



Chilling equipment catalog



MADE IN EU

30years
of experience

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CHILLING EQUIPMENT

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DESIGNATIONS USED IN THE CATALOGUE

EASY SERVICE

Easy service- comfortable access to the cooling unit.

GRAVITY COOL

Direct cooling provided by a chilling system under the plate or well.

CFC FREE

Environmentally friendly CFC free refrigerators R134 and R404.

AUTO EVAPORATE

Automatic condensate evaporation after the defrost cycle.

LED

Low energy consumption.

PUR

Dense, 40 kg/m³ CFC free and energy saving polyurethane foam insulation.

FORCED AIR

Fan installed in the appliance ensure even distribution of low temperature.



PROECOLOGICAL REFRIGERANT R290
It is more productive and concentrated, saves energy consumption and reduced the appliance's noise level

DEFROST

Automatic defrost cycle ends as soon as all the ice is melted.

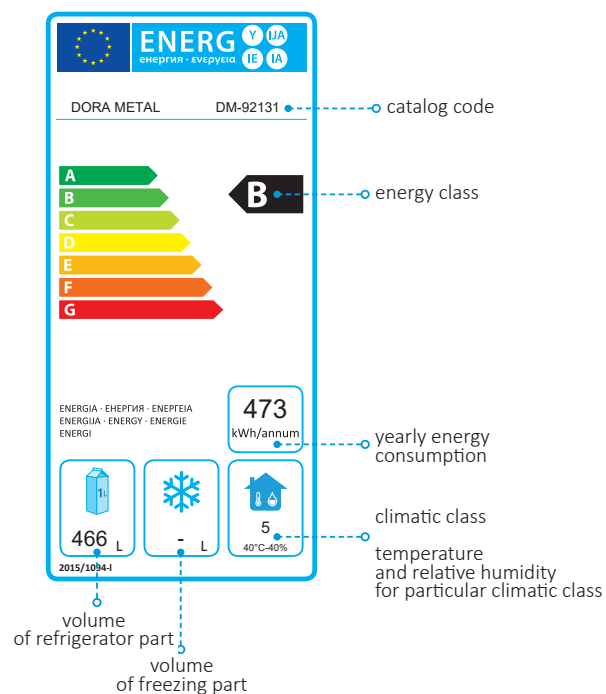
REVERS DOORS

User- friendly design allows changing door opening direction anytime.

DIGITAL CONTROL

Electronic controller with ECO function designed in such a manner that its operation is more intuitive and work easier. The ECO function saves energy through smart control of operation cycle of refrigerating unit depending on working conditions.

HOW TO READ ENERGY LABEL



ABOUT US



Dora Metal is a producer of professional appliances and stainless steel furniture for gastronomy. We have many years of experience in Poland and abroad.

Modern design of products in line with actual trends, aesthetics of realization, functionality and reliability are the effect of long experience, know-how and good understanding of clients' needs. All products are designed and produced according to expectations and requirements of gastronomy industry. Appliances have required certificates. Their high quality is proved by many won awards and distinctions.

WE DELIVER OUR PRODUCTS TO MORE THAN 30 COUNTRIES

WE HAVE MORE THAN 30 000m² OF PRODUCTION AREA

MORE THAN 120 000 EQUIPPED FACILITIES

300 SKILLED EMPLOYEES

MORE THAN 30 YEARS OF EXPERIENCE

OUR BRANDS



Cooling appliances
Cooking appliances
Serving systems
BAR LINE appliances
Technological furniture



Appliances in 700 line
Appliances in 900 line
Monoblocks
Stoves

INSTANCO

Fast food concepts
Gastronomic appliances
Stoves



Hoods
Ventilation systems



Cooling appliances
Cooking appliances
Serving systems
BAR LINE appliances
Technological furniture

REWARDS AND CERTIFICATES



PRZEDSIĘBIORSTWO
FAIR PLAY 2019



MEDAL EUROPEJSKI



EDYCJA XXVIII 2017

EXAMPLE IMPLEMENTATIONS



CHILLING EQUIPMENT



The presented assortment includes refrigerators and freezers for cooling, storing, exhibiting and transporting products requiring lowered temperatures. Using Dora Metal equipment means preservation of taste and aesthetic values of foodstuffs, easy and trouble-free operation as well as savings from reduced energy consumption.

PRODUCT RANGE

The equipment presented in this catalogue has been divided into the following groups according to its construction and intended purpose:

- Undercounter refrigerators and freezers
 - with refrigerating unit
 - without refrigerating unit (to be connected to external chilling system)
 - with sink
- Undercounter refrigerators for bakeries
- Refrigerated saladette units
- Refrigerated pizza preparation tables
- Upright refrigerators and freezers
 - for GN containers
 - for fish
 - for bakeries
 - made of coated plates
- Upright refrigerator-freezer units (dual temperature units)
- Shock chiller-freezer units and shock chillers
- Refrigerated display units
- Banqueting carts
- Waste chillers

Scan and download:

- Instruction manuals
- Energy labels
- Cleaning and maintenance instructions
- Certificates



UNDERCOUNTER REFRIGERATORS AND FREEZERS

The undercounter refrigerators and freezers act as handy storage, provide quick access to stocks of refrigerated or frozen products. An additional asset of the undercounter refrigerators and freezers is the tabletop that acts as working surface.

The undercounter refrigerators are made of high-grade stainless steel. The undercounter refrigerators and freezers with a depth of 700 mm are adapted to containers GN 1/1, and these one with a depth of 600 mm- to containers 2/3 GN . Each our refrigerating appliance is individually tested after manufacturing, so the user can be sure that it meets the highest functionality standards.

Refrigerating units

The units are adapted to operate in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%

Easy service

the design of the product (pull-out refrigerating unit) facilitates access to subassemblies of refrigerating unit, reduces repair costs and allows current maintenance of condenser

Self-closing door device

the doors in the Dora Metal undercounter refrigerators are equipped with self-closing door devices as standard

Capacity

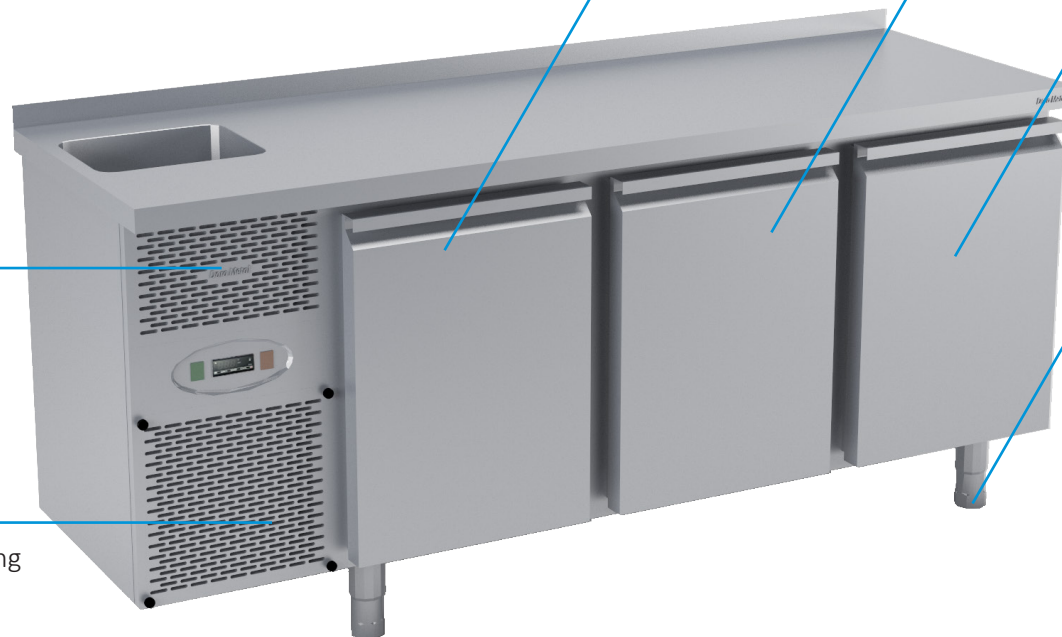
the load capacity of a single chamber is as much as 50 kg

Over extension

the drawers on guides allow easy placement of containers GN in the refrigerating chamber

Stainless adjustable feet

for easy installation our chilling products are equipped with stainless adjustable feet: -40/+20



STANDARDS AND OPTIONS OF UNDERCOUNTER REFRIGERATORS AND FREEZERS



STANDARD DM

Standard DM has advantages of typical flat working plate with smooth surface, easy to clean and resistant to damage. Tabletop thickness: 40 mm.



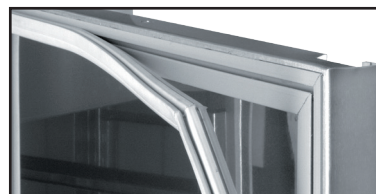
STANDARD DM-S

Standard DM-S is equipped with high anti-splash back edge (H=100 mm) and gently rounded front edge with a „throat“ protecting bodies of products. Both elements ensure higher hygiene standards. Tabletop thickness: 50 mm



PROFILED HOLDERS

Profiled holders ensure comfort and ease of use.



SEALS

Easy-to-replace magnetic seals.



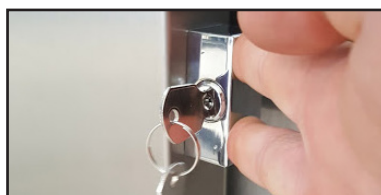
HIGH QUALITY STEEL

The whole unit is made of attested high-grade stainless steels.



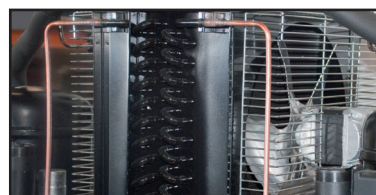
LED LIGHTING (OPTION)

The LED lighting is characterised by high reliability, low energy consumption and exceptionally attractive, modern appearance.



LOCK (OPTION)

The lock can be installed in undercounter refrigerators and freezers.



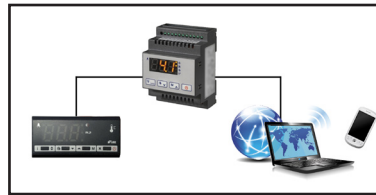
AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle- ensure maintenance free operation of equipment.



PORTABLE VERSION (OPTION)

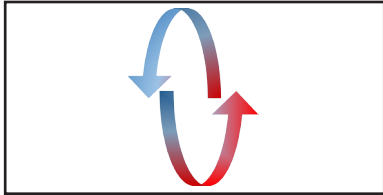
The portable version, i.e. on swivel casters (including 2 casters with brake) can be manufactured. This applies to the undercounter refrigerators and freezers with side engine compartment.



MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.

STANDARDS AND OPTIONS OF UNDERCOUNTER REFRIGERATORS AND FREEZERS



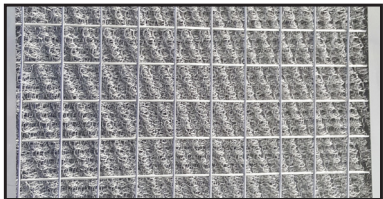
FORCED AIR CIRCULATION

The mechanism ensures ideal temperature distribution in the chamber, in addition, forms a curtain preventing escape of cold air



ELECTRONIC CONTROLLER WITH ECO FUNCTION

Designed in such a manner that its operation is more intuitive and work easier. The ECO function saves energy through smart control of operation cycle of refrigerating unit depending on working conditions.



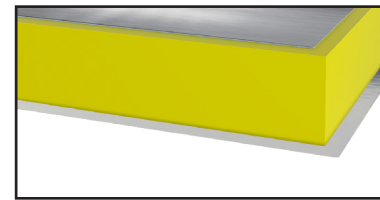
DUST FILTER

The condenser's dust filter separates solid particles from air protecting the condenser.



AUDIBLE SIGNALLING (OPTION)

Open door signalling.



INSULATION

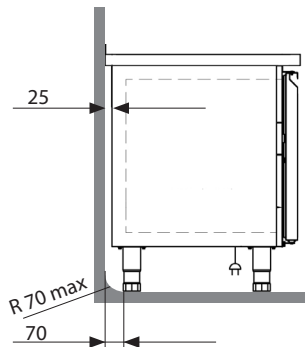
Polyurethane insulation with a density of 40kg/m³ and thickness of 50 mm ensures effective insulation and energy saving.



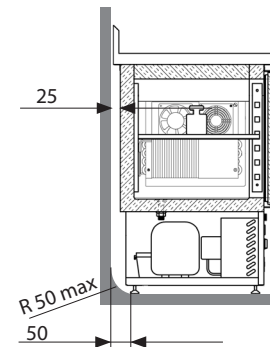
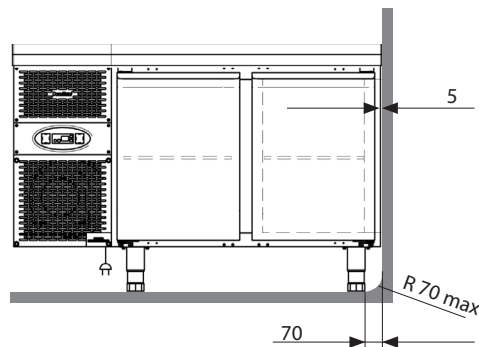
EASY CHANGE OF DIRECTION OF DOOR OPENING

The design allows changing the direction of the door opening so that the product can be adapted to own specific requirements.

