

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

metos
cooking solutions

Metos Cooking Solutions

Ahjonkaarre, FI-04220 Kerava, Finland
Tel. +358 204 3913
mcs@metos.com
mcs.metos.com



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

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.

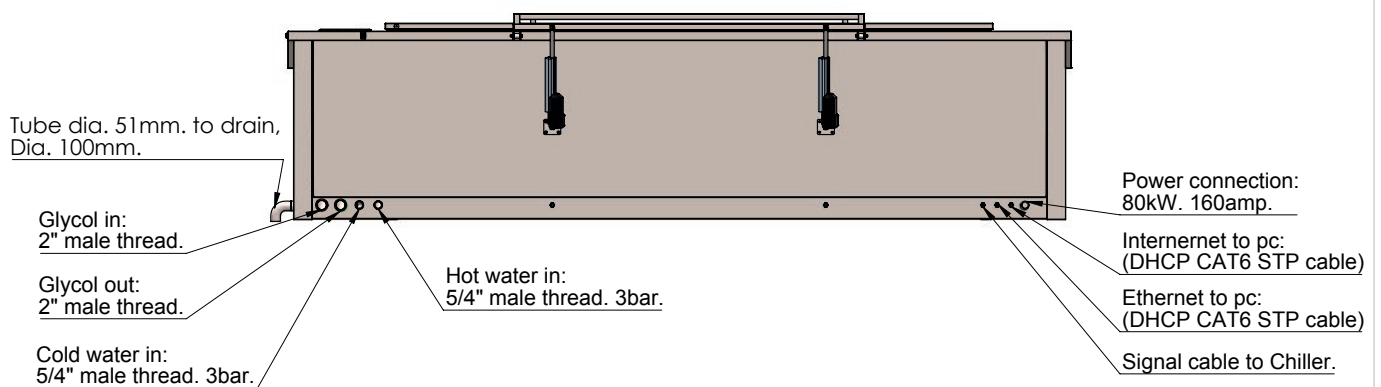
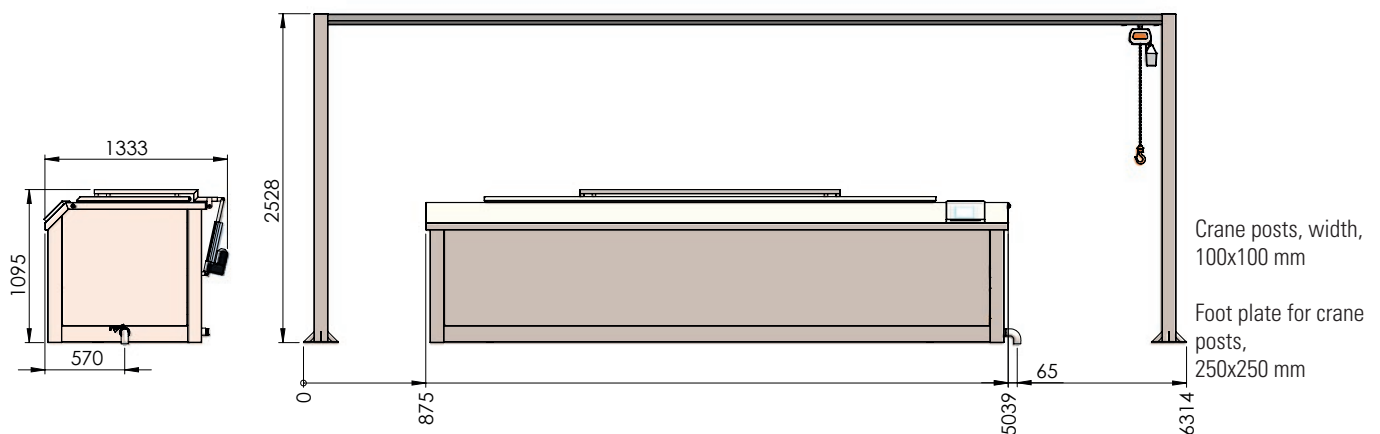
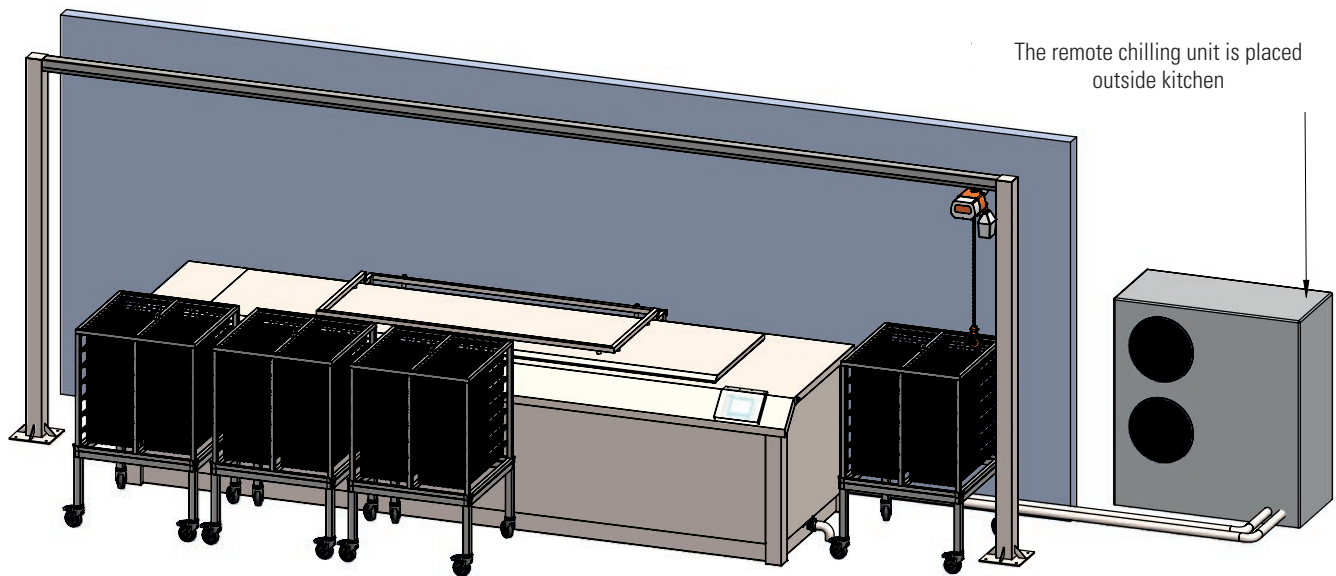
The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds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

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