


FOOD SERVICE, PASTRY & BAKERY

BLAST CHILLER
ROLL-IN - 20-40 TRAY

Model:

PBCG20A17MD0

Blast chillers with evaporator painted by cataphoresis, easy to clean by opening the fan support panel from inside the chamber. Manual defrost. Possibility to select blast chilling function (+3°C at core) or shock freezing (-18°C at core), either by temperature reached or by time. MINIMUM AMBIENT OPERATING TEMPERATURE +20°C. Condensation water drainage via drain pipe. Non-reversible door with automatic closing and fixed opening position at 100°. Seven-chamber magnetic gasket, easily removable. 7" capacitive touch display. AISI 304 stainless steel plinth.

TECHNICAL DATA

Temperature (°C)	(-40/+10)
Gross volume (L)	-
Climate class	5 (+40 °C / 40% R.H.)
Refrigerant gas	R452a
GWP	2141
Refrigerant charge (kg)	-
Defrosting	HOT GAS
Condensate evaporation	Condensate drainage via drain hose.
Condensation	AIR
Cooling output (W)	20000 / 8400
Blast chilling performance (kg)	170.0 (+90 °C/+3 °C)
Blast chilling cycle (min)	90 (+65 °C/+10 °C)
Freezing performance (kg)	120.0 (+90 °C/-18 °C)
Freezing cycle time (min)	240 (+65 °C/-18 °C)
Ambient operating temperature (°C)	(+20/+40)
Cell working temperature (°C)	(-40/+65)
Energy consumption (kWh/kg)	0,08 / 0,24
Voltage	AC400V 3N+T 50Hz
Special voltages (on request)	Option
Absorbed power (W)	7500
Current draw (A)	-
Noise (dB)	< 80

CONSTRUCTION DATA

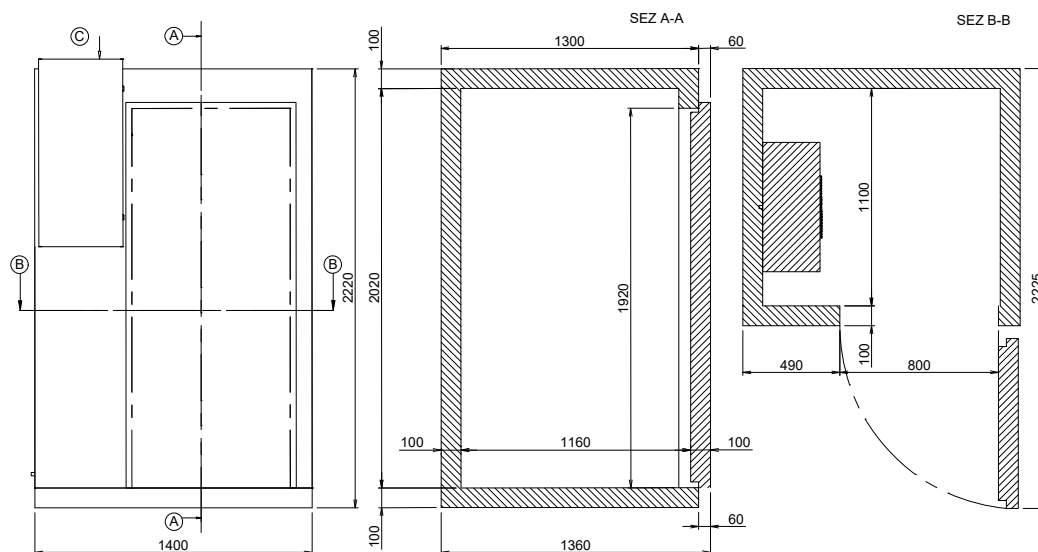
Category	Upright - High performance
Intended use	Blast chilling - This appliance is intended for use in ambient temperatures up to 40 °C.
Internal material	AISI 304 Stainless steel
External material	AISI 304 Stainless steel
Internal corners	Rounded internal corners for easy and optimal cleaning.
Insulation thickness (mm)	100
Insulation material	HFO Polyurethane (No CFC, no HCFC)
Door seal	Seven-chamber magnetic gasket, easily removable
Door hinge	Standard right, non reversible
Controller	7" capacitive touch screen
Alarm	Visual and audible
NTC temperature probe	Standard
USB connector for downloading recorded data as per HACCP	Standard
Floor support	AISI 304 stainless steel plinth
Floor support height (mm)	Plinth: 100

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SEDE OPERATIVA / PLACE OF BUSINESS
Dalmecc - Refrigeration - Via Fabio Filzi, 46 - 31036 Istrana (TV) - Italy
+39 0422 832679 / info@dal-mec.it / www.dal-mec.it

SEDE LEGALE / REGISTERED OFFICE
Dal Santo Srl - Via Sant'Anna, 38 - 31050 Fossalunga di Veduggio (TV) - Italy
Partita IVA / VAT number 04207260268





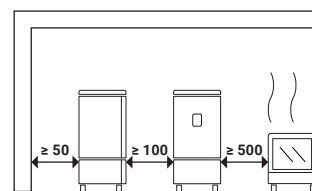
A. Section plane

B. Section plane

C. Power cable outlet (length 2 m)

WARNING! While installing, have a qualified electrician connect it to an electrical panel.

Minimum clearances
WARNING! The distance from
hot appliances (e.g. fryers or
ovens) must be at least 500
mm.



EQUIPMENT AND SETUPS

Maximum setup capacity	N.2 trays trolley - EN 600x400 N.1 tray trolley - EN 600x800
Wi-Fi kit	Standard
Core probe	Standard
Germicidal UV lamps for internal cell sterilisation	Not available
Lock with key	Not available
Openable control panel	Standard

DIMENSIONS AND WEIGHTS

Dimensions LxDxH (mm)	1400x1300x2250
Package LxDxH (mm)	2570x1450x1060
Remote unit dimensions (on request) (mm)	1315x870x852
Remote unit packaging dimensions (on request) (mm)	1360x930x1040
Net weight (kg)	-
Gross weight (kg)	-