

Cooling Bath 126 kg

Model – Cooling bath 126 kg with pull-out baskets



metos
cooking solutions

Metos Cooking Solutions

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Utdragbara korgar som standard, stapelbara korgar mot specialbeställning.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 126 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

14 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
1 pcs cage for 14 baskets
1 pcs basket trolley

Bath

Kg per batch	126 kg
Water capacity	576 L
Water Consumption	450 L
Dimensions L x W x H	1544 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	3 kW
Input current, amp	10 A
Drain diameter	100 mm
Cold water	3/4" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Weight with baskets without water	350 kg
Weight with water, baskets, product	926 kg

Crane

Dimensions, rail length x height	3094 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit ANL-Q 070 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

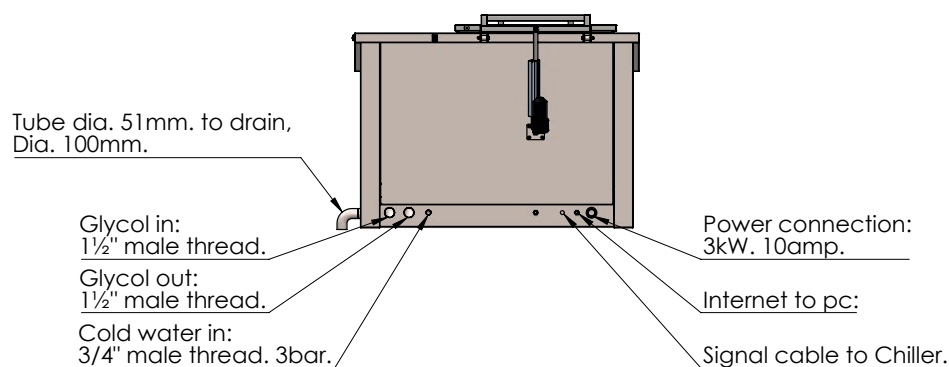
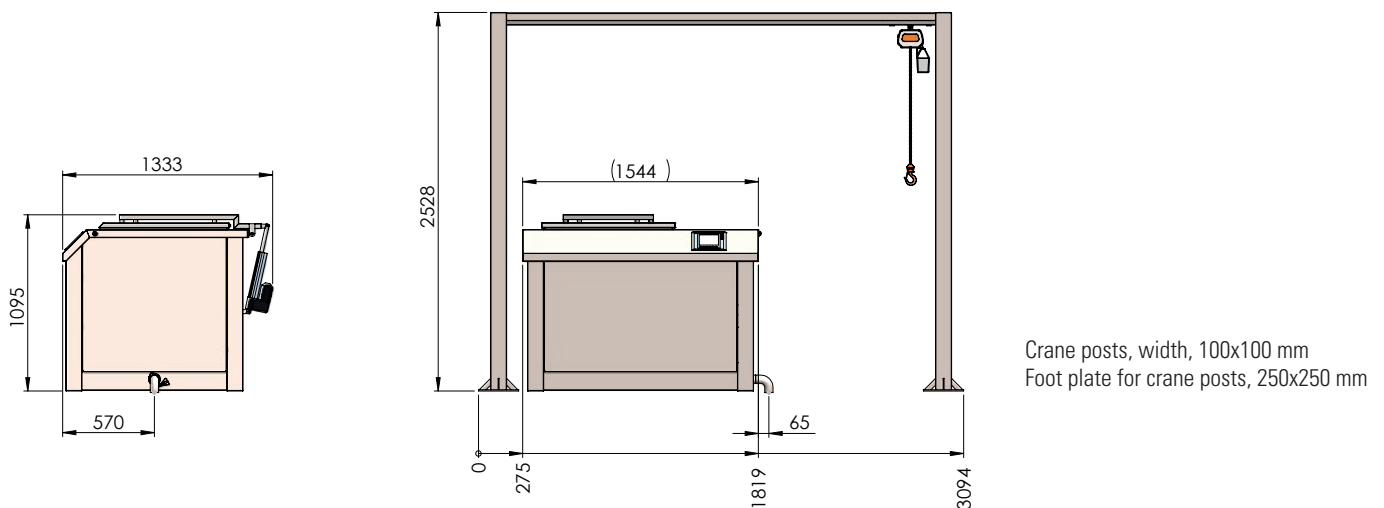
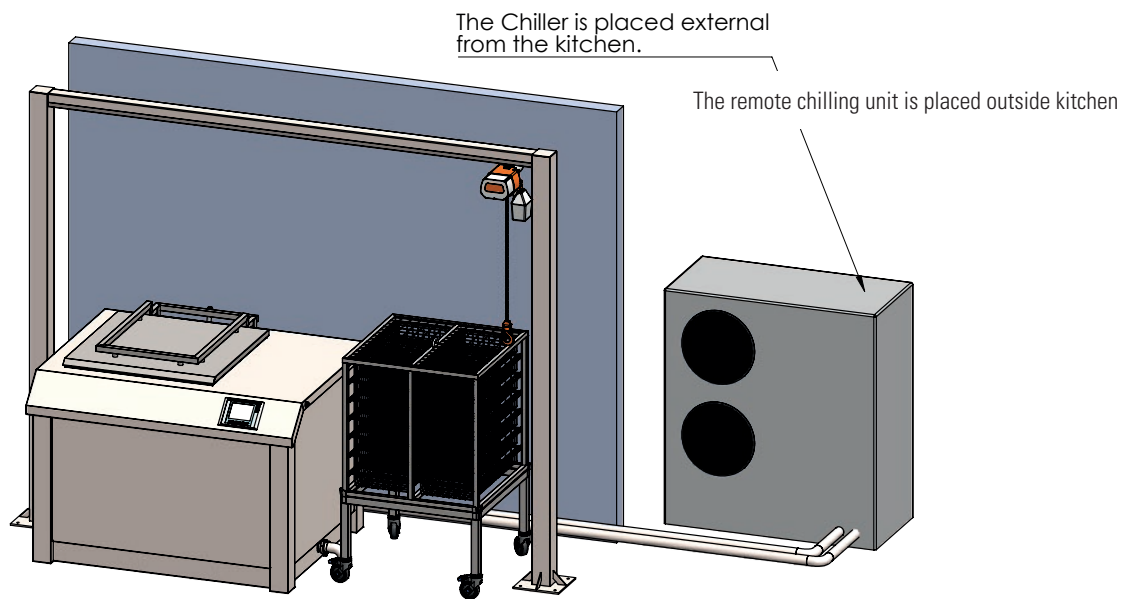
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit ANL-Q 070

Cooling capacity	16,7 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	2834 l/h by 159 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	5 kW
Input current, amp	11 A
Dimensions L x W x H	1165 x 550 x 1281 mm
Weight including glycol	226 kg

Cooling Bath 126 kg

metos



Glycol / cooling water connection between bath and chiller must be 38 mm stainless steel pipe 1,5" male thread, length max 20 metres.

