

Шкафы и камеры шоковой заморозки и шокового охлаждения Ready, холодильные витрины, шкафы Proff, холодильные комнаты, морозильники, многофункциональные шкафы HiChef, холодильники More Eco, Start, Cherry

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

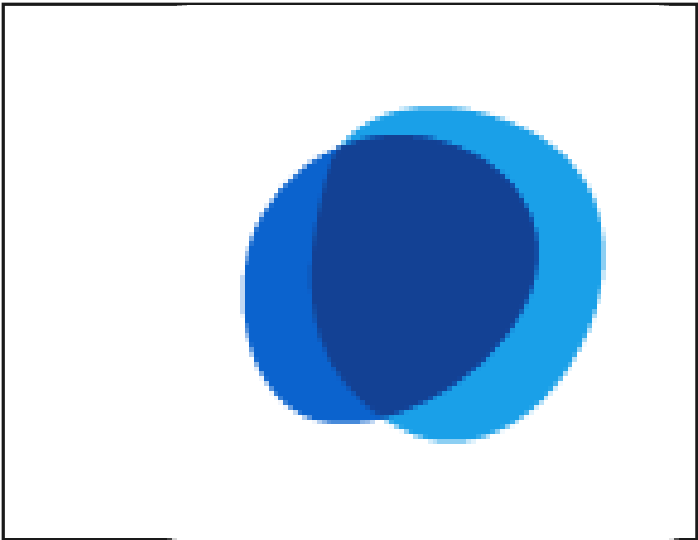
Киргизия +996(312)96-26-47

эл.почта: mhi@nt-rt.ru || сайт: <http://metos.nt-rt.ru/>

CODE: MG4240731

Mini blast freezer Metos CF031 AG R290

3 x GN 1/1 - 40 mm. Electronic control



Full description **Technical specifications**

GENERAL

| | |
|-------------|--|
| Description | Mini blast freezer Metos CF031 AG R290 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 8kg/+70...+3,5kg/+70...-18 |
| Item width mm | 560 |
| Item depth mm | 700+35 |
| Item height mm | 520 |
| Package volume | 0.353 m3 |
| Package dimensions (LxWxH) | 60x84x70 cm |
| Net weight | 47 kg |
| Package weight | 53 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.59 |
| Fuse Size A | 6 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +3°C/-40°C |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

Metos ePro Blast Chill / Freeze Cabinets

Metos ePRO blast chillers reduce the temperature of raw and cooked food quickly and efficiently maintaining freshness, hygiene and quality, and they meet all HACCP demands. The wide Metos range offers efficient solution for all blast chilling and freezing needs in kitchen.

The ePro range comprises cabinet models. Air cooled condensation is standard. All models are available also for remote cooling units or with water cooled condensation. The refrigerant is R452A or R290 in self cooled units. ePro models are supplied with a core probe. Cabinets are stainless steel throughout and insulation is polyurethane.

Metos ePRO blast chiller control panel offers both blast chilling and shock freezing cycles from sensitive to fast. Cabinets are dimensioned for GN1/1 sized containers.



Blast Chilling and Blast Freezing

| Metos E-Pro for GN1/1 only | Code | Chill/ freeze* | GN 1/1-40/ GN 1/1-65 | Dimensions mm | Electric connection | Cooling capacity *** | Refrigerant |
|-------------------------------|---------|-------------------|-------------------------|-----------------|-----------------------|----------------------------|------------------------|
| 5 trays | | | | | | | |
| MSB-050-RA right | 4240338 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MSB-050-RA left | 4240339 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MSB-050-RA-R290 right | 4240340 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R290 |
| MSB-050-RA-R290 left | 4240341 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R290 |
| MSB-050-RR right | 4240342 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 0.108 kW 6A | 814 W | remote R452A/448A/449A |
| MSB-050-RR left | 4240343 | 18/12 kg | 6/5 | 790 × 700 × 900 | 230V 1N~ 0.108 kW 6A | 814 W | remote R452A/448A/449A |
| MSB-050-RAR right UC | 4240344 | 18/12 kg | 6/5 | 790 × 700 × 855 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MSB-050-RAR left UC | 4240346 | 18/12 kg | 6/5 | 790 × 700 × 855 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MSB-050-RAR-R290 right UC | 4240345 | 18/12 kg | 6/5 | 790 × 700 × 855 | 230V 1N~ 1.046 kW 10A | 814 W | R290 |
| MSB-050-RAR-R290 left UC | 4240347 | 18/12 kg | 6/5 | 790 × 700 × 855 | 230V 1N~ 1.046 kW 10A | 814 W | R290 |

UC= undercounter model, height 855



E-Pro MSB-050

The capacities given are guide values and are not reached in every case.

* Chilling capacity is +90°C.....+3°C in 90 minutes Freezing capacity is +90°C.....-18°C in 240 minutes

** For remote use, the cooling unit is not included. Remote units are suitable either for R452A/R448A/R449A or CO2, see table above

*** Cooling capacity in condensing temperature +45°C, evaporation temperature -25°C

| Accessories | Code |
|-------------------------------|---------|
| Guides 050 | 4240901 |
| Wheel kit with brakes 050-051 | 4240917 |

| Oven on chiller | Code | Dimensions mm |
|--|---------|---------------|
| Adaptor plate for iCombi 6/10-1/MRBS-050 | 4570994 | 700 × 790 |

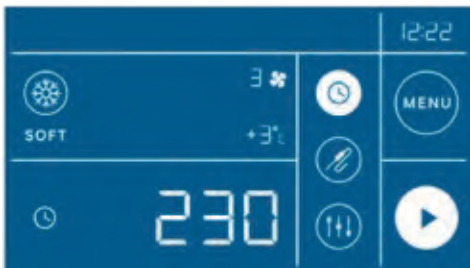


*Efficient chilling preserves
food quality*

Metos Ready Blast Chill / Freeze Cabinets



*Soft or hard
cycles for
different needs*



Blast Chilling

SOFT and HARD mode adapting to the type of food to be processed

Blast Freezing

SOFT and HARD mode adapting to the type of food to be processed

Pre-Cooling

For optimizing the cabinet temperature before starting a blast chilling or freezing cycle

Continuous Cycle

For working at maximum power without any breaks

Metos READY blast chillers reduce the temperature of raw and cooked food quickly and efficiently maintaining freshness, hygiene and quality, and they meet all HACCP demands. The wide Metos range offers efficient solution for all blast chilling and freezing needs in kitchen.

The Ready range comprises cabinet models. Air cooled condensation is standard. All models are available also for remote cooling units or with water cooled condensation. The refrigerant is R452A or R290 in self cooled units. Also other refrigerants available as an option. Ready models are supplied with a core probe. Cabinets are stainless steel throughout and insulation is polyurethane.

All Ready blast chillers are supplied with a touch screen control panel, offering both blast chilling and shock freezing cycles from sensitive to superfast. The user can also set own programs. Cabinets are dimensioned either for GN1/1 or both GN1/1 and EN1 bakery trays.

All Ready models have an USB connection for uploading new firmware release and downloading HACCP data.



Probe connection



The multi-step rack allows to change the gap between guide rails. Pictured the rack suitable for GN1/1 and EN 600x400 trays.

Metos Ready Blast Chill / Freeze Cabinets



MRBS-051



MRBS-081



MRBSR-120

**Versatile
refrigerant
options**

| Metos Ready for GN1/1 and EN1 | Code | Chill/ freeze* | EN1 or GN 1/1-40/ EN1 or GN 1/1-65 | Dimensions mm | Electric connection | Cooling capacity *** | Refrigerant |
|--|---------|-------------------|---------------------------------------|------------------|------------------------|-------------------------|------------------------|
| 5 trays | | | | | | | |
| MRBS-051-SA right | 4240784 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MRBS-051-SA left | 4240785 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 1.046 kW 10A | 814 W | R452A |
| MRBS-051-SA-R290 right | 4240812 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 1.215 kW 10A | 1024 W | R290 |
| MRBS-051-SA-R290 left | 4240813 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 1.215 kW 10A | 1024 W | R290 |
| ** MRBS-051-SR right | 4240786 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 0.108 kW 6A | 814 W | remote R452A/448A/449A |
| ** MRBS-051-SR left | 4240787 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 0.108 kW 6A | 814 W | remote R452A/448A/449A |
| ** MRBS-051-SRC right | 4240324 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 0.108 kW 6A | 1024 W | remote CO2 |
| ** MRBS-051-SRC left | 4240325 | 30/20 kg | 6/5 | 790 × 820 × 900 | 230V 1N~ 0.108 kW 6A | 1024 W | remote CO2 |
| 8 trays | | | | | | | |
| MRBS-081-SA right | 4240788 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 1.5014 kW 10A | 1127 W | R452A |
| MRBS-081-SA left | 4240789 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 1.5014 kW 10A | 1127 W | R452A |
| ** MRBS-081-SR right | 4240790 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 0.1184 kW 6A | 1127 W | remote R452A/448A/449A |
| ** MRBS-081-SR left | 4240791 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 0.1184 kW 6A | 1127 W | remote R452A/448A/449A |
| ** MRBS-081-SRC right | 4240822 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 0.1184 kW 6A | 1127 W | remote CO2 |
| ** MRBS-081-SRC left | 4240823 | 40/25 kg | 12/9 | 790 × 870 × 1460 | 230V 1N~ 0.1184 kW 6A | 1127 W | remote CO2 |
| 10 trays for iCombi oven trolleys | | | | | | | |
| MRBSR-120-SA right | 4240808 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 2.4094 kW 10A | 1940 W | R452A |
| MRBSR-120-SA left | 4240809 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 2.4094 kW 10A | 1940 W | R452A |
| ** MRBSR-120-SR right | 4240810 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 0.1994 kW 10A | 1940 W | remote R452A/448A/449A |
| ** MRBSR-120-SR left | 4240811 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 0.1994 kW 10A | 1940 W | remote R452A/448A/449A |
| ** MRBSR-120-SRC right | 4240330 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 0.1994 kW 10A | 2274 W | remote CO2 |
| ** MRBSR-120-SRC left | 4240331 | 65/45 kg | 14/11 | 850 × 870 × 1860 | 400V 3N~ 0.1994 kW 10A | 2274 W | remote CO2 |

**All models suitable
for chilling and
freezing**

The capacities given are guide values and are not reached in every case.

* Chilling capacity is +90°C.....+3°C in 90 minutes Freezing capacity is +90°C.....-18°C in 240 minutes

** For remote use, the cooling unit is not included. Remote units are suitable either for R452A/R448A/R449A or CO2, see table above

*** Cooling capacity in condensing temperature +45°C, evaporation temperature -25°C



MRBS-121



MRBS-161



MRBS-122

**Self-contained
or remote cooling**

| Metos Ready for GN1/1 and EN1 | Code | Chill/ freeze* | EN1 or GN 1/1-40/ EN1 or GN 1/1-65 | Dimensions mm | Electric connection | Cooling capacity *** | Refrigerant |
|----------------------------------|---------|-------------------|---------------------------------------|--------------------|------------------------|-------------------------|------------------------|
| 12 trays | | | | | | | |
| MRBS-121-SA right | 4240792 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 2.4094 kW 10A | 1940 W | R452A |
| MRBS-121-SA left | 4240793 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 2.4094 kW 10A | 1940 W | R452A |
| MRBS-121-SA-R290 right | 4240814 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 2.3154 kW 10A | 2274 W | R290 |
| MRBS-121-SA-R290 left | 4240815 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 2.3154 kW 10A | 2274 W | R290 |
| ** MRBS-121-SR right | 4240794 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 0.1994 kW 6A | 1940 W | remote R452A/448A/449A |
| ** MRBS-121-SR left | 4240795 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 0.1994 kW 6A | 1940 W | remote R452A/448A/449A |
| ** MRBS-121-SRC right | 4240826 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 0.1994 kW 6A | 2274 W | remote CO2 |
| ** MRBS-121-SRC left | 4240827 | 65/45 kg | 16/12 | 790 × 870 × 1810 | 400V 3N~ 0.1994 kW 6A | 2274 W | remote CO2 |
| 16 trays | | | | | | | |
| MRBS-161-SA right | 4240804 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 3.4174 kW 10A | 2724 W | R452A |
| MRBS-161-SA left | 4240805 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 3.4174 kW 10A | 2724 W | R452A |
| MRBS-161-SA-R290 right | 4240816 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 3.0064 kW 10A | 2690 W | R290 |
| MRBS-161-SA-R290 left | 4240817 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 3.0064 kW 10A | 2690 W | R290 |
| ** MRBS-161-SR right | 4240806 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 0.2804 kW 6A | 2724 W | remote R452A/448A/449A |
| ** MRBS-161-SR left | 4240807 | 80/60 kg | 18/14 | 790 × 870 × 1960 | 400V 3N~ 0.2804 kW 6A | 2724 W | remote R452A/448A/449A |
| 24 trays | | | | | | | |
| MRBS-122-SA right | 4240796 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 3.9629 kW 10A | 3619 W | R452A |
| MRBS-122-SA left | 4240797 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 3.9629 kW 10A | 3619 W | R452A |
| ** MRBS-122-SR right | 4240798 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 0.2729 kW 10A | 3619 W | remote R452A/448A/449A |
| ** MRBS-122-SR left | 4240799 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 0.2729 kW 10A | 3619 W | remote R452A/448A/449A |
| ** MRBS-122-SRC right | 4240326 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 0.2729 kW 10A | 3619 W | remote CO2 |
| ** MRBS-122-SRC left | 4240327 | 80/60 kg | 28/22 | 1100 × 1080 × 1860 | 400V 3N~ 0.2729 kW 10A | 3619 W | remote CO2 |

Accessories

| Accessories | Code |
|-----------------------------------|--------------------|
| Guides 051-081-121-161 | 4240900 |
| Guides 122 | 4240902 |
| Wheel kit with brakes 050-051 | 4240917 |
| Wheel kit with brakes 081-121-161 | 4240903 |
| Wheel kit with brakes 122 | 4240918 |
| Multipoint probe 050-051 | 4240919 cord 0.7 m |
| Multipoint probe 081-121-161-122 | 4240904 cord 1.2 m |

Oven on chiller

| Oven on chiller | Code | Dimensions mm |
|--|---------|---------------|
| Adaptor plate for iCombi 6/10-1/MRBS-051 | 4570995 | 800 × 790 |

CODE: MG4240575

Blast freezer room Metos Ready RCSG-202-R-RIF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,1 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- ,,Cooling capacity 150 kg (90min/+90...+3°C)
- ,,Freezing capacity 100 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG-02
- ,,Disassembled delivery 201-202
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-202-R-RIF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 150kg/+90...+3,100kg/+90...-18 |
| Inside measures mm | 880x1150x1820 |
| Item width mm | 1500 |
| Item depth mm | 1530 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 150 kg (90min/+90...+3°C) / freezing capacity 100 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240584

Blast freezer tunnel Metos Ready RCSG-602-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 3x GN 2/1 - EN2
- ,,Cooling capacity 450 kg (90min/+90...+3°C)
- ,,Freezing capacity 300 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG_02
- ,,Disassembled delivery 601-602, 801-802
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-602-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 450kg/+90...+3,300kg/+90...-18 |
| Inside measures mm | 8804x3420x1820 |
| Item width mm | 1500 |
| Item depth mm | 3800 |
| Item height mm | 2100 |
| Package volume | 4.287 m3 |
| Package dimensions (LxWxH) | 140x176x174 cm |
| Net weight | 1450 kg |
| Package weight | 1570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 1.814 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.82 |
| Cooling capacity W | 27950 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 3 trolleys GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 450 kg (90min/+90...+3°C) / freezing capacity 300 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240967

Blast freezer room Metos Ready MRCBL-201-R-PFA

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible.

Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- Air-cooled condensing unit
- Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- cooling capacity 90 kg (90min/+90...+3°C)
- freezing capacity 50 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C
- Options: Extra cost
- Left hinged door PSC
- ramp for 181, RCSG-...01
- Special voltages and frequencies on request.
- Immediately ready to use, because they are equipped with a complete refrigeration unit: an advantage that makes the difference, together with performance, high load capacity, speed of cycles, reduction of consumption and high quality of materials. Just plug them into the power supply and the Ready cells change the way you work for the better.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-201-R-PFA |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|------------------------|
| Product capacity | 90kg/50kg/+90...+3/-18 |
| Inside measures mm | 688x835x1900 |
| Item width mm | 890 |
| Item depth mm | 1345 |
| Item height mm | 2400 |
| Package volume | 3.589 m3 |
| Package dimensions (LxWxH) | 115x155x259 cm |
| Net weight | 570 kg |
| Package weight | 690 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|--------|
| Connection power kW | 3.615 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 8.63 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Type of the refrigerant | R290 |

FEATURES

| | |
|--------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Number of chambers | 1 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Stowage | cabinets |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

CODE: MG4240579

Blast freezer tunnel Metos Ready RCSG-401-R-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 2x GN 1/1 - EN1
- ,,Cooling capacity 240 kg (90min/+90...+3°C)
- ,,Freezing capacity 160 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 181, RCSG_01
- ,,Disassembled delivery 401-402
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-401-R-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 240kg/+90...+3,160kg/+90...-18 |
| Inside measures mm | 680x1920x1820 |
| Item width mm | 1300 |
| Item depth mm | 2300 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 880 kg |
| Package weight | 990 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 1.276 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.56 |
| Cooling capacity W | 12950 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 2 trolleys GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 240 kg (90min/+90...+3°C) / freezing capacity 160 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240588

Blast freezer tunnel Metos Ready RCSG-802-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 4x GN 2/1 - EN2
- ,,Cooling capacity 600 kg (90min/+90...+3°C)
- ,,Freezing capacity 400 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG_02
- ,,Disassembled delivery 601-602, 801-802
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-802-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|------------------------------|
| Product capacity | 600kg/+90..+3,400kg/+90..-18 |
| Item width mm | 1500 |
| Item depth mm | 4900 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 1915 kg |
| Package weight | 2040 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 2.232 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 5.74 |
| Cooling capacity W | 39820 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 4 trolleys GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 600 kg (90min/+90...+3°C) / freezing capacity 400 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240580

Blast freezer tunnel Metos Ready RCSG-402-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „2 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 2x GN 2/1 - EN2
- „Cooling capacity 300 kg (90min/+90...+3°C)
- „Freezing capacity 200 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 182, RCSG_02
- „Disassembled delivery 401-402
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-402-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 300kg/+90...+3,200kg/+90...-18 |
| Inside measures mm | 880x2320x1820 |
| Item width mm | 1500 |
| Item depth mm | 2700 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 890 kg |
| Package weight | 1100 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 1.276 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.56 |
| Cooling capacity W | 18930 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 2 trolleys GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 300 kg (90min/+90...+3°C) / freezing capacity 200 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240589

Blast freezer tunnel Metos Ready RCSG-802-R-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 4x GN 2/1 - EN2
- ,,Cooling capacity 600 kg (90min/+90...+3°C)
- ,,Freezing capacity 400 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG_02
- ,,Disassembled delivery 601-602, 801-802
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-802-R-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 600kg/+90...+3,400kg/+90...-18 |
| Item width mm | 1500 |
| Item depth mm | 4900 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 1915 kg |
| Package weight | 2040 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 2.232 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 5.74 |
| Cooling capacity W | 39820 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 4 trolleys GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 600 kg (90min/+90...+3°C) / freezing capacity 400 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240577

Blast freezer tunnel Metos Ready RCSG-202-R-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- ,,Cooling capacity 150 kg (90min/+90...+3°C)
- ,,Freezing capacity 100 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG-02
- ,,Disassembled delivery 201-202
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-202-R-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 150kg/+90...+3,100kg/+90...-18 |
| Inside measures mm | 880x1220x1820 |
| Item width mm | 1500 |
| Item depth mm | 1600 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.738 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.31 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 150 kg (90min/+90...+3°C) / freezing capacity 100 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240586

Blast freezer tunnel Metos Ready RCSG-801-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 4x GN 1/1 - EN1
- ,,Cooling capacity 480 kg (90min/+90...+3°C)
- ,,Freezing capacity 320 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 181, RCSG_01
- ,,Disassembled delivery 601-602, 801-802
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-801-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 480kg/+90...+3,320kg/+90...-18 |
| Inside measures mm | 680x3720x1820 |
| Item width mm | 1300 |
| Item depth mm | 4100 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 1724 kg |
| Package weight | 1840 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 2.232 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 5.74 |
| Cooling capacity W | 30990 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 4 trolleys GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 480 kg (90min/+90...+3°C) / freezing capacity 320 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240576

Blast freezer tunnel Metos Ready RCSG-202-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „2 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- „Cooling capacity 150 kg (90min/+90...+3°C)
- „Freezing capacity 100 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 182, RCSG-02
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-202-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 150kg/+90...+3,100kg/+90...-18 |
| Inside measures mm | 880x1220x1820 |
| Item width mm | 1500 |
| Item depth mm | 1600 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.738 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.31 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 150 kg (90min/+90...+3°C) / freezing capacity 100 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240573

Blast freezer tunnel Metos Ready RCSG-201-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- ,,Cooling capacity 120 kg (90min/+90...+3°C)
- ,,Freezing capacity 80 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 181, RCSG_01
- ,,Disassembled delivery 201-202
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-201-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 120kg/+90...+3,80kg/+90...-18 |
| Inside measures mm | 680x1020x1820 |
| Item width mm | 1300 |
| Item depth mm | 1400 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.738 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.31 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 120 kg (90min/+90...+3°C) / cooling capacity 120 kg (90min/+90...+3°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240572

Blast freezer tunnel Metos Ready RCSG-201-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „2 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- „Cooling capacity 120 kg (90min/+90...+3°C)
- „Freezing capacity 80 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 181, RCSG_01
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-201-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-----------------------------|
| Product capacity | 120kg/+90..+3,80kg/+90..-18 |
| Inside measures mm | 680x1020x1820 |
| Item width mm | 1300 |
| Item depth mm | 1400 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.738 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.31 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 120 kg (90min/+90...+3°C) / cooling capacity 120 kg (90min/+90...+3°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240578

Blast freezer tunnel Metos Ready RCSG-401-R-RTF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „2 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 2x GN 1/1 - EN1
- „Cooling capacity 240 kg (90min/+90...+3°C)
- „Freezing capacity 160 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 181, RCSG_01
- „Disassembled delivery 401-402
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-401-R-RTF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 240kg/+90...+3,160kg/+90...-18 |
| Inside measures mm | 680x1920x1820 |
| Item width mm | 1300 |
| Item depth mm | 2300 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 880 kg |
| Package weight | 990 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 1.276 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.56 |
| Cooling capacity W | 12950 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 2 trolleys GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 240 kg (90min/+90...+3°C) / freezing capacity 160 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240581

Blast freezer tunnel Metos Ready RCSG-402-R-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 2x GN 2/1 - EN2
- ,,Cooling capacity 300 kg (90min/+90...+3°C)
- ,,Freezing capacity 200 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 182, RCSG_02
- ,,Disassembled delivery 401-402
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-402-R-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 300kg/+90...+3,200kg/+90...-18 |
| Inside measures mm | 880x2320x1820 |
| Item width mm | 1500 |
| Item depth mm | 2700 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 890 kg |
| Package weight | 1100 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 1.276 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 3.56 |
| Cooling capacity W | 18930 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 2 trolleys GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 300 kg (90min/+90...+3°C) / freezing capacity 200 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240587

Blast freezer tunnel Metos Ready RCSG-801-R-RTF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- ,,2 door
- ,,For remote cooled connection, cold machine not included
- ,,Trolleys capacity n. Tot. 4x GN 1/1 - EN1
- ,,Cooling capacity 480 kg (90min/+90...+3°C)
- ,,Freezing capacity 320 kg (240min/+90...-18°C)
- ,,Working temperature +3 / -40 °C
- ,,Access ramp not included in the price Options, extra cost:
- ,,Left hinged door PSC
- ,,Ramp for 181, RCSG_01
- ,,Disassembled delivery 601-602, 801-802
- ,,Special voltages and frequencies on request.
- ,,Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer tunnel Metos Ready RCSG-801-R-RTF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 480kg/+90...+3,320kg/+90...-18 |
| Inside measures mm | 880x4520x1820 |
| Item width mm | 1300 |
| Item depth mm | 4100 |
| Item height mm | 2100 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 1724 kg |
| Package weight | 1840 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 2.232 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 5.74 |
| Cooling capacity W | 30990 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 4 trolleys GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 480 kg (90min/+90...+3°C) / freezing capacity 320 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240968

Blast freezer room Metos Ready MRCBL-202-R-PFA

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible.

Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- Air-cooled condensing unit
- Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- Cooling capacity 110 kg (90min/+90...+3°C)
- freezing capacity 60 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C

Options: Extra cost

- Left hinged door PSC
- Special voltages and frequencies on request.
- Immediately ready to use, because they are equipped with a complete refrigeration unit: an advantage that makes the difference, together with performance, high load capacity, speed of cycles, reduction of consumption and high quality of materials. Just plug them into the power supply and the Ready cells change the way you work for the better.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-202-R-PFA |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------|
| Product capacity | 110kg/60kg/+90...+3/-18 |
| Inside measures mm | 895x1040x1900 |
| Item width mm | 1100 |
| Item depth mm | 1625 |
| Item height mm | 2400 |
| Package volume | 5.698 m3 |
| Package dimensions (LxWxH) | 125x176x259 cm |
| Net weight | 700 kg |
| Package weight | 820 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------------|
| Connection power kW | 4.5 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 10.5 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Remarks (drain) | only condensation water |
| Type of the refrigerant | R290 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | +3°C - -40°C |
| Number of chambers | 1 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240969

Blast freezer room Metos Ready MRCBL-201-R-PFR

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- For remote cooled connection, cold machine not included
- Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- Cooling capacity 90 kg (90min/+90...+3°C)
- Freezing capacity 50 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C

Options, extra cost:

- Left hinged door PSC
- Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-201-R-PFR |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|------------------------|
| Product capacity | 90kg/50kg/+90...+3/-18 |
| Inside measures mm | 688x835x1900 |
| Item width mm | 890 |
| Item depth mm | 1345 |
| Item height mm | 2180 |
| Package volume | 4.225 m3 |
| Package dimensions (LxWxH) | 115x155x237 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------------|
| Connection power kW | 0.441 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.03 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Remarks (drain) | only condensation water |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|--------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Number of chambers | 1 |
| Lighting | without lighting |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240970

Blast freezer room Metos Ready MRCBL-201-R-PFR-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- For remote cooled connection, cold machine not included
- Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- Cooling capacity 90 kg (90min/+90...+3°C)
- Freezing capacity 50 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C

Options, extra cost:

- Left hinged door PSC
- Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-201-R-PFR-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|------------------------|
| Product capacity | 90kg/50kg/+90...+3/-18 |
| Inside measures mm | 688x835x1900 |
| Item width mm | 890 |
| Item depth mm | 1345 |
| Item height mm | 2180 |
| Package volume | 4.225 m3 |
| Package dimensions (LxWxH) | 115x155x237 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------------|
| Connection power kW | 0.441 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.03 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Remarks (drain) | only condensation water |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|--------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Number of chambers | 1 |
| Lighting | without lighting |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240972

Blast freezer room Metos Ready MRCBL-202-R-PFR-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- For remote cooled connection, cold machine not included
- Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- Cooling capacity 110 kg (90min/+90...+3°C)
- Freezing capacity 60 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C

Options, extra cost:

- Left hinged door PSC
- Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-202-R-PFR-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------|
| Product capacity | 110kg/60kg/+90...+3/-18 |
| Inside measures mm | 895x1040x1900 |
| Item width mm | 1100 |
| Item depth mm | 1625 |
| Item height mm | 2180 |
| Package volume | 5.126 m3 |
| Package dimensions (LxWxH) | 125x176x233 cm |
| Net weight | 480 kg |
| Package weight | 600 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------------|
| Connection power kW | 0.531 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Remarks (drain) | only condensation water |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | +3°C - -40°C |
| Number of chambers | 1 |
| Lighting | without lighting |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240567

Blast freezer room Metos Ready RCSG-201-R-OTRC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cathaphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x Rational 201 oven rack
- „Cooling capacity 100 kg (90min/+90...+3°C)
- „Freezing capacity 70 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C Options, extra cost:
- „Left hinged door PSC
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-201-R-OTRC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 100kg/+90...+3,70kg/+90...-18 |
| Inside measures mm | 740x940x1700 |
| Item width mm | 1300 |
| Item depth mm | 1305 |
| Item height mm | 2203 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 Rational oven trolley - GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 100 kg (90min/+90...+3°C) / freezing capacity 70 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240569

Blast freezer room Metos Ready R CSG-202-R-OTRC-CO2Sentralkjøling CO2/R744

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cathaphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x Rational 202 oven rack
- „Cooling capacity 130 kg (90min/+90...+3°C)
- „Freezing capacity 90 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C Options, extra cost:
- „Left hinged door PSC
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.

