

Sous Vide Bath 126 kg

Model – Sous vide bath 126 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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Metos Cooking Solutions

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

Bath

Kg per batch	126 kg
Water capacity	576 L
Water consumption	450 L
Dimensions L x W x H	1764 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	34 kW
Input current, amp	49 A
Drain diameter	100 mm
Cold water	3/4" 3 bar
Hot water	3/4" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Electric heating elements	4
Weight with baskets without water	400 kg
Weight with water, baskets, product	976 kg

Crane

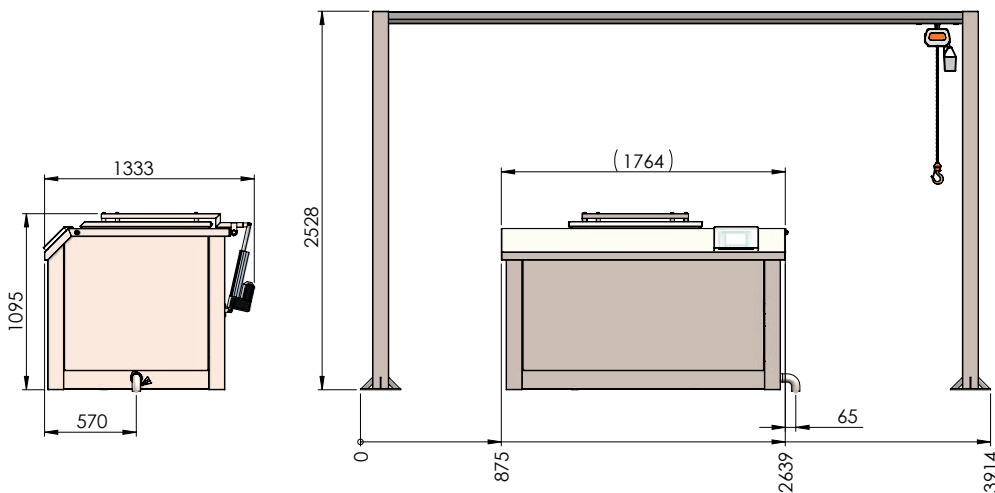
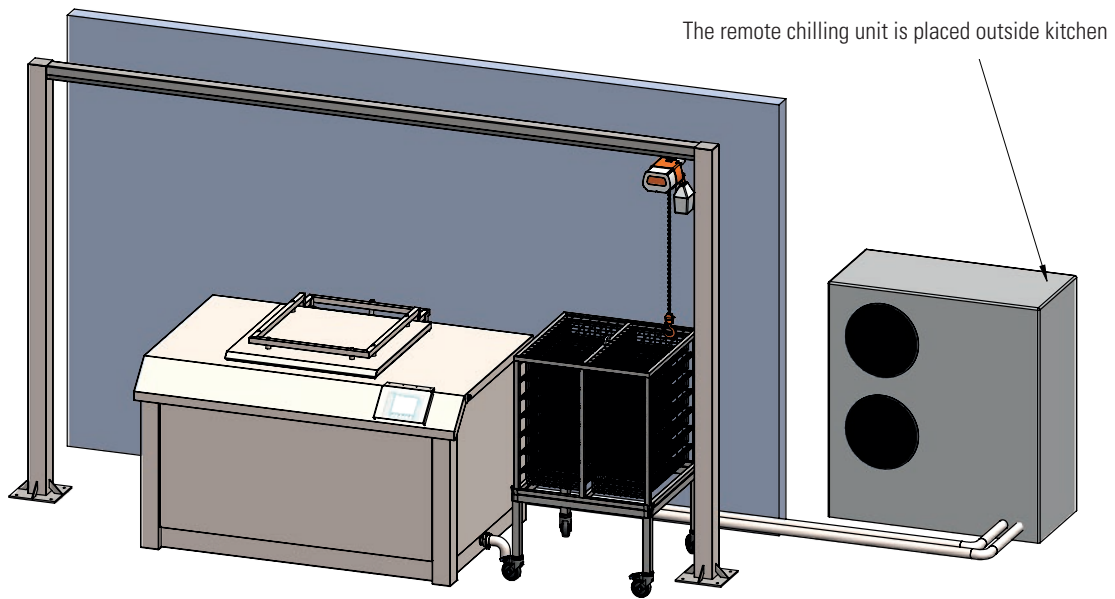
Dimensions, rail length x height	3914 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Chilling Unit ANL-Q 070

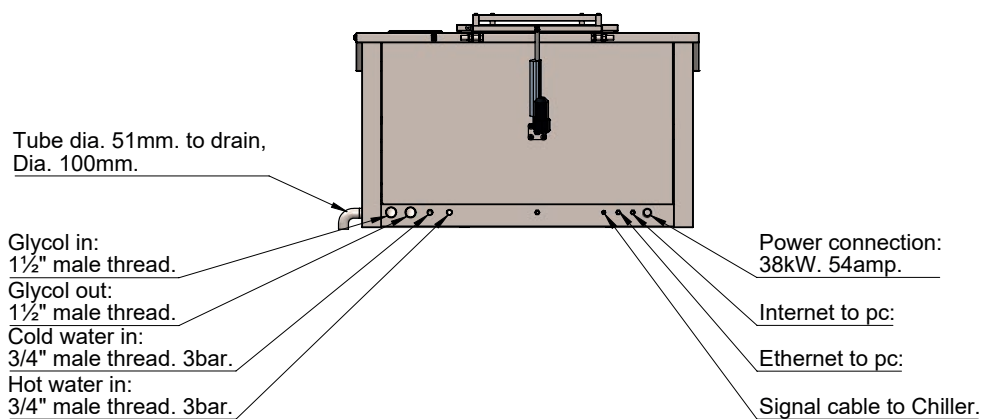
Cooling capacity	16,7 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	2834 l/h by 159 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	5 kW
Input current, amp	11 A
Dimensions L x W x H	1165 x 550 x 1281 mm
Weight including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

Sous Vide Bath 126 kg

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Crane posts, width, 100x100 mm
Foot plate for crane posts, 250x250 mm



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

Sous Vide Bath 190 kg

Model – Sous vide bath 190 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	190 kg
Water capacity	864 L
Water consumption	675 L
Dimensions L x W x H	2164 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	41,5 kW
Input current, amp	60 A
Drain diameter	100 mm
Cold water	1" 3 bar
Hot water	1" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Electric heating elements	5
Weight with baskets without water	450 kg
Weight with water, baskets, product	1315 kg

