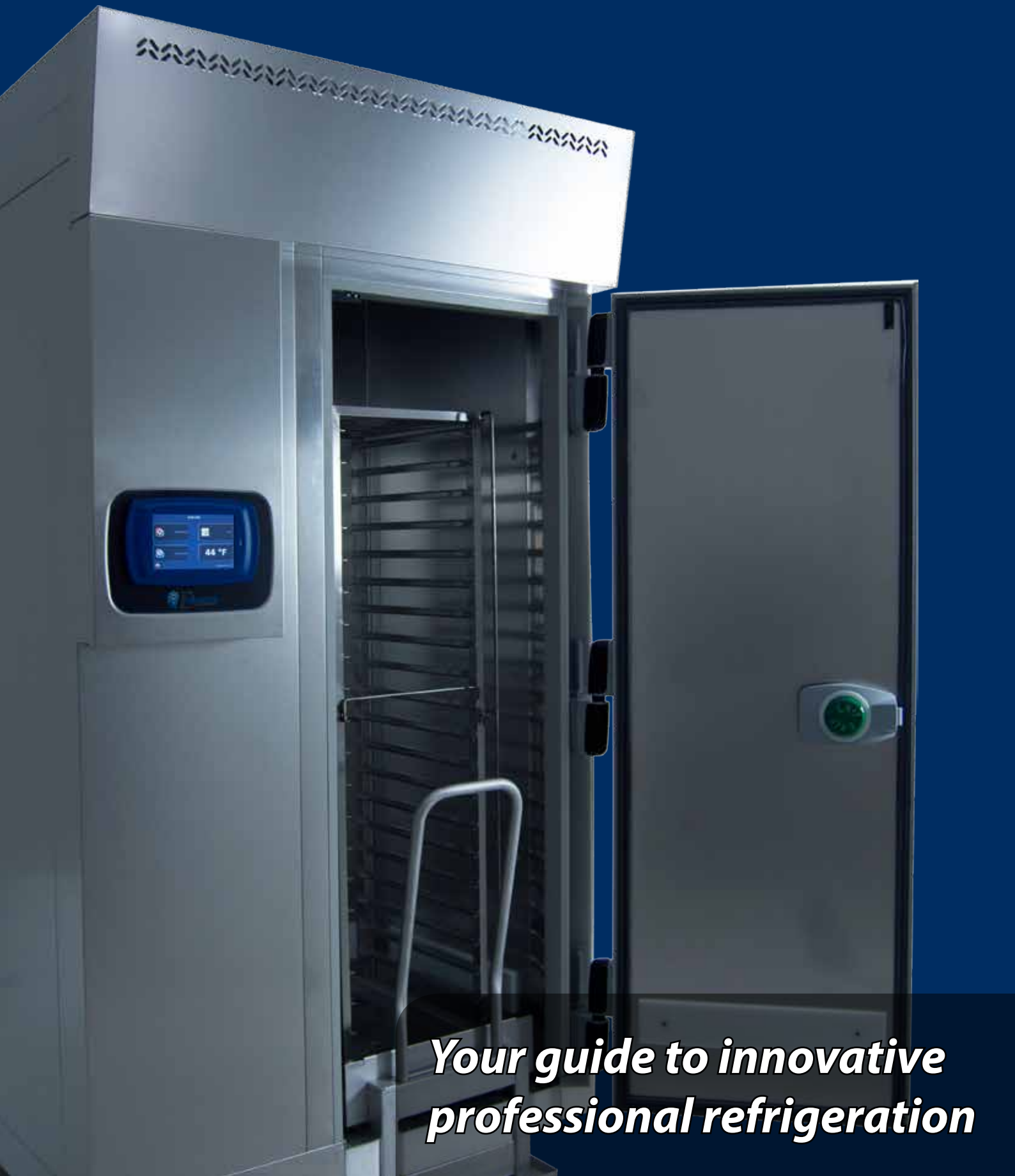
100%
Made in Italy

DESMON
Food Service Equipment

BLAST CHILLER AND SHOCK FREEZER



Your guide to innovative professional refrigeration

100% Made in Italy

THE REAL MADE IN ITALY

Desmon S.p.A was founded in 1994 by the family De Santis as a food equipment trading company. In 1998 the company has taken over a local manufacturing company and started production of refrigeration equipment. After a few successful years the company became one of the leaders in the European market of professional refrigeration. DESMON S.p.A. from 2015 is part of the Middleby Corporation, a leading global provider of Food Service Equipment. 100% of the production of professional refrigeration equipment is concentrated in the main factories in Italy.

WHO PREFERS DESMON...

... is conscious to do the best choice in the professional refrigeration field. Desmon's primary objective is to maintain high quality standards and to achieve full customer satisfaction. Those who choose Desmon know that they obtain a huge selection of products produced by the superior ability of Desmon workers, from the body to the smallest detail. Those who choose Desmon know that they have a product built to last, and day after day will appreciate the material quality, the reliability in technology and its enhanced design.

SUPERIOR MATERIALS

Every product is produced with the greatest care for the details. Desmon's primary objective is to produce the highest quality products, for this reason it chooses only high quality materials, to ensure that the Desmon products last a long time regardless of the application. It's for this reason that Desmon uses only stainless steel of superior quality. All internal and external structures are stainless steel, such as the doors, the adjustable pedestals and the table and cabinet handles. All Desmon models present tropicalized refrigerating units. Other characteristics of our products are the strength and the high reliability that can guarantee the right functionality even if exposed to excessive usage in an "unfriendly environment".

CERTIFIED QUALITY

We believe that every process designed to control production and make information objective and available improves the relationship with our customers, both the internal and external ones. It's this transparency that controls our job.


DNV·GL

MANAGEMENT SYSTEM CERTIFICATE

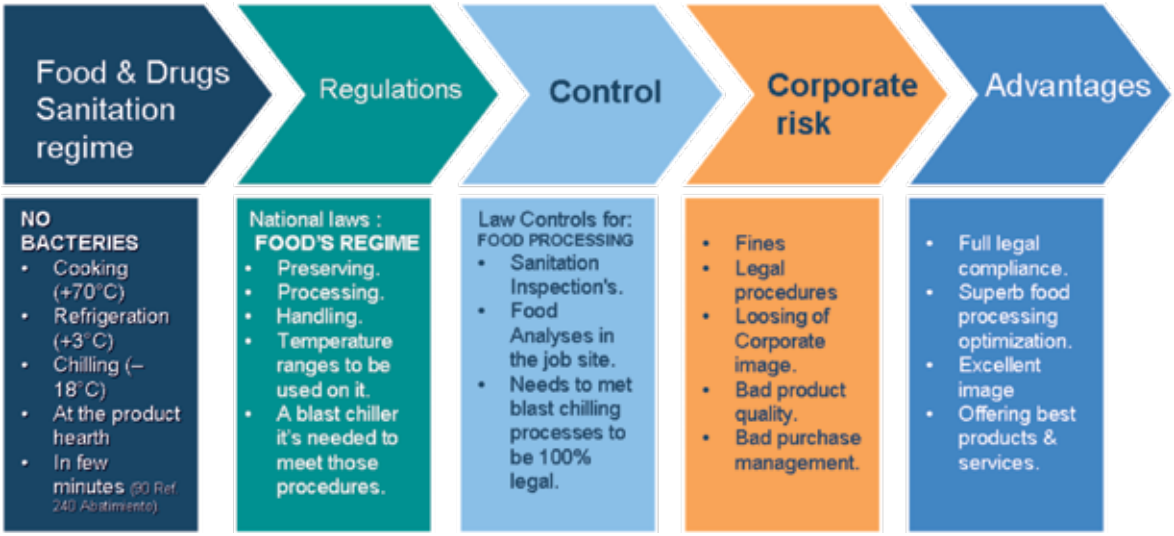
DESMON S.p.A.

