

VERSIONS

- ☞ • VENTILATED REFRIGERATED

MAIN FEATURES

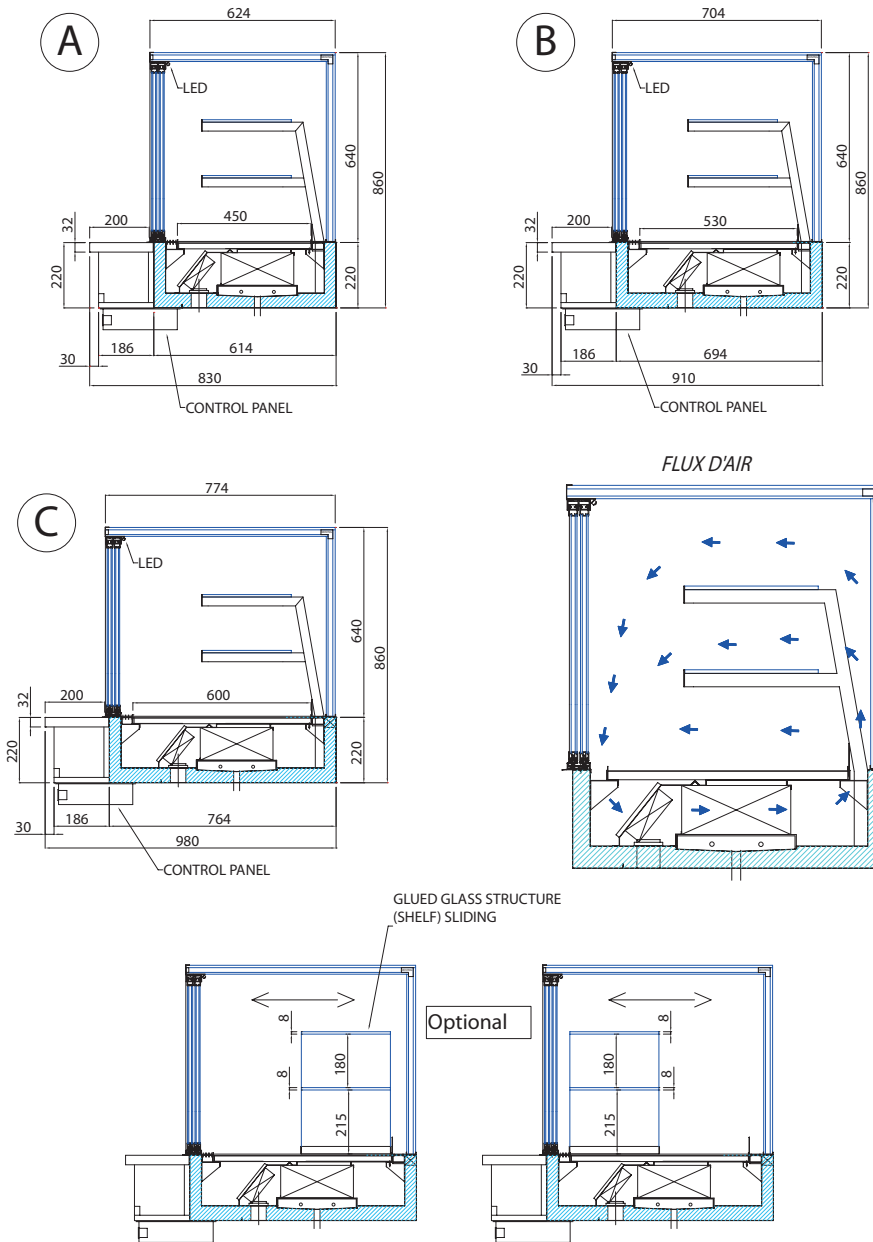
“MANHATTAN” MODEL DISPLAY CASE WAS BORN FROM THE NEED TO EXPOSE PASTRY PRODUCTS OR SNACK ON MORE LEVELS, WHICH ARE ALL REFRIGERATED AND THIS IS POSSIBLE ALSO TO MAINTAINING THE TOTAL VISIBILITY OF THE PRODUCT BY THE CUSTOMER. THE STRUCTURE IS MADE ENTIRELY IN EXTRA-CLEAR TEMPERED GLUED GLASS AND IT'S ASSEMBLED WITH A PATENTED SYSTEM THAT ALLOWS YOU TO REFRIGERATE ALSO THE HIGHEST SHELF WITHOUT THE CONDENSATION PROBLEM ON THE FRONT PART OR ON THE TOP SLIDING. REAR CLOSURES ARE IN DOUBLE-GLAZED, THE LIGHTING IS BY STRIP-LED AND SHELF SUPPORTS ARE IN CHROME-PLATED STEEL. THE BASIN IS IN STAINLESS STEEL WITH REAR PAPER-HOLDER AND CONTROL PANEL WITH ELECTRONIC CONTROL UNIT SET ON THE BOTTOM.

OPTIONALS

- INTERMEDIATE SHELVES COMPOSED BY SLIDING GLASS STRUCTURE (INSTEAD OF CHROME-PLATED STEEL SUPPORTS)
- WORK SURFACE IN STAINLESS STEEL
- WORK SURFACE IN ROSA PORRINO GRANITE
- STAINLESS STEEL BASIN OUTSIDE, AT SIGHT
- BUILT-IN MOTOR CONNECTED BELOW THE BASIN
- MOTOR FOR REMOTE CONNECTION BY 10 MT OF DISTANCE.
- BASEMENT UNDERNEATH IN BEIGE ENNOBLED WOOD INSIDE AT SIGHT, WITHOUT DECORATIVE PANELS OUTSIDE, WITH BEIGE ANTI – CRASH PVC EDGES AND BACK OPEN COMPARTMENTS.
- VARNISHED IRON BASEMENT.



VENTILATED REFRIGERATED VERSIONS



BASIN DEPTH: SNACK 800mm / GASTRONORM 880mm / PASTRY 950mm
STANDARD LENGTHS: 1100mm / 1400mm / 1700mm / 2100mm
FEEDING: 220V./50Hz./1

BODY INSULATED BY LOW-DENSITY ECOLOGICAL POLYURETHANE. INSIDE IN AISI 304 STAINLESS STEEL, OUTSIDE IN PLASTICIZED BEIGE PLATE. AUTOMATIC DEFROSTING. STAINLESS STEEL REMOVABLE DISPLAY TRAYS ON THE BASIN BOTTOM AND PLEXIGLASS FRONT BAFFLE. WITH R404A-VALVE VENTILATED EVAPORATOR SYSTEM. CONTROLLING BY ELIWELL ELECTRONIC CONTROL UNIT. WORKING TEMPERATURE +4/+8°C.

MOTOR COOLING PERFORMANCE TO -10°C	
L= 1100mm	620W
L= 1400mm	930W
L= 1700mm	980W
L= 2100mm	1160W

ENVIROMENTAL CLIMATIC CLASS:3 +25°C 60%U.R. -EN-ISO 23953 - 1/2