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Authorized Distributor:  
**FOODSERVICE EQUIPMENT MARKETING**  
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()  
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Sirman Blast Chillers , model Dolomiti 14 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.
- Blast freezing/chilling programs and hold function.
- R452A Gas.
- Heated door gasket avoids door's clogging.
- Floor standing models with reversible door.
- Guaranteed maximum load kg 150.
- Blast freezing/chilling, hard and hold program.
- Defrosting program.
- Programmable.
- Equipped with optional heated probe.



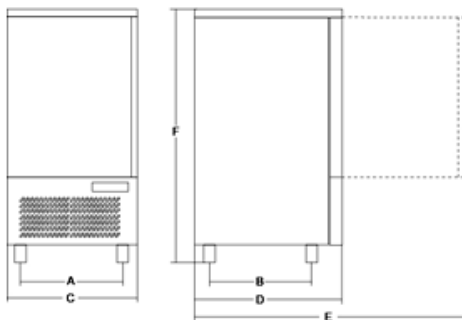
mm 50 distance between support shelves adjustable

Standard reversible doors adjustable



Controls

Data sheet



Technical data

Model	DOLOMITI 14 GELATERIA
Power source	3ph
Absorbed power	watt 3400
Chilling efficiency	(from +70°C to + 3°C) kg 40 in 90 min.
Freezing efficiency	(from +70°C to - 18°C) kg 25 in 240 min.
Volume	lt 282

Number of trays	nr.14 - 1/1 GN or mm 400x600 pastry-trays
Inner dimensions	mm 630x430 h.1040
A	-
B	-
C	mm 750
D	mm 750
E	mm 1435
F	mm 1900
Net weight	kg 265
Shipping	mm 770x820x2070
Gross weight	kg 280
HS-CODE	84185019