GENERAL

| | |
|-------------|---|
| Description | Blast freezer room Metos Ready RCSG-202-R-OTRC-CO2Sentralkjøling CO2/R744 |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-----------------------------|
| Product capacity | 130kg/+90..+3,90kg/+90..-18 |
| Inside measures mm | 880x1140x1700 |
| Item width mm | 1500 |
| Item depth mm | 1505 |
| Item height mm | 2203 |
| Package volume | 6.505 m3 |
| Package dimensions (LxWxH) | 240x176x154 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 1 Rational oven trolley - GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 130 kg (90min/+90...+3°C) / freezing capacity 90 kg (240min/+90....-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240571

Blast freezer room Metos Ready RCSG-201-R-RIF RC-CO2

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- „Cooling capacity 120 kg (90min/+90...+3°C)
- „Freezing capacity 80 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 181, RCSG_01
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-201-R-RIF RC-CO2 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 120kg/+90...+3,80kg/+90...-18 |
| Inside measures mm | 680x920x1820 |
| Item width mm | 1300 |
| Item depth mm | 1330 |
| Item height mm | 2100 |
| Package volume | 6.505 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R744 |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 120 kg (90min/+90...+3°C) / cooling capacity 120 kg (90min/+90...+3°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240574

Blast freezer room Metos Ready RCSG-202-R-RIF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- „Cooling capacity 150 kg (90min/+90...+3°C)
- „Freezing capacity 100 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 182, RCSG-02
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-202-R-RIF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 150kg/+90...+3,100kg/+90...-18 |
| Inside measures mm | 880x1150x1820 |
| Item width mm | 1500 |
| Item depth mm | 1530 |
| Item height mm | 2100 |
| Package volume | 7.35 m3 |
| Package dimensions (LxWxH) | 240x176x174 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|--|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 150 kg (90min/+90...+3°C) / freezing capacity 100 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240566

Blast freezer room Metos Ready RCSG-201-R-OTRC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cathaphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x Rational 201 oven rack
- „Cooling capacity 100 kg (90min/+90...+3°C)
- „Freezing capacity 70 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C Options, extra cost:
- „Left hinged door PSC
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-201-R-OTRC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 100kg/+90...+3,70kg/+90...-18 |
| Inside measures mm | 740x840x1700 |
| Item width mm | 1300 |
| Item depth mm | 1305 |
| Item height mm | 2203 |
| Package volume | 5.766 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 Rational oven trolley - GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 100 kg (90min/+90...+3°C) / freezing capacity 70 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240570

Blast freezer room Metos Ready RCSG-201-R-RIF RC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x GN 1/1 - EN1
- „Cooling capacity 120 kg (90min/+90...+3°C)
- „Freezing capacity 80 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C
- „Access ramp not included in the price Options, extra cost:
- „Left hinged door PSC
- „Ramp for 181, RCSG_01
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.
- „Dashboard on the right side and opposite hinged doors

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-201-R-RIF RC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 120kg/+90...+3,80kg/+90...-18 |
| Inside measures mm | 680x950x1820 |
| Item width mm | 1300 |
| Item depth mm | 1330 |
| Item height mm | 2100 |
| Package volume | 6.505 m3 |
| Package dimensions (LxWxH) | 240x156x154 cm |
| Net weight | 450 kg |
| Package weight | 570 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 6890 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 trolley GN 1/1 - EN1 |
| Temperature area °C | cooling capacity 120 kg (90min/+90...+3°C) / cooling capacity 120 kg (90min/+90...+3°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240568

Blast freezer room Metos Ready RCSG-202-R-OTRC

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cathaphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- „1 door
- „For remote cooled connection, cold machine not included
- „Trolleys capacity n. Tot. 1x Rational 202 oven rack
- „Cooling capacity 130 kg (90min/+90...+3°C)
- „Freezing capacity 90 kg (240min/+90...-18°C)
- „Working temperature +3 / -40 °C Options, extra cost:
- „Left hinged door PSC
- „Disassembled delivery 201-202
- „Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready RCSG-202-R-OTRC |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 130kg/+90...+3,90kg/+90...-18 |
| Inside measures mm | 880x1140x1700 |
| Item width mm | 1500 |
| Item depth mm | 1505 |
| Item height mm | 2203 |
| Package volume | 6.505 m3 |
| Package dimensions (LxWxH) | 240x176x154 cm |
| Net weight | 500 kg |
| Package weight | 630 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------|
| Connection power kW | 0.638 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.87 |
| Cooling capacity W | 9290 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|---|
| Hinge location | right |
| GN size | 1 Rational oven trolley - GN 2/1 - EN2 |
| Temperature area °C | cooling capacity 130 kg (90min/+90...+3°C) / freezing capacity 90 kg (240min/+90...-18°C) |
| Cooling unit | Remote cooled |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240971

Blast freezer room Metos Ready MRCBL-202-R-PFR

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste...



Full description

Technical specifications

Attachments

With Metos Ready RCS you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening new opportunities for you. The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory to the canteen, to the cooking center, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results. Ready cells have achieved a significant increase in the quantity of product blast chilled and equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

STRUCTURAL CHARACTERISTICS: AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation Stainless steel exterior (Scotch-Brite satin finish) Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar. Highly ventilated evaporator to ensure the cooling system's maximum efficiency. Anti-condensation heating element fitted under the door seal. Door with a rubber sweeper seal, complete with closing hinges. Control-activated chamber sanitization system with active ions (HI-GIENE) (optional) Access ramp equipped with a liquid-collecting grille and filtering system External bumper to protect the control panel. Recessed or above-floor installation possible. Set up as standard for R452A refrigerant fluid. Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours. Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C.

EQUIPPED INTERIOR: Thick stainless steel internal bumper to prevent any trolley-related damage. Quick-release heated core probe with 4 measuring points.

COMMANDS, CONTROLS AND SAFETY DEVICES: Connectivity (optional) USB connection for uploading and downloading data/recipes 5" high-definition TOUCH display is easy to use Automatic storage at the end of the blast chilling cycle Electrical connections at the front of the padlocked panel Quick-release heated core probe with 4 measuring points

- 1 door
- For remote cooled connection, cold machine not included
- Trolleys capacity n. Tot. 1x GN 2/1 - EN2
- Cooling capacity 110 kg (90min/+90...+3°C)
- Freezing capacity 60 kg (240min/+90...-18°C)
- Access ramp not included in the price
- Working temperature +3 / -32 °C

Options, extra cost:

- Left hinged door PSC
- Special voltages and frequencies on request.

GENERAL

| | |
|-------------|--|
| Description | Blast freezer room Metos Ready MRCBL-202-R-PFR |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------|
| Product capacity | 110kg/60kg/+90...+3/-18 |
| Inside measures mm | 895x1040x1900 |
| Item width mm | 1100 |
| Item depth mm | 1625 |
| Item height mm | 2180 |
| Package volume | 5.097 m3 |
| Package dimensions (LxWxH) | 125x175x233 cm |
| Net weight | 530 kg |
| Package weight | 575 kg |

TECHNICAL INFORMATION

| | |
|-------------------------|-------------------------|
| Connection power kW | 0.531 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Drain diameter | 1/2" |
| Drain conn. inlet | Behind |
| Drain conn. height mm | 270 |
| Remarks (drain) | only condensation water |
| Cooling capacity W | 2970 |
| Type of the refrigerant | R452A/R448A/R449A |
| Sound level dB | 69 |

FEATURES

| | |
|---------------------|------------------------|
| Hinge location | right |
| GN size | 1 trolley GN 2/1 - EN2 |
| Temperature area °C | +3°C - -40°C |
| Number of chambers | 1 |
| Lighting | without lighting |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

Refrigerated display Metos VK38-120 with R600A

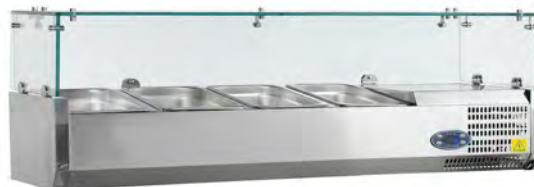
The cold basin Metos VK38-120 is convenient and lightweight, small in space and easily movable. The basin can be placed on the table or installed in the working space by means of the support legs or shelf above the table level, providing the raw materials easily at hand..

The capacity of the cold basin VK38-120 is for four GN 1/3 dishes. The glass part on the bottom of the basin protects the raw materials from splashing. The device has a clear digital display and its temperature is adjustable between +2°C...+10°C . The structure of the basin is made of stainless steel, the glass part is of impact-resistant glass.

- capacity 4xGN1/3
- temperature adjustment +2°C...+10°C.
- static cooling
- manual thawing
- electronic thermostat
- device stainless steel SS304, glass part of impact-resistant glass.
- 4 adjustable legs

ACCESSORIES (ordered separately)

- GN dishes
- basin lid is of stainless steel



Refrigerated display Metos VK38-120 with R600A

| | |
|----------------------------|--------------|
| Product capacity | 4xGN1/3 |
| Item width mm | 1200 |
| Item depth mm | 395 |
| Item height mm | 225/425 |
| Package volume | 0.175 |
| Unit of volume | m3 |
| Package volume | 0.175 m3 |
| Package length | 128 |
| Package width | 44 |
| Package height | 31 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 128x44x31 cm |
| Net weight | 28 |
| Net weight | 28 kg |
| Gross weight | 30 |
| Package weight | 30 kg |
| Unit of weight | kg |
| Connection power kW | 0.34 |
| Fuse Size A | 13 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Drain diameter | 24 |
| Drain conn. height mm | 228 |
| Floor drain needed | Yes |
| Type of the refrigerant | R600A |
| Quantity of refrigerant g | 40 |
| Sound level dB | 47 |

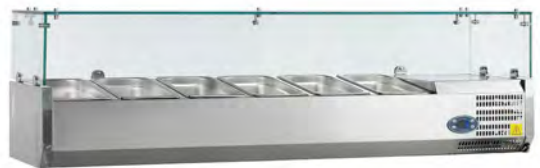
Refrigerated display Metos VK38-120 with R600A

| | |
|-----------------------|------|
| Daily power cons. kWh | 0.16 |
|-----------------------|------|

Refrigerated display Metos VK38-150 with R600A

The cold basin Metos VK38-150 is convenient and lightweight, small in space and easily movable. The basin can be placed on the table or installed in the working space by means of the support legs or shelf above the table level, providing the raw materials easily at hand..

The capacity of the cold basin VK38-150 is for six GN 1/3 dishes. The glass part on the bottom of the basin protects the raw materials from splashing. The device has a clear digital display and its temperature is adjustable between +2°C...+10°C . The structure of the basin is made of stainless steel, the glass part is of impact-resistant glass.



- capacity 6xGN1/3
- temperature adjustment +2°C...+10°C.
- static cooling
- manual thawing
- electronic thermostat
- device stainless steel SS304, glass part of impact-resistant glass.
- 4 adjustable legs

ACCESSORIES (ordered separately)

- GN dishes
- basin lid is of stainless steel

Refrigerated display Metos VK38-150 with R600A

| | |
|----------------------------|--------------|
| Product capacity | 6xGN1/3 |
| Item width mm | 1500 |
| Item depth mm | 395 |
| Item height mm | 225 |
| Package volume | 0.216 |
| Unit of volume | m3 |
| Package volume | 0.216 m3 |
| Package length | 158 |
| Package width | 44 |
| Package height | 31 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 158x44x31 cm |
| Net weight | 31 |
| Net weight | 31 kg |
| Gross weight | 33 |
| Package weight | 33 kg |
| Unit of weight | kg |
| Connection power kW | 0.34 |
| Fuse Size A | 13 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Drain diameter | 24 |
| Drain conn. height mm | 228 |
| Floor drain needed | Yes |
| Type of the refrigerant | R600A |
| Quantity of refrigerant g | 40 |
| Sound level dB | 47 |

Cold Drawer Metos Classic

GR-2000-GN2L-GN2L-GN2L-GN2L-MU

Metos Classic GR-2000-GN2L-GN2L-GN2L-GN2L-MU grill drawer counter's height is 650 mm, which allows placing grill units on the top of the counter. Metos Classic refrigeration and dispensing equipment are designed for different purposes of the professional kitchens and can function as separate units as well as the complete sets of distribution lines.

Lowered Metos Classic GR-2000-GN2L-GN2L-GN2L-GN2L-MU grill drawer counter has drawers eight GN1/1-150 containers. Over extension telescopic slides enable the easy replacement of the GN-containers as well as the flawless and quick opening and closing of the drawers.

The top surface of the grill drawer counter is well insulated, which prevents the heat from the grilling devices from reaching the cold spaces. The temperature adjustment range of the refrigerator is from +3° C to +10°C. The cast urethane insulation keeps the cool air inside the device and the efficient cooling fan distributes the air evenly allover the drawer. This cold drawer counter has an electronic control with a digital temperature display. The control panel is retracted and thus protected from any collisions.

Hygienic stainless steel countertop's rounded corners and tool-free removable drawer slides make it easy to clean the grill drawer counter. Removable and washable filter at the front part of the condenser keeps the cool air inside the device clean and at the same time prevents the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. The



sealing gaskets of the drawers can be replaced without any tools. Grill drawer counter is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- the height of the device is 650 mm
- capacity 8xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3°... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
 - bottom panel for the drawer
 - drawer's internal frame for GN-containers of different sizes
- sealing gaskets of the drawers can be replaced without any tools. Grill drawer counter is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- the height of the device is 650 mm
- capacity 8xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3°... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
- bottom panel for the drawer
- drawer's internal frame for GN-containers of different sizes

Cold Drawer Metos Classic GR-2000-GN2L-GN2L-GN2L-GN2L-MU

| | |
|----------------------------|----------------------|
| Inside measures mm | 2000×650×650 mm |
| Item width mm | 2000 |
| Item depth mm | 650 |
| Item height mm | 650 |
| Package volume | 1.005 |
| Unit of volume | m ³ |
| Package volume | 1.005 m ³ |
| Package length | 203 |
| Package width | 70 |
| Package height | 82 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 203x70x82 cm |
| Net weight | 130.28 |
| Net weight | 130.28 kg |
| Gross weight | 158 |
| Package weight | 158 kg |
| Unit of weight | kg |
| Connection power kW | 0.53 |
| Fuse Size A | 10 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Protection rating (IP) | 43 |
| Type of the refrigerant | R290A |
| Quantity of refrigerant g | 92 |
| Function | cold |
| GN size | 1/1 150 |
| Power range kW | 0.53 |

Cold Drawer Metos Classic GR-2000-GN2L-GN2L-GN2L-GN2L-MU

| | |
|-------------------|------------------|
| Lighting | without lighting |
| Amount of drawers | 8 |
| Stowage | drawers |
| Defrosting | automatic |

Grill drawer Metos Eco GR-2000-GN2L-GN2L-GN2L-GN2L-MU

Metos Proff GR-2000-GN2L-GN2L-GN2L-GN2L-MU grill drawer counter's height is 650 mm, which allows placing grill units on the top of the counter. Metos Proff refrigeration and dispensing equipment are designed for different purposes of the professional kitchens and can function as separate units as well as the complete sets of distribution lines. Convertibility, easy-to-operate elements, seamless connectivity of the furniture and equipment and last but not the least, their hygiene, ergonomics and easy cleaning - these are the features that Proff-equipment brings to your kitchen.



Lowered Metos Proff GR-2000-GN2L-GN2L-GN2L-GN2L-MU grill drawer counter has drawers eight GN1/1-150 containers. Over extension telescopic slides enable the easy replacement of the GN-containers as well as the flawless and quick opening and closing of the drawers.

The top surface of the grill drawer counter is well insulated, which prevents the heat from the grilling devices from reaching the cold spaces. The temperature adjustment range of the refrigerator is from +3°C to +10°C. The cast urethane insulation keeps the cool air inside the device and the efficient cooling fan distributes the air evenly allover the drawer. This cold drawer counter has an electronic control with a digital temperature display. The control panel is retracted and thus protected from any collisions.