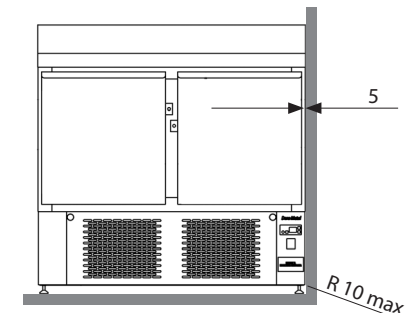
THE LOCATION OF FEET IN REFRIGERATORS AND FREEZERS – ADJUSTED TO FLOOR RADIUS



Appliances with side engine compartment

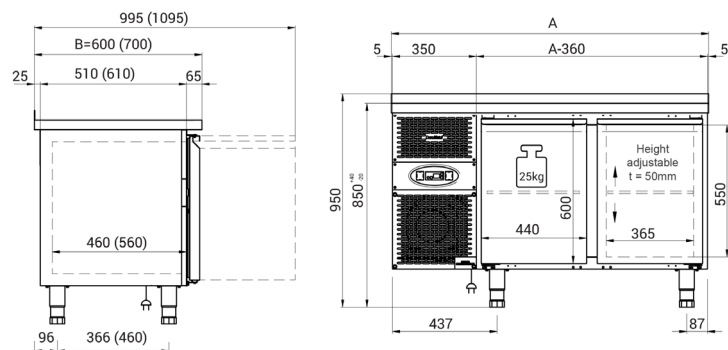


Appliances with engine compartment in the base

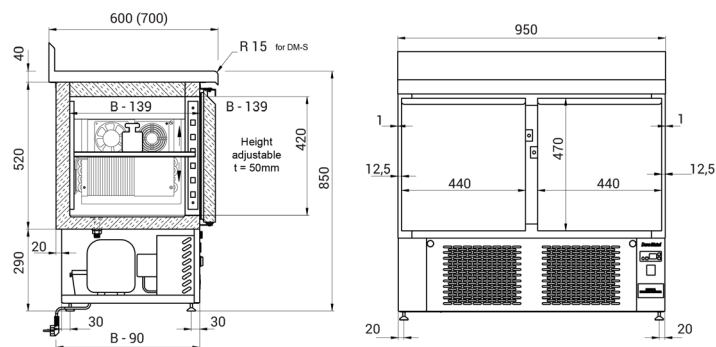


ADDITIONAL INFORMATIONS

Functional dimensions of undercounter refrigerators and freezers



Appliances with side engine compartment



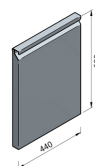
Appliances with engine compartment in the base

Types of modules used in refrigerators and freezers

Module (0)

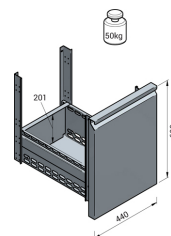
Plain stainless steel door.

The product is equipped with 2 sets of runners for containers or grates
for B=700 mm- 1/1 GN
for B=600 mm- 2/3 GN



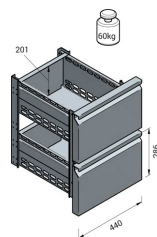
Module (1)

One perforated drawer recommended for storing bottles and placing a container:
for B=700 mm- 1/1 GN h=200 mm, for B=600 mm- 2/3 GN h=200 mm
(h=150 mm in the case of undercounter refrigerators with a refrigerating unit in the base: DM-94044, DM-S-94044, DM-90044, DM-S-90044)



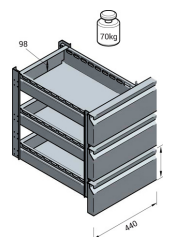
Module (2)

Two perforated drawers each suitable for container:
for B=700 mm- 1/1 GN h=200 mm, for B=600 mm- 2/3 GN h=200 mm
(h=150 mm in the case of undercounter refrigerators with a refrigerating unit in the base: DM-94044, DM-S-94044, DM-90044, DM-S-90044)



Module (3)

Three perforated drawers each suitable for container:
for B=700 mm- 1/1 GN h=100 mm
for B=600 mm- 2/3 GN h=100 mm
(applies to undercounter refrigerators with a side refrigerating unit)



UNDERCOUNTER REFRIGERATORS



DM-94003.0.0.0
DM-S-94003.0.0.0 (photo)



Standards:

- **AS** - stainless steel board with back edge
- **module (0)** - plain doors
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- hinge with automatic doorlock
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- **module: (1), (2), (3)** [for DM-94044, DM-S-94044: (1),(2)]
- **module (1)** - one perforated drawer suitable for containers (bottles)
- **module (2)** - two perforated drawers suitable for containers: for B=600 mm 2/3 GN h=200 mm, for B=700 mm 1/1 GN h=200 mm
- **module (3)** - three perforated drawers suitable for containers: for B=600 mm 2/3 GN h=100 mm, for B=700 mm 1/1 GN h=100 mm
- lock
- monitoring
- mobile version (for DM-94002, DM-S-94002, DM-94003, DM-S-94003)
- **Z** - without board (height without board H=810 mm)
- **BS** - flat stainless steel board
- back elements of undercounter refrigerator
- condenser filter

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-94002.0.0	1325x600x850 1325x700x850	2x95 2x110	230/50	470	-2...+10
		DM-94003.0.0.0	1825x600x850 1825x700x850	3x95 3x110	230/50	470	-2...+10
		DM-94004.0.0.0.0	2325x600x850 2325x700x850	4x95 4x110	230/50	470	-2...+10
		DM-94044.0.0	950x600x850 950x700x850	2x65 2x85	230/50	470	-2...+10
		DM-S-94002.0.0	1325x600x850 1325x700x850	2x95 2x110	230/50	470	-2...+10
		DM-S-94003.0.0.0	1825x600x850 1825x700x850	3x95 3x110	230/50	470	-2...+10
		DM-S-94004.0.0.0.0	2325x600x850 2325x700x850	4x95 4x110	230/50	470	-2...+10
		DM-S-94044.0.0	950x600x850 950x700x850	2x65 2x85	230/50	470	-2...+10

DIGITAL
CONTROLREVERS
DOORS

DEFROST

FORCE
AIRAUTO
EVAPORATECFC
FREEEASY
SERVICE

UNDERCOUNTER REFRIGERATORS WITHOUT UNIT



DM-90003.0.0.0
DM-S-90003.0.0.0 (photo)

Standards:

- **module (0)** - plain doors
- **AS** - stainless steel board with back edge
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- hinge with automatic doorlock

NOTE:

All the types of tables are equipped with coder, erater separator filter, speculum electro -valve, thermostatic expansion valve, electric cut - out and electronic controller with temperature sensors: stean and chamber. Recommended refrigerant R134a.

Options:

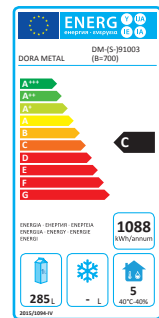
- **module: (1), (2), (3)** [for DM-90044, DM-S-90044: (1), (2)]
- **module (1)**- one perforated drawer suitable for containers (bottles)
- **module (2)**- two perforated drawers suitable for containers : for B=600 mm 2/3 GN h=200 mm, for B=700 mm 1/1 GN h=200 mm
- **module (3)**- three perforated drawers suitable for containers for B=600 mm 2/3 GN h=100 mm, for B=700 mm 1/1 GN h=100 mm
- lock
- monitoring
- **Z** - without board (height without board H=810 mm)
- **BS** - flat stainless steel board
- back elements of undercounter refrigerator

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-90002.0.0	1125x600x850	2x95	230/50	597	-2...+10
		DM-90003.0.0.0	1125x700x850	2x110	230/50	597	-2...+10
		DM-90004.0.0.0.0	1625x600x850	3x95	230/50	597	-2...+10
		DM-90004.0.0.0	1625x700x850	3x110	230/50	597	-2...+10
		DM-90044.0.0	2125x600x850	4x95	230/50	597	-2...+10
		DM-90044.0.0	2125x700x850	4x110	230/50	597	-2...+10
		DM-S-90002.0.0	950x600x850	2x65	230/50	597	-2...+10
		DM-S-90002.0.0	950x700x850	2x85	230/50	597	-2...+10
		DM-S-90002.0.0	1125x600x850	2x95	230/50	597	-2...+10
		DM-S-90002.0.0	1125x700x850	2x110	230/50	597	-2...+10
		DM-S-90003.0.0.0	1625x600x850	3x95	230/50	597	-2...+10
		DM-S-90003.0.0.0	1625x700x850	3x110	230/50	597	-2...+10
		DM-S-90004.0.0.0.0	2125x600x850	4x95	230/50	597	-2...+10
		DM-S-90004.0.0.0.0	2125x700x850	4x110	230/50	597	-2...+10
		DM-S-90044.0.0	950x600x850	2x65	230/50	597	-2...+10
		DM-S-90044.0.0	950x700x850	2x85	230/50	597	-2...+10

UNDERCOUNTER REFRIGERATORS WITH SINK



DM-91003.0.0 (photo)
DM-S-91003.0.0



Standards:

- **AS**- stainless steel board with back edge
- **module (0)**- plain doors
- **sink dimensions 297x238x150 (mm)**
 - chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
 - each chamber is equipped with one grate and two sets of guides
- hinge with automatic doorlock
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- **module (1)**- one perforated drawer suitable for containers (bottles)
- **module (2)**- two perforated drawers suitable for containers:
 - for B=600 mm 2/3 GN h=200 mm,
 - for B=700 mm 1/1 GN h=200 mm.
- **module (3)**- three perforated drawers suitable for containers:
 - for B=600 mm 2/3 GN h=100 mm,
 - for B=700 mm 1/1 GN h=100 mm.
- lock
- monitoring
- back elements of undercounter refrigerator
- condenser filter

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-91002.0.0	1325x600x850	2x95	230/50	470	-2...+10
		DM-91003.0.0.0	1325x700x850	2x110			
		DM-91004.0.0.0.0	1825x600x850	3x95	230/50	470	-2...+10
		DM-91004.0.0.0.0	1825x700x850	3x110			
		DM-S-91002.0.0	1325x600x850	2x95	230/50	470	-2...+10
		DM-S-91003.0.0.0	1325x700x850	2x110			
		DM-S-91004.0.0.0.0	1825x600x850	3x95	230/50	470	-2...+10
		DM-S-91004.0.0.0.0	1825x700x850	3x110			
		DM-S-91002.0.0	1325x600x850	2x95	230/50	470	-2...+10
		DM-S-91003.0.0.0	1325x700x850	2x110			
		DM-S-91004.0.0.0.0	1825x600x850	3x95	230/50	470	-2...+10
		DM-S-91004.0.0.0.0	1825x700x850	3x110			

UNDERCOUNTER REFRIGERATORS



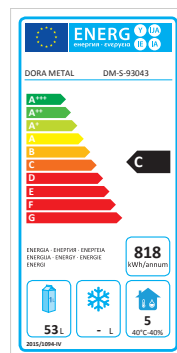
DM-S-94043.0



DM-S-94043.2



DM-S-93043

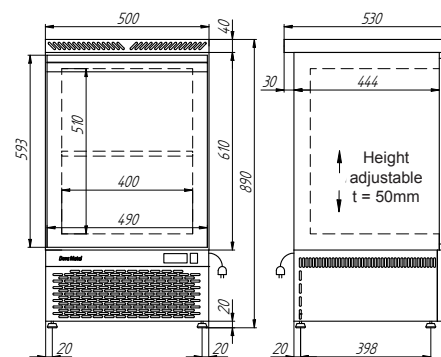
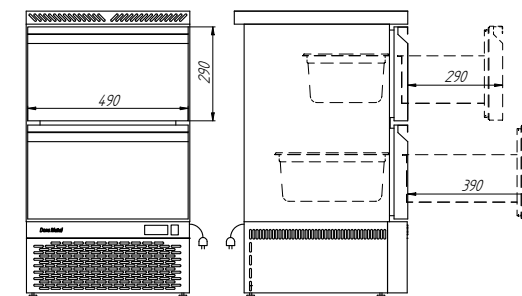


Standards:

- interior and front of the doors and drawers made of stainless steel
- rear wall and lateral sides external made of Zn and Al/Zn steel
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Catalogue Number	Dimensions [mm]	Chamber/Drawers Capacity	Voltage [V/Hz]	Power [W]	Temp. range [°C]
Undercounter refrigerator with plain doors DM-S-94043.0	500x530x890	80 l	230/50	280	-2 ...+10
Undercounter refrigerator with drawers DM-S-94043.2	500x530x890	top 1/2 GN h=150 mm lower 2/3 GN h=150 mm	230/50	280	-2 ...+10
Undercounter refrigerator with glass doors DM-S-93043	500x530x890	80 l	230/50	280	+2 ...+10

Functional dimensions of undercounter refrigerators and freezers

DM-S-94043.0
DM-S-93043

DM-S-94043.2



UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS



DM-94006
DM-S-94006 (photo)



Standards:

- **AS**- stainless steel board with back edge
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- lighting of the chamber interior
- lock
- monitoring
- mobile version (for DM-94005, DM-S-94005, DM-94006, DM-S-94006)
- **Z**- without board (height without board H=810 mm)
- **BS**- flat stainless steel board
- back elements of undercounter refrigerator
- condenser filter

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-94005	1325x600x850	2x95	230/50	470	+2...+10
			1325x700x850	2x110			
		DM-94006	1825x600x850	3x95	230/50	470	+2...+10
			1825x700x850	3x110			
		DM-94008	2325x600x850	4x95	230/50	470	+2...+10
			2325x700x850	4x110			
		DM-S-94005	1325x600x850	2x95	230/50	470	+2...+10
			1325x700x850	2x110			
		DM-S-94006	1825x600x850	3x95	230/50	470	+2...+10
			1825x700x850	3x110			
		DM-S-94008	2325x600x850	4x95	230/50	470	+2...+10
			2325x700x850	4x110			

UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS WITHOUT UNIT



DM-90006
DM-S-90006 (photo)

Standards:

- **AS** - stainless steel board with back edge
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides

NOTE:

All the types of tables are equipped with coder, eraser separator filter, speculum electro -valve, thermostatic expansion valve, electric cut - out and electronic controller with temperature sensors: steam and chamber. Recommended refrigerant R134a.