Cooling Bath 190 kg

Model – Cooling bath 190 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 190 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

21 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
1 pcs cage for 7 baskets + 1 pcs cage for 14 baskets
2 pcs basket trolley

Bath

Kg per batch	190 kg
Water capacity	864 L
Water Consumption	660 L
Dimensions L x W x H	1944 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	3 kWh
Input current, amp	10 A
Drain diameter	100 mm
Cold water	1" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Weight with baskets without water	400 kg
Weight with water, baskets, product	1250 kg

Crane

Dimensions, rail length x height	3494 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit ANL-Q 090 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

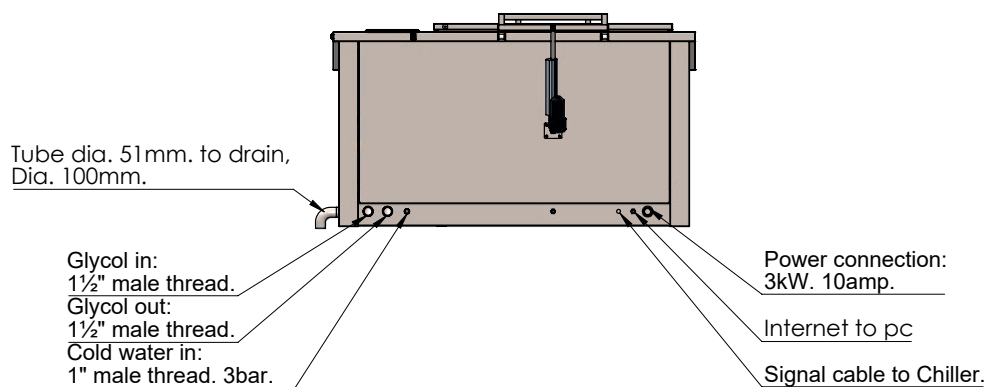
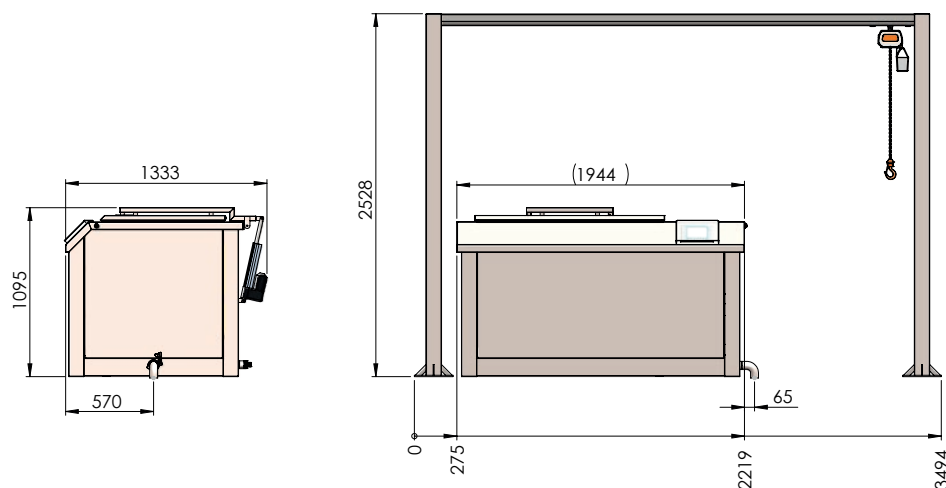
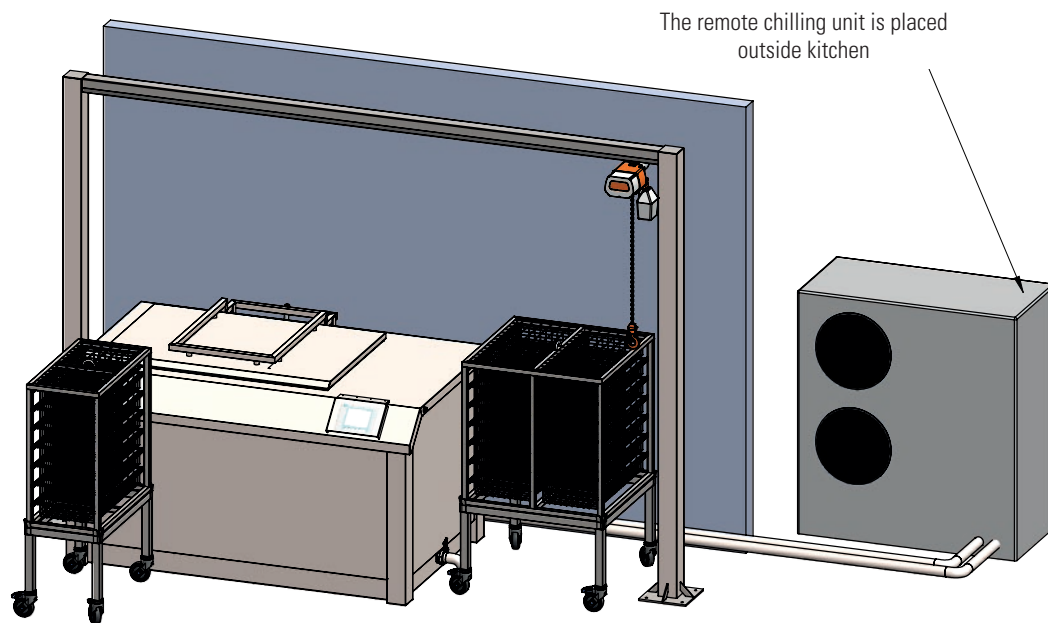
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit ANL-Q 090

Cooling capacity	22,5 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	3831 l/h by 140 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	6,8 kW
Input current, amp	14 A
Dimensions L x W x H	1165 x 550 x 1281 mm
Weight including glycol	262 kg

Cooling Bath 190 kg

metos



Glycol / cooling water connection between bath and chiller must be 38 mm stainless steel pipe 1,5" male thread, length max 20 metres.

Cooling Bath 250 kg

Model – Cooling bath 250 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 250 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

28 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
2 pcs cage for 14 baskets
2 pcs basket trolley

Bath

Kg per batch	250 kg
Water capacity	1152 L
Water Consumption	900 L
Dimensions L x W x H	2344 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	3 kW
Input current, amp	10 A
Drain diameter	100 mm
Cold water	1" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Weight with baskets without water	550 kg
Weight with water, baskets, product	1700 kg

Crane

Dimensions, rail length x height	3894 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit ANL-Q 152 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

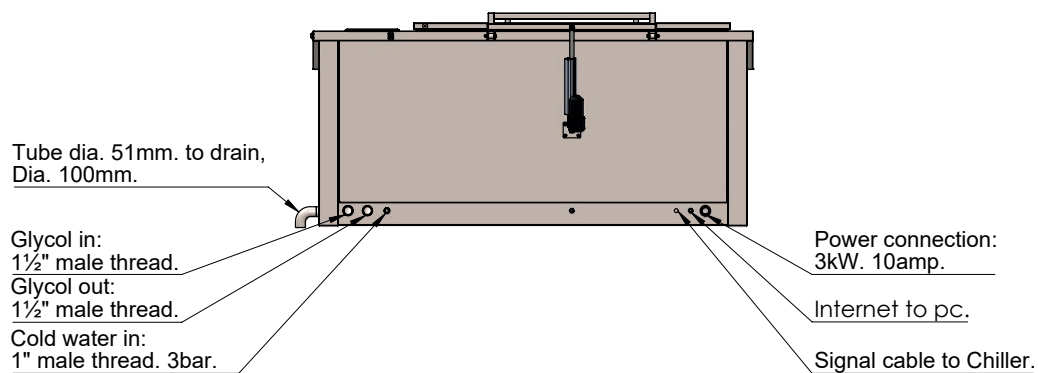
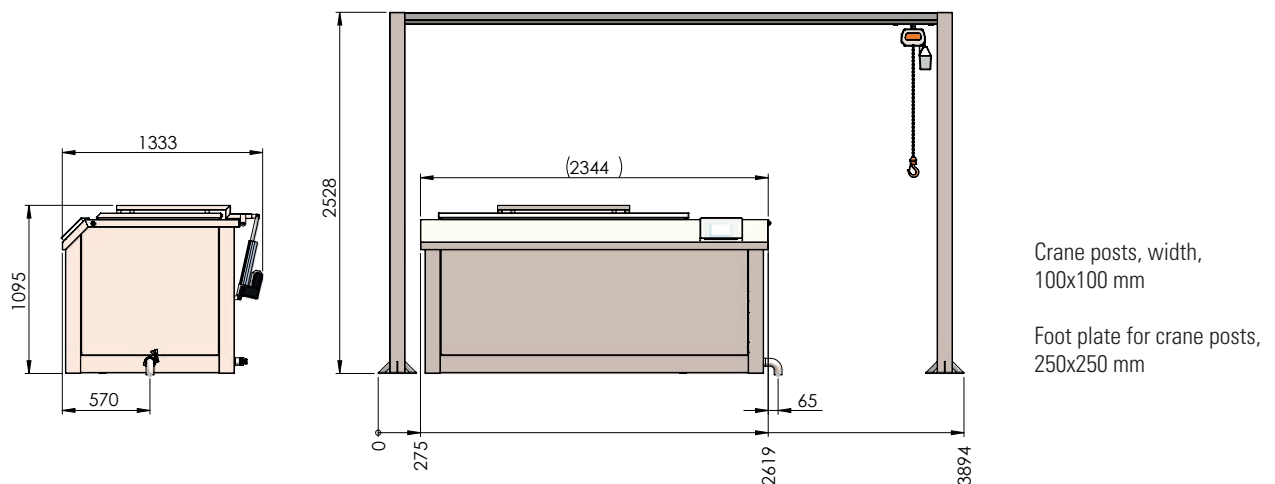
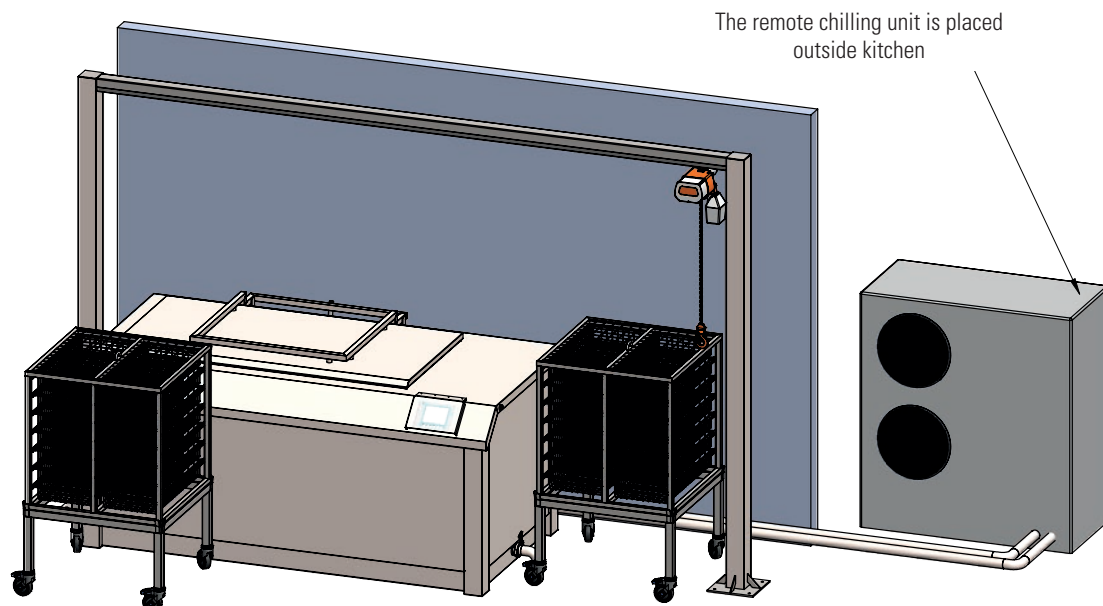
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit ANL-Q 152

Cooling capacity	33,3 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	5669 l/h. by 185 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	10,6 kW
Input current, amp	21 A
Dimensions L x W x H	1750 x 750 x 1450 mm
Weight including glycol	464 kg

Cooling Bath 250 kg

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Glycol / cooling water connection between bath and chiller must be 38 mm stainless steel pipe 1,5" male thread, length max 20 metres.

