

Deep chiller Metos Start S50R DC R290



Product information

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| Artikelnummer | 4247510 |
| Productnaam | Deep chiller Metos Start S50R DC R290 |
| Afmetingen | 600 × 700 × 2080 mm |
| Gewicht | 110,000 kg |
| Technical information | 230 V, 10 A, 1,26 kW, 1NPE, 50 Hz |
| Type of the refrigerant | R290 |
| Quantity of refrigerant [g] | 150 |

Description

Deep chiller Metos Start S50R DC is intended for fast thawing of hot food. Refrigerated foods can be transferred directly to GN containers for cabinet shelving. At the end of the cooling process, the appliance automatically switches to a refrigerator.

The cooling cabinet Metos Start S50R DC cooling capacity is 5xGN1/1 dishes and cools 25-28 kg + 65°C to + 6°C in 240 minutes, 16-18 kg + 65°C to +10°C in 120 minutes (capacity is a guideline and cannot be achieved with all food items or under all circumstances). The machine automatically transfers to storage space after the end of the cooling process. The refrigerated cabinet can also be used as a refrigerator.

The cooling cabinet has five GN1 / 1-rated shelving lead pairs. Leads are easily detached for transfer and cleaning of the cabinet, setting



distance in 50 mm. Shelves are available as an accessory.

It is easy to clean the unit with its stainless steel construction, rounded inner pockets and easy-to-detach leads. In addition, the unit is equipped with automatic defrosting and evaporation of mildew, as well as the possibility of manually starting defrosting.

The device has a right-hand door with a sealant that is easily replaceable. The lockable, self-closing door remains open when opened at a 90° angle. The refrigerator cabinet is located at the top of the cabinet. The electronic, membrane-protected thermostat features a large, clear and easy-to-use display. The display shows alarm information about possible setpoint temperature and overrun.

- right-hand lockable door
- the cooling cabinet cooling capacity is 25-28 kg +65°C...+6°C in 240 minutes, 16-18 kg +65°C...10°C in 120 minutes (capacity is a guideline and can not be achieved with all food items or under all circumstances).
- after the programme is ended, the machine automatically transfers to storage space (+2°C...+4°C)
- 5 shelf lead pairs for GN1/1-containers
- leads are easily detached
- automatic defrosting and evaporation of drain water
- stainless steel inner and outer lining
- 75 mm CFC- and HCFC-polyurethane insulation
- rounded inner corners
- stainless steel adjustable feet
- electronic control
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional lead pair
- shelves
- foot pedal
- Oven with a left-hand door
- central machine plug-in model