



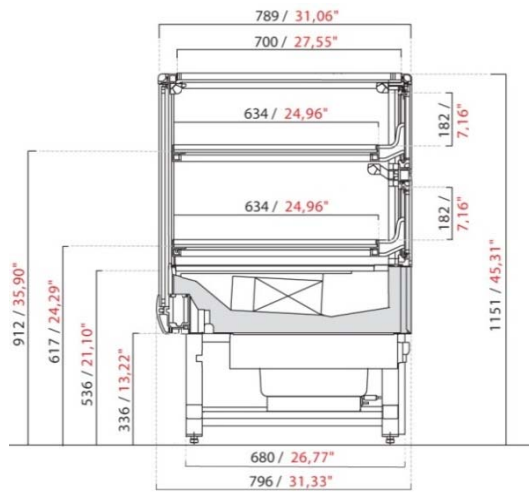
# TOTAL VIEW

## PRALINE / PASTICCERIA PRALINE / PASTRY

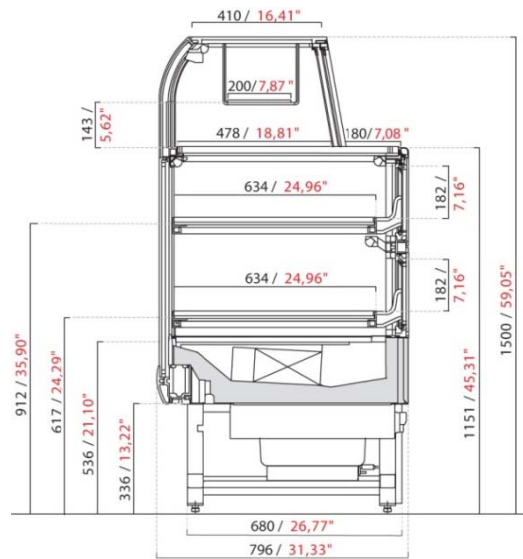


CARATTERISTICHE TECNICHE	TECHNICAL SPECIFICATIONS
<ul style="list-style-type: none"> <li>- struttura inferiore in tubolare di acciaio verniciata con polveri epossidiche a 180°C</li> <li>- vasca monoblocco schiumata (spessore isolamento 50 mm) con poliuretano a bassa densità (40 kg/mc)</li> <li>- 2 piani in acciaio inox AISI 304 amovibili, finitura lucida</li> <li>- 2 cassetti con guide scorrevoli in acciaio inox e ripiani in vetro spessore 8 mm estraibili (versione "CASS") nell'area refrigerata</li> <li>- 1 o 2 ripiani in vetro temperato spessore 10 mm (P 400 mm e P 520 mm) appoggiati su guide inox e posizionabili su tre diverse altezze, e 2 scorrevoli in vetrocamera con richiamo automatico chiudono la parte posteriore della vetrina (versione "SCORR")</li> <li>- illuminazione LED</li> <li>- vetrocamera frontali e laterali riscaldati e temperati</li> <li>- apertura vetro frontale con sistema roto-traslato mediante quadrilatero articolato con snodi</li> <li>- termostato elettronico con visualizzatore temperatura e ripetitore lato cliente</li> <li>- refrigerazione ventilata</li> <li>- regolazione dell'umidità: il pannello comandi gestisce oltre che la temperatura di esercizio l'umidità relativa fino ad un minimo del 40% pertanto la stessa vetrina in condizioni ottimali può fungere da pasticceria (+3°C, 80% U.R.) o da pralineria (+14°C, 45% U.R. MAX)</li> <li>- vaschetta evapora condensa in acciaio inox estraibile</li> </ul>	<ul style="list-style-type: none"> <li>- lower frame in tubular steel, painted with epoxy powders baked at 180°C</li> <li>- tank consisting of a monobloc structure insulated - 50 mm thick insulation - with low-density polyurethane foam (40kg/mc)</li> <li>- 2 removable tops in AISI 304 polished stainless steel</li> <li>- 2 drawers on sliding runners in stainless steel and 8 mm thick glass shelves, removable, for the refrigerated area ("CASS" version)</li> <li>- 1 or 2 shelves in 10 mm thick tempered glass (400 and 520 mm wide) on stainless steel runners and adjustable in three different heights: 2 double-glazed sliding panels with automatic device to close the display case rear side ("SCORR" version)</li> <li>- interior lighting by luminous LEDs</li> <li>- double glazing glass fronts and sides heated and tempered</li> <li>- Glass front opening with a translatory movement system for a quadrilateral structure that moves with joints</li> <li>- electronic thermostat with temperature display and relative repeater on customer's side</li> <li>- the control panel regulates the working temperature as well as the relative humidity up to a 40% minimum and therefore the same display case, in optimum working conditions, may serve as pastry display case (+3°C, 80% R.H.) or pralines display case (+14°C, 45% R.H. MAX)</li> <li>- stainless steel condensate evaporation container</li> </ul>