Options:

- lighting of the chamber interior
- lock
- monitoring
- **Z** - without board (height without board H=810 mm)
- **BS** - flat stainless steel board
- back elements of undercounter refrigerator

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-90005	1125x600x850	2x95	230/50	597	+2...+10
		DM-90006	1125x700x850	2x110	230/50	597	+2...+10
		DM-90008	1625x600x850	3x95	230/50	597	+2...+10
		DM-90008	1625x700x850	3x110	230/50	597	+2...+10
		DM-S-90005	1125x600x850	4x95	230/50	597	+2...+10
		DM-S-90005	1125x700x850	4x110	230/50	597	+2...+10
		DM-S-90005	1125x600x850	2x95	230/50	597	+2...+10
		DM-S-90006	1125x700x850	2x110	230/50	597	+2...+10
		DM-S-90006	1625x600x850	3x95	230/50	597	+2...+10
		DM-S-90006	1625x700x850	3x110	230/50	597	+2...+10
		DM-S-90008	2125x600x850	4x95	230/50	597	+2...+10
		DM-S-90008	2125x700x850	4x110	230/50	597	+2...+10

UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS WITH SINK



DM-91006 (photo)
DM-S-91006

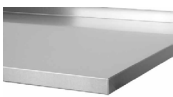





Standards:

- **AS**- stainless steel board with back edge
- sink dimensions 297x238x150 (mm)
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

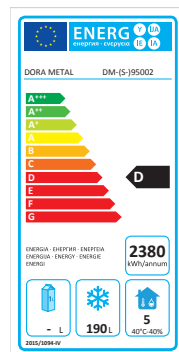
- lighting of the chamber interior
- lock
- monitoring
- back elements of undercounter refrigerator
- condenser filter

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-91005	1325x600x850	2x95	230/50	470	+2...+10
		DM-91006	1325x700x850	2x110			
		DM-91008	1825x600x850	3x95	230/50	470	+2...+10
			1825x700x850	3x110			
		DM-S-91005	1325x600x850	2x95	230/50	470	+2...+10
		DM-S-91006	1325x700x850	2x110			
		DM-S-91008	1825x600x850	3x95	230/50	470	+2...+10
			1825x700x850	3x110			
		DM-S-91008	2325x600x850	4x95	230/50	470	+2...+10
			2325x700x850	4x110			

UNDERCOUNTER FREEZERS



DM-95003.0.0.0
DM-S-95003.0.0.0 (photo)



Standards:

- **AS**- stainless steel board with back edge
- **module (0)**- plain doors
- chambers suitable for containers: for B=600 mm 2/3 GN, for B=700 mm 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- hinge with automatic doorlock
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- **module (1)**- one perforated drawer suitable for containers (bottles) except DM-95044 and DM-S-95044)
- **module (2)**- two perforated drawers suitable for containers: 1/1 GN h=200 mm (except DM-95044 and DM-S-95044)
- lock
- monitoring
- mobile version (for DM-95002, DM-S-95002, DM-95003, DM-S-95003)
- **Z**- without board (height without board H=810 mm)
- **BS**- flat stainless steel board
- back elements of undercounter refrigerator
- condenser filter

*the scope of temperatures for undercounter refrigerator with drawer modules (1) or (2): -14...-18°C

		Catalogue Number	Dimensions [mm]	Chamber/Drawers Capacity	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-95002.0.0	1325x700x850	2x110	230/50	598	-14...-21*
		DM-95003.0.0.0	1825x700x850	3x110	230/50	598 [642 to 2 and 3 drawer modules (1) or (2)]	-14...-21*
		DM-95044.0.0	950x600x850 950x700x850	2x65 2x85	230/50	598	-14...-21*
		DM-S-95002.0.0	1325x700x850	2x110	230/50	598	-14...-21*
		DM-S-95003.0.0.0	1825x700x850	3x110	230/50	598 [642 to 2 and 3 drawer modules (1) or (2)]	-14...-21*
		DM-S-95044.0.0	950x600x850 950x700x850	2x65 2x85	230/50	598	-14...-21*

UNDERCOUNTER FREEZERS WITHOUT UNIT



DM-90503.0.0
DM-S-90503.0.0 (photo)

Standards:

- **AS**- stainless steel board with back edge
- **module (0)**- plain doors
- chambers suitable for containers 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- hinge with automatic doorlock

NOTE: All the types of tables are equipped with coder, eraser separator filter, speculum electro -valve, thermostatic expansion valve, electric cut - out and electronic controller with temperature sensors: steam and chamber.

Recommended refrigerant R452a.

Options:

- **module (1)**- one perforated drawer suitable for containers (bottles)
- **module (2)**- two perforated drawers suitable for containers: 1/1 GN h=200 mm
- lock
- monitoring
- **Z**- without board (height without board H=810 mm)
- **BS**- flat stainless steel board
- back elements of undercounter refrigerator

* the scope of temperatures for undercounter refrigerator with drawer modules (1) or (2): -14...-18°C

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-90502.0.0	1125x700x850	2x110	230/50	472	-14...-21*
		DM-90503.0.0.0	1625x700x850	3x110	230/50	472	-14...-21*
		DM-S-90502.0.0.	1125x700x850	2x110	230/50	472	-14...-21*
		DM-S-90503.0.0.0	1625x700x850	3x110	230/50	472	-14...-21*

UNDERCOUNTER FREEZERS



DM-S-95043.0



DM-S-95043.2

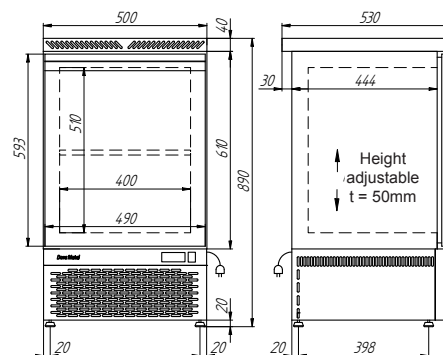


Standards:

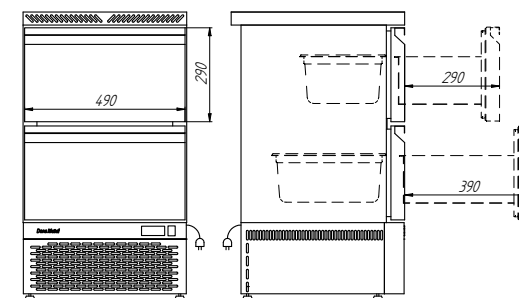
- interior and front of the doors and drawers made of stainless steel
- rear wall and lateral sides external made of Zn and Al/Zn steel
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Catalogue Number	Dimensions [mm]	Chamber/Drawers Capacity	Voltage [V/Hz]	Power [W]	Temp. range [°C]
Undercounter refrigerator with plain doors DM-S-95043.0	500x530x890	80 l	230/50	315	-14 ... -21
Undercounter refrigerator with drawers DM-S-95043.2	500x530x890	top 1/2 GN h=150 mm lower 2/3 GN h=150 mm	230/50	315	-14 ... -21

Functional dimensions of undercounter refrigerators and freezers



DM-S-95043.0



DM-S-95043.2

UNDERCOUNTER REFRIGERATORS FOR BAKERIES



DM-94007
DM-S-94007 (photo)









Standards:

- **AS**- stainless steel board with back edge
- **module (0)**- plain doors
- chambers suitable for trays 400x600 (mm)
- each chamber is equipped with two sets of guides
- hinge with automatic doorlock
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- lock
- monitoring
- mobile version
- **Z**- without board (height without board H=810 mm)
- **BS**- flat stainless steel board
- back elements of undercounter refrigerator
- condenser filter

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-94001	1475x800x850	2x150	230/50	470	+2...+10
		DM-94007	2050x800x850	3x150	230/50	470	+2...+10
		DM-S-94001	1475x800x850	2x150	230/50	470	+2...+10
		DM-S-94007	2050x800x850	3x150	230/50	470	+2...+10

UNDERCOUNTER REFRIGERATORS FOR BAKERIES WITHOUT UNIT



DM-90407
DM-S-90407 (photo)

Standards:

- **AS**- stainless steel board with back edge
- **module (0)**- plain doors
- chambers suitable for trays 400x600 (mm)
- each chamber is equipped with two sets of guides
- hinge with automatic doorlock

NOTE: All the types of tables are equipped with coder, eraser separator filter, speculum electro -valve, thermostatic expansion valve, electric cut - out and electronic controller with temperature sensors: steam and chamber.

Recommended refrigerant R134a.

Options:

- lock
- monitoring
- **Z**- without board (height without board H=810 mm)
- **BS**- flat stainless steel board
- back elements of undercounter refrigerator

		Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
		DM-90401	1275x800x850	2x150	230/50	597	+2...+10
		DM-90407	1850x800x850	3x150	230/50	597	+2...+10
		DM-S-90401	1275x800x850	2x150	230/50	597	+2...+10
		DM-S-90407	1850x800x850	3x150	230/50	597	+2...+10

NOTES

REFRIGERATED PIZZA PREPARATION TABLES

The refrigerated pizza preparation table is an appliance specially designed for increasing comfort and improving work in pizza preparation catering establishments.

The chambers of the refrigerating tables are designed to store all necessary ingredients, such as dough and other additives. The tables are equipped with overshelves for storing pizza additives in containers 1/6 GN.

Reliable chilling system
adapted to operate in climate class 4

Refrigerated overshelves
in the tables DM-94042 and DM-94048
for containers 1/6GN

Tabletops
made of granite
or stainless steel

Effective thermal insulation
made of polyurethane foam

Electronic controller
for temperature setup
with ECO function
for energy saving

Forced air circulation
ensuring ideal temperature
distribution in the chamber



REFRIGERATED PIZZA PREPARATION TABLES



DM-94042
DM-S-94042 (photo)



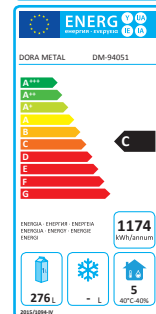
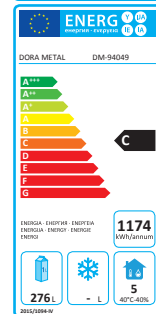
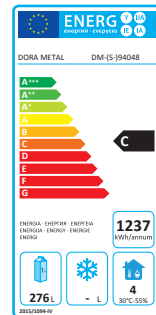
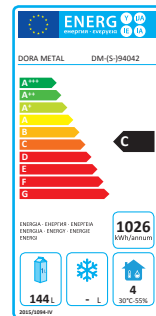
DM-94048
DM-S-94048 (photo)



DM-94049



DM-94051



Standards:

- **BS** - flat stainless steel board (DM-94042, DM-S-94042, DM-94048, DM-S-94048)
- **BG** - flat granite board (Strzegom type grainte; for DM-94049, DM-94051)
- hinge with automatic doorlock
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- **DM-94042 DM-S-94042**: chambers suitable for containers 1/1 GN. Each chamber is equipped with one grate and two sets of guides. Arrangement of containers in the overshef 5x1/6 GN h=150 mm. Tabletop dimensions 950x450 (mm)
- **DM-94048 DM-S-94048**: chambers suitable for trays 400x600 mm. Each chamber is equipped with two sets of guides. Arrangement of containers in the overshef 16x1/6 GN h=150 mm. Tabletop dimensions 1475x409 mm
- **DM-94049**: Chambers suitable for trays 400x600 (mm). Granite worktop. Worktop dimensions 1915x750 mm. Ambient (non-refrigerated) drawer module (5 drawers) suitable for plastic containers 400x600 (mm) for dough. Table compatible with refrigerated overshef for pizza DM-94050.9
- **DM-94051**: Chambers suitable for trays 400x600 (mm). Each chamber is equipped with two sets of guides. A table is compatible with chilling overshel DM-94050.6

Options:

- tabletop: BS, BG (for DM-94049, DM-94051 only BG)
- lock
- monitoring
- back elements of undercounter refrigerator
- condenser filter

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
DM-94042	950x700x850/1120	2x85	230/50	470	0 ...+10
DM-S-94042	950x700x850/1120	2x85	230/50	470	0 ...+10
DM-94048	1475x800x850/1030	2x150	230/50	470	0 ...+10
DM-S-94048	1475x800x850/1030	2x150	230/50	470	0 ...+10
DM-94049	1975x800x840/1000	2x150	230/50	470	0 ...+10
DM-94051	1475x800x840/1000	2x150	230/50	470	0 ...+10

CHILLING BASES

Professional kitchen continues to pose new challenges for designers and suppliers of catering equipment. All processes must be fast and the ingredients always fresh and at your fingertips.

