P-AFE07TN-B-PSMD

Series 700E refrigerated pastry cabinet, operating temperature -2/+8, MD door, with gas R290, B class

Technology, design and production 'Made in Italy'
Stainless-steel interior and exterior. Galvanised steel external base, top and back
Rounded internal corners
High-pressure injected CFCs free polyurethane insulation
Door reversible with kit;
Front electronic control panel with 2 NTC thermistors
Automatic defrosting and condensate evaporation
Height-adjustable stainless-steel feet (110/180 H mm)
Predisposition for led lighting and lock (optional)
Easy installation, ready to use

ENERG

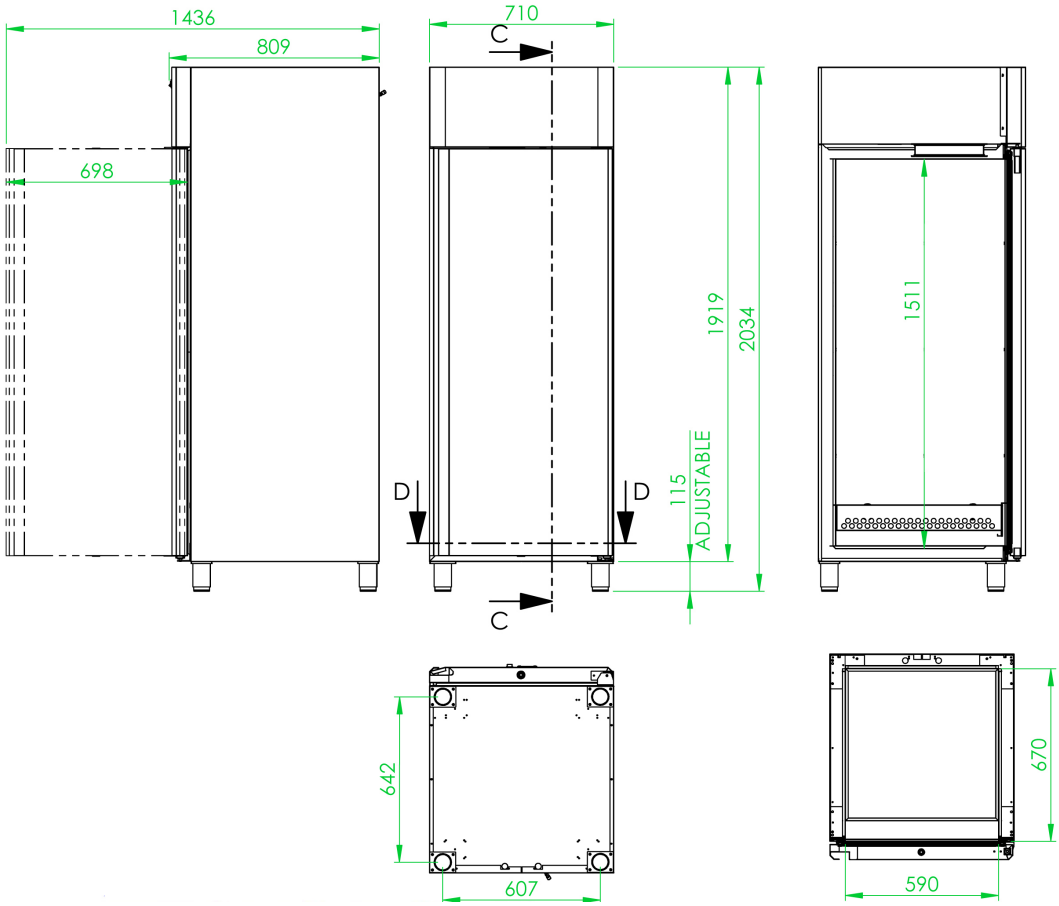
448,95 kWh/annum

Standard set-up:
Special 'pastry' racks
5 pairs of runners
Fan speed control
Fan stop
Door edge resistance

P-AFE07TN-B-PSMD

Series 700E refrigerated pastry cabinet, operating temperature -2/+8, MD door, with gas R290, B class

Operating temperature °C	-2/8
Energy consumption/year (AEC-kWh)	448,95
Net volume (lt)	454,74
Climate class - Safety standard IEC-EN 609335-2-89	5
Climate class - Test conditions	4 (30°C - 55%)
Refrigerant gas	R290
GWP	3
LwA dB(A)	42
Refrigeration	MONOBLOCK-VENTILATED
Defrosting	AUTOMATIC WITH HOT GAS
Condensation evaporation	AUTOMATIC
Voltages (V)	230 1N
Frequency (Hz)	50
Power supply (W)	280
Supply current (A)	1,5
Material	INOX 18/10
Insulation thickness (mm)	60
Feet height (mm)	FROM 110 TO 180
Grid/tray dimensions (mm)	600x400
Maximun load per grid/tray (kg)	30
Dimensions with packaging (mm) LxWxH	760x840x2090
Dimensions without packaging (mm) LxWxH	710x809x2034/2104
Gross weight (kg)	105
Net weight (kg)	96



Immagini e dimensioni indicative / Approximate pictures and size
I dati tecnici possono variare senza preavviso / Technical data may change without notice