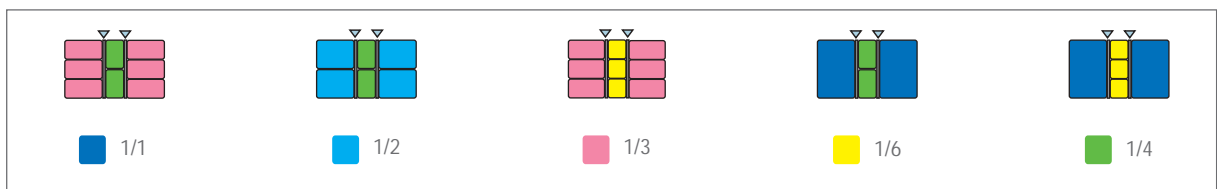




S900

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.



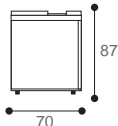
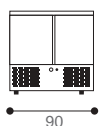


mod.						
cm	lit.	°C*	W	°C	W	
S900	90 X 70 X 87	220	-10°C	284	+2:+10	300
K160/SL	160 X 70 X 85	400 - 100	-10°C	552	+2:+10 / +6:+10	650
KPM1633 (V)**	173 X 75 X 125 (145)	400 - 50	-10°C	289 - 120	0:+10 / +2:+10	600
KPM2033 (V)**	218 X 75 X 125 (145)	550 - 70	-10°C	343 - 120	0:+10 / +2:+10	800
K160PZ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

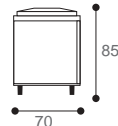
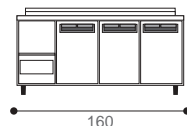
*: temperatura di evaporazione, evaporation temperature, température d'évaporation, Verdeampf Temperatur
 (V)**: con vetri, with glasses, avec verres, mit Glass

Saladette

S900

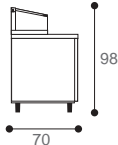
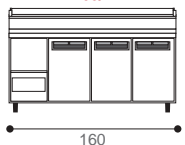


K160/SL

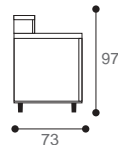
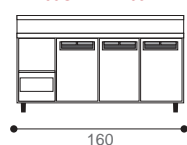


Tavoli refrigerati per pizzeria e paninoteca - Refrigerated pizza and sandwich counters -
 Comptoirs refrigerées pour pizza et sandwich - Kühltische für pizza und sandwich

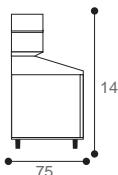
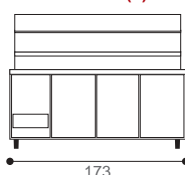
K160/PZ



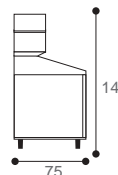
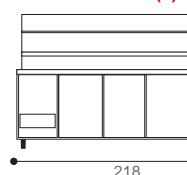
K160GPZ - K160XPZ



KPM1633 (V)



KPM2033 (V)



Quality System Certified
 UNI EN ISO 9001
 Certification n° CSQ 9190.AN02

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