

Blast chiller cabinet Metos BC051 AG R



Product information

SKU	4240718
Productnaam	Blast chiller cabinet Metos BC051 AG R
Afmetingen	790 × 700 × 850 mm
Gewicht	100,000 kg
Capacity	18kg/90min/+70...+3
Technical information	230 V, 1,13 kW, 1N, 50 Hz
Type of the refrigerant	R452A
Quantity of refrigerant [g]	900

Description

Metos BC051 AG GO blast chiller quickly chills or freezes fresh or cooked food. The process helps preserve the key qualities of the product and keeps the food fresh and clean. Pre-programmed menu selections ranging from gentle cooling to shock freezing allowing ideal chilling conditions for all food products depending on their characteristics. The system also allows the user to create and store custom programs.

Metos BC051 AG GO is designed for 5xGN1/1-40 or 3xGN1/1-65 containers. It is able to chill 18 kg of products from +70°C to +3°C in 90 minutes (guideline value not achievable with all foods and in all circumstances). The unit can be programmed to run for a certain period of time or use a sensor which ends the cycle once the set temperature is reached. Chilling programs continuously monitor the temperature of the



product and adjust the temperature of the cooling air so that the optimum cooling capacity is achieved without freezing the surface. This allows even the most sensitive products to be chilled by using gentler or softer cycles. Memory has space for up to 98 self-programmed cycles. Once blast chilling has been successfully completed, the device automatically passes to a storage mode.

Thanks to its stainless-steel structure and rounded edges inside the cabinet, the blast chiller is easy to clean. Water used in cleaning and any condensed water accumulating in the inside surfaces can be removed through a drain in the bottom of the unit. The unit has an automatic defrosting and water evaporation system.

The door opens to the right. Magnetic door gasket is easy to replace. The door remains open once it is at a 100° angle. The device is electronically controlled. Panel displays the stages of the cycle and shows real-time chamber/food temperature.

- chills 18 kg of product from +70°C to +3°C in 90 minutes (guideline value not achievable with all foods and in all circumstances)
- pre-programmed cycles and up to 98 custom programs
- product sensor
- after cycle the device automatically passes to storage mode
- automatic defrosting and water evaporation
- stainless-steel exterior and interior
- rounded corners inside
- adjustable legs
- electronic control
- right-handed door
- air cooled

DELIVERY INCLUDES:

- product sensor

ACCESSORIES (subject to separate order):

- sensor support
- castors
- mounting plate for installing blast chiller on top of Metos SelfCookingCenter or CombiMaster Plus oven
- HACCP connection for computer-based remote control system
- UV lamp
- mainframe connection (machine unit not included in the delivery)
- water cooling
- left-handed door