

Blast chiller tunnel Metos BC602 AP SP-2P PLUS



Product information

SKU	4240875
Productnaam	Blast chiller tunnel Metos BC602 AP SP-2P PLUS
Afmetingen	1500 × 3490 × 2150 mm
Gewicht	1 260,000 kg
Capacity	630kg/90min/+70...+3
Technical information	400 V, 16 A, 2,4 kW, 3NPE, 50 Hz
Type of the refrigerant	R452A

Description

- 3 x 20 x GN 2/1-40 or 3 x 10 x GN 2/1- 65
- roll-in model without floor
- two doors
- inner measurements (length x depth x height) 770 x 3120 x 1920 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 31880 W (-10 / + 45 ° C)
- accessories (with additional price):
printer, probe support, vacuum probe, kit of probes (kit 2, kit 3, kit 4), haccp kit software and hardware, UV- lamp, ramp