UNI EN ISO 14001:2004 (ISO 14001:2004)

ISO 9002 - 9001:2000 VISION 2000
ISO 14001- CE - ETL - EAC

FOOD & DRUGS SANITATION AND LEGAL REGIME

The current food legislation states that whenever food has to be chilled or frozen it must be done so as quickly as possible to limit the bacteria growth within the food. Bacteria proliferates fastest when the food core temperature is between +65°C to +10°C so to safely chill down food to a safe holding temperature it must be reduced from +90°C to +3°C or below within 90 minutes and current European guidelines recommend that to freeze down food it must be reduced from +90°C to – 18°C within 240 minutes.



The Food Safety Act of 1990 states that it is an offence to render food injurious to health or to sell food that does not comply with safety requirements and the department of health can levy severe financial penalties or up to 2 years imprisonment for offences committed under this Act. Food safety requirements must be understood and adhered to and to prove in a court of law that "due diligence" was employed, would be difficult without the use of a blast chiller and a method statement of use.

DESMON BLAST CHILLING EQUIPMENT

The liable refrigerating system applied to the modern cooking techniques

Desmon blast chillers are the refrigerating appliances at your service, keeping food's healthful in a safe way while preserving all its features unadulterated, retaining the nutritional elements!

WHAT IS BLAST CHILLING?

Is a method of cooling food quickly to a low temperature that is safe from bacterial growth. Between +8°C (46 °F) and +68 °C (154 °F), bacteria multiplies the fastest. By reducing the temperature of cooked food from +90 °C (158 °F) to +3 °C (37 °F) or below within 90 minutes, food is rendered safe for storage for later consumption. This method of preserving food is commonly used in food catering and recently, in instant foods as it ensures the safety and the quality of the food.

HOW TO "BLAST CHILL" FOOD ?

With a forced ventilation refrigerating appliance called "Blast chiller". It could be compared to a convection oven on which air is used for heating transmission while in the chiller air is used to remove the heat rapidly using high-speed laminar air flow so continuous and fast as to "chill" the product to its core in a very short time.

UTILITIES

Today, Blast chilling technology is the most important organizational element for a professional kitchen, where preparation, cooking, chilling, preserving and re-heating are consecutive steps of awhole process which disengages the "real-time" dish cooking from service (distribution and consumption).

APPLICATIONS AND ADVANTAGES

Blast Chilling and Shock Freezing systems for gastronomy, confectionery and bakery can be considered the only refrigerating systems able to improve your job. Taking care of the product by keeping it genuine, healthy and looking good. Blast chilling means to work with constant quality, successfully repeating preparations without contamination risks due to time, temperatures, environment, sudden emperature changes, prolonged exposure, humidity, heat, etc.It improves creativity because there is more available time for creations, new end-products, greater quality on dish decoration, serving techniques, etc.

INDISPENSABLE TO MEET HACCP REGULATIONS

A blast chiller device is indispensable to meet HACCP regulations (Hazard Analysis Critical Control Points) and/or other European/ International laws such as the Italian Decree 155/97. Even if there are not specific regulations regarding blast chillers, we have to pay maximum attention to HACCP (as stated on the Italian Decree 155/97). The appliance allows critical points to be controlled during chilling, guaranteeing an absolute food's healthiness. This "Blast-chill" technology blocks the bacterial proliferation on food without wasting its humidity, keeping product's organoleptic properties unaltered.
Blast chillers can operate in 2 modes:

- BLAST CHILLING from +90°C to +3°C at product's core, within 90'

- FAST FREEZING from +90°C to -18°C at product's core, within 240'

DESMON
Food Service Equipment

It makes work easier, no limit to the menu, increases profits and reduces waste. Our blast chiller will revolutionize the way you work.

QUALITY, ORGANIZATION AND GREATER PROFITS

EXTENDS STORAGE TIMES

The traditional cooling of a cooked food, at room temperature or in the refrigerator causes a rapid deterioration. With the DESMON blast chiller, the storage period is extended, maintaining the fragrance and flavor of your dishes unaltered.

UNCHANGED QUALITY

The initial qualitative characteristics of the food (colour, fragrance, taste and flavour) remain unchanged since the right degree of humidity is kept and fewer liquids are lost, the product stays soft and fluffy, like it has just come out of the oven.

MORE EFFICIENT AND LESS WASTE

Possibility to use all food products since the quantity of purchased product can be optimally managed, thus doing away with scraps or partially used food. Possibility of the complete consumption of the food cooked over 5 days.

GREATER PROFITS

The waste caused by the rapid decrease deterioration of the products not slaughtered, weight loss decreases dehydration of the cooled product traditionally and increase instead your profits thanks to the best use raw materials, rationalization of purchases and at the best work organization.

BETTER ORGANIZATION

Improved organisation of daily kitchen activities, optimised in time and methods thanks to the possibility of preparing dishes in advance.
You can chill blast a food product at +3°C, even on pre-prepared portion, and regenerate it in the oven just before serving. Alternatively, to shock-freeze at -18 ° C and to have a reserve to use even after a few months, always maintaining the quality of the product.

BROADER MENU

The menu is richer and more diversified since now it is possible to purchase seasonal products and in larger quantities, which can always be perfectly preserved and used in preparations all year round. Better and faster service thanks to better organized working schedules and methods in the kitchen.

BLAST CHILLING AND SHOCK FREEZING

In the temperature range between + 65° C and + 10° C, the bacteria naturally present in a food find the ideal conditions to proliferate. It's just what happens when a cooked product is allowed to cool at room temperature. The quick cold technology protects the food from bacterial attack.

+3°C

BLAST CHILL AT +3°C

Reaching the core temperature to + 3 ° C in the shortest possible time:

REDUCE WEIGHT LOSS

Stop the evaporation process and reduce the weight loss which corresponds to greater profitability of the preparation.

SAVE TIME AND MONEY

Reduce waste and save money. Thanks to the longer shelf life, you can produce high quantities of product avoiding to repeat the same preparations daily.

