

## BLAST CHILLER / SHOCK FREEZER – 175 LB CAPACITY



DXDBC175



ANSI/NSF 7



### Application

This compact unit has a self-contained, air-cooled refrigeration system and is complete with all required controls and accessories. The microprocessor control system provides a choice of operating cycles: soft chilling, hard chilling, shock freezing, holding, and sterilizing. A heated core temperature probe is provided for accurate control of temperature within the product. The cabinet is sized to accommodate one mobile rack (not included) to hold 12" x 20" x 2-1/2" deep food pans or 18" x 26" sheet pans. (not included)

### Construction

The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2" of CFC-free, high density polyurethane insulation. The interior corners are fully rounded. The door is equipped with a removable magnetic gasket. All motors are sealed ball bearing wash-down type. The cabinet floor is insulated (1/2" CFC-free high density polyurethane) and is provided with an integral 3" long ramp to facilitate access. A minimum 6" clear space is required on the control panel side of the cabinet for service. A minimum 12" clear space is required on the hinge side of the cabinet for door opening. The door is hinged on operator's left.

### Refrigeration System

The self-contained refrigeration system which is mounted on the top of the cabinet, includes a condensing unit using R-404A refrigerant. The evaporator temperature range is +25°F to -40°F. The compressor is a semi-hermetic type with inherent overload protection.

### Performance

Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F in 90 minutes. Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours. Chilling and freezing times will vary somewhat, depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. The airflow has a high velocity, indirect pattern designed to cool all levels at identical rates. Time/temperature chilling and freezing rates meet or exceed all FDA and state regulations.

### Microprocessor Control System

The solid state electronic control panel is user friendly, easy to reach and can be set for automatic or manual operation. The heated core probe continuously measures the product temperature during the chilling or freezing cycles. At the end of freezing cycle the probe can be heated for ease of removal from the frozen product. Easy to read VFD display

### Item Number

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and buzzer alarm are standard features. All settings are programmable by the operator. The standard operating cycles include the following:

- **Soft Chilling:** The air temperature is held in the range of 28°F to 35°F, ideal for delicate food items. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Hard Chilling:** The air temperature is lowered to 0°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 35°F. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Shock Freezing:** This cycle is designed to avoid damage to the food structure, keeping the food free of large ice crystals. The air temperature is lowered to and held at -25°F. The freezing cycle is completed when the food core temperature reaches 0°F.
- **Holding:** At the end of any cycle (soft chilling, hard chilling or shock freezing), the unit will automatically switch to a holding mode which will keep the food at 38°F (chilled) or at 0°F (frozen) until START/STOP button is pressed to end the cycle. If the door is opened before pressing START/STOP button, the holding mode will resume when the door is closed and continue until START/STOP button is pressed.

### Options

6" high s/s legs are standard extra heavy duty 4" diameter casters 2-w/brakes are optional.

### Warranty

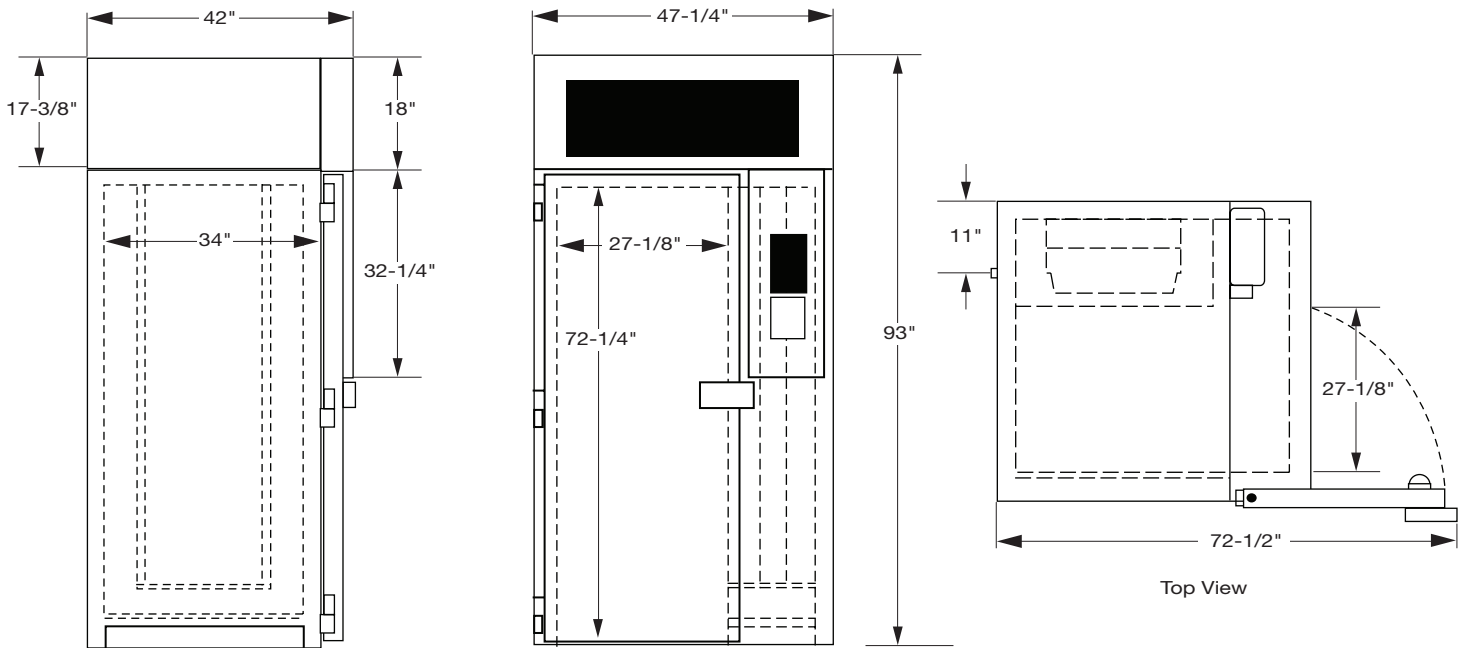
One year parts and labor.

*We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.*

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4711 E Hefner Road  
Oklahoma City, OK 73131  
800.654.8210 • 405.475.5600  
www.dinex.com

# BLAST CHILLER / SHOCK FREEZER



Lateral View

Front View

Top View



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## Items and Dimensions

	OUTSIDE			INSIDE			DEPTH WITH DOOR OPENED	SHIP WEIGHT
	LENGTH	DEPTH	HEIGHT	LENGTH	DEPTH	HEIGHT		
English	47.25"	42"	93"	27.125"	34"	72.25"	66.125"	1,220 lb. (533kg)
Metric (cm)	120.0	106.7	236.2	69.0	86.4	183.5	174.3	

ITEM NUMBER	MODEL NUMBER	MAXIMUM LOAD PER CYCLE (LBS)		ELECTRICAL TOTAL					COMPRESSOR HP
		CHILL	FREEZE	VOLTS	PH.	HZ.	AMPS	REQUIRED CIRCUIT (A)	
DXDBC175	DBC175	200 lb.	120 lb.	208	3	60	19.5	30	2.5



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