

# 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).

**metos**  
cooking solutions

#### Metos Cooking Solutions

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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

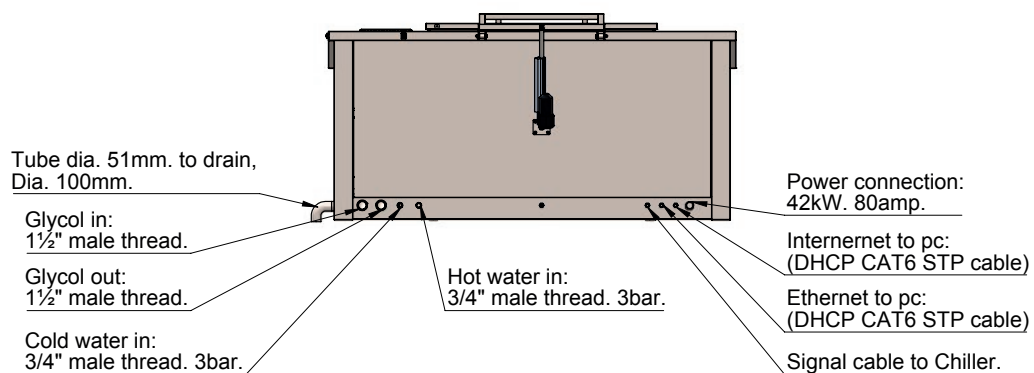
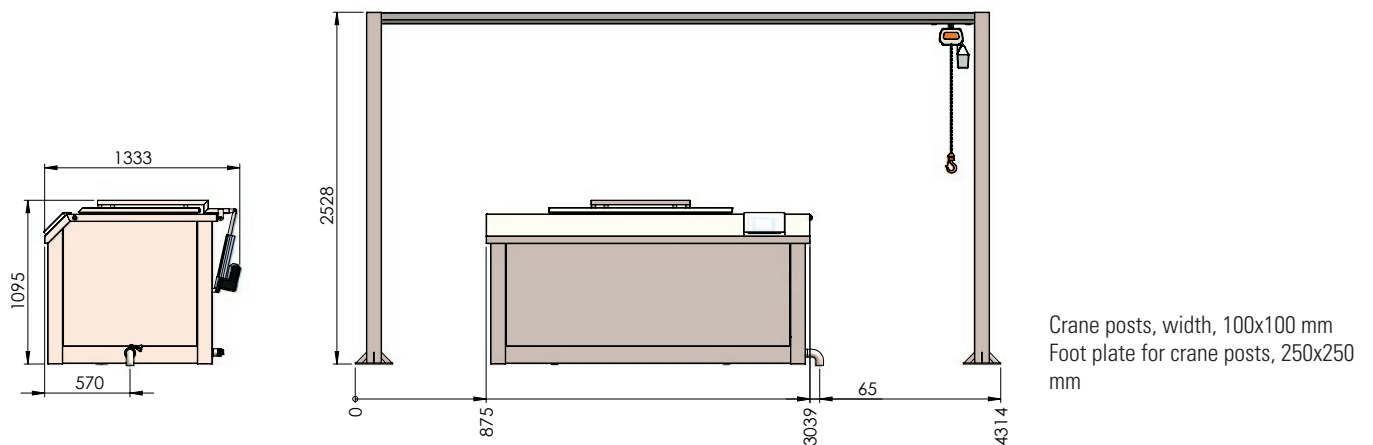
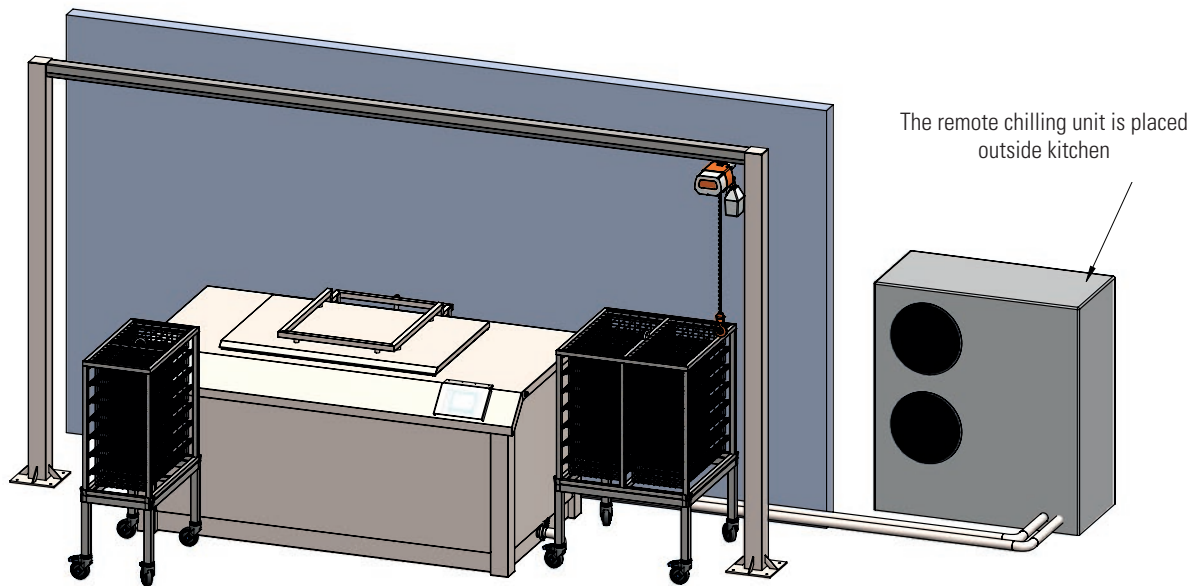
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|----------------------------------|----------------|
| Dimensions, rail length x height | 4314 x 2528 mm |
| CEE plug, supply                 | 230V, 50 Hz    |
| Motor effect                     | 300 W          |

### 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                                                                  |

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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.