



Desmon
Food Service Equipment

Desmon Refrigeration Solutions

100% Made in Italy



GOLD HE LINE	GASTRONOMY	REACH-IN	5
GOLD LINE	GASTRONOMY	REACH-IN	7
		ACCESSORIES	10
	REFRIGERATED WORKTABLES	REFRIGERATED WORKTABLES	11
		REMOTE COOLING UNITS	14
		ACCESSORIES	17
	PASTRY LINE	REACH-IN	18
		RETARDER PROOFER	19
		REFRIGERATED WORKTABLES	20
		ACCESSORIES	21
KNOCKING DOWN		MODULAR REFRIDGERATION	22
		KNOCKING DOWN TABLES	24
SILVER LINE	GASTRONOMY	REACH-IN	26
		ACCESSORIES	28
	REFRIGERATED WORKTABLES	REFRIGERATED WORKTABLES	29
		REMOTE COOLING UNITS	31
		ACCESSORIES	34
		DRAWER SET	35
PLATINUM LINE	GASTRONOMY	ROLL-IN / ROLL TRHU	37
BLAST CHILLERS			39
FOOD & PREP PIZZA	GOLD LINE		56
	SILVER LINE		64
COOL ROOMS			68
GENERAL CONDITIONS			76

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.



CE - UNI EN ISO 9001 - ISO 14001 - ISO 13485 - ETL - UL LISTED - EAC - ENERGY STAR - TRANSIT TESTED

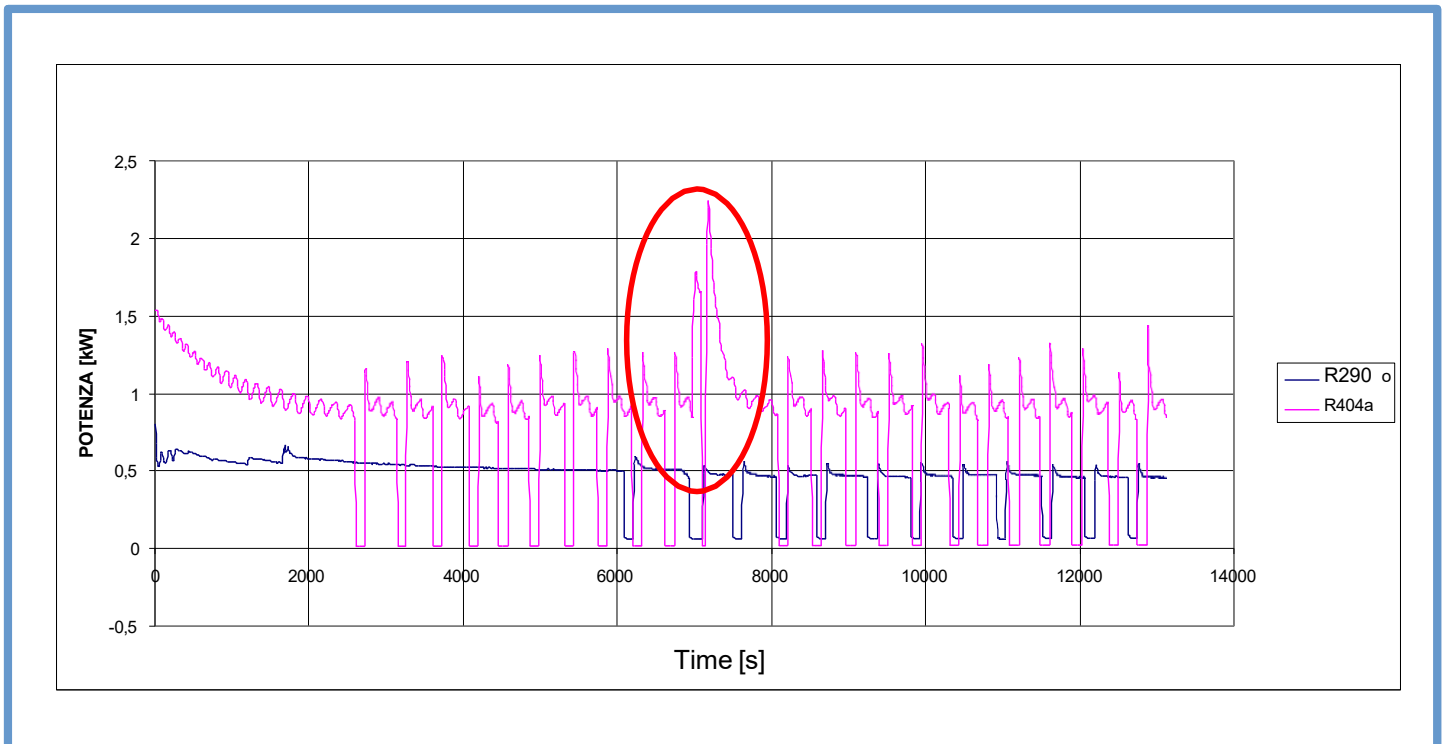
Energy saving 41%



Respect for the environment is in DNA of Desmon and confirmed by decades of continuous improvement and implementation of environmentally efficient production processes. Desmon is always careful on every single step of a product life cycle, from design to disposal, having in mind an intention to reduce an impact on environment and create benefits for customers from decreasing energy costs. Desmon has obtained ISO-14001 certificate for a commitment to respect an environment on every stage of business activity.

Desmon is one of manufacturer of commercial refrigeration in the world using cyclopentane. Desmon products have a Cyclopentane thermoinsulation which does not damage an ozone layer and does not make a greenhouse effect. Cyclopentane replaces Cyclopentane foams based on HCFCs and CFCs which destroy an ozone layer and generate the greenhouse effect.

Desmon is constantly searching for new solutions to create products with a minimum negative impact on environment. Among those solutions Desmon develops a refrigeration units which use a natural gas R290 (propane) see IRIDIUM Line.



Test conditions:

- Ambient Temperature: 25°C/77°F
- Humidity: 80%
- # of door openings: 250 (from 7am to 11pm)
- *Simulation on Year base: (2,744Kw/365days)
- Cost of Kw/h in Italy: 0,17

By integrating the two powers absorbed in the entire range of test results, we show below the values of electricity absorbed by two units:

Energy consumption of traditional unit: 18,40 kWh/24h

Energy consumption of R290 unit : 10,80 kWh/24h

$$\frac{18,40 - 10,80}{18,40} * 100 = 41\%$$



Annual savings on energy consumption 470

GOLD line HE line

QUALITY, RELIABILITY AND DESIGN



H.A.C.C.P. as standard



Insulation thickness to 75 mm on most model. 60 mm of thickness for the rest of the range.



Embossed guides on most models



Hinged control panel for service access



304 Grade in Stainless steel exterior. Complete stainless steel back option for island siting.



Door lock as standard



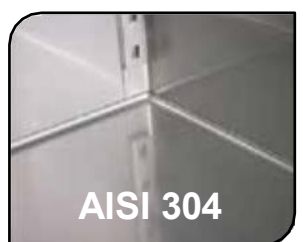
Compact Refrigeration System featuring designed to maximise available capacity.



Trayside adjustable at 60mm intervals



Wide magnetic gasket gives effective seal and is removable for easy cleaning



Interior Stainless Steel AISI 304. Rounded corner internal for easy cleaning



Interior light as standard



Electronic control
H.A.C.C.P. as standard
Compact refrigeration system
Auto defrost
Auto evaporation
Gas: R290

Cyclopentane insulation 60 mm
CFC/HCFC free
20% saving on energy consumption
304 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Door lock as standard
Interior Light as standard

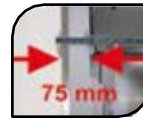
Adjustable Inox feet
Reversible & Self closing doors
Embossed guides on most model max 24 for each door
Plastic-coated shelves dim. 530x650 mm
Stainless Steel shelves dim. 530x650 mm available on request



HEM7 - HEB7



HEM14 - HEB14



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt	WxDxH cm	WxDxH cm	N°	Gas	kg
HEM7	-2 / +8°C	700	230V	74x85x228		3	R290	120
HEB7	-10/-25 °C	700	230V	74x85x228		3	R290	130
HEM14	-2 / +8°C	1400	230V	142x85x228		6	R290	190
HEB14	-10/-25 °C	1400	230V	142x85x228		6	R290	200

GASTRONORM GN 1/1



HEM2



HEM3



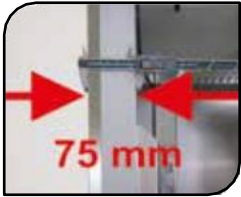
HEM4



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
HEM2	-2 +8°	280	230V/50Hz/1Ph/			2	R290	130
HEM3	-2 +8°	540	230V/50Hz/1Ph/			3	R290	160
HEM4	-2 +8°	733	230V/50Hz/1Ph/			4	R290	190



H.A.C.C.P. as standard



Insulation thickness to 75 mm on most model. 60 mm of thickness for the rest of the range.



Embossed guides on most models



Hinged control panel for service access



304 Grade in Stainless steel exterior. Complete stainless steel back option for island siting.



Door lock as standard



Compact Refrigeration System featuring designed to maximise available capacity.



Trayslide adjustable at 60mm intervals



Wide magnetic gasket gives effective seal and is removable for easy cleaning



Interior Stainless Steel AISI 304. Rounded corner internal for easy cleaning



Interior light as standard



Electronic control
H.A.C.C.P. as standard
Compact refrigeration system
Auto defrost
Auto evaporation
Gas: R290

Cyclopentane insulation 60 mm
CFC/HCFC free
20% saving on energy consumption
304 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Door lock as standard
Interior Light as standard

Adjustable Inox feet
Reversible & Self closing doors
Embossed guides on most model max 24 for each door
Plastic-coated shelves
dim. 530x650 mm
Stainless Steel shelves
dim. 530x650 mm available on request

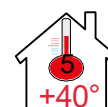


* GF7 Removable racking



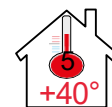
PGM7 - PGB7 PGM7G - PGB7G

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PGM7	-2°+8°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	120
PGM7G	-2°+8°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	148
PGB7	-10°-25°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	130
PGB7G	-10°-25°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	160
GF7	0°-5°	700	230V/50Hz/1.2 A	72x80x212	76x85x228	10 Bac. GN1/1	R452A	135



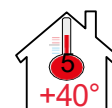
PG2M7 - PGMB7

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°		kg
PG2M7	-2°+8°	350 350	230V/50Hz/1Ph/	72x80x212	78x85x228	4	R290	150
PGMB7	-2°+8° -10°-25°	350 350	230V/50Hz/1Ph/	72x80x212	78x85x228	4	R290	160



PGM14 - PGB14 PGM14G - PGB14G

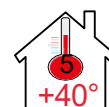
Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight	
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	kg
PGM14	-2°+8°	1400	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 190
PGM14G	-2°+8°	1400	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 235
PGB14	-10°-25°	1400	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 200
PGB14G	-10°-25°	1400	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 260



PG2M14 - PGMB14

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight	
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	kg
PG2M14	-2°+8°	700 700	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 215
PGMB14	-2°+8° -10°-25°	700 700	---	230V/50Hz/1Ph/	---	134x80x212	142x85x228	6	R290 225



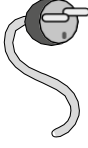
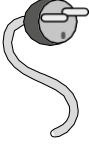
DOUBLE TEMPÉRATURE



PGM21G - PGB21G PGM21 - PGB21

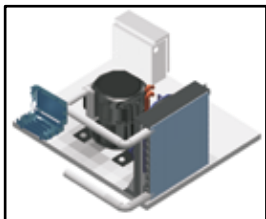
Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight	
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	kg
PGM21	-2°+8°	2100	---	230V/50Hz/1Ph/	---	216x80x212	220x84x228	9	R290 295
PGB21	-10°-25°	2100	---	230V/50Hz/1Ph/	---	216x80x212	220x84x228	9	R290 305
PGM21G	-2°+8°	2100	---	230V/50Hz/1Ph/	---	216x80x212	220x90x228	9	R290 340

Those options are to be ordered only at the moment of ordering a corresponding model and it is impossible to order them separately. The of the accessories represents only the increasing and it isn't the accessories list. To order other accessories, please, check a separate "Spare parts list".

		 220V-60Hz	 115V-60Hz (NO ETL-UL)
S/S flanged foot	Cabinet designed for remote cooling unit	Voltage	Voltage

 700 lt	 1400 lt	 2100 lt	 530x650	 530x650
Lockable castors, 2 with brakes	Lockable castors, 2 with brakes	Lockable castors, 2 with brakes	Stainless Steel shelf with guides	Plastic-coated shelf with guides

PIPING NOT INCLUDED



Maximum standard distance 5 m;

Remote Refrigeration Units

PIPING NOT INCLUDED			
UCM350	-2° +8°C	Positive Temp. (Max length 5 m)	
UCM7	-2° +8°C	Positive Temp. (Max length 5 m)	
UCM14	-2° +8°C	Positive Temp. (Max length 5 m)	
UCB350	-10° -25°C	Negative Temp. (Max length 5 m)	
UCB7	-10° -25°C	Negative Temp. (Max length 5 m)	
UCB14	-10° -25°C	Negative Temp. (Max length 5 m)	



Quick and simple drawer removal for ease of cleaning



H.A.C.C.P. as standard



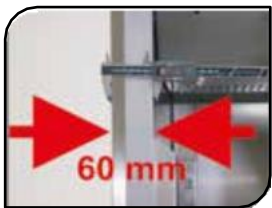
Wide magnetic gasket gives effective seal and is removable for easy cleaning



Compact Refrigeration System (M Series)



Slide out refrigeration system for service access



Trayslide adjustable at 60mm intervals



Optional angled splashback prevents spillage behind the counter



304 Grade Stainless Steel interior / exterior. Rounded corner internal for easy cleaning



Electronic control
H.A.C.C.P. as standard
Slide out refrigeration system
Auto defrost & Evaporation
Gas: R290
Cyclopentane insulation 60 mm
CFC/HCFC free

304 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Adjustable Inox feet
Self closing doors
Plastic-coated shelves
dim. 530x650 mm
On request available:

Stainless Steel shelves; Work top with Splashback; Door lock; Castors; Drawer kits, Glass door on TN.

GASTRONORM GN 1/1



PTGM1 - PTGB1

PTGM2 - PTGB2

PTGM3 - PTGB3

PTGM4 - PTGB4

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight		
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg		
PTGM1	-2°+8°	115	230V/50Hz/1Ph/	97x70x85	101x74x100	1	R290	115		
PTGM2	-2°+8°	280	230V/50Hz/1Ph/	146x70x85	150x74x100	2	R290	130		
PTGM3	-2°+8°	540	230V/50Hz/1Ph/	194,5x70x85	198x74x100	3	R290	160		
PTGM4	-2°+8°	733	230V/50Hz/1Ph/	240x70x85	247x74x100	4	R290	190		
PTGB1	-10°-25°	115	230V/50Hz/1Ph/	97x70x85	101x74x100	1	R290	120		
PTGB2	-10°-25°	280	230V/50Hz/1Ph/	146x70x85	149x74x100	2	R290	135		
PTGB3	-10°-25°	540	230V/50Hz/1Ph/	194,5x70x85	198x74x100	3	R290	170		
TGB4*	-10° -25°	600	380 W	230V/50Hz/2.3 A	500 W	240x70x85	247x74x100	4	R404a R452a	200

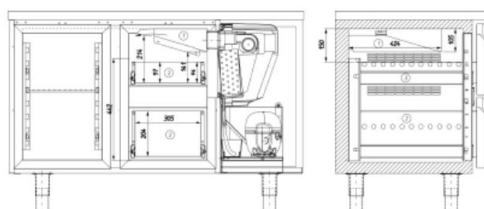
* Standard cooling unit



COMPACT REFRIGERATION SYSTEM

NOTE: ON MONOBLOC VERSIONS, ONLY "H" TYPE DRAWER UNITS CAN BE MOUNTED NEXT TO THE ENGINE. (SEE PAGE 32)

Model: H



On monobloc models, only the "H" type drawer unit can be installed next to the engine compartment, as the presence of the conveyor requires the upper drawer to have a lower profile.



PDUC27 - PDUC27F PDUC32 - PDUC32F PDUC48 - PDUC48F PDUC60 PDUC72

INTERIOR and EXTERIOR
Durable, S/B AISI 304 stainless steel.

SHELVING
One epoxy coated wire shelf standard, installed per door section.

