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Витрина для мороженого Visual

Технические характеристики



REFRIGERAZIONE OTTIMALE
OPTIMAL REFRIGERATION

TUTTI I MODULI E LE VERSIONI DI VISUAL SONO
CANALIZZABILI TRA LORO E PERSONALIZZABILI
NELLE FINITURE ED ESTETICHE

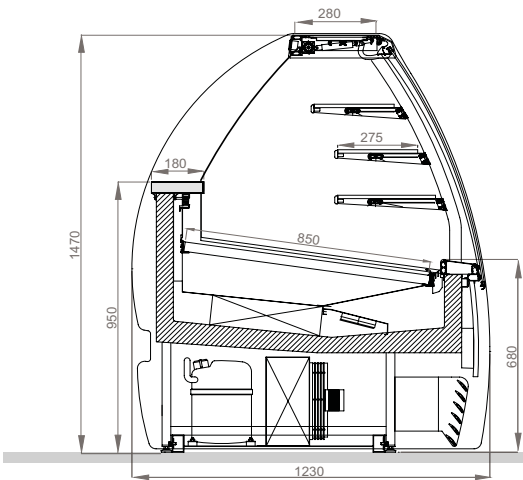
ALL VISUAL MODULES AND VERSIONS CAN BE DUCTED
TOGETHER AND SUPPLIED WITH CUSTOMISED
FINISHES AND STYLING



VISUAL

PASTICCERIA

CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



VISUAL H147

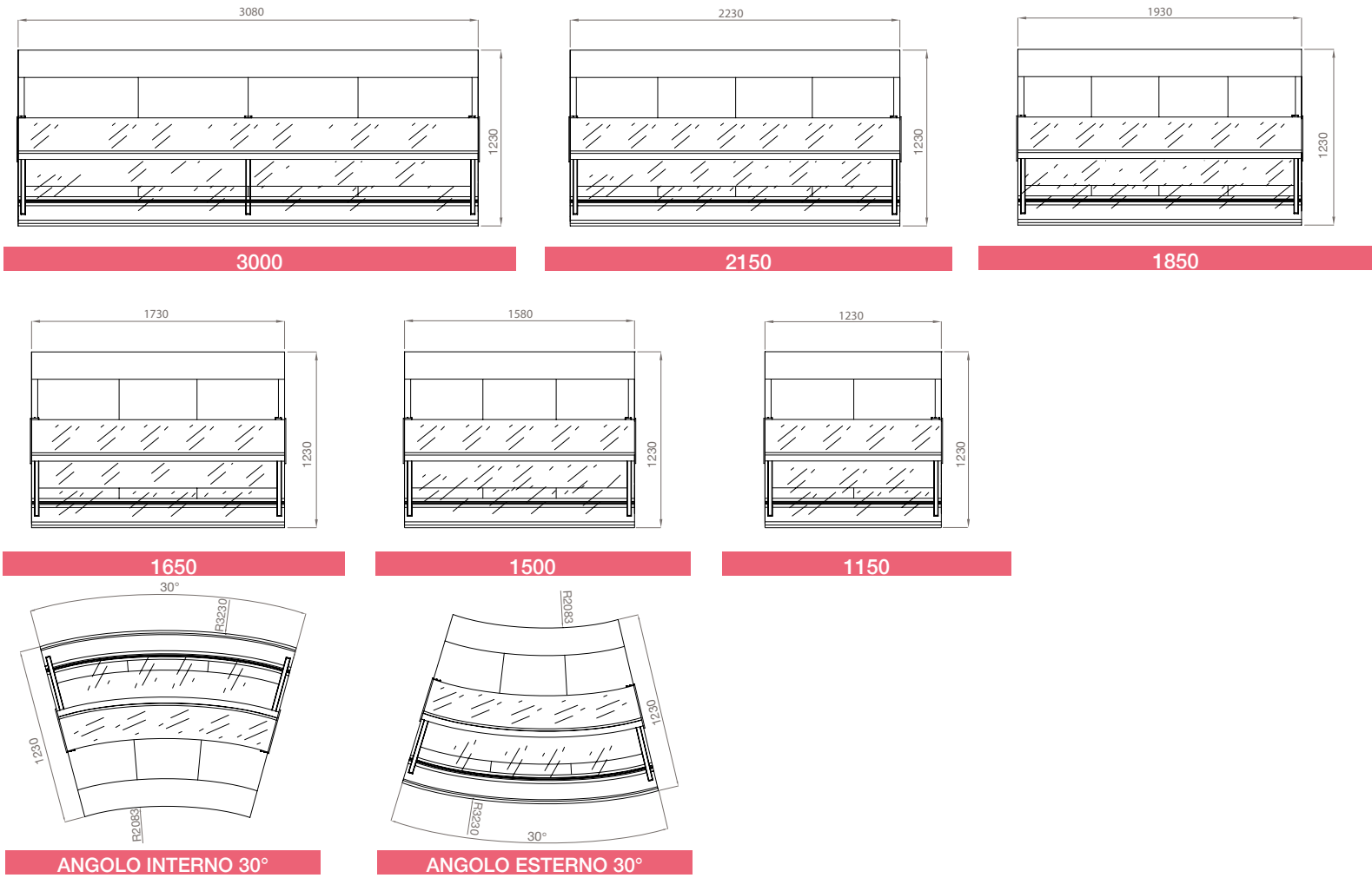
Struttura: acciaio inox e alluminio anodizzato con finitura argento
Frontale: laccati RAL
Fianchi: laccati RAL con inserto
Illuminazione piani: LED alta luminosità
Motori: interni o remoti
Lunghezze disponibili: cm. 123/158/173/193/223/308 ed angoli 30° esterni o interni

