



# Serie Pastry & Bakery

## Blast chillers/freezers

### N. 17 60x40 EN containers

<b>Commercial code</b>	<b>DFS171L</b>
<b>Production per cycle</b>	<b>65 kg from +90° C to +3° C in 90 minutes; 35 kg from +90° C to -18° C in 240 minutes</b>
<b>Technical features</b>	<ul style="list-style-type: none"> <li>• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels</li> <li>• CFC-free expanded polyurethane insulation, 75 mm thickness, density 40kg/m<sup>3</sup></li> <li>• Refrigeration cell with rounded corners and condensation drain in the bottom</li> <li>• Refrig. cell able to take <b>nr. 17 EN 60x40 containers/trays</b> (nr 17 EN 60x40x4H cm)</li> <li>• Self-closing door with full height outer stainless steel handle, double-grip. Easily-removable magnetic gasket. Door frame with heating element</li> <li>• Protection: IP24</li> <li>• Copper/aluminium rustproofed evaporator</li> <li>• Refrigerant fluid: R452A</li> <li>• Hinged fan cover panel for easy access to the evaporator and fan during cleaning.</li> <li>• Internal operation: ventilated cell, ventilation not directly on foods</li> <li>• Evaporation temperature control with thermostat valve</li> <li>• Air defrosting</li> <li>• Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at <b>4369 W</b></li> <li>• Air cooling</li> <li>• Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)</li> <li>• Plastic defrost drip tray on outer base</li> <li>• Stainless steel feet height-adjustable from 105 to 155 mm</li> <li>• <b>Standard supplied:</b> core probe and nr 17 couples of guides in AISI 304 stainless steel</li> </ul>
<b>Functional features</b>	<p>Digital panel control board providing easy and rapid navigation</p> <ul style="list-style-type: none"> <li>• <b>Blast chilling cycle</b>, via time and/or probe detection mode, from +90°C to +3°C</li> <li>• <b>Blast freezing cycle</b>, via time and/or probe detection mode, from +90°C to -18°C</li> </ul> <p>In the absence of insertion of probe into core, Joy will automatically carry out a time cycle. It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food</p> <ul style="list-style-type: none"> <li>• After each cycle, food safety is ensured via the automatic switching to the positive and/or negative <b>storage phase</b></li> <li>• <b>Colling:</b> it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25</li> </ul>
<b>External size</b>	80 x 83 x 199 cm
<b>Electric power</b>	Kw 4,5 - Standard connection: V-Hz 400V 3N-50/60Hz
<b>Gross/Net weight</b>	Kg 255/230