



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 5 P 1/1 :

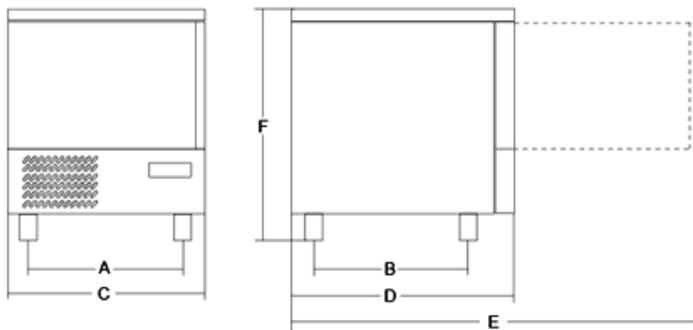
- Designed for high efficiency and ease of use.
- Made from laminated metal outer structure and stainless steel inner structure.
- It can accept n.5 1/1 gastronorm trays.
- Blast freezing, chilling, hard programs and hold function.
- Diffused ventilation prevents product damage
- R404A Gas.
- Heated door gasket avoids door's clogging.
- Guaranteed maximum load kg 150 on all the floor models with top
- Without top for under counter installation
- Reversible doors on all floor models.
- Blast freezing/chilling, hard and hold program.
- Time and probe easy and intuitive use.
- Defrosting program.



Standard reversible doors

Available without top for under counter installation

Data sheet



Technical data

Model	DOLOMITI 5 P 1/1
Power source	230V/50Hz
Absorbed power	watt 1116
Chilling efficiency	(from +70°C to +3°C) kg 10 in 90 min.
Freezing efficiency	(from +70°C to -20°C) kg 7 in 240 min.
Volume	lt 70
Number of trays	n.5 - 1/1 GN
Inner dimensions	mm 560x470 h.330
A	-
B	-
C	mm 680
D	mm 680
E	mm 1295
F	mm 880
Net weight	kg 85
Shipping	mm 700x750x1050
Gross weight	kg 95
HS-CODE	84185019