TEMPERATURE CONTROLLER
Digital

DESIGN
Desmon counters 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 market place.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R290 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:
- Coolers adjustable from 28°F to 46°F (-2°C to +8°C).
- Freezers adjustable from 14°F to -13°F (-10°C to -25°C).
- Sealed, cast iron, self-lubricating 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.
- Positive seal self-closing door (Gold line).
- Guaranteed door hinges and torsion type closure system (On Gold line).
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- GN 1/1 Version: Adjustable, heavy duty PVC coated wire 20 43/50"L x 12 19/32 "D (530mm x 325mm).
- Two (2) guides included per shelf.
- Pastry Version: Adjustable, heavy duty pan or PVC coated shelf 23 5/8"L x 15 3/4 "D

LIGHTING
Lights on doors available on certain models.

MODEL FEATURES

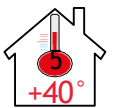
- Exterior temperature digital display adjustable with alarm and HACCP advanced control unit standard on every GOLD models.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- ETL Sanitation and CE "Rounded Corners" compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Cord and plug set included: Voltages: 115V/60Hz/1 phase -15/20 amp or 230V/50Hz/1 phase -16 amp or 230V/60 Hz - 16 amp

CABINET CONSTRUCTION
All made in stainless steel, not only on solid doors and front side as other manufacturers. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches. . (External bottom in galvanized steel - Aluminium inside on some Basic versions).

- Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation properties longer than other foams.
- Panel thickness 2" (Basic & Silver) 2½" (Gold) instead of average 2" on other brands.
- Interior - attractive, ETL Sanitation & CE



Model	Temperature	Door	Shelves Trays	---	Voltage	---	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	---	Volt/Hz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
PDUC27	-2°+8°	1	1	---	230V/50Hz/1Ph/	---	70x81,5x91,5	82x97x120	R290	110
PDUC32	-2°+8°	1	1	---	230V/50Hz/1Ph/	---	82x81,5x91,5	94x97x120	R290	120
PDUC48	-2°+8°	2	2	---	230V/50Hz/1Ph/	---	122x81,5x91,5	134x97x120	R290	150
PDUC60	-2°+8°	2	2	---	230V/50Hz/1Ph/	---	153,5x81,5x91,5	166x97x120	R290	190
PDUC27F	-10°-25°	1	1	---	230V/50Hz/1Ph/	---	70x81,5x91,5	82x97x120	R290	120
PDUC32F	-10°-25°	1	1	---	230V/50Hz/1Ph/	---	82x81,5x91,5	94x97x120	R290	130
PDUC48F	-10°-25°	2	2	---	230V/50Hz/1Ph/	---	122x81,5x91,5	134x97x120	R290	165

Q		Chest of drawers (2 drawers) mounted to replace a door
Q		Chest of drawers (2 drawers) purchased as an accessory



DUC27 - DUC27F

DUC32 - DUC32F

DUC48 - DUC48F

DUC60 - DUC60F

DUC72 - DUC72F

INTERIOR and EXTERIOR
Durable, S/B AISI 304 stainless steel.

SHELVING
One epoxy coated wire shelf standard, installed per door section.

TEMPERATURE CONTROLLER
Digital

DESIGN
Desmon counters 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 market place.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A 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:
- Coolers adjustable from 28°F to 46°F - (-2°C to +8°C).
- Freezers adjustable from 14°F to -13°F (-10°C to -25°C).
- Sealed, cast iron, self-lubricating 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.
- Positive seal self-closing door (Gold line).
- Guaranteed door hinges and torsion type closure system (On Gold line).
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- GN 1/1 Version: Adjustable, heavy duty PVC coated wire 20 43/50"L x 12 19/32 "D (530mm x 325mm).
- Two (2) guides included per shelf.
- Pastry Version: Adjustable, heavy duty pan or PVC coated shelf 23 5/8"L x 15 3/4 "D

LIGHTING
Lights on doors available on certain models.

MODEL FEATURES

- Exterior temperature digital display adjustable with alarm and HACCP advanced control unit standard on every GOLD models.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- ETL Sanitation and CE "Rounded Corners" compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Cord and plug set included: Voltages: 115V/60Hz/1 phase -15/20 amp or 230V/50Hz/1 phase - 16 amp or 230V/60 Hz - 16 amp

CABINET CONSTRUCTION
All made in stainless steel, not only on solid doors and front side as other manufacturers. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches. (External bottom in galvanized steel - Aluminium inside on some Basic versions).

- Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation properties longer than other foams.
- Panel thickness 2" (Basic & Silver) 2½" (Gold) instead of average 2" on other brands.
- Interior - attractive, ETL Sanitation & CE



Model	Temperature	Door	Shelves Trays	Cooling Capacity	Voltage	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	---	Volt/Hz/Ampere	WxDxH cm	WxDxH cm	Gas	kg
DUC27	-2° +8°	1	1	230	230V/50Hz/2.9	70x81,5x91,5	82x97x120	R404a/452A	110
DUC32	-2° +8°	1	1	280	230V/50Hz/3.9	82x81,5x91,5	94x97x120	R404a/452A	120
DUC48	-2° +8°	2	2	480	230V/50Hz/4.2	122x81,5x91,5	134x97x120	R404a/452A	150
DUC60	-2° +8°	2	2	560	230V/50Hz/4.2	153,5x81,5x91,5	166x97x120	R404a/452A	190
DUC72	-2° +8°	3	3	700	230V/50Hz/6.7	183x81,5x91,5	195x97x120	R404a/452A	210
DUC27F	-10° -25°	1	1	230	230V/50Hz/3.4	70x81,5x91,5	82x97x120	R404a/452A	120
DUC32F	-10° -25°	1	1	280	230V/50Hz/4.2	82x81,5x91,5	94x97x120	R404a/452A	130
DUC48F	-10° -25°	2	2	480	230V/50Hz/5.1	122x81,5x91,5	134x97x120	R404a/452A	165
DUC60F	-10° -25°	2	2	560	230V/50Hz/6.2	153,5x81,5x91,5	166x97x120	R404a/452A	200
DUC72F	-10° -25°	3	3	700	230V/50Hz/7.8	183x81,5x91,5	195x97x120	R404a/452A	220



STANDARD FEATURES

- Self-closing heavy-duty drawers slide on stainless steel rollers
- Drawers hold standard sized GN 1/1(12"x20"x4") pans
- Pans not included
- CFC-free refrigeration system has an expansion valve for rapid temperature recovery
- Foamed-in-place CFC-free Cyclopentane insulation provides highest insulation factor available
- Rubber magnetic door gaskets provide a positive seal and easy cleaning
- The top, front, sides, back, drawers, and interior cavity are made of stainless steel
- Adjustable stainless-steel legs as standard - available also with castors with same
- Interior corners are covered for easy cleaning
- Condensate evaporator pan is standard (72", 84", 96", 108" & 120" only).
- Adjustable digital thermostat
- Mullion coils are coated to resist corrosion and provide maximum air flow for even cooling

CONSTRUCTION SPECIFICATIONS







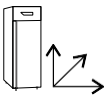
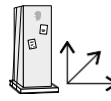


Exterior Finish: Top, front, sides, back, drawers, and interior cavity are 304 stainless steel #3 polish.

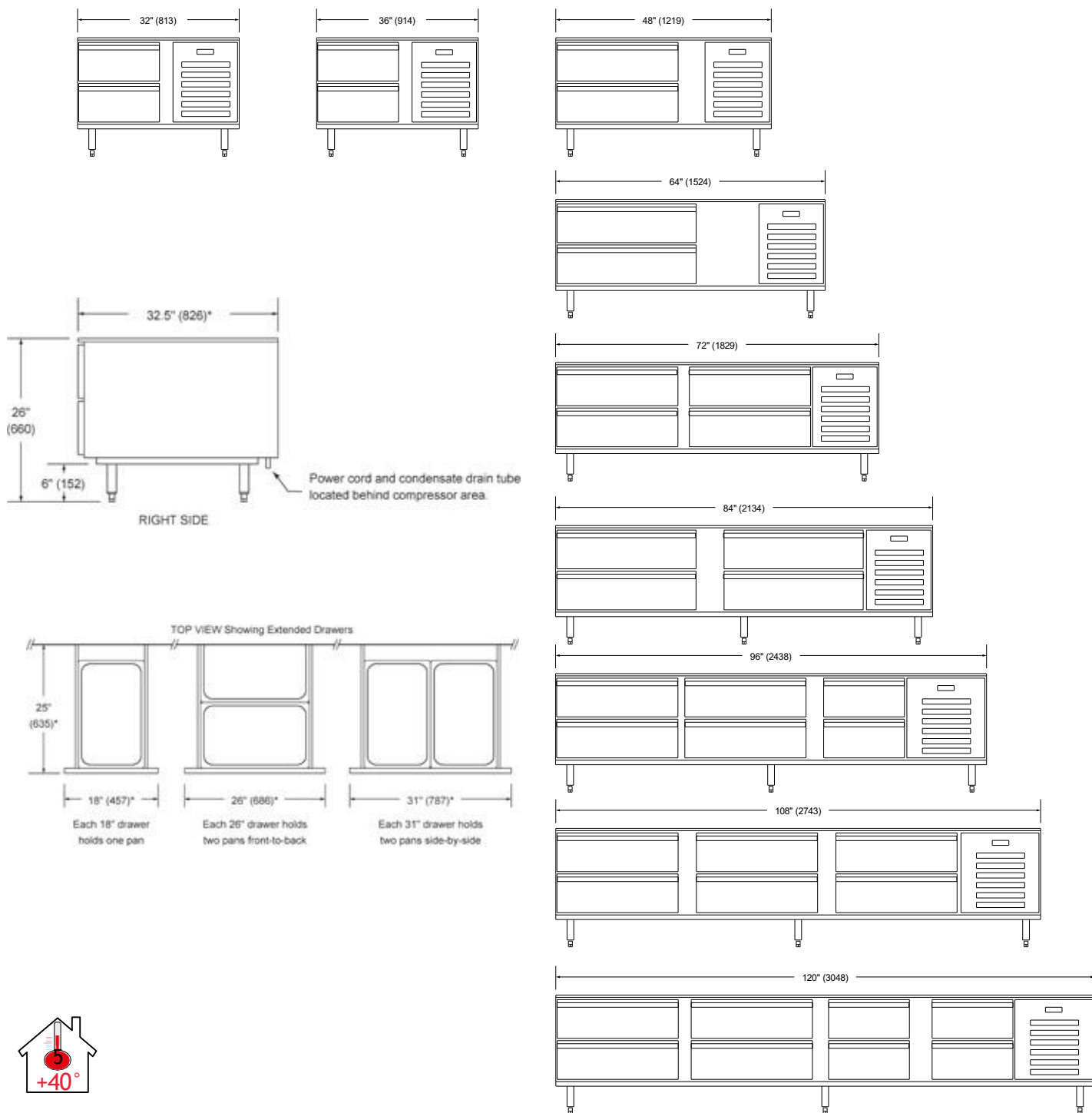
Drawers: Stainless steel -hold standard size 30,5x66x16 cm (12" x 20" x 4") pans -not included.

Removable drawer assembly. Base: Self-contained, 32-1/2" deep and 26" high, including adjustable legs or casters

Refrigerant: R-404a -CFC-free



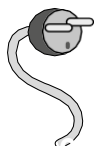


Model	 Temperature	 Drawers	 Pans GN 1/1	 Cooling Capacity	 Voltage	 Absorbed Power	 Dimensions	 Packing Dimensions	 Refrigerant	 Weight
	°C	N°	N°	---	Volt/Hz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
D20032	-2° +8°	2	2	600 W	230V/50Hz/1.5 A	300 W	81,3x82,6x66	95,5x97x75	R452A	147
D20036	-2° +8°	2	2	600 W	230V/50Hz/1.5 A	300 W	91,4x82,6x66	105,5x97x75	R452A	154
D20048	-2° +8°	2	4	600 W	230V/50Hz/1.5 A	300 W	121,9x82,6x66	136x97x75	R452A	186
D20060	-2° +8°	2	4	600 W	230V/50Hz/1.5 A	300 W	152,4x82,6x66	166,5x97x75	R452A	249
D20064	-2° +8°	2	4	600 W	230V/50Hz/1.5 A	300 W	162,7x82,6x66	177x97x75	R452A	272
D20072	-2° +8°	4	8	700 W	230V/50Hz/2 A	400 W	182,9x82,6x66	197x97x75	R452A	295
D20084	-2° +8°	4	8	700 W	230V/50Hz/2 A	400 W	213,4x82,6x66	227,5x97x75	R452A	338
D20096	-2° +8°	6	10	700 W	230V/50Hz/2 A	400 W	243,8x82,6x66	258x97x75	R452A	388
D20108	-2° +8°	6	12	700 W	230V/50Hz/2 A	400 W	274,3x82,6x66	288,5x97x75	R452A	405
D20120	-2° +8°	8	12	700 W	230V/50Hz/2 A	400 W	304,8x82,6x66	319x97x75	R452A	488



Model	Temperature	Drawers	Pans GN 1/1	Cooling Capacity	Voltage	Absorbed Power	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	---	Volt/Hz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
D30032	-10° -25°	2	2	200 W	230V/50Hz/1.2 A	250 W	81,3x82,6x66	95,5x97x75	R452A	147
D30036	-10° -25°	2	2	200 W	230V/50Hz/1.2 A	250 W	91,4x82,6x66	105,5x97x75	R452A	154
D30048	-10° -25°	2	4	200 W	230V/50Hz/1.2 A	250 W	121,9x82,6x66	136x97x75	R452A	186
D30060	-10° -25°	2	4	200 W	230V/50Hz/1.2 A	250 W	152,4x82,6x66	166,5x97x75	R452A	249
D30064	-10° -25°	2	4	200 W	230V/50Hz/1.2 A	250 W	162,7x82,6x66	177x97x75	R452A	272
D30072	-10° -25°	4	8	250 W	230V/50Hz/1.5 A	300 W	182,9x82,6x66	197x97x75	R452A	295
D30084	-10° -25°	4	8	250 W	230V/50Hz/1.5 A	300 W	213,4x82,6x66	227,5x97x75	R452A	338
D30096	-10° -25°	6	10	380W	230V/50Hz/2.2 A	450 W	243,8x82,6x66	258x97x75	R452A	388
D30108	-10° -25°	6	12	380W	230V/50Hz/2.2 A	450 W	274,3x82,6x66	288,5x97x75	R452A	405
D30120	-10° -25°	8	12	380W	230V/50Hz/2.2 A	450 W	304,8x82,6x66	319x97x75	R452A	488

Those options are to be ordered only at the moment of ordering a corresponding model and it is impossible to order them separately. The of the accessories represents only the increasing and it isn't the accessories list. To order other accessories, please, check a separate "Spare parts list".

