



DO10 Blast Chiller & Shock Freezer

Quick Overview



URL: <https://www.foodequipment.com.au/media/catalog/product/d/o/do10.jpg>

- Made in Italy
- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43Å°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

Description

DO10 Blast Chiller & Shock Freezer

?Blast chilling and shock freezing are the best natural systems to extend the shelf life of food. Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked, down to +3Å ° 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.

- Made in Italy
- Built to HACCP specification
- Digital controller with probe and temperature display

- Time evaporator defrosting
- Ambient operating temp. 43Â°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

Exterior: 750mmWÃ—740DÃ—720/750H; 30kg Exterior: 750mmWÃ—740DÃ—1260/1290H; 150kg
 Interior: 610mmWÃ—410DÃ—760H 240V; 1490W; 10A outlet required â€ Chill 25kg from +70Â°C to +3Â°C
 â€ Deep Freeze 25kg from +70Â°C to -18Â°C â€ 10 Ã— 1/1 GN or 600 Ã—400 EN pans (40 mm deep)

2 Years Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|---------------------------------|
| Net Weight (Kg) | 150 |
| Width (mm) | 750 |
| Depth (mm) | 740 |
| Height (mm) | 1260/1290 |
| Packing Width (mm) | 770 |
| Packing Depth (mm) | 780 |
| Packing Height (mm) | 1390 |
| Power | 240V;1490W; 10A outlet required |