Hygienic stainless steel countertop's rounded corners and tool-free removable drawer slides make it easy to clean the grill drawer counter. Ergonomic and smooth surface with plastic handles can be

easily kept clean. Removable and washable filter at the front part of the condenser keeps the cool air inside the device clean and at the same time prevents the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. The sealing gaskets of the drawers can be replaced without any tools. Grill drawer counter is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- the height of the device is 650 mm
- capacity 8xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3° ... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
- bottom panel for the drawer
- drawer's internal frame for GN-containers of different sizes
- connectable device for the central hook piece
- Brine-cooled device easily kept clean. Removable and washable filter at the front part of the condenser keeps the cool air inside the device clean and at the same time prevents the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. The sealing gaskets of the drawers can be replaced without any tools. Grill drawer counter is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- the height of the device is 650 mm
- capacity 8xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3° ... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
- bottom panel for the drawer
- drawer's internal frame for GN-containers of different sizes
- connectable device for the central hook piece
- Brine-cooled device

Grill drawer Metos Eco GR-2000-GN2L-GN2L-GN2L-GN2L-MU

| | |
|----------------------------|----------------------|
| Product capacity | 8 x GN1/1-150 |
| Item width mm | 2000 |
| Item depth mm | 650 |
| Item height mm | 650 |
| Package volume | 1.005 |
| Unit of volume | m ³ |
| Package volume | 1.005 m ³ |
| Package length | 205 |
| Package width | 70 |
| Package height | 70 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 205x70x70 cm |
| Net weight | 135.17 |
| Net weight | 135.17 kg |
| Gross weight | 166.17 |
| Package weight | 166.17 kg |
| Unit of weight | kg |
| Connection power kW | 0.53 |
| Fuse Size A | 10 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Protection rating (IP) | 43 |
| Type of the refrigerant | R290A |
| Quantity of refrigerant g | 92 |
| Energy class rating | D |

Cold counter Metos Proff Eco NT-2000-DSL-DSL- DSR-DSR-MU

Cold cabinet Metos Proff NT-2000-DSL-DSL-DSR-DSR-MU serves as a handy work table while offering the ingredients within arm's reach. Metos Proff refrigeration and dispensing equipment are designed for different purposes of the professional kitchens and can function as separate units as well as the complete sets of distribution lines. Convertibility, easy-to-operate elements, seamless connectivity of the furniture and equipment and last but not the least, their hygiene, ergonomics and easy cleaning - these are the features that Proff-equipment brings to your kitchen.

Metos Proff NT-2000-DSL-DSL-DSR-DSR-MU cold cabinet has four GN-measured cold cabinets with one adjustable grid shelf in each of them. The device has two left-hand doors and two right-hand doors.

The device is made of stainless steel and has a smooth, insulated neutral countertop with a rounded front edge. The temperature adjustment range of the refrigerator is from +3° to +10°C. The cast urethane insulation keeps the cool air inside the device and the efficient cooling fan distributes the air evenly all over the drawer. Cool cabinet has an electronic control with a digital temperature display. The control panel is retracted and thus protected from any collisions.

Thanks to the stainless steel countertop and rounded inner corners of the device the cleaning is very easy. Ergonomic and smooth surface with plastic handles can be easily kept clean. Removable and washable filter at the front part of the condenser keeps the cool air inside the device clean and at the same time prevents



the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. Door gasket can be replaced without any tools. The cool cabinet is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- four GN-measured cabinets
- temperature adjustment range is +3°... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- 1 grid shelf + 1 pair of runners/ cabinet
- connectors for power cables

ACCESSORIES (to be ordered separately):

- grid shelf (code: 4188723)
- shelf (code: 4188748)
- runners pair (code: 4321308)
- wheels (code: 4321300)
- connectable device for the central hook piece
- Brine-cooled device the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. Door gasket can be replaced without any tools. The cool cabinet is supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- four GN-measured cabinets
- temperature adjustment range is +3°... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- 1 grid shelf + 1 pair of runners/ cabinet
- connectors for power cables

ACCESSORIES (to be ordered separately):

- grid shelf (code: 4188723)
- shelf (code: 4188748)

- runners pair (code: 4321308)
- wheels (code: 4321300)
- connectable device for the central hook piece
- Brine-cooled device

Cold counter Metos Proff Eco NT-2000-DSL-DSL-DSR-DSR-MU

| | |
|----------------------------|--------------------------------|
| Product capacity | 4 xGN-mitoitettua kylmäkaappia |
| Item width mm | 2000 |
| Item depth mm | 650 |
| Item height mm | 900 |
| Package volume | 1.654 |
| Unit of volume | m3 |
| Package volume | 1.654 m3 |
| Package length | 210 |
| Package width | 75 |
| Package height | 105 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 210x75x105 cm |
| Net weight | 133.03 |
| Net weight | 133.03 kg |
| Gross weight | 201 |
| Package weight | 201 kg |
| Unit of weight | kg |
| Connection power kW | 0.529 |
| Fuse Size A | 10 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Protection rating (IP) | 43 |
| Type of the refrigerant | R290A |
| Quantity of refrigerant g | 93 |
| Energy class rating | C |

Cold drawer Metos Proff Eco NT-2000-GN3-GN3- GN3-GN3-MDU

Cold drawer Metos Proff NT-2000-GN3-GN3-GN3-GN3-MDU works as a handy work table while offering the ingredients within the arm's reach. Metos Proff refrigeration and dispensing equipment are designed for different purposes of the professional kitchens and can function as separate units as well as the complete sets of distribution lines. Convertibility, easy-to-operate elements, seamless connectivity of the furniture and equipment and last but not the least, their hygiene, ergonomics and easy cleaning - these are the features that Proff-equipment brings to your kitchen.

Metos Proff NT-2000-GN3-GN3-GN3-GN3-MDU cold drawer counter has drawers for thirteen GN1/1-150 containers. Over extension telescopic slides enable the easy replacement of the GN-containers as well as the flawless and quick opening and closing of the drawers.

The device is made of stainless steel and has a smooth, insulated neutral countertop with a rounded front edge. The temperature adjustment range of the refrigerator is from +3°C to +10°C. The cast urethane insulation keeps the cool air inside the device and the efficient cooling fan distributes the air evenly all over the drawer. This cold drawer counter has an electronic control with a digital temperature display. The control panel is retracted and thus protected from any collisions.

Hygienic stainless steel countertop, rounded corners and tool-free removable drawer slides make it easy to clean the device. Ergonomic and smooth surface with plastic handles can be easily kept clean. Removable and washable filter at the front



part of the condenser keeps the cool air inside the device clean and at the same time prevents the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. The sealing gaskets of the drawers can be replaced without any tools. The cool drawers are supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- capacity 13xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3°C... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
- bottom panel for the drawer
- drawer's internal frame for GN-containers of different sizes
- wheels (code: 4321300)
- connectable device for the central hook piece
- Brine-cooled device part of the condenser keeps the cool air inside the device clean and at the same time prevents the device from getting dirty. The device has an automatic defrosting and evaporation of the meltwater, as well as a standard drainage possibility. The sealing gaskets of the drawers can be replaced without any tools. The cool drawers are supplied with connectors for power cables at the bottom of the device, making it easier to keep the floor under the device clean.

- capacity 13xGN1/1-150 drawers (GN-containers are not included in the delivery)
- over extension telescopic slides
- temperature adjustment range is +3°C... +10°C
- digital temperature screen
- electronic control
- stainless steel structure
- cast urethane gasket
- removable and washable condenser filter
- automatic defrosting and evaporation of meltwater
- easy-to-change gaskets
- nondetachable refrigerator at the right side of the device
- adjustable feet +20...-45 mm
- refrigerant R290

THE DELIVERY INCLUDES:

- connectors for power cables

ACCESSORIES (to be ordered separately):

- GN containers
- bottom panel for the drawer
- drawer's internal frame for GN-containers of different sizes
- wheels (code: 4321300)
- connectable device for the central hook piece
- Brine-cooled device

Cold drawer Metos Proff Eco NT-2000-GN3-GN3-GN3-GN3-MDU

| | |
|----------------------------|----------------------|
| Product capacity | 13 x GN1/1-150 |
| Inside measures mm | 2000×650×900 mm |
| Item width mm | 2000 |
| Item depth mm | 650 |
| Item height mm | 900 |
| Package volume | 1.654 |
| Unit of volume | m ³ |
| Package volume | 1.654 m ³ |
| Package length | 210 |
| Package width | 75 |
| Package height | 105 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 210x75x105 cm |
| Net weight | 184.65 |
| Net weight | 184.65 kg |
| Gross weight | 215.65 |
| Package weight | 215.65 kg |
| Unit of weight | kg |
| Connection power kW | 0.53 |
| Fuse Size A | 10 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 2.3 |
| Protection rating (IP) | 43 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 92 |
| Function | cold |
| GN size | 13xGN1/1-150 |

Cold drawer Metos Proff Eco NT-2000-GN3-GN3-GN3-GN3-MDU

| | |
|-------------------|--------------------|
| Power range kW | 0.53 |
| Lighting | without lighting |
| Upper part | without upper part |
| Model | Proff |
| Amount of drawers | 13 |
| Stowage | drawers |
| Defrosting | automatic |

Cold rooms

Metos offers modular cold and freezer rooms in sizes from 900mm x 1200mm to 3600mm x 3600mm, with 470 variations to suit your needs - though only a selection is shown in our web shop. These top-quality rooms feature a hygienic design, antimicrobial Smart Protec coating, long-lasting efficiency, and quick installation. In addition to our standard collection, we provide custom solutions, including options for remote cooling.



| | | | |
|--|--|--|---|
|  Cold Room Metos 242419 |  Cold Room Metos 302719 |  Cold Room Metos 151519 |  Cold Room Metos 272419 |
|  Cold Room Metos 151522 |  Cold Room Metos 212119 |  Cold Room Metos 302722 |  Cold Room Metos 242422 |
|  Cold Room Metos 272422 |  Cold Room Metos 181522 |  Cold Room Metos 181519 |  Cold Room Metos 211819 |
|  Cold Room Metos 212122 |  Cold Room Metos 211822 |  Cold Room Metos 242119 |  Cold Room Metos 242122 |

Deep Chiller and Freezer

Metos EVJ800 MDF50R

Deep freezer Metos Start MDF50R is intended for fast chilling and freezing of hot food. Refrigerated foods can be transferred directly to GN containers for cabinet shelving.

Metos Start MDF50R has two functions: deep chilling and deep freezing. Its cooling capacity: deep chilling: cools 5xGN1/1 dishes of 25-28 kg from + 65°C to + 6°C in 240 minutes, or 16-18 kg + 65°C to +10°C in 120 minutes; deep freezing: cools 5xGN1/1 dishes of 30-42 kg from +0...-18C in 12 hours. (aforementioned capacity is a guideline and cannot be achieved with all food items or under all circumstances). The machine automatically transfers to storage model after the end of the cooling process and then cabinet can also be used as a normal cold cabinets.

The cabinet has five GN1 / 1-rated shelving slide pairs. slides are easily detached for transfer and cleaning of the cabinet, setting distance in 50 mm. Shelves are available as an accessory.

It is easy to clean the unit with its stainless steel construction, rounded inner pockets and easy-to-detach leads. In addition, the unit is equipped with automatic defrosting and evaporation of mildew, as well as the possibility of manually starting defrosting.

The device has a right-hand door with a sealant that is easily replaceable. The lockable, self-closing door remains open when opened at a 90° angle. The cabinet is located at the top of the cabinet. The electronic, membrane-protected thermostat features a large, clear and easy-to-use display. The display shows alarm information about possible setpoint temperature



and overrun.

- right-hand lockable door
- EVJ-815 electronic controller,
- 5 shelf slides pairs for GN1/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal and overrun.

- right-hand lockable door
- EVJ-815 electronic controller,
- 5 shelf slides pairs for GN1/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal

Deep Chiller and Freezer Metos EVJ800 MDF50R

| | |
|----------------------------|------------------------------|
| Product capacity | 30-42 kg / 12h (-0C -> -18C) |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Package volume | 1.07 |
| Unit of volume | m3 |
| Package volume | 1.07 m3 |
| Package length | 76 |
| Package width | 64 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 76x64x220 cm |
| Net weight | 110 |
| Net weight | 110 kg |
| Gross weight | 125 |
| Package weight | 125 kg |
| Unit of weight | kg |
| Connection power kW | 1.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 6.5 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 700 |
| Remarks (refrigeration) | R404A unitl 10/2017 |
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 1/1 |

Deep Chiller and Freezer Metos EVJ800 MDF50R

| | |
|--------------------|-------------------|
| Number of chambers | 1 |
| Shelf size mm | 325x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Deep Chiller and Freezer

Metos EVJ800 MDF70R

Deep freezer Metos Start MDF70R is intended for fast chilling and freezing of hot food. Refrigerated foods can be transferred directly to GN containers for cabinet shelving.

Metos Start MDF70R has two functions: deep chilling and deep freezing. Its cooling capacity: deep chilling: cools 5xGN2/1 dishes of 30-42 kg from + 65°C to + 6°C in 240 minutes, or 16-18 kg + 65°C to +10°C in 120 minutes; deep freezing: cools 5xGN1/1 dishes of 48 kg from +0...-18C in 12 hours. (aforementioned capacity is a guideline and cannot be achieved with all food items or under all circumstances). The machine automatically transfers to storage model after the end of the cooling process and then cabinet can also be used as a normal cold cabinets.

The cabinet has five GN2/1-rated shelving slide pairs. slides are easily detached for transfer and cleaning of the cabinet, setting distance in 50 mm. Shelves are available as an accessory.

It is easy to clean the unit with its stainless steel construction, rounded inner pockets and easy-to-detach leads. In addition, the unit is equipped with automatic defrosting and evaporation of mildew, as well as the possibility of manually starting defrosting.

The device has a right-hand door with a sealant that is easily replaceable. The lockable, self-closing door remains open when opened at a 90° angle. The cabinet is located at the top of the cabinet. The electronic, membrane-protected thermostat features a large, clear and easy-to-use display. The display shows alarm information about possible setpoint temperature and



overrun.

- right-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN2/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- 75 mm CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal overrun.

- right-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN2/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- 75 mm CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal

Deep Chiller and Freezer Metos EVJ800 MDF70R

| | |
|-------------------------------|----------------------------|
| Product capacity | 36-42kg / 12h, +0C -> -18C |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Package volume | 1.449 |
| Unit of volume | m3 |
| Package volume | 1.449 m3 |
| Package length | 89 |
| Package width | 74 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 89x74x220 cm |
| Net weight | 133 |
| Net weight | 133 kg |
| Gross weight | 148 |
| Package weight | 148 kg |
| Unit of weight | kg |
| Connection power kW | 1.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 6.5 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 750 |
| Remarks (refrigeration) | R404A unitl 10/2017 |
| Raw material | stainless steel |
| Hinge location | right |

Deep Chiller and Freezer Metos EVJ800 MDF70R

| | |
|--------------------|-------------------|
| GN size | 2/1 |
| Number of chambers | 1 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Deep Chiller and Freezer

Metos EVJ800 MDF70L

Deep freezer Metos Start MDF70L is intended for fast chilling and freezing of hot food. Refrigerated foods can be transferred directly to GN containers for cabinet shelving.

Metos Start MDF70L has two functions: deep chilling and deep freezing. Its cooling capacity: deep chilling: cools 5xGN2/1 dishes of 30-42 kg from + 65°C to + 6°C in 240 minutes, or 16-18 kg + 65°C to +10°C in 120 minutes; deep freezing: cools 5xGN1/1 dishes of 48 kg from +0...-18C in 12 hours. (aforementioned capacity is a guideline and cannot be achieved with all food items or under all circumstances). The machine automatically transfers to storage model after the end of the cooling process and then cabinet can also be used as a normal cold cabinets.

The cabinet has five GN2/1-rated shelving slide pairs. slides are easily detached for transfer and cleaning of the cabinet, setting distance in 50 mm. Shelves are available as an accessory.

It is easy to clean the unit with its stainless steel construction, rounded inner pockets and easy-to-detach leads. In addition, the unit is equipped with automatic defrosting and evaporation of mildew, as well as the possibility of manually starting defrosting.

