

Blast chiller/freezer cabinet

Metos MRBS-161-SA Right

R290

The Metos MRBS-161-SA 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-161-SA is equipped with cooling unit and 5" touch control on the door. The refrigerant in this model is R290. 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.

- 18 x GN 1/1-40 or 14 x 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 670x450x1130mm
- core probe is easy to be replaced by rotating a ring nut
- S/S condenser filter is easy to extract and clean, dishwasher safe
- air 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)

- Anti-condensation heating element situated on the body frame
- Magnetic seal on 4 sides of the door
- Right hinged door, which is not reversible
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- 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

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Product capacity	80kg/60kg/+90...+3/-18
Capacity	14 x GN1/1-65 or EN1
Item width mm	790
Item depth mm	870
Item height mm	1960
Package volume	1.757
Unit of volume	m3
Package volume	1.757 m3
Package length	89
Package width	94
Package height	210
Package unit of dimension	cm
Package dimensions (LxWxH)	89x94x210 cm
Net weight	210
Net weight	210 kg
Gross weight	250
Package weight	250 kg
Unit of weight	kg
Connection power kW	3.0064
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	IPX4
Type of electrical connection	Semifixed
Cooling capacity W	2690
Condensing temperature °C	+45
Evaporation temperature °C	-25
Type of the refrigerant	R290

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Quantity of refrigerant g	300
Sound level dB	70
Cooling unit	With cooling unit