



# Chilling equipment catalog



**MADE IN EU**

**30**years  
of experience





# TABLE OF CONTENTS

1/2021

## CHILLING EQUIPMENT

8

|  |    |
|--|----|
| TECHNICAL DESCRIPTION                                    | 8  |
| UNDERCOUNTER REFRIGERATORS                               | 13 |
| UNDERCOUNTER REFRIGERATORS WITHOUT UNIT                  | 14 |
| UNDERCOUNTER REFRIGERATORS WITH SINK                     | 15 |
| UNDERCOUNTER REFRIGERATORS                               | 16 |
| UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS              | 17 |
| UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS WITHOUT UNIT | 18 |
| UNDERCOUNTER REFRIGERATORS WITH GLASS DOORS WITH SINK    | 19 |
| UNDERCOUNTER FREEZERS                                    | 20 |
| UNDERCOUNTER FREEZERS WITHOUT UNIT                       | 22 |
| UNDERCOUNTER REFRIGERATORS FOR BAKERIES                  | 23 |
| UNDERCOUNTER REFRIGERATORS FOR BAKERIES WITHOUT UNIT     | 24 |
| REFRIGERATED PIZZA PREPARATION TABLES                    | 26 |
| CHILLING BASES   | 28 |
| SALADETTE UNITS  | 30 |
| STAINLESS REFRIGERATORS AND FREEZERS                     | 32 |
| STAINLESS STEEL UPRIGHT REFRIGERATORS                    | 36 |
| STAINLESS STEEL UPRIGHT REFRIGERATORS WITH GLASS DOORS   | 37 |
| STAINLESS STEEL UPRIGHT FREEZERS                         | 38 |
| STAINLESS STEEL UPRIGHT REFRIGERATOR-FREEZER UNITS       | 39 |
| UPRIGHT REFRIGERATORS FOR BAKERIES                       | 39 |
| STAINLESS REFRIGERATORS AND FREEZERS STANDARD PLUS       | 40 |
| STAINLESS REFRIGERATORS AND FREEZERS PREMIUM             | 44 |
| SHOCK CHILLERS AND FREEZERS                              | 48 |
| SHOCK CHILLERS   | 50 |
| SHOCK CHILLER-FREEZER UNITS                              | 52 |
| SHOCK CHILLERS COMPACT                                   | 54 |
| SHOCK CHILLER-FREEZER UNITS COMPACT                      | 55 |
| EXTRA EQUIPMENT  | 56 |
| REFRIGERATED BANQUETING CARTS                            | 58 |
| WASTE CHILLERS   | 60 |
| REFRIGERATED OVERSHELF                                   | 62 |
| TABLE OF PRICE SURCHARGES                                | 64 |

# 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/m<sup>3</sup> CFC free and energy saving polyurethane foam insulation.

## FORCED AIR

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



PROECOLOGICAL REFRIGERANT R290 AND R455

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.

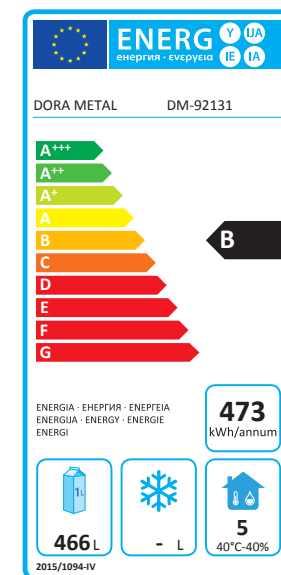
## REVERS DOORS

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



catalog code

energy class

yearly energy consumption

climatic class

temperature and relative humidity for particular climatic class

volume of refrigerator part

volume of freezing part

# 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 000m<sup>2</sup> 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 5 (40°C at relative humidity of 40%), some models in 4 climate class (maximum temperature of 32°C and air humidity not higher than 55%)

## 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 (except models with glass doors)

## Capacity

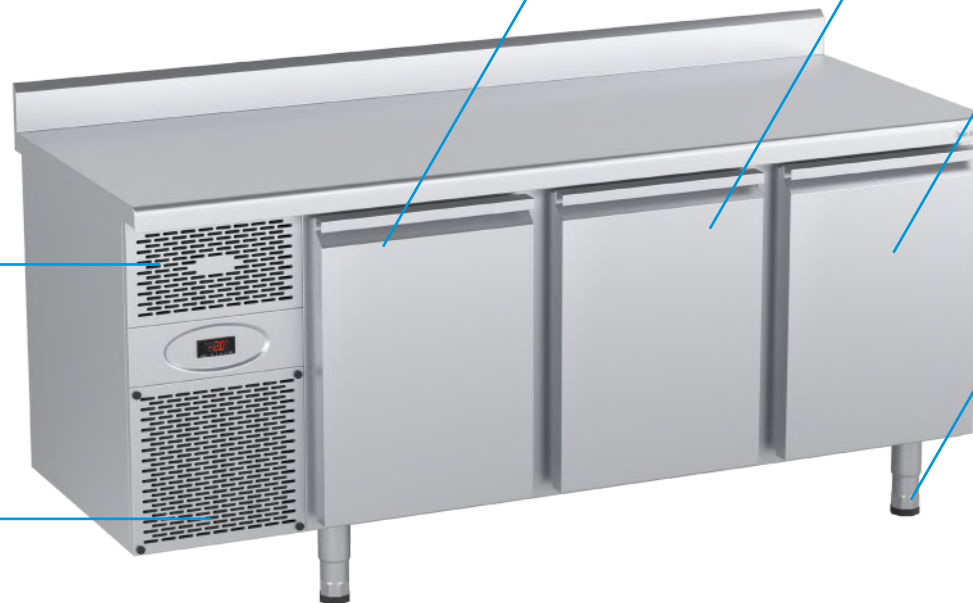
the load capacity of a single chamber is as much as 50 kg

## Over extension

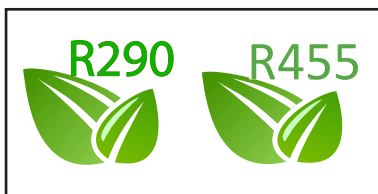
the drawers on guides allow easy placement of containers GN in the refrigerating chamber

## 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



## ECOLOGICAL REFRIGERANTS (R290 – standard, R455A – option)

New ecological refrigerants are more efficient. It allows to reduce Energy consumption and noise level.



## 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.



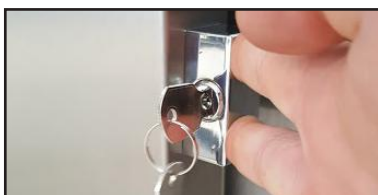
## PROFILED HOLDERS

Profiled holders ensure comfort and ease of use.



## HIGH QUALITY STEEL

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



## LOCK (OPTION)

The lock can be installed in undercounter refrigerators and freezers.



## 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.



## 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



## SEALS

Easy-to-replace magnetic seals.



## LED LIGHTING (OPTION)

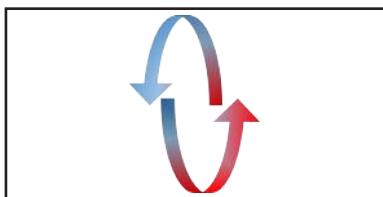
The LED lighting is characterised by high reliability, low energy consumption and exceptionally attractive, modern appearance. Option available in some models.



## AUTOMATIC CONDENSATE EVAPORATION

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

# 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



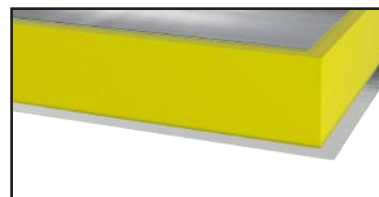
## TOUCH CONTROL PANEL

Touch control panel with automatic ECO function and sealing in IP65 standard. Energy consumption is optimized by proper management of compressor work and fans in cooling system.



## DUST FILTER

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



## INSULATION

Polyurethane insulation with a density of  $40\text{kg/m}^3$  and thickness of 50 mm ensures effective insulation and energy saving. Insulation in chilling bases is 40mm.



## POSSIBLE CHANGE OF DIRECTION OF DOOR OPENING

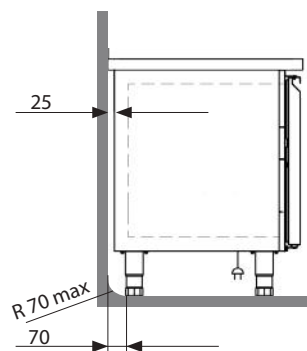
The design allows changing the direction of the door opening so that the product can be adapted to own specific requirements.



