

Project Name:	_	
Location:		
Item:		
Date:		

Quantity:

Model: GBF-5P

Blast Chiller & Schock Freezers



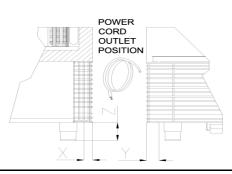


Magnetic removable gasket without tools

Bac / Trays

Electronic controller

Model	GBF-5P	
Output Chilling +90°C/+3°C/194°F/37,4°	Output Freezing +90°C/-18°C/194°F/-0,4°F	
F (90 min) kg / Lbs 14 / 30,86	(270 min) kg/Lbs 8 / 17,63	
Voltage	230 / 50 / 1	
Cooling Power W	2100 / 460	
Absorbed Power W	1100 / 600	
Amps	5,3 / 2,9	
Temp. °C / °F	90° , -18° C 194° , - 0,4° F	
Ambient temp. °C/°F	38°C / 100,4°F	
Gas	R452A	
Trolley	Not included	
Plug	Not included	
Shipping Weight	125kg / 276Lbs	



UV sterilizer

Cabinet / Packing Dimensions	
mm / inches	

L	D	н
80 (cm)	80,5 (cm)	85(cm)
31 15/32"	31 11/16"	33 7/16"
84 (cm)	84(cm)	100(cm)
33 5/64"	33 5/64"	39 3/8"

Standard Features:

• BLAST CHILLERS & SCHOCK FREEZERS LINE Is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless steel AISI 304 interior & exterior.

FRONTPANEL

Front panel routine-maintenance friendly

INTERIOR and EXTERIOR

Durable, AISI 304 stainless steel.

• **REFRIGERANT GAS** Environmentally friendly R452A.

• **COLING SYSTEM** Self contained system

• FEET Stainless steel adjustable feet

• **POWER CORD** Plug not included

• **TEMPERATURE CONTROLLER** Electronic controller

• INSULATION

Cyclopentane High density foamed in place environmentally friendly. Kyoto Protocol Compliant: ODP = 0 (Ozone Depletion Potential) GWP = 5 (Global Warming Potential) polyurethane keeps energy costs low.

• CORE PROBE NTC core probe

Option:

- UV Sterilizer
 - Castors
 - Touch screen controller
 - Thawing function only with touch screen
 - controller
 - Heated core probe

Cord outlet position

X: 31,5 (1 1/4") Y: 45,0 (1 25/32") Z: 80,0 (3 5/32")

Cabinet Dimension

Packing Dimensions

Specification may change without prior notice

visit Us at: www.desmon.it





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DESIGN

Desmon Blast chiller & Schock freezers are manufactured in Italy with enduring ergonomic features to protect your long term investment. Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

CABINET CONSTRUCTION

All made in stainless steel AISI 304, unique in the market place. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches.

Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation

properties longer than other foams. 5% of energy consumtion savings guarantee if compared to other CFC free foams.

Interior - attractive stainless steel Aisi304, "rounded corners".

Construction specifications:

REFRIGERATION SYSTEM

Factory engineered, self-contained, TX valve system using environmentally friendly (HCFC free) R452A refrigerant. Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class: Temperature Range, getting the best in food preservation Sealed, cast iron, self-lubrificating evaporator fan motor(s) and larger fan blades with a more efficient low velocity, high volume airflow design. Ensuring faster temperature recovery and shorter run times in the busiest of food service environments.

DOORS

Stainless steel exterior and interior. Door extends full width of cabinet shell. Guaranteed door handle. Doors. Gasket of one piece construction, removable without tools for ease of cleaning.

Architect Corner

MODEL FEATURES

Touch screen control Evaporator is epoxy coated to eliminate the potential of corrosion.

ELECTRICAL

Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Cord and plug set included: Voltages: 230V/50Hz/1Ph

