



Serie Pastry & Bakery

Blast chillers/Freezers

No. 6 EN 60x40x4H cm containers



Commercial code	DFS51M
Production per cycle	20 kg from +90° C to +3°C in 90 minutes; 12 kg from +90° C to -18°C in 240 minutes
Technical features	<ul style="list-style-type: none">• 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 EN 60x40 containers (nr 6 EN 60x40x4H cm or nr 5 EN 60x40x6H cm) and trays• Removable wire rack in AISI 304 stainless steel wire, 30 mm. vertical spacing intervals.• Worktop, 80 mm high, made in stainless steel AISI 304, rounded on the front side, with frontal control panel.• 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: R452A.• 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 -23,3°C and condensation temperature +53,5°C rated at 887 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	<p>Digital panel control board providing easy and rapid navigation</p> <ul style="list-style-type: none">• Blast chilling cycle, via time and/or probe detection mode, from +90°C to +3°C• Blast freezing cycle, via time and/or probe detection mode, from +90°C to -18°C <p>It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food. In the absence of insertion of probe into core, Joy will automatically carry out a time cycle.</p> <ul style="list-style-type: none">• 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 72 x 90 cm
Internal size	l. 62.5 x d. 60 x h. 37 cm
Electric power	Kw 1,2 - Standard connection: V-Hz 230V 1N-/50Hz
Gross/Net weight	Kg 130/120