



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Tecnodom DO20 Blast Chiller – 20×1/1 GN, 70kg Chilling Capacity, 3-Phase

Model / SKU: DO20

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Tecnodom Blast chiller 20 X 1/1 GN pan capacity - DO20

Quick Overview

- ADVANCED DESIGN
- ALL STAINLESS STEEL
- Ambient Operation Temperature: 43Â° C and 65% RH
- Blast Chilling Performance: +3Â°C
- Blast Freezing Performance: -18Â°C
- Digital controller with probe and temperature display
- Stainless Steel interior and exterior
- Internal rounded corners for easy cleaning
- Insulation in 60mm thickness CFC-free polyurethane
- Adjustable Stainless Steel feet
- Self-closing door with magnetic gasket
- 2250W/10A
- Process 70 kg from 90Â° C to -18Â° C in 180 mins
- Stainless steel interior and exterior, except the external base in galvanized steel
- Rounded internal corners
- Insulation thickness: 40 mm
- Self-closing door with hinges on the left and a magnetic gasket
- Chamber probe.
- Core probe.
- Universal stainless steel pan grids
- Space between grids 65mm
- Internal volume: 340L
- 750mmWÃ—740DÃ—2090/2120H

Description

Tecnodom Blast chiller 20 X 1/1 GN pan capacity - DO20

Key Features

- ADVANCED DESIGN

- ALL STAINLESS STEEL
- Ambient Operation Temperature: 43 ° C and 65% RH
- Blast Chilling Performance: +3°C
- Blast Freezing Performance: -18°C
- Standard blast freezing to - 18 ° C (food core temperature), with programmable deep-freeze capability down to - 40 ° C.
- Digital controller with probe and temperature display
- Stainless Steel interior and exterior
- Internal rounded corners for easy cleaning
- Insulation in 60mm thickness CFC-free polyurethane
- Adjustable Stainless Steel feet
- Self-closing door with magnetic gasket
- 2250W/10A
- Process 70 kg from 90 ° C to -18 ° C in 180 mins
- Stainless steel interior and exterior, except the external base in galvanised steel
- Rounded internal corners
- Insulation thickness: 40 mm
- Self-closing door with hinges on the left and a magnetic gasket
- Chamber probe.
- Core probe.
- Universal stainless steel pan grids
- Space between grids 65mm
- Internal volume: 340L

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Doors	1
Door Type	Hinged Doors
Body	Stainless Steel
Width (mm)	750
Depth (mm)	750
Height (mm)	2080
Packing Width (mm)	770
Packing Depth (mm)	780
Packing Height (mm)	2190
Power	2250W/10A
Warranty	2 Years Parts and Labour