BROADER MENU

You can serve very fresh and high quality foods, preserving color, aroma and flavor.

-18°C

SHOCK FREEZE AT -18°C

Reaching the core temperature to -18 ° C in the shortest possible time:

UNALTERED QUALITY

The biological structure of the product will have no deterioration

REDUCE WEIGHT LOSS

Reduce weight loss by stopping the evaporation process and avoiding dehydration of the product.

LESS WORK

More streamlined and flexible staff working times. Lower costs, greater efficiency

SAVE TIME AND MONEY

Reduce waste and save money. Thanks to the longer shelf life, you can produce high quantities of product avoiding to repeat the same preparations daily.

REDUCE THE USE OF INDUSTRIAL SURGELATES

Reduce waste and save money. Thanks to the longer shelf life, you can produce high quantities of product avoiding to repeat the same preparations daily

FREEZING AND SHOCK-FREEZING: DIFFERENCES

Time is the variable that makes freezing and freezing two shockly different techniques. Through shock-freezing the organoleptic qualities, flavor and appearance remain intact without the use of preservatives.

Usually, average working temperatures in a kitchen ranges from 25°C to 35 °C; ideal temperatures, unfortunately, to encourage free bacterial proliferation. An apparently clean, orderly environment is no longer enough: it's necessary to ensure that further bacterial charges will be always under control. Blast chilling or fast freezing foods, slows down the reproduction of micro-organisms and makes certain enzymes functionally inactive, resulting in increased stability of stored food guaranteeing maximum safety and cancelling out the food intoxication risk.

FREEZING

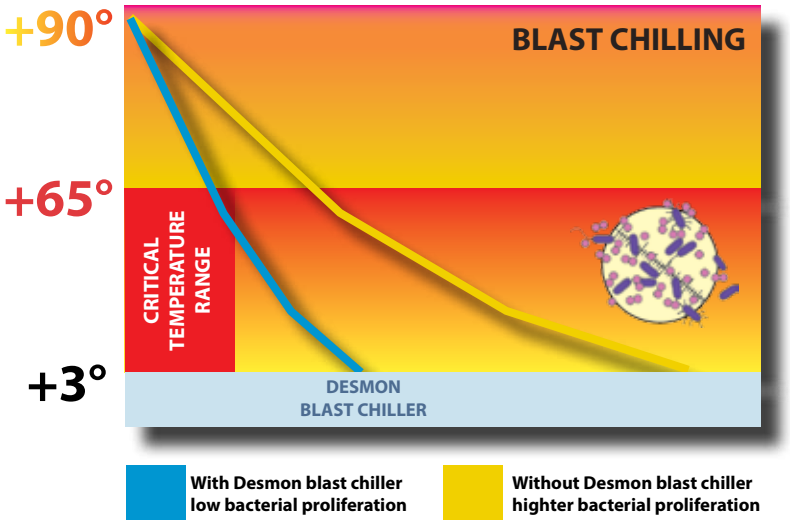
With freezing, the temperature of a food decreases up to -18 ° C in long times (up to 12 hours). Normal chillers cool foods slowly. This allows large ice crystals (macro-crystals) to be formed in the process damaging the food's tissue and when is thawed, they break down their own structure, spoiling consistency and quality from the product. It's important to know that ordinary freezer is a storage unit for "ready-frozen" products. Whenever it's used to freeze, the process is too slow and the product texture suffers to the extent that it can be seen and smelled when a product has been frozen in that way.

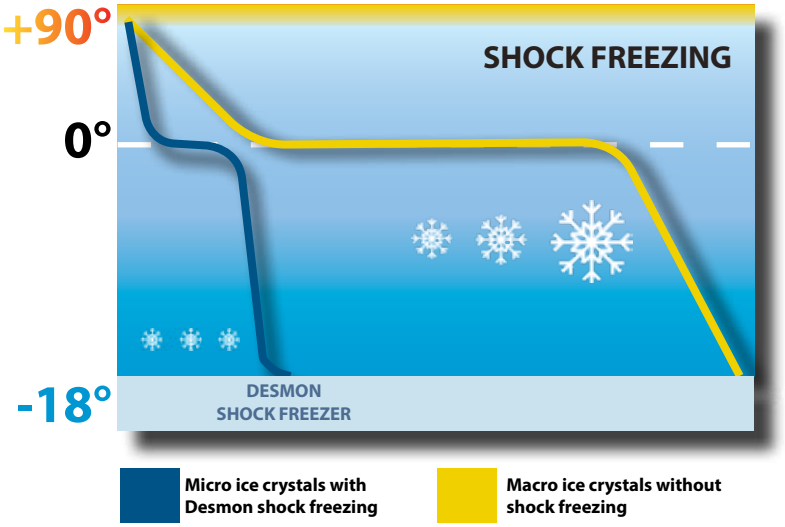
SHOCK-FREEZING

The shock freezing quickly takes any food product at the core to a temperature of -18°C, thanks to the appliance power, high-speed ventilating features and very low operating temperatures, only small ice crystals (micro-crystals) are formed on food, without damaging the product's structure. And so we get an absolute high quality product keeping all its consistency, taste, aromas and colour after thawed, with all of its nutritional and organoleptical features.

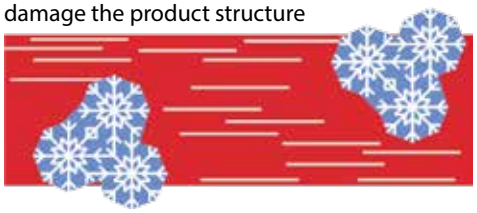
BLAST CHILLING AND SHOCK-FREEZING: GRAPHICAL EXAMPLE

With blast chilling/fast freezing technology food's temperature at product core may be brought down really fast to -18°C. Of course, also in this case bacterial agents are not totally eliminated but their growth is slowed down by thermal shock, passing from +90°C to -18°C within 240 minutes, thereby lengthening the storage time of products for few months.