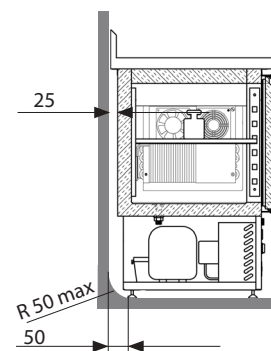
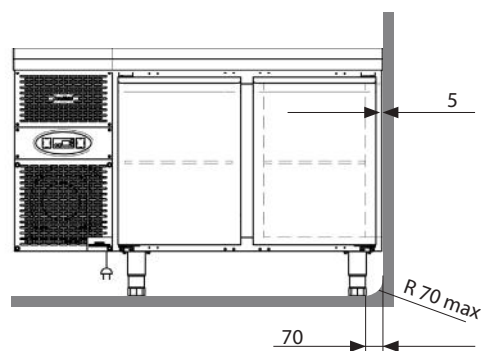
## MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.

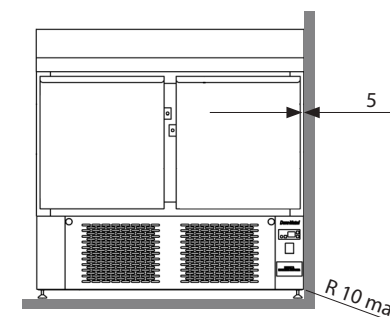
## THE LOCATION OF FEET IN REFRIGERATORS AND FREEZERS – ADJUSTED TO FLOOR RADIUS



Appliances with side engine compartment

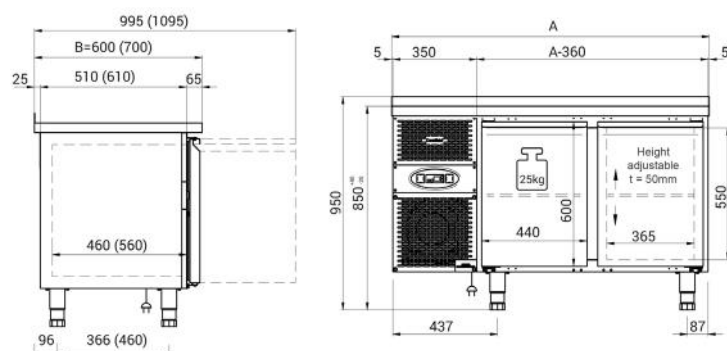


Appliances with engine compartment in the base

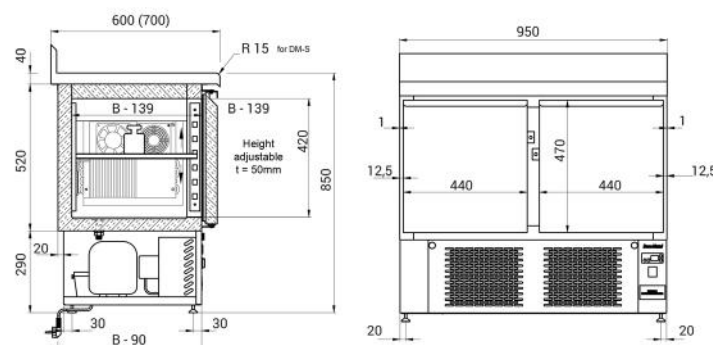


# ADDITIONAL INFORMATIONS

## Functional dimensions of undercounter refrigerators and freezers


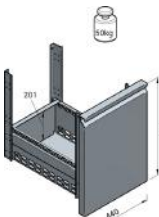
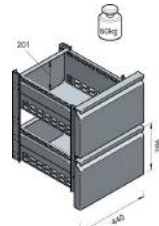



Appliances with side engine compartment



Appliances with engine compartment in the base

## Types of modules used in refrigerators and freezers

|  | Module   | Refrigerated counters   |   | Refrigerated counters for bakeries | Freezed counters  |
|--|--|---|---|------------------------------------|---|
|  |  | B=600   | B=700   | B=800                              | B=700   |
|    | <b>Module (0)</b><br><br>Solid door  | Container or grate 2/3 GN   | Container or grate 1/1 GN   | Bakery trays 400x600               | Container or grate 1/1 GN   |
|   | <b>Module (1)</b><br><br>One perforated drawer recommended for storing bottles or placing GN container   | Container 2/3 GN h=200mm (h=100mm for counters with engine room in the bottom)  | Container 1/1 GN h=200mm (h=100mm for counters with engine room in the bottom)  | -                                  | Container 1/1 GN h=200mm  |
|  | <b>Module (2)</b><br><br>Two perforated drawers, each suitable for GN container  | Upper drawer-container 2/3 GN h=100mm<br><br>Bottom drawer-container 2/3 GN h=200mm (h=100mm for counters with engine room in the bottom) | Upper drawer-container 1/1 GN h=100mm<br><br>Bottom drawer-container 1/1 GN h=200mm (h=100mm for counters with engine room in the bottom) | -                                  | Upper drawer-container 1/1 GN h=100mm<br><br>Bottom drawer-container 1/1 GN h=200mm |
|  | <b>Module (3)</b><br><br>Three perforated drawers, each suitable for GN container (module available only in products with engine room on side) | Containers 2/3 GN h=100mm   | Containers 1/1 GN h=100mm   | -                                  | -   |

# 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 5 (40°C at relative humidity of 40%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption

## Options:

- **module (1), (2), (3)** – for DM-94002, DM-S-94002, DM-94003, DM-S-94003, DM-94004, DM-S-94004
- **module (1), (2)** – for DM-94044, DM-S-94044
- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels) – for DM-94002, DM-S-94002, DM-94003, DM-S-94003, DM-94004, DM-S-94004
- UV-C lamp for disinfection of air in chamber
- monitoring

|   |   | Catalogue Number   | Dimensions [mm]                              | Chamber Capacity [l]   | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|---|---|--------------------|--|------------------------|----------------|-----------|------------------|
|   |    | DM-94002.0.0       | 1325x600x850                                 | 2x95                   | 230/50         | 297       | -2...+10         |
|   |    | DM-94003.0.0.0     | 1325x700x850<br>1825x600x850<br>1825x700x850 | 2x110<br>3x95<br>3x110 | 230/50         | 297       | -2...+10         |
|   |  | DM-94004.0.0.0.0   | 2325x600x850<br>2325x700x850                 | 4x95<br>4x110          | 230/50         | 297       | -2...+10         |
|   |  | DM-94044.0.0       | 950x600x850<br>950x700x850                   | 2x65<br>2x85           | 230/50         | 297       | -2...+10         |
|  |  | DM-S-94002.0.0     | 1325x600x850                                 | 2x95                   | 230/50         | 297       | -2...+10         |
|   |  | DM-S-94003.0.0.0   | 1325x700x850<br>1825x600x850<br>1825x700x850 | 2x110<br>3x95<br>3x110 | 230/50         | 297       | -2...+10         |
|   |  | DM-S-94004.0.0.0.0 | 2325x600x850<br>2325x700x850                 | 4x95<br>4x110          | 230/50         | 297       | -2...+10         |
|   |  | DM-S-94044.0.0     | 950x600x850<br>950x700x850                   | 2x65<br>2x85           | 230/50         | 297       | -2...+10         |



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
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 and electronic controller with temperature sensors: stean and chamber. Recommended refrigerant R290.

