



PRODUCT DOCUMENT PACK

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PRODUCT

Friginox MX55AT7R Reach-In Blast Chiller/Freezer – 15×1/1 GN, 55kg

Model / SKU: MX55AT7R

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/Friginox_MX55AT7R_an.pdf

MX55AT7R Reach-in Blast Chiller / Freezer

Standard Features

- Free standing and self-contained unit on legs
- 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
- Eco-friendly R455A refrigerant gas model
- Refrigerant evaporator with double air flow
- Removable and adjustable shelf runners able to accept gastronorm pans or euro standard 600mm x 400mm bakery trays.
- Adjustable shelf runner height 15 x 70mm or 35 x 35mm spacing
- Supplied with 15 pairs of shelf runners
- 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
- Right hinge door model - left hinge door available upon request
- Timer mode or continuous run
- Integrated door latch to aerate cabinet when not in use
- Automatic fan stop when opening the door
- External and internal finish made of 304 stainless steel
- Heated door frame to reduce condensation
- Injected polyurethane foam insulation - 60mm thick
- 150mm high stainless steel adjustable feet to 180mm

Please refer to Moffat price list for options and accessories

Technical data

Tray capacity	15 x 1/1 GN trays
Tray clearance	70mm
External dimensions	W 770mm x D 790mm x H 1925mm
Load capacity	55kg chill / 20kg freeze*
Electrical connections	1P+N+E, 230-240V, 50/60Hz, 15A, 2.48kW
Nett weight	160kg
Waste	Provide for a water runoff with trap
Air-cooled condensing unit - Refrigerant type R455A	
Ambient temperature requirement +15°C — +32°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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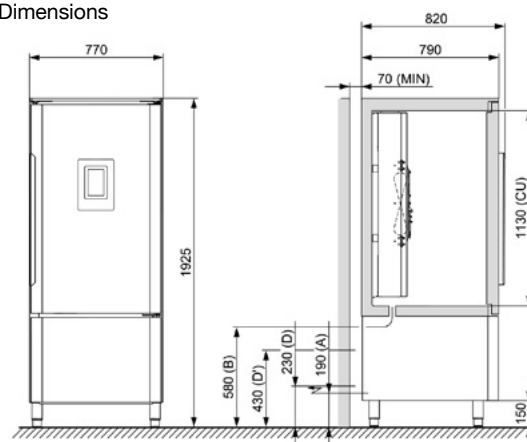
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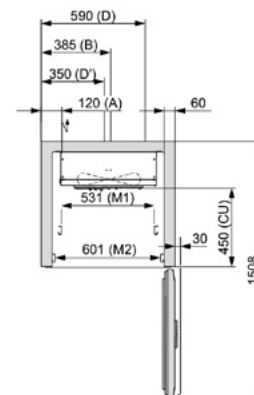
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Dimensions



- (A) Electrical power supply
(B) De-icing water runoff
(SG) Without housed unit
(D) Liquid line 3/8"
(D') Suction line 5/8"
(CU) Useful
(MIN) Minimum



Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values.
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