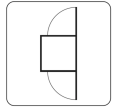


RCMC83T

BLAST CHILLER CELL FOR CATERING AND PASTRY. PASS-THROUGH. REMOTE AIR-COOLED CONDENSING UNIT IS NOT INCLUDED. CAPACITY: 3 TROLLEYS GN 2/1 (NOT INCLUDED). BLAST CHILLING 194°C / 37°F [+90 / +3°C] / SHOCK FREEZING 194°F to 0°F [+90 / -18°C]. REFRIGERANT R448A. THE RAMP FOR TROLLEY INSERTION IS AVAILABLE AS AN OPTION.



T VERSION

Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times.

Features



SOFT BLAST CHILLING. +90 / +3°C [194°C / 37°F]

The air temperature in the cavity stays constantly at 0°C. Ideal for blast chilling cooked dishes and delicate products such as, for example, creams, leafy vegetables, escalopes, etc., which can be preserved at +3°C optimally up to 5 / 7 days.



HARD BLAST CHILLING. +90 / +3°C [194°C / 37°F]

The air temperature is variable, with intelligent use of various temperature steps. Ideal for chilling large-size, thick items and/or full loads.



SOFT SHOCK FREEZING. +90 / -18°C [194°F to 0°F]

The temperature is lowered in two phases: in the first, the product is blast chilled up to +3°C at the core and then, in the second phase, it is frozen up to -18°C. Shock freezing is ideal for freezing raw and semi-prepared food (like meat, fish, fresh pasta, sponge cake, etc.) that can thus be preserved for several months (at -18 °C) while keeping their organoleptic properties intact.



HARD SHOCK FREEZING. +90 / -18°C [194°F to 0°F]

The air temperature in the cavity stays constantly at -40°C. Ideal when it is necessary to grapple with demanding situations in terms of product quantity, its thickness, or if quickness is needed.



CORE PROBE HEATING

A practical solution for removing the core probe after a blast freezing cycle to -18°C [0°F].



CYCLE SAVING SYSTEM

Possibility to store chilling cycles and HACCP alarms



HACCP

The food safety of served meals is guaranteed by the cutting edge technology. We have designed an instrument that fully satisfies the strictest HACCP regulations.



USB CONNECTION (optional)

Download HACCP data.



Conforms to: UL 471
Cert. to: CSA STD C22.2 No. 120



Conforms to: NSF/ANSI 7

Capacity

Capacity	3 trolleys GN 2/1		
----------	-------------------	--	--

Dimensions

Width	<i>mm</i>	1500	59.1
Depth	<i>mm</i>	3515	138.4
Height	<i>mm</i>	2230	87.8
Packaging width	<i>mm</i>	2330	91.7
Packing depth	<i>mm</i>	3590	141.3
Packaging height	<i>mm</i>	1650	65.0
Weight	<i>kg</i>	1710	3770.6
Gross weight	<i>kg</i>	2160	4762.8
Volume	<i>m3</i>	11.76	415.3
Packing volume	<i>m3</i>	13.8	487.3
Useful Inner Width	<i>mm</i>	800	31.5
Larghezza interna utile	<i>mm</i>	770	30.3
Max available height	<i>mm</i>	1920	75.6
Inner depth	<i>mm</i>	3120	122.8
PU insulation - Thickness	<i>mm</i>	80	3.1
Doors numbers		2	

Technical Data

Distanza Max installazione UMC	<i>m</i>	20	65.62
Climate class		T	
Refrigerant - Type		R448A	

Power supply

Power supply voltage		3 / 208-230 V	
Consumption	<i>A</i>	26	
Frequency	<i>Hz</i>	60	
Total electric power	<i>kW</i>	8.8	

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	<i>kg</i>	630	<i>lbs</i>	1389.2
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	<i>kg</i>	405	<i>lbs</i>	893.0

Emissions

Noisiness	<i>db</i>	< 70
-----------	-----------	------

STRUCTURAL CHARACTERISTICS

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

OPERATION

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

REFRIGERATING UNIT

- Indirect blowing electronic fans, efficient but gentle on food.
- Remote condensing unit and possibility to have protective cover.
- High rate fans for maximum cooling efficiency.
- R448A refrigerant.