## Options:

- **module (1), (2), (3)** – for DM-90002, DM-S-90002, DM-90003, DM-S-90003, DM-90004, DM-S-90004
- **module (1), (2)** – for DM-90044, DM-S-90044
- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels) – for DM-90002, DM-S-90002, DM-90003, DM-S-90003, DM-90004, DM-S-90004
- UV-C lamp for disinfection of air in chamber

|  |  | 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-90044.0.0       | 1625x700x850    | 3x110                | 230/50         | 597       | -2...+10         |
|  |  | DM-S-90002.0.0     | 1125x600x850    | 2x95                 | 230/50         | 597       | -2...+10         |
|  |  | DM-S-90003.0.0.0   | 1125x700x850    | 2x110                | 230/50         | 597       | -2...+10         |
|  |  | DM-S-90004.0.0.0.0 | 1625x600x850    | 3x95                 | 230/50         | 597       | -2...+10         |
|  |  | DM-S-90044.0.0     | 1625x700x850    | 3x110                | 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 5 (40°C at relative humidity of 40%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption

## Options:

- **module (1), (2), (3)** – for DM-91002, DM-S-91002, DM-91003, DM-S-91003, DM-91004, DM-S-91004
- **BS** – flat stainless steel board without anti-splash edge
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- UV-C lamp for disinfection of air in chamber
- monitoring

|   |   | 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     | 1825x600x850<br>1825x700x850 | 3x95<br>3x110        | 230/50         | 470       | -2...+10         |
|   |  | DM-91004.0.0.0.0   | 2325x600x850<br>2325x700x850 | 4x95<br>4x110        | 230/50         | 470       | -2...+10         |
|   |  | DM-S-91002.0.0     | 1325x600x850<br>1325x700x850 | 2x95<br>2x110        | 230/50         | 470       | -2...+10         |
|  |  | DM-S-91003.0.0.0   | 1825x600x850<br>1825x700x850 | 3x95<br>3x110        | 230/50         | 470       | -2...+10         |
|   |  | DM-S-91004.0.0.0.0 | 2325x600x850<br>2325x700x850 | 4x95<br>4x110        | 230/50         | 470       | -2...+10         |
|   |   |                    |                              |                      |                |           |                  |

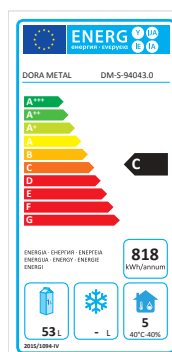




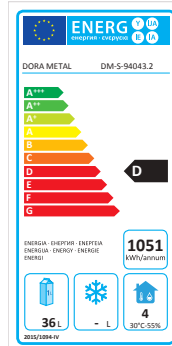
# UNDERCOUNTER REFRIGERATORS



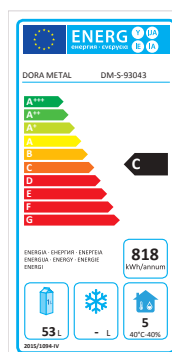
DM-S-94043.0



DM-S-94043.2



DM-S-93043



## Standards:

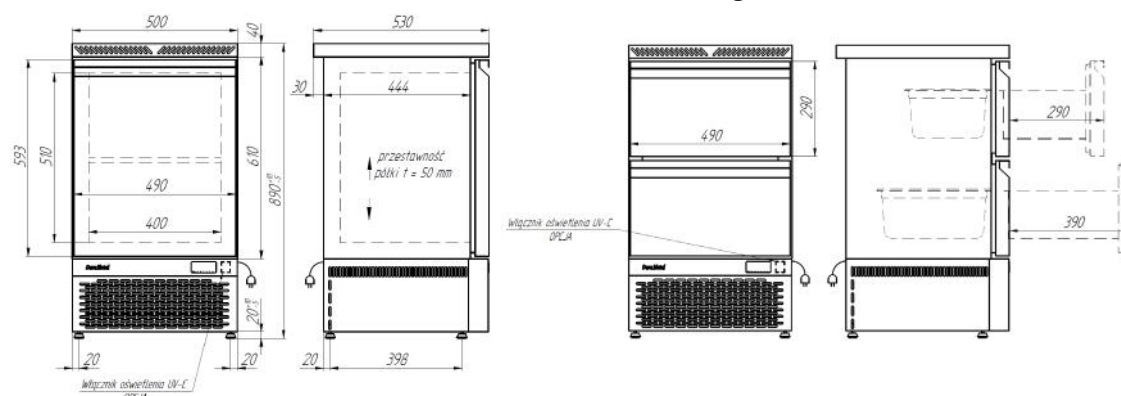
- interior, front of the doors and drawers made of stainless steel
- the units are adapted to operation in climate class 5 (40°C at relative humidity of 40%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- door with self-closing hinge

## Options:

- UV-C lamp for disinfection of air in chamber
- refrigerant R455A

| Catalogue Number   | Dimensions [mm] | Chamber/Drawers Capacity                     | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|--|-----------------|--|----------------|-----------|------------------|
| Undercounter refrigerator with plain doors<br>DM-S-94043.0 | 500x530x890     | 80 l   | 230/50         | 210       | -2 ...+10        |
| Undercounter refrigerator with drawers<br>DM-S-94043.2     | 500x530x890     | top 1/2 GN h=150 mm<br>lower 2/3 GN h=150 mm | 230/50         | 210       | -2 ...+10        |
| Undercounter refrigerator with glass doors<br>DM-S-93043   | 500x530x890     | 80 l   | 230/50         | 210       | +2 ...+10        |

## Functional dimensions of undercounter refrigerators and freezers



# 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:

- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- UV-C lamp for disinfection of air in chamber
- monitoring

|  |  | Catalogue Number | Dimensions [mm]              | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|--|--|------------------|------------------------------|----------------------|----------------|-----------|------------------|
|  |  | DM-94005         | 1325x600x850<br>1325x700x850 | 2x95<br>2x110        | 230/50         | 297       | +2...+10         |
|  |  | DM-94006         | 1825x600x850<br>1825x700x850 | 3x95<br>3x110        | 230/50         | 297       | +2...+10         |
|  |  | DM-94008         | 2325x600x850<br>2325x700x850 | 4x95<br>4x110        | 230/50         | 297       | +2...+10         |
|  |  | DM-S-94005       | 1325x600x850<br>1325x700x850 | 2x95<br>2x110        | 230/50         | 297       | +2...+10         |
|  |  | DM-S-94006       | 1825x600x850<br>1825x700x850 | 3x95<br>3x110        | 230/50         | 297       | +2...+10         |
|  |  | DM-S-94008       | 2325x600x850<br>2325x700x850 | 4x95<br>4x110        | 230/50         | 297       | +2...+10         |
|  |  |                  |                              |                      |                |           |                  |



# 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, erater separator filter, speculum electro -valve, thermostatic expansion valve and electronic controller with temperature sensors: stean and chamber Recommended refrigerant R290.

## Options:

- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- product ready for refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- UV-C lamp for disinfection of air in chamber
- monitoring

|   |   | Catalogue Number | Dimensions [mm]              | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|---|---|------------------|------------------------------|----------------------|----------------|-----------|------------------|
|   |    | DM-90005         | 1125x600x850<br>1125x700x850 | 2x95<br>2x110        | 230/50         | 605       | +2...+10         |
|   |   | DM-90006         | 1625x600x850<br>1625x700x850 | 3x95<br>3x110        | 230/50         | 605       | +2...+10         |
|   |  | DM-90008         | 2125x600x850<br>2125x700x850 | 4x95<br>4x110        | 230/50         | 605       | +2...+10         |
|   |  | DM-S-90005       | 1125x600x850<br>1125x700x850 | 2x95<br>2x110        | 230/50         | 605       | +2...+10         |
|  |  | DM-S-90006       | 1625x600x850<br>1625x700x850 | 3x95<br>3x110        | 230/50         | 605       | +2...+10         |
|   |  | DM-S-90008       | 2125x600x850<br>2125x700x850 | 4x95<br>4x110        | 230/50         | 605       | +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:

- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- UV-C lamp for disinfection of air in chamber
- monitoring

|   |   | Catalogue Number | Dimensions [mm] | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|---|---|------------------|-----------------|----------------------|----------------|-----------|------------------|
|   |   | DM-91005         | 1325x600x850    | 2x95                 | 230/50         | 297       | +2...+10         |
|   |   | DM-91006         | 1325x700x850    | 2x110                | 230/50         | 297       | +2...+10         |
|   |   |                  | 1825x600x850    | 3x95                 |                |           |                  |
|   |   | DM-91008         | 1825x700x850    | 3x110                | 230/50         | 297       | +2...+10         |
|   |   |                  | 2325x600x850    | 4x95                 |                |           |                  |
|  |  | DM-S-91005       | 1325x600x850    | 2x95                 | 230/50         | 297       | +2...+10         |
|   |   | DM-S-91006       | 1325x700x850    | 2x110                | 230/50         | 297       | +2...+10         |
|   |   |                  | 1825x600x850    | 3x95                 |                |           |                  |
|   |   | DM-S-91008       | 1825x700x850    | 3x110                | 230/50         | 297       | +2...+10         |
|   |   |                  | 2325x600x850    | 4x95                 |                |           |                  |
|   |   |                  | 2325x700x850    | 4x110                | 230/50         | 297       | +2...+10         |



# 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 5 (40°C at relative humidity of 40%) except DM-95044, exceedance of recommended temperature can reduce equipment performance and increase energy consumption

## Options:

- **module (1), (2)** – for DM-95002, DM-S-95002, DM-95003, DM-S-95003, DM-95004, DM-S-95004, DM-94044, DM-S-94044
- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels) – for DM-95002, DM-S-95002, DM-95003, DM-S-95003, DM-95004, DM-S-95004
- monitoring

\* the range of temperatures for models with drawer modules [1] or [2] is -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         | 422       | -14...-21*       |
|  |  | DM-95003.0.0.0   | 1825x700x850               | 3x110                    | 230/50         | 442       | -14...-21*       |
|  |  | DM-95044.0.0     | 950x600x850<br>950x700x850 | 2x65<br>2x85             | 230/50         | 511       | -14...-21*       |
|  |  | DM-S-95002.0.0   | 1325x700x850               | 2x110                    | 230/50         | 422       | -14...-21*       |
|  |  | DM-S-95003.0.0.0 | 1825x700x850               | 3x110                    | 230/50         | 442       | -14...-21*       |
|  |  | DM-S-95044.0.0   | 950x600x850<br>950x700x850 | 2x65<br>2x85             | 230/50         | 511       | -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, erater separator filter, speculum electro -valve, thermostatic expansion valve and electronic controller with temperature sensors: stean and chamber.

