

Blast chiller/freezer cabinet

Metos MRBS-122-SRC Left (Remote CO2)

The Metos MRBS-122-SRC blast chilling and freezing cabinet quickly cools raw and cooked food. The food stays fresh and of high quality and, above all, clean. In professional kitchens, special attention must be paid to food safety. Our efficient blast chillers and freezers meet all HACCP requirements.

The Metos MRBS-122-SRC is remote cooled model and equipped with 5" touch control on the door. There are ready-made programs for both chilling and freezing functions, from gentle to very efficient. In addition to these, the user can store the user's own programs. The display shows the temperature and monitors the progress of the program. The appliance automatically switches to storage mode at the end of the quick cooling process. Inner and outer lining in easy-to-clean stainless steel. Rounded corners and a bottom plug make cleaning easier.

- capacity 22x GN 1/1-65 or 600x400mm baking trays
- 5" touch control on the door, ergonomic
- save up to 99 programs with the core probe or time
- multi-step rack allows to place the GN1/1 pans and baking trays at different heights
- internal dimensions 670x930x880mm
- core probe is easy to be replaced by rotating a ring nut
- S/S condenser filter is easy to extract and clean, dishwasher safe
- remote cooling
- stainless steel outside and inside internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Full-length flush ergonomic handle
- HCFC-free high-density polyurethane foam insulation (approx. 42kg/m³)
- Heating element situated



on the door frame

- Left hinged door, which is not reversible
 - Highly ventilated evaporator to ensure the cooling system's maximum efficiency
 - pre-cooling function
 - USB connection for uploading new firmware release and downloading HACCP data
 - chilling capacity 80kg/ +90...+3°C/90min, freezing capacity 60kg/+ 90...-18°C/240min
 - stated capacities kg/h are nominal, and cannot be achieved with all food products and circumstances on the door frame
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Product capacity	80kg/60kg/+90...+3/-18
Capacity	22 x GN1/1-65 or EN1
Item width mm	1100
Item depth mm	1080
Item height mm	1860
Package volume	2.704
Unit of volume	m3
Package volume	2.704 m3
Package length	114
Package width	118
Package height	201
Package unit of dimension	cm
Package dimensions (LxWxH)	114x118x201 cm
Net weight	205
Net weight	205 kg
Gross weight	245
Package weight	245 kg
Unit of weight	kg
Connection power kW	0.2729
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cooling capacity W	3619
Condensing temperature °C	+45
Evaporation temperature °C	-25
Type of the refrigerant	R744 (CO2)

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Remarks (refrigeration)	remote cooling
Sound level dB	70
Cooling unit	Remote cooled