Blast chiller and blast freezer cabinet Metos HiChef HC12

Product information

SKU	4240362
Productnaam	Blast chiller and blast freezer cabinet Metos HiChef HC12
Afmetingen	790 × 820 × 1320 mm
Gewicht	130,000 kg
Technical information	230 V, 2,565 kW, 1NPE, 50 Hz, 70 dB CW: 3/4" Drain: ø 1"
Type of the refrigerant	R452A
Cooling capacity [W]	1340

Description

The versatile Metos HiChef HC12 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 multi functional quick cooling cabinet and freezer Metos HiChef HC12 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.

- cooling capacity 25 kg +90°C > +3°C 90 min.
- freezing capacity 16 kg +90°C > -18°C 240 min.
- defrosting and evaporating device for condensation water without electrical energy supply
- thawing at controlled temperature and humidity
- proofing retarder
- cooking at low temperature
- loading capacity 7-12 trays GN1/1 or 600x400 mm - for baking trays
- guide rails may be removed for cleaning
- stainless steel structure
- 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 double-grip handle and full-height door, magnetic seal on 4 sides of the door
- 7” high-definition IPS capacitive TOUCH display embedded in the handle, easy to use
- right-handed
- washing hose as a standard