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Blast freezer, TOUCH SCREEN 5x GN 1/1 (or) 600x400 (20-12 Kg)

DBT51/TS

Congélation & Réfrigérissement

Descriptions

mm (L x W x H)	784 x 800 x 900
kW	0.85
Weight	125 kg
Voltage	230/1N 50HZ
T°	+70°-18°
T°	+70°+3°
Hp	5/8
Volume m3	0.7 m ³

Product details

- Capacity: 5x GN 1/1 (or) 5 x EN 600X400 (grids and plates optional).
- Production per cycle: 20 Kg (+70° C +3° C) or 12 Kg (+70° C -18°C).
- Core probe as standard.
- "Anti-tilting" structure in stainless steel wire (removable), spacing for GN 1/1 (70 mm) & EN 600x400 (44 mm) plates.
- Door with integrated "non protruding" handle (On order reversible)
- Hinges with automatic return (90° locking).
- Insulation 60 mm thickness.
- Refrigerant expansion R404A by thermostatic expansion valve.
- 4 adjustable stainless steel feet.
- "TOUCH SCREEN" controls, high definition color touch screen, allowing the user to customize all major functions.
- 4 cycles to choose from "Soft Chill" or "Soft Freeze" for delicate products, "Hard-Chill" or "Hard-

Freeze" for large parts, timer control with bell at the end of the cycle (or) core probe control, with also the holding function at the end of the cycle and alarm device (visual or acoustic), 99 memorable programs, selection in more than 20 operating cycles, automatic cycle,... (See PLUS), display on the front panel.

- Monobloc structure, interior and exterior made of food grade stainless steel (AISI 304).
- Deep-drawn inner bottom, rounded angles and corners (without roughness), with drain plug (heavy maintenance).
- Door with ergonomic handle (not protruding), closing by magnetic "pressure" seal (easy replacement, no tools required), counter-door with heating resistance, avoiding frost formation (Freeze function).
- Door microswitch device, allowing the evaporator fan to stop when it is opened.
- Compressor unit (ambient temperature +43°), ventilated condenser, front accessibility.
- Ventilated evaporator (oversized), treated against salt and food acids, completely hidden (not visible), fan motor IP44.
- Manual or automatic defrosting (beginning of cycle).
- Injected polyurethane insulation (CFC-free).
- The equipment is manufactured following the (CE) standards in force.

The +

- Very intuitive TOUCH SCREEN controls, quick cooling and freezing cycles 100% customizable. Strict temperature control and ventilation. Pre-cooling of the cells as desired. Specific cycle for ice cream or raw fish (Carpaccio, Sushi, Sashimi,.....). Recipes/programs subdivided by product type. 99 programs can be stored. Possibility to download all data and recipes/programs with USB sticks, ...

ADVANTAGE :

- GOLD line PLUS The choice of excellence in your work, a preservation of the organoleptic and nutritional characteristics of all your food, the same quality, the same taste, the same consistency as fresh food!...while saving time and money. In cold connection, food safety requires a basic principle: C.A.D. the passage of the core temperature from +70°C to +3°C in 90 minutes (UK standard) or +65°C to +10°C in 110 minutes (NF standard) and from +70°C to -18°C in 240 minutes (UK standard) or +65°C to -18°C in 270 minutes (NF standard), Diamond cells guarantee you compliance with all these obligations.