

Tecnodom R290 10-Tray Blast Chiller & Shock Freezer - DO10EA

Quick Overview

- **Made in Italy**Â â€“ highâ€‘quality technology, design and productionÂ
- **R290 refrigerant**Â â€“ environmentally friendly, energy efficient, low GWP (GWP=3)Â
- **Built to HACCP specification**Â â€“ ideal for qualityâ€‘focused commercial kitchensÂ
- **Digital electronic control**Â with core probe and temperature displayÂ
- **Ventilated cooling**Â â€“ rapid and uniform temperature reductionÂ
- **Defrosting with open door**Â â€“ no resistors or hot gas, energy savingÂ
- **Selfâ€‘evaporating drainage**Â â€“ no manual condensate disposalÂ
- **TropicalisedÂ (Climate Class 4)** Â â€“ reliable operation in hot environmentsÂ
- **Stainless steel interior & exterior**Â (external baseÂ galvanisedÂ steel) â€“ easy to clean, durableÂ
- **Rounded internal corners**Â â€“ hygienic, no dirt trapsÂ
- **Highâ€‘pressure injected CFCsâ€‘free polyurethane insulation (60mm)**Â â€“ excellent thermal retentionÂ
- **Selfâ€‘closing door** with hinges on the left and a magnetic gasketÂ
- **Removable condensate tray**Â â€“ accessible for cleaningÂ
- **Antiâ€‘corrosion cataphoresis treatment**Â on evaporator â€“ extends component lifeÂ
- **Adjustable stainless steel feet**Â (60â€‘80mm height) â€“ stable on uneven floorsÂ
- **Universal stainless steel runners**Â â€“ suits GN1/1 grids and 600Ã—400mm traysÂ
- **Front grid**Â for easy condenser unit cleaningÂ

Description

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Blast chilling and shock freezing are the most effective natural methods to extend the shelf life of food, preserving quality, colour, and fragrance. This professional **Made in Italy** blast chiller & shock freezer range is built to HACCP specification, helping commercial kitchens improve food safety, organisation, and operational efficiency.

Designed for demanding catering environments, these units use **R290 refrigerant** (low GWP, energy efficient) to rapidly lower cooked food core temperature from +65 ° C to +3 ° C (chill) or down to -40 ° C (freeze), drastically reducing bacterial proliferation and food dehydration.

Key Features

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Standard set-up includes

- Chamber probe
- Core probe
- Universal stainless steel GN1/1 runners
- Standard packaging: pallet + cardboard

2 Years Parts and Labour

Your Shipping Specifications

Product Condition	New
Doors	1
Door Type	Hinged Doors
Body	Stainless Steel
Net Weight (Kg)	112
Width (mm)	750
Depth (mm)	750
Height (mm)	1312/1332
Packing Width (mm)	800
Packing Depth (mm)	800
Packing Height (mm)	1480
Power	240V; 2150W; 10A outlet required
Warranty	2 Years Parts and Labour