

Blast chiller/freezer cabinet Metos MRBS-121-SRC Right (remote - CO2)



Product information

4240826
Blast chiller/freezer cabinet Metos
MRBS-121-SRC Right (remote - CO2)
790 × 870 × 1810 mm
150,000 kg
65kg/45kg/+90+3/-18
400 V, 6 A, 0,1994 kW, 3NPE, 50 Hz, 70 dB
CO2
2274
+45
-25

Description

The Metos MRBS-121-SRC 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-121-SRC has remote cooling and is 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.

- 16 x GN 1/1-40 or 12 x GN 1/1-65 or 600x400mm 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 670x450x930mm
- 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
- refrigerant CO2