				
S/S flanged foot			Voltage	Voltage
			Increase list of 5%	Increase list of 10%

			
Glass door	Granite countertops	Door lock	Technical compartment on the left
	Increase list of 15%		

 GN 1/1 530x325			 GN 1/1 530x325	 1/2 1/3
Plastic-coated shelf with guide	Lockable castors, 2 with brakes	Splashback	Stainless Steel shelf with guides	J* = 1/3
	PTGM2 PTGM3 PTGM4	PTGM2 PTGM3 PTGM4		K* = 1/2 *Soft closing drawers
				DUC's Drawers DT =

DECREASE OF THE OF THE TABLES WITHOUT WORKTOP

2 DOORS	Tables without worktop 2 doors
3 DOORS	Tables without worktop 3 doors
4 DOORS	Tables without worktop 4 doors



Electronic control
H.A.C.C.P. as standard
Compact refrigeration system
Auto defrost
Auto evaporation
Gas: R290

Cyclopentane insulation 60 mm
CFC/HCFC free
20% saving on energy consumption
304 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Door lock as standard
Interior Light as standard

Adjustable Inox feet
Reversible & Self closing doors



EURONORM

ICE CREAM GELATO



PGPM6 - PGPB6

Trayslide adjustable at 60mm intervals. Max 20 bakery pan not included



GB7ICE



MAX 58 Vaschette* 58 Basket* 58 Bacs* *non include not included non inclus

FAN ASSISTED STATIC SERPENTINE

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Not Included	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Shelves Trays	Gas	kg
PGPM6	-2°+8°	470	230V/50Hz/1Ph/	56x80x212	62x85x228	20	R290	110
PGPB6	-10°-25°	470	230V/50Hz/1Ph/	56x80x212	62x85x228	20	R290	120
GB7ICE*	-15°-28°	620	230V/50Hz/4.2 A	72x89x212	78x93x228	5 GRIGLIE	R404a R452a	150

* Refrigerant R404a / R452a depending on availability



PGPM9 - PGPB9

600x800
(2 x 600x400)



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Not Included	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Shelves Trays	Gas	kg
PGPM9	-2°+8°	870	230V/50Hz/1Ph/	82X96X214	86x100x230	20	R290	180
PGPM9G	-2°+8°	870	230V/50Hz/1Ph/	82X96X214	86x100x230	20	R290	240
PGPB9	-10°-25°	870	230V/50Hz/1Ph/	82X96X214	86x100x230	20	R290	190



GPM6-RP

600x400



GPM9-RP

600x800
(2 x 600x400)

RETARDER PROOFER



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Not Included	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Shelves Trays	Gas	kg
GPM6-RP*	-9°+30°	470	230V/50Hz/1Ph/	56x80x212	62x85x228	20 (60x40)	R404a R452a	110
GPM9-RP*	-9°+30°	870	230V/50Hz/1Ph/	82X96X214	86x100x230	20 (60x80)	R404a R452a	180

* Refrigerant R404a / R452a depending on availability



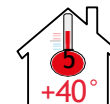
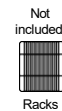
EURONORM



PTGPM1 - PTGPB1

PTGPM2 - PTGPB2

PTGPM3 - PTGPB3



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PTGPM1	-2°+8°	175	230V/50Hz/1Ph/	107x80x85	111x84x100	4	R290	115
PTGPM2	-2°+8°	395	230V/50Hz/1Ph/	165,5x80x85	170x84x100	8	R290	150
PTGPM3	-2°+8°	620	230V/50Hz/1Ph/	224x80x85	228x84x100	12	R290	180
PTGPB1	-10°-25°	175	230V/50Hz/1Ph/	107x80x85	111x84x100	4	R290	120
PTGPB2	-10°-25°	395	230V/50Hz/1Ph/	165,5x80x85	170x84x100	8	R290	160
PTGPB3	-10°-25°	620	230V/50Hz/1Ph/	224x80x85	228x84x100	12	R290	190

COOLING UNIT NOT INCLUDED

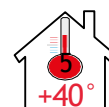
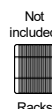


Remote refrigeration system (not included) features at pag. 39

TGPM2R - TGPB2R

TGPM3R - TGPB3R

TGPM4R - TGPB4R






Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	S/S Guides "L" shape	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
TGPM2R	-2° +8°	395	230V/50Hz/0.5 A	128,5x80x85	132,5x84x100	8	R452A	100
TGPM3R	-2° +8°	620	230V/50Hz/0.5 A	187x80x85	191x84x100	12	R452A	130
TGPM4R	-2° +8°	840	230V/50Hz/0.5 A	245,5x80x85	249,5x84x100	16	R452A	160
TGPB2R	-10° -25°	395	230V/50Hz/0.5 A	128,5x80x85	132,5x84x100	8	R452A	100
TGPB3R	-10° -25°	620	230V/50Hz/2.3 A	187x80x85	191x84x100	12	R452A	130
TGPB4R	-10° -25°	840	230V/50Hz/2.3 A	245,5x80x85	249,5x84x100	16	R452A	160

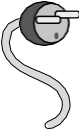
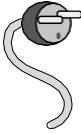





EURONORM

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600x400	600x400	600x400		
Inox shelf 600X400	Plastic-coated shelf 600X400	Aluminum bakery-pan 600x400	Lockable castors, 2 with brakes	S/S flanged foot
			700 lt 1400lt	

				
Lockable castors, 2 with brakes	Splashback			Glass door
PTGPM2 PTGPM3 PTGPM4	PTGPM2 PTGPM3 PTGPM4			

		 1/2		
220V-60Hz	115Hz (NO ETL-UL)			
Voltage	Voltage	Drawer set	Granite countertops	Door lock
Increase list of 5%	Increase list of 10%		Increase list of 15%	

Knocking Down



60 mm of thick. body



Exterior in S/S AISI 304



Internal LED lighth



Removable racks
tools-free



Rounded corner int. bottom
stamped in one solution



Removable gasket



Design and advanced technology are the main quality of the new Desmon range of cabinets and counters

Completely assembled with panels of 60 mm thickness. Monoblock refrigerating system with canalized ventilation. Available in different versions: chiller, freezer, pastry. Cabinets from 1 to 4 doors.



Function available for each model
H.A.C.C.P.
Digital control



Demontables

Door





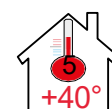
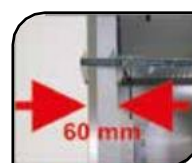
"Comes flat packed & easy to assemble"

• FLAT PACK

KNOCKING DOWN

Save on shipping costs with Desmon's Modular Refrigeration. These units are shipped in a flat pack and are not assembled until they arrive at their final destination. This can reduce shipping and storage costs by up to 50%

Install refrigeration units in areas that previously would have been impossible to access. Move your modular units in one piece at a time and build them up where they will be finally used.



PGM7C - PGB7C PGM14C - PGB14C PGM21C - PGB21C

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°		kg
PGM7C	-2°+8°	700	230V/50Hz/1Ph/	72x80x212	86x94x63,5 177x87x70	3	R290	170
PGB7C	-10°-25°	700	230V/50Hz/1Ph/	72x80x212	86x94x63,5 177x87x70	3	R290	190
PGM14C	-2°+8°	1400	230V/50Hz/1Ph/	144x80x212	178x88x93 160x95x69	6	R290	255
PGB14C	-10°-25°	1400	230V/50Hz/1Ph/	144x80x212	178x88x93 160x95x69	6	R290	266
PGM21C	-2°+8°	2100	230V/50Hz/1Ph/	216x80x212	232x88x106 232x95x70	9	R290	376
PGB21C	-10°-25°	2100	230V/50Hz/1Ph/	216x80x212	232x88x106 232x95x70	9	R290	398

Demontables

*Knocking
Down*

Function available for each model
H.A.C.C.P.
Digital
control

2

GN 1/1



Back splash

DOOR

Available with glass door



3



4

- Versions TN/BT
- Electronic control
- Automatic evaporation
- 60 mm thickness of panels
- 1 shelf per door
- Self closing doors
- Key lock
- Removable gaskets
- Internal rounded corners with stamped bottom
- SS adjustable feet
- Removable condensing unit

Refrigerated work tables GN 1/1 from 1 to 4 doors.



“Comes flat packed & easy to assemble”



PTGM2C - PTGB2C

KNOCKING DOWN

Save on shipping costs with Desmon's Modular Refrigeration. These units are shipped in a flat pack and are not assembled until they arrive at their final destination. This can reduce shipping and storage costs by up to 50%

Install refrigeration units in areas that previously would have been impossible to access. Move your modular units in one piece at a time and build them up where they will be finally used.

STANDARD FEATURES AND BENEFITS:

- Comes flat packed and easy to assemble
- Both external and internal surfaces are constructed from Stainless Steel AISI 304
- Internal covered Stainless Steel surface allows for easy cleaning and maintenance
- 60mm high density Cyclopentane foam insulation (CFC & HCFC Free)
- Constructed with kitchen efficiency in mind
- All High Line Refrigeration comes standard with H.A.C.C.P. system



PTGM2C - TGB2C



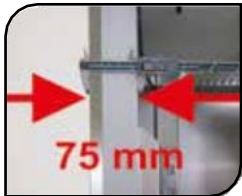
PTGM3C - TGB3C



PTGM4C - TGB4C



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PTGM2C	-2°+8°	280	230V/50Hz/1Ph/	146x70x85	162x85x63 76x86x108	2	R290	175
PTGM3C	-2°+8°	441	230V/50Hz/1Ph/	194,5x70x85	210x85x63 76x86x108	3	R290	198
PTGM4C	-2°+8°	600	230V/50Hz/1Ph/	240x70x85	258x85x63 76x86x108	4	R290	229
PTGB2C	-10°-25°	280	230V/50Hz/1Ph/	146x70x85	162x85x63 76x86x108	2	R290	180
PTGB3C	-10°-25°	441	230V/50Hz/1Ph/	194,5x70x85	210x85x63 76x86x108	3	R290	205



Insulation thickness until to 75 mm CFC & HCFC free. 50 mm of thickness for SlimLine



Embossed guides, Max 24 racks for each door (not available on the SlimLine)



Trayslide adjustable at 60mm intervals



Exterior in Stainless steel AISI 441



Compact Refrigeration System featuring designed to maximise available capacity. (not available on SlimLine)



Wide magnetic gasket gives effective seal and is removable for easy cleaning



Hinged control panel for service access



Interior Stainless Steel AISI 304/441. Rounded corner internal for easy cleaning



Electronic control
Ventilated
H.A.C.C.P. function available
Compact refrigeration System (not available on the SlimLine)
Auto defrost
Auto evaporation (not available on the SlimLine)

Gas: R290
Cyclopentane insulation 50 and 75mm CFC/HCFC free
insulation 50mm CFC & HCFC free (Slim Line) 441 Grade Stainless Steel
Interior/Exterior
Interior rounded corners
Lockable Doors (Accessory on request) Adjustable plastic feet

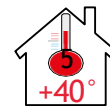
Adjustable Inox feet on request
Reversible & Self closing doors
Plastic-coated shelves
dim. 530x650 mm
Stainless Steel shelves
dim. 530x650 mm on request



PSM40X
PSB40X

PSM40X-G
PSB40X-G

SF40X

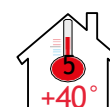


Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PSM40X	-2° +8°	400	230V/50Hz/1Ph/	60x60x190	65x65x205	3	R290	90
PSB40X	-10°-25°	400	230V/50Hz/1Ph/	60x60x190	65x65x205	3	R290	95
PSM40X-G	-2° +8°	400	230V/50Hz/1Ph/	60x60x190	65x65x205	3	R290	110
PSB40X-G	-10° -25°	400	230V/50Hz/1Ph/	60x60x190	65x65x205	3	R290	120
SF40X	0° -5°	230V/50Hz/1.2 A	60x60x190	65x65x205	5 Bac/Trays	R452A	102	



PSM7 - PSB7





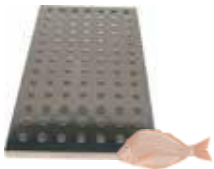
PSM14 - PSB14








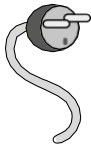
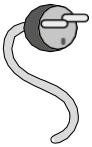

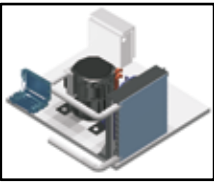
Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PSM7	-2° +8°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	115
PSB7	-10°-25°	700	230V/50Hz/1Ph/	68,5x80x212	74x85x228	3	R290	122
PSM14	-2° +8°	1400	230V/50Hz/1Ph/	134x80x212	142x85x228	6	R290	180
PSB14	-10°-25°	1400	230V/50Hz/1Ph/	134x80x212	142x85x228	6	R290	200



Those options are to be ordered only at the moment of ordering a corresponding model and it is impossible to order them separately. The of the accessories represents only the increasing and it isn't the accessories list. To order other accessories, please, check a separate "Spare parts list".

<p>H.A.C.C.P.</p> 			 <p>460x485</p>	
H.A.C.C.P. control	Internal light	Door lock	Plastic-coated shelf with guides	Stainless Steel holed plate

			 <p>530x650</p>	
S/S flanged foot	Lockable castors, 2 with brakes	Door lock	Plastic-coated shelf	Adjustable stainless steel feet

 <p>220V-60Hz</p>	 <p>115V-60Hz (NO ETL-UL)</p>		
Voltage	Voltage	Cabinet designed for remote cooling unit	Remote Cooling Unit
Increase list of 5%	Increase list of 10%	-8% from the list	features at pag. 16



Exterior in Stainless steel
AISI 304/441



Wide magnetic gasket gives
effective seal and is removable for
easy cleaning



Trayslide adjustable at
60mm intervals



H.A.C.C.P. available on
request



Optional angled splashback
prevents spillage behind the
counter



304 Grade Stainless Steel
interior. Rounded corner
internal for easy cleaning



Electronic control
Ventilated
H.A.C.C.P. function available
Auto defrost & evaporation
Gas: R290
Cyclopentane insulation 50mm CFC &
HCFC free

304/441 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Adjustable plastic feet
Plastic-coated shelves
dim. 530x325 mm
Accessories on request
Lockable castors, 2 with brakes

Adjustable Inox feet
Stainless Steel shelves GN 1/1
Stainless Steel angled splashback
Drawer set 1/3, 1/2 and 2/3

GASTRONORM GN 1/1



PTSM2 - PTSB2



PTSM3 - PTSB3



PTSM4 - TSB4



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PTSM2	-2°+8°	275	230V/50Hz/1Ph/	131x70x85	135x74x100	2	R290	120
PTSM3	-2°+8°	428	230V/50Hz/1Ph/	177,5x70x85	182x74x100	3	R290	155
PTSM4	-2°+8°	581	230V/50Hz/1Ph/	224x70x85	228x74x100	4	R290	185
PTSB2	-10°-25°	275	230V/50Hz/1Ph/	131x70x85	135x74x100	2	R290	120
PTSB3	-10°-25°	428	230V/50Hz/1Ph/	177,5x70x85	182x74x100	3	R290	160
TSB4*	-10°-25°	581	230V/50Hz/2.3 A	224x70x85	228x74x100	4	R404a R452a	190

* Standard cooling unit



COMPACT REFRIGERATION SYSTEM

NOTE: ON MONOBLOC VERSIONS, ONLY "H" TYPE DRAWER UNITS CAN BE MOUNTED NEXT TO THE ENGINE. (SEE PAGE 32)

UNDERCOUNTER CABINETS



• Reversible door

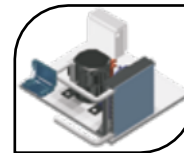


PSLIM100NTV - PSLIM100LTV

PSLIM150NTV - PSLIM150LTV

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PSLIM100NTV	-2° +8°	100	230V/50Hz/1Ph/	62,5X60X85	72,5X70X100	1	R290	50
PSLIM100LTV	-10° -25°	100	230V/50Hz/1Ph/	62,5X60X85	72,5X70X100	1	R290	75
PSLIM150NTV	-2° +8°	150	230V/50Hz/1Ph/	62,5X70X85	72,5X80X100	1	R290	55
PSLIM150LTV	-10° -25°	150	230V/50Hz/1Ph/	62,5X70X85	72,5X80X100	1	R290	80

COUNTER FOR REMOTE COOLING UNIT



**CONDENSING UNIT
NOT INCLUDED**

TSM2R - TSB2R

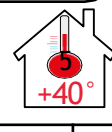
TSM3R - TSB3R

TSM4R - TSB4R

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
TSM2R	-2° +8°	275	230V/50Hz/-	105x70x85	110x74x100	2	R452A	90
TSM3R	-2° +8°	428	230V/50Hz/-	151x70x85	156x74x100	3	R452A	135
TSM4R	-2° +8°	581	230V/50Hz/-	198x70x85	203x74x100	4	R452A	160
TSB2R	-10° -25°	275	230V/50Hz/-	105x70x85	110x74x100	2	R452A	90
TSB3R	-10° -25°	428	230V/50Hz/-	151x70x85	156x74x100	3	R452A	135
TSB4R	-10° -25°	581	230V/50Hz/-	198x70x85	203x74x100	4	R452A	160



**CONDENSING UNIT
NOT INCLUDED**



TIM2R - TIB2R

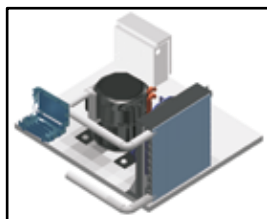
TIM3R - TIB3R

TIM4R - TIB4R

Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
TIM2R	-2° +8°	210	230V/50Hz/-	105x60x85	110x64x100	2	R452A	90
TIM3R	-2° +8°	350	230V/50Hz/-	151x60x85	156x64x100	3	R452A	135
TIM4R	-2° +8°	480	230V/50Hz/-	198x60x85	203x64x100	4	R452A	160
TIB2R	-10° -25°	210	230V/50Hz/-	105x60x85	110x64x100	2	R452A	90
TIB3R	-10° -25°	350	230V/50Hz/-	151x60x85	156x64x100	3	R452A	135
TIB4R	-10° -25°	480	230V/50Hz/-	198x60x85	203x64x100	4	R452A	160