Crane

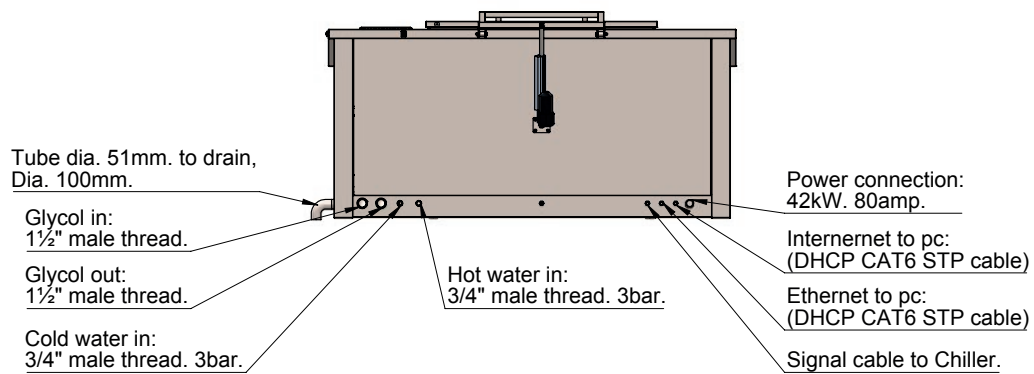
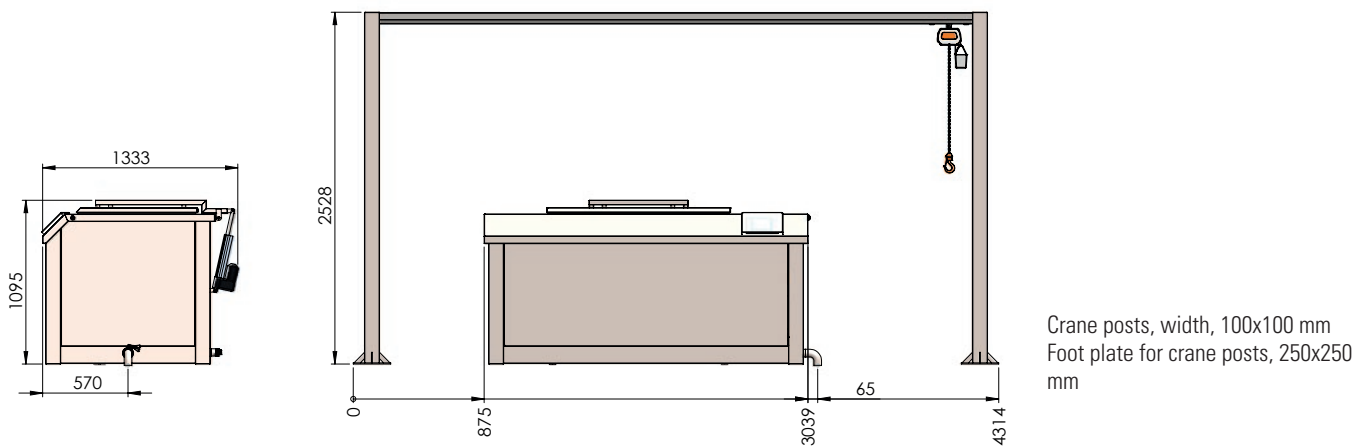
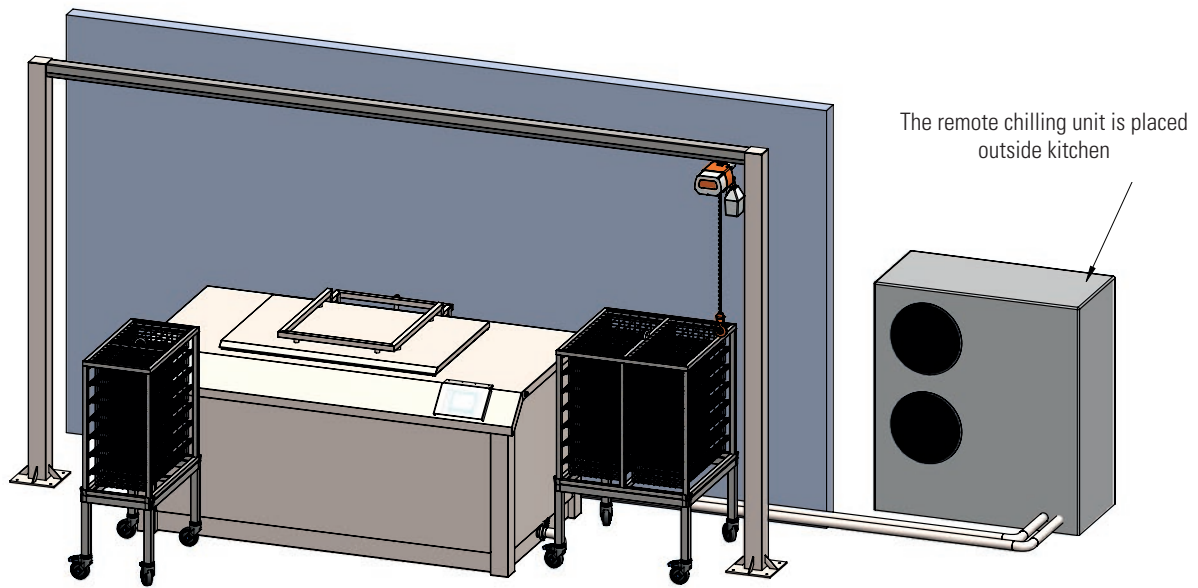
Dimensions, rail length x height	4314 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

Sous Vide Bath 190 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.

Sous Vide Bath 250 kg

Model – Sous vide bath 250 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	250 kg
Water capacity	1152 L
Water consumption	900 L
Dimensions L x W x H	2564 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	49 kW
Input current, amp	71 A
Drain diameter	100 mm
Cold water	1" 3 bar
Hot water	1" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	1 pcs
Electric heating elements	6
Weight with baskets without water	600 kg
Weight with water, baskets, product	1750 kg

