FREEZING — ITALY, 2020

- FREEZING SPIRAL DLS700EVO OVAL
- ELECTRICAL COMPONENTS
- FREEZING PREFABRICATED CABINET WITH STAINLESS STEEL FLOOR
- NR.1 EVAPORATOR FOR FREEZING SYSTEM WITH AIRFLOW STRUCTURE
- WASHING & DRYING SYSTEM FOR BELT

PRODUCT — BREAD (15 TYPES*)

Weight (gr)	90
Production (pcs/h)	10000
Production (Kg/h)	900
Dimensions (mm)	D=80,

TECHNICAL FEATURES

Temperature infeed of freezing spiral	+ 30°C
Temperature outfeed of freezing spiral	-6 / -10°C
Resting time	45 (30...90) min

*Product type	Weight (gr)	Production (pcs/h)	Production (kg/h)	Dimensions (mm)
ciabatte	250	2400	600	280X900X70H
ciabattine	100	6000	600	210X80X50
ciabattine	50	16000	800	55X80X50
bastoncini	95	11516	1094	210X45X40
ciabattine arrotolate	120	4667	560	220X60X60
triangolo piccolo	40	8000	320	65X70X40
triangolo grande	85	3529	300	120X120X50
grimmy	100	5750	575	240X90X40
sfilatino	150	2767	415	280X80X50
maxi ciabatta - filone bio	300	3000	900	470X80X60
ciabattina zucca - girasole	80	8375	670	85X85X50
demi con semi	150	3267	490	230X60X60
ciabatta bio	210	3119	655	220X80X60
bocconcini	35	15429	540	40X45X50
ciabattina FDA	100	5800	580	170X80X50