



Authorized Distributor:  
**FOODSERVICE EQUIPMENT MARKETING**  
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()  
 TEL./FAX. 0044-1355 244111 / 0044-1355 241471  
 E-mail:saganm@fem.co.uk

Sirman Blast Chillers , model Dolomiti 7 Gelateria :

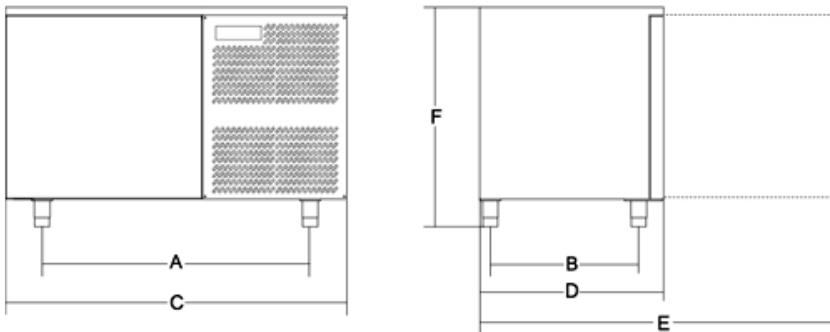


- The top can be used as a working surface.
- Made from stainless steel AISI 304.
- Front ventilation makes install possible inside every kitchen.
- It can accept both 1/1 gastronorm trays or 60x40 cm trays.
- Blast freezing/chilling programs and hold function.
- Air circulation system do not damage the product.
- R452A Gas.
- Guaranteed maximum load kg 150 on all the floor models with top.
- Blast freezing/chilling, hard and hold program.
- Defrosting program.
- Programmable.
- Equipped with optional heated probe.



mm 50 distance between support shelves adjustable

Data sheet



Technical data

Model	DOLOMITI 7 GELATERIA
Power source	1ph
Absorbed power	watt 1493
Chilling efficiency	from +70 to +3°C in 90 min. kg 20
Freezing efficiency	from +70 to -18°C in 240 min. kg12
Volume	lt 150
Number of trays	n.7 - 1/1 GN or mm 600x400 pastry-trays
Inner dimensions	mm 630x420 h.600
A	-
B	-
C	mm 1300
D	mm 700
E	mm 1435
F	mm 830
Net weight	kg 155
Shipping	mm 1320x720x1000
Gross weight	kg 165
HS-CODE	84185019

