



**COOL SOLUTIONS  
FOR PROFESSIONALS**



## GDM006S

**AIR**

## GCM006S

**AIR**

**1 STAINLESS STEEL GRID INCLUDED + runners**

WATER-COOLED VERSION GDM006S CAM02

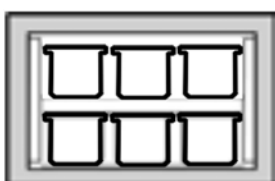
WATER-COOLED VERSION GCM006S CAM03

CASTORS RT-64

REMOTE UNIT ON GDM006S URM 02

REMOTE UNIT ON GCM006S URM 03

	GDM006S	GCM006S
<b>Dimensions</b> (WxDxH) mm	790x700x850	
<b>El. power supply</b> (V/ph/Hz)	230 / 1 / 50	
<b>Input electric power</b> (W)	1200	1400
<b>Max. absorbed current</b> (A)	6,2	6,7
<b>Refrig. Capacity</b> (W)	690	810



**CAPACITY IN  
GELATO TUBS** **6**  
360x165x120mm



**CAPACITY IN  
GELATO TUBS** **4**  
360x250x120mm

# GDM006S GCM006S

## BLAST-FREEZER FOR GELATO

### GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m<sup>3</sup>), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

### INTERNAL SET-UP

- Equipped with one set of tray slides supports (removable) having 6 positions with 50 mm. interstep and 10 positions at 32,5 mm. Interstep
- one pair of "C"-shaped runners and one stainless steel grid 600x400 + 4 pair of "L" shaped runners
- heated core probe

### REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

### COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

### OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox

# BLAST-CHILLERS / SHOCK FREEZERS

for **CATERING PASTRY BAKERY** and **GELATO**



COOL SOLUTIONS  
FOR PROFESSIONALS

## Mod. 051

5 x gn1/1 or 5 x 600x400  
according to internal setup



### CONSTRUCTION:

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- Door in AISI 304 18/10 stainless steel th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base shaped for containment with central drain for discharge of washing water
- High-density expanded polyurethane insulation (about 42 kg/m<sup>3</sup>), thickness 60mm, without HCFC
- Ergonomic handle for the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Internal fan panel can be opened on side hinges, in order to clean the evaporator

### INTERNAL SET-UP:

- Shelf or tray racks in 18/10 stainless steel encased on the sides of the cell, easily removable for washing
- Core probe, heated on M versions

### GASTRONOMY VERSION:

- Shelf racks in polished stainless steel suitable to support GN1/1 shelves and EN trays (600x400 mm) - Pitch 65mm

### PASTRY AND BAKERY VERSION:

- Shelf racks in polished stainless steel, with removable "L" shaped slides, suitable to support EN trays (600x400 mm) - Pitch 65mm

### GELATO—ICECREAM VERSION:

- Shelf racks in polished stainless steel, with removable "C" shaped slides, suitable to support EN trays (600x400 mm) - Pitch 50mm or 35mm

### COOLING SYSTEM:

- Evaporators with large exchange surfaces, and multiple injection points for high cooling efficiency
- High capacity liquid/gas heat exchanger
- Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensate resistance positioned on the box under the magnetic gasket
- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant gas
- Manual defrosting device and condensation evaporation system without use of electrical energy

### COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display which highlights the status of the appliance at all times
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

### OPTIONS / ACCESSORIES

- Version with remote unit
- Water condensed cooling system
- Revolving castors with brake kit
- Sterilizing kit with removable steriliser Sterilox model
- Printing kit

### "S" CONTROL BOARD

- 1 main switch ON/OFF
- 2 start/stop of a blast-chilling or shock-freezing cycle
- 3 selection of blast-chilling +3°C HARD cycle (for strong products)
- 4 selection of shock-freezing -18°C HARD cycle (for all products at room temperature or refrigerated)
- 5 selection of SOFT mode, for blast-chilling (delicate products) or shock-freezing (hot/warm products)
- 6 cycle duration setting
- 7 blast-chilling/shock-freezing cycle controlled by CORE PROBE
- 8 visualization of air temperature during running cycles. Keep pressed (with machine in STOP) to start a defrosting cycle
- 9 heating of the core probe tip for extraction from frozen products
- 10 start of a pre-chilling cycle