PIPING NOT INCLUDED

Remote Refrigeration Units



Maximum standard distance 5 m;

PIPING NOT INCLUDED			
UCM2	-2° +8°C	Positive Temp. (Max length 5 m)	
UCM3	-2° +8°C	Positive Temp. (Max length 5 m)	
UCM4	-2° +8°C	Positive Temp. (Max length 5 m)	
UCB2	-10° -25°C	Negative Temp. (Max length 5 m)	
UCB3	-10° -25°C	Negative Temp. (Max length 5 m)	
UCB4	-10° -25°C	Negative Temp. (Max length 5 m)	

GASTRONORM GN 1/1



TIM2 - TIB2



TIM3 - TIB3



TIM4 - TIB4



Model	Temperature	Capacity	Cooling Capacity	Voltage	Absorbed Power	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	Gas	kg
TIM2	-2° +8°	210	460 W	230V/50Hz/1.2 A	250 W	131x60x85	135x64x100	2	R404a/R452a	100
TIM3	-2° +8°	350	600 W	230V/50Hz/1.5 A	300 W	177,5x60x85	182x64x100	3	R404a/R452a	140
TIM4	-2° +8°	480	600 W	230V/50Hz/2 A	400 W	224x60x85	228x64x100	4	R404a/R452a	170
TIB2	-10°-25°	210	230 W	230V/50Hz/1.5 A	300 W	131x60x85	135x64x100	2	R404a/R452a	105
TIB3	-10°-25°	350	380 W	230V/50Hz/2.3 A	500 W	177,5x60x85	182x64x100	3	R404a/R452a	145
TIB4	-10°-25°	480	380 W	230V/50Hz/2.3 A	500 W	224x60x85	228x64x100	4	R404a/R452a	175

CONDENSING UNIT INCLUDED

GASTRONORM GN 1/1



TSM110



TSM156



TSM203



Cooling unit included



Model	Temperature	Capacity	Cooling Capacity	Voltage	Absorbed Power	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	Gas	kg
TSM110	-2° +8°	275	460 W	230V/50Hz/1.2 A	250 W	110x70x85	114x74x100	2	R404a/R452a	120
TSM156	-2° +8°	428	600 W	230V/50Hz/1.5 A	300 W	156x70x85	160x74x100	3	R404a/R452a	160
TSM203	-2° +8°	581	600 W	230V/50Hz/2 A	400 W	203x70x85	207x74x100	4	R404a/R452a	200

CHEF BASES PROF. 60



TIM260NTV - TIB260LTV



TIM360NTV - TIB360LTV



TIM460NTV - TIB460LTV



Model	Temperature	Capacity	Cooling Capacity	Voltage	Absorbed Power	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	Gas	kg
TIM260NTV	-2° +8°	115	460 W	230V/50Hz/1.2 A	250 W	120x60x60	124x64x70	2	R404a/R452a	110
TIM360NTV	-2° +8°	175	600 W	230V/50Hz/1.5 A	300 W	160x60x60	164x64x70	3	R404a/R452a	145
TIM460NTV	-2° +8°	260	600 W	230V/50Hz/2 A	400 W	200x60x60	204x64x70	4	R404a/R452a	175
TIB260LTV	-10° -25°	115	150 W	230V/50Hz/1.2 A	230 W	120x60x60	124x64x70	2	R404a/R452a	110
TIB360LTV	-10° -25°	175	230 W	230V/50Hz/1.5 A	300 W	160x60x60	164x64x70	3	R404a/R452a	150
TIB460LTV	-10° -25°	260	230 W	230V/50Hz/1.5 A	300 W	200x60x60	204x64x70	4	R404a/R452a	180

CHEF BASES - GASTRONORM GN 1/1



TSM270NTV - TSB270LTV



TSM370NTV - TSB370LTV



TSM470NTV - TSB470LTV















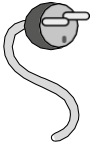
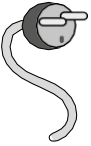

Model	Temperature	Capacity	Cooling Capacity	Voltage	Absorbed Power	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	N°	Gas	kg
TSM270NTV	-2° +8°	135	460 W	230V/50Hz/1.2 A	250 W	120x70x60	124x74x70	2	R404a/R452a	120
TSM370NTV	-2° +8°	210	600 W	230V/50Hz/1.5 A	300 W	160x70x60	164x74x70	3	R404a/R452a	155
TSM470NTV	-2° +8°	310	600 W	230V/50Hz/2 A	400 W	200x70x60	204x74x70	4	R404a/R452a	185
TSB270LTV	-10° -25°	135	150 W	230V/50Hz/1.2 A	230 W	120x70x60	124x74x70	2	R404a/R452a	120
TSB370LTV	-10° -25°	210	230 W	230V/50Hz/1.5 A	300 W	160x70x60	164x74x70	3	R404a/R452a	160
TSB470LTV	-10° -25°	310	230 W	230V/50Hz/1.5 A	300 W	200x70x60	204x74x70	4	R404a/R452a	190

REFRIGERATED COUNTERS

Those options are to be ordered only at the moment of ordering a corresponding model and it is impossible to order them separately. The of the accessories represents only the increasing and it isn't the accessories list. To order other accessories, please, check a separate "Spare parts list".

REFRIGERATED COUNTERS

<p>H.A.C.C.P.</p> 			 <p>GN 1/1 530x325</p>	
<p>H.A.C.C.P. Electronic control</p>	<p>Lockable castors, 2 with brakes</p>	<p>Splashback</p>	<p>Stainless Steel shelf</p>	<p>Model prof. 70 Y =  Q =  Model TIM/TIB F =  I = </p>
				
<p>Adjustable stainless steel feet</p>	<p>CHEF BASES Drawer 1/1</p>	<p>CHEF BASES Drawer set</p>	<p>Plastic-coated shelf with guide</p>	<p>Plastic-coated shelf with guide</p>
	<p>Available for normal temperature</p>		<p>For model Dept. 60cm</p>	<p>For model Dept. 70cm</p>

	 <p>220V-60Hz</p>	 <p>115V-60Hz (NO ETL-UL)</p>	
<p>S/S flanged foot</p>	<p>Voltage</p>	<p>Voltage</p>	<p>Granite countertops</p>
<p>50,00 cad. (x1)</p>	<p>Increase list of 5%</p>	<p>Increase list of 10%</p>	<p>Increase list of 15%</p>

DECREASE OF THE OF THE TABLES WITHOUT WORKTOP

<p>2 DOORS</p>	<p>Tables without worktop 2 doors</p>
<p>3 DOORS</p>	<p>Tables without worktop 3 doors</p>
<p>4 DOORS</p>	<p>Tables without worktop 4 doors</p>

DRAWER SET

Products sold separately



PTGM3 / 2J

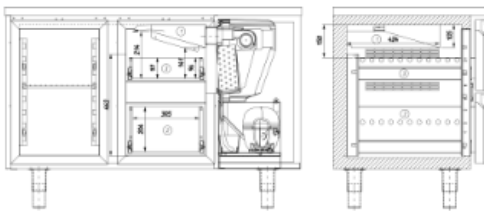


Silver



Gold

Model: H



On monobloc models, only the "H" type drawer unit can be installed next to the engine compartment, as the presence of the conveyor requires the upper drawer to have a lower profile.



GAPZ

Model	Description
SILVER LINE	
CA1/2IN	Drawer set - Inox GN 1/1
CA1/2R60	Drawer set - Inox prof 60
CA1/3R	Drawer set - Inox GN 1/1
CA1/3R60	Drawer set - Inox prof 60
GOLD LINE Drawers with soft closing system	
J (1/3)	Drawer set - Inox GN 1/1
K (1/2)	Drawer set - Inox GN 1/1
KPA (1/2)	Drawer set - Inox EU 60x40
H (1/2+1/3) on monobloc model next to engine compartment	Drawer set - Inox GN 1/1
DT	Drawer set - Inox DUC / TSS
PIZZA LINE	
GAPZ	Drawer set - pizza High
Q	Drawer set - Inox DUC/TSS



available
on request



DST12



STANDARD FEATURES:

Designed with enduring quality that will improve the efficiency and production of your activity. Constructed with stainless steel AISI 304 interior & exterior.

INTERIOR and EXTERIOR

Durable, s/s AISI 304 stainless steel. Rounded corner.

CABINET MATERIAL

20 gauge polished exterior and 24 gauge interior.

BASE FRAME

12 gauge s/s full depth caster bolsters with 1"x1" ; 14 gauge s/s perimeter .

DOOR

Foamed double panel s/s. 20 gauge polished exterior and 24 gauge interior. Filled with 2" thick high density PU. Push -fit magnetic door seal.

HINGES

3 chrome plated hinges.

LATCH

Flush mounted heavy-duty sliding latch with grip handle.

BUMPER

Non-marking gray vinyl bumper set in heavy-duty 3/16" thick s/s frame with reinforced corner cutouts.

REFRIGERANT SYSTEM / GAS

Conventional refrigeration system .
Auto defrost.
Water condensing tray.
Environmentally friendly R404a. refrigerant gas.

CASTERS

Two swivel and two rigid casters (5" diameter). Sealed roller bearing and double ball bearing swivel. Plate mounted and bolted to base in offset, wheel-ahead pattern. Two casters fitted with brakes.

ON / OFF SWITCH

Toggle style with guard.

TEMPERATURE CONTROLLER

Digital control with 3 DIGITS

INSULATION

Cyclopentane High density foamed in place environmentally friendly.
2" thick high density.
Lambda value : 0,021 W/mK
Maximum ambient temperature recommended is 35°C (95°F)
Kyoto Protocol Compliant:
Zero ODP (Ozone Depletion Potential)
Zero GWP (Global Warming Potential) polyurethane keeps energy costs low.

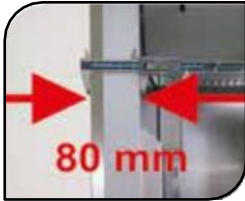
Model	Capacity Lt / ft³	Ambient temp. °C/°F	Cabinet / Packing Dimensions			Voltage	Amps	Shipping Weight
DST12	330 / 11,65	35° / 95°	mm / inches			230/50/1	3,5	205kg/450Lbs
Temperature °C / °F		Absorbed Power W	L	D	H		UK Plug	Gas
"1° , 4° C 33,8° , 39,2° F"		470	"80,3 (cm) 31 5/8""	"94,8 (cm) 37 5/16""	"193,1 (cm) 76 1/32""		1	R452a
			"85 (cm) 34""	"99 (cm) 39""	"197 (cm) 77 ""			available on request R290



H.A.C.C.P. as standard

Platinum

ROLL-IN / ROLL-TRHU



Insulation thickness 80 mm CFC & HCFC free.



Hinged control panel for service access



304 Grade in Stainless steel exterior. Complete stainless steel back option for island siting.



Door lock as standard



Compact Refrigeration System featuring designed to maximise available capacity.



Wide magnetic gasket gives effective seal and is removable for easy cleaning



Interior Stainless Steel AISI 304. Rounded corner internal for easy cleaning



Interior LED light as standard



Electronic control
H.A.C.C.P. as standard
Compact refrigeration system
Auto defrost
Auto evaporation
Gas: R290

Cyclopentane insulation 80mm
CFC/HCFC free
20% saving on energy consumption
304 Grade Stainless Steel Interior/Exterior
or Interior rounded corners
Door lock as standard
Interior Light as standard

Stainless Steel back as standard Reversible
& Self closing doors

ROLL-IN



PPM9RI - PPB9RI



**TROLLEY NOT INCLUDED
CARRELLO NON INCLUSO**

ROLL-IN



PPM18RI - PPB18RI



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PPM9RI	-2°+8°	1015	230V/50Hz/1Ph/	86x96x225	90x110x240	1	R290	200
PPB9RI	-10°-25°	1015	230V/50Hz/1Ph/	86x96x225	90x110x240	1	R290	205
PPM18RI	-2°+8°	2240	230V/50Hz/1Ph/	170x96x225	180x110x240	2	R290	295
PPB18RI	-10°-25°	2240	230V/50Hz/1Ph/	170x96x225	180x110x240	2	R290	300

ROLL-THRU



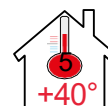
PPM9RT

TROLLEY NOT INCLUDED

ROLL-THRU



PPM18RT



Model	Temperature	Capacity	Voltage	Dimensions	Packing Dimensions	Shelves Trays	Refrigerant	Weight
	°C	Lt	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	N°	Gas	kg
PPM9RT	-2°+8°	1015	230V/50Hz/1Ph/	86x96x225	90x110x240	1	R290	210
PPM18RT	-2°+8°	2240	230V/50Hz/1Ph/	170x96x225	180x110x240	2	R290	310

Accessories

Glass door	Trolley 20 GN 2/1 - 1/1

100%
Made in Italy



BLAST CHILLER AND SHOCK FREEZER



*Your guide to innovative
professional refrigeration*

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 a whole 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'



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.

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.

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.

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.



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.



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.

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 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.

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

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".

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.



FEATURES

- ✓ AISI 304 stainless steel exterior/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 absorber 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 exterior/interior, including the backrest (all models)



Shock absorber 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 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.

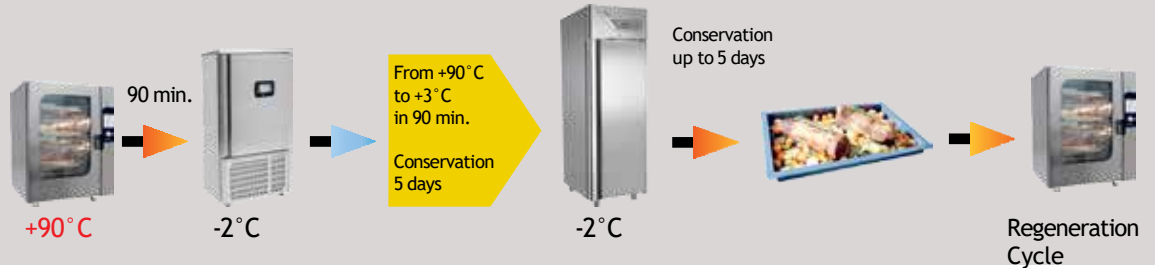
APPLICATION FIELDS FOR BLAST CHILLING EQUIPMENT

ADVANCED COOKING TECHNIQUES

COOK & CHILL:

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

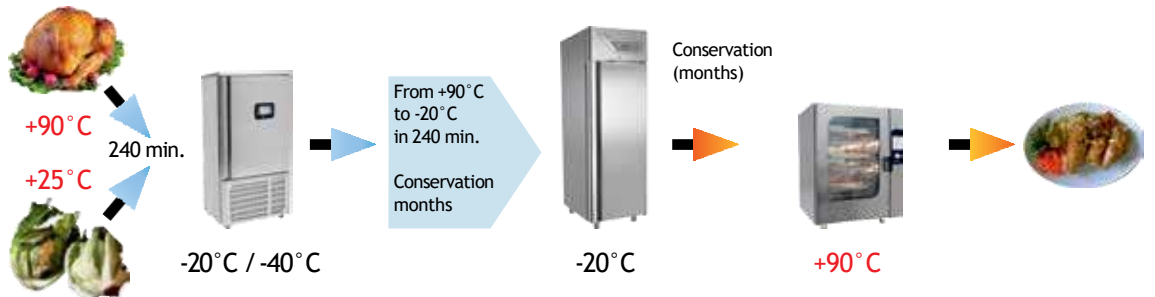
Conservation Period: 5 days



COOK & FREEZE:

