

Blast chiller/freezer cabinet Metos MRBS-051-SRC Left (Remote CO2)



Product information

SKU	4240325
Product name	Blast chiller/freezer cabinet Metos MRBS-051-SRC Left (Remote CO2)
Dimensions	790 × 820 × 900 mm
Weight	80,000 kg
Capacity	30kg/20kg/+90...+3/-18
Technical information	230 V, 6 A, 0,108 kW, 1NPE, 50 Hz, 70 dB
Type of the refrigerant	R744 (CO2)
Cooling capacity [W]	1024
Condensing temperature [C]	+45
Evaporation temperature [C]	-25

Description

The Metos MRBS-051-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-051-SRC has remote cooling and 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.

- 6 x GN 1/1-40 or 5 x 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 at different heights
- internal dimensions 670x430x400mm
- 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)
- Pre-cooling function
- Heating element situated on the door frame
- 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 30kg/ +90...+3°C/90min, freezing capacity 20kg/+90...-18°C/240min
- stated capacities kg/h are nominal, and cannot be achieved with all food products and circumstances