







J□**Y** Range **Blast chillers** No. 5 1/1 GN containers



Commercial code	DC51
Production per cycle	12 kg from +90° C to +3°C in 90 minutes
Technical features	 One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels. CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m³. Refrigeration cell with rounded corners and condensation drain in the bottom. Refrig. cell able to take GN 1/1 containers and trays EN 60x40 Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5 mm. vertical spacing intervals. Without worktop, "built in" version Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. Protection: IP24. Copper/aluminium rustproofed evaporator. Refrigerant fluid: R404A. Hinged fan cover panel for easy access to the evaporator and fan during cleaning. Internal operation: ventilated cell, ventilation not directly on foods. Evaporation temperature control with thermostat valve. Air defrosting. Cooling unit at evaporation temperature -10°C and condensation temperature +53,5°C rated at 695 W Air cooling. Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) Plastic defrost drip tray on outer base. Stainless steel feet height-adjustable from 75 to 108 mm.
Functional features	 Digital panel control board providing easy and rapid navigation Blast chilling cycle from +90°C to +3°C It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food Pre-cooling: it is ideal for pre-cooling the internal cell before the food loading After each cycle, food safety is ensured via the automatic switching to the storage phase.
External size	74,5 x 70 x 84 cm
Internal size	1. 62.5 x d. 60 x h. 37 cm
Electric power	Kw 0.85- Standard connection: V-Hz 230V 1N-/50Hz
Gross/Net weight	Kg 86/76