The device has a left-hand door with a sealant that is easily replaceable. The lockable, self-closing door remains open when opened at a 90° angle. The cabinet is located at the top of the cabinet. The electronic, membrane-protected thermostat features a large, clear and easy-to-use display. The display shows alarm information about possible setpoint temperature and



overrun.

- left-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN2/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal overrun.

- left-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN2/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal

Deep Chiller and Freezer Metos EVJ800 MDF70L

| | |
|-------------------------------|----------------------------|
| Product capacity | 36-42kg / 12h, +0C -> -18C |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Package volume | 1.449 |
| Unit of volume | m3 |
| Package volume | 1.449 m3 |
| Package length | 89 |
| Package width | 74 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 89x74x220 cm |
| Net weight | 133 |
| Net weight | 133 kg |
| Gross weight | 148 |
| Package weight | 148 kg |
| Unit of weight | kg |
| Connection power kW | 1.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 6.5 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 750 |
| Remarks (refrigeration) | R404A unitl 10/2017 |
| Raw material | stainless steel |
| Hinge location | left |

Deep Chiller and Freezer Metos EVJ800 MDF70L

| | |
|--------------------|-------------------|
| GN size | 2/1 |
| Number of chambers | 1 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Deep chiller and freezer

Metos EVJ800 MDF50L

Deep freezer Metos Start MDF50L is intended for fast chilling and freezing of hot food. Refrigerated foods can be transferred directly to GN containers for cabinet shelving.

Metos Start MDF50L has two functions: deep chilling and deep freezing. Its cooling capacity: deep chilling: cools 5xGN1/1 dishes of 25-28 kg from + 65°C to + 6°C in 240 minutes, or 16-18 kg + 65°C to +10°C in 120 minutes; deep freezing: cools 5xGN1/1 dishes of 30-42 kg from +0...-18C in 12 hours. (aforementioned capacity is a guideline and cannot be achieved with all food items or under all circumstances). The machine automatically transfers to storage model after the end of the cooling process and then cabinet can also be used as a normal cold cabinets.

The cabinet has five GN1 / 1-rated shelving slide pairs. slides are easily detached for transfer and cleaning of the cabinet, setting distance in 50 mm. Shelves are available as an accessory.

It is easy to clean the unit with its stainless steel construction, rounded inner pockets and easy-to-detach leads. In addition, the unit is equipped with automatic defrosting and evaporation of mildew, as well as the possibility of manually starting defrosting.

The device has a left-hand door with a sealant that is easily replaceable. The lockable, self-closing door remains open when opened at a 90° angle. The cabinet is located at the top of the cabinet. The electronic, membrane-protected thermostat features a large, clear and easy-to-use display. The display shows alarm information about possible setpoint temperature



and overrun.

- left-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN1/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal and overrun.

- left-hand lockable door
- EVJ-815 electronic controller
- 5 shelf slides pairs for GN1/1-containers
- slides are easily detached
- stainless steel inner and outer lining
- rounded inner corners
- CFC- and HCFC-polyurethane insulation
- stainless steel adjustable feet
- automatic defrosting and evaporation of drain water
- air-condensed
- refrigerant R290

ACCESSORIES (ordered separately):

- additional slide pair
- shelves
- foot pedal

Deep chiller and freezer Metos EVJ800 MDF50L

| | |
|----------------------------|----------------------------|
| Product capacity | 30-42kg / 12h, +0C -> -18C |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Package volume | 1.07 |
| Unit of volume | m3 |
| Package volume | 1.07 m3 |
| Package length | 76 |
| Package width | 64 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 76x64x220 cm |
| Net weight | 110 |
| Net weight | 110 kg |
| Gross weight | 125 |
| Package weight | 125 kg |
| Unit of weight | kg |
| Connection power kW | 1.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 6.5 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 700 |
| Remarks (refrigeration) | R404A unitl 10/2017 |
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 1/1 |

















Deep chiller and freezer Metos EVJ800 MDF50L

| | |
|--------------------|-------------------|
| Number of chambers | 1 |
| Shelf size mm | 325x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Freezer rooms

Metos offers modular cold and freezer rooms in sizes from 900mm x 1200mm to 3600mm x 3600mm, with 470 variations to suit your needs - though only a selection is shown in our web shop. These top-quality rooms feature a hygienic design, antimicrobial Smart Protec coating, long-lasting efficiency, and quick installation. In addition to our standard collection, we provide custom solutions, including options for remote cooling.



| | | | |
|---|---|---|--|
|  <p>Freezer Room Metos 242422F</p> |  <p>Freezer Room Metos 302722F</p> |  <p>Freezer Room Metos 272422F</p> |  <p>Freezer Room Metos 151522F</p> |
|  <p>Freezer Room Metos 211822F</p> |  <p>Freezer Room Metos 212122F</p> |  <p>Freezer Room Metos 242122F</p> |  <p>Freezer Room Metos 211819F</p> |
|  <p>Freezer Room Metos 212119F</p> |  <p>Freezer Room Metos 272419F</p> |  <p>Freezer Room Metos 302719F</p> |  <p>Freezer Room Metos 242419F</p> |
|  <p>Freezer Room Metos 242119F</p> |  <p>Freezer Room Metos 151519F</p> |  <p>Freezer Room Metos 181519F</p> |  <p>Freezer Room Metos 241522F</p> |

CODE: MG4240937

Multifunction cabinet Metos HiChef SBM-061-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 5xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 35 kg +90°C > +3°C 90 min. / Freezing capacity 25 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI-GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-061-HA-R290 Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 35kg/+70...+3, 25kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 900 |
| Package volume | 0.802 m3 |
| Package dimensions (LxWxH) | 83x92x105 cm |
| Net weight | 110 kg |
| Package weight | 150 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 1.926 |
| Fuse Size A | 16 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 10.21 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1137 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 150 |
| Sound level dB | 63 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 35 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240942

Multifunction cabinet Metos HiChef SBM-091-HA-R290 Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 9xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-091-HA-R290 Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 45kg/+70...+3, 30kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1460 |
| Package volume | 1.229 m3 |
| Package dimensions (LxWxH) | 83x92x161 cm |
| Net weight | 150 kg |
| Package weight | 190 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 2.171 |
| Fuse Size A | 16 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 11.29 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 1345 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 150 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240946

Multifunction cabinet Metos HiChef SBMR-120-HR RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / For mobile oven rack 101 / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBMR-120-HR RC Right-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 850 |
| Item depth mm | 870 |
| Item height mm | 1860 |
| Package volume | 1.852 m3 |
| Package dimensions (LxWxH) | 95x97x201 cm |
| Net weight | 160 kg |
| Package weight | 200 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 1.93 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 7.04 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1930 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 37.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240956

Multifunction cabinet Metos HiChef SBM-122-HR-RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 24xGN1/1-65mm, guides distance 75mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 100 kg +90°C > +3°C 90 min. / Freezing capacity 70 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-122-HR-RC Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 100kg/+70...+3, 70kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 1100 |
| Item depth mm | 1080 |
| Item height mm | 1860 |
| Package volume | 2.704 m3 |
| Package dimensions (LxWxH) | 114x118x201 cm |
| Net weight | 205 kg |
| Package weight | 254 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 2.068 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 8.48 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 3619 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | left |
| GN size | 2/2 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 37.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240955

Multifunction cabinet Metos HiChef SBM-122-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 24xGN1/1-65mm, guides distance 75mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 100 kg +90°C > +3°C 90 min. / Freezing capacity 70 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-122-HA-R290 Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|--------------------------------|
| Product capacity | 100kg/+70...+3, 70kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 1100 |
| Item depth mm | 1080 |
| Item height mm | 1860 |
| Package volume | 2.704 m3 |
| Package dimensions (LxWxH) | 114x118x201 cm |
| Net weight | 255 kg |
| Package weight | 295 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 5.758 |
| Fuse Size A | 16 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 15.38 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 3619 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 2/2 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 37.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240945

Multifunction cabinet Metos HiChef SBMR-120-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / For mobile oven rack 101 / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI-GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBMR-120-HA-R290 Right-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 850 |
| Item depth mm | 870 |
| Item height mm | 1860 |
| Package volume | 1.852 m3 |
| Package dimensions (LxWxH) | 95x97x201 cm |
| Net weight | 200 kg |
| Package weight | 240 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 3.585 |
| Fuse Size A | 16 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 10.83 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 2274 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 37.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | Yes |
| Glass door | No |

CODE: MG4240947

Multifunction cabinet Metos HiChef SBM-121-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 12xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-121-HA-R290 Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1810 |
| Package volume | 15.78 m3 |
| Package dimensions (LxWxH) | 83x970x196 cm |
| Net weight | 190 kg |
| Package weight | 230 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 3.585 |
| Fuse Size A | 20 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 18.94 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 2274 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240948

Multifunction cabinet Metos HiChef SBM-121-HA-R290 Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 12xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-121-HA-R290 Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1810 |
| Package volume | 15.78 m3 |
| Package dimensions (LxWxH) | 83x970x196 cm |
| Net weight | 190 kg |
| Package weight | 230 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 3.585 |
| Fuse Size A | 20 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 18.94 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 2274 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240949

Multifunction cabinet Metos HiChef SBM-121-HR-RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 12xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-121-HR-RC Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1810 |
| Package volume | 1.578 m3 |
| Package dimensions (LxWxH) | 83x97x196 cm |
| Net weight | 150 kg |
| Package weight | 190 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 1.93 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 7.04 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1940 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240954

Multifunction cabinet Metos HiChef SBM-161-HR-RC Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 14xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 90 kg +90°C > +3°C 90 min. / Freezing capacity 60 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-161-HR-RC Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 90kg/+70...+3, 60kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1960 |
| Package volume | 1.699 m3 |
| Package dimensions (LxWxH) | 83x97x211 cm |
| Net weight | 170 kg |
| Package weight | 210 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 2.966 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 9.27 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 2724 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240941

Multifunction cabinet Metos HiChef SBM-091-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 9xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-091-HA-R290 Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 45kg/+70...+3, 30kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1460 |
| Package volume | 1.229 m3 |
| Package dimensions (LxWxH) | 83x92x161 cm |
| Net weight | 150 kg |
| Package weight | 190 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 2.171 |
| Fuse Size A | 16 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 11.29 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 1345 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 150 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240953

Multifunction cabinet Metos HiChef SBM-161-HR-RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 14xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 90 kg +90°C > +3°C 90 min. / Freezing capacity 60 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-161-HR-RC Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 90kg/+70...+3, 60kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1960 |
| Package volume | 1.699 m3 |
| Package dimensions (LxWxH) | 83x97x211 cm |
| Net weight | 170 kg |
| Package weight | 210 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 2.966 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 9.27 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 2724 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240939

Multifunction cabinet Metos HiChef SBM-061-HR-RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 5xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 35 kg +90°C > +3°C 90 min. / Freezing capacity 25 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI-GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-061-HR-RC Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 35kg/+70...+3, 25kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 900 |
| Package volume | 0.802 m3 |
| Package dimensions (LxWxH) | 83x92x105 cm |
| Net weight | 80 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 1.003 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 5.76 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1127 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 35 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240952

Multifunction cabinet Metos HiChef SBM-161-HA-R290 Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 14xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-161-HA-R290 Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 90kg/+70...+3, 60kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1960 |
| Package volume | 16.988 m3 |
| Package dimensions (LxWxH) | 83x970x211 cm |
| Net weight | 210 kg |
| Package weight | 250 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 4.981 |
| Fuse Size A | 32 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 26.73 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 2690 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240951

Multifunction cabinet Metos HiChef SBM-161-HA-R290 Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 14xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-161-HA-R290 Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 90kg/+70...+3, 60kg/+70...-18 |
| Inside measures mm | 670x450x1130 |
| Item width mm | 790 |
| Item depth mm | 870 |
| Item height mm | 1960 |
| Package volume | 16.988 m3 |
| Package dimensions (LxWxH) | 83x970x211 cm |
| Net weight | 210 kg |
| Package weight | 250 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 4.981 |
| Fuse Size A | 32 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 26.73 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 53 |
| Floor drain needed | Yes |
| Cooling capacity W | 2690 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 300 |
| Sound level dB | 67 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Number of chambers | 1 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

CODE: MG4240940

Multifunction cabinet Metos HiChef SBM-061-HR-RC Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 5xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 35 kg +90°C > +3°C 90 min. / Freezing capacity 25 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-061-HR-RC Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 35kg/+70...+3, 25kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 900 |
| Package volume | 0.802 m3 |
| Package dimensions (LxWxH) | 83x92x105 cm |
| Net weight | 80 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 1.003 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 5.76 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1127 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 35 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240944

Multifunction cabinet Metos HiChef SBM-091-HR-RC Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 9xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-091-HR-RC Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 45kg/+70...+3, 30kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1460 |
| Package volume | 1.229 m3 |
| Package dimensions (LxWxH) | 83x92x161 cm |
| Net weight | 110 kg |
| Package weight | 150 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 0.984 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 5.56 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1230 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240950

Multifunction cabinet Metos HiChef SBM-121-HR-RC Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 12xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 70 kg +90°C > +3°C 90 min. / Freezing capacity 50 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-121-HR-RC Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 70kg/+70...+3, 50kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1810 |
| Package volume | 1.578 m3 |
| Package dimensions (LxWxH) | 83x97x196 cm |
| Net weight | 150 kg |
| Package weight | 190 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 1.93 |
| Fuse Size A | 10 |
| Connection voltage V | 400 |
| Number of phases | 3N |
| Frequency Hz | 50 |
| Startup current A | 7.04 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1940 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240938

Multifunction cabinet Metos HiChef SBM-061-HA-R290 Left-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 5xGN1/1-65mm, guides distance 73mm / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 35 kg +90°C > +3°C 90 min. / Freezing capacity 25 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / right-hinged door

GENERAL

| | |
|-------------|--|
| Description | Multifunction cabinet Metos HiChef SBM-061-HA-R290 Left-handed |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 35kg/+70...+3, 25kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 900 |
| Package volume | 0.802 m3 |
| Package dimensions (LxWxH) | 83x92x105 cm |
| Net weight | 110 kg |
| Package weight | 150 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------|
| Connection power kW | 1.926 |
| Fuse Size A | 16 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 10.21 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1137 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 150 |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 35 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4240943

Multifunction cabinet Metos HiChef SBM-091-HR-RC Right-handed

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer,...



Full description

Technical specifications

Attachments

The multifunctional quick cooling cabinet and freezer Metos HiChef is suitable for positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying. Those are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow. The versatile Metos HiChef quick cooling cabinet and freezer with its pre-set programmes and logical interface enable multiple cooling and cooking options making the appliance easy to use. Cooling preserves the taste, appearance and weight of the food. Quick freezing enables serving perfectly preserved food either raw or fully cooked at any time

A further advantage of Metos HiChef is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually. Therefore, everything can be done safely when the kitchen is not being used.

The defrosting function ensures controlled defrosting of frozen food items in accordance with the HACCP standards. The dough rising option controls temperature and moisture of the dough as well as the time at which the dough should be ready for baking. The defrosting and dough rising options enable storing of raw materials and provide flexibility for food preparation thus giving the customers what they want: fresh food products with perfectly preserved qualities. Low temperature cooking not only preserves the flavour but also retains the scent, softness and succulent taste.

Proofing and retarder-proofer: It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.

Tapeworm, Anisakis killer and pasteurization: It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.

Positive and negative storage: Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.

