

Product Code: MBCFT250W 17-166

Modular Blast Chiller with 900mm door width c/w 25mm floor and integral ramp



Features & Benefits

- MBCT models are supplied floorless for blast chilling application only
- Chilling capacity 70°C to 3°C in less than 90 minutes within specifications. Entry temperature of up to 90°C for chilling
- Freezing capacity from 70° to -18°C in less than 240 minutes within specifications
- All models supplied less condensing unit for remote application. Separate electrical supply required for condensing unit (3 phase+neutral)
- Intuitive easy touch control panel Just press and go with easy to use colour coding to indicate cycle status.
- Foster Circulair air circulation system ensures uniform chilling whilst protecting the food surface
- · Operator-friendly fans cut-out whenever door is opened
- HACCP software is available as an option in 3 formats for data retrieval and management

White lam ext and door / white Standard control panel Doors Solid Standard Left Hand Hinged Door Option Product Extras Hold Facility Option

External Finish

| tandard | |
|----------|--------------------------------------|
| Option | |
| Option | |
| Standard | |
| | Electrical, Service & Ecodesign Data |
| | |
| | |
| tandard | |
| tandard | |
| tandarc | |
| tandarc | |
| tandarc | |
| | |

Option

TBC

Footnotes

- MBC models are supplied floorless for blast chilling application only.
- · Control panel sprayed white
- Capacity 75kg. Chilling capacity 70oC to 3oC in less than 90 minutes within specifications. Entry temperature or up to 90oC for chilling.
- Anti Condensation heater to control panel recommended where products are installed in an ambient below 15oC
 e.g. Prep rooms
- Condensing Unit: All models supplied less condensing unit for remote application. Separate electrical supply required for condensing unit (3 phase + neutral).

RS485 connection for HACCP

data logging

Noise dBA @ 1m