Dora Metal Chilling Bases are designed to work with set devices. This solution allows you to design combining kitchen trays heating equipment with hand-held refrigerated warehouses.

Chilling bases enable to shorten the time needed to prepare dishes and streamlined kitchen work.

Chilling unit
adapted to operation
in climate class 4

Designed for cooperation
with „TOP” type line products

Drawer modules
every attuned to putting
GN 1/1 containers into (h=100 mm)

Effective thermal
insulation made
of polyurethane foam

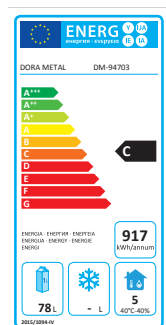
Electronic controller
for temperature setup
with ECO function



CHILLING BASES



DM-94702



Standards:

- drawer module: big drawers, every attuned to putting GN 1/1 containers into (h=100 mm)
- without topboard
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- the base designed for cooperation with „TOP” type line products

	Catalogue Number	Dimensions [mm]	Chamber Capacity	Voltage [V/Hz]	Power [W]	Temp. range [°C]
	DM-94702	1200x666x620	4x1/1 GN h=100 mm	230/50	320	-2 ...+10
	DM-94703	1600x666x620	6x1/1 GN h=100 mm	230/50	320	-2 ...+10

SALADETTE UNITS

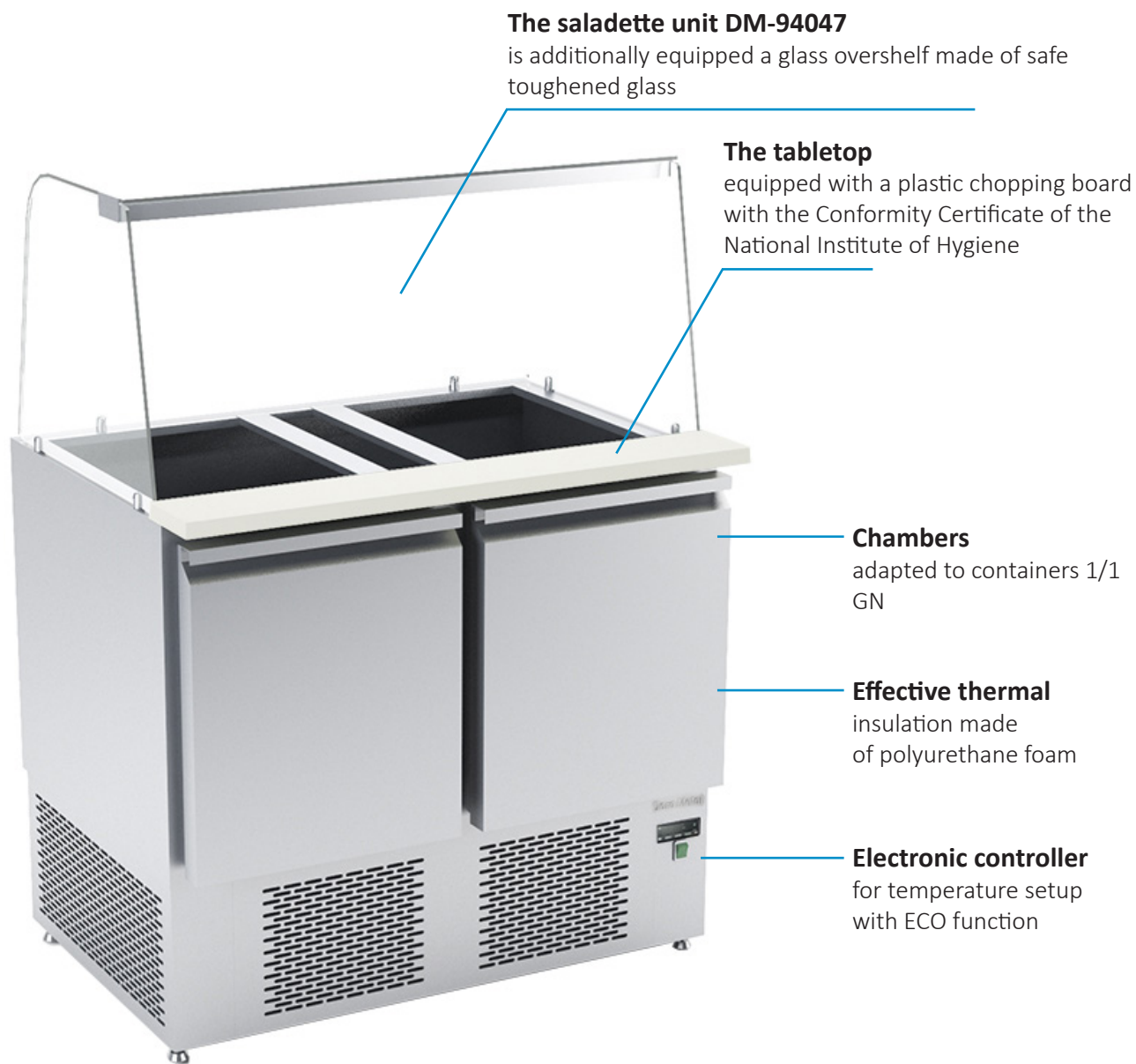
The saladette units are special appliances for facilitating preparation of salads and ensuring ideal storage conditions.

The saladette unit is an appliance for storing and preparing food under proper conditions.

The hole in the tabletop can contain containers 2x1/1 GN and 2x1/4 GN to store ingredients at a proper temperature extending their durability. The unit is equipped with a plastic chopping board with the Conformity Certificate of the National Institute of Hygiene. The chambers are adapted to the containers 1/1 GN.

Additionally, the saladette unit DM-94047 is equipped with a glass overshelf made of safe toughened glass for better presentation of ingredients.

The Dora Metal offer includes traditional saladette units DM-94041 as well as a saladette unit DM-94040 with a swing cover for product protection.



SALADETTE UNITS



DM-94041



DM-94040



DM-94047

Standards:

- chambers suitable for containers 1/1 GN
- each chamber is equipped with one grate and two sets of guides
- recommended container layout 2x1/1 GN + 2x1/4 GN h=150 mm
- plastic chopping board (conformity certificate of the National Institute of Hygiene) of dimensions: 950x130x25 mm
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- hinge with automatic doorlock

Options:

- monitoring
- lock
- back elements of undercounter refrigerator
- condenser filter

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
DM-94041	950x700x875	2x85	230/50	470	0...+10
DM-94040	950x700x875/1465	2x85	230/50	470	0...+10
DM-94047	950x700x1300	2x85	230/50	470	0...+10

NEW STANDARDS OF CHILLING

The most important area of refrigeration applications is preservation, storage and transport of highly perishable foodstuffs. In contrast to other preservation methods the refrigeration technique preserves products in their original fresh state, without change of taste, colour or nutritional qualities. The reduction of product temperature slows down physical, biochemical and microbiological changes. The evaporation and loss in product weight are reduced and the growth of most bacteria and moulds are inhibited.

Depending on the applied temperature the durability of products is extended by from several days to several months.

No kitchen first of all the professional one can afford to operate without chilling appliances which constitute basic equipment and guarantee service of fresh products.

Dora Metal launched two new models of stainless refrigerators and freezers on the market: STANDARD, STANDARD PLUS and PREMIUM, as well as modified its basic version of STANDARD refrigerators and freezers.

Each presented line is distinguished by quality of used materials, ergonomics and ease of use. Each chilling appliance is equipped with refrigerating units with increased performance. The refrigeration from the temperature of +20°C to the temperature of +3°C takes approx. 2 hours in case of 65 kg of products or 4,5 hours in case of 150 kg of products.

Standard and Standard Plus line are classic refrigerators and freezers made of stainless steel with polyurethane isolation of 60mm thickness and effective and ecological refrigerant R290. Cooling unit in monoblock module is located outside chamber. Modern electronic controller with ECO function is designed to be intuitive and easy in use.

The ECO function (available also in new stainless refrigerators) saves energy using basic programmed working appliance parameters. Now the appliance operation can be planned and monitored without problems. It happens that the door of the stainless refrigerator is not closed properly which can increase the temperature inside the chamber and cause the faster loss of product freshness- the open door alarm protects against such events. The hinge with the self-closing device is the other way for the problem with the door not remained closed- it is sufficient to touch the door gently, and the hinge does the rest.

Premium line includes new technological solutions and modern design. Except of ecological refrigerant R290 and monoblock cooling unit these products have also 90mm of polyurethane isolation. The electronic controller with touch panel for increased operation comfort is used as well. Monoblock located outside chamber and swing front panel significantly facilitate maintenance works of refrigerating unit, cleaning of evaporator and repairs of refrigerator.

Our appliances are equipped with the automatic defrosting and condensate evaporation system so ice or frost do not form inside the refrigerator, and thus cumbersome and long-term interior icing can be avoided. The advantages of the Dora Metal stainless refrigerators include fast refrigeration and trouble-free maintenance of the setup temperature inside the appliance under ambient conditions of up to +32°C and at relative humidity of up to 60%. The design of the stainless refrigerators facilitates cleaning and keeping proper hygiene standards at places of use.

The Dora Metal appliances offer innovativeness and ensure unbeatable performance and reliability. The stainless refrigerators and freezers mean a purchase which will serve for long years and ensure comfortable access to fresh and wholesome products.

NEW STANDARDS OF CHILLING

REFRIGERATOR STANDARD



- **Made of certified stainless steel**
(except back connetcotr, external ceiling, back wall and external bottom)
- **Cooling unit in form of monoblock**
- **Refrigerant R290**
- **Polyurethane isolation**
of 60 mm thickness
- **Electronic controller**
with ECO function
- **Stainless steel grate**
carriers and guides

REFRIGERATOR STANDARD PLUS



- **Made of stainless steel AISI 304**
(except back connetcotr, external ceiling, back wall and external bottom)
- **Cooling unit in form of monoblock**
- **Refrigerant R290**
- **Polyurethane isolation**
of 60 mm thickness
- **Electronic controller**
with ECO function
- **Self-closing door device**
- **Stainless steel grate**
carriers and guides

REFRIGERATOR PREMIUM



- **Made of stainless steel AISI 304**
(except back connetcotr, external ceiling, back wall and external bottom)
- **Touch control panel**
increasing operation comfort
- **Cooling unit in form of monoblock**
- **Refrigerant R290**
- **Polyurethane isolation**
of 90 mm thickness
- **Electronic touch controller**
with ECO function
- **Self-closing door device**
- **Stamped guides**
for containers 2/1 G/N
- **LED lightning**
in chamber

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STAINLESS REFRIGERATORS AND FREEZERS



The stainless refrigerators and freezers are used to store products at lower temperatures. The stainless refrigerator occupies a very important place in the professional kitchen, in today's reality, it is difficult to function without it.

The large capacity of the stainless refrigerators ensures the proper amount of products at hand and saves time necessary for often supplies of stocks. The chamber can contain up to 250 kg of products. The specialised appliances depending on the type of prepared dishes in the kitchen allow the user to store the products in containers GN , baskets for pastry or fish containers. Depending on the needs the stainless refrigerators with solid or glass door can be chosen.

The stainless refrigerators must keep proper temperatures which can be ensured by an easy-to-operate electronic controller that can be connected with external monitoring. Now the operation of the appliance can be planned and monitored without problems.

Sometimes it may happen that the door of the stainless refrigerator is not closed properly which can increase the temperature inside the chamber and cause the faster loss of product freshness. The open door alarm protects against such events- it quickly informs us that the door is open too long. The hinge with the self-closing device is the other way for the problem with the door not remained closed.

Our appliances are equipped with the automatic defrosting and condensate evaporation system so ice or frost do not form inside the refrigerator, and thus cumbersome and long-term interior icing can be avoided.

The design of the Dora Metal stainless refrigerators facilitates cleaning and keeping proper hygiene standards at places of use.

The Dora Metal appliances offer innovativeness and ensure unbeatable performance and reliability. The stainless refrigerators and freezers mean a purchase which will serve for long years and ensure comfortable access to fresh and wholesome products.

