

RCMC42T

BLAST CHILLER CELLS FOR LARGE-SCALE CATERING - TROLLEYS CAPACITY 1 X GN 2/1 - BLAST CHILLING / DEEP FREEZING - THROUGH-DOORS. REMOTE CONDENSATION UNIT OPTIONAL.



(1) Main switch ON/OFF. (2) Start/Stop of a chilling phase. (3) Select chilling 37°F (+3°C) HARD. (4) Select freeze 0°F (-18°C) HARD. (5) Select SOFT chilling 37°F (+3°C) or freeze 0°F (-18°C) cycle. (6) Time or chilling / freeze cycle setting. (7) Select for chilling / freeze cycle per probe. (8) Display of temperature of evaporator probe during operation. Start defrosting (with unit in STOP mode) with long press. (9) Heating for shaft probe extraction (for freezing programmes). (10) Recall or store programmes. (11) Recall HACCP alarms, showing them on display, including date, duration, type and maximum temperature reached. (12) Start of sterilization process. (13) Start of a pre-chilling cycle.

Features



Perfect, consistent results every time. Color, smell, taste and weight - remain unaltered for a minimum of 5-6 days



Safety and hygiene in the preparation of the dishes served



Expansion of your menu. Better and faster service



Elimination of the risk of bacteria



Improved organization of work environment



Maximize the use of your equipment while increasing productivity. Possibility of serving more meals to more locations at the same time



Less waste. Increased yield offers more usable product to sell



Greater efficiency and lower cost with an improved streamlined and flexible staff



The possibility of consuming all the prepared food over 5 days



Save money by buying raw materials in bulk

Capacity

Capacity	1 trolley GN 2/1		
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Dimensions

Width	<i>mm</i>	1500	<i>inch</i>	59.1
Depth	<i>mm</i>	1515	<i>inch</i>	59.6
Height	<i>mm</i>	2230	<i>inch</i>	87.8
Packaging width	<i>mm</i>	2330	<i>inch</i>	91.7
Packing depth	<i>mm</i>	15900	<i>inch</i>	626.0
Packaging height	<i>mm</i>	1650	<i>inch</i>	65.0
Weight	<i>kg</i>	380	<i>lbs</i>	837.9
Gross weight	<i>kg</i>	480	<i>lbs</i>	1058.4
Volume	<i>m3</i>	5.07	<i>ft3</i>	179.0
Packing volume	<i>m3</i>	61.13	<i>ft3</i>	2158.8
Useful Inner Width	<i>mm</i>	800	<i>inch</i>	31.5
Max available height	<i>mm</i>	1920	<i>inch</i>	75.6
Inner depth	<i>mm</i>	1120	<i>inch</i>	44.1
PU insulation - Thickness	<i>mm</i>	80	<i>inch</i>	3.1
Doors numbers	2			

Technical Data

Distanza Max installazione UMC	<i>m</i>	20	<i>ft</i>	65.62
Doors numbers	2			
PU insulation - Thickness	<i>mm</i>	80	<i>inch</i>	3.1
Climate class	T			
Refrigerant - Type	R404A			

Power supply

Power supply voltage	3 / 208-230 V	
Consumption	A	9
Frequency	Hz	60
Total electric power	kW	3.05

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	<i>kg</i>	210	<i>lbs</i>	463.1
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	<i>kg</i>	135	<i>lbs</i>	297.7

Emissions

Noisiness	<i>db</i>	< 70
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STRUCTURAL CHARACTERISTICS

- External protection in stainless steel to prevent damage to control panel.
- Internal evaporator bumpers in stainless steel to prevent damage by trolleys.
- Door with lock.
- Door with rubber sweeper gasket with closing hinges.
- High-density expanded polyurethane insulation (about 42 kg/m3 [2.7 Lbs/ft3]), thickness 180 mm [3.15"], without HCFC.
- Inside bottom and floor die-formed leakproof.
- External part in stainless steel AISI 304 18/10.
- Blast chiller cell come standard with an insulated floor and loading ramp 60 mm h [2.36" h].
- Cell assembled with modular panels.

OPERATION

- Internal fan stop by micro switch when door is opened.
- Circuit breaker for compressor protection.
- Automatic storing at end of blast chilling.
- Up to 4 needle probes can be installed.
- Sterilization process.
- Pre-cooling function.
- Cycle saving system.
- Alarm memorisation (HACCP).
- Manual time setting and chamber temperature control.
- Core probe temperature control.
- Time setting and time statistics control.
- SOFT function: delicate chilling setting.
- Shock Freezing +90°C / -18°C [194°F / 0°F].
- Blast Chilling +90°C / +3°C [194°C / 37°F]
- Digital controls with display of set and detected values.

REFRIGERATING UNIT

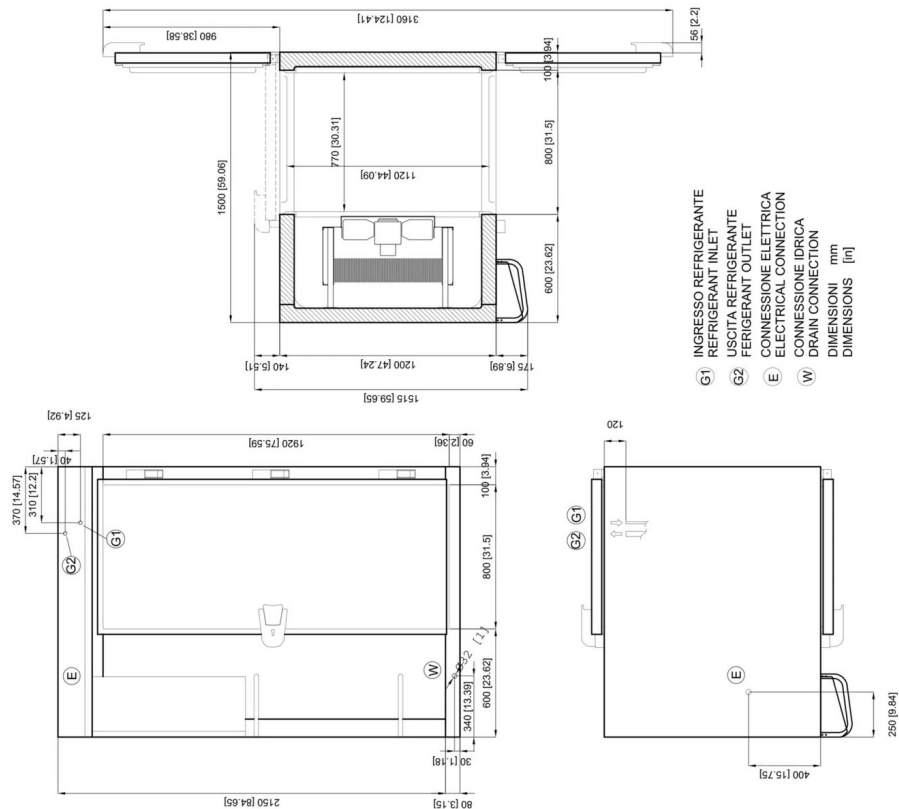
- High rate fans for maximum cooling efficiency.
- Remote condensing unit and possibility to have protective cover.
- R452A refrigerant.
- Indirect blowing electronic fans, efficient but gentle on food.

STANDARD EQUIPMENT

- Heated core probe - RCM / RDM models

OPTIONAL TO BE REQUESTED WHEN ORDERING

USBNT: EXTRA CHARGE FOR USB CONNECTION.



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