Recommended refrigerant R290.

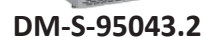
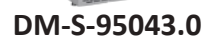
## Options:

- **module (1), (2)** – for DM-90502, DM-S-90502, DM-90503, DM-S-90503
- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels) – for DM-90502, DM-S-90502, DM-90503, DM-S-90503
- monitoring

\* the range of temperatures for models with drawer modules [1] or [2] is -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*       |

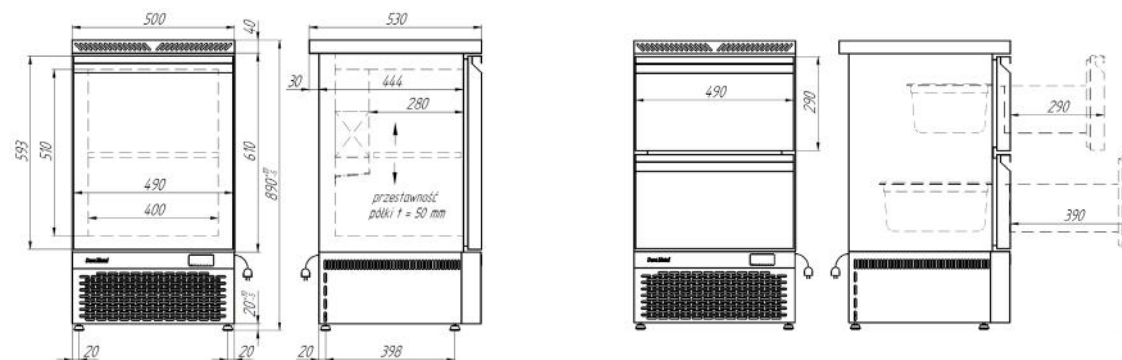




- interior, front of the doors and drawers made of stainless steel
- the units are adapted to operation in climate class 5 (40°C at relative humidity of 40%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption

| Catalogue Number  | Dimensions [mm] | Chamber/Drawers Capacity                           | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|---|-----------------|--|----------------|-----------|------------------|
| Undercounter refrigerator<br>with plain doors<br>DM-S-95043.0 | 500x530x890     | 80 l   | 230/50         | 297       | -14 ...-21       |
| Undercounter refrigerator<br>with drawers<br>DM-S-95043.2     | 500x530x890     | top 1/2 GN<br>h=150 mm<br>lower 2/3 GN<br>h=150 mm | 230/50         | 297       | -14 ...-21       |

### Functional dimensions of undercounter refrigerators and freezers



**DIGITAL  
CONTROL**

## REVERS DOORS

DEFROST

**FORCE  
AIR**

**AUTO  
EVAPORATE**

**CFC  
FREE**

**EASY SERVICE**



# 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 5 (40°C at relative humidity of 40%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption

## Options:

- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- monitoring

|  |  | Catalogue Number | Dimensions [mm] | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|--|--|------------------|-----------------|----------------------|----------------|-----------|------------------|
|  |  | DM-94001         | 1475x800x850    | 2x150                | 230/50         | 297       | +2...+10         |
|  |  | DM-94007         | 2050x800x850    | 3x150                | 230/50         | 297       | +2...+10         |
|  |  | DM-S-94001       | 1475x800x850    | 2x150                | 230/50         | 297       | +2...+10         |
|  |  | DM-S-94007       | 2050x800x850    | 3x150                | 230/50         | 297       | +2...+10         |



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE

# 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 and electronic controller with temperature sensors: steam and chamber.

Recommended refrigerant R290.

## Options:

- **BS** – flat stainless steel board
- **Z** – without board (height without board h=810mm)
- door lock
- condenser filter
- product prepared for refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- monitoring

|  |  | Catalogue Number | Dimensions [mm] | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|--|--|------------------|-----------------|----------------------|----------------|-----------|------------------|
|  |  | DM-90401         | 1275x800x850    | 2x150                | 230/50         | 605       | +2...+10         |
|  |  | DM-90407         | 1850x800x850    | 3x150                | 230/50         | 605       | +2...+10         |
|  |  | DM-S-90401       | 1275x800x850    | 2x150                | 230/50         | 605       | +2...+10         |
|  |  | DM-S-90407       | 1850x800x850    | 3x150                | 230/50         | 605       | +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**  
adapter to operate in climate class 5  
(40°C at relative humidity of 40%)

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

**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)**



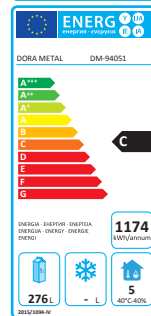
**DM-94048**  
**DM-S-94048 (photo)**



**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 grante; for DM-94049, DM-94051)
- hinge with automatic doorlock
- the units are adapted to operation in climate class 5 (40°C at relative humidity of 40%), 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:

- **BS** – flat stainless steel board
- door lock
- condenser filter
- refrigerant R455A
- back wall cover of counter
- right version (machine engine on right side)
- mobile version (on wheels)
- UV-C lamp for disinfection of air in chambers
- monitoring

| Catalogue Number | Dimensions [mm]   | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|------------------|-------------------|----------------------|----------------|-----------|------------------|
| DM-94042         | 950x700x850/1120  | 2x85                 | 230/50         | 605       | 0 ...+10         |
| DM-S-94042       | 950x700x850/1120  | 2x85                 | 230/50         | 605       | 0 ...+10         |
| DM-94048         | 1475x800x850/1030 | 2x150                | 230/50         | 605       | 0 ...+10         |
| DM-S-94048       | 1475x800x850/1030 | 2x150                | 230/50         | 605       | 0 ...+10         |
| DM-94049         | 1975x800x840/1000 | 2x150                | 230/50         | 605       | 0 ...+10         |
| DM-94051         | 1475x800x840/1000 | 2x150                | 230/50         | 605       | 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.

**Effective thermal**  
insulation made  
of polyurethane foam

**Electronic controller**  
for temperature setup  
with ECO function

**Chilling unit**  
adapted to operation  
in climate class 5

**Designed for cooperation**  
with „TOP” type line products

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



DIGITAL  
CONTROL

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

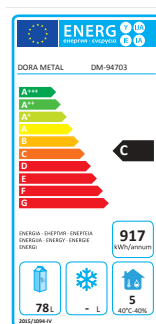
CFC  
FREE

EASY  
SERVICE

# 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 5 (40°C at relative humidity of 40%), 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         | 214       | -2 ...+10        |
|  | DM-94703         | 1600x666x620    | 6x1/1 GN h=100 mm | 230/50         | 214       | -2 ...+10        |



