JOY Range
Blast chillers/freezers
No. 14 1/1 GN containers

Commercial code	DF141L
Production per cycle	65 kg from +90° C to +3°C in 90 minutes; 35 kg from +90° C to -18°C in 240 minutes
Technical features	• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels. • CFC-free expanded polyurethane insulation, 75 mm thickness, density 40kg/m³. • Refrigeration cell with rounded corners and condensation drain in the bottom. • Refrig. cell able to take GN 1/1 containers and trays EN 60x40 • Removable wire rack in AISI 304 stainless steel wire, 14 positions, 71.5 mm. vertical spacing intervals. • Self-closing door with full height outer stainless steel handle, double-grip. Easily-removable magnetic gasket. Door frame with heating element. • Protection: IP24. • Copper/aluminium rustproofed evaporator. • Refrigerant fluid: R452A. • Hinged fan cover panel for easy access to the evaporator and fan during cleaning. • Internal operation: ventilated cell, ventilation not directly on foods. • Evaporation temperature control with thermostat valve. • Air defrosting • Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at 4369 W. • Air cooling. • Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) • Standard supplied: core probe and plastic defrost drip tray on outer base. • Stainless steel feet height-adjustable from 105 to 155 mm.
Functional features	Digital panel control board providing easy and rapid navigation • **Blast chilling cycle**, via time and/or probe detection mode, from +90°C to +3°C • **Blast freezing cycle**, via time and/or probe detection mode, from +90°C to -18°C In the absence of insertion of probe into core, Joy will automatically carry out a time cycle It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food • After each cycle, food safety is ensured via the automatic switching to the positive and/or negative **storage phase**. • **Colling:** it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25
External size	80 x 83 x 199 cm
Electric power	Kw 4,5 - Standard connection: V-Hz 400V 3N-50Hz
Gross / Net weight	Kg 255/230