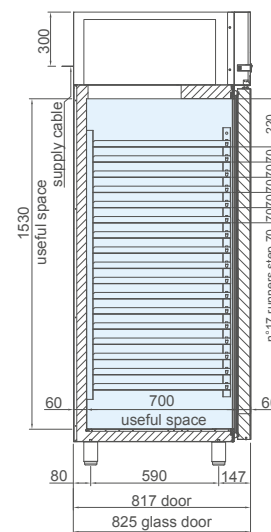
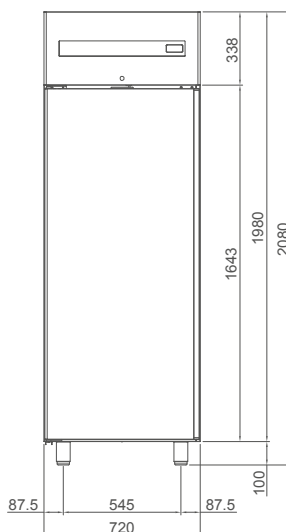


mod. CAB700BT | cod. 06200010



### EN TECHNICAL SPECIFICATIONS

Available temperature	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/year)
<b>-18 / -22</b>	720 x 815 x 2080	750 x 860 x 2240	R290	445	5	B	790	220-240 V 50 Hz	1321

### EN TECHNICAL AND FUNCTIONAL FEATURES

- Refrigerated cabinet equipped with a monobloc unit that is tropicalized and easily removable from the body, with forced ventilated refrigeration with R290 gas
- Structure entirely in steel. Interior, walls and door in AISI 304 stainless steel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m3
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital “touch” panel
- Automatic defrosting with electric resistance
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Reversible opening doors with automatic closing and a fixed opening position of 100°
- Hinges with automatic closing system
- Easily removable magnetic gaskets
- U-shaped guides and adjustable and extractable racks for grids
- Rounded internal corners for quick and easy cleaning
- Evaporator painted for cataphoresis with high corrosion resistance
- 3 GN 2/1 polyethylene grids as standard
- Height-adjustable stainless steel feet
- Lock with key and light placed under the control panel

### OPTIONAL

- Stainless steel couple of “L” and “U” runners
- Stainless steel grid GN 2/1
- Polyethylene tray GN 1/1
- Stainless steel grid 400 x 600 mm
- Couple “L” runners for grid 400 x 600 mm
- Kit with ducting
- Led light
- Upper hook rack for meat
- Set of 4 castors