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

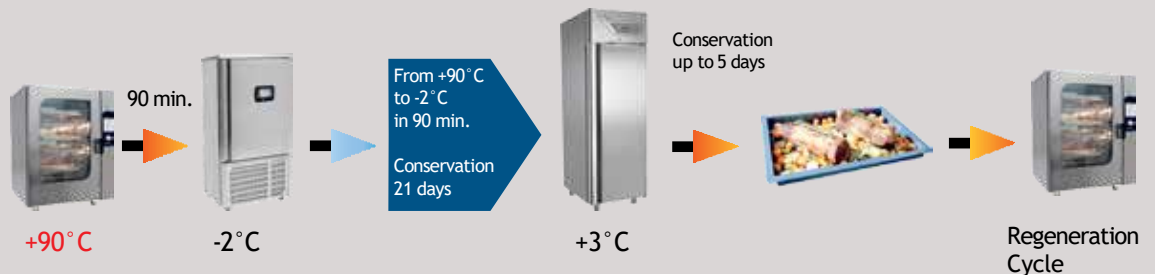
Conservation Period: 10 to 12 months



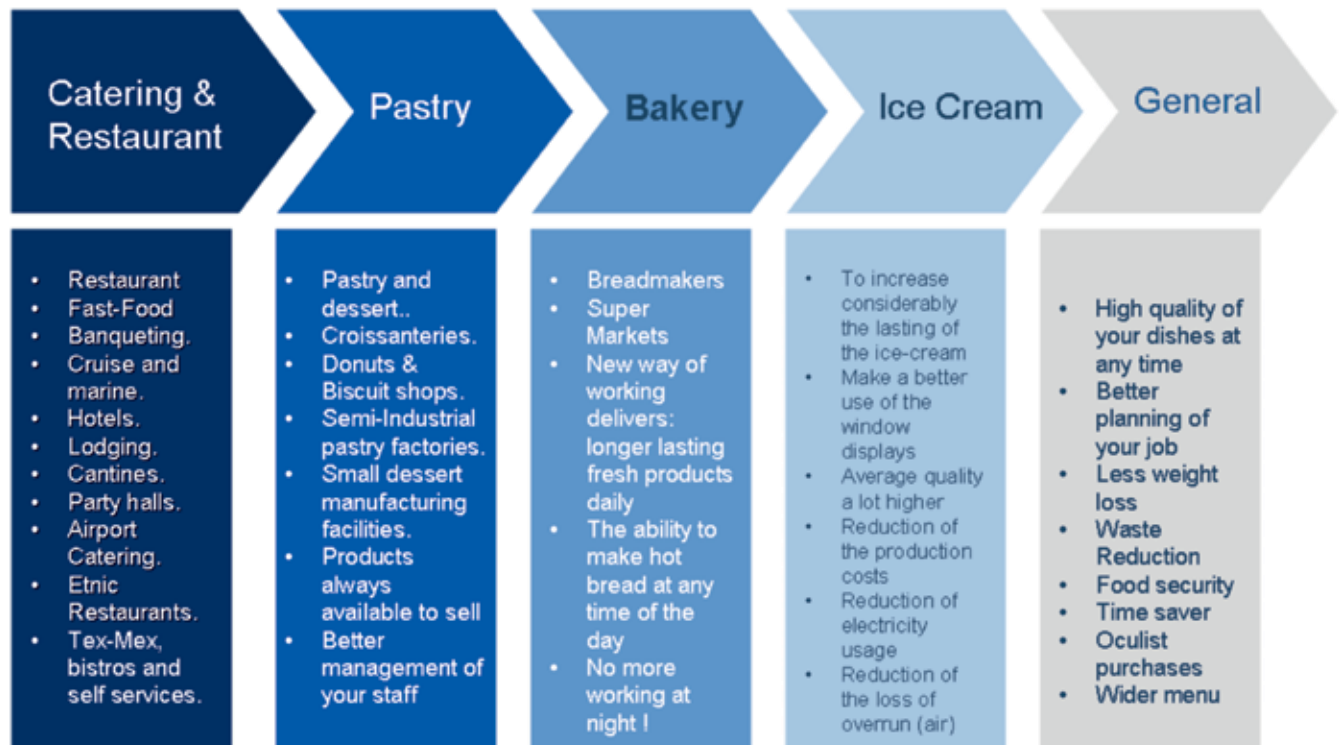
VACUUM COOKING

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

Conservation Period: 21 days



APPLICATION FIELDS





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

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			GBF-5G GBF-5G+		GBF-5P GBF-5P+		GBF-7 GBF-7+		
CAPACITY 3 Trays GN 2/3 (354x325 mm) 2 Ice cream box 5lt			CAPACITY 5 Trays GN 1/1		CAPACITY 5 Trays EN 600x400 5 Trays GN 1/1 6 Ice cream box 5 lt		CAPACITY 7 Trays GN 1/1 (325x530 mm) 7 Trays EN 600x400 mm 9 Ice cream box 5 lt		
DISTANCE between racks 70mm			DISTANCE between racks 60mm		DISTANCE between racks 60mm		DISTANCE between racks 60mm		
DIMENSIONS Width 600 mm Depth 600 mm Height 400 mm			DIMENSIONS Width 800 mm Depth 700 mm Height 850 mm		DIMENSIONS Width 800 mm Depth 800 mm Height 850 mm		DIMENSIONS Width 800 mm Depth 830 mm Height 1110 mm		
COOLING CAPACITY*			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-3GN2/3	7 Kg	5 Kg	GBF-5G	14 Kg	8 Kg	GBF-7	18 Kg	11 Kg	
			GBF-5G+	20 Kg	12 Kg	GBF-7+	24 Kg	17 Kg	
VOLTAGE 220V/1/50Hz			VOLTAGE 220V/1/50Hz		VOLTAGE 220V/1/50Hz		VOLTAGE 220V/1/50Hz		
ABS. POWER 650W			ABS. POWER GBF-5G / P 1100/600 W GBF-5G+ / P+ 1700/850 W		ABS. POWER GBF-5P / P 1100/600 W GBF-5P+ / P+ 1700/850 W		ABS. POWER GBF-7 1700/850 W GBF-7+ 2700/1300 W		
INTEGRATED CONDENSING UNIT			INTEGRATED CONDENSING UNIT		INTEGRATED CONDENSING UNIT		INTEGRATED CONDENSING UNIT		
LEFT HINGED DOOR			REVERSIBLE DOOR		REVERSIBLE DOOR		REVERSIBLE DOOR		
Note Core probe, HACCP memory, UV lamp, Printer not available			Options Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.		Options Integrated sterilizer nr.1, Lockable castors 2 with brakes, Heated Core Probe.		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

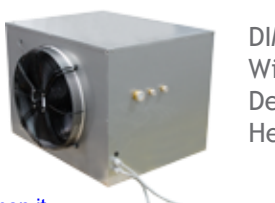


GN 2/1

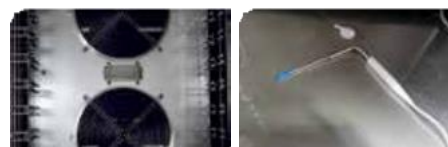
GBF-20GN1 / 1T+			GBF-20GN1 / 1HN+			GBF-20GN2 / 1HN+		
CAPACITY (Not included) 1 Trolley GN 1/1 (20 Trays 325x530 mm) 1 Trolley EN (20 Trays 600x400 mm)			CAPACITY (not included) HN = HOUNO OVEN CV = CONVOTERM OVEN RT = RATIONAL OVEN HN =1 Trolley for HOUNO Oven GN 1/1 CV =1 Trolley for Convotherm Oven 20.10 RT =1 Trolley for Rational Oven GN 1/1			CAPACITY (not included) HN = HOUNO OVEN 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			Standard equipment			Standard equipment		
Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.			Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.			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

REFRIGERATION SYSTEM ON BOARD



GN 1/1



GN 2/1



GN 1/1

GBF-20GN1/1T-UT+			GBF-20GN2/1T-UT+			GBF-20GN1/1HNUT+		
CAPACITY (Not included)			CAPACITY (not included)			CAPACITY (not included)		
1 Trolley GN 1/1 (20 Trays 325x530 mm) 1 Trolley EN (20 Trays 600x400 mm)			1 Trolley GN 2/1 (20 Trays 530X650 mm) 2 Trolleys EN (20 Trays 600x400 mm) 1 Trolley EN (20 Trays 600x800 mm)			HN = HOUNO OVEN HN =1 Trolley for HOUNO Oven GN 1/1		
DIMENSIONS			DIMENSIONS			DIMENSIONS		
Width 920 mm Depth 1410 mm Height 2370 mm			Width 920 mm Depth 1800 mm Height 2370 mm			Width 920 mm Depth 1000 mm Height 2650 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-UT+	110 Kg	95 Kg	GBF-20GN2/1T-UT+	200 Kg	175 Kg	GBF-20GN1/1HNUT+	110 Kg	95 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		
INTEGRATED CONDENSING UNIT			INTEGRATED CONDENSING UNIT			INTEGRATED CONDENSING UNIT		
RIGHT HINGED DOOR			RIGHT HINGED DOOR			RIGHT HINGED DOOR		
Standard equipment			Standard equipment			Standard equipment		
Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.			Integrated UV sterilizer, Heated Core Probe. Optional Router wi fi, HACCP Printer.			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



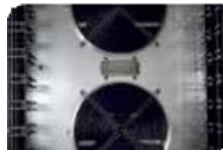
Integrated UV sterilizer as standard



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



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

GN 2/1



REMOTE CONDENSING UNIT INCLUDED (MAX 10M)



DIMENSIONS
Width 900 mm
Depth 1000 mm
Height 730 mm

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

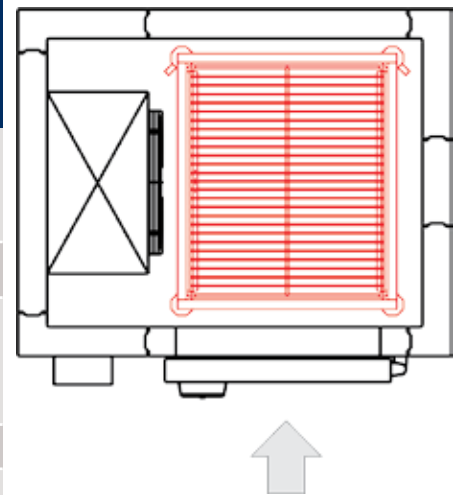
VOLTAGE 400V/3/50Hz

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

REMOTE CONDENSING UNIT

REVERSIBLE DOOR

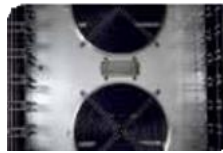
Standard equipment
UV Sterilizer, Heated Core Probe.
Optional
Router wi fi, HACCP Printer, Trolley GN 2/1, Trolley EN, Additional Pass-Thru Door



* 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

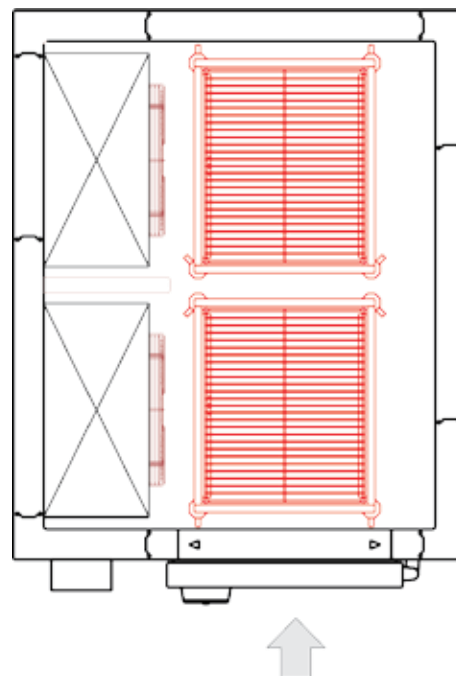
REVERSIBLE DOOR

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

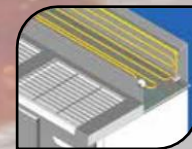
GOLD

PREP STATION

SALADETTES

PIZZA PREP TABLES

PAN COOLERS



Electronic control
H.A.C.C.P. available on request
Slide out refrigeration system
Auto defrost & Evaporation
Gas: R290
Cyclopentane insulation 60 mm
CFC/HCFC free

304 Grade Stainless Steel Interior/Exterior
Interior rounded corners
Castors as standard
Self closing doors
Plastic-coated shelves
On request available:
Stainless Steel shelves;

Door lock;
Adjustable Inox feet;
Drawer kits;
Pans GN;



DPM1NX-80



DPM2NX-80



DPM3NX-80

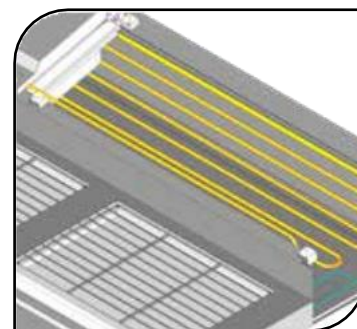


DPM4NX-80



4 L shape guides for each door.
Self closing door
GN Bacs not included

Model	Temperature	Capacity	Not included GN Pans 1/3	Power cooling	Voltage	Abs. power	Dimensions	Packing Dim.	Refrigerant	Weight
	°C	Lt	N°	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
DPM1NX-80	-2° +8°	175	5	150 W	230V/50Hz/1.2	230 W	107x91x118	122x104x143	R452A	150
DPM2NX-80	-2° +8°	395	8	600 W	230V/50Hz/1.5	300 W	166x91x118	180x104x143	R452A	246
DPM3NX-80	-2° +8°	620	12	600 W	230V/50Hz/2	400 W	224x91x118	238x104x143	R452A	336
DPM4NX-80	-2° +8°	620	14	600 W	230V/50Hz/2	400 W	283x91x118	297x104x143	R452A	400



Piping foamed in place

Accessories

Worktop with sliding drawers and racks	Inox shelf	Plastic-coated shelf	Aluminum bakery-pan
DPM1NX-80 DPM2NX-80 DPM3NX-80 DPM4NX-80			
Top with refrigerated trays	1/2		
DPM1NX-80 DPM2NX-80 DPM3NX-80 DPM4NX-80	Drawer set 1/2		
	FPTMXN-80		



PTSS27



PTSS32



PTSS48



PTSS60

Q = Chest of drawers (2 drawers) mounted to replace a door

Q= Chest of drawers (2 drawers) purchased as an accessory



PTSS27-Q



Drawer set (Pan not included)
DT =



PTSS60-2Q



Model	Temperature	Door	Pans GN 1/6	---	Voltage	---	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	---	Volt/Hz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
PTSS27-8	-2°+8°	1	8	---	230V/50Hz/1Ph/	---	70x90x113	82x97x140	R290	130
PTSS27-12	-2°+8°	1	12	---	230V/50Hz/1Ph/	---	70x90x113	82x97x140	R290	130
PTSS32-8	-2°+8°	1	8	---	230V/50Hz/1Ph/	---	82x90x113	94x97x140	R290	150
PTSS32-12	-2°+8°	1	12	---	230V/50Hz/1Ph/	---	82x90x113	94x97x140	R290	150
PTSS48-12	-2°+8°	2	12	---	230V/50Hz/1Ph/	---	122x90x113	134x97x140	R290	185
PTSS48-18	-2°+8°	2	18	---	230V/50Hz/1Ph/	---	122x90x113	134x97x140	R290	185
PTSS60-16	-2°+8°	2	16	---	230V/50Hz/1Ph/	---	153,5x90x113	166x97x140	R290	210
PTSS60-24	-2°+8°	2	24	---	230V/50Hz/1Ph/	---	153,5x90x113	166x97x140	R290	210



Q = Chest of drawers (2 drawers) mounted to replace a door
 Q= Chest of drawers (2 drawers) purchased as an accessory



TSS27-Q



Drawer set (Pan not included)
DT =



TSS60-2Q



Model	Temperature	Door	Pans GN 1/6	Power cooling	Voltage	---	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	Watt	Volt/Hz/Ampere		WxDxH cm	WxDxH cm	Gas	kg
TSS27-8	-2° +8°	1	8	230	230V/50Hz/2.9		70x90x113	82x97x140	R404a/452A	130
TSS27-12	-2° +8°	1	12	230	230V/50Hz/2.9		70x90x113	82x97x140	R404a/452A	130
TSS32-8	-2° +8°	1	8	280	230V/50Hz/3.9		82x90x113	94x97x140	R404a/452A	150
TSS32-12	-2° +8°	1	12	280	230V/50Hz/3.9		82x90x113	94x97x140	R404a/452A	150
TSS48-12	-2° +8°	2	12	480	230V/50Hz/4.2		122x90x113	134x97x140	R404a/452A	185
TSS48-18	-2° +8°	2	18	480	230V/50Hz/4.2		122x90x113	134x97x140	R404a/452A	185
TSS60-16	-2° +8°	2	16	560	230V/50Hz/4.2		153,5x90x113	166x97x140	R404a/452A	210
TSS60-24	-2° +8°	2	24	560	230V/50Hz/4.2		153,5x90x113	166x97x140	R404a/452A	210
TSS72-18	-2° +8°	3	18	700	230V/50Hz/6.7		183x90x113	195x97x140	R404a/452A	230
TSS72-30	-2° +8°	3	30	700	230V/50Hz/6.7		183x90x113	195x97x140	R404a/452A	230



SUPREME 6



SUPREME 7



SUPREME 9

SUPREME LINE

is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless steel AISI 304 interior & exterior.

