



PERFORMANCE

TEMPERATURE RANGE	-2°C / +8°C
PASTRY SET-UP	Trays 600x400
PASTRY PANS	60
STEP PASTRY GUIDES	50 mm
STEP ICE CREAM GUIDES	140 mm
ICE CREAM TRAYS 165x360x120h mm	60

CHECK



FEATURES

- Ducted air flow
- Insulation thickness 80 mm
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- Internet ready/cloud/diagnosis and remote control
- Multi-phase leavening, programmable
- Possibility to memorize recipes

OPTIONAL

- Insulation thickness 100mm
- External stainless steel surfaces

DIMENSIONS

Width	960 mm [37.8 in]
Depth	1140 mm [44.88 in]
Height	2312-2342 mm [NaN in]
Foot height	90-120 mm [3.54-4.72 in]
Door light width 1	608 mm [23.94 in]
Door light height 1	798 mm [31.42 in]
Door depth open 90°	1736 mm [68.35 in]

TECHNICAL DATA

Temperature range	-2°C / +8°C
Insulation thickness	80 mm [3.15in]
Number of rooms	1
Door type	Blind
Number of ports 1/2	2
Condensation type	Air
Plant type	Motor on board
Plant type	Ventilated
Compressor type	Hermetic
Refrigerant gas	R290
GWP refrigerant gas	3
Sound power	< 70 dbA
Defrost type	Electric
Defrost water evaporation	Automatic

CAPABILITIES

GN grids	[]
EN Setup	Trays 600x400
EN Grids	[]
EN pans	60
Step guides EN	50 mm
IC grids	[]
Step IC guides	140 mm
5Lt tanks 360x165x120h mm	60

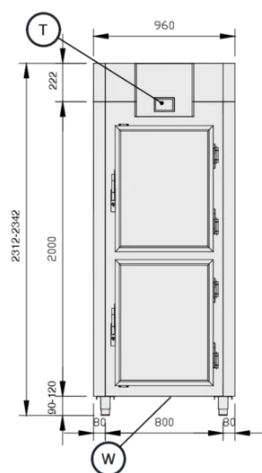
SUPPLY

Power supply	220-240 V ~ 50 Hz
FLI - Max cold power	531 W
Power cable	3G 1,5 mm ²
Power plug	CE-Schuko

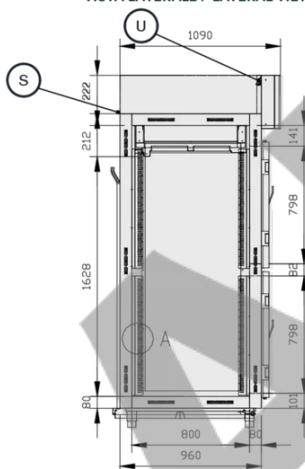
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DIMENSIONS

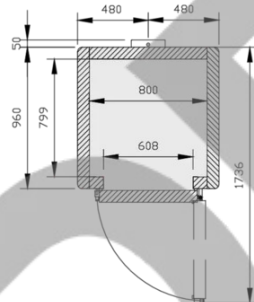
VISTA FRONTALE / FRONT VIEW



VISTA LATERALE / LATERAL VIEW



VISTA SUPERIORE / TOP VIEW



- (S) Cavo alimentazione elettrica
Electrical cable supply
- (W) Scarico condensa evaporatore
Water evap. discharge
- (U) Connessione USB
USB Connection 
- (T) Interfaccia Touch
Touch screen