



## JOY Range

### Blast chillers/Freezers

#### N. 5 GN 1/1 – EN 60x40 containers



<b>Commercial code</b>	<b>DF41M</b>
<b>Production per cycle</b>	15 kg from +90° C to +3°C in 90 minutes; 8 kg from +90° C to -18°C in 240 minutes
<b>Technical features</b>	<ul style="list-style-type: none"> <li>• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels.</li> <li>• CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m<sup>3</sup>.</li> <li>• Refrigeration cell with rounded corners and condensation drain in the bottom.</li> <li>• Refrig. cell able to take GN 1/1 containers and trays EN 60x40</li> <li>• Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5 mm. vertical spacing intervals.</li> <li>• Worktop is 25 mm high and made of stainless steel AISI304</li> <li>• Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element.</li> <li>• Protection: IP24.</li> <li>• Copper/aluminium rustproofed evaporator.</li> <li>• Refrigerant fluid: R404A.</li> <li>• Hinged fan cover panel for easy access to the evaporator and fan during cleaning.</li> <li>• Internal operation: ventilated cell, ventilation not directly on foods.</li> <li>• Evaporation temperature control with capillary</li> <li>• Air defrosting.</li> <li>• Cooling unit at evaporation temperature -23,3°C and condensation temperature +53,5°C rated at 887 W</li> <li>• Air cooling.</li> <li>• Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)</li> <li>• Standard supplied: core probe and plastic defrost drip tray on outer base</li> <li>• Stainless steel feet height-adjustable from 75 to 108 mm.</li> </ul>
<b>Functional features</b>	<p>Digital panel control board providing easy and rapid navigation</p> <ul style="list-style-type: none"> <li>• <b>Blast chilling cycle</b> from +90°C to +3°C</li> <li>• <b>Blast freezing cycle</b> from +90°C to -18°C</li> </ul> <p>It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food</p> <ul style="list-style-type: none"> <li>• <b>Pre-cooling:</b> it is ideal for pre-cooling the internal cell before the food loading</li> <li>• After each cycle, food safety is ensured via the automatic switching to the <b>storage phase</b>.</li> </ul>
<b>External size</b>	74,5 x 70 x 86,5 cm
<b>Internal size</b>	l. 62.5 x d. 60 x h. 37 cm
<b>Electric power</b>	Kw 1 - Standard connection: V-Hz 230V 1N-/50Hz
<b>Gross/Net weight</b>	Kg 92/82