Multifunction cabinet Metos Hi5 MHC122-HA, left-handed



Product information

SKU	4240399
Product name	Multifunction cabinet Metos Hi5 MHC122-HA, left-handed
Dimensions	1100 × 1130 × 1860 mm
Weight	255,000 kg
Capacity	100kg/+70...+3, 70kg/+70...-18
Technical information	400 V, 16 A, 5,7579 kW, 3NPE, 50 Hz CW: 1/2''
Type of the refrigerant	R452A
Quantity of refrigerant [g]	2.300
Cooling capacity [W]	3619
Condensing temperature [C]	+45
Evaporation temperature [C]	-25

Description

The versatile Metos Hi5 MHC122-HA quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time.

The appliance may be programmed to operate only for a defined period of time, or until the set temperature has been reached. Individual programmes for quick cooling and freezing which can be edited and saved for later use as necessary. Different phases of the appliance's operation can be followed on the display. The display will guide you through various programme options with texts and graphics enabling simple and quick settings.

The multifunctional quick cooling cabinet and freezer Metos Hi5 MHC122-HA is suitable for defrosting, dough rising and cooking in low temperatures. Additionally, the cabinet can be used a thermal cabinet. The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

- blast chilling and shock freezing
- cooling capacity 100 kg +90°C > +3°C 90 min.
- freezing capacity 70 kg +90°C > -18°C 240 min.
- thawing at controlled temperature and humidity
- proofing retarder
- cooking at low temperature
- loading capacity 22 pcs GN1/1-65 or 600x400 mm baking trays, spacing 75mm
- stainless steel structure
- high-density polyurethane's insulation (aprox. 42 kg/m3), without CFC nor HCFC
- inner in stainless steel with rounded corners
- machine unit is located in the bottom section of the cabinet
- cavity with central drain for discharge of washing water
- heating element in the door frame
- ergonomic full-height door handle
- heated core probe
- pre-cooling function
- automatic storing at end of blast chilling
- removable stainless steel guides, can be positioned by interlocking (GN - EN)
- indirect blowing electronic fans, efficient but gentle on food
- 7’’ touch capacitive IPS high resolution display on the door, very user friendly
- left-handed
- air cooling, cold unit is included in the delivery