

Ref: GTP-5/LD

Profi Line

Fast blast freezer 5x GN 1/1 (or) 600x400 (12-8Kg.)



Your professional partner

Brand : DIAMOND



+70°-18° +70° +3°



·mm (BxDxH) :790x700xh880/900

·T° : +70°C -18°C & +70°C +3°C

·kW :0,69

·Volt : 230/1N 50Hz

·kg :106

·M³ : 0,77

- Capacity: 5 GN 1/1 (or) 5x 600x400 mm (optional grids and plates).
- Production per cycle: 12 Kg (+70° C +3° C) and 8 Kg (+70° C -18° C) - Core probe as standard.
- "Anti-swinging" structure in stainless steel wire (removable), spacing for 65 mm plates.
- Reversible door, recessed handle (not salient).
- Hinges with automatic return (90° locking).
- Compressor unit arranged on "removable" slides, easy to maintain and after-sales service.
- 4 adjustable stainless steel feet.
- 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.