

## MX1AGLSTS7-CF Roll-in Blast Chiller / Freezer

Integrated condensing unit version

### Standard Features

- Roll-in trolley unit with right hinge door opening (trolley not included) - left hinged door available upon request
- 7" ergonomic touch screen with large keys for ease of use
- User friendly operation with easy to use functions:
  - Hard or soft chill / hard or soft freeze mode
  - Easy switch to probe or timer mode
  - Self Adaptive intelligent chilling mode
- Auxiliary functions: ice cream hardening, ventilated drying, multiple timers, customisable multiple phases, raw fish sanitation
- 40 programmable cycles with favourites key – shortcuts to last 9 programs used
- Pre-chilling cycle key to maximise efficiency
- Automatic hold mode after each cycle
- Manual defrosting with automatic control of time
- 3 point core temperature probe
- Timer mode or continuous run
- Integrated door latch to aerate cabinet when not in use
- Automatic fan stop when opening the door
- USB HACCP Recorder
- External and internal finish made of 304 stainless steel
- Supplied with 20mm insulated stainless steel floor and ramp expansion and solenoid valves, drip tray and piping
- Heated door frame to reduce condensation
- Injected polyurethane foam insulation - 80mm thick
- Cabinet supplied assembled
- Condensor supplied - requires installation and refrigerant gas

Please refer to Moffat price list for options and accessories

### Technical data

Capacity	1 x 1/1GN trolley (trolley not included)
External dimensions	W 980mm x D 1030mm X H 2460mm
Usable internal dimensions	W 760mm x D 620mm x H 1885mm
Load capacity	80kg chill / 30kg freeze*
Electrical connections	3P+N+E, 400-415V, 50/60Hz, 5.7kW
Waste	Provide for a water runoff & trap to the selected waste point (B)
Door configuration	Must be stated at time of order
Nett weight	260kg
Refrigerant type	R452A (other gas types available upon request)
Condensing capacity upright Blast Chiller/Freezer 1.6kW / 3.8kW / 7.1kW for the respective evaporation temperatures of -40/-20/-10°C	
Remote condensing unit with pump down control	
Ambient temperature requirement +15°C — +43°C	

\* Note – Load capacities may vary depending on the thermal conductivity of the food being chilled, the thickness of product and container used

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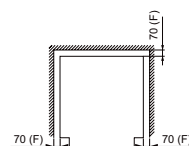
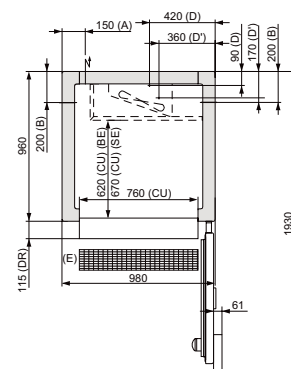
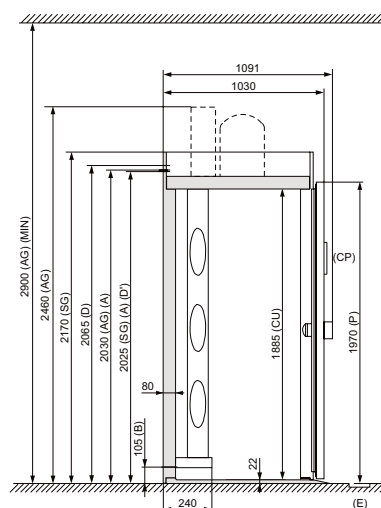
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Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values.  
In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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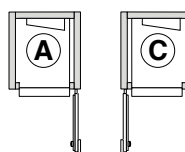


### Dimensions



- (A) Electrical power supply
- (B) Pre-drilling for de-icing water runoff
- (AG) With air-cooled housed unit
- (MIN) Minimum headroom
- (SG) Without housed unit
- (D) Liquid Line 3/8"
- (D') Suction line 1 1/8"
- (CP) Control panel
- (E) Duct
- (F) Distance from wall
- (CU) Useful
- (P) Door height compared with the floor
- (BE) With drip tray option
- (SE) Without drip tray option

Alternative door opening configurations available



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