon     | 230 V, 6 A, 1,195 kW, 1NPE, 50 Hz KV: 1/2"                             |
| Kjølemedie              | R452A/R448A/R449A  |
| Kjøleeffekt, W          | 1230   |
| Fordampningstemperatur  | -25  |
| Kondenseringstemperatur | +45  |

### Beskrivelse

The versatile Metos Hi5 MHC091-HR quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time.

The appliance may be programmed to operate only for a defined period of time, or until the set temperature has been reached. Individual



programmes for quick cooling and freezing which can be edited and saved for later use as necessary. Different phases of the appliance's operation can be followed on the display. The display will guide you through various programme options with texts and graphics enabling simple and quick settings.

The multifunctional quick cooling cabinet and freezer Metos Hi5 MHC091-HR is suitable for defrosting, dough rising and cooking in low temperatures. Additionally, the cabinet can be used as a thermal cabinet. The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

- blast chilling and shock freezing
- cooling capacity 50 kg +90°C > +3°C 90 min.
- freezing capacity 35 kg +90°C > -18°C 240 min.
- thawing at controlled temperature and humidity
- proofing retarder
- cooking at low temperature
- loading capacity 9 pcs GN1/1-65 or 600x400 mm baking trays, spacing 73mm
- stainless steel structure
- high-density polyurethane's insulation (approx. 42 kg/m<sup>3</sup>), without CFC nor HCFC
- inner in stainless steel with rounded corners
- machine unit is located in the bottom section of the cabinet
- cavity with central drain for discharge of washing water
- heating element in the door frame
- ergonomic full-height door handle
- heated core probe
- pre-cooling function
- automatic storing at end of blast chilling
- removable stainless steel guides, can be positioned by interlocking (GN - EN)
- indirect blowing electronic fans, efficient but gentle on food
- 7" touch capacitive IPS high resolution display on the door, very user friendly
- left-handed
- remote cooling, cold unit is not included in the delivery