Structure: stainless steel and anodised aluminium with silver finish
Front panel: lacquered in RAL colours
Side panels: lacquered in RAL colours with insert
Shelf lighting: high-luminosity LEDs
Motors: integral or remote
Lengths available: cm. 123/158/173/193/223/308 and external or internal 30° corner units

Vetrina pasticceria professionale ventilata con piano inclinato, vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro, 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 distanze da 3 a 10 m.). Possibilità di canalizzazione con vetrina VISUAL gelateria. Chiusura posteriore con tendina avvolgibile di serie. Classe climatica 4 (30°C - 55% U.R.). Temperatura di esercizio 0°+5° C.

Ventilated professional pastry showcase with slooping display, opening front glass with hydro-lift pistons, sides and front in tempered and heated glass with panel control, 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 VISUAL ice cream showcase. Rear closure with roll-away blind, supplied as standard. Climate Class 4 (30° - 55% U.R.). Working temperature 0° +5°C.

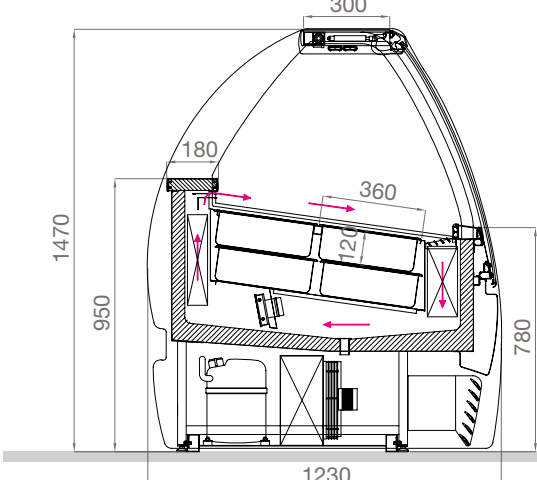
VISUAL piano inclinato / with inclined surface



