

Blast chiller/freezer cabinet Metos MRBS-161-SA Right 400/3PE/50 Marine



Product information

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| SKU | 4240804MK |
| Product name | Blast chiller/freezer cabinet Metos MRBS-161-SA Right 400/3PE/50 Marine |
| Dimensions | 790 × 870 × 1960 mm |
| Weight | 210,000 kg |
| Capacity | 80kg/60kg/+90...+3/-18 |
| Technical information | 400 V, 3,840 kW, 3PE, 50 Hz |
| Type of the refrigerant | R452A |
| Cooling capacity [W] | 6250 |

Description

The Metos RBS-161-SA 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 RBS-161-SA is equipped with cooling unit and 5" touch control on the door. The refrigerant in this model is R452A. 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.

- 18 x GN 1/1-40 or 14 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 and baking trays at different heights
- internal dimensions 670x450x1130mm
- core probe is easy to be replaced by rotating a ring nut
- S/S condenser filter is easy to extract and clean, dishwasher safe
- air 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 80kg/ +90...+3°C/90min, freezing capacity 60kg/+90...-18°C/240min
- stated capacities kg/h are nominal, and cannot be achieved with all food products and circumstances
- cooling power 6250 W
- marine model