# SALADETTE UNITS

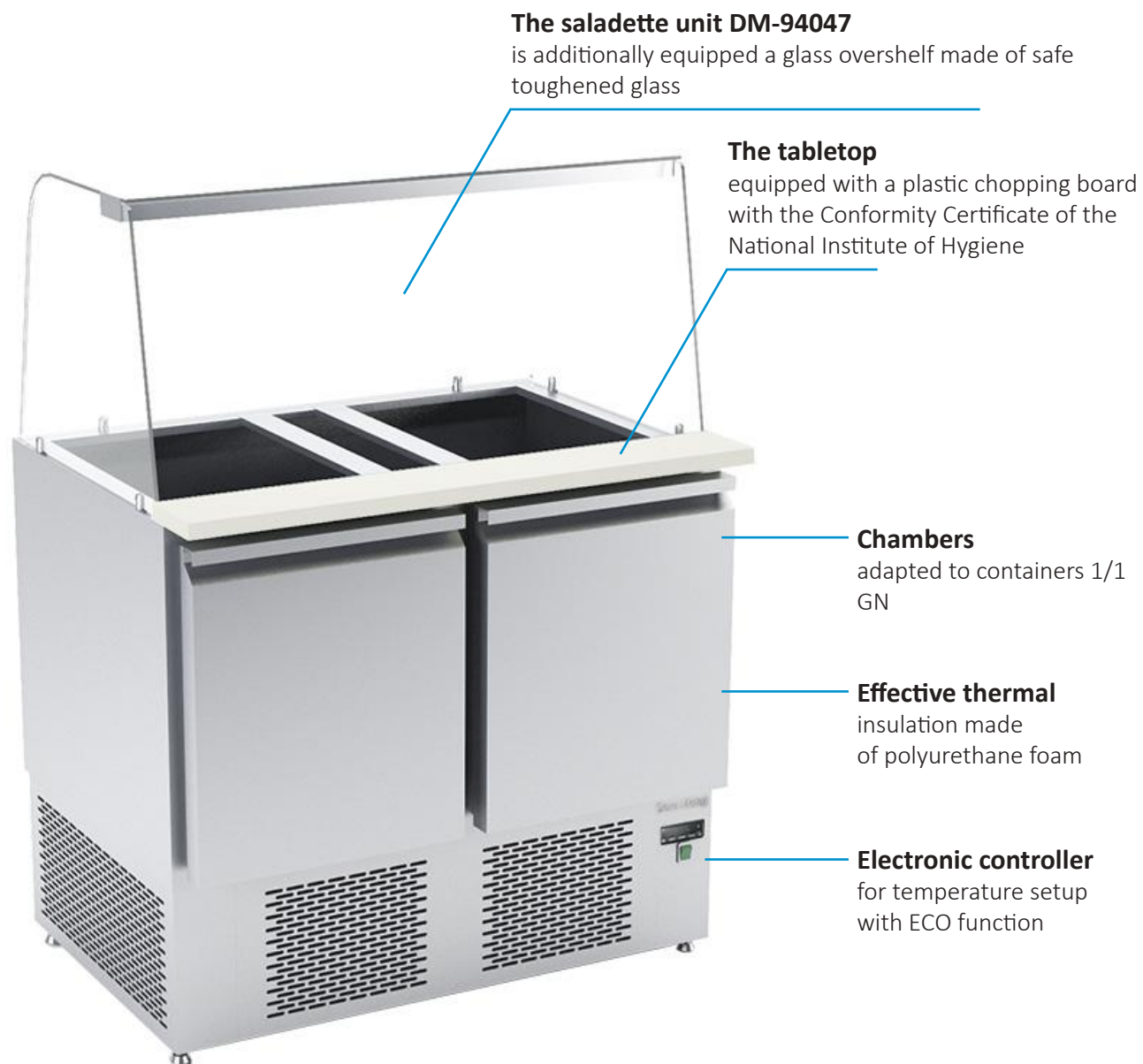
**The saladette units are special appliances for facilitating preparation of salads and ensuring ideal storage conditions.**

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 3 (25°C at relative humidity of 60%), exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- hinge with automatic doorlock

## Options:

- door lock
- refrigerant R455A
- back wall cover of counter
- UV-C lamp for disinfection of air in chambers
- monitoring

| Catalogue Number | Dimensions [mm]  | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Temp. range [°C] |
|------------------|------------------|----------------------|----------------|-----------|------------------|
| DM-94041         | 950x700x875      | 2x85                 | 230/50         | 297       | 0...+10          |
| DM-94040         | 950x700x875/1465 | 2x85                 | 230/50         | 297       | 0...+10          |
| DM-94047         | 950x700x1300     | 2x85                 | 230/50         | 297       | 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
- **Touch control panel**  
with automatic ECO function
- **Stainless guide frames**  
and vertical supports, plasticized grates

## 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
- **Touch control panel**  
with automatic ECO function
- **Self-closing door device**
- **Stainless guide frames**  
and vertical supports, plasticized grates

## REFRIGERATOR PREMIUM



- **Made of stainless steel AISI 304**
- **Touch control panel**  
with big clear display and automatic ECO function
- **Cooling unit in form of monoblock**
- **Refrigerant R290**
- **Polyurethane isolation**  
of 90 mm thickness
- **Self-closing door device**
- **Stamped guides**  
for containers 2/1 G/N
- **LED lightning**  
in chamber

MEDAL EUROPEJSKI



EDYCJA XXVIII 2017

# 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.



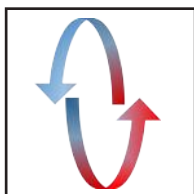
## PROECOLOGICAL REFRIGERANT R290

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.



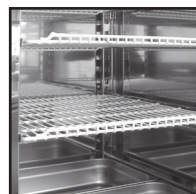
## FORCED AIR CIRCULATION

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.



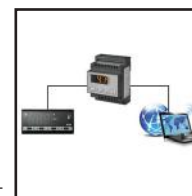
## AUDIBLE SIGNALLING (OPTION)

Open door signalling.



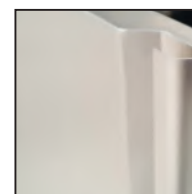
## TOUCH CONTROL PANEL

Touch control panel with automatic ECO function and sealing in IP65 standard. Energy consumption is optimized by proper management of compressor work and fans in cooling system.



## MONITORING (OPTION)

Remote monitoring of kitchen equipment operation.



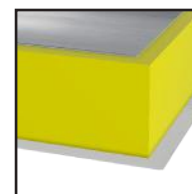
## PROFILED HOLDERS

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 rea 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         | 413      | 713              | +2...+10         |
|                  | DM-92614     | 720x821x2040          | Refrigerator                 | 610        | 230/50         | 470      | 505              | -4...+6          |
| Remote cooling   | DM-92615-BA  | 660x681x2040          | Refrigerator                 | 440        | 230/50         | 60       | 336              | +2...+10         |
|                  | DM-92601-BA  | 720x821x2040          | Refrigerator                 | 610        | 230/50         | 30       | 406              | +2...+10         |
|                  | DM-92603-BA  | 720x821x2040          | Refrigerator with split door | 610        | 230/50         | 30       | 406              | +2...+10         |
|                  | DM-92604-BA  | 1440x821x2040         | Refrigerator double          | 1340       | 230/50         | 80       | 713              | +2...+10         |
|                  | DM-92614-BA  | 720x821x2040          | Refrigerator                 | 610        | 230/50         | 80       | 505              | -4...+6          |

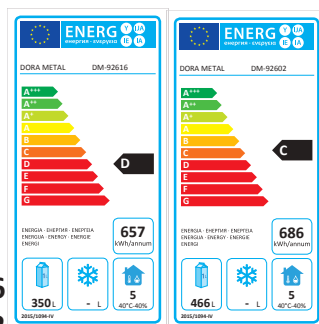




# STAINLESS STEEL UPRIGHT REFRIGERATORS WITH GLASS DOORS



**DM-92616**  
**DM-92602**



**DM-92609**



## Standards:

- lock
- appliances rea 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:

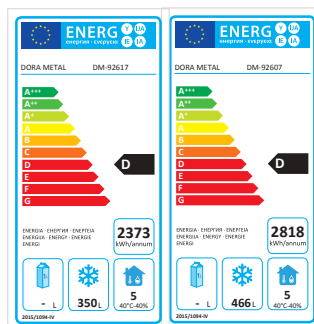
- lighting of the chamber interior
- monitoring
- the interior of the refrigerating chamber divided by the vertical non-insulated partition (DM-92609, DM-92609-BA)

| 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         | 413      | 713              | +2...+10         |
| Remote cooling   | DM-92616-BA  | 660x681x2040          | 440        | 230/50         | 60       | 336              | +2...+10         |
|                  | DM-92602-BA  | 720x821x2040          | 610        | 230/50         | 30       | 406              | +2...+10         |
|                  | DM-92609-BA  | 1440x821x2040         | 1340       | 230/50         | 80       | 713              | +2...+10         |

