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Authorized Distributor:
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Sirman Blast Chillers , model Dolomiti 5 :

- Designed for high efficiency and ease of use.
- Made from stainless steel AISI 304.
- It can accept both 1/1 gastronorm trays or 60x40 cm trays.
- Blast freezing, chilling, hard programs and hold function.
- Diffused ventilation prevents product damage
- R452A Gas.
- Heated door gasket avoids door's clogging.
- Guaranteed maximum load kg 150 on all the floor models with top
- Without top for under counter installation
- Reversible doors on all floor models.
- Blast freezing/chilling, hard and hold program.
- Time and probe easy and intuitive use.
- Defrosting program.



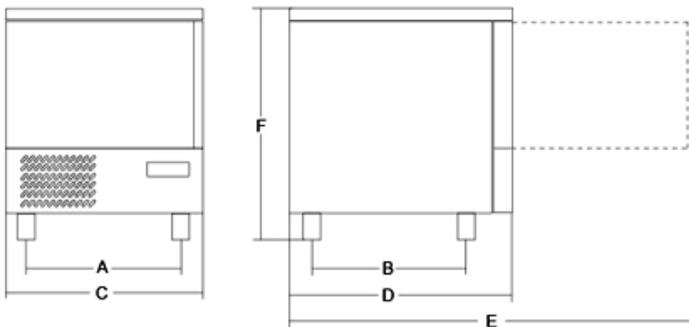
Standard reversible door

Available without top for under counter installation

Distance between shelves mm 40

Optional shelves support

Data sheet



Technical data

Model	DOLOMITI 5
Power source	1ph
Absorbed power	watt 1200
Chilling efficiency	(from +70°C to +3°C) kg 12 in 90 min.
Freezing efficiency	(from +70°C to -20°C) kg 9 in 240 min.
Volume	lt 95
Number of trays	n.5 - 1/1 GN or mm 400 x 600 pastry-

	trays
Inner dimensions	mm 630x540 h.330
A	-
B	-
C	mm 750
D	mm 750
E	mm 1435
F	mm 880
Net weight	kg 95
Shipping	mm 770x820x1050
Gross weight	kg 105
HS-CODE	84185019