

Blast chiller room Metos MBC-182-RB-PNR (RC)



Product information

| | |
|-----------------------------|--|
| SKU | 4240915 |
| Product name | Blast chiller room Metos MBC-182-RB-PNR (RC) |
| Dimensions | 1100 × 1600 × 1940 mm |
| Weight | 480,000 kg |
| Capacity | 110kg/+70...+3°C |
| Technical information | 400 V, 6 A, 0,531 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-PNR (RC) for two GN1/1 trolleys. This model is with remote cooling. The rooms do not have a separate floor element, which allows for quick loading of the trolley without separate platform ramps.

The large 5-inch touch screen is mounted at the user's eye level on the hinge side of the door, where it is also protected from knocks. The user-friendly display allows quick recording of product-specific blast chilling programs. Ready-made cooling programs can be easily found using the pictograms. The device's USB port allows you to quickly download programs and other data to the machine's memory and also copy data from

the machine's memory.

- 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/m³ 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
- refrigeration unit