OLIMPO







> VENTILATED REFRIGERATION

MAIN CHARACTERISTICS

"OLIMPO" MODEL REFRIGERATED CABINET IS DESIGNED FOR STORAGE OF FRESH MEAT AND CHEESE AND CHARCUTERIE. IT IS COMPOSED BY HINGED DOORS WITH SILVER ANODIZED PROFILES IN ALUMINIUM (OR BLACK PAINTED ON REQUEST). DOUBLE-GLAZING END SIDES. PIERCED INTERMEDIATE SHELVES IN STAINLESS STEEL, WITH VERTICAL LED LIGHTING. EXIT OF EVAPORATOR TUBES AND WATER DISCHARGE ON THE BOTTOM, ON THE RIGHT OPERATOR SIDE. IT IS POSSIBLE TO REALIZE STAINLESS STEEL CAREENED BASEMENTS WITH SHUTTERING DOORS H=470 mm, H=850 mm OR BESPOKE HEIGHT, TOO.

OPTIONALS

- · ADDITIONAL STAINLESS STEEL SHELF
- NATURAL BEECHWOOD SHELF (FOR CHEESE)
- · SUPPORT FOR HOOKS (FOR FRESH MEAT)
- STEEL CLOSED BASEMENT WITH FRONTAL HINGED DOORS
- BUILT-IN MOTOR CONNECTED BELOW THE TANK
- MOTOR FOR REMOTE CONNECTION BY 10 MT OF DISTAN-CE.
- STEEL BOTTOM TRAYS FOR PIERCED COVERING
- · KIT FOR DRY-AGING OF THE MEAT
- · AUTOMATIC AIR RECYCLING

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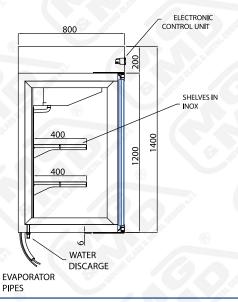
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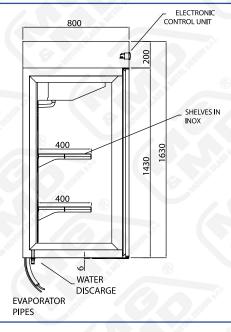


REFRIGERATED VENTILATED VERSION

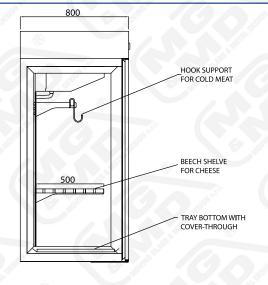
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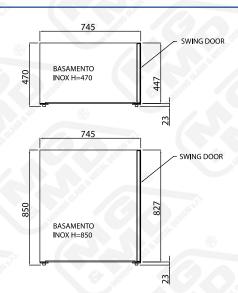






OPTIONAL





TANK DEPTH: 800mm

STANDARD LENGTHS: 1500mm / 2150mm

FEEDING: 220V./50Hz./1

REFRIGERATED CABINET WITH INSULATED BODY WITH LOW DENSITY ECOLOGICAL POLYURETHANE, INSIDE AND OUTSIDE IN AISI 304 STAINLESS STEEL. EQUIPPED WITH A RHEOSTAT TO ADJUST THE SPEED OF THE FANS, AND A MICRO BUTTON OVER THE SLAMMING DOOR TO STOP THE FANS WHILE THE OPENING OF THE SHOWCASE. WITH R134A AEROEVAPORATOR PLACED ON THE CABINET TOP WITH ELECTRIC DEFROSTING, ELECTRONIC UNIT FITTED ON THE TOP. +1°/+4° C WORKING TEMPERATURE. IT IS POSSIBLE TO REALIZE THE SYSTEM FOR PROFESSIONAL MEAT DRY-AGING.

MOTOR COOLING PERFORMANCE TO -10°C:

L= 1500mm	1490W
L= 2150mm	1490W
ENVIRONMENTAL CLIMATIC CLASS: 3	+25°C 60% R.H EN-ISO 23953 - 1/2

Due to technical progress, MG&MD reserves the right to change the technical characteristics without notice.