

Sous Vide Bath 2x126 kg

Model – Sous vide bath 2x126 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 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

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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	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.

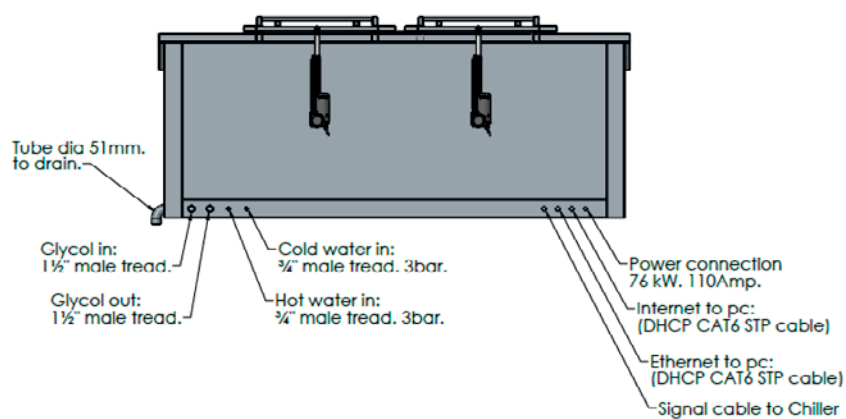
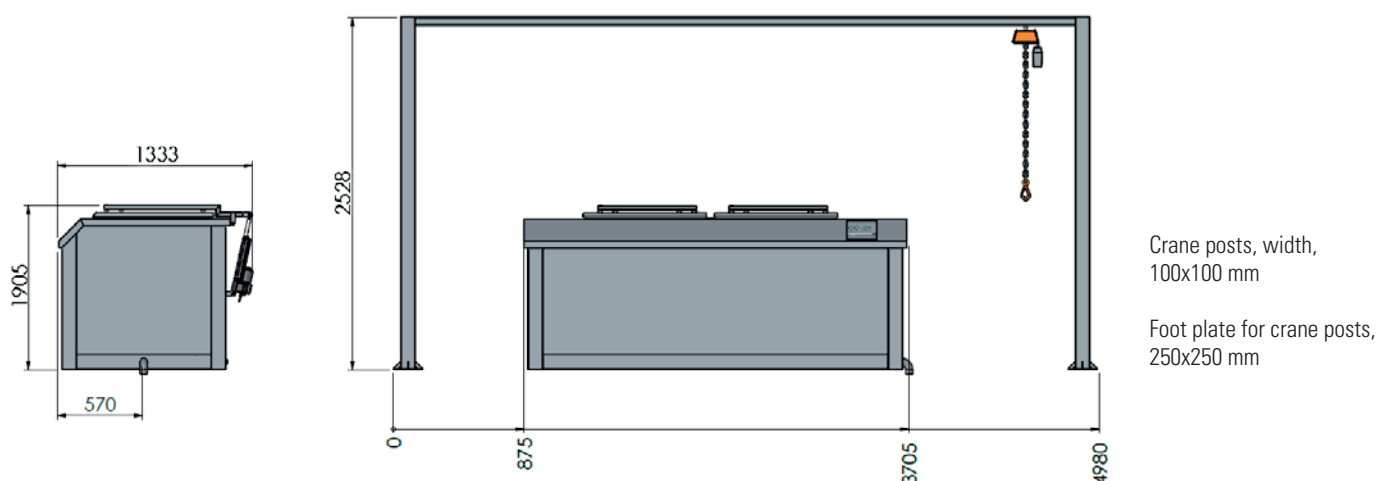
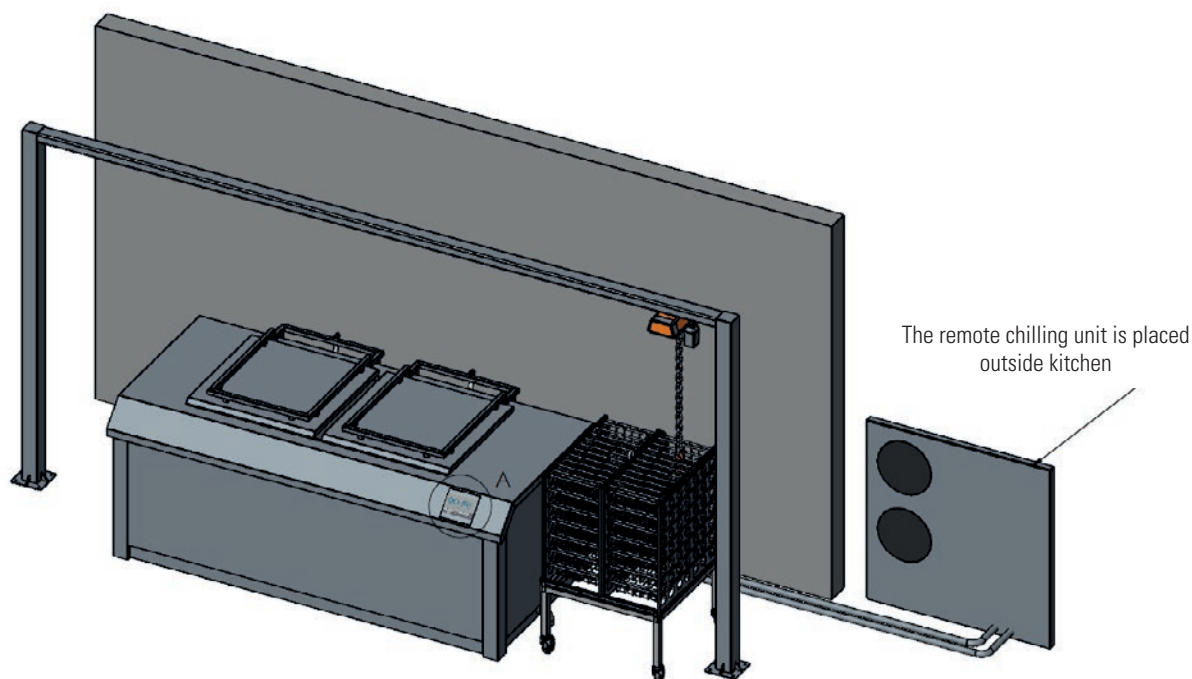
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds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

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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.