STANDARD EQUIPMENT

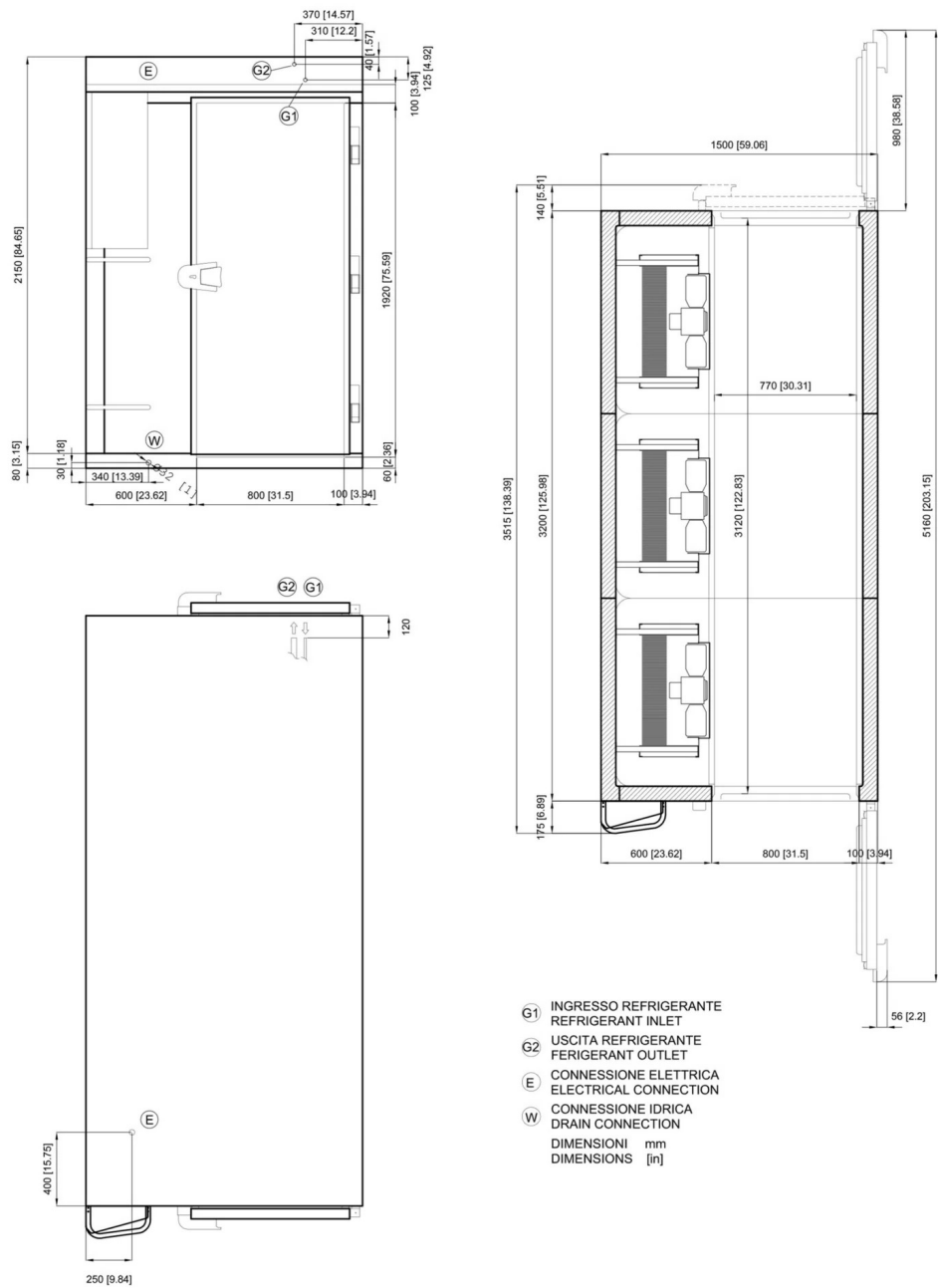
- Heated core probe

OPTIONAL TO BE REQUESTED WHEN ORDERING

USBNT: Extra charge for USB connection

PSC: Opposite hinged door

CD-PSC: Dashboard on the right side and opposite hinged doors (for 2 ports - pass-through model)



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice