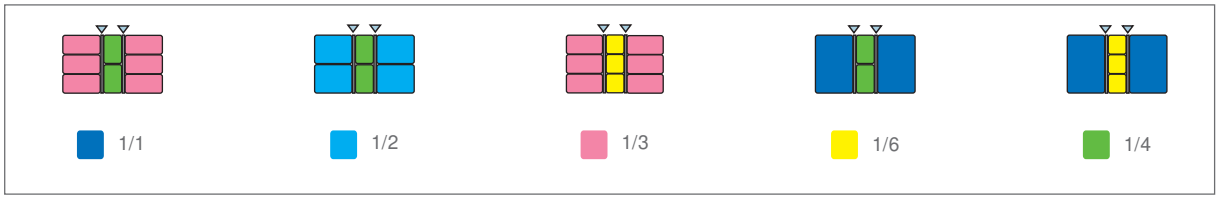


S900

CONSTRUCTION FEATURES:

- Stainless steel inside and outside.
- Tip-up stainless-steel lid consisting of two parts, one of which sliding.
- Operating temperature +2:+10°.
- Digital thermometer-thermostat.
- Injected evaporator on rear of the structure.
- Automatic defrosting and automatic expulsion of condensation.
- Diamond-covered bottom and outlet hole for best hygiene.
- Standard fittings: pair of guides for each compartment, 3 of GN 1/1 and 2 of GN 1/6 tray supports. Optionals: grids, trays.





| mod. | cm | lt. | °C* | W | °C | W |
|---|---|---|---|---|---|---|
| S900 | 90 X 70 X 87 | 220 | -10°C | 284 | +2:+10 | 300 |
| K160/SL | 160 X 70 X 85 | 400 - 100 | -10°C | 552 | +2:+10 / +6:+10 | 650 |
| KPM1633 (V)** | 173 X 75 X 125 (145) | 400 - 50 | -10°C | 289 - 120 | 0:+10 / +2:+10 | 600 |
| KPM2033 (V)** | 218 X 75 X 125 (145) | 550 - 70 | -10°C | 343 - 120 | 0:+10 / +2:+10 | 800 |
| K160PZ | 160 X 70 X 98 | 400 - 100 | -10°C | 552 | 0:+10 / +7:+12 | 650 |
| K160GPZ | 160 X 73 X 97 | 400 - 100 | -10°C | 552 | 0:+10 / +7:+12 | 650 |
| K160XPZ | 160 X 73 X 97 | 400 - 100 | -10°C | 552 | 0:+10 / +7:+12 | 650 |

*: temperatura di evaporazione, evaporation temperature, température d'évaporation, Verdeampf Temperatur
(V)**: con vetri, with glasses, avec verres, mit Glass

Saladette

**S900**

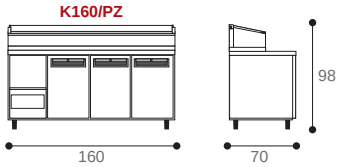



**K160/SL**

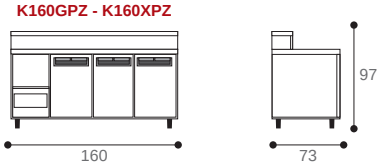



Tavoli refrigerati per pizzeria e paninoteca - Refrigerated pizza and sandwich counters - Comptoire refrigeree pour pizza et sandwich - Kühltische für pizza und sandwich

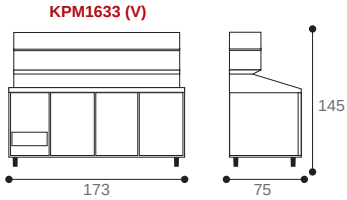
**K160/PZ**



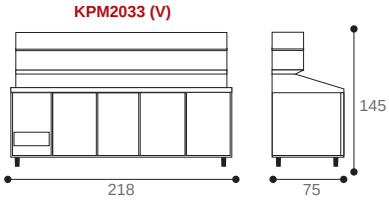

**K160GPZ - K160XPZ**




**KPM1633 (V)**




**KPM2033 (V)**




Quality System Certified
UNI EN ISO 9001
Certification n° CSQ 9190.ANO2

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