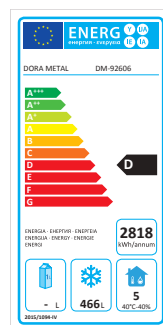




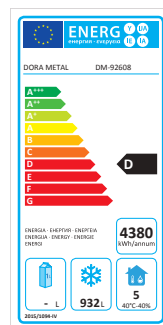
DM-92617  
DM-92607



**DM-92606**



**DM-92608**



**Standards:**

- lock
- appliances re-a 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<br>WxDxH [mm] | Volume [l] | Voltage [V/Hz] | Power[W] | Cooling<br>power(W) | Temp. range [°C] |
|------------------|--------------|--------------------------|------------|----------------|----------|---------------------|------------------|
| Built-in cooling | DM-92617     | 660x681x2040             | 440        | 230/50         | 405      | 453                 | -14...-21        |
|                  | DM-92607     | 720x821x2040             | 610        | 230/50         | 470      | 505                 | -14...-21        |
|                  | DM-92606     | 720x821x2040             | 610        | 230/50         | 470      | 505                 | -14...-21        |
|                  | DM-92608     | 1440x821x2040            | 1340       | 230/50         | 715      | 735                 | -14...-21        |
| Remote cooling   | DM-92617-BA  | 660x681x2040             | 440        | 230/50         | 60       | 453                 | -14...-21        |
|                  | DM-92607-BA  | 720x821x2040             | 610        | 230/50         | 80       | 505                 | -14...-21        |
|                  | DM-92606-BA  | 720x821x2040             | 610        | 230/50         | 80       | 505                 | -14...-21        |
|                  | DM-92608-BA  | 1440x821x2040            | 610        | 230/50         | 130      | 735                 | -14...-21        |



**DIGITAL CONTROL**

## REVERS DOORS

DEFROST

**FORCE  
AIR**

**AUTO  
EVAPORATE**

CFC  
FREE

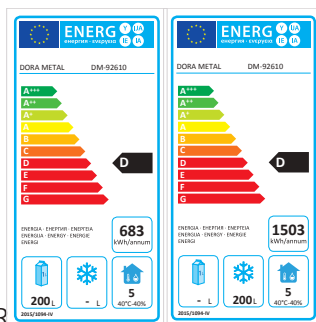
**EASY SERVICE**

# 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 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-92610     | 720x881x2040          | 290 (chill)<br>300 (freez) | 230/50         | 930      | 1069             | +2...+10 chilling chamber<br>-14...-21 freezing chamber |
| Remote cooling   | DM-92610-BA  | 720x881x2040          | 290 (chill)<br>300 (freez) | 230/50         | 220      | 1069             | +2...+10 chilling chamber<br>-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:

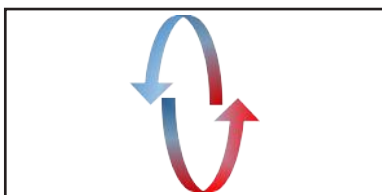
- monitoring
- door with an automatic door lock

| 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         | 30       | 406              | +2...+10         |



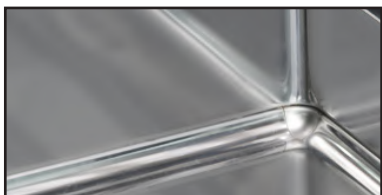
# REFRIGERATORS AND FREEZERS

## 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.



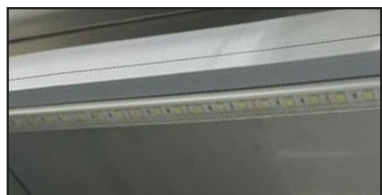
### AUTOMATIC CONDENSATE EVAPORATION

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



### TOUCH CONTROL PANEL

Touch control panel with automatic ECO function and sealing in IP65 standard. Energy consumption is optimized by proper management of compressor work and fans in cooling system.



### LED LIGHTING (OPTION)

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



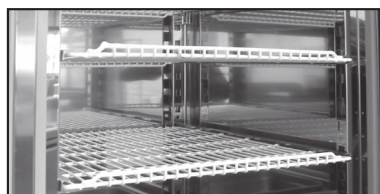
### DUST FILTER (OPTION)

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



### PROECOLOGICAL 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 CONTROL PANEL WITH BIG DISPLAY (OPTIONAL)

Installed in Premium models touch control panel is equipped with automatic ECO function and high/low temperature alarm. Additionally has a super cooling/freezing function



### INSULATION

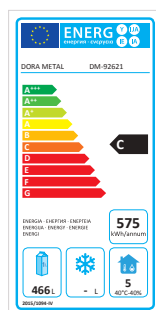
Polyurethane foam of thickness 60 mm ensures efficient insulation and energy saving.



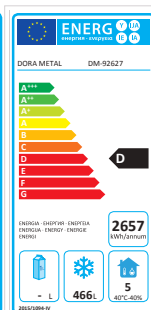
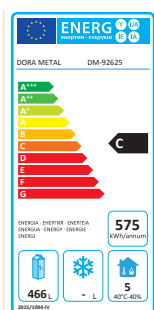
### DOOR WITH SELF-CLOSING DEVICES

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

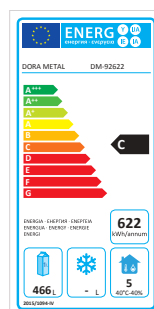
# REFRIGERATORS AND FREEZERS STANDARD PLUS



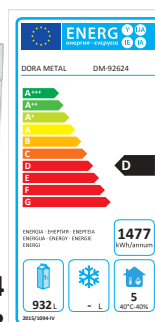
**DM-92621**  
**DM-92625**  
**DM-92627**



**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:

- interiorlighting- 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         | 228      | 406              | -2...+10         |
|                  | DM-92622     | 720x821x2040          | Refrigerator with glass door | 610        | 230/50         | 228      | 406              | +2...+10         |
|                  | DM-92625     | 720x821x2040          | Refrigerator for bakeries    | 610        | 230/50         | 228      | 406              | +2...+10         |
|                  | DM-92627     | 720x821x2040          | Freezer                      | 610        | 230/50         | 470      | 505              | -14...-21        |
|                  | DM-92624     | 1440x821x2040         | Refrigerator double          | 1340       | 230/50         | 413      | 713              | -2...+10         |
|                  | DM-92628     | 1440x821x2040         | Freezer double               | 1340       | 230/50         | 715      | 735              | -14...-21        |
| Remote cooling   | DM-92621-BA  | 720x821x2040          | Refrigerator                 | 610        | 230/50         | 30       | 406              | -2...+10         |
|                  | DM-92622-BA  | 720x821x2040          | Refrigerator with glass door | 610        | 230/50         | 30       | 406              | +2...+10         |
|                  | DM-92625-BA  | 720x821x2040          | Refrigerator for bakeries    | 610        | 230/50         | 30       | 406              | +2...+10         |
|                  | DM-92627-BA  | 720x821x2040          | Freezer                      | 610        | 230/50         | 80       | 505              | -14...-21        |
|                  | DM-92624-BA  | 1440x821x2040         | Refrigerator double          | 1340       | 230/50         | 80       | 713              | -2...+10         |
|                  | DM-92628-BA  | 1440x821x2040         | Freezer double               | 1340       | 230/50         | 130      | 735              | -14...-21        |

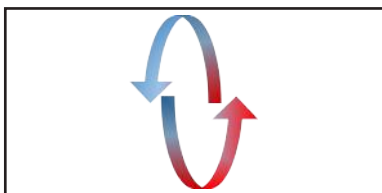


# NOTES



# 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.



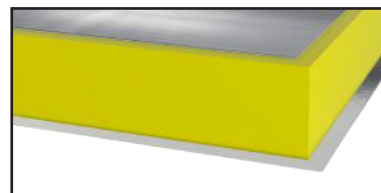
### AUTOMATIC CONDENSATE EVAPORATION

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/m<sup>3</sup> 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.



### PROECOLOGICAL REFRIGERANT R290

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



### TOUCH CONTROL PANEL WITH BIG DISPLAY

Installed in Premium models touch control panel is equipped with automatic ECO function and high/low temperature alarm. Additionally has a super cooling/freezing function.

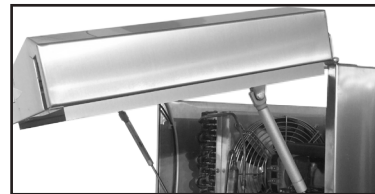
### AISI 304

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
- ● recommended refrigerant for remote cooling version – R290
- alarm of temperature increase in the stainless refrigerator



DM-92132

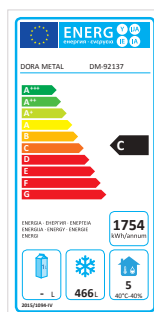


| Catalogue Number | Dimensions [mm] | Type of stainless refrigerator | Refrigerant | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Chill. Power[W] | Temp. range [°C] |
|------------------|-----------------|--------------------------------|-------------|----------------------|----------------|-----------|-----------------|------------------|
| DM-92131         | 714x 869x2065   | Refrigerator                   | R290        | 520                  | 230/50         | 228       | 406             | -2...+10         |
| DM-92132         | 714x 869x2065   | Refrigerator with glass door   | R290        | 520                  | 230/50         | 228       | 406             | -2...+10         |
| DM-92137         | 714x 869x2065   | Freezer                        | R290        | 520                  | 230/50         | 470       | 505             | -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%.



