

Ref: GTP-3/LD

Profi Line

Fast blast freezer 3x GN 1/1 (8-5 Kg.)



*Your professional partner*

Brand : DIAMOND



VERY COMPACT



GN 1/1

- mm (BxDxH) :560x700xh514
- T° : +70°C -18°C & +70°C +3°
- kW :0,49
- Volt : 230/1N 50Hz
- kg :60
- M³ : 0,43

- Small and space saving (can be placed in the lower shelf of a work table).
- Capacity: 3 GN 1/1.
- Production per cycle: 8 Kg ( +70° C +3° C) and 5 Kg ( +70° C - 18° C)
- Core probe as standard.
- Door (non-reversible) with stainless steel handle.
- Guides for stainless steel plates, spacing for plates 65 mm.
- 4 adjustable jacks.
- Programmable electronic regulator (in closed waterproof box), with preservation function at the end of the cycle and alarm bell ( "HACCP norm").
- Monoblock structure, inside and outside manufactured in austenitic stainless steel (food), the back is in galvanized steel.
- Stamped inside bottom with draining cap (high maintenance), rounded angles and corners (without bumps).
- Door, magnetic joint (easy replacement, without tools).
- Micro switch device, allowing the stops of the evaporator's ventilator while opening the door.
- Compressor group climatic class 4, ventilated condenser, frontal accessibility.
- Refrigerant R404A (or R452).
- Ventilated evaporator (oversized), treated against salt and food acids, completely hidden (no visible).
- Automatic evaporation of the condensate.
- Polyurethane insulation without CFC.
- The equipment is manufactured following the (CE) standards in force.

#### ADVANTAGE:

Regulator with large luminous display, tactile keys (IP65). Control of cooling or freezing cycles (with "Hard / Soft" function), on time or at temperature (core probe). Memorization of HACCP alarms, various programs ..... In cold link, the food security get through by a basic principle: I.E. the transition of the core probe temperature from +70°C to +3°C in 90 minutes (UK norms) or from +65°C to +10°C in 110 minutes (NF norms) and from + 70 ° C to -18 ° C in 240 minutes (UK norms) or + 65 ° C to -18 ° C in 270 minutes (NF norms), the Diamond chillers guarantee you the respect of all this duties.