Macro ice crystals
damage the product structure



Micro ice crystals
do not damage the product structure

APPLICATION FIELDS FOR BLAST CHILLING EQUIPMENT

ADVANCED COOKING TECHNIQUES

COOK & CHILL:

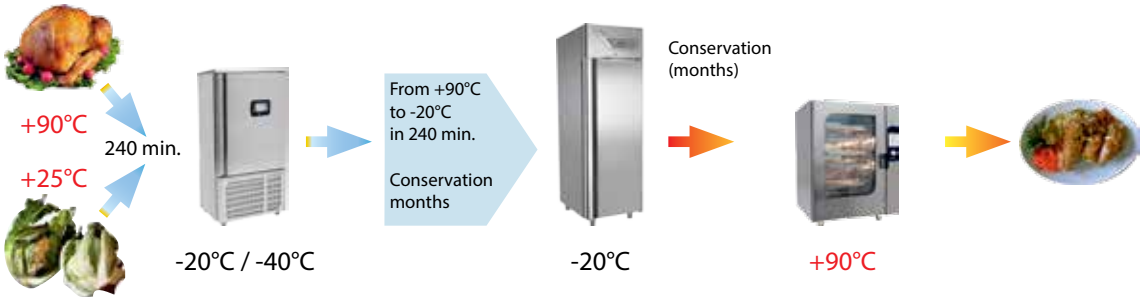
- Cook
- Blast Chilling To +3°c
- Regeneration

Conservation
Period: 5 days

COOK & FREEZE:

- Cook
- Blast Chilling to -18°C
- Unfreeze
- Regeneration

Conservation
Period: 10 to12 months

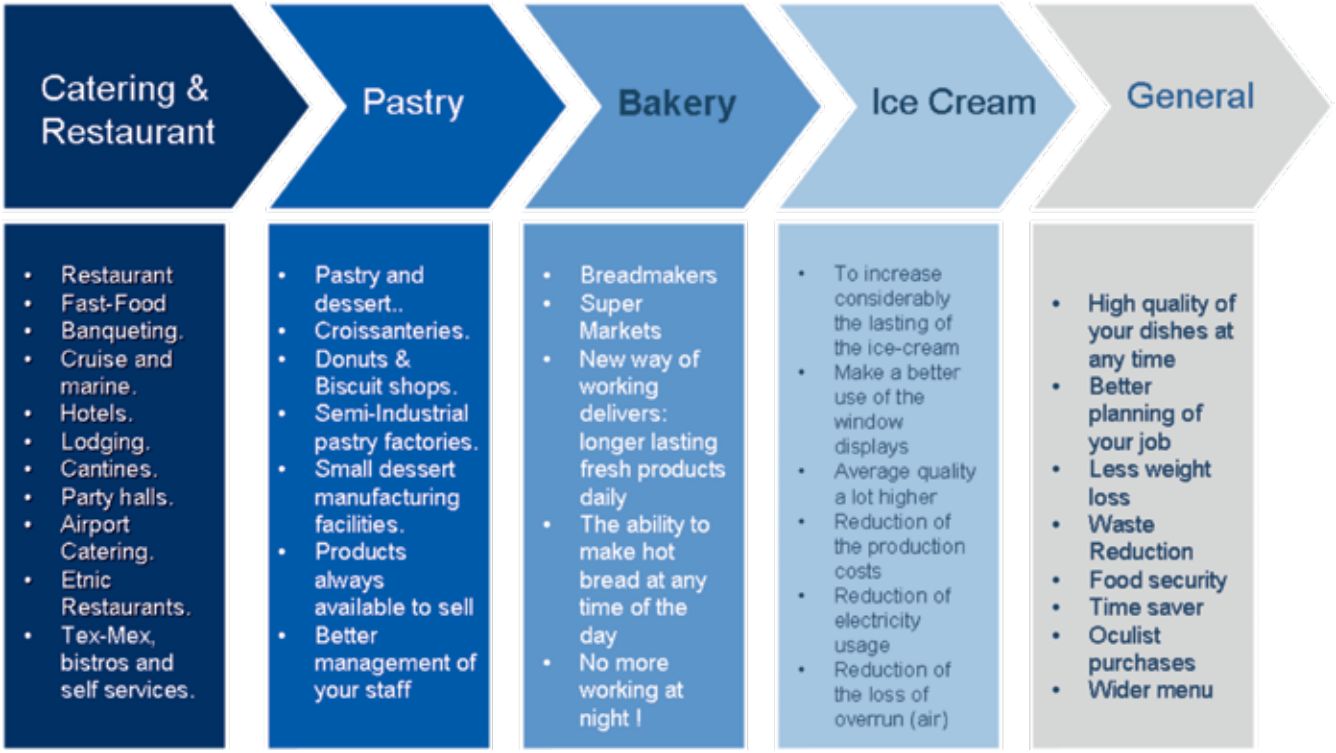


VACUUM COOKING

- Vacuum Packaging
- Cook
- Blast Chilling To +3°c
- Regeneration.

Conservation
Period: 21 days

APPLICATION FIELDS



BLAST CHILLING AND SHOCK FREEZING MODES

The considerable power of Desmon Blast chillers and the different perational modes are designed to meet adequately every specific processing for catering, bakery, pastry and confectionary businesses. Technological advantages make for durable, reliable performance: the choice of equipment is important, but it is equally important to exploit all its potential using all the various modes of fast chilling.

SOFT BLAST CHILLING
from +90°C to +3°C (90')

Soft Blast Chilling cycle with storage and core probe (insertion) from + 90°C to + 3°C at the product core in maximum 90'. The air temperature in the cavity stays constantly at 0°C.
Ideal for blast chilling cooked dishes and delicate products such as creams, leafy vegetables, escalope, etc., which can be preserved at + 3°C optimally up to 5 –7 days.

HARD BLAST CHILLING
from +90°C to +3°C (max 90')

Hard Blast Chilling cycle with storage and core probe (insertion) from + 90°C to + 3°C at the product core in maximum 90'.
The air temperature is variable, with intelligent use of various temperature steps.
Ideal for chilling big-size, thick items and/or full loads.

SOFT SHOCK FREEZING

from +90°C to -18°C (240')

Soft Shock freezing
from +90°C to -18°C at the product core in less than 240'. The temperature is lowered in two phases: in the first, the product is blast chilled up to +3°C at the core and then, in the second phase, it is frozen up to -18°C.
Shock freezing is ideal for freezing raw and semi-prepared food (like meat, fish, fresh pasta, sponge cake, etc.) that can thus be preserved for several months (at –18 °C) while keeping their organoleptic properties intact.

HARD SHOCK FREEZING
from +90°C to -18°C (max 240')

Hard Shock Freezing Cycle with storage and core probe (insertion) from +90°C to -18°C at the product core in maximum 240'. The air temperature in the cavity stays constantly at -35°C
Ideal when it is necessary to grapple with demanding situations in terms of product quantity, its thickness, or if quickness is needed.

WHY DESMON EQUIPMENT IT'S YOUR BEST DEAL ?

OPTIMAL TEMPERATURE DISTRIBUTION

The fans stop automatically at the opening of the door to avoid introduce air at room temperature. Indirect ventilation guarantees one perfect temperature throughout the room by gently acting on the product;

SUPER-EQUIPPED PRODUCTS

Thawing function included with touch screen option for model up to 18 trays. All models of blast chillers and shock freezers with 20 and 40 trays have touch screen, heated core probe, UV sterilizer, remote unit up to 10 m as standard.

GN1/1 AND EN60X40 COMPATIBILITY

All models have an internal structure compatible with GN 1/1 and EN60x40 trays.
Easily removable trays/shelves for cleaning, it is designed to facilitate the chilling through indirect air flow. Suitable for both EN 600 x 400 and GN1/1 trays/shelves.

EASY MAINTENANCE & CLEANING

Rounded corner internal for easy cleaning. The evaporator compartment can be inspected for cleaning and maintenance.

