



CONFECTIONERY
PRODUCTS



CHEESE



VEGETABLES



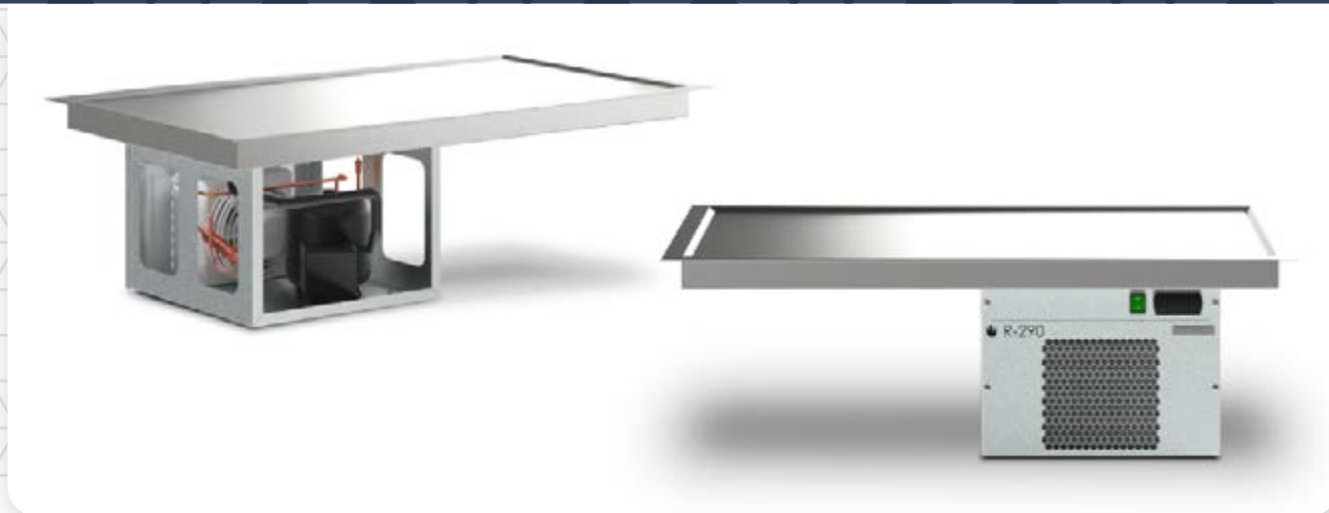
SMOKED MEAT



FRUIT



SANDWICH
BAGUETTES



The cooling plate has a suspended aggregate and is designed to be built into the counter. The plate is statically cooled over the entire surface and is designed primarily for buffet food dispensing. The model is usually installed in vending counters, self-service areas and cold food preparation departments of hotel and restaurant kitchens.

Code	Size	Location of the aggregate	WxDxH (mm)	Power/voltage
L0076005FP	2GN	Right	720x600x340	185W/230V
L0106005FP	3GN	Right	1045x600x340	185W/230V
L0136005FP	4GN	Right	1370x600x340	270W/230V

Other dimensions and variants not listed here are available on request from your sales representative.

Technical description

- built-in design
- static cooling
- suspended aggregate
- R290 refrigerant
- openwork plate 6mm thick
- stainless steel plate - AISI 304

Standard equipment

- digital thermostat with temperature control from 0 to +8 °C
- automatic defrost
- digital temperature display
- ON/OFF switch

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