


CATERING

**BLAST CHILLER
 STANDARD - 5 TRAYS**

 Model:
PBCN511XX

Evaporator with cataphoretic coating. Manual defrosting, removable drain pan at the bottom of the machine. Possibility of selecting chilling (+3°C at core) or freezing (-18°C at core) by temperature or by time. Condensate water drainage into pan via pipe. N.1 - reversible opening door, automatic closure and fixed opening at 100°. Easily removed, triple chamber magnetic seal. Rounded corners inside for easy and optimal cleaning. Removable tray rack in AISI 304 stainless steel.

TECHNICAL DATA

Gross volume (L)	62
Climate class	4 (+30 °C / 55% R.H.)
Refrigerant gas	R452a
GWP	2141
Refrigerant charge (kg)	0.850 kg
Defrosting	AIR
Condensate evaporation	Condensate water drainage via down pipe on pan.
Condensation	AIR
Cooling output (W)	1416 / 586
Blast chilling performance (kg)	26,0 (+70°C/+3°C)
Blast chilling cycle (min)	120 (+65 °C/+10 °C)
Freezing performance (kg)	14,0 (+70°C/-18°C)
Freezing cycle time (min)	270 (+65°C/-18°C)
Ambient operating temperature (°C)	(+20/+30)
Cell working temperature (°C)	(-30/+65)
Energy consumption (kWh/kg)	0,089 / 0,385
Voltage	AC230V 1N+E 50Hz
Special voltages (on request)	Option
Absorbed power (W)	870
Current draw (A)	4,90

CONSTRUCTION DATA

Category	Upright - High performance
Intended use	Blast chilling - This appliance is intended for use in ambient temperatures up to 30°C.
Internal material	AISI 304 Stainless steel
External material	AISI 304 Stainless Steel (bottom and back in galvanized steel)
Internal corners	Rounded internal corners for easy and optimal cleaning.
Insulation thickness (mm)	60
Insulation material	HFO Polyurethane (No CFC, no HCFC)
Door seal	Easily removable, triple chamber magnetic seal.
Door hinge	Standard left, reversible
Controller	Digital control panel
Alarm	Visual and audible
NTC temperature probe	Standard
USB connector for downloading recorded data as per HACCP	Not available
Floor support	Adjustable feet in AISI 304 stainless steel
Floor support height (mm)	Legs: 80-120 Castors: 95 - Ø 60

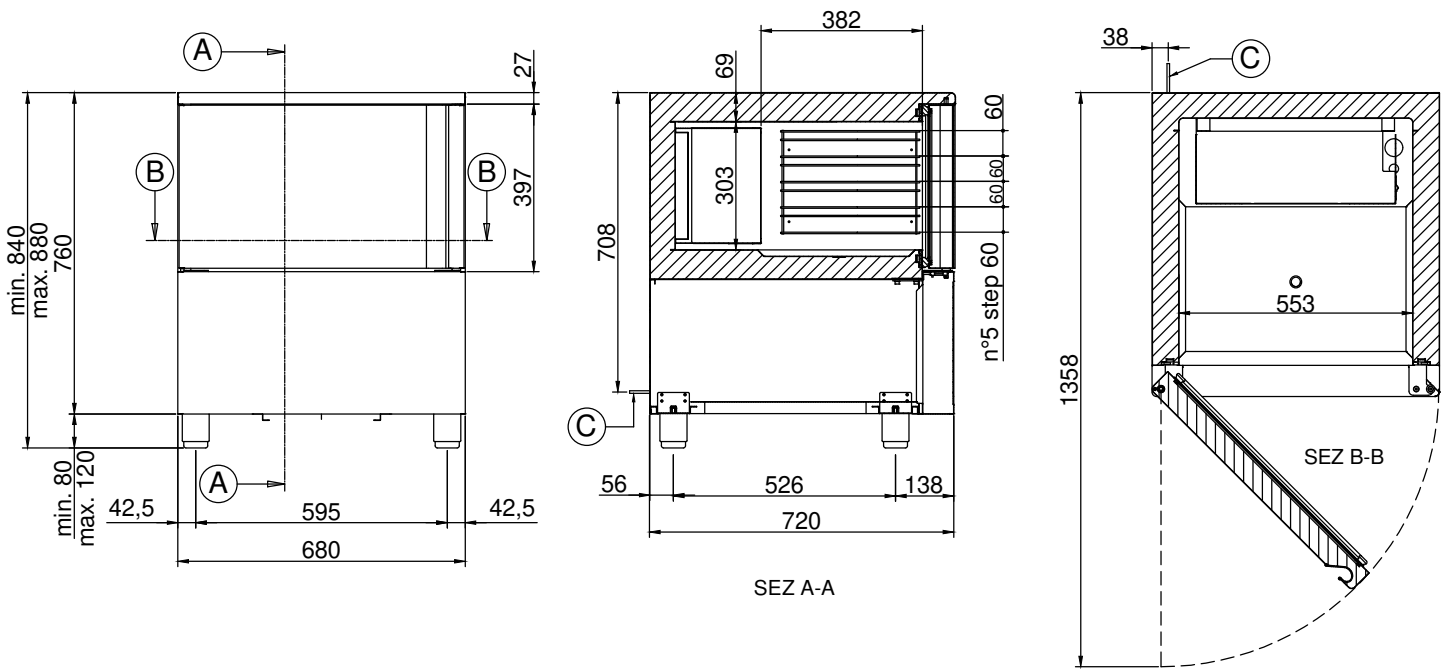
SEDE OPERATIVA / PLACE OF BUSINESS

 Via Fabio Filzi, 46 - 31036 Istrana (TV) - Italy
 +39 0422 832679 / info@dal-mec.it

SEDE LEGALE / REGISTERED OFFICE

 Dal Santo Srl - Via Sant'Anna, 38 - 31050 Fossalunga di Veduggio (TV) - Italy
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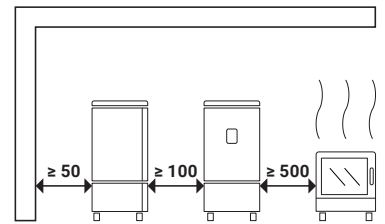
A. Section plane

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

Internal setup	Removable tray rack in AISI 304 stainless steel.
Trays included	N.1 - GN 1/1 530x325 - Stainless steel
Maximum load per tray (kg)	-
Maximum setup capacity	N.5 - GN 1/1 530x325
Wi-Fi kit	Not available
Bluetooth kit	Not available
Core probe	Standard
Germicidal UV lamps for internal cell sterilisation	Not available
Castors kit	Option
Cable with Schuko or English plug	Standard
Diamond-patterned bottom with drainage hole	Standard

DIMENSIONS AND WEIGHTS

Dimensions LxDxH (mm)	680x725x840-880
Package LxDxH (mm)	710x760x1030
Net weight (kg)	87
Gross weight (kg)	92