

MX1LSTS7-CF Roll-in Blast Chiller / Freezer

Remote condensing unit version

Standard Features

- Free standing – roll in trolley unit with single or pass through access configurations available
- 7" ergonomic touch screen with large keys for ease of use
- User friendly operation with easy to use functions:
 - o Hard or soft chill / freeze mode
 - o Easy switch to probe or timer mode
 - o Self Adaptive intelligent chilling mode
- Auxiliary functions: ice cream hardening, ventilated drying, multiple timers, customisable multiple phases, raw fish sanitation
- 40 program 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 connection
- External and internal finish made of 304 stainless steel
- Supplied with 20mm insulated stainless steel floor and ramp
- Heated door frame to reduce condensation
- Injected polyurethane foam insulation - 80mm thick
- Assembly required

Please refer to Moffat price list for options and accessories

Technical data

Capacity	1 x 1/1GN trolley (trolley not included)
External dimensions	W 1080mm x D 1030mm x H 2170mm (A1)
Usable internal dimensions	W 650mm x D 790mm x H 1885mm (A1) W 650mm x D 820mm x H 1885mm (A2)
Load capacity	80kg chill / 40kg freeze*
Electrical connections	1P+N+E, 230-240V, 50/60Hz, 20A, 2.7kW
Waste	Provide for a water runoff & trap to the selected waste point (B)
Door configuration	Must be stated at time of order
Nett weight	200kg
Remote condensing unit version (remote condensing unit not included)	
Remote condensing unit requirements - Refrigerant type R452A	
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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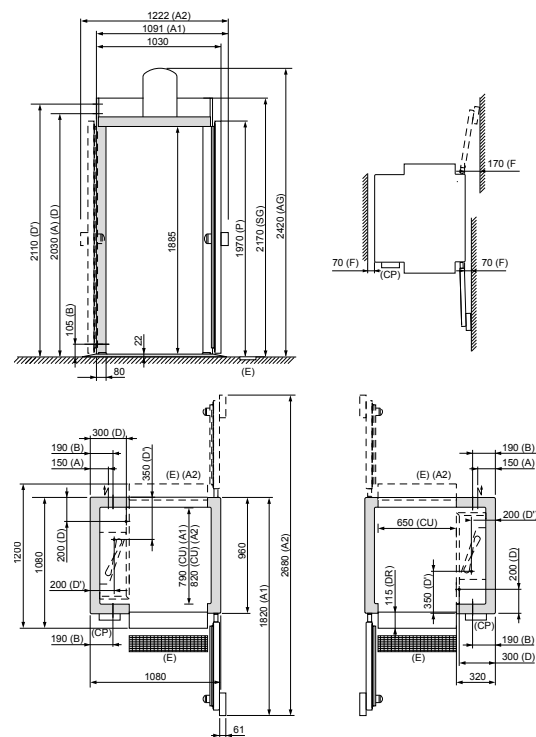
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Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values. In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.
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Dimensions



- | | |
|--|---|
| (A) Electrical power supply | (E) Duct |
| (B) Pre-drilling for de-icing water runoff | (F) Distance from wall |
| (AG) With air-cooled housed unit | (CU) Useful |
| (SG) Without housed unit | (P) Door height compared with the floor |
| (D) Liquid Line 3/8" | (DR) Ramp proud |
| (D') Suction line 1"1/8 | (A1) Single Access |
| (CP) Control panel | (A2) Pass through |

Alternative door opening configurations available