Cooling Bath 300 kg

Model – Cooling bath 300 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 300 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

35 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
1 pcs cage for 7 baskets +2 pcs cage for 14 baskets
3 pcs basket trolley

Bath

Kg per batch	300 kg
Water capacity	1440 L
Water Consumption	1140 L
Dimensions L x W x H	2744 x 1304 x 1094 mm
Power supply	3x400V + Earth, 50 Hz
Input power	3 kW
Input current, amp	10 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	1 pcs
Weight with baskets without water	700 kg
Weight with water, baskets, product	2140 kg

Crane

Dimensions, rail length x height	4294 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit ANL-Q 152 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

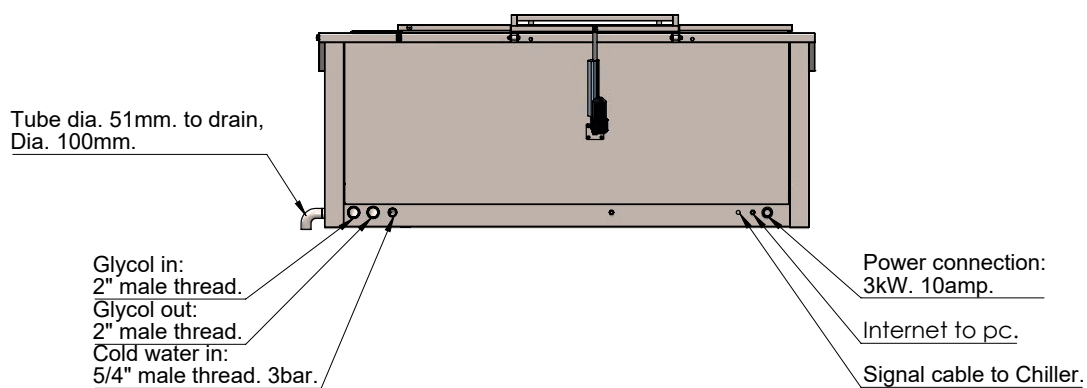
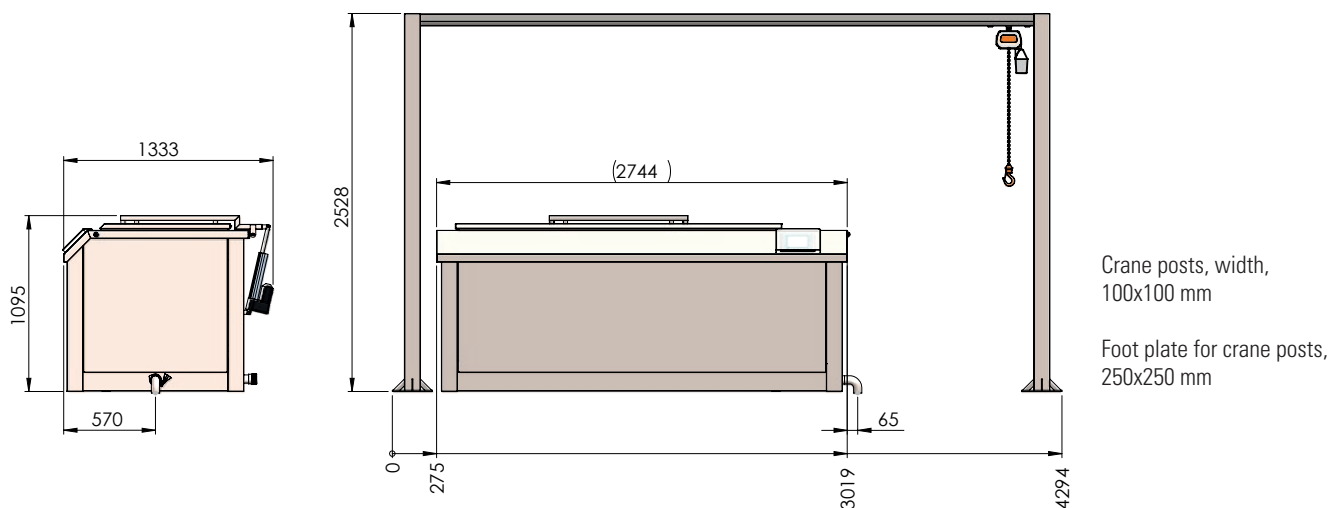
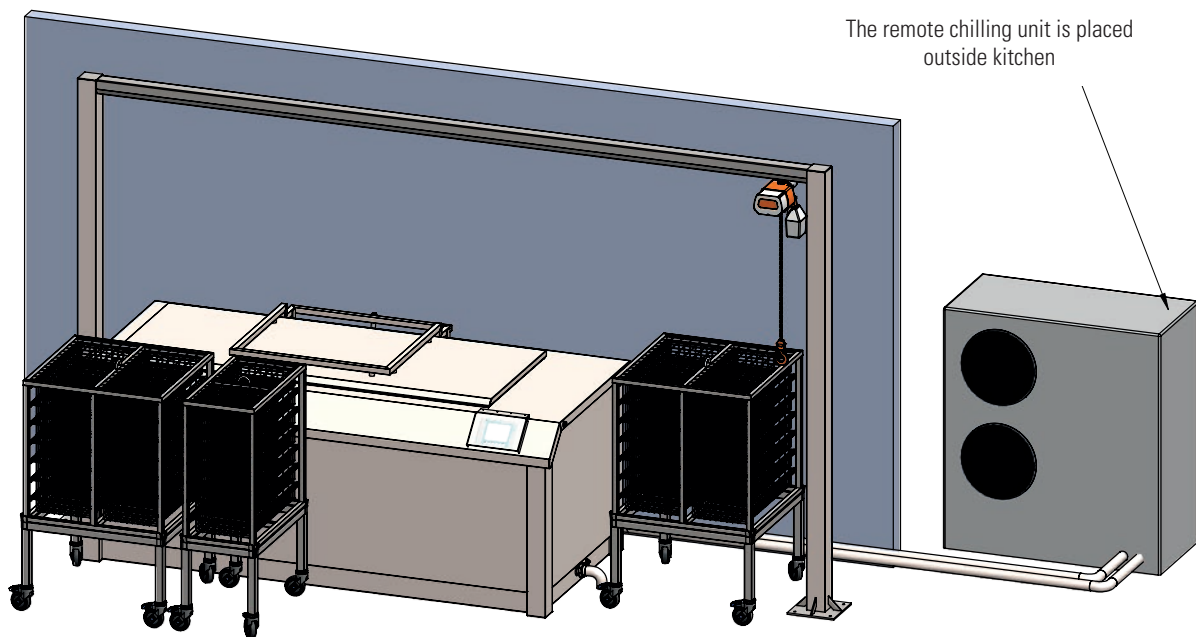
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit ANL-Q 152

Cooling capacity	33,3 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	5669 l/h. by 185 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	10,6 kW
Input current, amp	21 A
Dimensions L x W x H	1750 x 750 x 1450 mm
Weight including glycol	464 kg

Cooling Bath 300 kg

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Glycol / cooling water connection between cooling bath and chiller must be 54 mm stainless steel pipe 2" male thread, maximum 20 m

Cooling Bath 378 kg

Model – Cooling bath 378 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 378 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

42 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
3 pcs cage for 14 baskets
3 pcs basket trolley