WORK TOP

built with a 30" deep granite surface for an optimal preparation area. Available also in sizes two door (68",72"), the Supreme is a leading choice for refrigerated prep tables.

INTERIOR and EXTERIOR

Durable, s/b AISI 304 stainless steel.

CASTERS

6" castors (front with brake) for easy cleaning and installation.

POWER CORD

6' cord and plug supplied

SHELVING

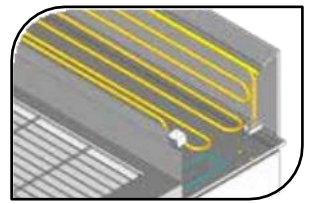
One epoxy coated wire shelf standard, installed per door section.

TEMPERATURE CONTROLLER

2 separate digitals to set independently the temperature of rail and doors.

INSULATION

Ciclopenthane High density foamed in place environmentally friendly. Kyoto Protocol Compliant: Zer0 ODP (Ozone Depletion Potential) Zer0 GWP (Global Warming Potential) polyurethane keeps energy costs low.



Piping foamed in place



Model	Temperature	Door	Shelves		Voltage	Dimensions	Packing Dimensions	Refrigerant	Weight
	°C	N°	N°	---	Volt/Hz/Ampere	WxDxH cm	WxDxH cm	Gas	kg
Supreme 6	-2° +8°	2	2		230V/50Hz/8A	172x87,6x160	192x110x190	R452A	300
Supreme 7	-2° +8°	2	2		230V/50Hz/3.9A	182x87,6x160	202x90x105	R452A	400
Supreme 9	-2° +8°	3	3		230V/50Hz/4.2A	243x87,6x160	263x90x105	R452A	550



EURONORM 60X40



GPZ165

GPZ165A



GPZ166

GPZ166A

OTHER FEATURES

N° 4 PVC basin 60x40 on each door; self closing door; standard HACCP; insulation thickness 60 mm; neutral drawer on the cooling unit. Neutral 7 drawer kit; basin not included. Granite top

Model	Temperature	Capacity	EN Pans		Voltage		Dimensions	Packing Dim.	Refrigerant	Weight
	°C	Lt	N°	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
PGPZ165	-2° +8°	175	11		230V/50Hz/1Ph/		166x80x85	178x91x110	R290	300
PGPZ165A +PGA166	-2° +8°	175	11		230V/50Hz/1Ph/		166x80x147	178x91x131	R290	350
PGPZ166	-2° +8°	395	8		230V/50Hz/1Ph/		166x80x85	178x91x110	R290	300
PGPZ166A +PGA166	-2° +8°	395	8		230V/50Hz/1Ph/		166x80x147	178x91x131	R290	350



GPZ223

GPZ223A



GPZ225

GPZ225A

OTHER FEATURES

N° 4 PVC basin 60x40 on each door; self closing door standard HACCP; insulation thickness 60 mm; neutral drawer on the cooling unit. Neutral 7 drawer kit; basin not included. Granite top;

Model	Temperature	Capacity	EN Pans		Voltage		Dimensions	Packing Dim.	Refrigerant	Weight
	°C	Lt	N°	---	Volt/Herz/Ampere	---	WxDxH cm	WxDxH cm	Gas	kg
PGPZ223	-2° +8°	395	15		230V/50Hz/1Ph/		223x80x85	235x91x110	R290	400
PGPZ223A +PGA223	-2° +8°	395	15		230V/50Hz/1Ph/		223x80x147	235x91x131	R290	450
PGPZ225	-2° +8°	620	12		230V/50Hz/1Ph/		225x80x85	237x91x110	R290	400
PGPZ225A +PGA223	-2° +8°	620	12		230V/50Hz/1Ph/		225x80x147	237x91x131	R290	450

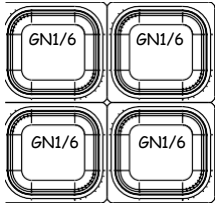
PREP TOP - PAN COOLERS
GASTRONORM GN 1/1

Pan arrangements

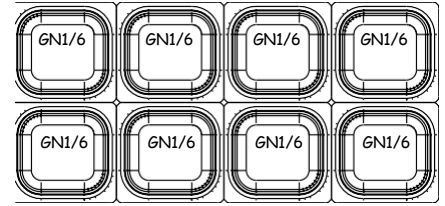
COMPOSITIONS



PRTCS4-220



PRTCS8-220

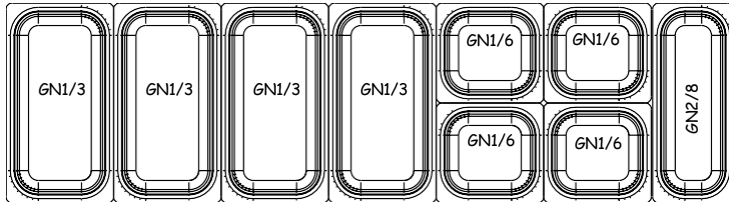


OTHER FEATURES -

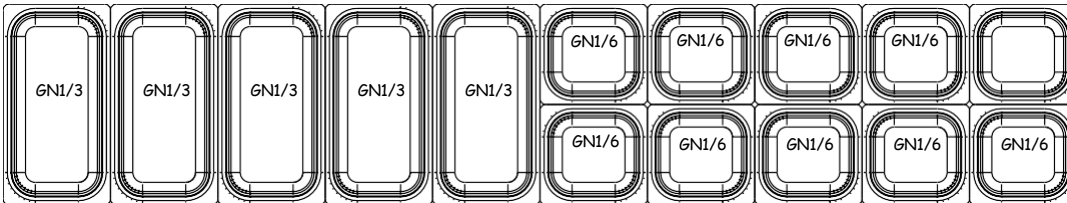
Internal/External in S/S AISI 304, static refrigeration, automatic evaporation of the condensing water, basin not included



PGA166

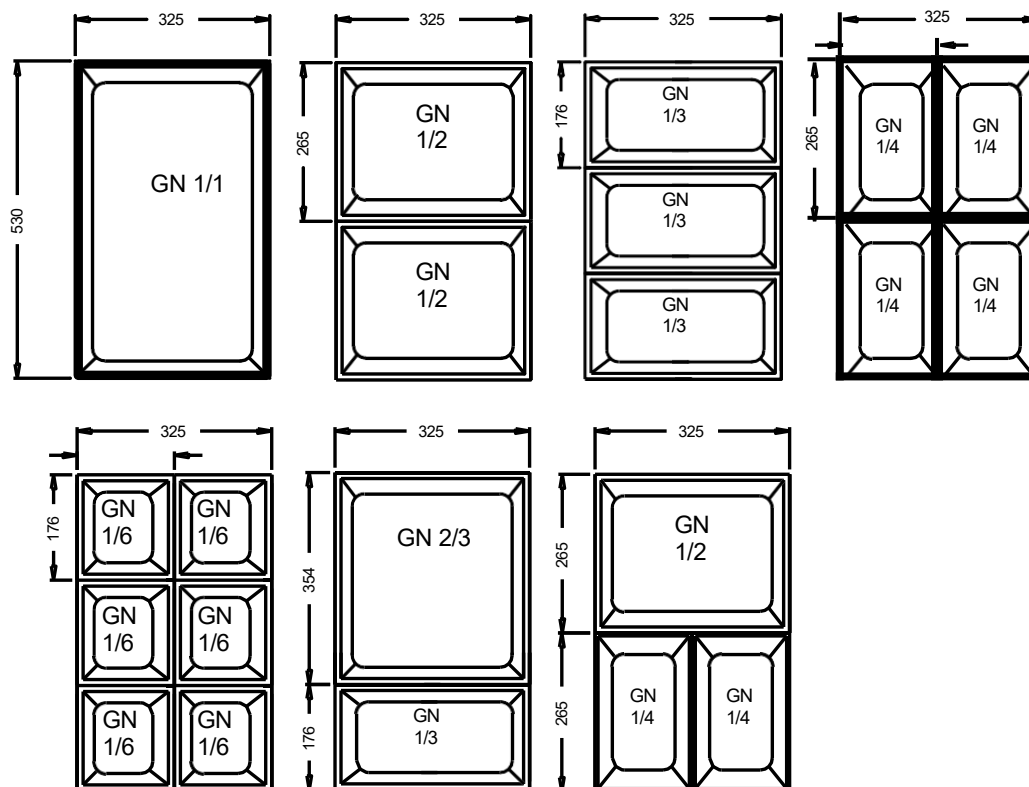



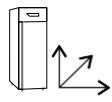
PGA223



Model	Temperature	Capacity	GN Pans	---	Voltage	---	Dimensions	Packing Dim.	Refrigerant	Weight
	°C	N°	N°		Volt/Herz/Ampere		WxDxH cm	WxDxH cm	Gas	kg
PRCTS4	+1°+4°	4GN1/6	di serie		230V/50Hz/1Ph/		38X66X27	44X71X31	R290	30
PRCTS8	+1°+4°	8GN1/6	di serie		230V/50Hz/1Ph/		71X66X27	76X71X31	R290	45
PGA166	+1°+4°	6x GN1/2 1x GN2/8	Optional		230V/50Hz/1Ph/		166x38x45	172x40x30	R290	50
PGA223	+1°+4°	10x GN1/3	Optional		230V/50Hz/1Ph/		223x38x45	229x40x30	R290	58

PREP TOP - PAN COOLERS GASTRONORM GN 1/1



Model	 Description	 Dimensions (mm)	
GN-1115	INOX PAN GN 1/1	325x530xH150	
GN-1215	INOX PAN GN 1/2	325x265xH150	
GN-2815	INOX PAN GN 2/8	325x132xH150	
GN-1315	INOX PAN GN1/3	325x176xH150	
GN-1615	INOX PAN GN1/6	162x176xH150	
GNC-13	COVER INOX PAN GN 1/3		
GNC-16	COVER INOX FOR GN 1/6 PAN		
GNC-28	COVER INOX FOR GN 2/8 PAN		
GNC-11	COVER INOX FOR GN 1/1 PAN		
GNC-12	COVER INOX FOR GN 1/2 PAN		

Silver

PREP STATION

SALADETTES

PIZZA PREP TABLES

PAN COOLERS



Electronic control
Ventilated
H.A.C.C.P. function available
Auto defrost & evaporation
Gas: R290
Cyclopentane insulation 50mm CFC & HCFC free

304/441 Grade Stainless Steel Interior/Exterior
Adjustable Inox feet (TSM model)
Interior rounded corners
Adjustable feet
Plastic-coated shelves
dim. 530x325 mm for door
Accessories on request
Lockable castors, 2 with brakes (TSM model)

Stainless Steel shelves GN 1/1
Glass door (TSM model)
Gastronorm Pans

PREP TABLES GASTRONORM GN 1/1



GN Pans not included



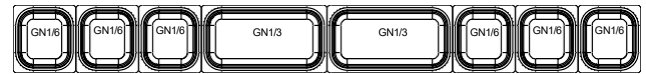
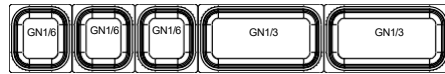
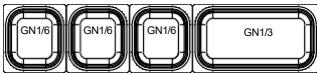
PTSM2PT



PTSM3PT



PTSM4PT



Model	Temperature	Capacity	Not included	Voltage	Dimensions	Packing Dim.	Refrigerant	Weight
	°C	Lt	N°	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Gas	kg
PTSM2PT	+10/0 °C	275	5	230V/50Hz/1Ph/	131x70x100	144x83x124	R290	130
PTSM3PT	+10/0 °C	428	7	230V/50Hz/1Ph/	177,5x70x100	190x83x124	R290	170
PTSM4PT	+10/0 °C	581	10	230V/50Hz/1Ph/	224x70x100	237x83x124	R290	200



PF146P

MINIMUM LOT 10PCS



GN Pans not included

Model	Temperature	Capacity	Not included	Voltage	Dimensions	Packing Dim.	Refrigerant	Weight
	°C	Lt	N°	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Gas	kg
PF146P	-10°-25°C	146		230V/50Hz/1Ph/	59X87X94	72X101X116	R290	90



GN Pans not included



Static with fan



TSS2PT

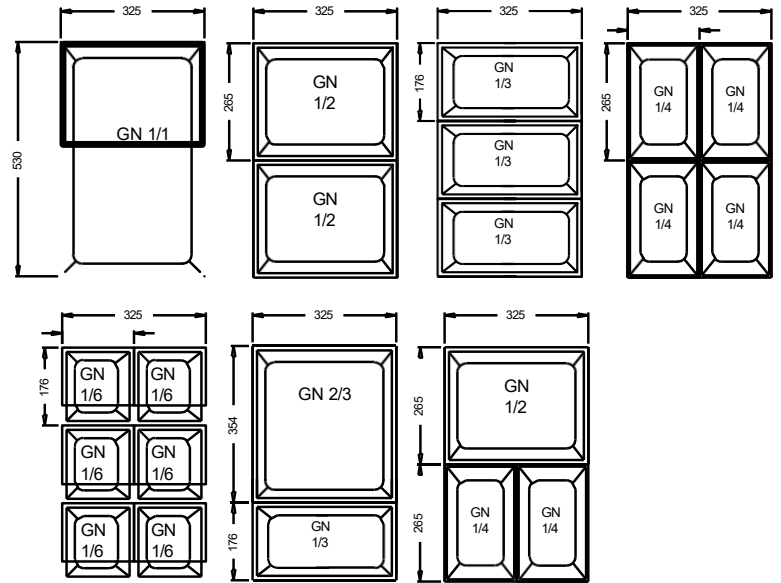


TSS3PT



Model	Temperature	Capacity	Not included	Voltage	Dimensions	Packing Dim.	Refrigerant	Weight	
	°C	Lt	N°	Volt/Herz/Ampere	WxDxH cm	WxDxH cm	Gas	kg	
TSS2PT	+10 / 0°	260	4 + 1 GN2/8	230V/50Hz/1.5	230 W	93x70x108	106x86x127	R404a R452A	95
TSS3PT	+10 / 0°	400	7	230V/50Hz/1.5	230 W	139,5x70x108	153x86x127	R404a R452A	140

PREP TOP - PAN COOLERS GASTRONORM GN 1/1



PGA140



PGA160



PGA180



PGA200





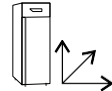
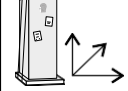


ALTRE QUALITÀ - OTHER FEATURES -

Internal/External in S/S; static refrigeration, automatic evaporation of the condensing water; basin not included

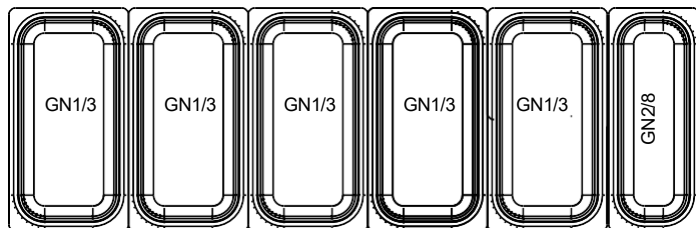


Static

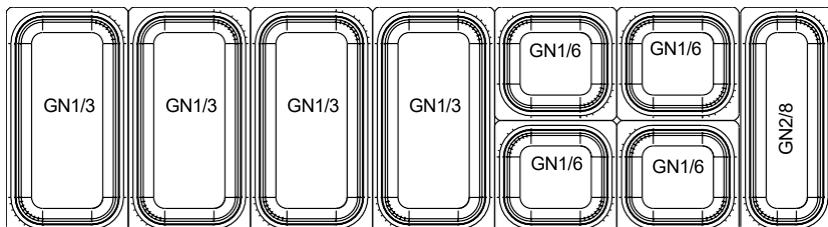


Model	 Temperature	 Capacity	 GN Pans	---	 Voltage	---	 Dimensions	 Packing Dim.	 Refrigerant	 Weight
	°C	Lt	N°		Volt/Herz/Ampere		WxDxH cm	WxDxH cm	Gas	kg
PGA140	+1°+4°	3x GN1/3 1x GN1/2	Optional		230V/50Hz/1Ph/		140x38x45	146x40x30	R290	50
PGA160	+1°+4°	6x GN1/2 1x GN2/8	Optional		230V/50Hz/1Ph/		160x38x45	166x40x30	R290	60
PGA180	+1°+4°	8x GN1/3	Optional		230V/50Hz/1Ph/		180x38x45	186x40x30	R290	75
PGA200	+1°+4°	9x GN1/3	Optional		230V/50Hz/1Ph/		200x38x45	206x40x30	R290	79

