

SALADETTE

Range plus:

- * Internal and external structure in AISI 304 stainless steel
- * Internal compartment useful to GN 1/1 containers.
- * Evaporation of condense drain



Commercial code	S900
Temperature range	0/+8°C
Technical features	<p>Cooling unit: 200 W at the evaporation temperature of -10°C. The blower air refrigeration system ensures uniform temperature throughout.</p> <p>Refrigerant fluid: R600a Automatic defrosting gives constant performance. Automatic evaporation of condense drain. The injection in the backside of the evaporator all-in-one structure simplifies maintenance operations.</p>
Functional features	<p>Structure in AISI 304 stainless steel. Useful cover, made of two sliding sections. Handy food non toxic nylon preparation shelf. Controls and visual check: ON/OFF switch and digital thermometer/thermostat, positioned in the front side. Refrigerated compartment, two doors. Gros capacity 220 lt.. Diamond refrigerating chambre bottom and drain hole to ease cleaning. Standard equipment: couple of st/steel guides for each base section, 3 x GN1/1 + 2 x GN1/2 bridge-bars to hold containers in the top section. Adjustable plastic made little feet for levelling.</p>
External size	90 x 70 x 88,3 cm
Net/Gross weight	81,5/102 kg
Electric power	0,143 kW Standard connection: V-Hz 230V 1N-/50Hz