SUITABLE FOR HEAVY LOADS

The worktop suitable for heavy loads.
It's possible to allow mounting of oven.

HOT GAS DEFROST

The Hot Gas Defrost start automatically when blast chilling is completed, to eliminate the ice on the evaporator ensuring maximum efficiency during the next cycle.

FEATURES

- ✓ AISI 304 stainless steel exteriore/ interior , including the backrest
- ✓ Insulation thickness 100 mm or 80 mm CFC & HCFC free on the models Roll-in, 60 mm on the models whit plug-in cooling unit
- ✓ Rounded internal corner
- ✓ The grille holders in polished steel wire can be removed for an easy cleaning
- ✓ Reversible self-closing doors with 105° stop
- ✓ Indirect air flow
- ✓ Wide magnetic gasket gives effective seal and easy removable for an easy cleaning.
- ✓ Washing water drain with cap
- ✓ Stainless steel handle (2mm thick)
- ✓ Shock absorver mounted on Blast Chillers and Shock Freezers Roll-in
- ✓ Core probe needle as standard. Heated core probe available on request, for models 20 and 40 trays a standard
- ✓ UV Sterilizer available on request. For models 20 and 40 trays a standard
- ✓ Tropicalised condensing unit
- ✓ Pump-down system, reduces the pressure upon restart of the compressor
- ✓ All models from 20 up to 40 trays touch screen as standard. Thawing optional
- ✓ Thawing function included with touch screen option for model up to 18 trays

AISI 304

60 mm 80 mm 100 mm

GN - EN all models compatible

CLASSE 5 Tropicalised

INTERIOR DETAILS

Every single detail has been studied in order to make the daily cleaning operations as easy as possible, thus ensuring outstanding hygiene and ever-perfect maintenance of this device. The easy usage of the blast-chillers it's also highlighted by the openings at front and back, allowing a fast and efficient cleaning and maintenance:

Indirect air flow guarantees a perfect temperature throughout the room

Washing water drain with cap

UV Sterilizer available on request. For models 20 and 40 trays a standard

AISI 304 stainless steel exteriore/interior, including the backrest (all models)

Shock absorver mounted on Blast Chillers and Shock Freezers Roll-in

Core probe needle as standard. Heated core probe available on request, for models 20 and 40 trays a standard

BLAST CHILLERS TECHNICAL SOLUTION

PRIMARY OBJECTIVE IS THE HIGHEST QUALITY

Desmon's primary objective is to produce the highest quality products, for this reason it chooses only high quality materials, to ensure that the Desmon products last a long time regardless of the application.

TROPICALIZED REFRIGERATION UNIT

All Desmon Blast Chillers present tropicalized refrigerating units. Other characteristics of our products are the strength and the high reliability that can guarantee the right functionality even if exposed to excessive usage in an "unfriendly environment".

MODULAR MODELS 5 TRAYS

The models with 5 trays are designed to be placed side by side to the refrigerated tables and covered with a single steel top

ONLY STAINLESS STEEL OF SUPERIOR QUALITY

It's for this reason that Desmon uses only stainless steel of superior quality. All internal and external structures are stainless steel AISI 304, such as the doors, the adjustable pedestals and the handles.

SUITABLE FOR HEAVY LOADS

The worktop suitable for heavy loads. It's possible to allow mounting of oven.

TOUCH SCREEN

All models from 20 up to 40 trays touch screen as standard. Thawing optional. For models up to 18 trays is optional

INSULATION THICKNESS

Insulation thickness 100 mm or 80 mm CFC & HCFC free on the models Roll-in, 60 mm on the models whit plug-in cooling unit

OPTIMAL TEMPERATURE DISTRIBUTION

Indirect air flow guarantees a perfect temperature throughout the room by gently acting on the product

EASY CLEANING AND MAINTENANCE

The evaporator cabinet can be inspected, rounded internal corners for easy cleaning

STAINLESS STEEL HANDLE

Stainless steel handle and the evaporator cabinet can be inspected for easy cleaning

WATER DRAIN PLUG

Washing water drain with cap for easy cleaning

STAINLESS STEEL AISI 304

AISI 304 stainless steel exteriore/ interior, including the backrest (all models)

REFRIGERATION UNIT INCLUDED

Remote condensing Unit Included up to max distance 10m, for model from 20 and 40 trays

GN 1/1 AND EN60X40 COMPATIBLE

All models have an internal structure compatible with GN 1/1 and EN60x40 trays. Removable without tools

UV STERILIZER ONBOARD

UV Sterilizer available on request. For models 20 and 40 trays a standard

STAINLESS STEEL CASTORS

Stainless steel castors with brake available on request for models up to 18 trays

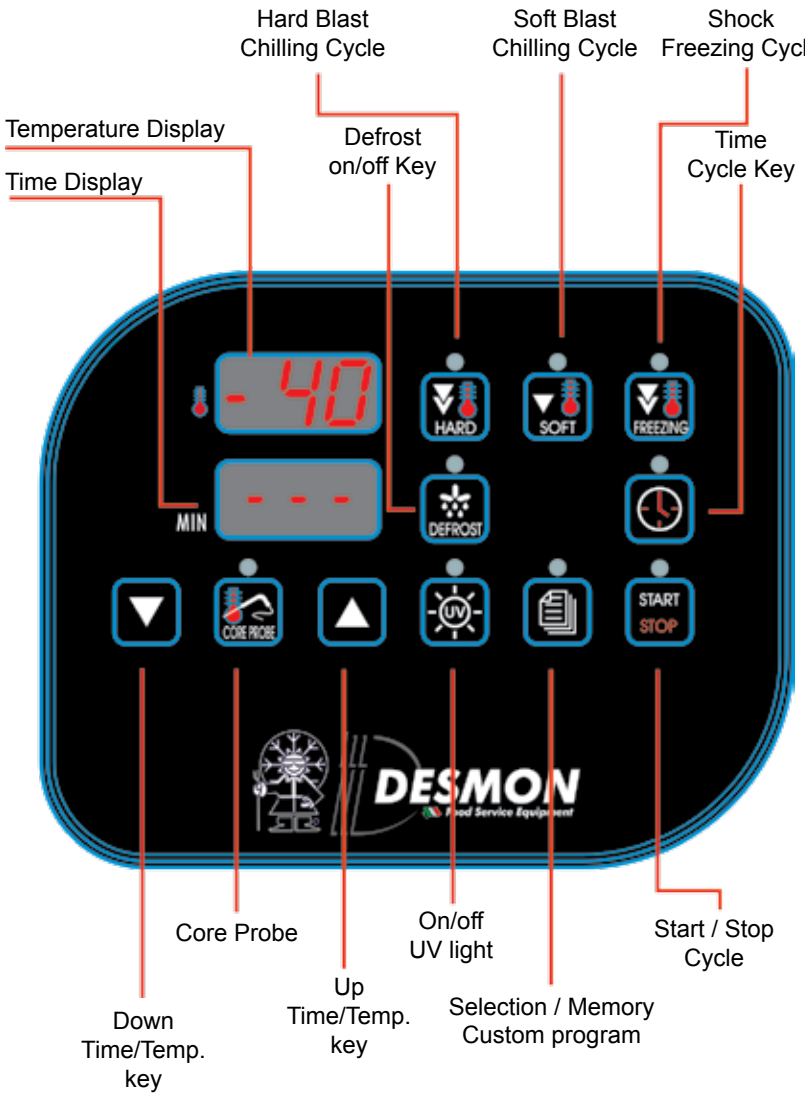
CORE PROBE AS STANDARD

Core probe needle as standard. Heated core probe available on request, for models 20 and 40 trays a standard