Crystallization and melting chocolate: From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration: To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.

Slow cooking: Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.

Thawing: It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.

Continuous cycle: It allows you to have a constant temperature, with a specific setting for each individual baking tray.

Maintenance: The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yoghurt: A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

STRUCTURAL CHARACTERISTICS / 9xGN1/1-65mm, guides distance 73mm / Remote control, cold unit not included / 0.8 mm-thick stainless steel external sides and door. / 1 mm-thick stainless steel top / Stainless steel internal coating with fully rounded corners / Die-moulded and leakproof internal base / Anti-condensation heating element located on the box under the magnetic seal stop / Strongbox ergonomic handle / 0.8 mm-thick stainless steel door / HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³) / Magnetic seal on 4 sides of the door / Stainless steel exterior (Scotch-Brite satin finish) / Indirect-flow electric fans - made of composite material - on the product / Patented chamber humidity-injecting system / Cooling capacity 45 kg +90°C > +3°C 90 min. / Freezing capacity 30 kg +90°C > -18°C 240 min.

EQUIPPED INTERIOR / Quick-release heated core probe with 4 measuring points / Side guide-supporting uprights with 18 mm-pitch holes.

COMMANDS, CONTROLS AND SAFETY DEVICES / 7" FULL TOUCH display high-definition display / Control-activated chamber sanitisation system with active ions (HI- GIENE) / Compressor-protecting automatic-reset thermal circuit breaker / Photo-identifiable processes / USB connection for uploading and downloading data/recipes / Standard connectivity

Option / wheels / left-hinged door

GENERAL

| | |
|-------------|---|
| Description | Multifunction cabinet Metos HiChef SBM-091-HR-RC Right-handed |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|-------------------------------|
| Product capacity | 45kg/+70...+3, 30kg/+70...-18 |
| Inside measures mm | 670 |
| Item width mm | 790 |
| Item depth mm | 820 |
| Item height mm | 1460 |
| Package volume | 1.229 m3 |
| Package dimensions (LxWxH) | 83x92x161 cm |
| Net weight | 110 kg |
| Package weight | 150 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|-------------------|
| Connection power kW | 0.984 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 5.56 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cold water diam. | 1/2" |
| Drain diameter | 51 |
| Floor drain needed | Yes |
| Cooling capacity W | 1230 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R452a/R448a/R449a |
| Sound level dB | 70 |

FEATURES

| | |
|---------------------|------------------|
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | +85°C / -40°C |
| Rail distance mm | 36.5 |
| Lighting | without lighting |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Temperature probe | Yes |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4145663

Refrigerator Metos Start MG85L TNN RC CO2, remote cooled

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range -2°C to +8°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- left hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)
- remote cooled model; compressor unit and installation are not included in price

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MG85L TNN RC CO2, remote cooled |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Cooling capacity W | 555 |
| Type of the refrigerant | CO2 |
| Remarks (refrigeration) | remote cooled |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|---------------|
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4145662

Refrigerator Metos Start MG85R TNN RC CO2, remote cooled

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range -2°C to +8°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- right hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)
- remote cooled model; compressor unit and installation are not included in price

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MG85R TNN RC CO2, remote cooled |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Cooling capacity W | 555 |
| Type of the refrigerant | CO2 |
| Remarks (refrigeration) | remote cooled |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|---------------|
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4145665

Refrigerator Metos Start MG85L TNN RC R134a, remote cooled

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range 0°C...+10°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- left hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)
- remote cooled model; compressor unit and installation are not included in the offered price

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MG85L TNN RC R134a, remote cooled |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R134a |
| Remarks (refrigeration) | remote cooled |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|---------------|
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4145664

Refrigerator Metos Start MG85R TNN RC R134a, remote cooled

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range 0°C...+10°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- right hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)
- remote cooled model; compressor unit and installation are not included in price

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MG85R TNN RC R134a, remote cooled |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R134a |
| Remarks (refrigeration) | remote cooled |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|---------------|
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |

INSTALLATION

| | |
|--------------|------------|
| Installation | high model |
|--------------|------------|

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

Refrigerator Metos Start

MG140 TN HP R290

Temperature range 0°C...+10°C. Ambient temperature +43°C

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 75 mm polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- 8 pc stainless steel grid GN 2/1- 650*530 mm shelves and 4 pairs of grid supports
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing doors, which stays open when door angle is over 90°
- left and right handed doors
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal, sockel and haccp- program



Refrigerator Metos Start MG140 TN HP R290

| | |
|-------------------------------|-----------------------------|
| Product capacity | 1330 litres |
| Item width mm | 1400 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 1085 litres acc. to EN16825 |
| Package volume | 2.839 |
| Unit of volume | m3 |
| Package volume | 2.839 m3 |
| Package length | 145 |
| Package width | 89 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 145x89x220 cm |
| Net weight | 191 |
| Net weight | 191 kg |
| Gross weight | 216 |
| Package weight | 216 kg |
| Unit of weight | kg |
| Connection power kW | 0.47 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 353 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 109 |
| Sound level dB | 54 |

Refrigerator Metos Start MG140 TN HP R290

| | |
|---------------------|-------------------|
| Energy class rating | C |
| Raw material | stainless steel |
| GN size | 2/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos Start

MG50L TN GN 1/1 R290

Outer dimensions: 600*710*2080 mm. Net capacity 16 GN 1/1 containers

- temperature range 0°...+10°C
- ambient temperature +15°...+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to three alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- insulation with CFC and HCFC- free polyurethane
- hermetic air cooled cooling unit in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- four pair of guides for GN 1/1 container. Container lengthwise to cabinet.
- delivered with 4 pcs of 325*530 mm grid shelf. Stainless steel.
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light. Stylish led light in glass door models
- sturdy adjustable stainless steel feet
- low noise level, 48 dB(A)

Options for extra price:

- grid shelf, couple of slides for grids, kit 4 pc castors, foot pedal, haccp-



Refrigerator Metos Start MG50L TN GN 1/1 R290

| | |
|-------------------------------|----------------------------|
| Product capacity | 388 litres |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres acc. to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50L TN GN 1/1 R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 1/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4209499

Refrigerator Metos Cherry CRC11A

Metos Cherry cabinets are perfect storing cabinets for bake off and pastry products. Thanks the different technological solutions for temperature and humidity c...



Full description

Technical specifications

Metos Cherry cabinets are perfect storing cabinets for bake off and pastry products. Thanks the different technological solutions for temperature and humidity control, they always quorantee perfect product conservation.

- Command interface with capacitive teletermostat
- HACCP alarm indication
- Monoblock construction
- Internal stainless steel, external Scotch Brite satin finish stainless steel
- 80 mm-thick insulation.
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Self-closing doors with opening position block at 100° and magnetic gaskets on all 4 sides
- Rounded cell corners for easy cleaning
- Indirect ventilation thanks to the full-length duct system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the dashboard
- Locking fixtures
- Stainless steel easily-open Dashboard to facilitate periodic maintenance (condenser cleaning)
- Full-length ergonomic stainless steel handle
- Monoblock ceiling system with an evaporator outside the cold room to allow for the exploitation of the entire refrigerated volume
- Automatic defrost and defrost water self evaporating without the use of energy
- Tropicalized group (class "T" 43°C).
- Climate class 5
- Capacity 20 Couple of L-shaped slides for 400x600mm baking trays, with 50mm distance
- Temperature area -2 ... +8°C

GENERAL

| | |
|---------------------------------------|----------------------------------|
| Description | Refrigerator Metos Cherry CRC11A |
| <u>DIMENSIONS AND CAPACITY</u> | |
| Product capacity | 20pcs 400x600 baking plates |
| Capacity | 20 X EN1 |
| Inside measures mm | 620x555x1442 |
| Item width mm | 780 |
| Item depth mm | 800 |
| Item height mm | 2090 |
| Net volume l | 322L |
| Package volume | 1.543 m3 |
| Package dimensions (LxWxH) | 82x84x224 cm |
| Net weight | 145 kg |
| Package weight | 165 kg |
| <u>TECHNICAL INFORMATION</u> | |
| Connection power kW | 0.208 |
| Fuse Size A | 6 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 1 |
| Type of electrical connection | Plug |
| Cooling capacity W | 368 |
| Condensing temperature °C | +45 |
| Evaporation temperature °C | -25 |
| Type of the refrigerant | R290 |
| <u>FEATURES</u> | |
| Hinge location | right |
| GN size | EN1 |
| Temperature area °C | -2°C...+8°C |
| Number of chambers | 1 |
| Shelf size mm | 400x600 |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| <u>INSTALLATION</u> | |
| Installation | high model |
| <u>ENERGY AND CONSUMPTION</u> | |
| Energy class rating | C |

Refrigerator Metos More Eco GNC 740R

Digital control with temperature range +0°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing right hinged door, lockable and reversible
- removable door seals without use of tools
- automatic interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves GN2/1 (650x530 mm)
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 740R

| | |
|-------------------------------|----------------------------|
| Product capacity | 380 litres |
| Inside measures mm | 600x630x1445 |
| Item width mm | 740 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 378 litres acc. to EN16825 |
| Package volume | 1.49 |
| Unit of volume | m3 |
| Package volume | 1.49 m3 |
| Package length | 77 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 77x90x215 cm |
| Net weight | 125 |
| Net weight | 125 kg |
| Gross weight | 145 |
| Package weight | 145 kg |
| Unit of weight | kg |
| Connection power kW | 0.24 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 740R

| | |
|---------------------|-------------------|
| Energy class rating | C |
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos More Eco GNC 740L

Digital control with temperature range +0°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing left hinged door, lockable and reversible
- removable door seals without use of tools
- automatic interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves GN2/1 (650x530 mm)
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 740L

| | |
|-------------------------------|----------------------------|
| Product capacity | 380 litres |
| Inside measures mm | 600x630x1445 |
| Item width mm | 740 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 378 litres acc. to EN16825 |
| Package volume | 1.49 |
| Unit of volume | m3 |
| Package volume | 1.49 m3 |
| Package length | 77 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 77x90x215 cm |
| Net weight | 125 |
| Net weight | 125 kg |
| Gross weight | 145 |
| Package weight | 145 kg |
| Unit of weight | kg |
| Connection power kW | 0.24 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 740L

| | |
|---------------------|-------------------|
| Energy class rating | C |
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos More Eco GNC 660R G

Digital control with temperature range +2°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 60 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing right hinged door, lockable and reversible
- removable door seals without use of tools
- automatic interior LED light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves 515x515 mm
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 660R G

| | |
|-------------------------------|----------------------------|
| Product capacity | 293 litres |
| Inside measures mm | 540x520x1425 |
| Item width mm | 660 |
| Item depth mm | 750 |
| Item height mm | 2010 |
| Net volume l | 293 litres acc. to EN16825 |
| Package volume | 1.123 |
| Unit of volume | m3 |
| Package volume | 1.123 m3 |
| Package length | 69 |
| Package width | 77.5 |
| Package height | 210 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 69x77.5x210 cm |
| Net weight | 110 |
| Net weight | 110 kg |
| Gross weight | 130 |
| Package weight | 130 kg |
| Unit of weight | kg |
| Connection power kW | 0.22 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 660R G

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Shelf size mm | 515 x 515 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | Yes |

Refrigerator Metos More Eco GNC 1400

Digital control with temperature range +0°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- lockable, self closing doors
- removable door seals without use of tools
- automatic interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 8 pieces stainless steel grid shelves GN2/1 (650x530 mm)
- 8 pairs of grid supports



Refrigerator Metos More Eco GNC 1400

| | |
|-------------------------------|----------------------------|
| Product capacity | 780 litres |
| Inside measures mm | 1260x630x1445 |
| Item width mm | 1400 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 756 litres acc. to EN16825 |
| Package volume | 2.767 |
| Unit of volume | m3 |
| Package volume | 2.767 m3 |
| Package length | 143 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 143x90x215 cm |
| Net weight | 170 |
| Net weight | 170 kg |
| Gross weight | 190 |
| Package weight | 190 kg |
| Unit of weight | kg |
| Connection power kW | 0.42 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 100 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 1400

| | |
|---------------------|-------------------|
| Energy class rating | D |
| Raw material | stainless steel |
| GN size | 2/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos More Eco1 GNC 660R

- Temperature range 0°C...+10°C. Ambient temperature +38°C
- electronical keyboard, possibility to adjust set temperatures
 - stainless steel interior and exterior, except painted galvanised back wall
 - rounded inner corners makes it easy to clean the compartment
 - evaporator with fan is placed in the inner roof under a cover plate
 - automatic defrost and condensate evaporation
 - 60 mm polyurethane insulation
 - hermetic air-condensed compressor in the upper part of the cabinet
 - grids are easy to remove for cleaning and grid support rail distance is 55 mm
 - lockable, self closing door
 - right handed door, which is reversible if needed
 - removable door seals without use of tools
 - without interior light
 - sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 3 pcs plastic coated grid shelves 515x515 mm
- 3 pairs of grid supports



Refrigerator Metos More Eco1 GNC 660R

| | |
|-------------------------------|----------------------------|
| Product capacity | 293 litres |
| Inside measures mm | 540x520x1425 |
| Item width mm | 660 |
| Item depth mm | 750 |
| Item height mm | 2010 |
| Net volume l | 293 litres acc. to EN16825 |
| Package volume | 1.123 |
| Unit of volume | m3 |
| Package volume | 1.123 m3 |
| Package length | 69 |
| Package width | 77.5 |
| Package height | 210 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 69x77.5x210 cm |
| Net weight | 90 |
| Net weight | 90 kg |
| Gross weight | 105 |
| Package weight | 105 kg |
| Unit of weight | kg |
| Connection power kW | 0.22 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco1 GNC 660R

| | |
|---------------------|-------------------|
| Energy class rating | D |
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Shelf size mm | 515 x 515 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos Eco1 GNC 740R

Temperature range 0°C...+10°C. Ambient temperature +38°

- electronical keyboard, possibility to adjust set temperatures
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- evaporator with fan is placed in the inner roof under a cover plate
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- grids are easy to remove for cleaning and grid support rail distance is 55 mm
- lockable, self closing door
- right handed door, which is reversible if needed
- removable door seals without use of tools
- without interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 3 pcs plastic coated grid shelves GN2/1 (650x530 mm)
- 3 pairs of grid supports



Refrigerator Metos Eco1 GNC 740R

| | |
|-------------------------------|----------------------------|
| Product capacity | 380 litres |
| Inside measures mm | 600x630x1445 |
| Item width mm | 740 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 378 litres acc. to EN16825 |
| Package volume | 1.49 |
| Unit of volume | m3 |
| Package volume | 1.49 m3 |
| Package length | 77 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 77x90x215 cm |
| Net weight | 110 |
| Net weight | 110 kg |
| Gross weight | 125 |
| Package weight | 125 kg |
| Unit of weight | kg |
| Connection power kW | 0.24 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos Eco1 GNC 740R

| | |
|---------------------|-------------------|
| Energy class rating | C |
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos More Eco GNC 660R