Bath

Kg per batch	378 kg
Water capacity	1728 L
Water Consumption	1350 L
Dimensions L x W x H	3144 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	6 kW
Input current, amp	13 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Weight with baskets without water	850 kg
Weight with water, baskets, product	2578 kg

Crane

Dimensions, rail length x height	4694 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit ANL-Q 202 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

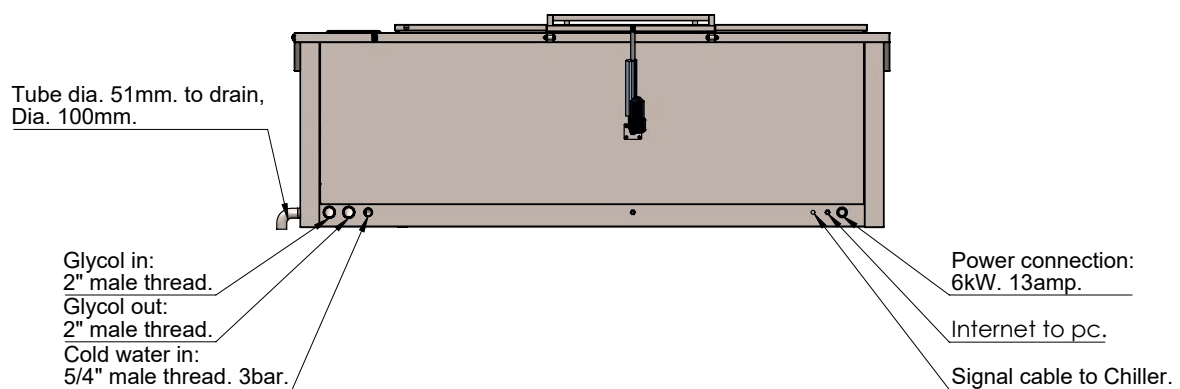
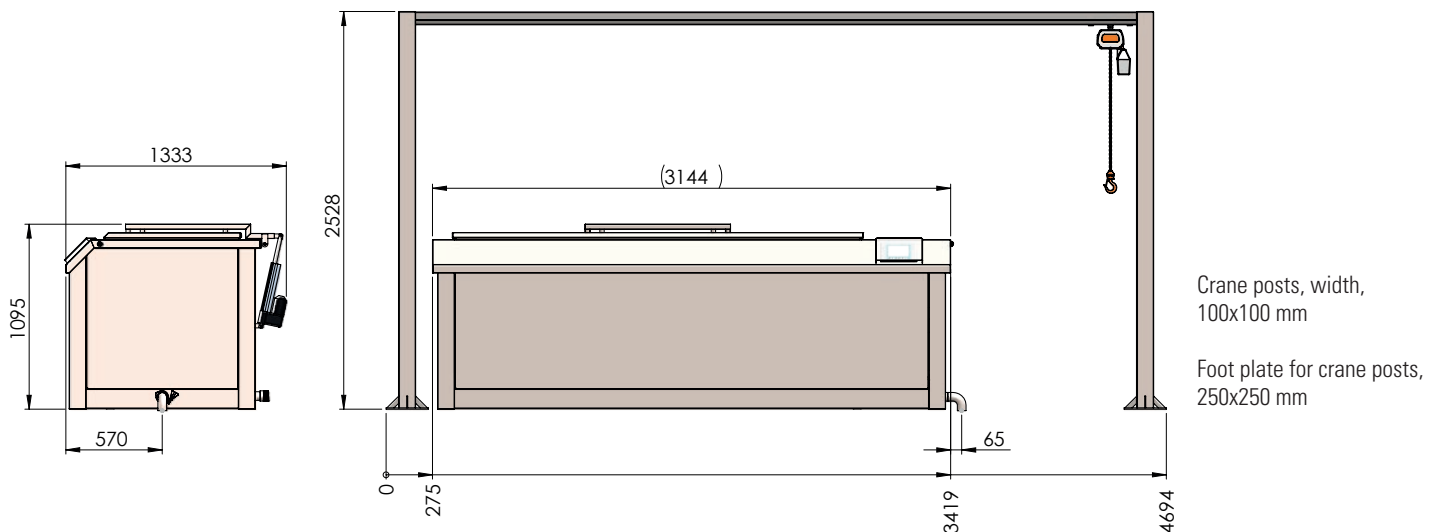
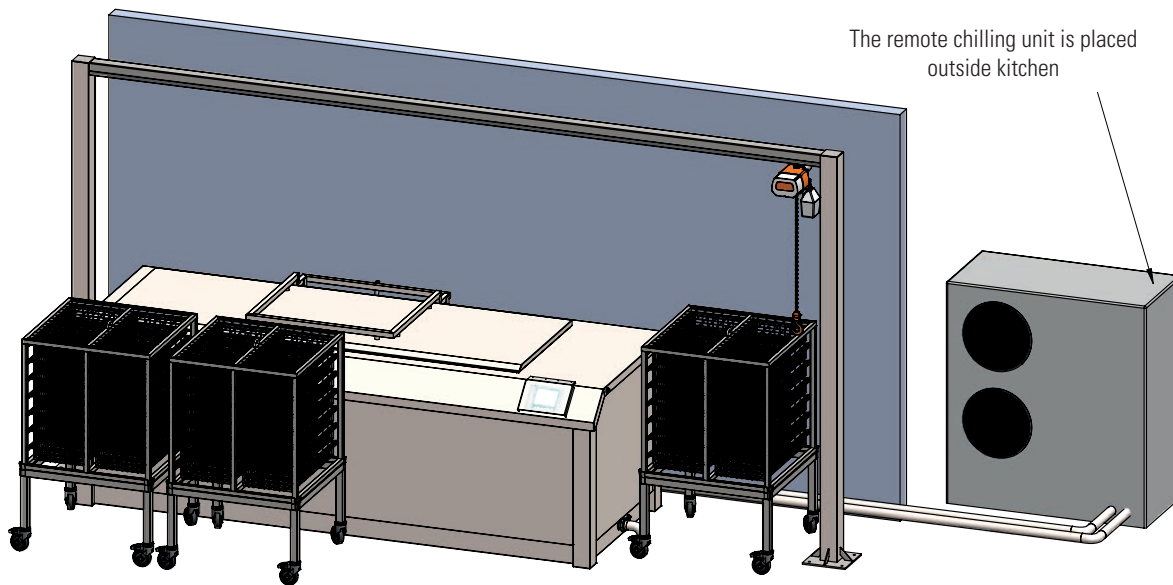
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit ANL-Q 202

Cooling capacity	43,3 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	7387 l/h by 159 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	13,8 kW
Input current, amp	27 A
Dimensions L x W x H	1750 x 750 x 1450 mm
Weight including glycol	500 kg

