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Витрина для мороженого Elettra. Технические характеристики



ELETTRA



IL SISTEMA LED RGB, CON CENTRALINA A MISCELAZIONE CONTINUA O MANUALE, PERMETTE SFUMATURE FINO A 16 MILIONI DI COLORI

THE RGB LED SYSTEM, WITH CONTROL UNIT OFFERING CONTINUOUS OR MANUAL MODE MIXING, OFFERS UP TO 16 MILLION COLOUR VARIATIONS

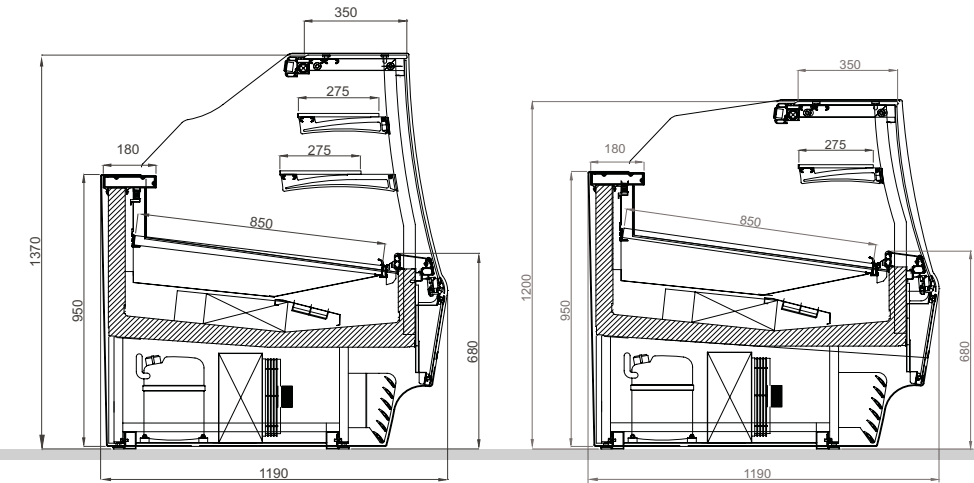
IL VETRO PIROLITICO APRIBILE VERSO IL BASSO, È RISCALDATO CON SISTEMA ANTIAPPANNAMENTO REGOLABILE IN BASE ALL'UMIDITÀ DELL'AMBIENTE. IL PORTAGUSTI GELATERIA È ILLUMINATO CON LED DI SERIE

THE DOWNWARD-OPENING PYROLYTIC GLASS IS HEATED WITH A DEMISTING SYSTEM ADJUSTABLE TO SUIT THE AMBIENT HUMIDITY. THE ICE-CREAM FLAVOUR PANEL HAS LED LIGHTING (OPTIONAL)



ELETTRA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



ELETTRA H137 - H120

Struttura: acciaio inox e alluminio anodizzato con finitura argento

Frontale: vetro opalino bianco, nero o laccati RAL retroilluminazione con led rgb optional

Fianchi: laccati RAL e vetro

Motori: interni o remoti

Lunghezze disponibili: cm. 118,5/153,5/168,5/218,5/303,5

Structure: stainless steel and anodised aluminium with silver finish

Front panel: clouded white or black glass or lacquered in RAL colours, rgb led backlighting optional

Side panels: lacquered in RAL colours and glass

Motors: integral or remote

Lengths available: cm. 118,5/153,5/168,5/218,5/303,5

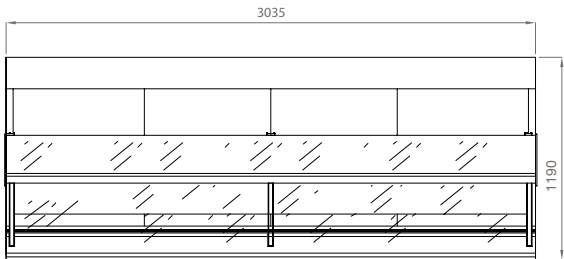
Vetrina pasticceria professionale ventilata con piano inclinato, vetro anteriore ribaltabile verso il basso, vetri laterali e vetro anteriore temprati e riscaldati, impianto refrigerante ventilato con regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento.