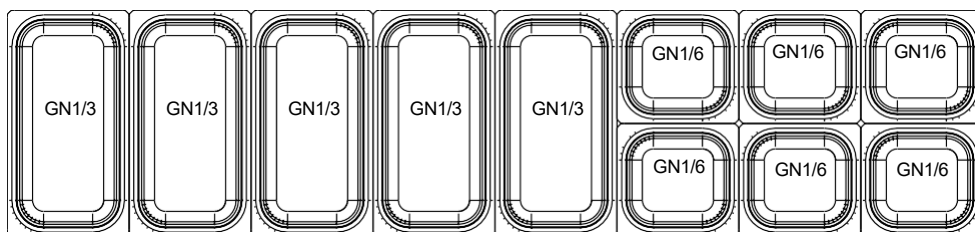
PREP TOP - PAN COOLERS GASTRONORM GN 1/1



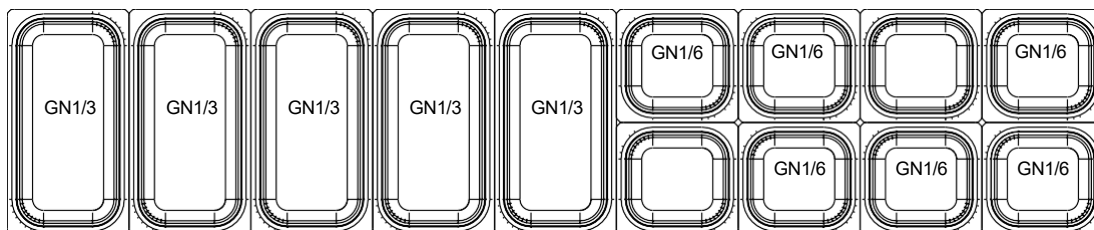
PGA140



PGA160



PGA180



PGA200

Model	Description	Dimensions (mm)
GN-1115	INOX PAN GN 1/1	325x530xH150
GN-1215	INOX PAN GN 1/2	325x265xH150
GN-2815	INOX PAN GN 2/8	325x132xH150
GN-1315	INOX PAN GN1/3	325x176xH150
GN-1615	INOX PAN GN1/6	162x176xH150
GNC-13	COVER INOX PAN GN 1/3	
GNC-16	COVER INOX FOR GN 1/6 PAN	
GNC-28	COVER INOX FOR GN 2/8 PAN	
GNC-11	COVER INOX FOR GN 1/1 PAN	
GNC-12	COVER INOX FOR GN 1/2 PAN	



Easy and quick assembling



Desmon produces a range of more than 200 standard models of Mini Cold-Rooms. It's possible to choose the product that best fits your application: for capacity, dimensions, and or temperature range 0° +8°C (32°F /46,4°F) to 10° -25°C (14°F / -13°F) for food service; +2° +8°C (32°F /46,4°F) to 10° -25°C (14°F / -13°F) for medical and laboratory area. They are modular and are produced with panels of 100 mm of thickness. The range of models includes mini cold-rooms from 1,84m³ to 36 m³ of capacity. The internal and external finish is manufactured with metal sheet white skim-plated, suitable for alimentary, medical and laboratory area. The insulation of the modular panels is made with high density Cyclopethane, which is CFC and HCFC free. The assembly is fast and easy due to the integral locking system. The floor is plastic coated steel or in stainless steel properly formed (anti-sliding) with radial internal corners.



Mini-Coldrooms



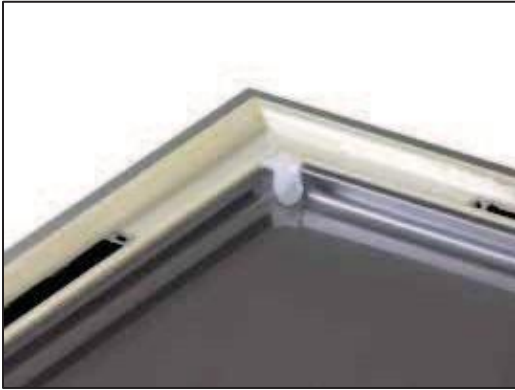
Assembly of cold rooms without floor



Walk-in

Proper for the maintenance of alimentary products as cheese, meat, fruit, vegetable and frozen, but also of products as the flowers or material photographic. They are realized with panels in plastic coated steel white and the isolation is in Cyclopentane without CFC and HCFC with thickness of 100mm; both for negative and positive temperature. The dimensions are modular of 300 mm the height externals are 2040, 2200, 2400, 2700 and 3000. The door standard measure is 710x1740 and 710x1900 mm and is provided with key lock with safety handle inside. Several accessories are available as, ramps hooking system, shelves in steel, wall glass and hinged glass doors.

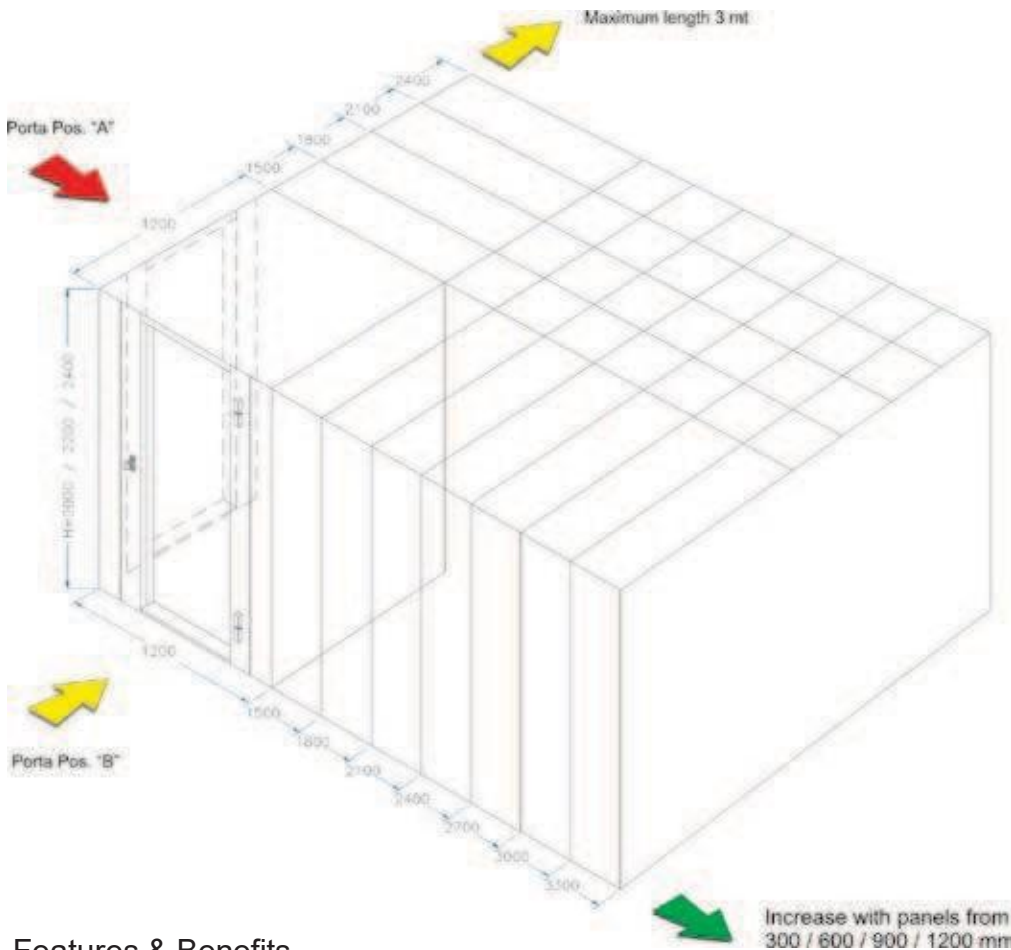
Minicelle



Rounded floor details



Are available in more than 200 different dimensions and n. 5 different heights with widening module of 300mm (by panels of: 300-600-900-1200) , either about width or length. The door aperture is 710mm. On request it is available a door aperture amounting to 1010mm. Floor is suitable for pedestrian shuffling. On request it is possible to manufacture walk-ins with reinforced floor or without floor to facilitate the entrance of trolleys.



Modularity of 300 mm



Features & Benefits

(mini-coldroom)

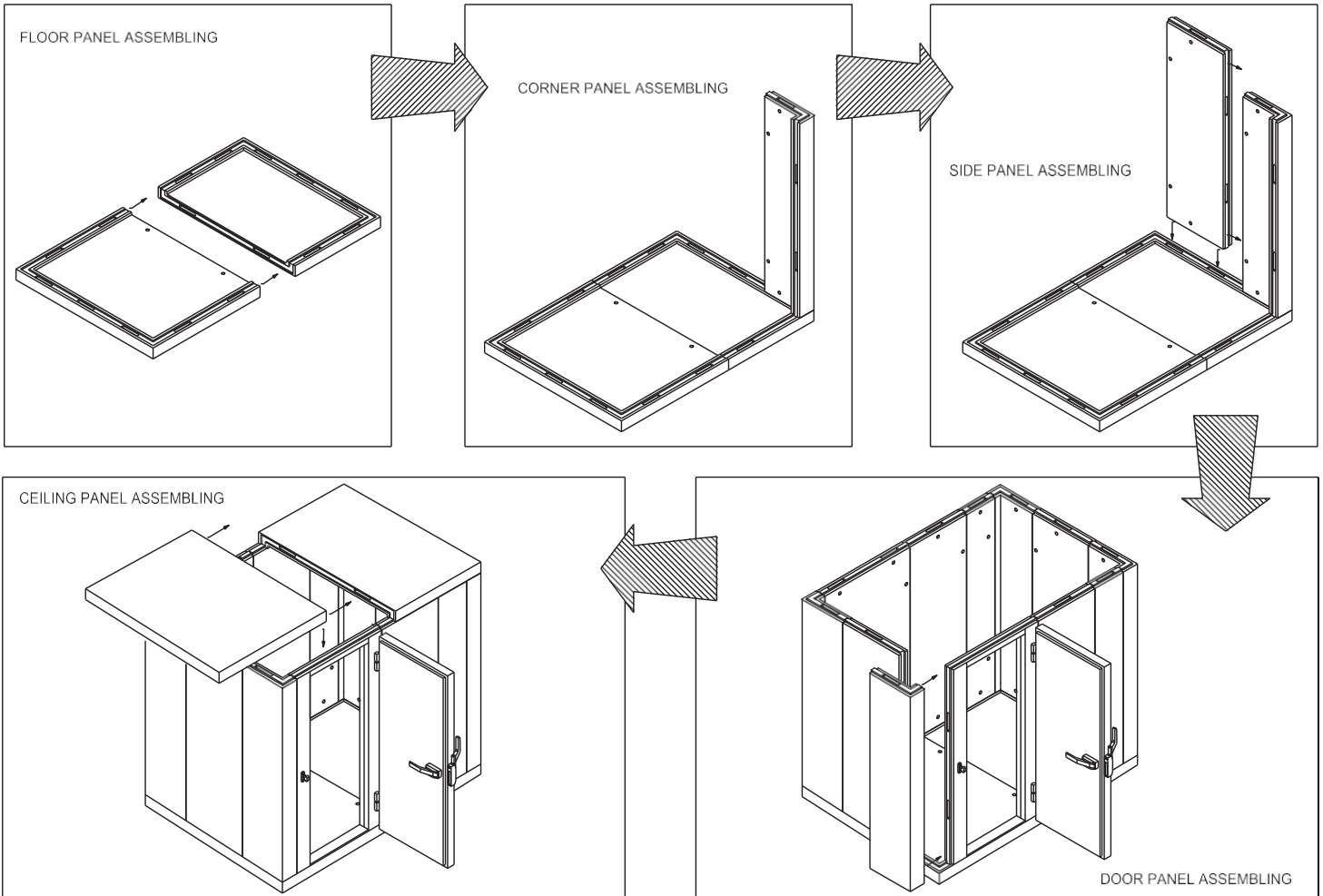
- 100 mm insulation - Great efficiency and strength
- Modular panels - Easily assembled and disassembled (typically 1 hour)
- Four panel sizes, 300/600/900/1200 and corner section 150x450
- Flexibility in coldroom size and position of the door
- Three heights 2000/2200/2400;
- Double Action Camlock assembly/Panel interlocking - Perfect seal. No screws or panel cover strip.
- Floorless option available - Enables smooth access for trolleys etc..
- Rounded corners and stainless steel non slip floor reinforced with stainless steel bars (available on request)
- Hygienic and easy to clean
- Door with large push in gasket and heater - Perfect seal. Gasket replaceable. No door frame condensation or sticking
- Stainless steel skirting board - Protects skirting adds to finish
- Saddle type refrigeration unit - Can be positioned in any wall
- 43 degree centigrade ambient - Will maintain temperatures in most environments
- Pressure Relief Valve Fitted to freezer and refrigerator - No blowing of door



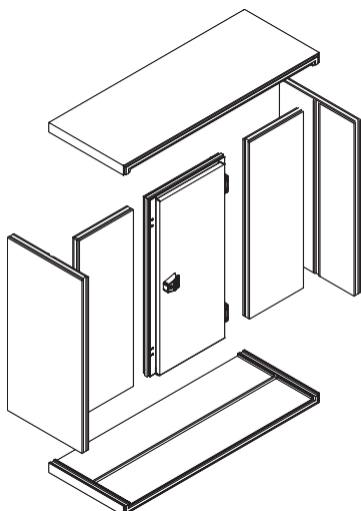
Codifica

HOW TO READ THE NAMEPLATE

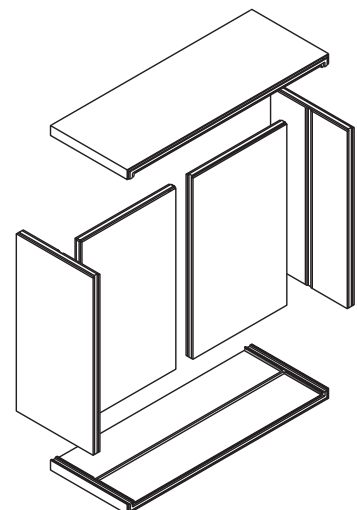
CODE	EXT	DESCRIPTION
FRI-XX XX XX P	P	Zinc-plastified floor
FRI-XX XX XX I	I	S/S floor
FRI-XX XX XX -PI	PI	Recessed floor
FRI-XX XX XX -FR	FR	Phoenolic reinforced floor
FRI-XX XX XX -SP	SP	Without floor
FRI-XX XX XX -AR	AR	With corner panel unit
FRI-XX XX XX -CB	CB	Combined cold-room



Dividing panel with door KIT for pass-thru cold-room.