REFRIGERATORS STANDARD



REFRIGERATING UNIT IN THE FORM OF MONOBLOCK

(except of DM-92610)

The unit located outside the chamber facilitates access, maintenance and cleaning of refrigerating system.



PRO ECOLOGICAL REFRIGERANT R290

(except of DM-92610)

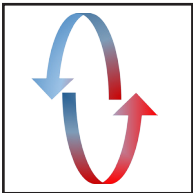
It is more productive and concentrated, saves energy consumption and reduces the appliance's noise level.



INCREASED CAPACITY

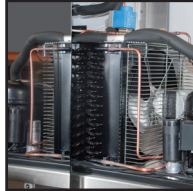
(except of DM-92610)

The interior without fan significantly increases the chamber's net capacity, ensures better use of space inside the stainless refrigerator.



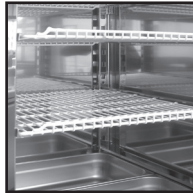
FORCED AIR CIRCULATION

The mechanism ensures ideal temperature distribution in the chamber, in addition, forms a curtain preventing escape of cold air.



AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle- ensure maintenance free operation of equipment.



FRAMES FOR GUIDES

Stainless steel rack for the guides allows changing freely the height of shelves and adjusting the space according to the needs.



AUDIBLE SIGNALLING (OPTION)

Open door signalling.



ELECTRONIC CONTROLLER WITH ECO FUNCTION

Designed in such a manner that its operation is more intuitive and work easier. The ECO function saves energy through smart control of operation cycle of refrigerating unit depending on working conditions.



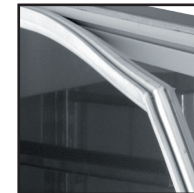
MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.



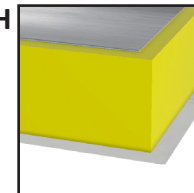
PROFILED HOLDERS

Profiled holders ensure comfort and ease of use.



SEALS

Easy-to-replace magnetic seals.



INSULATION

Polyurethane foam of thickness 60 mm ensures efficient insulation and energy saving.



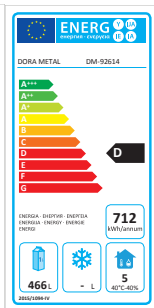
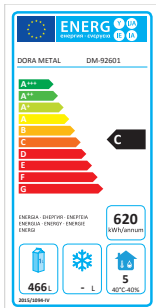
LOCK

Lock as standard.

STAINLESS STEEL UPRIGHT REFRIGERATORS



DM-92615
DM-92601
DM-92614



DM-92603



DM-92604



Standards:

- lock
- appliances ready adapter to operate in climate class 5 (40°C in relative humidity 40%)
- chamber equipped with:
 - DM-92615: 3 grates 470x510mm
 - DM-92601, DM-92603: 3 grates 2/1 GN
 - DM-92604 : 6 grates 2/1 GN
 - DM-92614: 4 pairs of runners
- recommended refrigerant for remote cooling models: R290

Options:

- monitoring
- non-insulated partition (DM-92604 DM-92604-BA)
- door with an automatic door lock

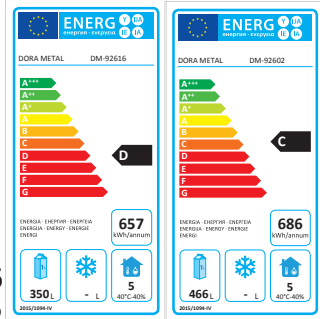
Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Type	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power[W]	Temp. range [°C]
Built-in cooling	DM-92615	660x681x2040	Refrigerator	440	230/50	200	336	+2...+10
	DM-92601	720x821x2040	Refrigerator	610	230/50	228	406	+2...+10
	DM-92603	720x821x2040	Refrigerator with split door	610	230/50	228	406	+2...+10
	DM-92604	1440x821x2040	Refrigerator double	1340	230/50	363	713	+2...+10
	DM-92614	720x821x2040	Refrigerator double	610	230/50	420	505	-4...+6
Remote cooling	DM-92615-BA	660x681x2040	Refrigerator	440	230/50	90	336	+2...+10
	DM-92601-BA	720x821x2040	Refrigerator	610	230/50	90	406	+2...+10
	DM-92603-BA	720x821x2040	Refrigerator with split door	610	230/50	90	406	+2...+10
	DM-92604-BA	1440x821x2040	Refrigerator double	1340	230/50	90	713	+2...+10
	DM-92614-BA	720x821x2040	Refrigerator double	610	230/50	90	505	-4...+6



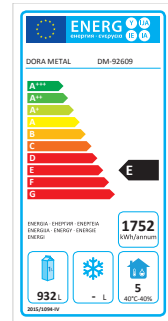
STAINLESS STEEL UPRIGHT REFRIGERATORS WITH GLASS DOORS



DM-92616
DM-92602



DM-92609



Standards:

- lock
- appliances need adapter to operate in climate class 5 (40°C in relative humidity 40%)
- chamber equipped with:
 - DM-92616: 3 grates 470x510mm
 - DM-92602: 3 grates 2/1 GN
 - DM-92609: 6 grates 2/1 GN
- recommended refrigerant for remote cooling models: R290

Options:

- lighting of the chamber interior
- monitoring
- the interior of the refrigerating chamber divided by the vertical non-insulated partition (DM-92609, DM-92609-BA)

Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power(W)	Temp. range [°C]
Built-in cooling	DM-92616	660x681x2040	440	230/50	200	336	+2...+10
	DM-92602	720x821x2040	610	230/50	228	406	+2...+10
	DM-92609	1440x821x2040	1340	230/50	363	713	+2...+10
Remote cooling	DM-92616-BA	660x681x2040	440	230/50	90	336	+2...+10
	DM-92602-BA	720x821x2040	610	230/50	90	406	+2...+10
	DM-92609-BA	1440x821x2040	1340	230/50	90	713	+2...+10



DIGITAL CONTROL

REVERS DOORS

DEFROST

FORCE AIR

AUTO EVAPORATE

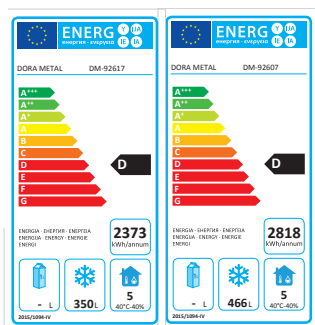
CFC FREE

EASY SERVICE

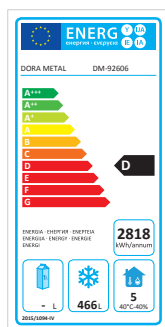
STAINLESS STEEL UPRIGHT FREEZERS



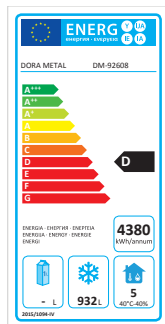
DM-92617
DM-92607



DM-92606



DM-92608



Standards:

- lock
- appliances need adapter to operate in climate class 5 (40°C in relative humidity 40%)
- chamber equipped with:
 - DM-92617: 3 grates 470x510mm
 - DM-92607: 3 grates 2/1 GN
 - DM-92606: 3 grates 2/1 GN
 - DM-92608: 6 grates 2/1 GN
- recommended refrigerant for remote cooling models: R290

Options:

- monitoring
- non-insulated partition (DM-92608 and DM-92608-BA)
- door with an automatic door lock

Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power(W)	Temp. range [°C]
Built-in cooling	DM-92617	660x681x2040	440	230/50	355	453	-14...-21
	DM-92607	720x821x2040	610	230/50	420	505	-14...-21
	DM-92606	720x821x2040	610	230/50	420	505	-14...-21
	DM-92608	1440x821x2040	1340	230/50	615	735	-14...-21
Remote cooling	DM-92617-BA	660x681x2040	440	230/50	90	453	-14...-21
	DM-92607-BA	720x821x2040	610	230/50	90	505	-14...-21
	DM-92606-BA	720x821x2040	610	230/50	90	505	-14...-21
	DM-92608-BA	1440x821x2040	610	230/50	90	735	-14...-21



DIGITAL CONTROL

REVERS DOORS

DEFROST

FORCE AIR

AUTO EVAPORATE

CFC FREE

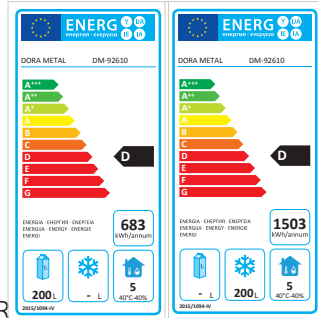
EASY SERVICE

UPRIGHT REFRIGERATOR-FREEZER

UPRIGHT REFRIGERATORS FOR BAKERIES



UPRIGHT
REFRIGERATOR
FREEZER
DM-92610



Standards:

- lock
- appliances rea adapter to operate in climate class 5 (40°C in relative humidity 40%)
- product with 2 compressors
- chamber equipped with:
DM-92610: 3 grates 2/1 GN
- recommended refrigerant for remote cooling models:
for refrigerator chamber: R134a
for freezer chamber: R452a

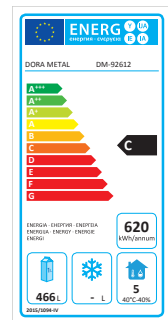
Options:

- monitoring
- door with an automatic door lock

Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power(W)	Temp. range [°C]
Built-in cooling	DM-92610	720x881x2040	290 (chill) 300 (freez)	230/50	890	1069	+2...+10 chilling chamber -14...-21 freezing chamber
Remote cooling	DM-92610-BA	720x881x2040	290 (chill) 300 (freez)	230/50	150	1069	+2...+10 chilling chamber -14...-21 freezing chamber



UPRIGHT
REFRIGERATOR
FOR BAKERIES
DM-92612



Standards:

- lock
- appliances rea adapter to operate in climate class 5 (40°C in relative humidity 40%)
- chamber equipped with:
DM-92612: 10 tiers of runners for trays 400x600 mm
- recommended refrigerant for remote cooling models: R290

Options:

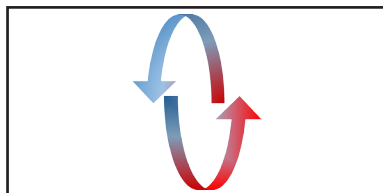
- monitoring
- door with an automatic door lock

Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power(W)	Temp. range [°C]
Built-in cooling	DM-92612	720x821x2040	610	230/50	228	406	+2...+10
Remote cooling	DM-92612-BA	720x821x2040	610	230/50	90	406	+2...+10



REFRIGERATORS AND FREEZERS

STANDARD PLUS



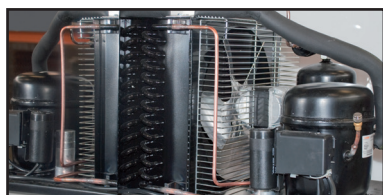
FORCED AIR CIRCULATION

The mechanism ensures ideal temperature distribution in the chamber, in addition, forms a curtain preventing escape of cold air.



SIMPLIFIED CLEANING

All the edges inside the appliance are rounded to facilitate cleaning and protect against dirt accumulation.



AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle- ensure maintenance free operation of equipment.



ELECTRONIC CONTROLLER WITH ECO FUNCTION

Designed in such a manner that its operation is more intuitive and work easier. The ECO function saves energy through smart control of operation cycle of refrigerating unit depending on working conditions.



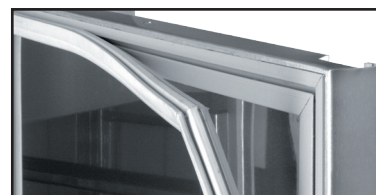
LED LIGHTING

The used light is characterised by high reliability which results directly in energy saving and ensures proper illumination of chamber interior.



MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.



SEALS

Easy-to-replace magnetic seals.



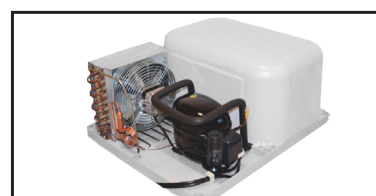
PROFILED HOLDERS

Profiled holders ensure comfort and ease of use.



OPEN DOOR ALARM

The alarm quickly informs us that the door is open too long and protects against increase of temperature inside the chamber.

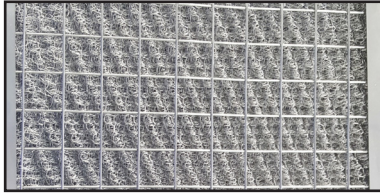


REFRIGERATING UNIT IN THE FORM OF MONOBLOCK

The unit located outside the chamber facilitates access, maintenance and cleaning of refrigerating system.

REFRIGERATORS AND FREEZERS

STANDARD PLUS



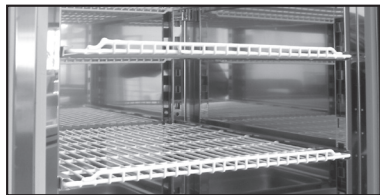
DUST FILTER (OPTION)

The condenser's dust filter separates solid particles from air protecting the condenser.



