



# Product Code: MBCT75

## Floorless Modular Blast Chiller with 700mm door width

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### Features & Benefits

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- MBCT models are supplied floorless for blast chilling application only
- Chilling capacity 70°C to 3°C in less than 90 minutes within specifications. Entry temperature of up to 90°C for chilling
- Freezing capacity from 70° to -18°C in less than 240 minutes within specifications
- All models supplied less condensing unit for remote application. Separate electrical supply required for condensing unit (3 phase+neutral)
- Intuitive easy touch control panel - Just press and go with easy to use colour coding to indicate cycle status.
- Foster Circulair air circulation system ensures uniform chilling whilst protecting the food surface
- Operator-friendly fans cut-out whenever door is opened
- HACCP software is available as an option in 3 formats for data retrieval and management

External Finish

|                                                     |          |
|-----------------------------------------------------|----------|
| White lam ext and door / white control panel        | Standard |
| White lam ext, 304 s/s door and white control panel | Option   |
| 304 s/s ext                                         | Option   |

Doors

|                       |          |
|-----------------------|----------|
| Solid                 | Standard |
| Left Hand Hinged Door | Option   |

Product Extras

|               |        |
|---------------|--------|
| Hold Facility | Option |
|---------------|--------|

Internal Finish

|           |          |
|-----------|----------|
| White lam | Standard |
| 304 s/s   | Option   |

Refrigeration

|                             |          |
|-----------------------------|----------|
| R404a - Industry Standard   | Standard |
| Less Condensing Unit        | Standard |
| Remote Refrigeration System | Standard |

Specification

|                                         |        |
|-----------------------------------------|--------|
| Dimensions (Width)                      | 1350   |
| Dimensions (Height)                     | 2350   |
| Dimensions (Depth)                      | 1330   |
| Weight (Unpacked, kg)                   | 790    |
| Weight (Packed, kg)                     | 790    |
| Chilling Capacity (Kgs)                 | 75     |
| Gross Volume                            | 75     |
| RS485 connection for HACCP data logging | Option |
| Noise DbA @ 1M                          | TBC    |

Shelving

|                                           |          |
|-------------------------------------------|----------|
| Additional S/S Trayslides                 | Standard |
| Trolley - Gastronorm - 1/1 (Not Supplied) | Option   |
| Trolley - Gastronorm - 2/1 (Not Supplied) | Option   |
| Trolley Capacity - 690x1040x1890          | Standard |

Electrical, Service & Ecodesign Data

|          |          |
|----------|----------|
| 230/50/1 | Standard |
|----------|----------|

Footnotes

- MBC models are supplied floorless for blast chilling application only.
- Control panel sprayed white
- Capacity 75kg. Chilling capacity 70oC to 3oC in less than 90 minutes within specifications. Entry temperature or up to 90oC for chilling.
- Anti Condensation heater to control panel recommended where products are installed in an ambient below 15oC e.g. Prep rooms
- Condensing Unit: All models supplied less condensing unit for remote application. Separate electrical supply required for condensing unit (3 phase + neutral).



Energy



Quality



Value



Design



Hygiene



After Care