Crane

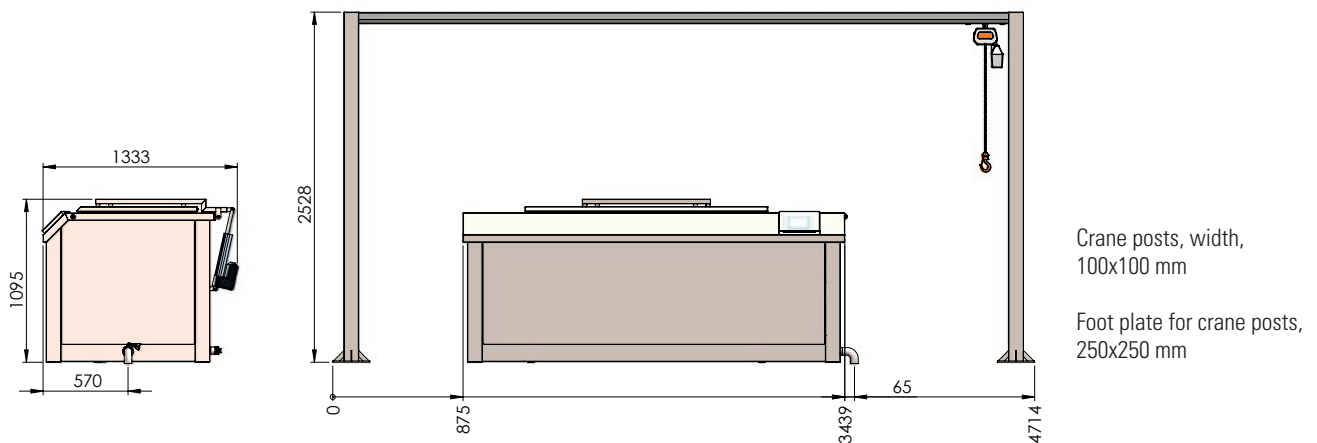
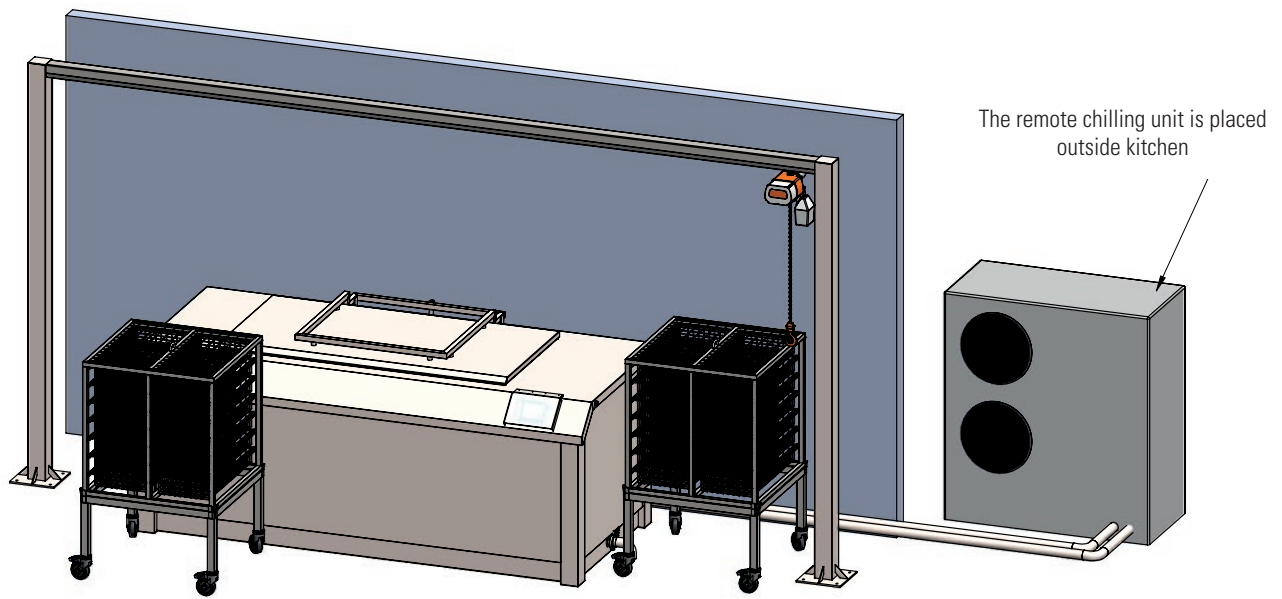
Dimensions, rail length x height	4714 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

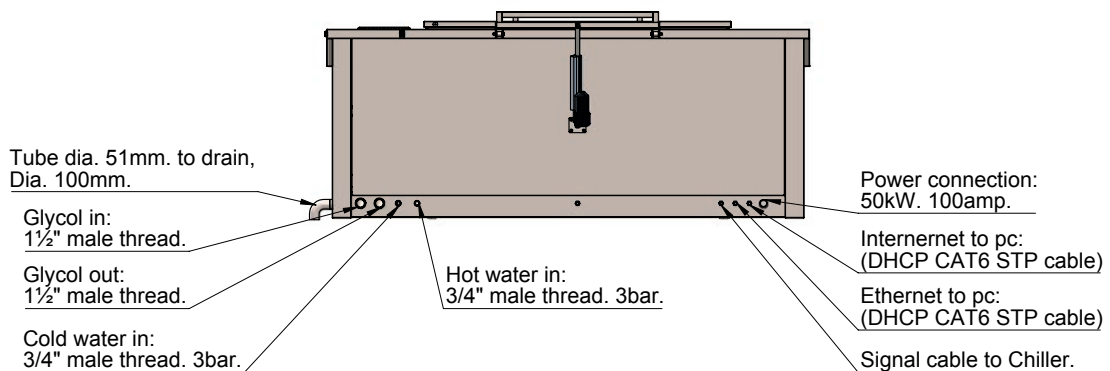
Sous Vide Bath 250 kg

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Crane posts, width,
100x100 mm

Foot plate for crane posts,
250x250 mm



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

Sous Vide Bath 300 kg

Model – Sous vide bath 300 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	300 kg
Water capacity	1440 L
Water consumption	1140 L
Dimensions L x W x H	2964 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	57 kW
Input current, amp	82 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	1 pcs
Electric heating elements	7
Weight with baskets without water	750 kg
Weight with water, baskets, product	2190 kg

Crane

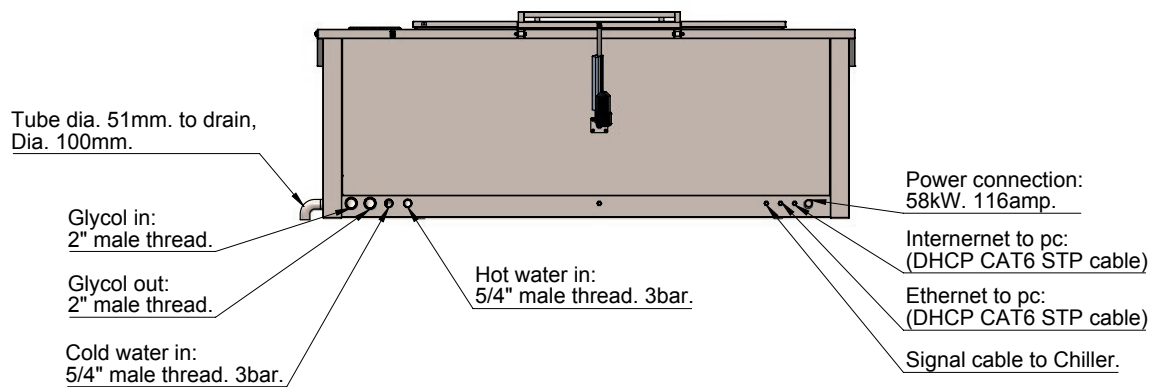
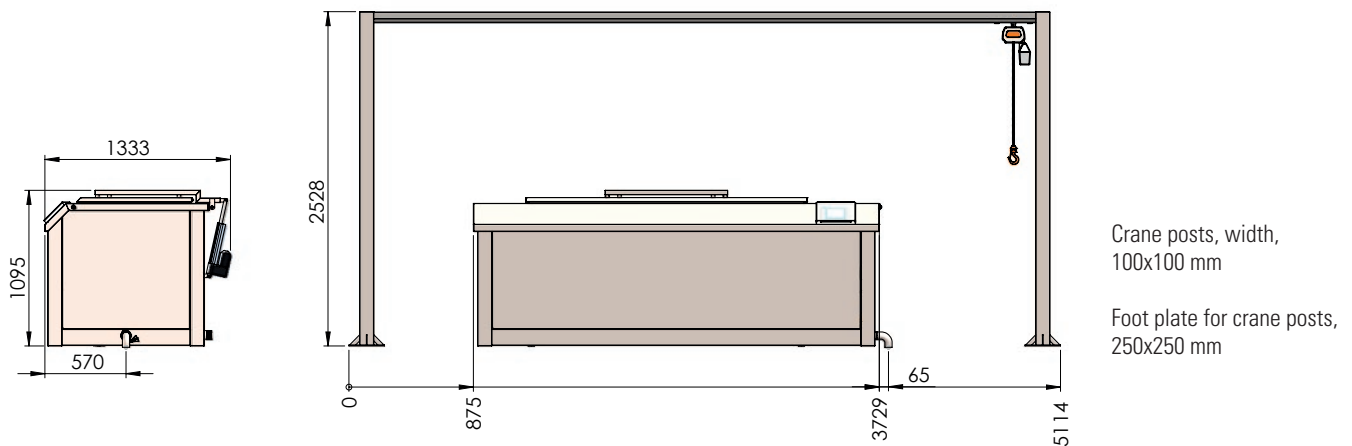
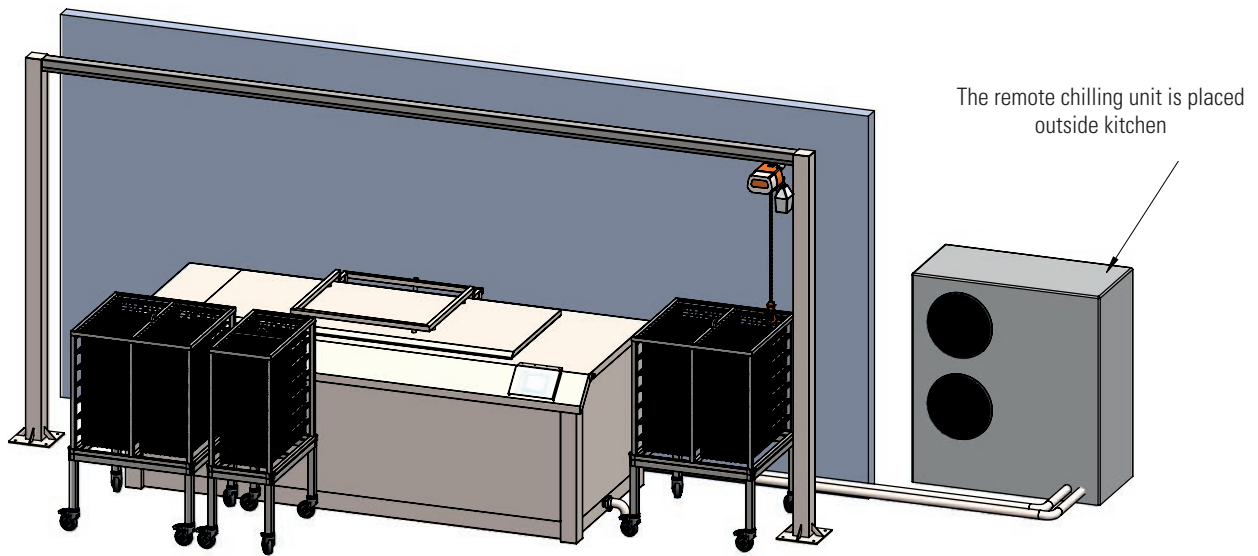
Dimensions, rail length x height	5114 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

Sous Vide 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

Sous Vide Bath 378 kg

Model – Sous vide bath 378 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	378 kg
Water capacity	1728
Water consumption	1350 L
Dimensions L x W x H	3364 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	68 kW
Input current, amp	98 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Electric heating elements	8
Weight with baskets without water	900 kg
Weight with water, baskets, product	2628 kg

Crane

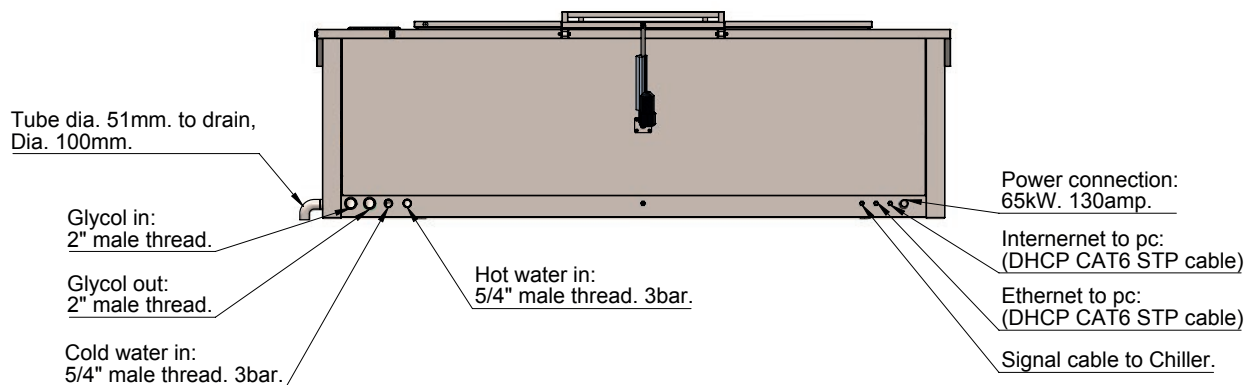
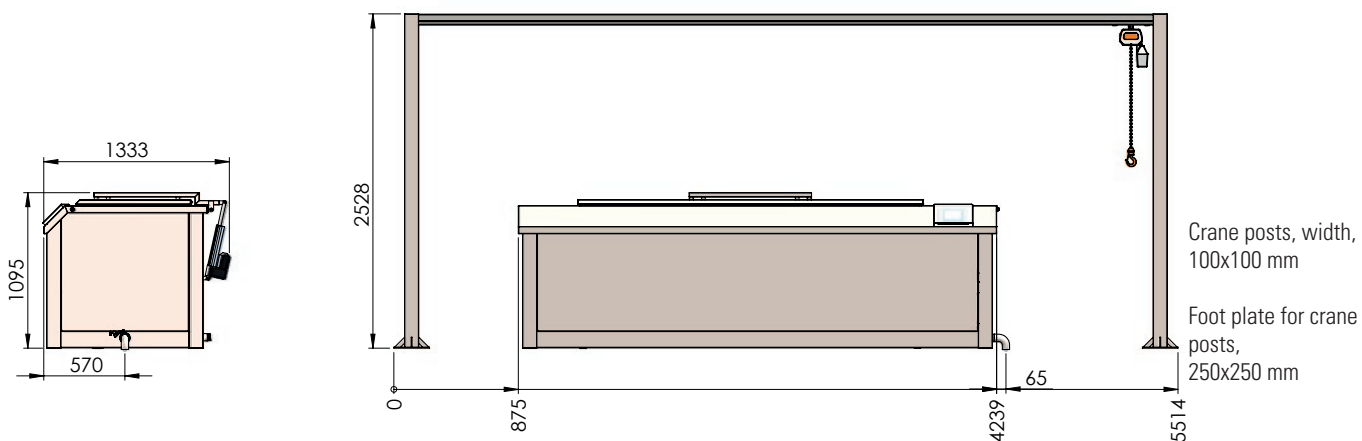
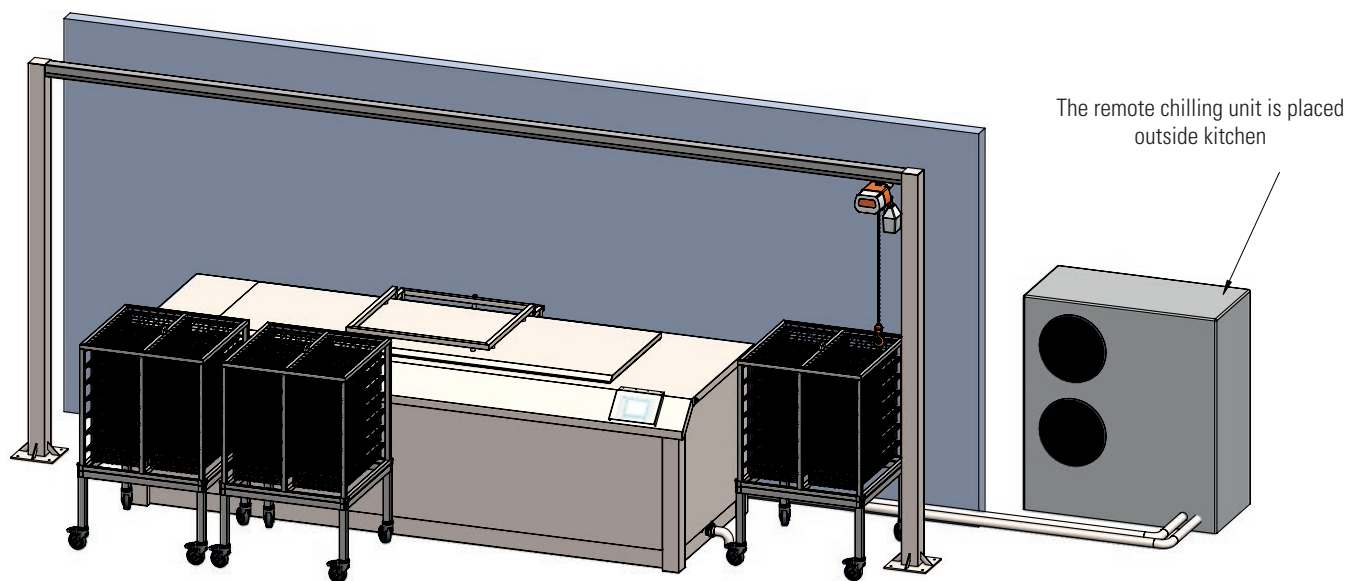
Dimensions, rail length x height	5514 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