VISUAL

GELATERIA

ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



VISUAL H147

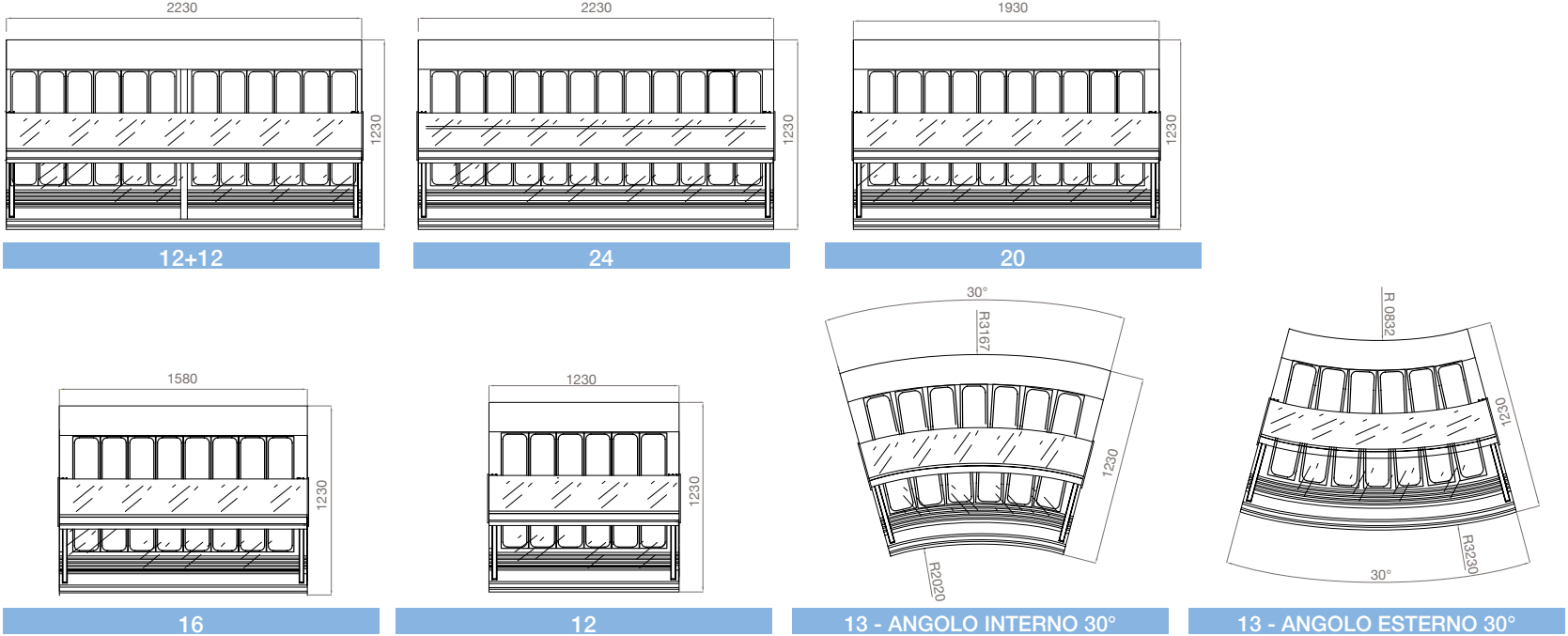
Struttura: acciaio inox e alluminio anodizzato argento
Frontale: laccati RAL
Fianchi: laccati RAL con inserto
Illuminazione piani: LED alta luminosità
Motori: interni o remoti
Lunghezze disponibili: cm. 123/158/173/193/223 ed angoli 30° esterni o interni

Structure: stainless steel and anodised aluminium silver
Front panel: lacquered in RAL colours
Side panels: lacquered in RAL colours with insert
Shelf lighting: high-luminosity LEDs
Motors: integral or remote
Lengths available: cm. 123/158/173/193/223 and external or internal 30° corner units

Vetrina gelati professionale ventilata con riserva sottopiano, vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro, illuminazione con LED ad alta luminosità, 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 sulle altre, con possibilità di avere unità interna o esterna a richiesta fi no a distanze di 20 metri sui compressori semiermetici e metri 10 sugli ermetici. Possibilità di canalizzazione con vetrina VISUAL pasticceria ventilata/neutra/calda con piano inclinato o cassettoni e possibilità di utilizzo con vasche da cm.36x16,5x12h (5 lt) o da 36x25x12/8h (8/5 lt) con traversini bloccabili a passo variabile. Chiusura posteriore con tendina avvolgibile di serie. Kit vaschette non compreso (di serie solo distanziatori). 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, opening glass front with hydro-lift pistons, tempered glass front and sides, heated with panel control, high-intensity LED lighting, refrigerating system with double evaporator, painted using black cataphoresis against corrosion, automatic cycle inversion defrost, lit flavour markers as 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 draiange when the showcase has an external motor. Three-phase, semihermetic condenser 380V with 24-20-18-16 trays, hermetic 220V single phase on others with possibility to fi t internal or external unit, on request and up to a distance of 20 metres on semihermetic compressors or 10 metres on hermetic models. Possibility to duct to VISUAL pastry showcase (ventilated/non-refrigerated/hot with angled top or large drawers and possibility to use with 36x16.5x12h trays (5 litres) or 36x25x12/8h (8/5 litres) with cross pieces that lock in position at different widths. Rear closure with roll-away blind, supplied as standard. Tray kit not provided (spacer bars only supplied as standard). 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.

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





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