



Tecnodom R290 5-Tray Blast Chiller & Shock Freezer - DO5EA

Quick Overview

- Made in Italy – high quality technology, design and production
- R290 refrigerant – environmentally friendly, energy efficient, low GWP (GWP=3)
- Built to HACCP specification – ideal for quality focused commercial kitchens
- Digital electronic control with core probe and temperature display
- Ventilated cooling – rapid and uniform temperature reduction
- Defrosting with open door – no resistors or hot gas, energy saving
- Self-evaporating drainage – no manual condensate disposal
- Tropicalised (Climate Class 4) – reliable operation in hot environments
- Stainless steel interior & exterior (external base galvanised steel) – easy to clean, durable
- Rounded internal corners – hygienic, no dirt traps
- High pressure injected CFCs free polyurethane insulation (60mm) – excellent thermal retention
- Self-closing door with hinges on the left and a magnetic gasket
- Removable condensate tray – accessible for cleaning
- Anti-corrosion cataphoresis treatment on evaporator – extends component life
- Adjustable stainless steel feet (60mm height) – stable on uneven floors
- Universal stainless steel runners – suits GN1/1 grids and 600x400mm trays
- Front grid for easy condenser unit cleaning

Description

Tecnodom R290 5-Tray Blast Chiller & Shock Freezer - DO5EA

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

- Made in Italy – high-quality technology, design and production
- R290 refrigerant – environmentally friendly, energy efficient, low GWP (GWP=3)
- Built to HACCP specification – ideal for quality-focused commercial kitchens
- Digital electronic control with core probe and temperature display
- Ventilated cooling – rapid and uniform temperature reduction
- Defrosting with open door – no resistors or hot gas, energy saving
- Self-evaporating drainage – no manual condensate disposal
- Tropicalised (Climate Class 4) – reliable operation in hot environments
- Stainless steel interior & exterior (external base galvanised steel) – easy to clean, durable
- Rounded internal corners – hygienic, no dirt traps
- High-pressure injected CFCs-free polyurethane insulation (60mm) – excellent thermal retention
- Self-closing door with hinges on the left and a magnetic gasket
- Removable condensate tray – accessible for cleaning
- Anti-corrosion cataphoresis treatment on evaporator – extends component life
- Adjustable stainless steel feet (60-80mm height) – stable on uneven floors
- Universal stainless steel runners – suits GN1/1 grids and 600 × 400mm trays
- Front grid for easy condenser unit cleaning

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)	92
Width (mm)	750
Depth (mm)	750
Height (mm)	890/910
Packing Width (mm)	770
Packing Depth (mm)	770
Packing Height (mm)	1050
Power	240V; 1292W; 10A outlet required
Warranty	2 Years Parts and Labour