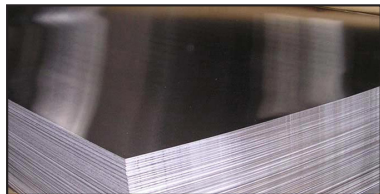
PRO ECOLOGICAL REFRIGERANT R290

It is more productive and concentrated, saves energy consumption and reduces the appliance's noise level.



FRAMES FOR GUIDES

The steel rack for the guides allows changing freely the height of shelves and adjusting the space according to the needs.



AISI 304

The higher standard stainless refrigerators are made of AISI 304 steel.



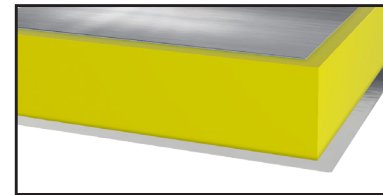
INCREASED CAPACITY

The interior without fan significantly increases the chamber's net capacity, ensures better use of space inside the stainless refrigerator.



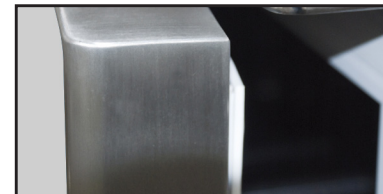
TOUCH PANEL (OPTION)

Touch control panel for increased comfort in use.



INSULATION

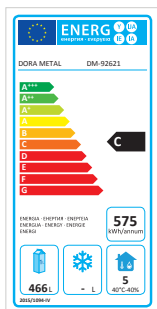
Polyurethane foam of thickness 60 mm ensures efficient insulation and energy saving.



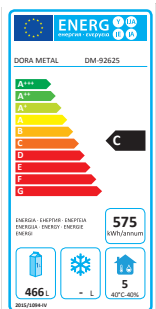
DOOR WITH SELF-CLOSING DEVICES

It is sufficient to touch the door gently so that the hinge closes the door of the stainless refrigerator itself.

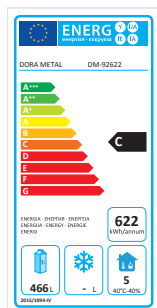
REFRIGERATORS AND FREEZERS STANDARD PLUS



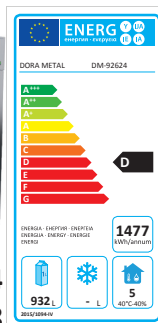
DM-92621
DM-92625
DM-92627



DM-92622



DM-92624
DM-92628



Standards:

- the scope of operating temperatures at the ambient temperature
- of up to +40°C and air relative humidity of up to 40 % (climate class 5)
- automatic defrosting and condensate evaporation
- form of defrosting - hot gas
- fan switch after door opening
- solid door with self-closing device and integrated holder
- opened door alarm
- alarm of temperature increase in the stainless refrigerator
- easy change of direction of door opening
- max. shelf load - 35 kg
- max. load capacity - 150 kg
- recommended refrigerant for remote cooling models: R290

Options:

- interior lighting - LED
- advanced controller with touch panel and LCD display
- condenser's flow filter
- version on casters with brake (2 pcs) - H=2060

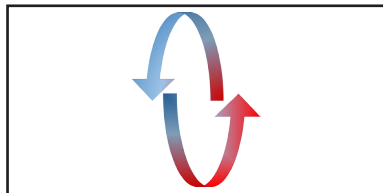
Cooling circuit	Catalog code	Dimensions WxDxH [mm]	Type	Volume [l]	Voltage [V/Hz]	Power[W]	Cooling power[W]	Temp. range [°C]
Built-in cooling	DM-92621	720x821x2040	Refrigerator	610	230/50	270	457	-2...+10
	DM-92622	720x821x2040	Refrigerator with glass door	610	230/50	270	457	+2...+10
	DM-92625	720x821x2040	Refrigerator for bakeries	610	230/50	270	457	+2...+10
	DM-92627	720x821x2040	Freezer	610	230/50	408	567	-14...-21
	DM-92624	1440x821x2040	Refrigerator double	1340	230/50	367	610	-2...+10
	DM-92628	1440x821x2040	Freezer double	1340	230/50	526	735	-14...-21
Remote cooling	DM-92621-BA	720x821x2040	Refrigerator	610	230/50	90	457	-2...+10
	DM-92622-BA	720x821x2040	Refrigerator with glass door	610	230/50	90	457	+2...+10
	DM-92625-BA	720x821x2040	Refrigerator for bakeries	610	230/50	90	457	+2...+10
	DM-92627-BA	720x821x2040	Freezer	610	230/50	90	567	-14...-21
	DM-92624-BA	1440x821x2040	Refrigerator double	1340	230/50	90	610	-2...+10
	DM-92628-BA	1440x821x2040	Freezer double	1340	230/50	90	735	-14...-21



NOTES

REFRIGERATORS AND FREEZERS

PREMIUM



FORCED AIR CIRCULATION

The mechanism ensures ideal temperature distribution in the chamber, in addition, forms a curtain preventing escape of cold air.



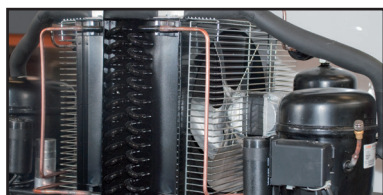
EXTRUDED GUIDES

Extruded side guides for increased hygiene inside the chamber.



SIMPLIFIED CLEANING

All the edges inside the appliance are rounded to facilitate cleaning and protect against dirt accumulation.



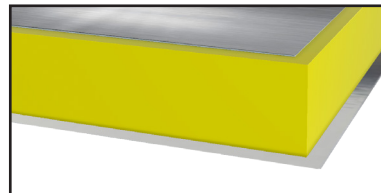
AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle- ensure maintenance free operation of equipment.



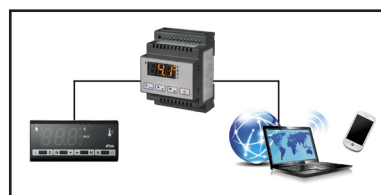
LOW AND HIGH TEMPERATURE ALARM

the appliance informs by acoustic signal and message displayed on the controller that the High Temperature Alarm or Low Temperature Alarm threshold is exceeded.



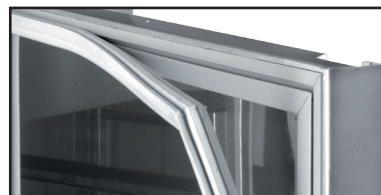
INSULATION

Polyurethane insulation with a density of 40kg/m³ and thickness of 90 mm ensures effective insulation and energy saving.



MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.



SEALS

Easy-to-replace magnetic seals.



PROFILED HOLDERS

Profiled holders ensure comfort and ease of use.



OPEN DOOR ALARM

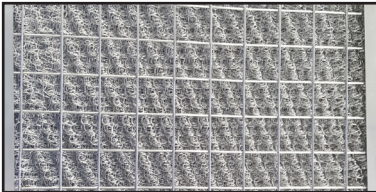
The alarm quickly informs us that the door is open too long and protects against increase of temperature inside the chamber.

REFRIGERATORS AND FREEZERS PREMIUM



REFRIGERATING UNIT IN THE FORM OF MONOBLOCK

The unit located outside the chamber facilitates access, maintenance and cleaning of refrigerating system.



DUST FILTER

The condenser's dust filter separates solid particles from air protecting the condenser.



PRO ECOLOGICAL REFRIGERANT R290

It is more productive and concentrated, saves energy consumption and reduces the appliance's noise level.



TOUCH PANEL

Touch control panel for increased comfort in use.



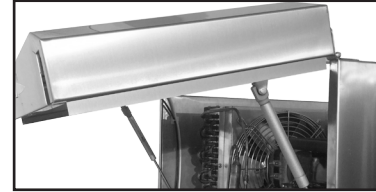
AISI 304

The higher standard stainless refrigerators are made of AISI 304 steel in whole.



FOOT DOOR OPENING (OPTION)

Practical and ergonomic solution used in standard plus stainless refrigerators improves work in the kitchen.



SWING FRONT PANEL

The panes facilitates maintenance of refrigerating unit, cleaning of evaporator and service works.



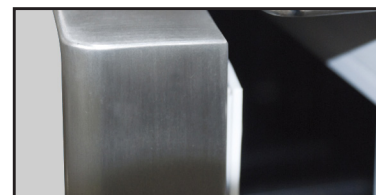
INCREASED CAPACITY

The interior without fan significantly increases the chamber's net capacity, ensures better use of space inside the stainless refrigerator.



LED LIGHTING

The used light is characterised by high reliability which results directly in energy saving and ensures proper illumination of chamber interior.



DOOR WITH SELF-CLOSING DEVICES

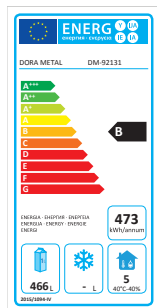
It is sufficient to touch the door gently so that the hinge closes the door of the stainless refrigerator itself.

REFRIGERATORS AND FREEZERS

PREMIUM



DM-92131



Standards:

- refrigerant R290
- made of AISI 304 steel
- the scope of operating temperatures at the ambient temperature
- of up to +40°C and air relative humidity of up to 40 % (climate class 5)
- automatic defrosting and condensate evaporation
- form of defrosting- hot gases
- interiorlighting- LED
- interior designed for containers GN 2/1
- extruded guides for shelves
- condensate discharge system in the bottom
- fan switch after door opening
- optical and acoustic door open alarm
- advanced controller with touch panel and LCD display
- easy change of direction of door opening
- max. shelf load- 30 kg
- max. load capacity- 150 kg
- door lock
- swing control panel

Options:

- version on casters with brake (2 pcs)- H=2085,
- foot pedal for door opening
- refrigerant R134a- for stainless refrigerators
- refrigerant R452a - for stainless freezers
- alarm of temperature increase in the stainless refrigerator



DM-92132



Catalogue Number	Dimensions [mm]	Type of stainless refrigerator	Refrigerant	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Chill. Power[W]	Temp. range [°C]
DM-92131	714x 869x2065	Refrigerator	R290	520	230/50	270	460	-2...+10
DM-92132	714x 869x2065	Refrigerator with glass door	R290	520	230/50	270	460	-2...+10
DM-92137	714x 869x2065	Freezer	R290	520	230/50	410	565	-14...-22

Chamber equipped with 3 grates 2/1 GN



DM-92137



DIGITAL CONTROL

REVERS DOORS

DEFROST

FORCE AIR

AUTO EVAPORATE

CFC FREE

EASY SERVICE

NOTES

SHOCK CHILLER AND FREEZER UNITS

The shock chiller and freezer units are the advanced chilling appliances for quick chilling and freezing of dishes just after their preparations. The units can be used in facilities where the previously chilled dishes are heated and served to clients.

In accordance with the regulations the dishes must be chilled within the time limit not exceeding 90 minutes. The chillers can chill the dish to the temperature of +3°C within the mentioned time limit. The units with shock freezing function allow additionally freezing the dish to the temperature of -18°C within up to 270 minutes.

Why is the quick chilling process so important and needed? The traditional chilling in the appliances takes several hours at least. During that time the bacteria develop in the products in an uncontrolled manner. When preparing dishes the chilling time should be reduced to the minimum. This allows storing foodstuffs for a long period of time without losing their taste qualities.

Where is the core of the issue?

The shock freezer makes the liquids turn into micro-crystals which contrary to macro-crystals do not damage cellular structures and maintain right consistency after defrosting. During the traditional chilling the dishes as a result of drying and evaporation lose about 6 %, and even 8% of their weight, and are deprived of natural moisture, flavour or taste. The shock chilling reduces evaporation by about 2-3%.



Freezing

from +90°C to -18°C in 270 minutes

Chilling

from +90°C to +3°C in 90 minutes

The interior can be adapted

to the other oven models after the individual consultation

UV lamp (option)

for even better protection against bacteria

The product probe

used in the shock chillers is connected with the controller for the control of the whole process

High performance

of chilled products per one cycle - even up to 75kg in the chiller DM-S

COOK & CHILL

Quicker freezing

Dora Metal is the first Polish manufacturer of chillers in Poland. The first chillers we made were presented at Eurogastro 2001.

The traditional chilling of hot dishes designed for further storing under chilling conditions takes usually several hours and the process is often carried out in a room open for general use where the foodstuffs can be easily contaminated.

The optimum solution is to organise the kitchen operation according to the "Cook&Chill" technology in such a situation

This consists in preparation of high quality meals or semi-products through high temperature heat treatment and their quick chilling (from 90 to 3°C within 90 minutes!!!) to avoid development of bacteria. The foodstuff prepared in this manner can be stored for several days depending on the selected production method. Just before serving the foodstuff should be regenerated at the temperature of 65°C. This reduces the order processing time (a dish in 5 minutes!!!). It is worth underlining that the dishes prepared in this manner, in addition to guarantee of freshness, do not lose taste qualities.

This method is suitable for each type of kitchen, both, for small facilities and for large chains of restaurants, canteens or catering establishments. It significantly increases effectiveness of prepared dishes.

