



JOY Range
Blast chillers/Freezers
No. 5 1/1 GN containers



Commercial code	DF51
Production per cycle	20 kg from +90° C to +3°C in 90 minutes; 12 kg from +90° C to -18°C in 240 minutes
Technical features	<ul style="list-style-type: none"> • 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, 55 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, 5 positions, 66.5mm. vertical spacing intervals. • Without worktop, "built in" version • Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. • Protection: IP24. • Copper/aluminium rustproofed evaporator. • Refrigerant fluid: R404A. • 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 +53,5°C rated at 887 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 75 to 108 mm.
Functional features	<p>Digital panel control board providing easy and rapid navigation</p> <ul style="list-style-type: none"> • 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 <p>It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food. In the absence of insertion of probe into core, Joy will automatically carry out a time cycle.</p> <ul style="list-style-type: none"> • Pre-cooling: it is ideal for pre-cooling the internal cell before the food loading • After each cycle, food safety is ensured via the automatic switching to the storage phase.
External size	74,5 x 70 x 84 cm
Internal size	l. 62.5 x d. 60 x h. 37 cm
Electric power	Kw 1,35- Standard connection: V-Hz 230V 1N-/50Hz
Gross/Net weight	Kg 115/105