



solo per professionisti

Authorized Distributor:
FOODSERVICE EQUIPMENT MARKETING
 10 CARRON PLACE-KELVIN IND. ESTATE G75 0YL GLASGOW()
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Sirman Blast Chillers , model Dolomiti 10 Gelateria :

- Designed for high efficiency and ease of use.
- Made from stainless steel.
- It can accept both 1/1 gastronorm trays or 60x40 cm trays.
- Distance between shelves adjustable
- Blast freezing, chilling, hard programs and hold function.
- Diffused ventilation prevents product damage
- R404A Gas.
- Heated door gasket avoids door's clogging.
- Guaranteed maximum load kg 150.
- Reversible doors on all floor models.
- Blast freezing/chilling, hard and hold program.
- Programmable.
- Available with optional heated probe.



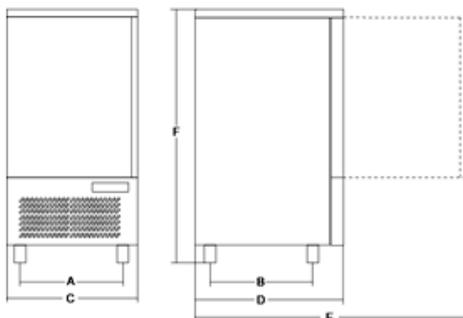
Distance between shelves adjustable

Standard reversible doors



Controls

Data sheet



Technical data

| | |
|---------------------|--|
| Model | DOLOMITI 10 GELATERIA |
| Power source | 400V/50Hz |
| Absorbed power | watt 1775 |
| Chilling efficiency | (from +70°C to + 3°C) kg 25 in 90 min. |
| Freezing efficiency | (from +70°C to - 18°C) kg 15 in 240 min. |
| Volume | lt 206 |
| Number of trays | nr.10 - 1/1 GN or mm 400x600 pastry- |

| | |
|------------------|------------------|
| | trays |
| Inner dimensions | mm 630x430 h.760 |
| A | - |
| B | - |
| C | mm 750 |
| D | mm 750 |
| E | mm 1435 |
| F | mm 1500 |
| Net weight | kg 185 |
| Shipping | mm 770x820x1670 |
| Gross weight | kg 200 |
| HS-CODE | 84185019 |