Sous Vide 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

Sous Vide Bath 450 kg

Model – Sous vide bath 450 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	450 kg
Water capacity	2016 L
Water consumption	1560 L
Dimensions L x W x H	3764 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	75 kW
Input current, amp	109 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Electric heating elements	9
Weight with baskets without water	1050 kg
Weight with water, baskets, product	3060 kg

Crane

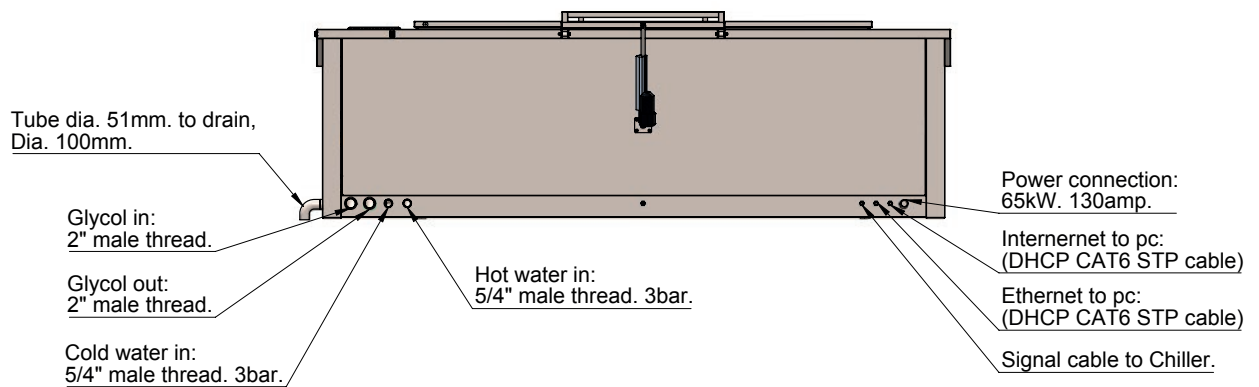
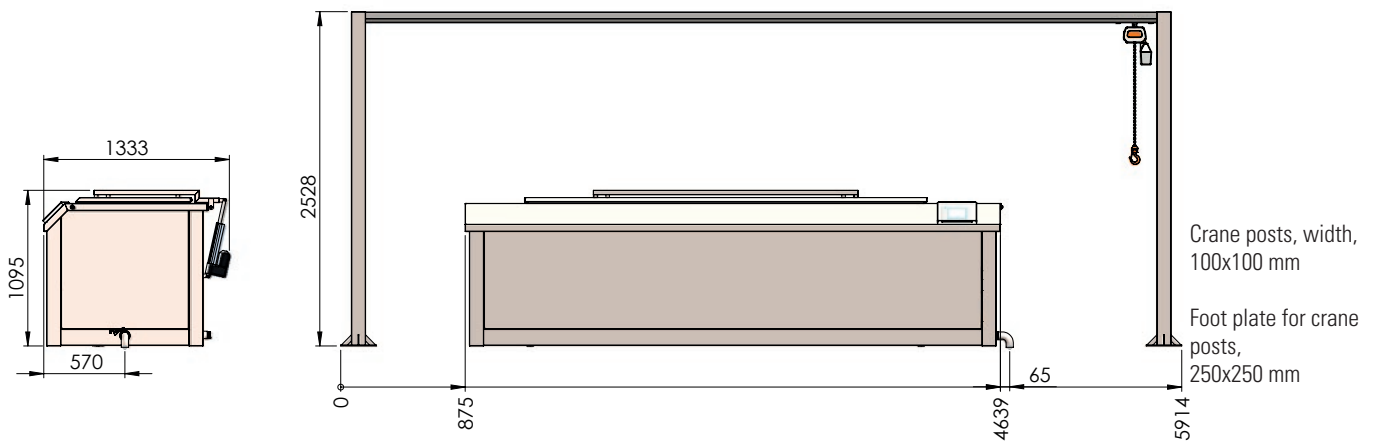
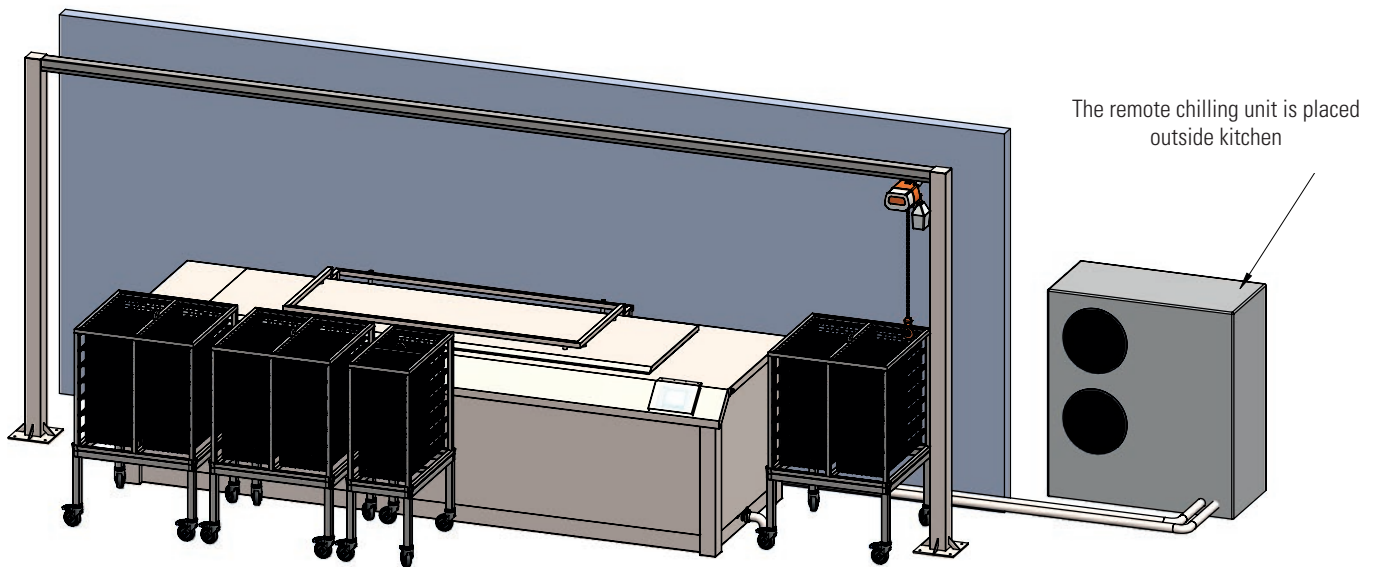
Dimensions, rail length x height	5914 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