Cooling Bath 378 kg

metos



Glycol / cooling water connection between cooling bath and chiller must be 54 mm stainless steel pipe 2" male thread, maximum 20 m

Cooling Bath 450 kg

Model – Cooling bath 450 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 450 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

49 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
1 pcs cage for 7 baskets +3 pcs cage for 14 baskets
4 pcs basket trolley

Bath

Kg per batch	450 kg
Water capacity	2016 L
Water Consumption	1550 L
Dimensions L x W x H	3544 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	9 kW
Input current, amp	16 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Weight with baskets without water	1000 kg
Weight with water, baskets, product	3000 kg

Crane

Dimensions, rail length x height	5094 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit NRB-L282 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- 2 pcs separate cooling circuits (regarding the freon quantity)
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the NRB Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

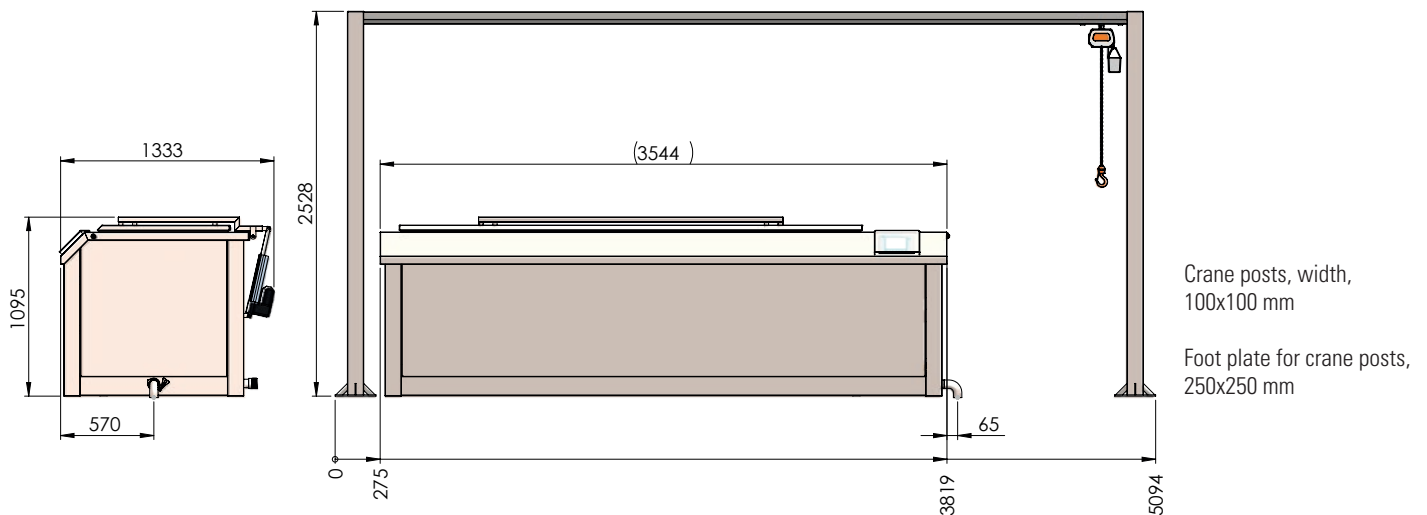
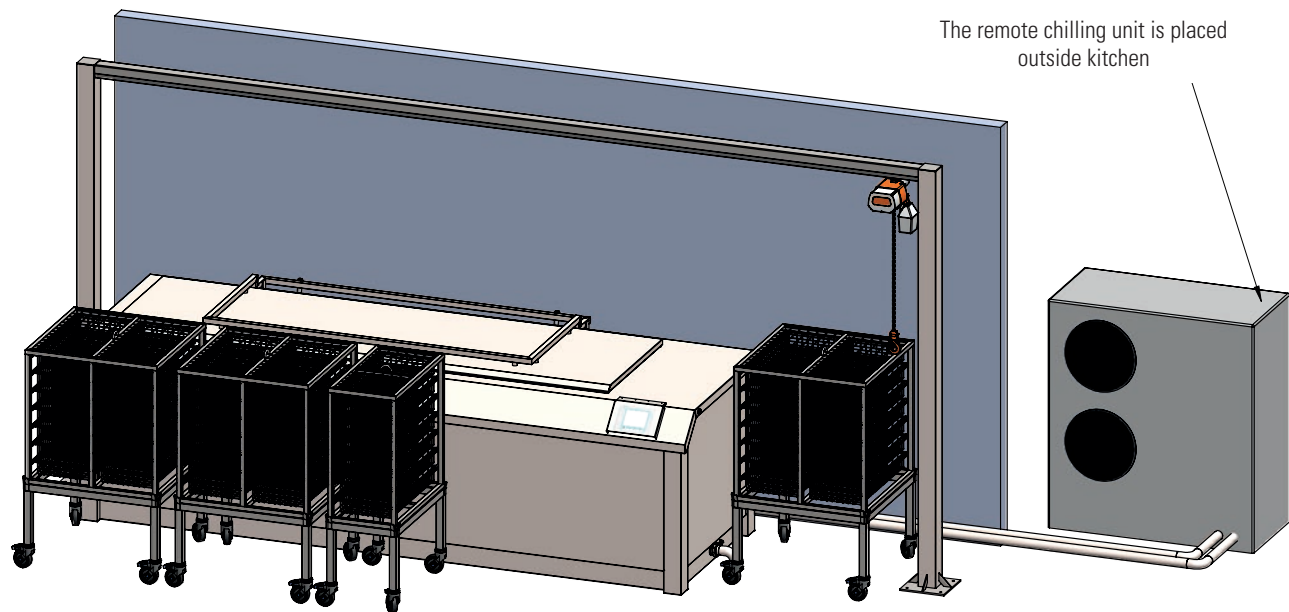
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit NRB-L282

Cooling capacity	56,5 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	9734 l/h by 37 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power,	19,8 kW
Input current, amp	35 A
Dimensions L x W x H	2450 x 1100 x 1680 mm
Weight including glycol	1110 kg

Cooling Bath 450 kg

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Tube dia. 51mm. to drain,
Dia. 100mm.

Glycol in:
2" male thread.
Glycol out:
2" male thread.
Cold water in:
5/4" male thread. 3bar.

Power connection:
9kW. 16amp.

Internet to pc.

Signal cable to Chiller.

