

## Blast chiller room Metos MBC-182-RB-PNO



### Product information

SKU	4240914
Product name	Blast chiller room Metos MBC-182-RB-PNO
Dimensions	1100 × 1600 × 2340 mm
Weight	650,000 kg
Capacity	110kg/+70...+3°C
Technical information	400 V, 16 A, 4,831 kW, 3NPE, 50 Hz
Type of the refrigerant	R452A
Cooling capacity [W]	2970
Condensing temperature [C]	+45
Evaporation temperature [C]	-25

### Description

Blast chiller room Metos MBC-182-RB-PNO for two GN1/1 trolleys. PNO models have their own refrigeration unit, so installation is quick and the room can be flexibly moved to a new installation location if necessary. The rooms do not have a separate floor element, which allows for quick loading of the trolley without separate platform ramps.

- blast chilling 110kg/h  
(the declared capacity (kg / h) is nominal value and may not be achieved with all foods and under all conditions)
- dimensioning for two GN1 / 1 trolleys or one GN2 / 1 trolley
- net internal dimensions of the room: (WxDxH) 900 x 1040 x 1820 mm



- panel construction
- Stainless steel exterior (Scotch-Brite satin)
- Inner in stainless steel with rounded corners
- Insulation in high density (42 kg/m<sup>3</sup> approx.) expanded polyurethane, 80 mm thick, HCFC-free
- Copper-aluminum evaporator with cataphoresis anti-corrosion treatment
- High-ventilation evaporator to ensure the highest efficiency of the cooling system
- Anti-condensation resistance, placed on the door under the gasket
- Hinged door with gasket and closing ramp system
- Vertical ergonomic door handle with magnetic closure
- Thick stainless steel internal bumper to avoid damage caused by the trolley
- External stainless steel protection to protect the control-board
- Heated core probe, with 4 measuring points
- Standard active chamber sterilization system with active ions (HI-GIENE) activated by the control
- Pre-cooling function
- PLUS functions
- Adjustment of the speed of the evaporator fans
- Customised blast chilling cycles (300 cycles can be memorised)
- Automatic storing at end of blast chilling
- Indirect blowing electronic fans, efficient but gentle on food
- Condensing unit on board with air cooling
- 5" high-definition IPS capacitive TOUCH display, easy to use
- Processes identifiable through photos
- USB connection for uploading and downloading data and recipes
- Circuit breaker for compressor protection
- Electrical connections positioned frontally in the panel equipped with safety locks
- Class T (ambient temperature + 43 ° C)

ACCESSORIES (to be ordered separately):

- self-monitoring systems