Sous Vide Bath 450 kg

metos



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

Sous Vide Bath 500 kg

Model – Sous vide bath 500 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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

Bath

Kg per batch	500 kg
Water capacity	2304
Water consumption	1800 L
Dimensions L x W x H	4164 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	83 kW
Input current, amp	120 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Electric heating elements	10
Weight with baskets without water	1200 kg
Weight with water, baskets, product	3500 kg

Crane

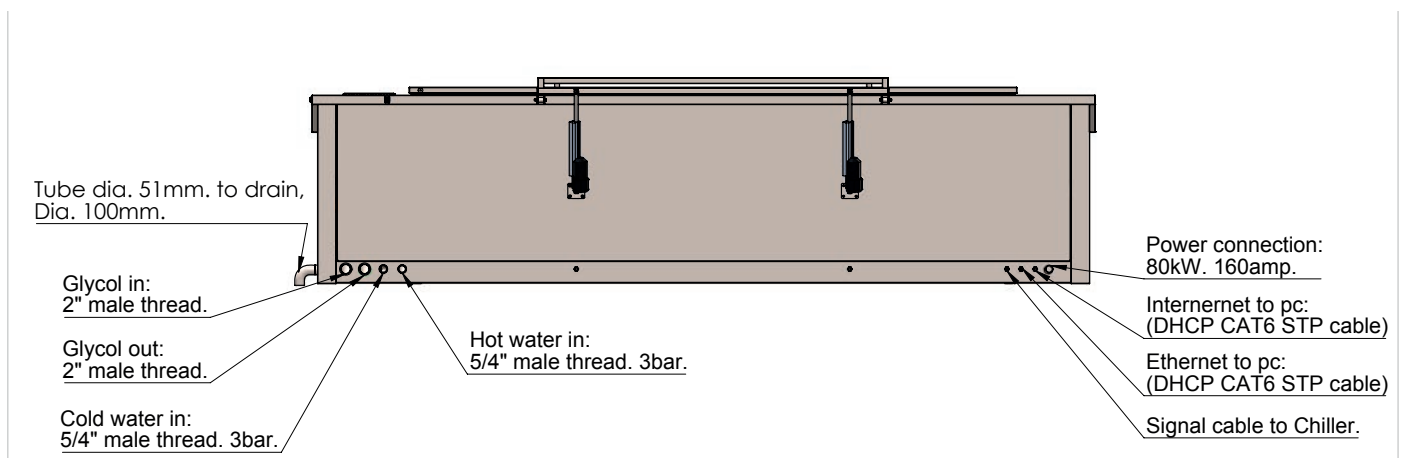
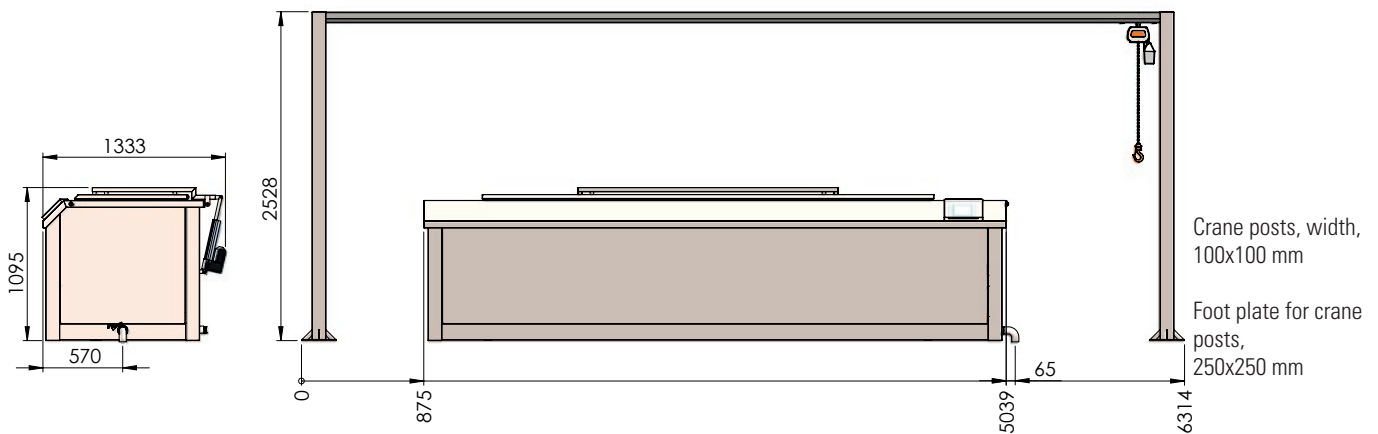
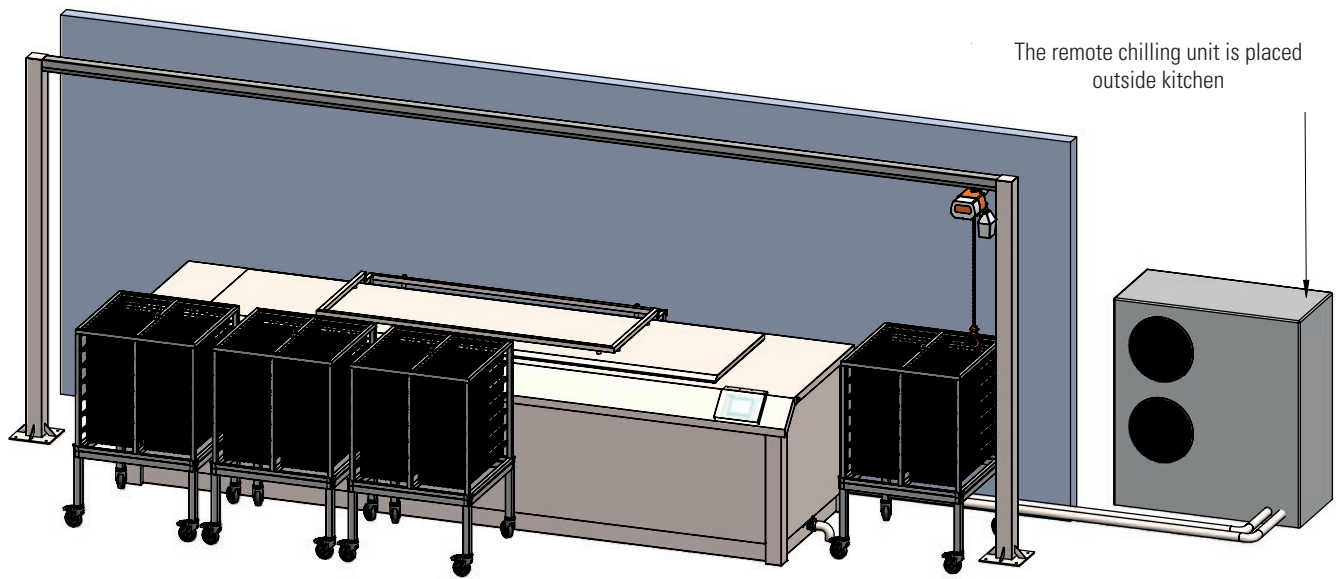
Dimensions, rail length x height	6314 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

