



Authorized Distributor:
FOODSERVICE EQUIPMENT MARKETING
 10 CARRON PLACE-KELVIN IND. ESTATE G75 0YL GLASGOW()
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Sirman Blast Chillers , model Dolomiti 10 Gelateria :

- 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.
- Distance between shelves adjustable
- 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.
- Reversible doors on all floor models.
- Blast freezing/chilling, hard and hold program.
- Programmable.
- Available with optional heated probe.



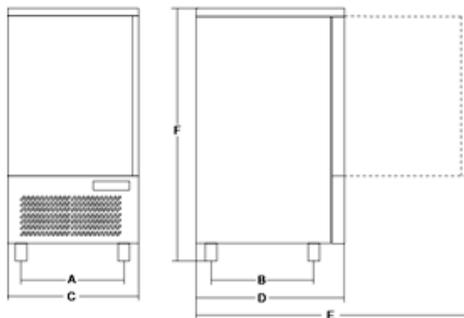
mm 50 distance between support shelves adjustable

Standard reversible doors adjustable



Controls

Data sheet



Technical data

Model	DOLOMITI 10 GELATERIA
Power source	3ph
Absorbed power	watt 1775
Chilling efficiency	(from +70°C to + 3°C) kg 25 in 90 min.
Freezing efficiency	(from +70°C to - 18°C) kg 15 in 240 min.
Volume	lt 206

Number of trays	nr.10 - 1/1 GN or mm 400x600 pastry-trays
Inner dimensions	mm 630x430 h.760
A	-
B	-
C	mm 750
D	mm 750
E	mm 1435
F	mm 1500
Net weight	kg 185
Shipping	mm 770x820x1670
Gross weight	kg 200
HS-CODE	84185019