




SALAD BAR

S a l a d b a r s

 This complete production line was tested to operate in extreme conditions, i.e. at room temperatures of +43°C in the close proximity of the refrigeration unit. This means that the standard model of this refrigeration plant is suitable for the use in tropical conditions.



MODEL		TARS 22	TARS 23	TARS 34
Height	mm	900	900	900
Width	mm	900	1330	1772
Depth	mm	700	700	700
Contents	Lt	230	285	410
Operational temperature	°C	0 +10	0 +10	0 +10
Cooling performance	Kcal/h	240	395	475
Voltage	Volt/hz	220/50/1	220/50/1	220/50/1
Max. registered power	Watt	391	494	574
Standard trays GN 1/1	N°	2	2	3
Strength of insulation	mm	50	50	50
Refrigerating system		ventilated	ventilated	ventilated

The equipment is suitable for the use in tropical conditions. The recorded figures relate to room temperatures of +32°C and a humidity of 50%

Technical details:

COMPONENTS: Inox stainless steel, AISI 304 18/10, satin finished exterior, polished finished interior

INSULATION: 50 mm thick, highly insulating, injected Polyurethane foam with a density of 40 kg/m³, CFC free (environmental friendly).

MEASUREMENTS: The inside of the GN 1/1 measures 325 x 530 mm

SEALINGS: Double chamber sealing guarantees an airtight closure.

DEFROSTING: Fully automatic with a cycle programmer.

OPERATION: constant temperature control inside the cooling cell via a temperature gauge, choice of temperature selected by push-button on the electronically controlled thermostat, a control light flashes as soon as the automatic defrosting process starts. Lockable doors and drawers with all-round double chamber magnetic seals as a guarantee for perfect sealing. Drawers can be pulled out on telescopic rails made of 18/10 steel, suitable for the installation of GN 1/1 trays.

It is particularly versatile because of the possibility to install different set of drawers and trays.