# 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:

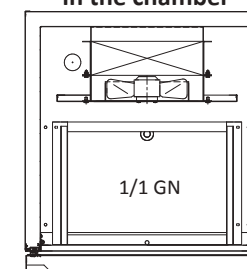
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- DM-S-95205:** AS board
- P** - transverse 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<br>or trays 400x600x20 [mm] | 230/50         | 615       | 10                    | from +90°C<br>to +3°C<br>in 90 minutes |
| DM-S-95205       | 1325x700x850<br>1325x800x850 | 5 x 1/1 GN h=40 mm<br>or trays 400x600x20 [mm] |                | 1570      | 20                    |  |
| DM-S-95206       | 760x800x1600                 | 6x1/1 GN h=40 mm<br>or trays 400x600x20 [mm]   |                | 1570      | 25                    |  |

## Arrangement of containers in the chamber



**P - Transverse arrangement of containers**



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE

# SHOCK CHILLERS



**DM-S-95210**



**DM-S-95220**



**DM-S-95221**

Model DM-S-95221 is suitable to cooperate with trolley DM-S-3456.  
Trolley is not included in product's equipment

## 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:

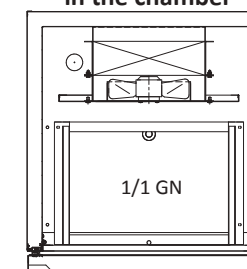
- UV lamp (except 3x and 5x GN)
- customization options for individual consultation**

| 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**



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE



# SHOCK CHILLER-FREEZER UNITS



**DM-S-95103**



**DM-S-95105**



**DM-S-95106**

## Standards:

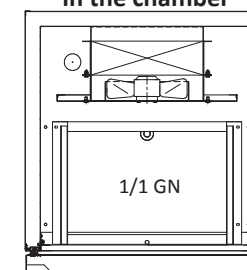
- the units are adapted to operation in climate class 4 (30°C at relative humidity of 55%), maximum temperature of 32°C and air humidity not higher than 60%, exceedance of recommended temperature can reduce equipment performance and increase energy consumption
- DM-S-95105:** AS board
- P** - transverse 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<br>or trays 400x600x20 [mm] | 230/50         | 615       | 10                    | 8      | from +90°C to +3°C<br>in 90 minutes<br>from +90°C to -18°C<br>in 270 minutes |
| DM-S-95105       | 1325x700x850<br>1325x800x850 | 5 x 1/1 GN h=40 mm<br>or trays 400x600x20 [mm] |                | 1200      | 20                    | 15     |  |
| DM-S-95106       | 760x800x1600                 | 6x1/1 GN h=40 mm<br>or trays 400x600x20 [mm]   |                | 1544      | 30                    | 20     |  |

## Arrangement of containers in the chamber



**P** - Transverse arrangement of containers



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE

# SHOCK CHILLER-FREEZER UNITS



**DM-S-95110**



**DM-S-95120**



**DM-S-95121**

Model DM-S-95121 is suitable to cooperate with trolley DM-S-3456.  
Trolley is not included in product's equipment

## 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:

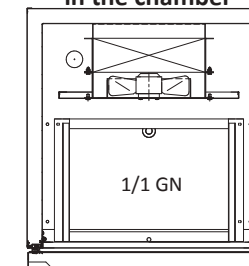
- UV lamp (except 3x and 5x GN)
- customization options for individual consultation**

| 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<br>or trays 400x600x20 [mm] | 400/50         | 1761      | 35                    | 30     | from +90°C to +3°C<br>in 90 minutes<br>from +90°C to -18°C<br>in 270 minutes |
| DM-S-95120       | 800x930x2415    | 20x1/1 GN h=40 mm<br>or trays 400x600x20 [mm] |                | 3126      | 75                    | 70     |  |
| DM-S-95121       | 800x930x2575    | 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**



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE

# SHOCK CHILLERS

## COMPACT



**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:

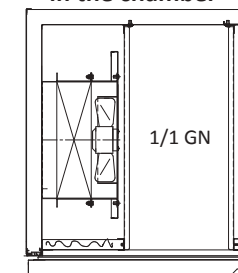
- UV lamp

| Catalogue Number   | Dimensions [mm] | Chamber Capacity [l] | Voltage [V/Hz] | Power [W] | Efficiency [kg/cycle] | Chilling Time                    |
|--------------------|-----------------|----------------------|----------------|-----------|-----------------------|----------------------------------|
| DM-S-95211         | 760x800x1850    | 11x1/1 GN h=40 mm    | 400/50         | 2300      | 36                    | from +90°C to +3°C in 90 minutes |
| 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