Digital control with temperature range +0°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 60 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing right hinged door, lockable and reversible
- removable door seals without use of tools
- automatic interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves 515x515 mm
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 660R

| | |
|-------------------------------|----------------------------|
| Product capacity | 293 litres |
| Inside measures mm | 540x520x1425 |
| Item width mm | 660 |
| Item depth mm | 750 |
| Item height mm | 2010 |
| Net volume l | 293 litres acc. to EN16825 |
| Package volume | 1.123 |
| Unit of volume | m3 |
| Package volume | 1.123 m3 |
| Package length | 69 |
| Package width | 77.5 |
| Package height | 210 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 69x77.5x210 cm |
| Net weight | 105 |
| Net weight | 105 kg |
| Gross weight | 130 |
| Package weight | 130 kg |
| Unit of weight | kg |
| Connection power kW | 0.22 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 660R

| | |
|---------------------|-------------------|
| Energy class rating | D |
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | 0/10 |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Shelf size mm | 515 x 515 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos More Eco GNC 660L

Digital control with temperature range +0°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 60 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing left hinged door, lockable and reversible
- removable door seals without use of tools
- automatic interior light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves 515x515 mm
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 660L

| | |
|-------------------------------|----------------------------|
| Product capacity | 293 litres |
| Inside measures mm | 540x520x1425 |
| Item width mm | 660 |
| Item depth mm | 750 |
| Item height mm | 2010 |
| Net volume l | 293 litres acc. to EN16825 |
| Package volume | 1.123 |
| Unit of volume | m3 |
| Package volume | 1.123 m3 |
| Package length | 69 |
| Package width | 77.5 |
| Package height | 210 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 69x77.5x210 cm |
| Net weight | 105 |
| Net weight | 105 kg |
| Gross weight | 130 |
| Package weight | 130 kg |
| Unit of weight | kg |
| Connection power kW | 0.22 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 660L

| | |
|---------------------|-------------------|
| Energy class rating | D |
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Shelf size mm | 515 x 515 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4162263

Storage chiller Metos UR200S new design with three shelves

Electronic thermostat. Temperature range 2°C to 10°C



Full description

Technical specifications

Attachments

Electronic thermostat. Temperature range 2°C to 10°C

- fan assisted cooling
- automatic defrosting
- stainless steel cabinet
- reversible solid door
- lock
- 3 wire shelves white
- 4 adjustable feet, 2 rollers

GENERAL

| | |
|-------------|--|
| Description | Storage chiller Metos UR200S new design with three shelves |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|---------------------------|
| Product capacity | Gross/net volume 130/78 L |
| Item width mm | 600 |
| Item depth mm | 585 |
| Item height mm | 855 |
| Net volume l | 78 L |
| Package volume | 0.408 m3 |
| Package dimensions (LxWxH) | 69x65x91 cm |
| Net weight | 44 kg |
| Package weight | 49 kg |

TECHNICAL INFORMATION

| | |
|---------------------------|-----------------|
| Connection power kW | 0.1 |
| Connection voltage V | 220-240 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Remarks (electrical) | Climate class 4 |
| Type of the refrigerant | R600a |
| Quantity of refrigerant g | 35 |
| Sound level dB | 40 |

FEATURES

| | |
|---------------------|-------------------|
| Hinge location | right |
| Temperature area °C | +2°C...+10°C |
| Number of chambers | 1 |
| Shelf size mm | 505x415 |
| Lighting | without lighting |
| Cooling unit | With cooling unit |
| Stowage | shelves |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

INSTALLATION

| | |
|--------------|-------------------|
| Installation | under table model |
|--------------|-------------------|

ENERGY AND CONSUMPTION

| | |
|------------------------|------|
| Energy class rating | A |
| Daily power cons. kWh | 1.12 |
| Annual power cons. kWh | 409 |

Refrigerator Metos Start

MG50L TN HP R290

Temperature range 0°C...+10°C. Ambient temperature +43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc 430*530 mm stainless steel grids
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal, haccp



Refrigerator Metos Start MG50L TN HP R290

| | |
|-------------------------------|--------------|
| Product capacity | 388 litres |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres |
| Package volume | 1.084 |
| Unit of volume | m3 |
| Package volume | 1.084 m3 |
| Package length | 64 |
| Package width | 77 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x77x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50L TN HP R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | 0/10 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos Start

MG50L TNN HP R290

Temperature range -2°C...+8°C. Ambient temperature +43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- insulation polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc 430*530 mm stainless steel grids
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal, haccp



Refrigerator Metos Start MG50L TNN HP R290

| | |
|-------------------------------|--------------|
| Product capacity | 388 liters |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50L TNN HP R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | -2/+8 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Glassdoor refrigerator

Metos Start MG50LTNV HP

R290

Temperature range +2°C...+10°C. Ambient temperature +32°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc stainless steel grids 430*530 mm shelves and 4 pairs of grid supports
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed glass door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, kit 4 pc castors



Glassdoor refrigerator Metos Start MG50LTNV HP R290

| | |
|-------------------------------|----------------------------|
| Product capacity | 388 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres acc. to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 115 |
| Net weight | 115 kg |
| Gross weight | 128 |
| Package weight | 128 kg |
| Unit of weight | kg |
| Connection power kW | 0.3 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 303 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |
| Sound level dB | 48 |

Glassdoor refrigerator Metos Start MG50LTNV HP R290

| | |
|---------------------|-------------------|
| Energy class rating | E |
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | Yes |

Refrigerator Metos Start

MG50R TN GN 1/1 R290

Outer dimensions: 600*710*2080 mm. Net capacity 16 GN 1/1 containers

- temperature range 0°...+10°C
- ambient temperature +15°...+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to three alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- insulation with CFC and HCFC- free polyurethane
- hermetic air cooled cooling unit in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- four pair of guides for GN 1/1 container. Container lengthwise to cabinet.
- delivered with four pcs of 325*530 mm grid shelf. Stainless steel.
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- right handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light. Stylish led light in glass door models
- sturdy adjustable stainless steel feet
- low noise level, 48 dB(A)

Options for extra price:

- grid shelf, couple of slides for grids, kit 4 pc castors, foot pedal, haccp-



Refrigerator Metos Start MG50R TN GN 1/1 R290

| | |
|-------------------------------|----------------------------|
| Product capacity | 388 litres |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres acc. to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50R TN GN 1/1 R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 1/1 |
| Temperature area °C | 0/10 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos Start

MG50R TN HP R290

Temperature range 0°C...+10°C. Ambient temperature +43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc 430*530 mm stainless steel grids
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- right handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal, haccp



Refrigerator Metos Start MG50R TN HP R290

| | |
|-------------------------------|----------------------|
| Product capacity | 388 litres |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres |
| Package volume | 1.084 |
| Unit of volume | m ³ |
| Package volume | 1.084 m ³ |
| Package length | 64 |
| Package width | 77 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x77x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50R TN HP R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | 0/10 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator Metos Start

MG50R TNN HP R290

Temperature range -2°C...+8°C. Ambient temperature +43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- insulation polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc 430*530 mm stainless steel grids
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- right handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal, haccp



Refrigerator Metos Start MG50R TNN HP R290

| | |
|-------------------------------|--------------|
| Product capacity | 388 litres |
| Inside measures mm | 450x580x1370 |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 102 |
| Net weight | 102 kg |
| Gross weight | 115 |
| Package weight | 115 kg |
| Unit of weight | kg |
| Connection power kW | 0.28 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 200 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |

Refrigerator Metos Start MG50R TNN HP R290

| | |
|---------------------|-------------------|
| Sound level dB | 48 |
| Energy class rating | B |
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | -2/+8 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator fish/meat

Metos Start MG140 TNN HP

Temperature range -2°C...+8°C. Ambient temperature +43°C

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 75 mm polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- 8 pc stainless steel grid GN 2/1- 650*530 mm shelves and 4 pairs of grid supports
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing doors, which stays open when door angle is over 90°
- left and right handed doors
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors, foot pedal



Refrigerator fish/meat Metos Start MG140 TNN HP

| | |
|-------------------------------|-----------------------------|
| Product capacity | 1330 litres |
| Item width mm | 1400 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 1085 litres acc. to EN16825 |
| Package volume | 2.839 |
| Unit of volume | m3 |
| Package volume | 2.839 m3 |
| Package length | 145 |
| Package width | 89 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 145x89x220 cm |
| Net weight | 191 |
| Net weight | 191 kg |
| Gross weight | 216 |
| Package weight | 216 kg |
| Unit of weight | kg |
| Connection power kW | 0.47 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 353 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 109 |
| Sound level dB | 54 |

Refrigerator fish/meat Metos Start MG140 TNN HP

| | |
|---------------------|-------------------|
| Energy class rating | A |
| Raw material | stainless steel |
| GN size | 2/1 |
| Temperature area °C | -2/+8 |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Glassdoor refrigerator

Metos Start MG50RTNV HP R290

Temperature range +2°C...+10°C. Ambient temperature +32°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- evaporator with fan is placed in the inner roof under a cover plate
- 4 pc 430*530 mm stainless steel grids
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- right handed glass door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors



Glassdoor refrigerator Metos Start MG50RTNV HP R290

| | |
|-------------------------------|----------------------------|
| Product capacity | 388 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 300 litres acc. to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 115 |
| Net weight | 115 kg |
| Gross weight | 128 |
| Package weight | 128 kg |
| Unit of weight | kg |
| Connection power kW | 0.3 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 303 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 66 |
| Sound level dB | 48 |

Glassdoor refrigerator Metos Start MG50RTNV HP R290

| | |
|---------------------|-------------------|
| Energy class rating | E |
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | Yes |

CODE: MG4247493

Refrigerator Metos Start MMG70R TNN RC R134a for meat/fish



Technical specifications

Attachments

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MMG70R TNN RC R134a for meat/fish |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 liters |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 117 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 1.2 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 245 |
| Type of the refrigerant | R134a |
| Remarks (refrigeration) | remote cooled |
| Sound level dB | 48 |

FEATURES

| | |
|----------------|----------|
| Hinge location | right |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

Refrigerator/refrigerator

Metos Start MG25/25R TNN

HP R290

Two separate refrigerators. Temperature range -2°C...+8°C

- ambient temperature +15°C+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interiors and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartments
- fan evaporators are placed under the internal roofs in cabinets
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressors in the upper part of the cabinet
- 2 pc 430*530 mm stainless steel grid shelves / cabinet
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- self closing right handed doors, which stays open when door angle is over 90°
- removable door seals without use of tools
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelves, slides for grigs, castors



Refrigerator/refrigerator Metos Start MG25/25R TNN HP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 138/112 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 150+150 litres acc.to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 148 |
| Net weight | 148 kg |
| Gross weight | 161 |
| Package weight | 161 kg |
| Unit of weight | kg |
| Connection power kW | 0.875 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 850 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 66g+50g |
| Sound level dB | 48 |

Refrigerator/refrigerator Metos Start MG25/25R TNN HP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | -2/+8 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator/freezer Metos Start MG35/35L TNN BT HP R290

One refrigerator and one freezer. Temperature ranges

-2°C...+8°C / -15°C...-25°C

- ambient temperature +15°C+43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures

- overcooling function, keeps the compressor on work 30 minutes without breaks

- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm

- stainless steel interiors and exterior, except painted galvanised back wall

- rounded inner corners makes it easy to clean the compartments

- fan evaporator is placed out of the refrigerated compartment in upper cabinet and under the internal roof in lower cabinet

- automatic defrost and hot gas condensate evaporation, manual defrosting also possible

- 75 mm polyurethane insulation

- hermetic air-condensed compressors in the upper part of the cabinet

- 2 pc stainless steel grid GN 2/1- 650*530 mm shelves / cabinet

- grids are easy to remove for cleaning and grid support rail distance is 50 mm

- lockable, self closing doors, which stays open when door angle is over 90°

- left handed doors

- removable door seals without use of tools

- sturdy adjustable stainless steel feet



Options for extra price:

- grid shelves, slides for grigs, castors, sockel

Refrigerator/freezer Metos Start MG35/35L TNN BT HP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 217/173 litres |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 245+245 litres acc.to EN16825 |
| Package volume | 1.449 |
| Unit of volume | m3 |
| Package volume | 1.449 m3 |
| Package length | 74 |
| Package width | 89 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 155 |
| Net weight | 155 kg |
| Gross weight | 168 |
| Package weight | 168 kg |
| Unit of weight | kg |
| Connection power kW | 0.79 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 1050 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 74g+51g |
| Sound level dB | 48 |

Refrigerator/freezer Metos Start MG35/35L TNN BT HP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | -2/8 & -18/-22 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4247485

Refrigerator Metos Start MMG70R TN HP R290

Refrigerator Metos MG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the internal struct...



Full description

Technical specifications

Attachments

Refrigerator Metos MG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the internal structure of the equipment enables maximum utilization of the interior space.

- capacity 617 litres
- temperature range 0°C...+10°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 83 mm polyurethane insulation
- refrigerant R290
- hermetic air-condensed compressor in the upper part of the cabinet
- 4 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- moulded interior with rounded guide rails
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- right handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, castors, foot pedal, sockel

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MMG70R TN HP R290 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 liters |
| Inside measures mm | 540x670x1480 |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 117 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 245 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4247486

Refrigerator Metos Start MMG70L TN HP R290

Refrigerator Metos MG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the internal struct...



Full description

Technical specifications

Attachments

Refrigerator Metos MG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the internal structure of the equipment enables maximum utilization of the interior space.

