

Blast chiller room Metos

MBC-182-RB-PNO

Blast chiller room Metos MBC-182-RB-PNO for two GN1/1 trolleys. PNO models have their own refrigeration unit, so installation is quick and the room can be flexibly moved to a new installation location if necessary. The rooms do not have a separate floor element, which allows for quick loading of the trolley without separate platform ramps.

- blast chilling 110kg/h (the declared capacity (kg / h) is nominal value and may not be achieved with all foods and under all conditions)
- dimensioning for two GN1 / 1 trolleys or one GN2 / 1 trolley
- net internal dimensions of the room: (WxDxH) 900 x 1040 x 1820 mm
- panel construction
- Stainless steel exterior (Scotch-Brite satin)
- Inner in stainless steel with rounded corners
- Insulation in high density (42 kg/m³ approx.) expanded polyurethane, 80 mm thick, HCFC-free
- Copper-aluminum evaporator with cataphoresis anti-corrosion treatment
- High-ventilation evaporator to ensure the highest efficiency of the cooling system
- Anti-condensation resistance, placed on the door under the gasket
- Hinged door with gasket and closing ramp system
- Vertical ergonomic door handle with magnetic closure
- Thick stainless steel internal bumper to avoid damage caused by the trolley
- External stainless steel protection to protect the control-board
- Heated core probe, with 4 measuring points
- Standard active chamber sterilization system with active ions (HI-GIENE) activated by the control
- Pre-cooling function
- PLUS functions
- Adjustment of



the speed of the evaporator fans

- Customised blast chilling cycles (300 cycles can be memorised)
- Automatic storing at end of blast chilling
- Indirect blowing electronic fans, efficient but gentle on food
- Condensing unit on board with air cooling
- 5" high-definition IPS capacitive TOUCH display, easy to use
- Processes identifiable through photos
- USB connection for uploading and downloading data and recipes
- Circuit breaker for compressor protection
- Electrical connections positioned frontally in the panel equipped with safety locks
- Class T (ambient temperature + 43 ° C)

ACCESSORIES (to be ordered separately):

- self-monitoring systems the speed of the evaporator fans
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Product capacity	110kg/+70...+3°C
Item width mm	1100
Item depth mm	1600
Item height mm	2340
Package volume	5.698
Unit of volume	m3
Package volume	5.698 m3
Package length	125
Package width	176
Package height	259
Package unit of dimension	cm
Package dimensions (LxWxH)	125x176x259 cm
Net weight	650
Net weight	650 kg
Gross weight	770
Package weight	770 kg
Unit of weight	kg
Connection power kW	4.831
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Cooling capacity W	2970
Condensing temperature °C	+45
Evaporation temperature °C	-25
Type of the refrigerant	R452A