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

Sous Vide 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

Sous Vide Bath 1000 kg

Model – Sous vide bath 1000 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide 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
- Cooking 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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

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).

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Metos Cooking Solutions

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

Bath

Kg per batch	1000 kg
Water capacity	4600 L
Water consumption	3600 L
Dimensions L x W x H	7364 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	131 kW
Input current, amp	190 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	3 pcs
Electric heating elements	16
Weight with baskets without water	1945 kg
Weight with water, baskets, product	6545 kg

Crane

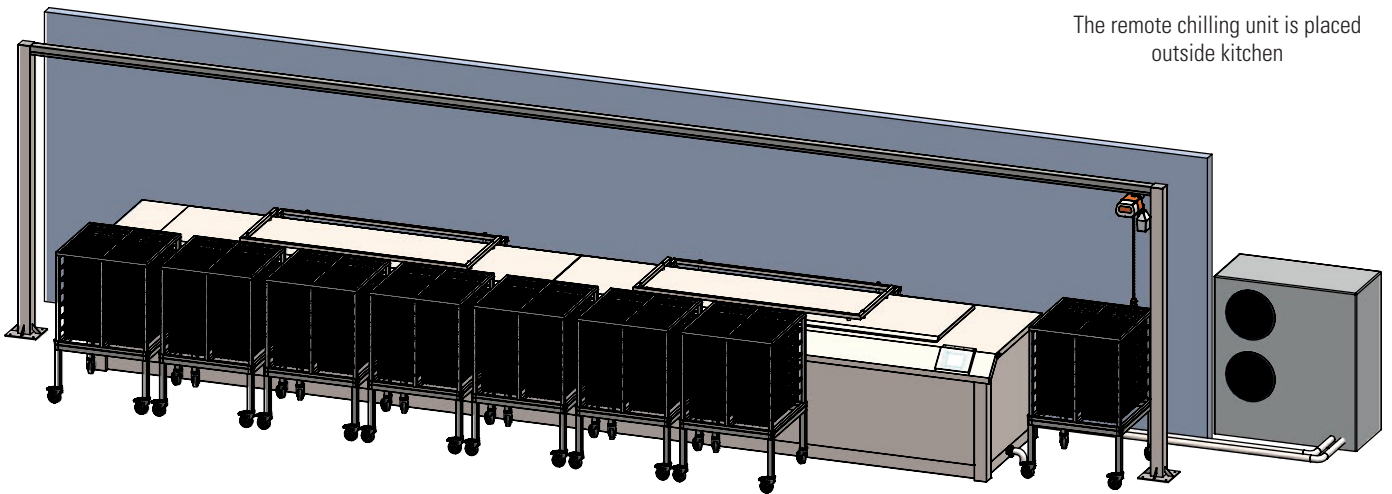
Dimensions, rail length x height	9514 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Chilling Unit NRB-L 604

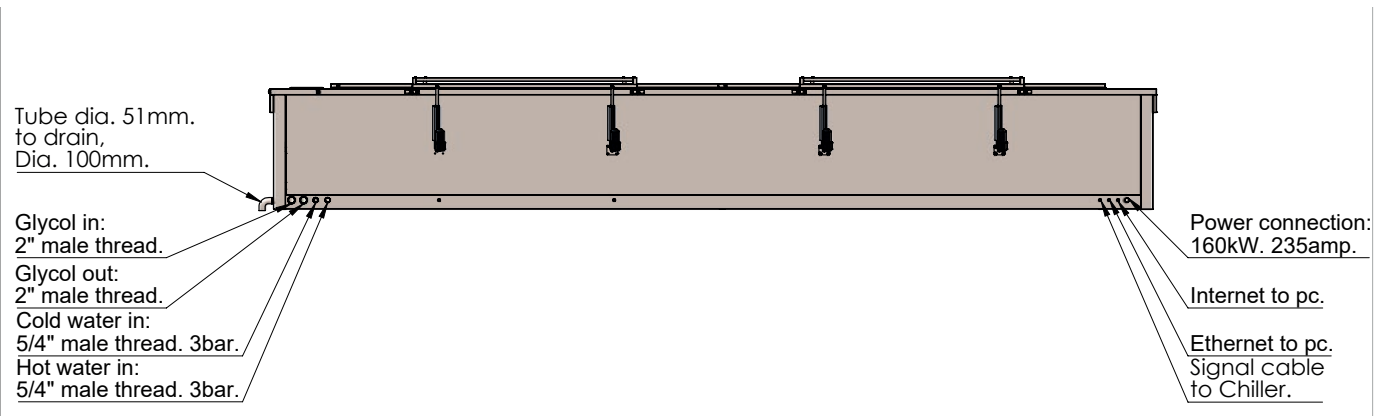
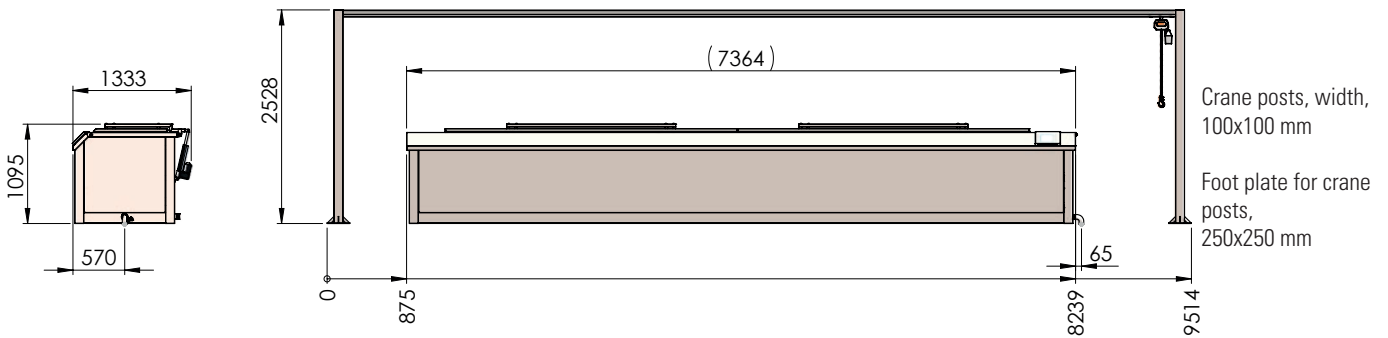
Cooling capacity	121,5 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	20937 l/h by 46 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power,	47,6 kW
Input current, amp	82 A
Dimensions L x W x H	3200 x 1100 x 1900 mm
Weight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

