

## Blast chiller cab Metos RC122 AP PLUS (SCC)



### Product information

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Artikelnummer	4240840
Productnaam	Blast chiller cab Metos RC122 AP PLUS (SCC)
Afmetingen	1100 x 880 x 1850 mm
Gewicht	230,000 kg
Capacity	72kg/90min/+70...+3
Technical information	400 V, 16 A, 3,95 kW, 3NPE, 50 Hz
Type of the refrigerant	R404A
Quantity of refrigerant [g]	4.000

### Description

- 10 x GN 2/1-40 mm or 5 x GN 2/1-65 mm
- suitable for Rational System MSCC/MCM 102 GN-rack, rack not included
- support for rack included
- right handed door
- multi function control with clear LCD- display gives a full control over the chilling process
- multipoint probe
- multipoint probe ensures an accurate chilling process by measuring the food core and surface temperatures
- recipe library, plenty of pre-set programs for different food materials
- possibility to program and save several customized chilling programs
- pre-cooling button ensures static blast chilling of food as soon as it



- is placed in the appliance
- possibility to adjust the air flow in the blast chiller during chilling process
  - after chilling process the machine automatically continues on the conservation phase
  - stainless steel construction
  - rounded inner corners helps the cleaning
  - drain hole with plug in the bottom
  - stated blast chilling capacity kg/h is nominal, and cannot be achieved with all food products and circumstances
  - noiselevel < 70 dB(A)
  - accessories (with additional price):  
printer, probe support, vacuum probe, kit of probes (kit 2, kit 3, kit 4), haccp kit software and hardware, UVC- lamp