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## Ventilated refrigerated table, 4 doors GN 1/1, 550 Lit.& refrigerated structure

DTS-10/R2

Préparation 3 portes

## **Descriptions**

mm (L x W x H)	2190 x 700 x 850/900-1150
kW	0.35
Weight	213 kg
Voltage	230/1N 50HZ
T°	-2°+8° & +4°+10
Volume m3	1.84 m <sup>3</sup>

## **Product details**

- Capacity of the structure 10x GN 1/6 (trays in option).
- 2 ventilated evaporators.
- Included: 1 grid GN 1/1 (530x325 mm), by door.
- 6 adjustable stainless steel feet.
- Manufactured in stainless steel, inside AISI 304 (food), outside AISI 441.
- Top in stainless steel AISI 304.
- Built-in refrigerated upper structure, fitted with a cover.
- Stainless steel rack and slides (anti-tilting), allowing to place the grids as one pleases.
- Stamped interior bottom, rounded angles and corners (without roughness).
- Doors with ergonomic handle (no salient) and reversible (kit is not necessary), "snap-fit" closure by magnetic joint (easy replacement without tools), hinge with stop at 100° and closure of the doors with automatic return.
- Tropicalized compressor unit climate class 5 (40°C Temperature & 40% Humidity), incorporated in the cabinet (right), ventilated condenser.



- Frontal accessibility of the compressor group, easy inspection.
- Over-sized evaporator(s), ventilated or static (87% of relative humidity), placed between the doors.
- Refrigerant R290.
- Electronic regulator (under closed box, waterproof), control front screen with blue LED.
- Intern lighting, with switch.
- Automatic defrosting of the evaporator, number of defrosting programmed by the factory (modifiable at will).
- Condenser's automatic evaporation.
- Polyurethane insulation without CFC (50 mm).

## The +

- Double runner slides (allowing grids and trays GN at the same time!).
- Easy to use thanks to hinges with stop on 100° and door closing with automatic return.
- Evaporator treated against the salt and the food acids "coating".
- Electronic regulator (under closed box, waterproof) with HACCP functions.