Sous Vide Bath 1000 kg

metos



Support bracket for crane rail



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

Sous Vide Bath 2x126 kg

Model – Sous vide bath 2x126 kg with pull-out baskets



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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 Sous vide 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
- Cooking programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 2x126 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
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. 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 cool down period depends on product type and the layer thickness

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	2x126 kg
Water capacity	2x576 L
Water consumption	2x450 L
Dimensions L x W x H	2830 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	68 kW
Input current, amp	98 A
Drain diameter	100 mm
Cold water	3/4" 3 bar
Hot water	3/4" 3 bar
Glycol/cooling water connection	38mm 1,5"
Pumps	2 pcs
Electric heating elements	8
Weight with baskets without water	710 kg
Weight with water, baskets, product	1862 kg

Crane

Dimensions, rail length x height	4980 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.

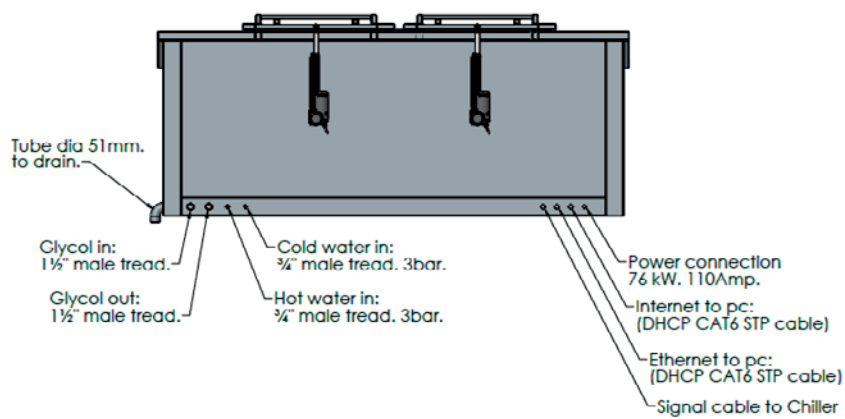
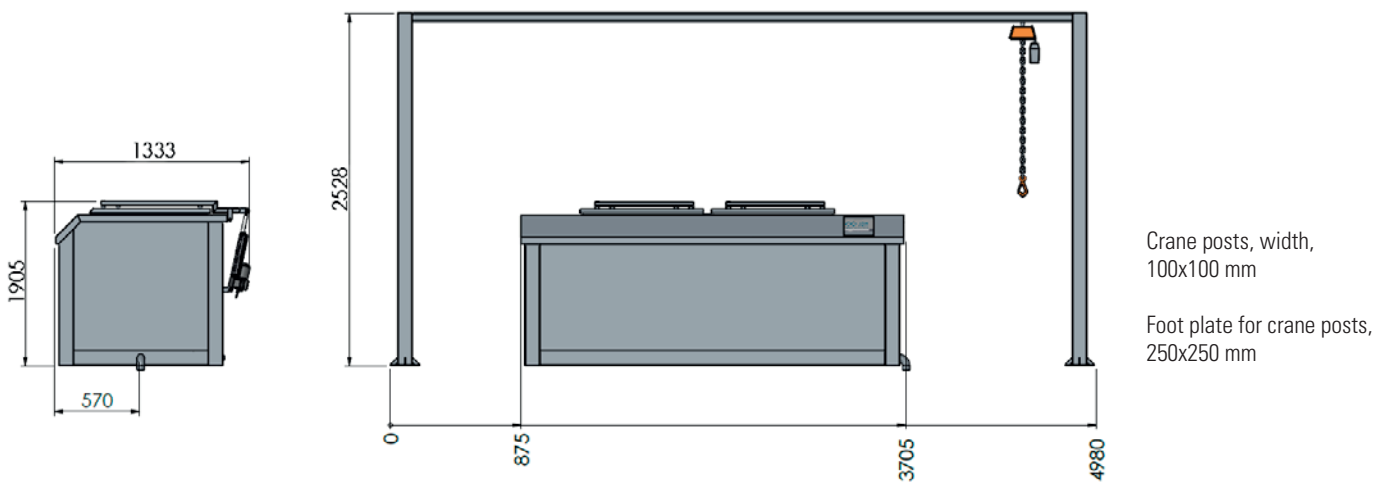
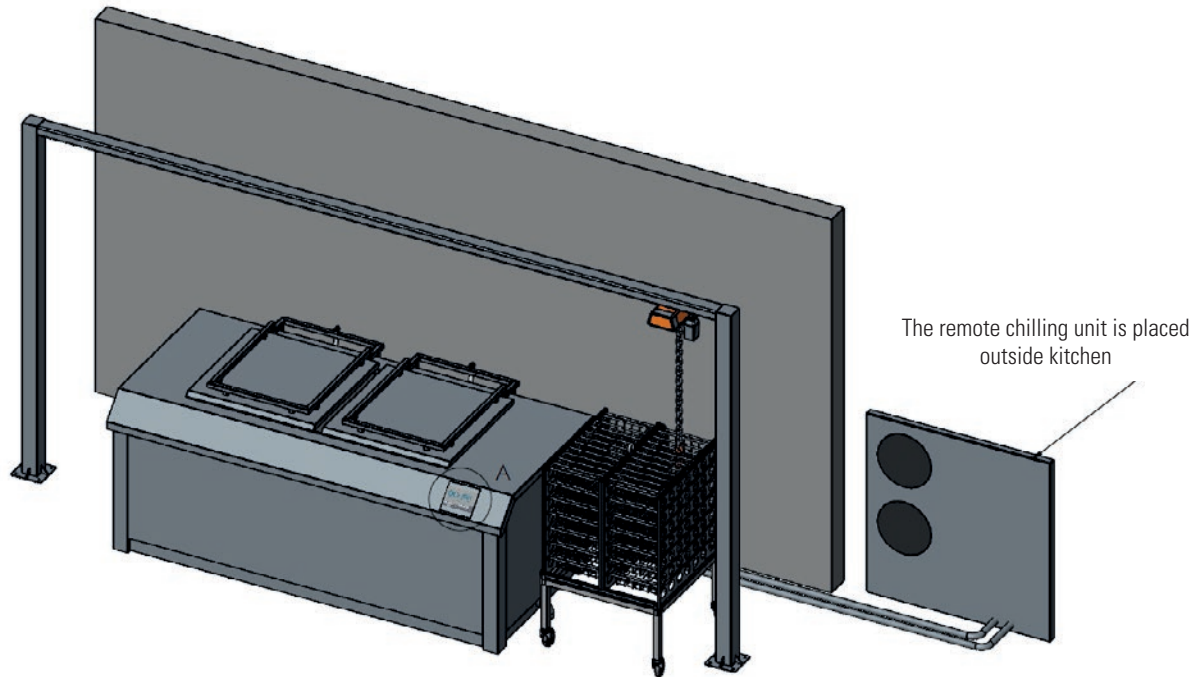
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds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

Sous Vide Bath 2x126 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.