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Authorized Distributor:
FOODSERVICE EQUIPMENT MARKETING
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()
 TEL./FAX. 0044-1355 244111 / 0044-1355 241471
 E-mail:vanhentend@fem.co.uk



Sirman Blast Chillers , model Dolomiti 14 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.
- Blast freezing/chilling programs and hold function.
- R404A Gas.
- Heated door gasket avoids door's clogging.
- Floor standing models with reversible door.
- Guaranteed maximum load kg 150.
- Blast freezing/chilling, hard and hold program.
- Defrosting program.
- Programmable.
- Equipped with optional heated probe.



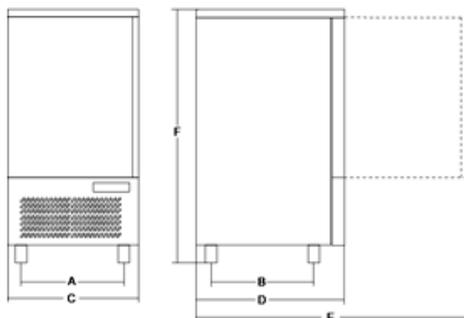
Distance between shelves adjustable

Standard reversible doors



Controls

Data sheet



Technical data

Model	DOLOMITI 14 GELATERIA
Power source	400V/50Hz 3F+N
Absorbed power	watt 3400
Chilling efficiency	(from +70°C to + 3°C) kg 40 in 90 min.
Freezing efficiency	(from +70°C to - 18°C) kg 25 in 240 min.
Volume	lt 282
Number of trays	nr.14 - 1/1 GN or mm 400x600 pastry-

	trays
Inner dimensions	mm 630x430 h.1040
A	-
B	-
C	mm 750
D	mm 750
E	mm 1435
F	mm 1900
Net weight	kg 265
Shipping	mm 770x820x2070
Gross weight	kg 280
HS-CODE	84185019