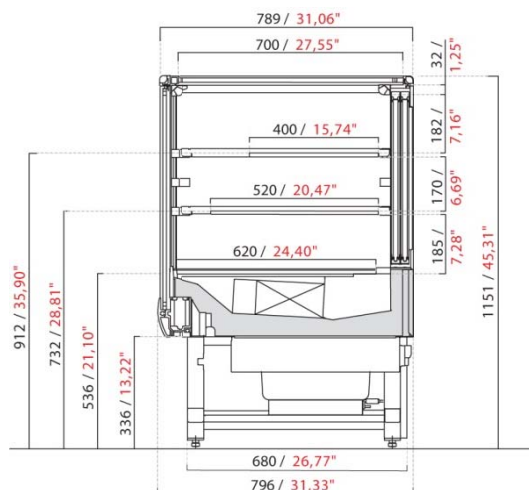
### SEZIONI SECTION VIEWS



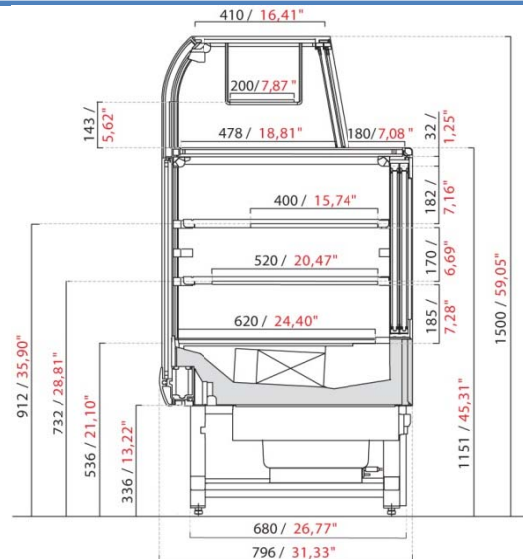
H 1151 "CASS"



H 1500 "CASS"



H 1151 "SCORR"





H 1500 "SCORR"

DIMENSIONI, PESO E IMBALLO DIMENSIONS, WEIGHT AND PACKAGING


MODELLO MODEL	LUNGHEZZA LENGTH		PROFONDITÀ DEPTH		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 1000 H 1151	1012	39.84*	796	31.33*	270	595	1154x1099xH1362	45.4"x43.3"xH53.6"	316	697
L 1500 H 1151	1512	59.53*	796	31.33*	375	827	2154x1099xH1362	84.8"x43.3"xH53.6"	438	966
L 1984 H 1151	1996	78.58*	796	31.33*	480	1058	1654x1099xH1362	65.1"x43.3"xH53.6"	560	1235
L 1000 H 1500	1012	39.84*	796	31.33*	270	595	1654x1099xH1362	65.1"x43.3"xH53.6"	316	697
L 1500 H 1500	1512	59.53*	796	31.33*	375	827	1154x1099xH1362	45.4"x43.3"xH53.6"	438	966
L 1984 H 1500	1996	78.58*	796	31.33*	480	1058	2154x1099xH1362	84.8"x43.3"xH53.6"	560	1235

DATI TECNICI TECHNICAL SPECIFICATIONS

 3065103 ETL* NSF 7 - UL STD 471 US - CAN/CSA C22.2 STD n. 120 Intertek Intertek						UC CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT						TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY V/Ph/Hz <b>208-220/1/60</b>					
MODELLO MODEL	POTENZA COMP. HP	BREAKER SIZE	MCA	MOP	RESA CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE							
	HP	A	A	A	W/h -10°C	BTU/h +14°F	°C	°F	U.R. R.H.	°C	°F						
L 1000	5/8	15	13	18	1009	3.441	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F						
L 1500	5/8	15	13	18	1009	3.441	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F						
L 1984	2*5/8	25	23	35	2*1009	2*3.441	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F						

 UC CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT						TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY MONOFASE - V/Ph/Hz <b>230/1/50</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE			
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F		
	W	A	W/h -10°C	BTU/h +14°F							
L 1000	2416	11.42	1161	3.959	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1500	2632	12.23	1448	4.938	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1984	3881	17.73	2354	8.027	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1984 TD*	3881	17.73	2354	8.027	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		

\*TD = vetrina con 2 temperature differenziate \*Showcase with 2 temperatures

 CON MOTORE ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS						TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY MONOFASE - V/Ph/Hz <b>230/1/50</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE			
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F		
	W	A	W/h -10°C	BTU/h +14°F							
L 1000	2307	10.40	1448	4.938	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1500	2472	11.13	1448	4.938	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1984	3721	16.63	2360	8.048	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		
L 1984 TD*	3721	16.63	2360	8.048	35°C	95°F	60%	+3°C; +8°C	+37°F; +46°F		

\*TD = vetrina con 2 temperature differenziate \*Showcase with 2 temperatures