Illuminazione con LED ad alta luminosità, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici interne 230V monofase (a richiesta unità condensatrici esterne per distanza da 3 a 10m). Possibilità di canalizzazione con vetrina Eletttra gelateria. Chiusura posteriore con tendina avvolgibile. Classe climatica 4 (30°C - 55% U.R.). Temperatura di esercizio 0°+5°C.

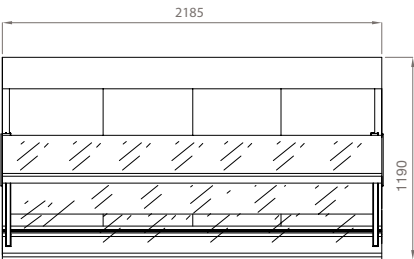
Ventilated professional pastry showcase with slooping display, drop-down glass front, glass sides and front tempered and heated, ventilated refrigeration system with adjustable fan speed, automatic defrost during stoppage, control panel in the top section (operator's side), risers in anodised aluminium silver.

High-intensity LED lighting automatic condensation evaporator on showcases with internal motor, condensation waste for connection to the mains drain system for showcases with external motor. Internal condensers, 230V single phase (external condenser on request for distances from 3 to 10 m). Possibility to duct to the Eletttra ice cream showcase. Rear closure with roll-away blind. Climate Class 4 (30° - 55% U.R.). Working temperature 0°+5°C.

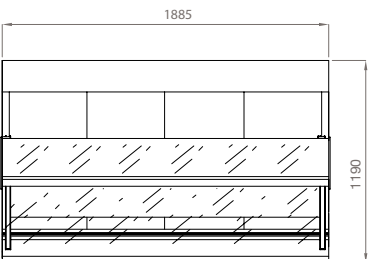
ELETTRA piano inclinato / with inclined surface



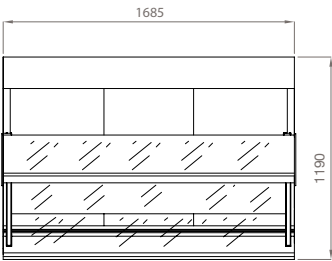
3000



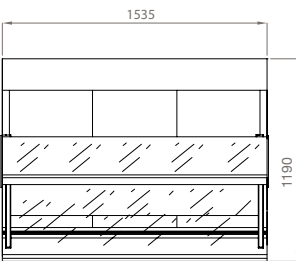
2150



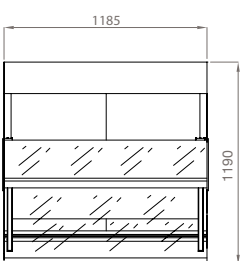
1850



1650



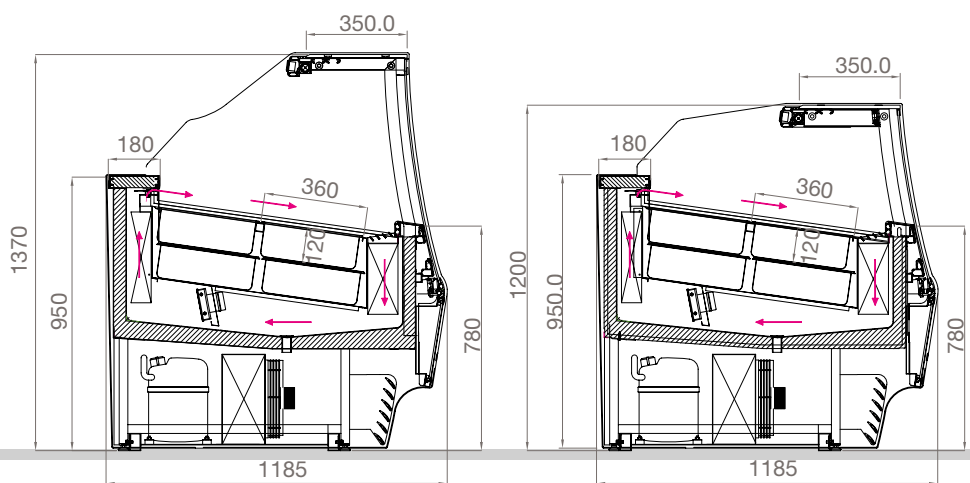
1500



1150

ELETTRA

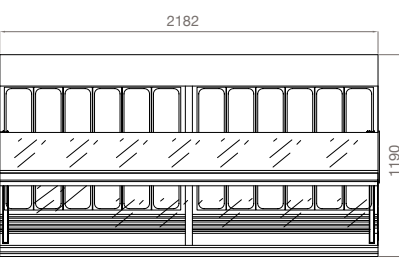
GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



