Water ciller *RF* series

These devices are used to supply cold water for food products, with working temperature from +25°C to +2°C.

The normal use allows to cooling the dough temperature by mixing it with refrigerated water, but many other uses are possible as well. The range is made up of 4 storage model, with 100-150-200 e 300 litres tanks respectively.

All models are equipped with double scale (delivered and available water) level gauge built-in in the shell. The models are available in "M" version (manual water delivery tap) and in "A" version (with discharge pump to be combined to a water meter/mixer).

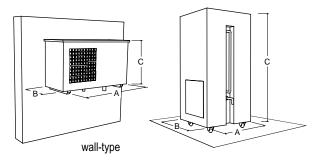
The wall-type version provides a 50 litres quick storage model, with same production capacity as the 200 litres floor-type model .

	liters	liters / h	
RF 50M	50	180	
RF 50A	50	180	
RF 100M	100	100	
RF 100A	100	100	
RF 150M	150	130	
RF 150A	150	130	
RF 200M	200	160	
RF 200A	200	160	
RF 300A	300	230	





RF	
+25°C / +3°C	
AISI 304 stainless steel	
With pump	
With pump in the automatic versions	
Filling after each discharge or with water gauge (note for RF50 A/M: filling after each discharge only)	
Fitted for interface with a water meter/mixer	
manual	
230 V / 1+N /50 Hz • 400 V / 3+N /50 Hz (RF300A)	
Assembled product	
Cardboard box and/or protection film on pallet	



Model	Overall dimensions (cm)		Operation	Water flow		Real power	
	A	В	С		Storage liters	Hourly production liters/h	MAX kW
RF 50M	111	66	60	manual	50	180	1,32
RF 50A	111	66	60	automatic	50	180	1,82
RF 100M (*)	70	70	136	manual	100	100	0,8
RF 100A (*)	70	70	136	automatic	100	100	1,3
RF 150M (*)	70	70	146	manual	150	130	1,06
RF 150A (*)	70	70	146	automatic	150	130	1,56
RF 200M	75	75	166	manual	200	160	1,32
RF 200A	75	75	166	automatic	200	160	1,82
RF 300A (**)	85	85	185	automatic	300	230	2,56

 $^{(\star)}$ Can be installed on a wall with the accessory cod. PC00045

(**) Power supply 400 V / 3+N /50 Hz

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