STANDARD DIGITAL CONTROL

FOR MODEL UP TO 18 TRAYS

The control unit on Desmon blast chillers is a key type and the high instrumental precision allows an immediate and reliable use. Desmon blast-chillers are equipped with three pre-settled working cycles for blast-chilling operation temperatures. The temperature range from +3°C to -40°C allows a fast cooling and freezing to be followed by a food conservation process.



Programmable cycles:
- Hard cooling at temperature and conservation.
- Normal cooling at temperature and conservation.
- Deep-freezing at temperature and conservation.

- Hard cooling at time and conservation.
- Normal cooling at time and conservation.
- Deep-freezing at time and conservation.

The probe and core usage (a heated core it's also available as optional, in order to get a better probe extractability from the product) improves the controlling features over the product temperature; the timer cycles foresee to reach a desired cabinet set-point temperature, without significance regarding the warmth inside the product's heart.

The consequent preservation settings for the product are fully programmable to a desired temperature at the controller's menu, allowing to use the blast-chiller itself as a normal cooling fridge. Equipped with an internal HACCP alarm watch with memory, the blast-chiller comes with 10 settable alarms, getting advice in the control unit, displaying the following:

- Critical Value
- Date and time of the last alarm advice.
- Alarm's duration (from 1 to 999 min, "---" if the alarm it's running).

The above mentioned data it's available for the following alarms:
- Cell's probe error.
- Evaporator probe error.
- Core's probe error.
- Condensation's probe error.
- High temperature alarm.
- Low temperature alarm.
- Door's digital micro-switch alarm.
- Condensation's temperature alarm.
- Nourishment interruption alarm.

OPTIONAL

As optional for this control unit, it's possible to connect a printing module on making possible to print all the operating cycle data as well as further memorized HACCP alarms.

An sterilizing kit it's also available as optional, to be used before the blast chilling process in order to kill further bacterial environment, normally hard to be removed with standard cleaning.

7" TOUCH SCREEN DISPLAY

FOR MODELS FROM 20 TO 40 TRAYS AS STANDARD
FOR MODELS UP TO 18 TRAYS AVAILABLE ON REQUEST

This is a very innovative, out of the box tecnology going to exceed other standard solutions in terms of design and functions. The Desmon Touch Screen Controller is the most advanced method for the blast chiling or freezing process; the Display board has an essential purpose, not only to make the process handling simple, but also to provide a unique look to the Equipment. It combines ease of use with very sophisticated functions.

CHILLING AND FREEZING CYCLES
Performs Chilling or Freezing cycles with Hard or Soft options, either on single or multipoint probe configuration. Smart Speed Control of evaporator and condenser fans.

HOLDING MODE
Holding cycle can be configured by the user to start automatically at the end of the chilling or freezing process. A central setpoint hysteresis, as well as a Humidity control, allow to hold the product in the best conditions, keeping its original properties protected.

DEFROST
Defrost can be set according to the following modes:
electric, hot gas, stop defrost The defrost button for manual activation always guarantees a perfectly clean evaporator coil at any time. The defrost can be set by schedule during Holding phase (automatic), real time or based on the ice detection function.

SANIFICATION
This function runs a time based sterilization cycle. It can be activated directly from the Display.

SAFETY FUNCTIONS
They are crucial to the reliability and non-stop functionning Air probe failure protection Compressor will cycle ON and OFF regardless of a probe failure. Hence, the food safety is always respected. Monitor Dangerous Voltage drops wil be highlighted on the Display and the refrigeration unit will be stopped to prevent failures. High Condensing Temperature Should the condensing temperature exceed the temperature limits, the compressor will stop and cooling fans will activate until the right condensing temperature is reset.

CUT OFF DEVICES
Should one of the following devices activate, pressure switch, compressor Kriwan module or breaker, the unit will stop working until it is manually reset.

DOOR ALARM
Once a pre-determined delay time has elapsed, a door alarm with buzzer will come up. During the opening period the evaporator fans will cycle OFF.

HACCP FUNCTIONS
As per HACCP guidelines, this special range of blast chillers will daily egister data regarding chilling, freezing and holding cycles along with the energy employed to perfrom those cycles. Through the menu function, temperature trends will be drawn on the Display showing peak values and temperature varying during the process.

P-PROGRAM FUNCTION
When using the Multi-core mode, the P-PROGRAM function will detect the two cores closest to the product center and to its surface. This will make sure the correct temperature is being considered to properly reach the chilling and freezing temperature targets.

ELECTRONIC EXPANSION VALVE CONTROL (optional)
The system that controls the electronic expansion valve has been designed to minimize the energy consumption and obtain at the same time the maximum performace of the blast chiller equipment. The use of an electronic expansion valve guarantees an accurate and steady regulation of the refrigerant flow keeping the cooling efficency at the highest values. The valve is controlled by a dedicated driver which regulates the opening according to the requested cooling capacity, hence constantly providing the correct super-heat degree and preventing the valve from undesired "hunting" conditions.

COOKING RECIPES DOWNLOAD/UPLOAD
Through the USB port all the stored recipes can be downloaded or uploaded for data transfer to other equipmenmt.

INFOMATRIX
A LED matrix built on the power board allows to check the supply status, the correct communication toward the Display board and the details of the currently running cycle.

FLEXIBILITY
Every relay can be individually assigned with a specific function.
This will provide a very high flexibility in electrical wiring and immediate service procedures during troubleshooting or repair.

THAWING (Optional on GBF20GN1/1 – GBF20GN2/1and GBF40GN2/1)
Our touch screen blast freezers are now featuring controlled thawing as standard, a new cycle allowing to thaw perishables from -18°C to +3°C as core temperature, decreasing by 75% the traditional thawing time and keeping food Constantly In Adequate Temperature Ranges getting good preservation, reducing weight loss.

THE RANGE

The wide available range of Desmon blast chillers and shock freezers makes it easy to choose the model most suited to your needs: from the little 3 trays GN 2/3 up to the 15 trays GN 1/11, from the "positive" blast chilling models (i.e. from +90 to +3 °C) to the mixed models that can both blast chill and shock freeze (from +90 to -18 °C). Our product range starts from different models in pastry and gastro versions, completely made of pure AISI 304 Stainless Steel with the most advanced control unit and energy saving features.

