

**TECNOSERVICE'21 srl** by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



## REFRIGERATED SALADETTE for SALADS with 3 DOORS, worktop designed for 8 GN 1/6 CONTAINERS :

- external structure in stainless steel;
- worktop in food-grade polyethylene ;
- lid with telescopic opening ;
- capacity lt. 392;
- $\circ$  temperature + 2 ° / + 8 ° C ;
- electronic thermostat ;
- 1 intermediate grid for GN1 / 1 door;
- Static refrigeration ;
- automatic defrost at standstill;
- static evaporator foamed on three sides with fan to uniform the temperature;
- ECOLOGICAL R600a refrigerant gas ;
- automatic evaporation of condensation water;
- max ambient temperature / humidity: + 35 ° C / 50% HR;
- insulation thickness 40 mm;
- internal dimensions mm 1293x515x500h.

## Supplied:

• **3 1/1 Gastro-norm grids** ;

## NB : Gastro-norm TRAYS EXCLUDED

## CE MARK Made in ASIA

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,235	
net weight (Kg)	125	
gross weight (Kg)	141	
breadth (mm)	1365	
depth (mm)	700	
height (mm)	970	
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
IK54516 Lid for gastronorm 18/10 stainless steel	Image: KS4516 € 4,79   Image: Variable of the calculation of the ca	