Prepare in the oven

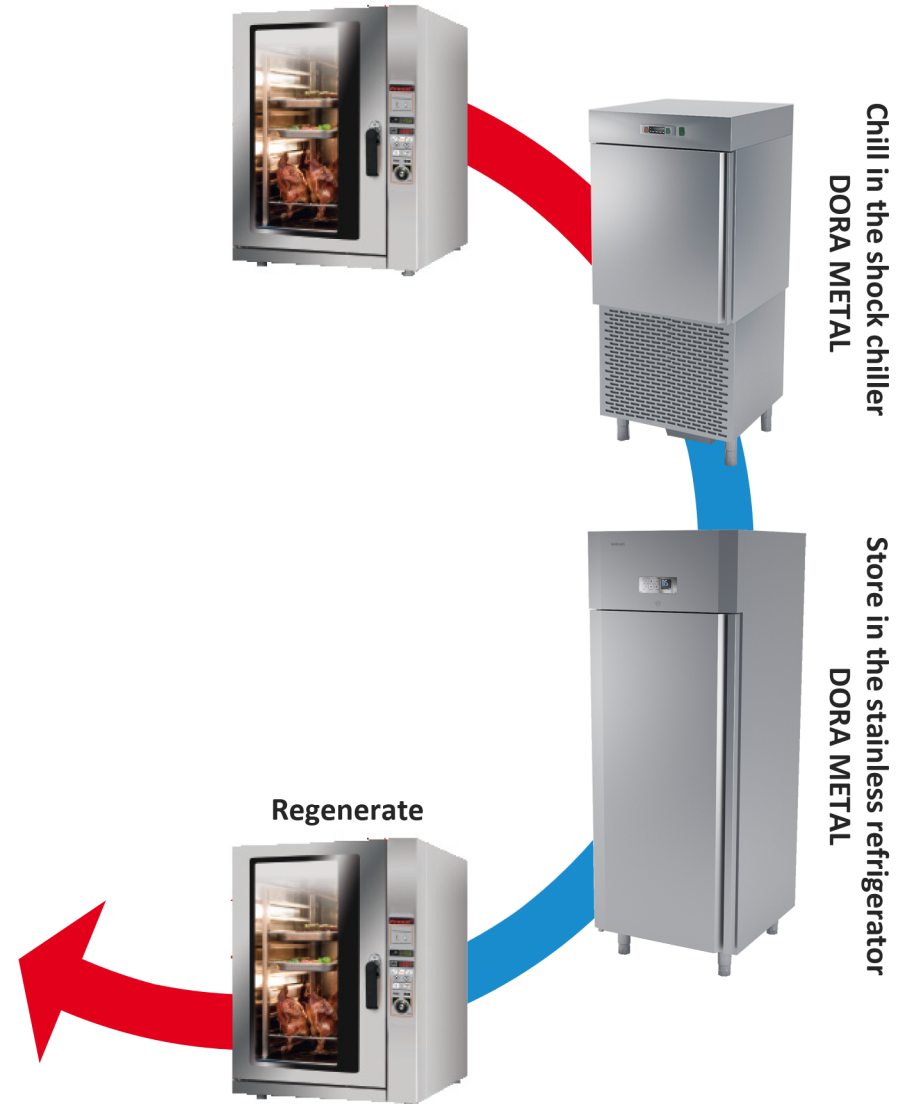


Chill in the shock chiller
DORA METAL



Store in the stainless refrigerator
DORA METAL

Regenerate



SHOCK CHILLERS



DM-S-95203



DM-S-95205



DM-S-95206

Standards:

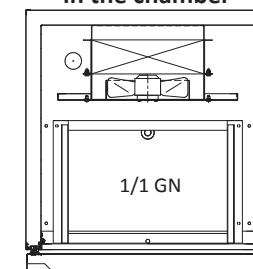
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- DM-S-95205:** AS board
- P** - transverse arrangement of containers 1/1 GN
- fixed rack

Options:

- UV lamp (except 3x and 5x GN)
- BS board
- customization options for individual consultation**

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]	Chilling Time
DM-S-95203	760x800x850	3 x 1/1 GN h=40 mm or trays 400x600x20 [mm]	230/50	615	10	from +90°C to +3°C in 90 minutes
DM-S-95205	1325x700x850 1325x800x850	5 x 1/1 GN h=40 mm or trays 400x600x20 [mm]		1570	20	
DM-S-95206	760x800x1600	6x1/1 GN h=40 mm or trays 400x600x20 [mm]		1570	25	

Arrangement of containers in the chamber



P - Transverse arrangement of containers

SHOCK CHILLERS



DM-S-95210



DM-S-95220



DM-S-95221

Standards:

- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- DM-S-95205:** AS board
- P** - transverse arrangement of containers 1/1 GN
- fixed rack
- DM-S-95221:**
 - D*** - transverse arrangement of containers 1/1 GN compatible with DM-S-3456 trolley

Options:

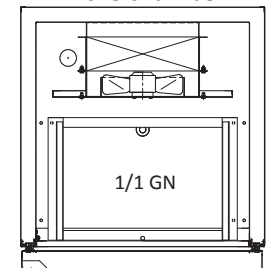
- UV lamp (except 3x and 5x GN)
- customization options for individual consultation**

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]	Chilling Time
DM-S-95210	760x800x1850	10x1/1 GN h=40 mm or trays 400x600x20 [mm]	400/50	2300	36	from +90°C to +3°C in 90 minutes
DM-S-95220	800x930x2340	20x1/1 GN h=40 mm or trays 400x600x20 [mm]		1895	72	
DM-S-95221	800x930x2500	20x1/1 GN h=40 mm		1895	72	

NOVELTY

In models on this page it is used advanced electronic starting system. This system enables soft start of compressor's engine – it extends its durability, reduces noise level and improves general working conditions. All of this will increase reliability and comfort of use of our appliances.

Arrangement of containers in the chamber



P - Transverse arrangement of containers

SHOCK CHILLER-FREEZER UNITS



DM-S-95103



DM-S-95105



DM-S-95106

Standards:

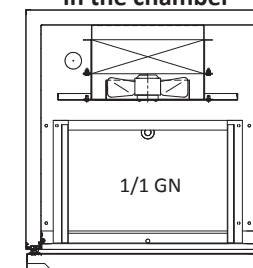
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- **DM-S-95105:** AS board
- **P** - transverse arrangement of containers 1/1 GN
- fixed rack

Options:

- UV lamp (except 3x or 5x GN)
- **DM-S-95105:** BS board
- **customization options for individual consultation**

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]		Chilling Time
					Chill.	Freez.	
DM-S-95103	760x800x850	3 x 1/1 GN h=40 mm or trays 400x600x20 [mm]	230/50	615	10	8	from +90°C to +3°C in 90 minutes from +90°C to -18°C in 270 minutes
DM-S-95105	1325x700x850 1325x800x850	5 x 1/1 GN h=40 mm or trays 400x600x20 [mm]		1200	20	15	
DM-S-95106	760x800x1600	6x1/1 GN h=40 mm or trays 400x600x20 [mm]		1544	30	20	

Arrangement of containers in the chamber



P - Transverse arrangement of containers

SHOCK CHILLER-FREEZER UNITS



DM-S-95110



DM-S-95120



DM-S-95121

Standards:

- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- P** - transverse arrangement of containers 1/1 GN
- fixed rack
- DM-S-95121:**
 - D*** - transverse arrangement of containers 1/1 GN compatible with DM-S-3456 trolley

Options:

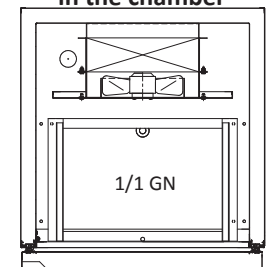
- UV lamp (except 3x and 5x GN)
- customization options for individual consultation**

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]		Chilling Time
					Chill.	Freez.	
DM-S-95110	760x800x1850	10x1/1 GN h=40 mm or trays 400x600x20 [mm]	400/50	1761	35	30	from +90°C to +3°C in 90 minutes from +90°C to -18°C in 270 minutes
DM-S-95120	800x930x2340	20x1/1 GN h=40 mm or trays 400x600x20 [mm]		3126	75	70	
DM-S-95121	800x930x2500	20x1/1 GN h=40 mm		3126	75	70	

NOVELTY

In models on this page it is used advanced electronic starting system. This system enables soft start of compressor's engine – it extends its durability, reduces noise level and improves general working conditions. All of this will increase reliability and comfort of use of our appliances.

Arrangement of containers in the chamber



P - Transverse arrangement of containers

SHOCK CHILLERS

COMPACT



DM-S-95207



DM-S-95211



DM-S-95220 Compact

Standards:

- W - longitudinal arrangement of containers 1/1 GN
- fixed rack
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

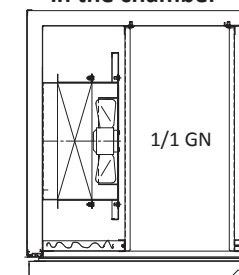
- UV lamp

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]	Chilling Time
DM-S-95207	760x800x1600	7x1/1 GN h=40 mm	230/50	1570	25	from +90°C to +3°C in 90 minutes
DM-S-95211	760x800x1850	11x1/1 GN h=40 mm	400/50	2300	36	
DM-S-95220 Compact	700x800x2310	20x1/1 GN h=40 mm		1895	72	

NOVELTY

In DM-S-95211 and DM-S-95220 Compact model it is used advanced electronic starting system. This system enables soft start of compressor's engine – it extends its durability, reduces noise level and improves general working conditions. All of this will increase reliability and comfort of use of our appliances.

Arrangement of containers in the chamber



W - longitudinal arrangement of containers



SHOCK CHILLER-FREEZER UNITS COMPACT



DM-S-95107



DM-S-95111



DM-S-95120 Compact

Standards:

- W - longitudinal arrangement of containers 1/1 GN
- fixed rack
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

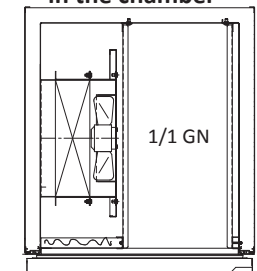
- UV lamp

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Efficiency [kg/cycle]		Chilling Time
					Chill.	Freez.	
DM-S-95107	760x800x1600	7x1/1 GN h=40 mm	230/50	1544	30	20	from +90°C to +3°C in 90 minutes from +90°C to -18°C in 270 minutes
DM-S-95111	760x800x1850	11x1/1 GN h=40 mm	400/50	1761	35	30	
DM-S-95120 Compact	700x800x2220	20x1/1 GN h=40 mm		1761	55	50	

NOVELTY

In DM-S-95111 and DM-S-95120 Compact model it is used advanced electronic starting system. This system enables soft start of compressor's engine – it extends its durability, reduces noise level and improves general working conditions. All of this will increase reliability and comfort of use of our appliances.

Arrangement of containers in the chamber



W - longitudinal arrangement of containers



EXTRA EQUIPMENT*



DM-S-3456

Catalogue Number	Name	Dimensions [mm]	Notes
DM-S-3456	Trolley-racking for 1/1 GN containers	690x720x1860 (20x1/1GN)	DM-S-3456 is compatible with shock chillers DM-S-95221 and shock chiller-freezer units DM-S-95121

*Accessories for shock chillers and chiller-freezer units

NOTES

REFRIGERATED BANQUETING CARTS

ALWAYS ON TIME...

store previously prepared dishes in ideal conditions and serve them on time.

Dora Metal catering equipment is an ideal offer for those who expect the highest quality and reliable solutions. The sophisticated design of products, perfect finish and attention to details ensure comfortable service of banquets, conferences or family celebrations and make the stored dishes remain appetising and fresh for a long period of time.

