

Blast chiller cab Metos RC120 AP PLUS (SCC)



Product information

SKU	4240838
Product name	Blast chiller cab Metos RC120 AP PLUS (SCC)
Dimensions	790 × 800 × 1800 mm
Weight	225,000 kg
Capacity	36kg/90min/+70...+3
Technical information	400 V, 16 A, 2,1 kW, 3NPE, 50 Hz
Type of the refrigerant	R452A
Quantity of refrigerant [g]	1.200

Description

- 10 x GN 1/1-40 mm or 5 x GN 1/1-65 mm
- suitable for Rational System MSCC/MCM 101 GN-rack, rack not included
- support for rack included
- right handed door
- multi function control with clear LCD- display gives a full control over the chilling process
- multipoint probe
- 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 button ensures static blast chilling of food as soon as it is placed in the appliance
- possibility to adjust the air flow in the blast chiller during chilling process



- after chilling process the machine automatically continues on the conservation phase
- stainless steel construction
- rounded inner corners helps the cleaning
- drain hole with plug in the bottom
- stated blast chilling capacity kg/h is nominal, and cannot be achieved with all food products and circumstances
- noiselevel < 70 dB(A)
- accessories (with additional price):
printer, probe support, vacuum probe, kit of probes (kit 2, kit 3, kit 4), haccp kit software and hardware, UVC- lamp