Glycol / cooling water connection between cooling bath and chiller must be
54 mm stainless steel pipe 2" male thread, maximum 20 m

Cooling Bath 500 kg

Model – Cooling bath 500 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 500 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

56 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
4 pcs cage for 14 baskets
4 pcs basket trolley

Bath

Kg per batch	500 kg
Water capacity	2304 L
Water Consumption	1800 L
Dimensions L x W x H	3944 x 1304 x 1094 mm
Power supply	3x400V + Earth, 50 Hz
Input power	9 kW
Input current, amp	16 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Weight with baskets without water	1150 kg
Weight with water, baskets, product	3450 kg

Crane

Dimensions, rail length x height	5494 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit NRB-L 302 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- 2 pcs separate cooling circuits (regarding the freon quantity)
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the NRB Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

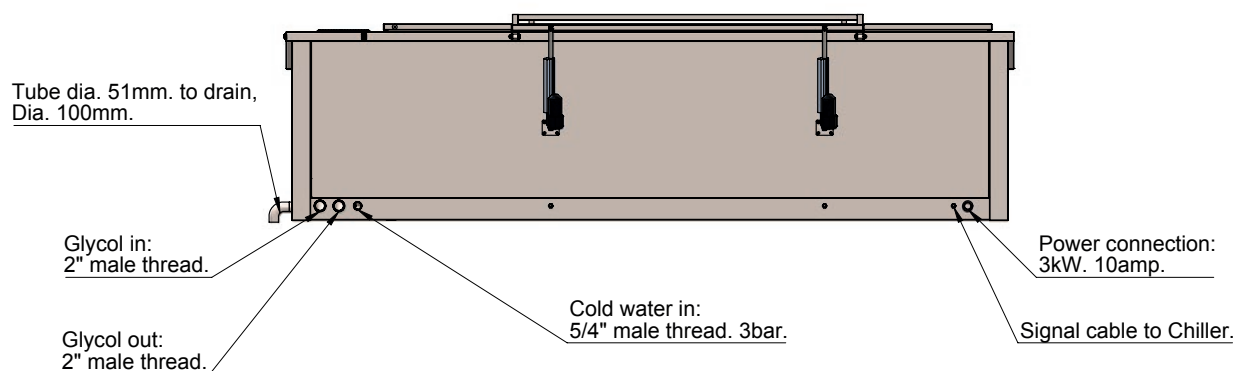
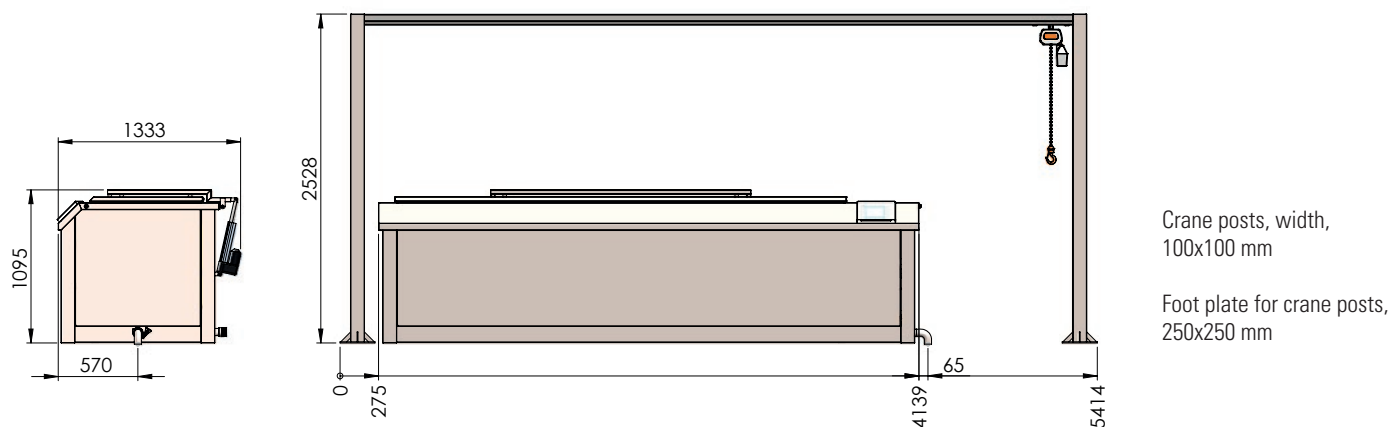
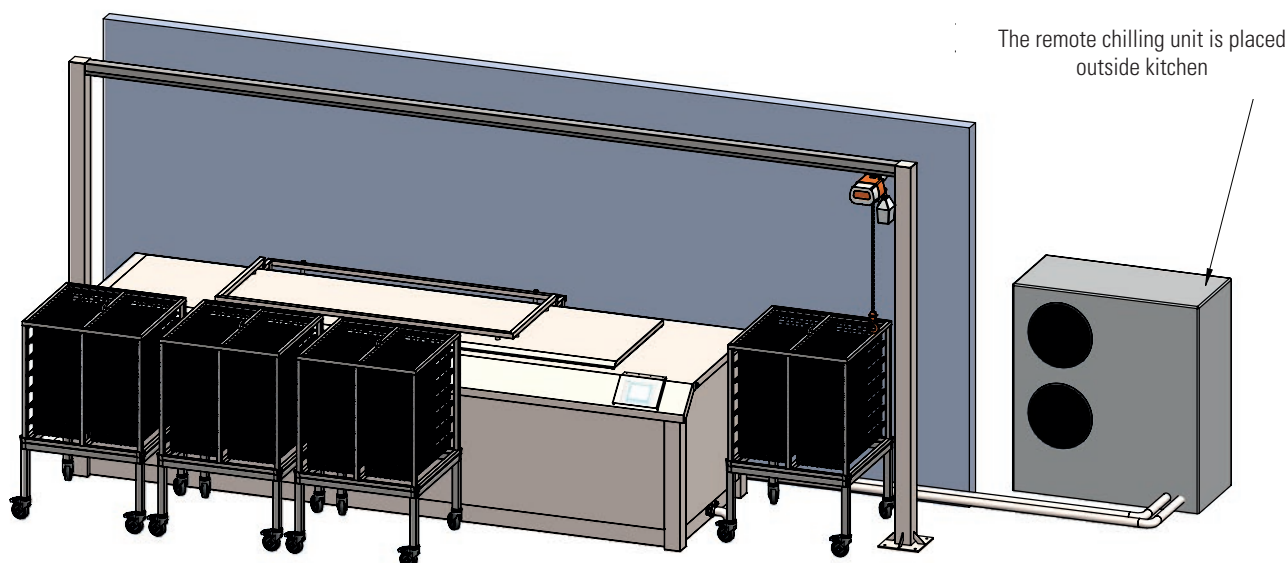
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit NRB-L 302

Cooling capacity	64,3 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	11090 l/h by 48 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power,	22,2 kW
Input current, amp	41 A
Dimensions L x W x H	2450 x 1100 x 1680 mm
Weight including glycol	1128 kg

Cooling Bath 500 kg

metos



Glycol / cooling water connection between cooling bath and chiller must be 54 mm stainless steel pipe 2" male thread, maximum 20 m

Cooling Bath 1000 kg

Model – Cooling bath 1000 kg with pull-out baskets



Pull-out baskets as standard, stackable baskets on special order.

Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Cooling bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 1000 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- The cool down period depends on product type and the layer thickness
- The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cold water must be changed as needed.

112 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
8 pcs cage for 14 baskets
8 pcs basket trolley

Bath

Kg per batch	1000 kg
Water capacity	4608 L
Water Consumption	3600 L
Dimensions L x W x H	7144 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	9 kW
Input current, amp	16 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	3 pcs
Weight with baskets without water	1900 kg
Weight with water, baskets, product	6500 kg

Crane

Dimensions, rail length x height	8694 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Remote Chilling Unit NRB-L 604 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- 2 pcs separate cooling circuits (regarding the freon quantity)
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the NRB Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

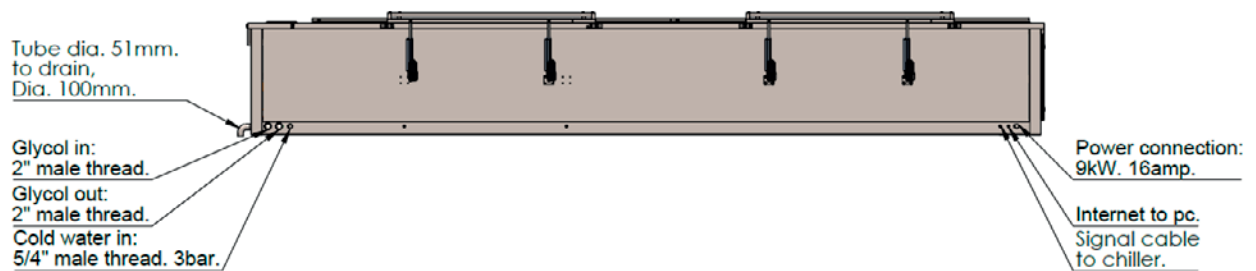
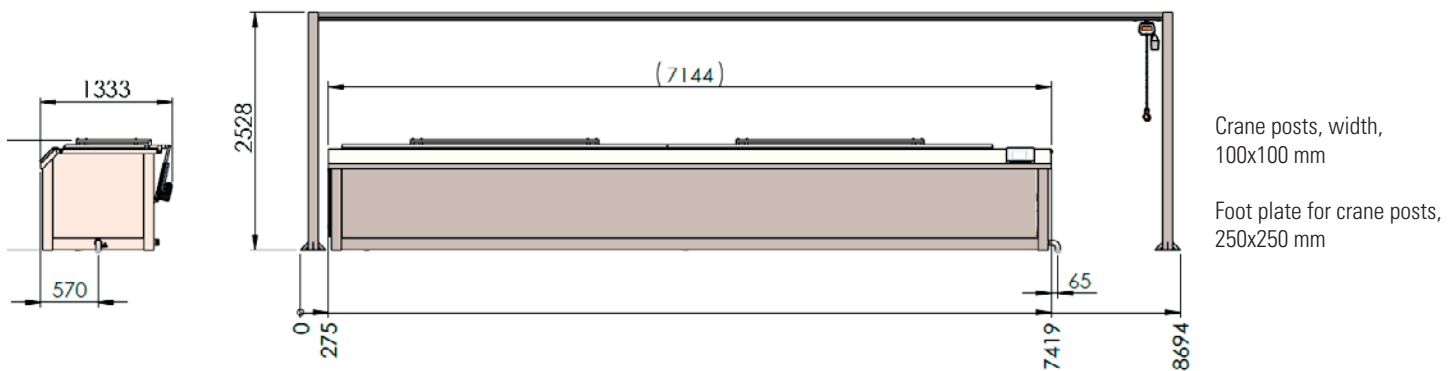
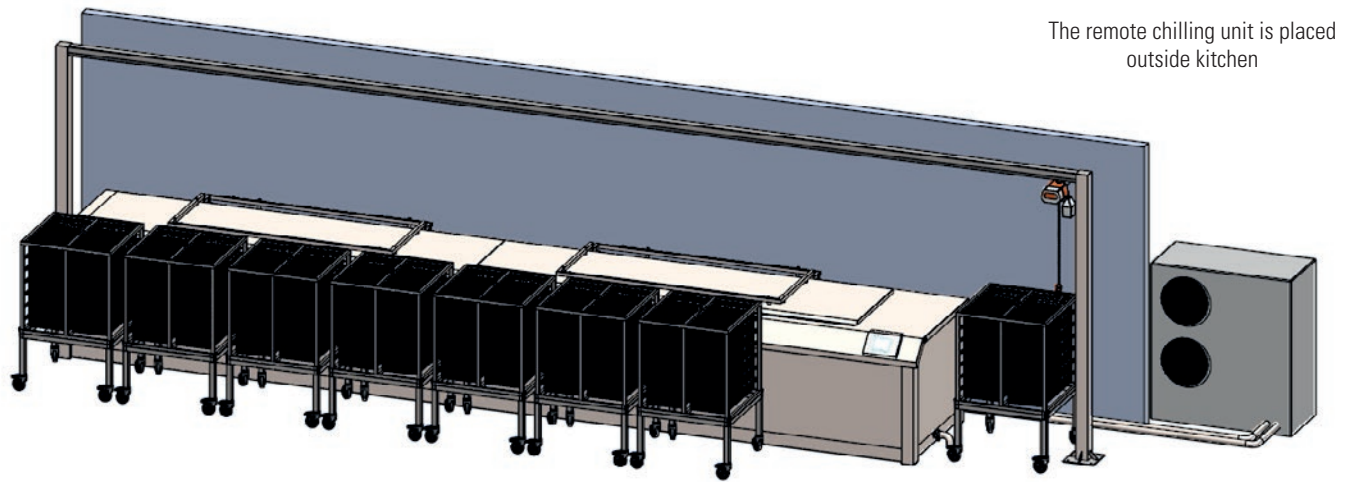
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

Chilling Unit NRB-L 604

Cooling capacity	121,5 kWh at -1°C in flow / +4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	20937 l/h by 46 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power,	47,6 kW
Input current, amp	82 A
Dimensions L x W x H	3200 x 1100 x 1900 mm
Weight including glycol	1560 kg

Cooling Bath 1000 kg

metos



Glycol / cooling water connection between cooling bath and chiller must be 54 mm stainless steel pipe 2" male thread, maximum 20 m