GBF-3GN2/3

CAPACITY

3 Trays GN 2/3 (354x325 mm)

2 Ice cream box 5lt

DISTANCE between racks
70mm

DIMENSIONS

Width 600 mm
Depth 600 mm
Height 400 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-3GN2/3	7 Kg	5 Kg

VOLTAGE 220V/1/50Hz

ABS. POWER 650W

INTEGRATED CONDENSING UNIT

LEFT HINGED DOOR

Note

Core probe, HACCP memory, UV lamp, Printer not available

GBF-5G GBF-5P GBF-5G+ GBF-5P+

CAPACITY
5 Trays GN 1/1

CAPACITY
5 Trays EN 600x400
5 Trays GN 1/1
6 Ice cream box 5 lt

DISTANCE between racks
60mm

DIMENSIONS

Width 800 mm
Depth 700 mm
Height 850 mm

Width 800 mm
Depth 800 mm
Height 850 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-5G	14 Kg	8 Kg
GBF-5G+	20 Kg	12 Kg
GBF-5P	14 Kg	8 Kg
GBF-5P+	20 Kg	12 Kg

VOLTAGE 220V/1/50Hz

ABS. POWER
GBF-5G / P 1100/600 W
GBF-5G+ / P+ 1700/850 W

INTEGRATED CONDENSING UNIT

REVERSIBLE DOOR

Options

Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.

GBF-7 GBF-7+

CAPACITY
7 Trays GN 1/1 (325x530 mm)
7 Trays EN 600x400 mm
9 Ice cream box 5 lt

DISTANCE between racks
60mm

DIMENSIONS

Width 800 mm
Depth 830 mm
Height 1110 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-7	18 Kg	11 Kg
GBF-7+	24 Kg	17 Kg

VOLTAGE 220V/1/50Hz

ABS. POWER
GBF-7 1700/850 W
GBF-7+ 2700/1300 W

INTEGRATED CONDENSING UNIT

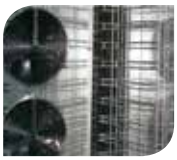
REVERSIBLE DOOR

Options

Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.

* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C (+32°C for model GBF-3GN2/3)

Touch screen controller available on request. Built in thawing on touch screen



All models are suitable for both EN 600 x 400 and GN1/1 trays/shelves. Unless otherwise noted.

GBF-10
GBF-10+

CAPACITY
10 Trays GN 1/1 (325x530 mm)
10 Trays EN 600x400 mm
12 Ice cream box 5 lt

DISTANCE between racks
60mm

DIMENSIONS

Width 800 mm
Depth 830 mm
Height 1960 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-10	30 Kg	20 Kg
GBF-10+	35 Kg	25 Kg

VOLTAGE 400V/3/50Hz

ABS. POWER
GBF-10 2700/1300 W
GBF-10+ 3300/1400 W

INTEGRATED CONDENSING UNIT

REVERSIBLE DOOR

Options

Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.

GBF-15
GBF-15+

CAPACITY
15 Trays GN 1/1 (325x530 mm)
15 Trays EN 600x400 mm
18 Ice cream box 5 lt

DISTANCE between racks
68mm

DIMENSIONS

Width 800 mm
Depth 830 mm
Height 2000 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-15	40 Kg	30 Kg
GBF-15+	65 Kg	50 Kg

VOLTAGE 400V/3/50Hz

ABS. POWER
GBF-15 3300/1400 W
GBF-15+ 4000/2200 W

INTEGRATED CONDENSING UNIT

REVERSIBLE DOOR

Options

Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.

GBF-18
GBF-18+

CAPACITY
18 Trays GN 1/1 (325x530 mm)
18 Trays EN 600x400 mm
21 Ice cream box 5 lt

DISTANCE between racks
67mm

DIMENSIONS

Width 800 mm
Depth 830 mm
Height 2170 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-18	51 Kg	35 Kg
GBF-18+	78 Kg	60 Kg

VOLTAGE 400V/3/50Hz

ABS. POWER
GBF-18 3300/1400 W
GBF-18+ 4000/2200 W

INTEGRATED CONDENSING UNIT

REVERSIBLE DOOR

Options

Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.

* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C

REMOTE CONDENSING UNIT

Touch screen controller as standard. Thawing optional.

GN 1/1

GN 1/1 GN 2/1

GBF-20GN1/1T+	GBF-20GN1/1HN+ HN = HOUNO OVEN CV = CONVOTERM OVEN RT = RATIONAL OVEN	GBF-20GN2/1HN+ HN = HOUNO OVEN
CAPACITY (Not included) 1 Trolley GN 1/1 (20 Trays 325x530 mm) 1 Trolley EN (20 Trays 600x400 mm)	CAPACITY (not included) HN =1 Trolley for HOUNO Oven GN 1/1 CV =1 Trolley for Convotherm Oven 20.10 RT =1 Trolley for Rational Oven GN 1/1	CAPACITY (not included) HN =1 Trolley for HOUNO Oven GN 2/1
DIMENSIONS Width 920 mm Depth 1410 mm Height 2190 mm	DIMENSIONS Width 1160 mm Depth 1000 mm Height 2320 mm	DIMENSIONS Width 1400 mm Depth 1190 mm Height 2530 mm
COOLING CAPACITY*	COOLING CAPACITY*	COOLING CAPACITY*
+90°C > +3°C / +90°C > -18°C	+90°C > +3°C / +90°C > -18°C	+90°C > +3°C / +90°C > -18°C
GBF-20GN1/1T+ 110 Kg 95 Kg	GBF-20GN1/1HN+ 110 Kg 95 Kg	GBF-20GN2/1HN+ 200 Kg 175 Kg
VOLTAGE 400V/3/50Hz	VOLTAGE 400V/3/50Hz	VOLTAGE 400V/3/50Hz
ABS. POWER 4000/2200 W	ABS. POWER 4000/2200 W	ABS. POWER 4000/2200 W
REMOTE CONDENSING UNIT	REMOTE CONDENSING UNIT	REMOTE CONDENSING UNIT
RIGHT HINGED DOOR	RIGHT HINGED DOOR	RIGHT HINGED DOOR
Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.	Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.	Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.

* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C

REMOTE CONDENSING UNIT INCLUDED (MAX 10M)

DIMENSIONS
Width 908 mm
Depth 811 mm
Height 680 mm

Integrated UV sterilizer and Heated Core Probe as standard

INTEGRATED CONDENSING UNIT

Touch screen controller as standard. Thawing optional.

