



DO5 Blast Chiller & Shock Freezer

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Made in Italy
Built to HACCP specification
Digital controller with probe and temperature display
Time evaporator defrosting
Ambient operating temp. 43°C
Tropicalized
Ventilated cooling
Auto defrost
Suitable for GN 1/1
Self evaporating drainage
Internal constructed for easy cleaning
Self closing doors
Opening back side and extractable unit for cleaning
Can be connected to a remote unit

Product description

DO3 Blast Chiller & Shock Freezer

to lower the temperature at the core of foods that have just been cooked, down to +3°C in less than 90 min. Reducing bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending its shelf life. All this enables the chef to work with a better organization and more calmly, leaving more time or creativity. They are ideal for commercial business that has a focus on quality, consistency and time management.

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Exterior: 750mmW×740D×850/880H; 51kg

Interior: 610mmW×410D×410H

240V; 801W; 10A outlet required

• Chill 20kg from +70°C to +3°C

• Deep Freeze 15kg from +70°C to -18°C.

• 5 × 1/1 GN or 600 × 400 FN pans (40 mm deep)