Electronic controller

for temperature setup with ECO function for energy saving

Innovative design

in every detail

Construction

made of high-grade stainless steel

Modern chilling system

Effective thermal insulation

Capacity

11 levels 2/1 GN or grates in every chamber

Exceptional mobility

on big swivel castors



REFRIGERATED BANQUETING CARTS



DM-S-94081



DM-S-94082

Standards:

- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- each chamber suitable for placing 2/1 GN grates at 11 tiers

The product is designed for indoor operation and travel on even surfaces; overcome thresholds and recesses slowly and with extreme caution

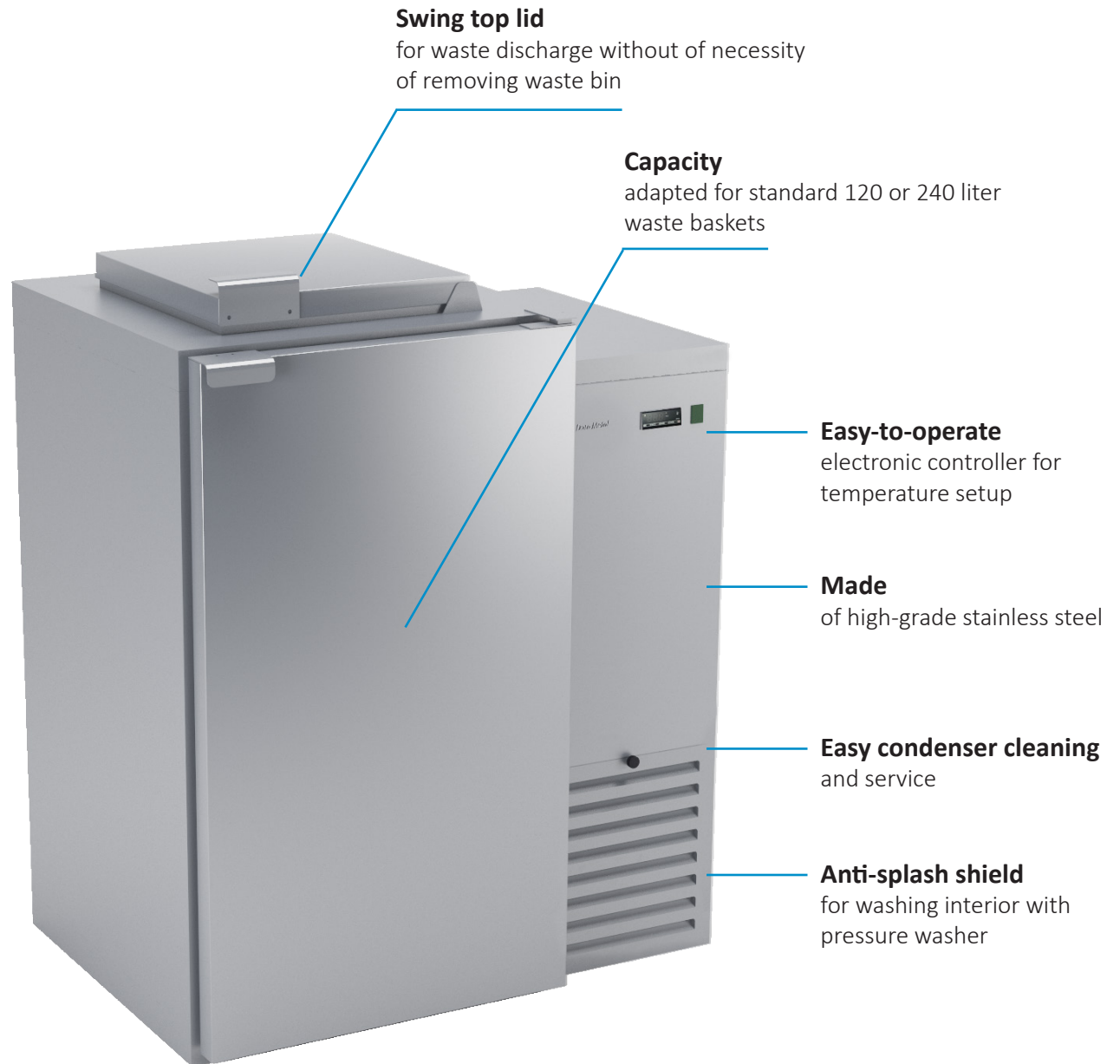
Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
DM-S-94081	1590x865x1955	2x500	230/50	710	+1...+8
DM-S-94082	890x865x1955	500	230/50	510	+1...+8

WASTE CHILLERS

We have ended up with unpleasant odours in the kitchen connected with storage of organic waste.

Waste according to the recent instructions issued by Sanepid (the Sanitarian and Epidemiological Inspection) the use of colloidal mills is forbidden- in such a case the waste chillers constitute an ideal alternative.

Additionally, the restaurants owners are required to have a separate refrigerated room for waste storage. The waste chillers are designed for storage of any organic waste arisen in the kitchen. Till the final disposal the waste should be chilled in the chillers and kept in the chilling conditions. This stops development of bacteria, prevents their decomposition which causes unpleasant odours (in particular, in summer). The waste chillers are necessary for maintenance of proper hygiene.



WASTE CHILLERS



BLOD-1120
BLO-1120 (photo)



BLOD-2120
BLO-2120 (photo)



BLOD-3120
BLO-3120 (photo)

Standards:

- the body made of stainless polished sheets
- the fronts of doors made of stainless ground sheets
- the chamber is adjusted (depending on a model) to waste containers of the capacity of 120l or 240l
- the magnetic seal of doors and covers is easy to replace
- bottom is made with insulation (BLOD)
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

Options:

- door with bumper strips
- door with latches without refrigerating unit with connection to the central compressor station

NOTE: Recommended refrigerant R134a.

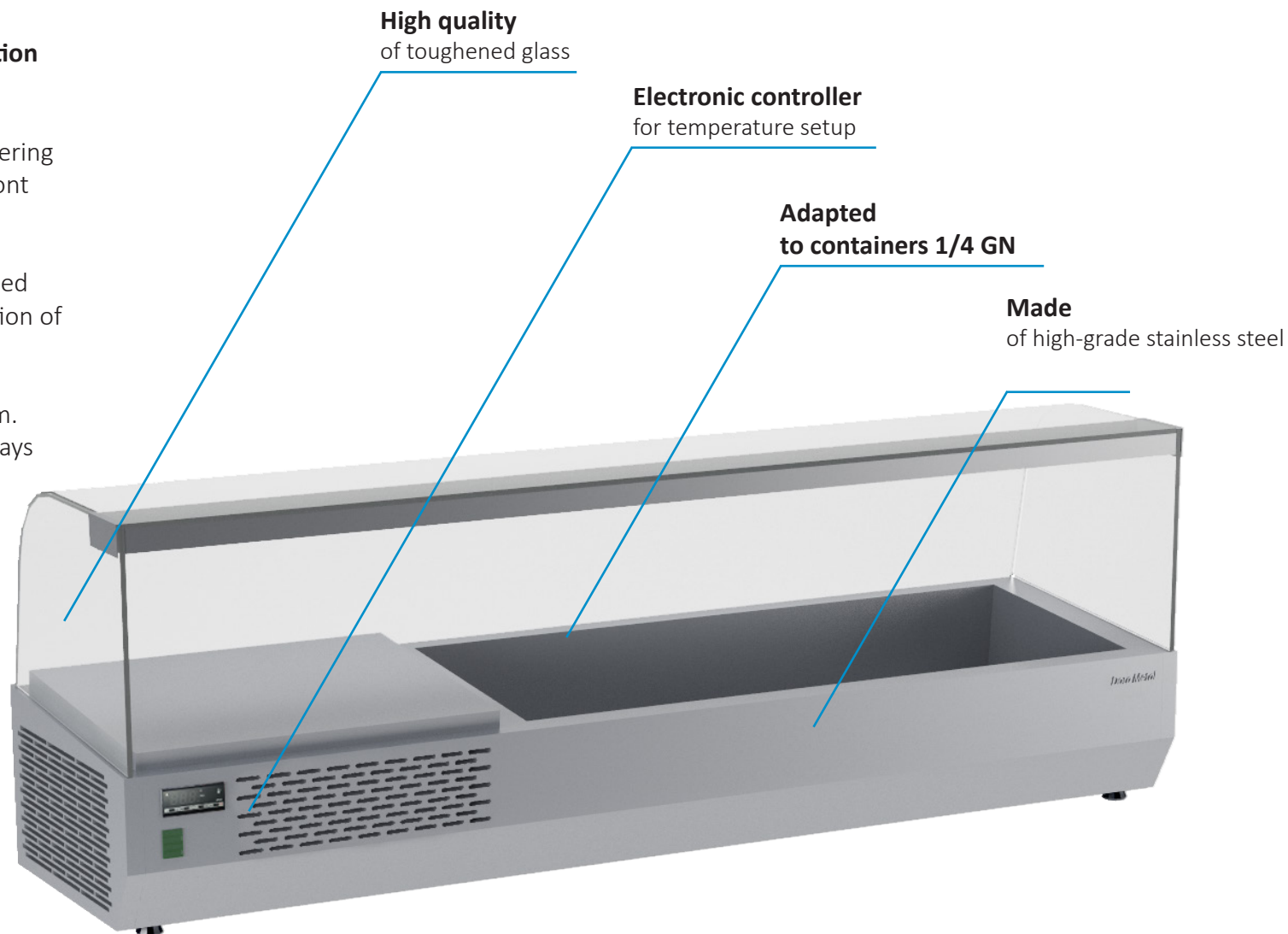
Chamber bottom	Catalogue Number	Dimensions [mm]	Chamber Capacity	Voltage [V/Hz]	Power [W]	Temp. range [°C]
isolated	BLOD-1120	980x716x1176	1x120 l	230/50	520	+2 ...+15
	BLOD-2120	1630x716x1176	2x120 l		520	
	BLOD-3120	2280x716x1176	3x120 l		730	
	BLOD-1240	1080x866x1346	1x240 l	230/50	520	+2 ...+15
	BLOD-2240	1830x866x1346	2x240 l		730	
	BLOD-3240	2580x866x1346	3x240 l		730	
non-isolated	BLO-1120	980x716x1116	1x120 l	230/50	520	+2 ...+15
	BLO-2120	1630x716x1116	2x120 l		520	
	BLO-3120	2280x716x1116	3x120 l		730	
	BLO-1240	1080x866x1286	1x240 l	230/50	520	+2 ...+15
	BLO-2240	1830x866x1286	2x240 l		730	
	BLO-3240	2580x866x1286	3x240 l		730	

REFRIGERATED OVERSHELF

Ergonomics, time and comfort of work in the kitchen, connected with presentation of products.

The refrigerated overshef is necessary in catering facilities where the dishes are prepared in front of the consumer.

The rounded display unit made of safe toughed glass can be used for the optimum presentation of products used for preparation of dishes. The overshef allows displaying the products in containers 1/4 GN with a height of 150 mm. The products will be fresh for longer and always at hand, the presentation is the additional advantage.



REFRIGERATED OVERSHELF



DM-94050.5

Standards:

- working temperature range in ambient temperature to +25°C and in relative dampness of air to 45%
- product without GN containers
- the overshelf DM-94050.6 is adapted to be installed on the product -DM-94051
- the overshelf DM-94050.9 is adapted to be installed on the product -DM-94049

Options:

- lightning

Catalogue Number	Dimensions [mm]	Chamber Capacity [l]	Voltage [V/Hz]	Power [W]	Temp. range [°C]
DM 94050.5	1320x350x453	5x1/4 GN h=150 mm	230/50	200	+2 ...+8
DM 94050.6	1470x350x453	6x1/4 GN h=150 mm	230/50	200	+2 ...+8
DM 94050.8	1820x350x453	8x1/4 GN h=150 mm	230/50	200	+2 ...+8
DM 94050.9	1970x350x453	9x1/4 GN h=150 mm	230/50	200	+2 ...+8

TABLE OF PRICE SURCHARGES

TABLE OF PRICE SURCHARGES
UNDERCOUNTER REFRIGERATORS AND FREEZERS

Name
Lock in the door in undercounter freezers and refrigerators [price applies to one module (0)]
Wheels (set of 4, including 2 with brakes) for 2- and 3-chamber undercounter refrigerators and freezers
Runners for undercounter freezers and refrigerators 1 set (1R, 1L)
Plasticized grate 1/1 GN
Plasticized grate 2/3 GN
Light inside the chamber in the undercounter refrigerators with glazed door
Separator for saladette units l=530 mm
Light in the refrigerated overshelf DM-94050

TABLE OF CAPACITY FOR REFRIGERATING
AND FREEZING COUNTERS

Container depth	Counters with compressor on side		Counters with compressor at the bottom	
	GN 1/1 Counters depth. 700	GN 2/3 Counters depth. 600	GN 1/1 Counters depth. 700	GN 2/3 Counters depth. 600
40mm	9		6	
65mm	5		3	
100mm	4		3	
150mm	3		2	
200mm	2		1+1 container H100mm	

TABLE OF PRICE SURCHARGES - UNDERCOUNTER REFRIGERATORS AND FREEZERS
DRAWER MODULES






	Name
	The use of one module (1) (one drawer) in the place of one door module (0) in the undercounter refrigerators
	The use of one module (2) (two drawers) in the place of one door module (0) in the undercounter refrigerators
	The use of one module (3) (three drawers) in the place of one door module (0) in the undercounter refrigerators
	The use of one module (1) (one drawer) in the place of one door module (0) in the undercounter freezers
	The use of one module (2) (two drawers) in the place of one door module (0) in the undercounter freezers

TABLE OF PRICE SURCHARGES
REFRIGERATORS AND FREEZERS

Name
Automatic door lock (applies to upright freezers and refrigerators)
Runners for upright freezers and refrigerators 1 set (1R, 1L)
Plasticized grate 2/1 GN
Plasticized grate 470x510 (mm)
Slatted shelf for upright freezers and refrigerators
Light inside the chamber in the upright freezer with glazed door 500 l and 700 l
Light inside the chamber in the upright freezer with glazed door 1400 l
non-insulated vertical partition (applies to upright freezers and refrigerators)

TABLE OF PRICE SURCHARGES
SHOCK CHILLERS

Name
UV lamp

The manufacturer reserves the right to introduce structural modifications and prices due to product modernisation.

Scan and download:

- Instruction manuals
- Energy labels
- Cleaning and maintenance instructions
- Certificates






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