



Authorized Distributor:  
**FOODSERVICE EQUIPMENT MARKETING**  
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()  
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Sirman Blast Chillers , model Dolomiti 3 P 2/3 :

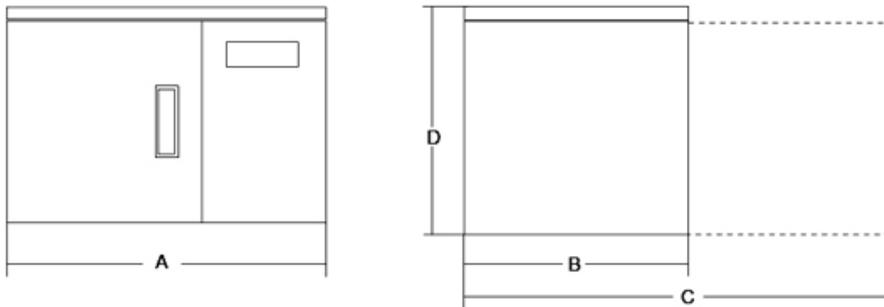


- Designed for high efficiency and ease of use.
- Made from laminated metal outer structure and stainless steel inner structure.
- It can accept n.3 2/3 gastronorm trays.
- Blast freezing, chilling, hard programs and hold function.
- Diffused ventilation prevents product damage
- R404A Gas.
- Heated door gasket avoids door's clogging.
- Blast freezing/chilling, hard and hold program.
- Time and probe easy and intuitive use.
- Defrosting program.



Controls

Data sheet



Technical data

Model	DOLOMITI 3 P 2/3
Power source	230V/50Hz
Absorbed power	watt 680
Chilling efficiency	(from +70 to +3°C in 90 min.) kg 8
Freezing efficiency	(from +70 to -20°C in 240 min.) kg 5
Volume	lt 29
Number of trays	n.3 2/3 GN
Inner dimensions	mm 340x340 h.270
A	mm 640
B	mm 630
C	mm 1220
D	mm 400
Net weight	kg 45
Shipping	mm 660x650x550
Gross weight	kg 50
HS-CODE	84185019