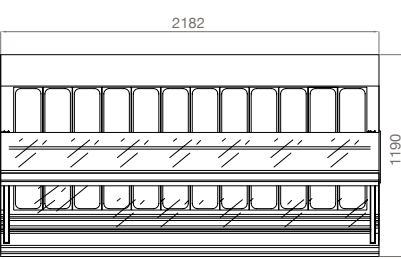
Vetrina gelati professionale ventilata con riserva sottopiano, vetro anteriore ribaltabile verso il basso, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro, illuminazione con Led, impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico ad inversione di ciclo, portagusti illuminato di serie, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento. Evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici Trifase semiermetiche 380V su 24-20-18-16 vaschette, ermetiche 220V monofase sugli altri, con possibilità di avere unità interna o esterna a richiesta fi no a distanza di 20 metri sui compressori semiermetici e fi no a 10 metri sugli ermetici.Possibilità di canalizzazione con vetrina Eletttra pasticceria, utilizzabile con vaschette da cm 36x16,5x12h (5 lt) o da 36x25x12/8h (8/5 lt)con traversini a passo variabile. Kit vaschette non compreso (di serie solo distanziatori). Chiusura posteriore con tendina avvolgibile. Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici. Temperatura di esercizio - 12°/- 18° C.

Professional ventilated ice cream showcase with storage under the display top, drop down glass front, tempered glass front and sides, heated with panel control, LED lighting, refrigerating system with double evaporator, painted using black cataphoresis against corrosion, automatic cycle inversion defrost, lit fl avour marker standard, control panel in the top section, operator side,front grid and risers in anodized aluminium silver. Automatic condensation evaporation on showcases with internal motor, condensation drainage to be connected to the mains drainange when the showcase has an external motor. Three-phase. semhermetic condensers 380V on 24-20-18-16 trays, hermetic 220V monophase on the others with possibility to have an internal or external unit on request, up to 20 metres for semihermetic compressors and up to 10 metres for h ermetic ones. Possibility to duct to the Eletttra pastry showcase, which can be used with 36x16.5x12h trays (5 litres) or 36x25x12/8h (8/5 litres) with movable distance crosspieces. Tray kit not provided (spacer bars only supplied as standard). Rear closure with roll-away blind. Climate class 4+ (35°C - 70% U.R.) with semi-hermetic compressors.Classe 4 (30° 55% U.R.) with hermetic compressors. Working temperature - 12°/- 18° C.

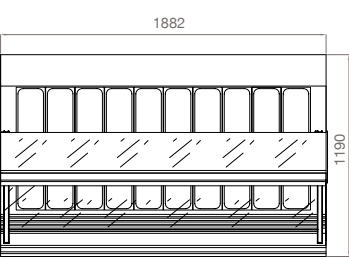
ELETTRA vaschette / tubs > lt.5/7 360x165 mm



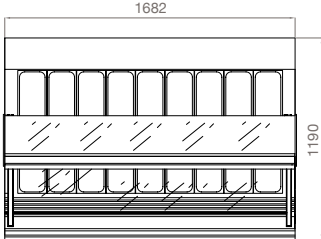
12+12



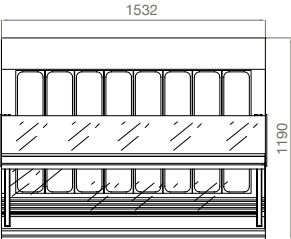
24



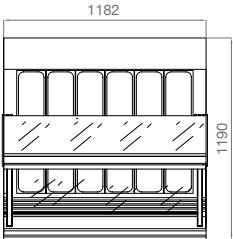
20



18



16



12



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