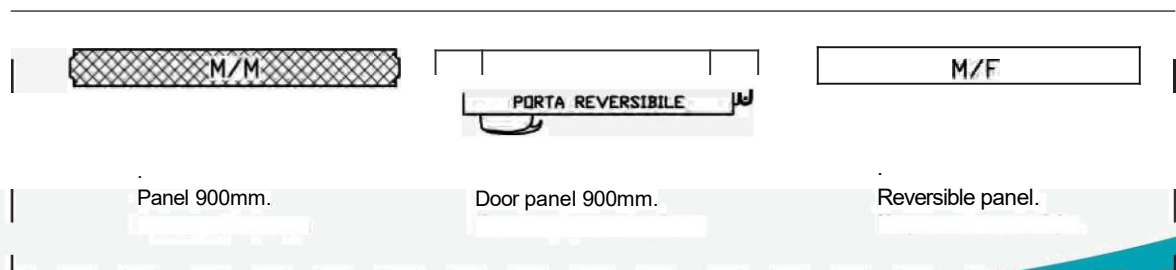
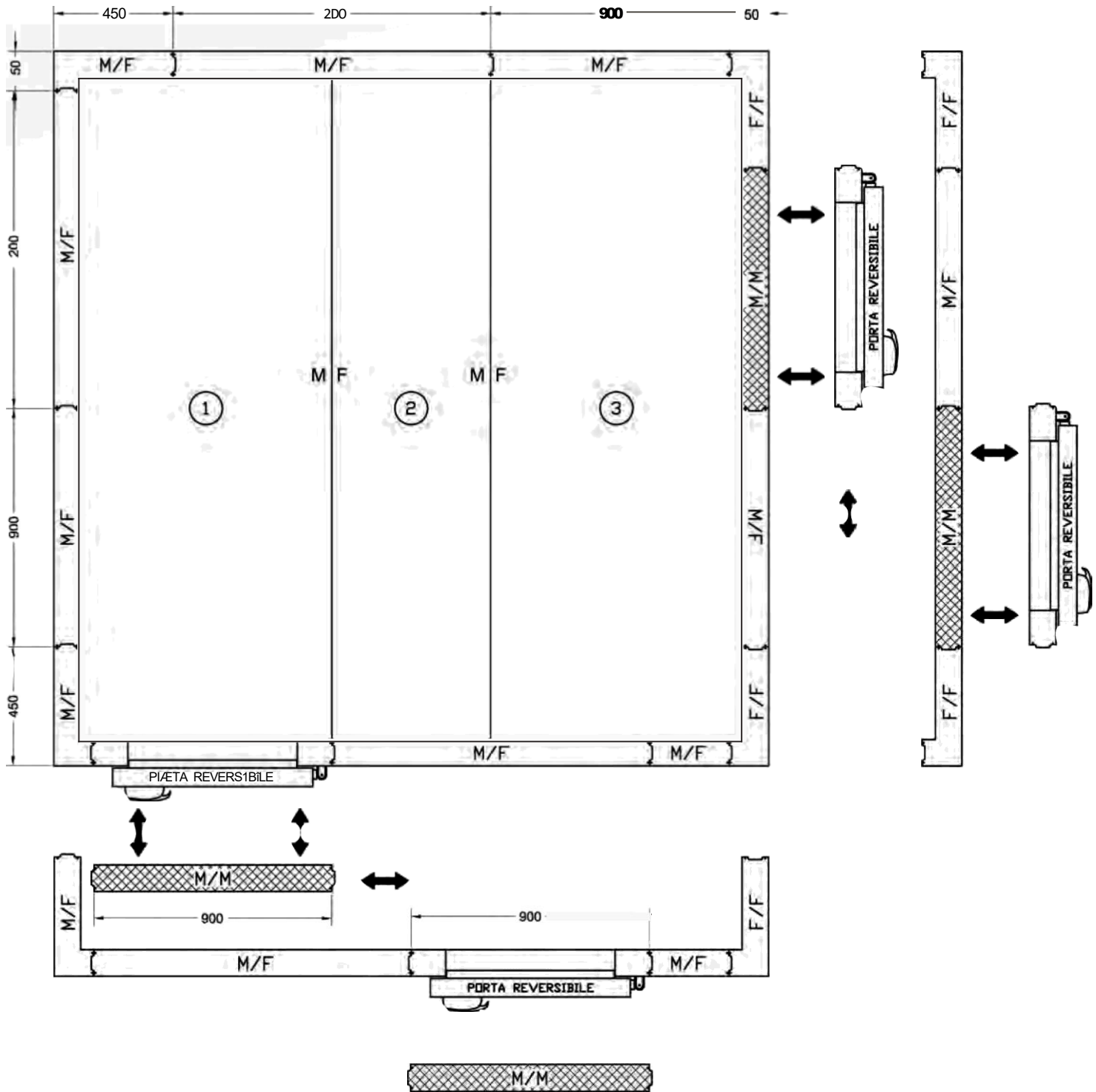


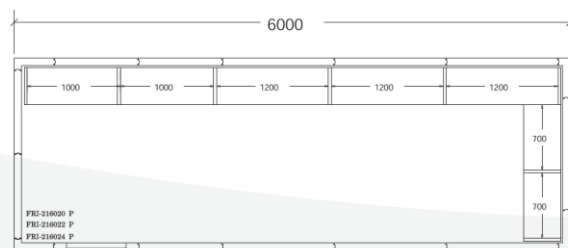
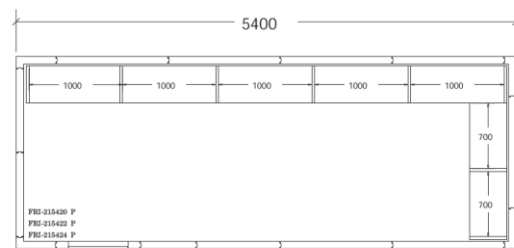
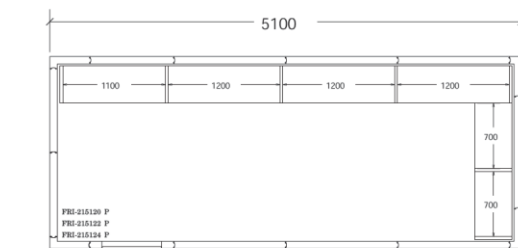
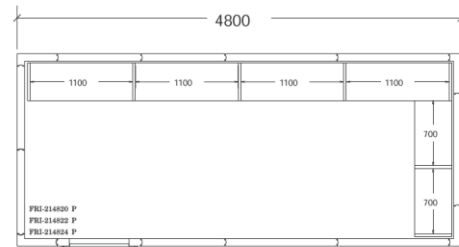
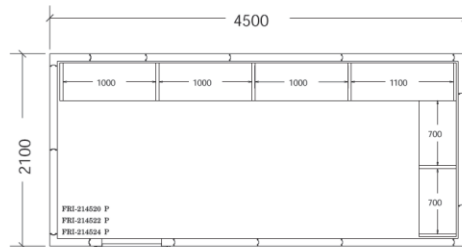
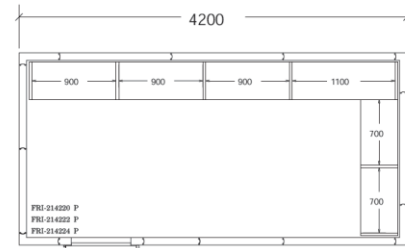
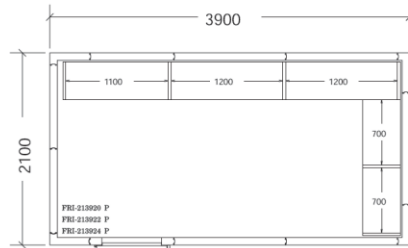
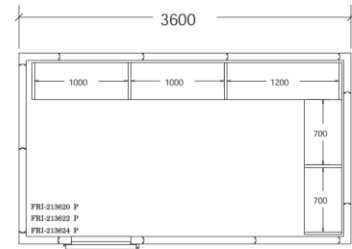
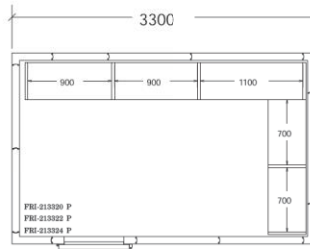
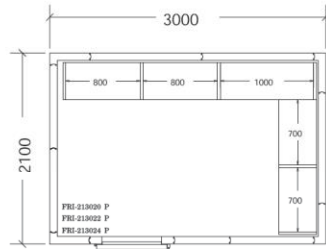
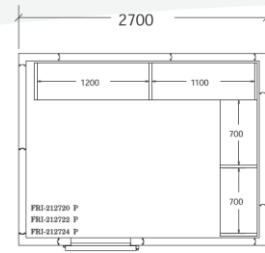
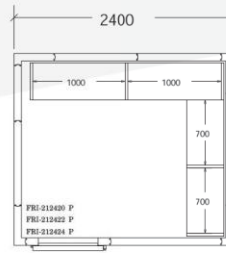
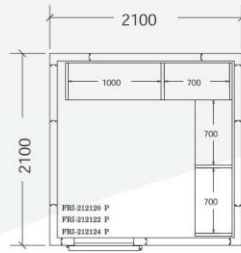
Dividing panel for combined cold-room



Mini-Coldrooms

Example



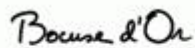


Per le celle ordinate senza pavimento -15% dal prezzo di listino, con interno inox +50% e con esterno inox +50%.

For the walk-in ordered without floor is to be considered a reduction of the 15%. For inox interior +50% and for inox exterior +50%

Pour les modèles commandés sans sol, prévoir une réduction de 15%. Option inox intérieur : prévoir une plus-value de 50% et option inox extérieur : prévoir une plus-value de 50%.

SOME OF OUR REFERENCES



Note

A series of horizontal dashed lines for writing notes.



1. Introduction

These Conditions of Sale shall form an integral part of all offers and agreements for the sale of goods by Desmon S.p.A. Any condition put forward by the Buyer in his order or otherwise will only have effect if accepted by Desmon S.p.A. in writing. Desmon S.p.A. will confirm the Buyer's orders by an order acknowledgment and an agreement will be concluded only upon the issue of the order acknowledgment.

2. Offers

A Desmon offer is valid for 15 days from its date of issue, unless otherwise expressly stated in the offer. Desmon S.p.A. may revoke any offer at any time prior to receiving the Buyer's acceptance.

3. Pricing

Products will be listed in the Order Confirmation, unless otherwise specified in the Order Confirmation, do not include shipping charges, as well as taxes and additional charges which are paid by the Buyer, in addition to .

Unless otherwise indicated in the Order Confirmation, the packaging type will be the one always used by Desmon S.p.A.

4. Material selection

In the event Desmon S.p.A. gives any advice on material selection or other similar assistance, it's given free of charge without any undertaking, representation or warranty and Desmon S.p.A. shall have no liability – neither compensatory nor consequential – for any such advice or assistance.

5. Specifications

The goods shall meet the agreed specifications. If no specifications are agreed, the Products shall meet the standard manufacturing specifications of Desmon S.p.A. at the time of delivery. Statements presented in the product information, handbooks, web sites, lists or other information regarding the goods will be binding on Desmon S.p.A. only if expressly referred to an offer or Acknowledge.

Desmon S.p.A. reserves the right to make non-substantial changes to such technical data on Products at any time, without notice, if modifications were considered necessary.

6. Delivery

The agreed delivery time means the date on which the goods shall be ready for Ex-Works dispatch from Desmon S.p.A.. The time of delivery indicated in the Order Confirmation is only indicative and not strict. Goods will be travelling for account and risk of the Buyer, even if sold like "Delivered At Place" (DAP) and they will not be insured without express Buyer's appointment. Delivery shall be deemed done by the time of loading at our warehouses, by the Buyer himself or by any commissioned carrier, with the result that Desmon S.p.A. remains absolutely excluded from all liability, differences and/or defects found on cargo after releasing the Products from our facilities. If there are no other agreed delivery terms shall apply as preferred choice Ex Works (incoterms 2000) used by Desmon S.p.A.

If the delivery be delayed by more than 2 weeks, the Buyer as the sole remedy, be entitled to terminate and cancel the purchase of the goods delayed by giving written notice thereof to Desmon S.p.A.. Desmon S.p.A. is free of any liability on damages resulting from the non-delivery of the Products within their scheduled Delivery Time.

7. Warranty and/or Shortages

Desmon S.p.A. guarantees all components on their products, excluding electrical parts, for a 24 month from the date of delivery. The only proof of delivery are the transportation documents issued by Desmon.

Are not covered by the warranty: all parts that may be defective due to negligence or careless use, incorrect installation or maintenance, alteration or arbitrary maintenance, maintenance operations conducted by unauthorized personnel, or installation in unsuitable situations, damage in freight or on any other means of transportation, or, finally, in further circumstances which may not being considered as manufacturing defects of components. Are also excluded from our warranty further operations pertaining to installation and plug-in to the power or other supplies.

Desmon S.p.A. disclaims any further liability cause by any damage that directly or indirectly may be caused to persons, domestic animals or properties due to failure to observe all the prescriptions indicated in the "Manual of Instructions" and especially on warnings regarding installation, use and maintenance of the appliance in the event of failures or forced suspension on using the Product. Moreover, when the user not followed any safety rules, because not adequately informed about the "safety in the job place" and eventually even not provided of the appropriate protective garment.

The shipment of the parts on warranty will be in the assigned port and will be regularly invoiced. Upon reception of the parts replaced on warranty, Desmon S.p.A. will issue a credit note to the buyer.

If the products were returned because defective or not working, the Buyer will be required to report their defective state by written communication to Desmon S.p.A. – providing detailed description of all defects and/or noncompliance claimed - no later than 8 days before the arrival of the products in the event of easily recognizable vices; or since the discovery of the defect in case of hidden defects (unless are passed two years from the date of delivery). In case of belated complaints (or more than 2 years from the delivery date) the Buyer lose the warranty claim rights for defects in our products.

In case of buyer complaints in due time, Desmon S.p.A. may, at its option and within a reasonable time: correct the defect or replace the part(s) or product(s) affected by defect(s) and/or shortages, with free part(s) or product(s) of the same kind, under Ex-Works delivery terms, being able to request the return of further defective part(s) or Product(s), or delivering the missing amount as originally agreed in case of quantitative deficiencies, or recognizing a decrease to the Buyer commensurate to the defective state or shortage.

Without prejudice on the limitation periods for defect and shortcoming reporting, further warranty claim actions are prescribed within two years from the delivery date of the Products in any way

Products sold as non-prime or under similar description are sold "as is", which means that all rights to remedies and compensation for defects are waived unless such goods deviate from expressly agreed specifications.

8. Retention of title

If agreed that payment should be made, in whole or in part, after delivery of the Products, it is expressly agreed that all Products shall remain property of Desmon S.p.A. until the balance is paid.

The non-payment of just one instalment cause, at the discretion of Desmon S.p.A., the loss of the benefit of extension, or also the contract resolution under Art 1.456 (Italian civil law) if followed by a written advice from Desmon S.p.A. notifying its intention to invoke this termination clause, in this case any other contract between Desmon S.p.A. and the Buyer related to product supplies will be considered solved; Desmon S.p.A. will therefore not be required to complete other orders received by the Buyer or shipping Products referred to orders in progress, the Buyer renounce from now to any claim at any title or to require further compensations at this regard. In the event of contract resolution, Desmon S.p.A. shall keep the right to claim the return of the unpaid Products holding the paid portion as compensation, without withdrawing to the right to claim compensation for further extra costs.

9. Payments

The Conditions of Sale and payment terms for the and its accessories are indicated in the Order Confirmation and/or in the sales invoice.

Any payment made by bank drafts, checks or other means of credit should be considered as accepted only subjected to a successful credit collection with the sole purpose of facilitating to cash the credits, in the event of unpaid credits the jurisdiction is that of our Company headquarters.

If Desmon S.p.A. for any reason has to pay Buyers VAT and VAT related penalties, the Buyer shall reimburse Desmon S.p.A. for these costs plus overdue interest as stated below in respect of Desmon's Payment thereof. If the Buyer has not paid in time, the Buyer shall pay overdue interest on the amount outstanding at a rate of 7 percent per annum above the three-month Euribor (Euro Inter-Bank Offered Rate) from the due rate to the payment date.

10. Entire agreement

These Conditions of Sales, the Order Acknowledge with its enclosures and any amendments agreed in writing constitutes the entire agreement between the Parties.

11. Government law

The Agreement between Desmon S.p.A. and Buyer shall be governed by Italian law. Any dispute concerning the execution, interpretation and breach of the contract or the interpretation and application of what stated on these Terms and Conditions shall be referred under the exclusive jurisdiction of the Courts of Avellino, Italy.



www.desmon.it

MANUFACTURING PLANTS:

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83051 Nusco (AV)

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Fax: +39 0827 607009
E-mail: info@desmon.it
www.desmon.it



CE - UNI EN ISO 9001 - ISO 14001 - ISO 13485 - ETL - UL LISTED -
EAC - ENERGY STAR - TRANSIT TESTED

Il costruttore si riserva il diritto di apportare modifiche senza preavviso - We reserve the right to change specifications without notice - Nous réservons le droit de modifier nos produits sans préavis - Technische Änderungen vorbehalten - El constructor se reserva la facultad de aportar cambios sin aviso previo - Doğal olarak, ürünlerde yapılacak olası teknolojik yenilikler ve değişiklikleri haber vermeksizin yapma hakkımızı saklı tutmaktayız - Мы оставляем за собой право вносить изменения в спецификацию без дополнительного уведомления