# BLAST-CHILLERS / SHOCK-FREEZERS

## ABBATTITORE RAPIDO DI TEMPERATURA



### Mod. 051

### 5 x gn1/1 o 5 x 600x400

Model for gastronomy - mod. gastronomia		RDR015	RDM051	RCR051	RCM051
Model for pastry/bakery - mod. pasticceria			PDM051		PCM051
Model for gelato - mod. gelateria			GDM006		GCM006
<b>Dimensions ( W x D x H ) - Dimensioni ( L x P x A )</b>	mm	790 x 700 x 850			
<b>Door opening width - Larghezza luce porta</b>	mm	670			
<b>Door opening height - Altezza luce porta</b>	mm	380			
<b>Internal depth - Profondità interna</b>	mm	415			
<b>Insulation thickness - Spessore pannelli</b>	mm	60			
<b>Climatic class - Classe climatica</b>		T			
<b>Chilling capacity +90°C → +3°C</b> Capacità abbattimento +90°C → +3°C	Kg/cycle	12	12	18	18
<b>Freezing capacity +90°C → -18°C</b> Capacità congelamento +90°C → -18°C	Kg/cycle	-	8	-	12
<b>Hour yield in freezing - Resa oraria in surgelazione</b>	kg/h	-	10	-	15
<b>Refrigerant - Refrigerante</b>	gas	R404A			
<b>Refrigerant quantity - Quantità refrigerante</b>	g	800	850	850	1000
<b>Refrigeration capacity - Capacità refrigerante</b>	(*) W	940	690	1070	810
<b>Electric power supply - Alimentazione elettrica</b>	V~/Hz	230/1/50			
<b>Electric cable - Cavo Alimentazione</b>	n° x mm <sup>2</sup>	(2+1)x1,5			
<b>Input electric power - Potenza elettrica</b>	(°) W	1000	1200	1130	1400
<b>Max. absorbed current - Max. corrente assorbita</b>	(°) A	4,4	6,2	5,4	6,7
<b>Electric power supply cabinet w/o remote unit</b> Alimentazione elettrica senza compressore	V~/Hz	230/1/50			
<b>Electric cable to cabinet w/o remote unit</b> Cavo Alimentazione cella senza compressore	n° x mm <sup>2</sup>	(2+1)x1,5			
<b>Input el. Power cabinet only w/o remote unit</b> Potenza el. Predisposto	(°) W	160	180	160	180
<b>Max abs. Current cabinet only w/o remote unit</b> Corr. max Predisposto	(°) A	1	1,1	1	1,1
<b>Compressor - Compressore</b>	HP	3/4		1	
<b>Capacity trays GN setup - Allestimento GN teglie</b>	n°	5 GN1/1 - 5 EN			
<b>Picth - Passo</b>	mm	65			
<b>Capacity trays EN setup - Allestimento EN griglie</b>	n°	-	5	-	5
<b>Picth - Passo</b>	mm	-	65	-	65
<b>Capacity gelato tubs 165x360h120</b> capacità vaschette gelato 160x360h120	n°	-	6	-	6
<b>Picth - Passo</b>	mm	-	-	-	32,5-50
<b>Packing dimensions (WxdxH) - Dimensioni imballo</b>	mm	850 x 760 x 1030			
<b>Volume - Volume</b>	m <sup>3</sup>	0,67			
<b>Weigh net/gross - Peso netto/lordo</b>	kg	78/90	81/93	85/97	88/100
<b>Noise level - Livello rumorosità</b>	dB(A)	< 70			
<b>Remote unit / code - Untà remota / codice</b>		990505	990507	990509	990513
<b>Connections - max distance -</b> Allacciamenti - distanza max	m	15			
<b>Electrical cables from cabinet to remote unit</b> Cavi elettrici da cella ad unità remota	n° x mm <sup>2</sup>	7x1,5 + 2x1 (comm)			
<b>Liquid tubes - Tubi liquido</b>	∅ mm	6			
<b>Gas tubes - Tubi gas</b>	∅ mm	8			
<b>Drain connection water cooled R.Unit</b> Connessione idrica UMC ad acqua	∅ "	out coil ¾ → ½ conn. H2O			
<b>Max water consumption - Consumo max acqua</b>	(•) l/min	1,4		1,6	
<b>Drain tubes - Tubi scarico</b>	∅ "	1			
<b>LP-HP set (differential) - Set LP-HP (differenziale)</b>	bar	0.2 (0.7) - 27 (4)			

for Mod. \_\_\_ R \_\_\_ ( \* ) temp. evap. -10°C temp. cond. +45°C / ( ° ) temp. evap. 0°C temp. cond. +55°C

for Mod. \_\_\_ M \_\_\_ ( \* ) temp. evap. -25°C temp. cond. +45°C / ( ° ) temp. evap. -10°C temp. cond. +55°C

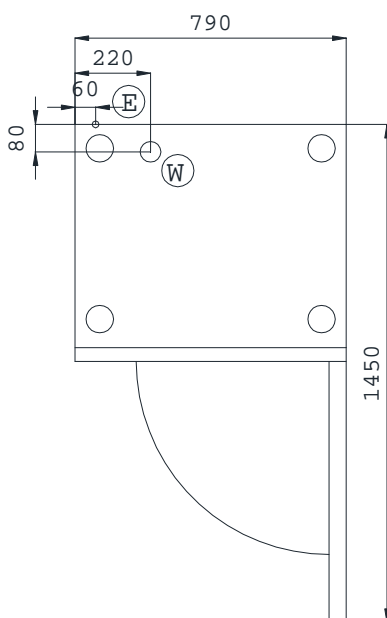
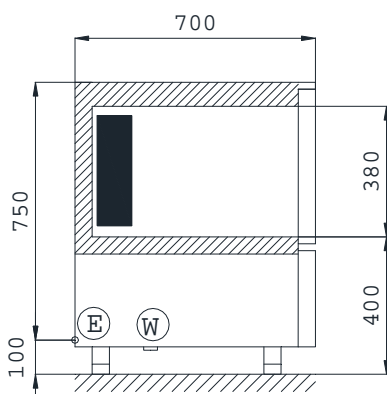
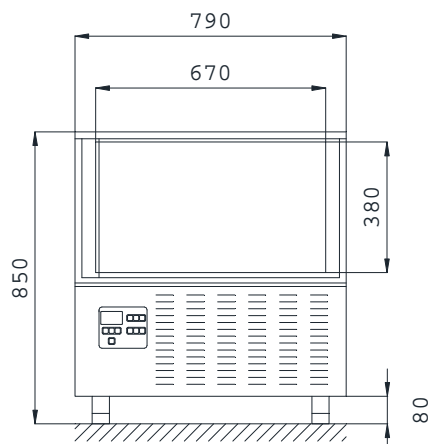
(•) t in = 20 °C / t out = 40 °C

**BLAST-CHILLERS / SHOCK-FREEZERS**  
**ABBATTITORE RAPIDO DI TEMPERATURA**



**Mod. 051**

**5 x gn1/1 o 5 x 600x400**



- ⓔ CONNESIONE ELETTRICA  
ELECTRICAL CONNECTION
- Ⓜ CONNESIONE IDRICA  
DRAIN CONNECTION