- capacity 617 litres
- temperature range 0°C...+10°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 83 mm polyurethane insulation
- refrigerant R290
- hermetic air-condensed compressor in the upper part of the cabinet
- 4 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- moulded interior with rounded guide rails
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, castors, foot pedal, sockel

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MMG70L TN HP R290 |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 liters |
| Inside measures mm | 540x670x1480 |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 117 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 245 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

Refr./refr. Metos Start MG25/25L TNN HP R290

Two separate refrigerators. Temperature range -2°C...+8°C

- ambient temperature +15°C+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interiors and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartments
- fan evaporators are placed under the internal roofs in cabinets
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressors in the upper part of the cabinet
- 2 pc 430*530 mm stainless steel grid shelves / cabinet
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- self closing left handed doors, which stays open when door angle is over 90°
- removable door seals without use of tools
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelves, slides for grigs, castors



Refr./refr. Metos Start MG25/25L TNN HP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 138/112 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 150+150 litres acc.to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 148 |
| Net weight | 148 kg |
| Gross weight | 161 |
| Package weight | 161 kg |
| Unit of weight | kg |
| Connection power kW | 0.875 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 850 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 66g+50g |
| Sound level dB | 48 |

Refr./refr. Metos Start MG25/25L TNN HP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | -2/+8 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

Refrigerator/freezer Metos Start MG25/25L TNN BTHP R290

One refrigerator and one freezer. Temperature ranges -2°C ... +8°C for refrigerator and -18°C...-22°C for freezer

- ambient temperature +15°C+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interiors and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartments
- fan evaporators are placed under the internal roofs in cabinets
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- hermetic air-condensed compressors in the upper part of the cabinet
- 2 pc 430*530 mm stainless steel grid shelves / cabinet
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- self closing left handed doors, which stays open when door angle is over 90°
- removable door seals without use of tools
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelves, slides for grids, castors



Refrigerator/freezer Metos Start MG25/25L TNN BTHP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 138/112 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 150+150 litres acc.to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 152 |
| Net weight | 152 kg |
| Gross weight | 165 |
| Package weight | 165 kg |
| Unit of weight | kg |
| Connection power kW | 0.85 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 1050 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 66g+50g |
| Sound level dB | 48 |

Refrigerator/freezer Metos Start MG25/25L TNN BTHP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| Temperature area °C | -2/8 &-18/-22 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4247491

Glassdoor refrigerator Metos Start MMG70R TNV HP R290



Technical specifications

Attachments

GENERAL

| | |
|-------------|---|
| Description | Glassdoor refrigerator Metos Start MMG70R TNV HP R290 |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 litres |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 127 kg |
| Package weight | 140 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.27 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 345 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | +2°C...+10°C |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |

FEATURES

| | |
|------------------|----------|
| Fill in trolleys | No |
| Glass door | Yes |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | E |
|---------------------|---|

Refrigerator/freezer Metos Start MG35/35R TNN BT HP R290

One refrigerator and one freezer. Temperature ranges

-2°C...+8°C / -15°C...-25°C

- ambient temperature +15°C+43°

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures

- overcooling function, keeps the compressor on work 30 minutes without breaks

- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm

- stainless steel interiors and exterior, except painted galvanised back wall

- rounded inner corners makes it easy to clean the compartments

- fan evaporator is placed out of the refrigerated compartment in upper cabinet and under the internal roof in lower cabinet

- automatic defrost and hot gas condensate evaporation, manual defrosting also possible

- 75 mm polyurethane insulation

- hermetic air-condensed compressors in the upper part of the cabinet

- 2 pc stainless steel grid GN 2/1- 650*530 mm shelves / cabinet

- grids are easy to remove for cleaning and grid support rail distance is 50 mm

- lockable, self closing doors, which stays open when door angle is over 90°

- right handed doors

- removable door seals without use of tools

- sturdy adjustable stainless steel feet



Options for extra price:

- grid shelves, slides for grids, castors, socket

Refrigerator/freezer Metos Start MG35/35R TNN BT HP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 217/173 litres |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 245+245 litres acc.to EN16825 |
| Package volume | 1.449 |
| Unit of volume | m3 |
| Package volume | 1.449 m3 |
| Package length | 74 |
| Package width | 89 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 155 |
| Net weight | 155 kg |
| Gross weight | 168 |
| Package weight | 168 kg |
| Unit of weight | kg |
| Connection power kW | 0.79 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 1050 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 74g+51g |
| Sound level dB | 48 |

Refrigerator/freezer Metos Start MG35/35R TNN BT HP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | -2/8 & -18/-22 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4145661

Refrigerator Metos Start MG85L TNN R290

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range -2°C...+8°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- refrigerant R290
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- left hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|---------------------------------------|---|
| Description | Refrigerator Metos Start MG85L TNN R290 |
| <u>DIMENSIONS AND CAPACITY</u> | |
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |
| <u>TECHNICAL INFORMATION</u> | |
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 555 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |
| <u>FEATURES</u> | |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |
| <u>INSTALLATION</u> | |
| Installation | high model |
| <u>ENERGY AND CONSUMPTION</u> | |
| Energy class rating | A |

Glassdoor refrigerator

Metos Start MG140 TNV HP R290

Temperature range +2°C...+10°C. Ambient temperature +32°C

- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 75 mm polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- 8 pc stainless steel grid GN 2/1- 650*530 mm shelves and 4 pairs of grid supports
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing doors, which stays open when door angle is over 90°
- left and right handed doors
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors



Glassdoor refrigerator Metos Start MG140 TNV HP R290

| | |
|-------------------------------|-----------------------------|
| Product capacity | 1330 litres |
| Item width mm | 1400 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 1085 litres acc. to EN16825 |
| Package volume | 2.839 |
| Unit of volume | m3 |
| Package volume | 2.839 m3 |
| Package length | 145 |
| Package width | 89 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 145x89x220 cm |
| Net weight | 211 |
| Net weight | 211 kg |
| Gross weight | 236 |
| Package weight | 236 kg |
| Unit of weight | kg |
| Connection power kW | 0.47 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 453 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 110 |
| Sound level dB | 54 |

Glassdoor refrigerator Metos Start MG140 TNV HP R290

| | |
|---------------------|-------------------|
| Energy class rating | C |
| Raw material | stainless steel |
| Type | electric |
| Operation type | electronical |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Glass door | Yes |

Refrigerator/freezer Metos

Start MG25/25R TNNBT HP

R290

One refrigerator and one freezer. Temperature ranges -2°C ... +8°C for refrigerator and -18°C...-22°C for freezer

- ambient temperature +15°C+43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interiors and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartments
- fan evaporators are placed under the internal roofs in cabinets
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- polyurethane insulation
- refrigerant: R290
- hermetic air-condensed compressors in the upper part of the cabinet
- 2 pc 430*530 mm stainless steel grid shelves / cabinet
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- self closing right handed doors, which stays open when door angle is over 90°
- removable door seals without use of tools
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelves, slides for grids, castors



Refrigerator/freezer Metos Start MG25/25R TNNBT HP R290

| | |
|-------------------------------|-------------------------------|
| Product capacity | 138/112 litres |
| Item width mm | 600 |
| Item depth mm | 700 |
| Item height mm | 2080 |
| Net volume l | 150+150 litres acc.to EN16825 |
| Package volume | 1.056 |
| Unit of volume | m3 |
| Package volume | 1.056 m3 |
| Package length | 64 |
| Package width | 75 |
| Package height | 220 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 64x75x220 cm |
| Net weight | 152 |
| Net weight | 152 kg |
| Gross weight | 165 |
| Package weight | 165 kg |
| Unit of weight | kg |
| Connection power kW | 0.85 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 1050 |
| Type of the refrigerant | R290 |
| Remarks (refrigeration) | Quantity of refr. 66g+50g |
| Sound level dB | 48 |

Refrigerator/freezer Metos Start MG25/25R TNNBT HP R290

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| Temperature area °C | -2/8 &-18/-22 |
| Rail distance mm | 60 |
| Number of chambers | 2 |
| Shelf size mm | 430x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | No |

CODE: MG4145660

Refrigerator Metos Start MG85R TNN R290

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing ea...



Full description

Technical specifications

Attachments

Metos Wide cabinet MG85 is perfect choice, when you need more storing capacity, but don't want to narrow your working area. GN2/1 sized shelves makes storing easy and give you easy access also to back of the cabin.

- temperature range -2°C...+8°C
- ambient temperature +43°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 70 mm polyurethane insulation
- refrigerant R290
- 5 pcs stainless steel grid GN 2/1 (650x530 mm) shelves
- grids and support rails are easy to remove for cleaning and grid support rail distance is 59 mm, 24 positions
- lockable, self closing door, which stays open when door angle is over 90°
- right hinged door
- full height handle, easy to grip
- removable door seals without use of tools
- automatic cabinet light
- height-adjustable 150 mm steel feet (Hmax=160 mm - Hmin=97 mm)

Options for extra price:

- grid shelf, castors, foot pedal

GENERAL

| | |
|---------------------------------------|---|
| Description | Refrigerator Metos Start MG85R TNN R290 |
| <u>DIMENSIONS AND CAPACITY</u> | |
| Product capacity | 525 liters |
| Item width mm | 850 |
| Item depth mm | 760 |
| Item height mm | 2110 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.79 m3 |
| Package dimensions (LxWxH) | 94x85x224 cm |
| Net weight | 144 kg |
| Package weight | 154 kg |
| <u>TECHNICAL INFORMATION</u> | |
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 555 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |
| <u>FEATURES</u> | |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | 0°C...+10°C |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 85 |
| <u>INSTALLATION</u> | |
| Installation | high model |
| <u>ENERGY AND CONSUMPTION</u> | |
| Energy class rating | A |

CODE: MG4247487

Refrigerator Metos Start MMG70R TNN HP R290 for meat/fish



Technical specifications

Attachments

GENERAL

| | |
|-------------|---|
| Description | Refrigerator Metos Start MMG70R TNN HP R290 for meat/fish |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 liters |
| Inside measures mm | 540x670x1480 |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 117 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 1.2 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 245 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | -2°C...+8°C |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |

FEATURES

| | |
|------------------|-----------|
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4247488

Refrigerator Metos Start MMG70L TNN HP R290 for meat/fish



Technical specifications

Attachments

GENERAL

| | |
|-------------|---|
| Description | Refrigerator Metos Start MMG70L TNN HP R290 for meat/fish |
|-------------|---|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 liters |
| Inside measures mm | 540x670x1480 |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 117 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|------|
| Connection power kW | 0.26 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Startup current A | 1.2 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 245 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |

FEATURES

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | -2°C...+8°C |
| Rail distance mm | 60 |
| Shelf size mm | 650×530 |
| Lighting | LED |
| Cooling unit | With cooling unit |

FEATURES

| | |
|------------------|-----------|
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 70 |

ENERGY AND CONSUMPTION

| | |
|---------------------|---|
| Energy class rating | A |
|---------------------|---|

CODE: MG4247492

Glassdoor refrigerator Metos Start MMG70L TNV HP R290

Glass door refrigerator Metos MMG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the int...



Full description

Technical specifications

Attachments

Glass door refrigerator Metos MMG70 is energy efficient and keeps products very cold. The refrigerator is suitable for the needs of various kitchens and the internal structure of the equipment enables maximum utilization of the interior space.

- temperature range +2°C...+10°C
- ambient temperature +32°
- EVJ touch controller with big display of maximum 30 mm size numbers, possibility to adjust set temperatures
- overcooling function, keeps the compressor on work 30 minutes without breaks
- able to store up to 3 alarms, device provides the critical temperature values and duration of the alarm
- stainless steel interior and exterior, except painted galvanised back wall
- rounded inner corners makes it easy to clean the compartment
- monoblock condensing unit with fan evaporator placed out of the refrigerated compartment, which add the net capacity and makes it easier to clean inner roof
- automatic defrost and hot gas condensate evaporation, manual defrosting also possible
- 83 mm polyurethane insulation
- hermetic air-condensed compressor in the upper part of the cabinet
- 4 pc stainless steel grid GN 2/1- 650*530 mm shelves and 4 pairs of grid supports
- grids are easy to remove for cleaning and grid support rail distance is 50 mm
- lockable, self closing door, which stays open when door angle is over 90°
- left handed glass door, which is reversible if needed
- removable door seals without use of tools
- automatic cabinet light
- sturdy adjustable stainless steel feet

Options for extra price:

- grid shelf, couple of slides for grids, castors

GENERAL

| | |
|---------------------------------------|---|
| Description | Glassdoor refrigerator Metos Start MMG70L TNV HP R290 |
| <u>DIMENSIONS AND CAPACITY</u> | |
| Product capacity | 617 litres |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2080 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 127 kg |
| Package weight | 140 kg |
| <u>TECHNICAL INFORMATION</u> | |
| Connection power kW | 0.27 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | X4 |
| Type of electrical connection | Plug |
| Cooling capacity W | 345 |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 51 |
| Sound level dB | 48 |
| <u>FEATURES</u> | |
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | +2°C...+10°C |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | Yes |
| Model | START 70 |
| <u>ENERGY AND CONSUMPTION</u> | |
| Energy class rating | E |

CODE: MG4247495

Refrigerator Metos Start MMG70R TN RC remote cooling



Technical specifications

Attachments

GENERAL

| | |
|-------------|--|
| Description | Refrigerator Metos Start MMG70R TN RC remote cooling |
|-------------|--|

DIMENSIONS AND CAPACITY

| | |
|----------------------------|----------------------------|
| Product capacity | 617 litres |
| Inside measures mm | 540x670x1480 |
| Item width mm | 700 |
| Item depth mm | 830 |
| Item height mm | 2090 |
| Net volume l | 490 litres acc. to EN16825 |
| Package volume | 1.449 m3 |
| Package dimensions (LxWxH) | 74x89x220 cm |
| Net weight | 107 kg |
| Package weight | 120 kg |

TECHNICAL INFORMATION

| | |
|-------------------------------|---------------|
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Protection rating (IP) | 2X |
| Type of electrical connection | Plug |
| Type of the refrigerant | R134a |
| Remarks (refrigeration) | Remote cooled |

FEATURES

| | |
|--------------------|-----------------|
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Rail distance mm | 60 |
| Number of chambers | 1 |
| Shelf size mm | 650x530 |
| Lighting | LED |
| Cooling unit | Remote cooled |
| Defrosting | automatic |
| Fill in trolleys | No |
| Glass door | No |
| Model | START 70 |

Refrigerator Metos More Eco GNC 740L G

Digital control with temperature range +2°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing left hinged glass door, lockable and reversible
- removable glass door seals without use of tools
- automatic interior LED light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves GN2/1 (650x530 mm)
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 740L G

| | |
|-------------------------------|----------------------------|
| Product capacity | 380 litres |
| Inside measures mm | 600x630x1445 |
| Item width mm | 740 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 378 litres acc. to EN16825 |
| Package volume | 1.49 |
| Unit of volume | m3 |
| Package volume | 1.49 m3 |
| Package length | 77 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 77x90x215 cm |
| Net weight | 125 |
| Net weight | 125 kg |
| Gross weight | 145 |
| Package weight | 145 kg |
| Unit of weight | kg |
| Connection power kW | 0.24 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 740L G

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | left |
| GN size | 2/1 |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Lighting | LED |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | Yes |

Refrigerator Metos More Eco GNC 740R G

Digital control with temperature range +2°C~+10°C. Ambient temperature +38°C

- stainless steel body, except painted galvanized back panel
- rounded inner corners, easy to clean
- evaporator top-mounted
- automatic defrost and condensate evaporation
- 70 mm polyurethane insulation
- removable grid shelves and support rail distance is 55 mm
- self closing right hinged glass door, lockable and reversible
- removable glass door seals without use of tools
- automatic interior LED light
- sturdy adjustable stainless steel feet

DELIVERY INCLUDES

- 4 pieces stainless steel grid shelves GN2/1 (650x530 mm)
- 4 pairs of grid supports



Refrigerator Metos More Eco GNC 740R G

| | |
|-------------------------------|----------------------------|
| Product capacity | 380 litres |
| Inside measures mm | 600x630x1445 |
| Item width mm | 740 |
| Item depth mm | 870 |
| Item height mm | 2050 |
| Net volume l | 378 litres acc. to EN16825 |
| Package volume | 2.767 |
| Unit of volume | m3 |
| Package volume | 2.767 m3 |
| Package length | 143 |
| Package width | 90 |
| Package height | 215 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 143x90x215 cm |
| Net weight | 125 |
| Net weight | 125 kg |
| Gross weight | 145 |
| Package weight | 145 kg |
| Unit of weight | kg |
| Connection power kW | 0.24 |
| Fuse Size A | 10 |
| Connection voltage V | 230 |
| Number of phases | 1N |
| Frequency Hz | 50 |
| Protection rating (IP) | 20 |
| Type of electrical connection | Plug |
| Type of the refrigerant | R290 |
| Quantity of refrigerant g | 75 |
| Sound level dB | 55 |

Refrigerator Metos More Eco GNC 740R G

| | |
|---------------------|-------------------|
| Raw material | stainless steel |
| Hinge location | right |
| GN size | 2/1 |
| Temperature area °C | +2C - +10C |
| Rail distance mm | 56 |
| Number of chambers | 1 |
| Cooling unit | With cooling unit |
| Defrosting | automatic |
| Temperature probe | No |
| Fill in trolleys | No |
| Glass door | Yes |



По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижегород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: mhi@nt-rt.ru || сайт: <http://metos.nt-rt.ru/>