

Blast chiller room Metos RC202 DP PLUS (SCC)



Product information

Artikelnummer	4240844
Productnaam	Blast chiller room Metos RC202 DP PLUS (SCC)
Afmetingen	1600 x 1350 x 2280 mm
Gewicht	400,000 kg
Capacity	150kg/90min/+70...+3
Technical information	400 V, 16 A, 0,8 kW, 3NPE, 50 Hz

Description

- 20 x GN 2/1-40 or GN 10 x GN 2/1-65
- suitable for Rational 202 trolleys
- right handed door
- inner measurements (length x depth x height) 870 x 1120 x 1700 mm
- 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



- stated blast chilling capacity kg/h is nominal, and cannot be achieved with all food products and circumstances
- for remote cooling, the cooling unit is not included in the delivery
- extraction capacity 11030 W (-10 / + 45 ° C)
- accessories (with additional price):
printer, probe support, vacuum probe, kit of probes (kit 2, kit 3, kit 4), haccp kit, UVC- lamp