STORAGE SYSTEM ON BOARD
CONDENSING UNIT INCLUDED

GN 1/1

REFRIGERATION SYSTEM ON BOARD

GN 2/1

GN 1/1

GBF-20GN1/1T-UT+		
CAPACITY (Not included) 1 Trolley GN 1/1 (20 Trays 325x530 mm) 1 Trolley EN (20 Trays 600x400 mm)		
DIMENSIONS Width 920 mm Depth 1410 mm Height 2370 mm		
COOLING CAPACITY*		
	+90°C > +3°C	+90°C > -18°C
GBF-20GN1/1T-UT+	110 Kg	95 Kg
VOLTAGE 400V/3/50Hz		
ABS. POWER 4000/2200 W		
INTEGRATED CONDENSING UNIT		
RIGHT HINGED DOOR		
Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.		

GBF-20GN2/1T-UT+		
CAPACITY (not included) 1 Trolley GN 2/1 (20 Trays 530X650 mm) 2 Trolleys EN (20 Trays 600x400 mm) 1 Trolley EN (20 Trays 600x800 mm)		
DIMENSIONS Width 920 mm Depth 1800 mm Height 2370 mm		
COOLING CAPACITY*		
	+90°C > +3°C	+90°C > -18°C
GBF-20GN2/1T-UT+	200 Kg	175 Kg
VOLTAGE 400V/3/50Hz		
ABS. POWER 4000/2200 W		
INTEGRATED CONDENSING UNIT		
RIGHT HINGED DOOR		
Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.		

GBF-20GN1/1HNUT+ HN = HOUNO OVEN		
CAPACITY (not included) HN =1 Trolley for HOUNO Oven GN 1/1		
DIMENSIONS Width 920 mm Depth 1000 mm Height 2650 mm		
COOLING CAPACITY*		
	+90°C > +3°C	+90°C > -18°C
GBF-20GN1/1HNUT+	110 Kg	95 Kg
VOLTAGE 400V/3/50Hz		
ABS. POWER 4000/2200 W		
INTEGRATED CONDENSING UNIT		
RIGHT HINGED DOOR		
Standard equipment Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.		

* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C

Integrated UV sterilizer as standard

Heated Core Probe as standard

Touch screen controller as standard. Thawing optional.

Integrated UV sterilizer as standard

Heated Core Probe as standard

GN 2/1

GN 2/1

REMOTE CONDENSING UNIT INCLUDED (MAX 10M)

DIMENSIONS
Width 900 mm
Depth 1000 mm
Height 730 mm

REFRIGERATION SYSTEM ON BOARD

GBF-20GN2/1HNUT+

HN = HOUNO OVEN

CAPACITY (not included)

HN =1 Trolley for HOUNO Oven GN 2/1

DIMENSIONS

Width 1260 mm
Depth 1050 mm
Height 2360 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-20GN2/1HNUT+	200 Kg	175 Kg

VOLTAGE 400V/3/50Hz

ABS. POWER
4000/2200 W

INTEGRATED CONDENSING UNIT

RIGHT HINGED DOOR

Standard equipment

Integrated UV sterilizer, Heated Core Probe.

Optional
Router wi fi, HACCP Printer

REMOTE CONDENSING UNIT

GBF-20GN2/1
GBF-20GN2/1+

CAPACITY (not included)

1 Trolley GN 2/1 (20 Trays 530x650 mm)
2 Trolley EN (20 Trays 600x400 mm)

DIMENSIONS

Width 1500 mm
Depth 1340 mm
Height 2130 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-20GN2/1	150 Kg	135 Kg
GBF-20GN2/1+	200 Kg	175 Kg

VOLTAGE 400V/3/50Hz

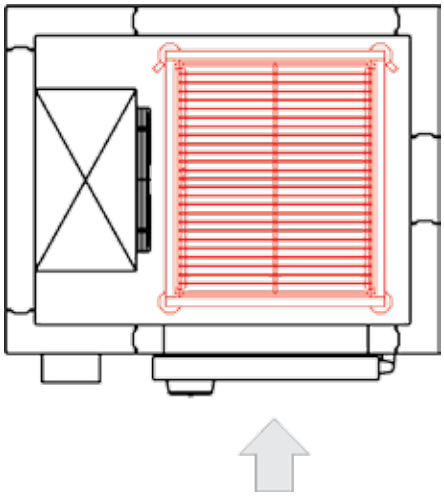
ABS. POWER
GBF-20GN2/1 4000/2200 W
GBF-20GN2/1+ 6000/3100 W

REMOTE CONDENSING UNIT

REVERSIBLE DOOR

Standard equipment

UV Sterilizer, Heated Core Probe.
Optional
Router wi fi, HACCP Printer, Trolley GN 2/1, Trolley EN, Additional Pass-Thru Door



* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C

Touch screen controller as standard. Thawing optional.

Integrated UV sterilizer as standard

Heated Core Probe as standard

GN 2/1

REMOTE CONDENSING UNIT INCLUDED (MAX 10M)

DIMENSIONS
Width 900 mm
Depth 1000 mm
Height 730 mm

REMOTE CONDENSING UNIT

GBF-40GN2/1
GBF-40GN2/1+

CAPACITY (not included)

2 Trolley GN 2/1 (20 Trays 530x650 mm)
4 Trolley EN (20 Trays 600x400 mm)

DIMENSIONS

Width 1500 mm
Depth 1940 mm
Height 2130 mm

COOLING CAPACITY*

	+90°C > +3°C	+90°C > -18°C
GBF-40GN2/1	280 Kg	230 Kg
GBF-40GN2/1+	380 Kg	330 Kg

VOLTAGE 400V/3/50Hz

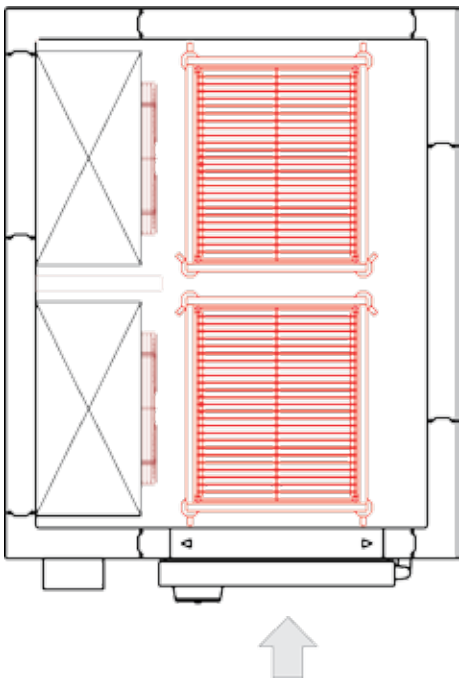
ABS. POWER
GBF-40GN2/1 8000/3600 W
GBF-40GN2/1+ 8000/3600 W

REMOTE CONDENSING UNIT

REVERSIBLE DOOR

Standard equipment

UV Sterilizer, Heated Core Probe.
Optional
Router wi fi, HACCP Printer, Trolley GN 2/1, Trolley EN, Additional Pass-Thru Door



* Cooling capacity measured with 125g standard samples (accordingly to DIN 8953/8954) at ambient temperature +38°C

100% Made in Italy

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