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

EASY  
SERVICE

# SHOCK CHILLER-FREEZER UNITS

## COMPACT



**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:

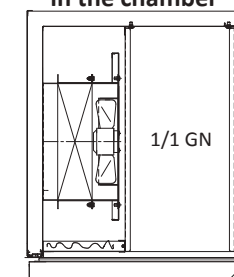
- UV lamp

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

### 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



DIGITAL CONTROL

REVERS DOORS

DEFROST

FORCE AIR

AUTO EVAPORATE

CFC FREE

EASY SERVICE

# 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

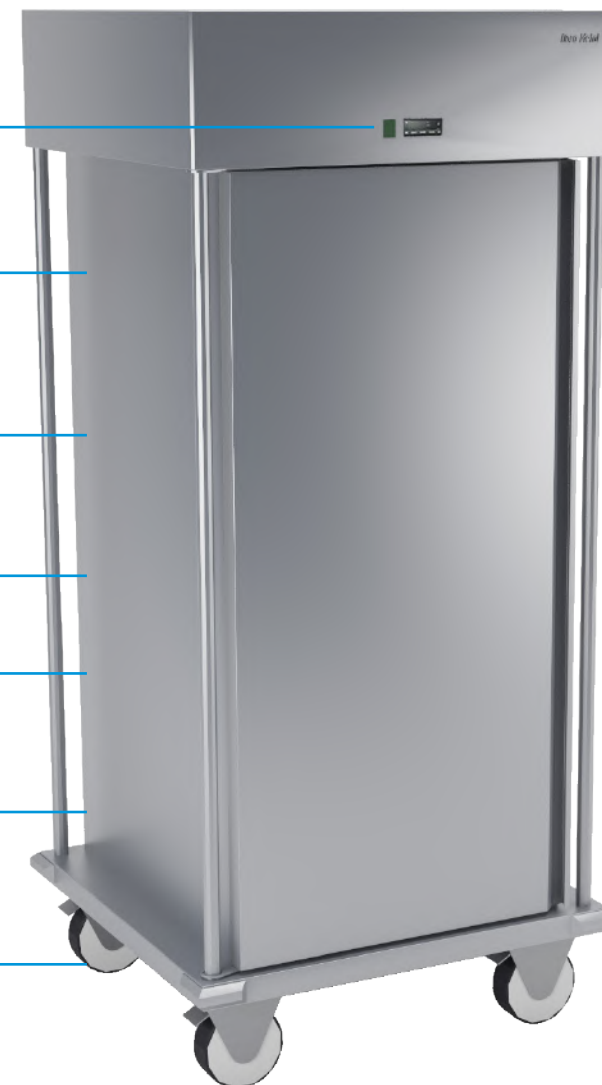
### Effective thermal insulation

### 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          |



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

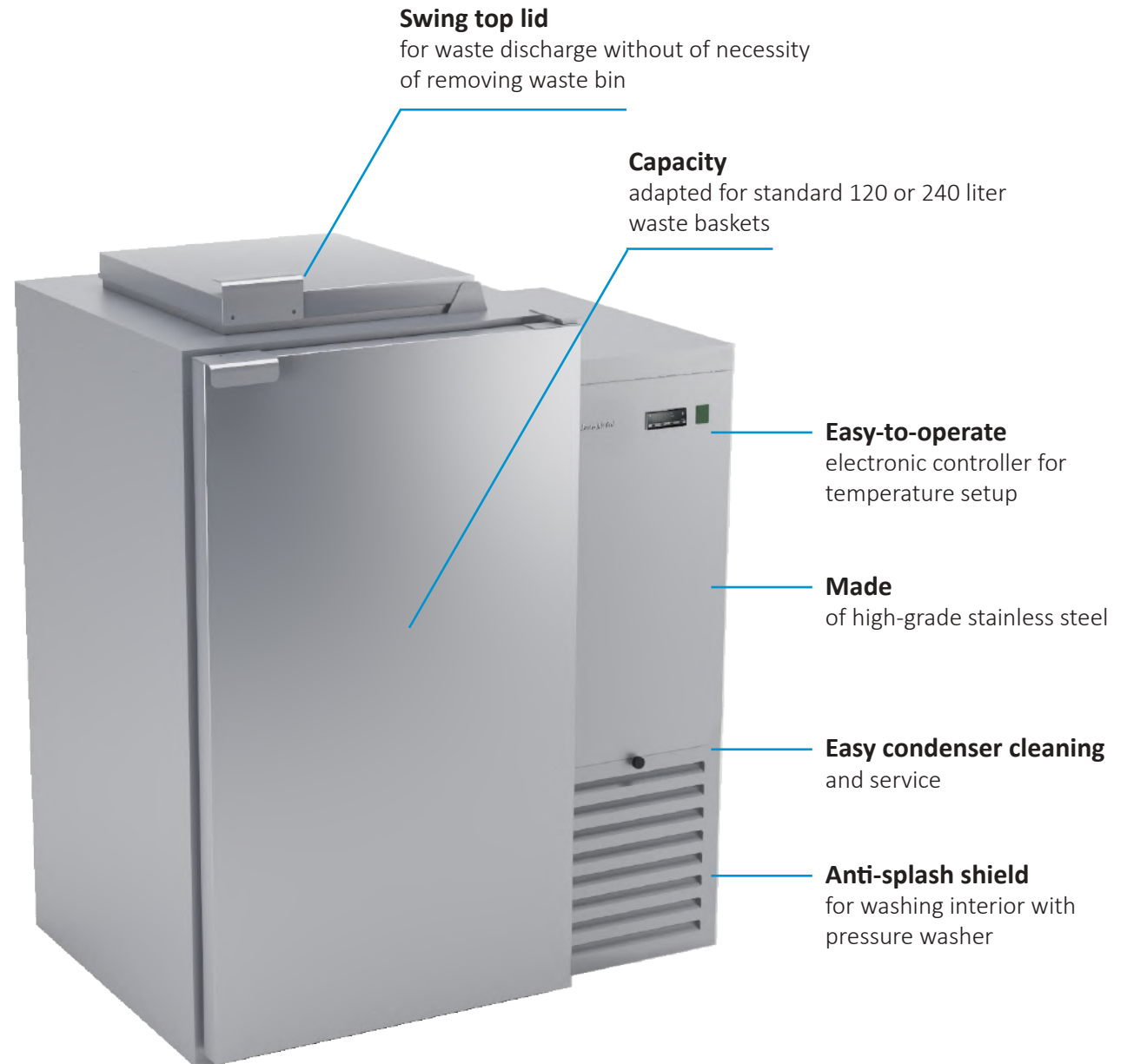
EASY  
SERVICE

# 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 R290.**

| 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       |                  |



DIGITAL  
CONTROL

REVERS  
DOORS

DEFROST

FORCE  
AIR

AUTO  
EVAPORATE

CFC  
FREE

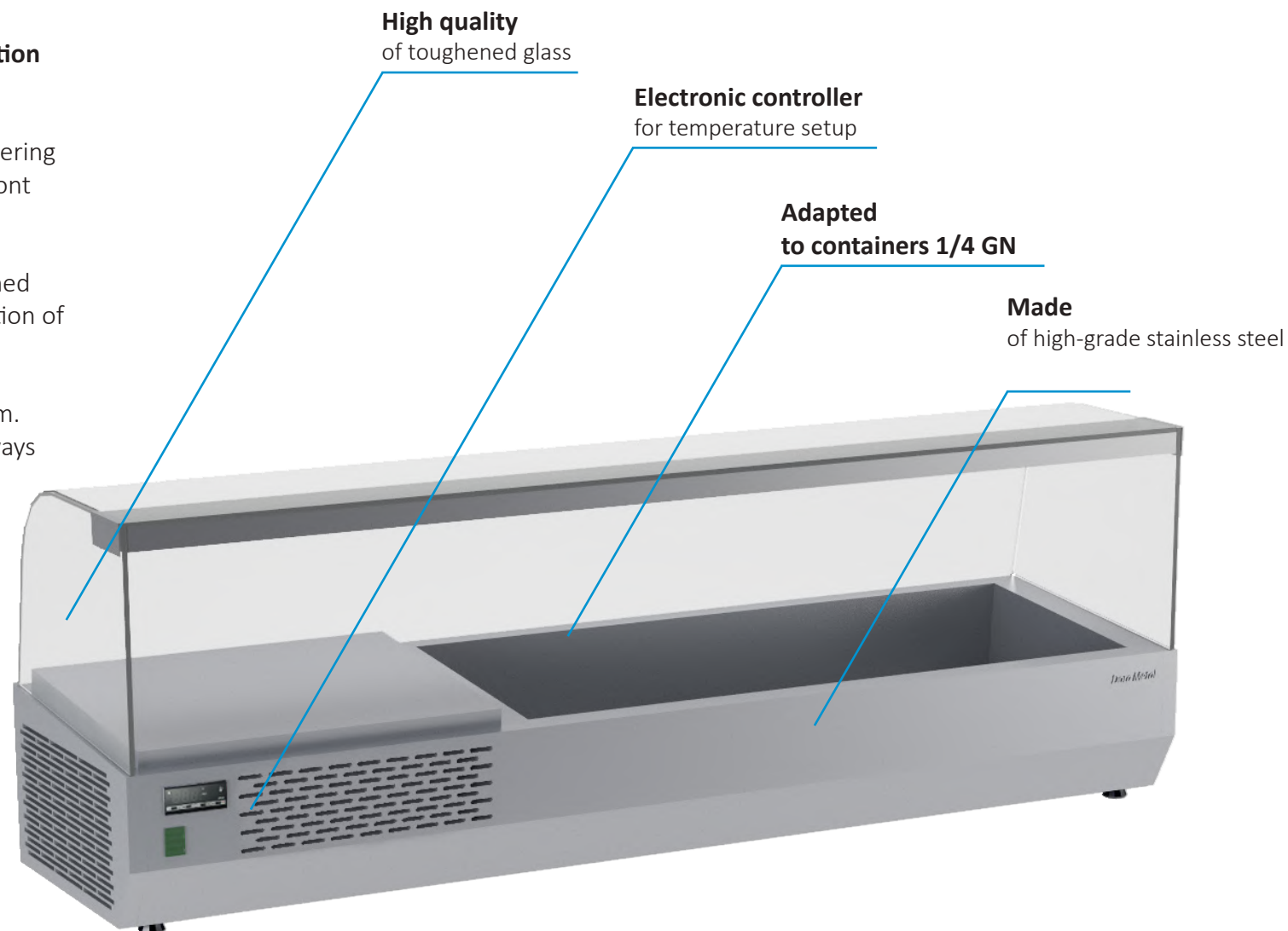
EASY  
SERVICE

# REFRIGERATED OVERSHELF

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

The refrigerated overshelf 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 overshelf 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 overshef DM-94050.6 is adapted to be installed on the product -DM-94051
- the overshef 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<br>[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 overshef 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<br>Counters<br>depth. 700 | GN 2/3<br>Counters<br>depth. 600 | GN 1/1<br>Counters<br>depth. 700       | GN 2/3<br>Counters<br>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











Address: **DORA METAL Sp. z o.o.**  
ul. Chodzieska 27  
64-700 Czarnków

phone: (67) 255 20 42  
fax (67) 255 25 15  
e-mail: [handlowy@dora-metal.pl](mailto:handlowy@dora-metal.pl)

 [www.dora-metal.pl](http://www.dora-metal.pl)  
 [www.dora-vent.pl](http://www.dora-vent.pl)  
 [instagram.com/grupadorametal](https://www.instagram.com/grupadorametal)  
 [facebook.com/grupadorametal](https://www.facebook.com/grupadorametal)  
 [linkedin.com/grupadorametal](https://www.linkedin.com/grupadorametal)  
 [youtube.com/grupadorametal](https://www.youtube.com/grupadorametal)