

Cabinet 700 L



Our cabinets are designed to give you the opportunity to use them as you prefer, adjusting the temperature from -5° C to +10° C to your liking. For the preservation of frozen food you can range from -18° to -25° C.

The monoblock cooling unit, equipped with electric defrosting and automatic evaporation of condense through stainless steel pipe coil is designed so that you have easy access to all components. The inner cell increases its capacity because it remains free from the encumbrance of the evaporator, which was located outside of the cabinet.

Rounded insides for easy cleaning operations. Inner assembly removable without the use of tools.

Height-adjustable feet.

Touchscreen control.

Hygienic gasket.

Standard equipment:

3 pairs of guides, 3 grills 530 x 650

On request we can provide:

- models with remote condensing unit
- static models
- pastry set-up

Model	Temperature	Refrigerating gas	Performance	Absorbed power	Voltage	Frequency	Defrost	Net weight	Gross weight	Dimensions			Packing		
	°C		Watt	Watt	Volt	Hertz		Kg	Kg	W mm	D mm	H mm	W mm	D mm	H mm
C07NT	-5/+10	R134a	402	248 W	240 V	50 Hz	Electric	108	122	720	790	2050	745	840	2230
C07NTG	-5/+10	R134a	402	248 W	240 V	50 Hz	Electric	123	137	720	790	2050	745	840	2230
C07LT	-25/-18	R404a	527	536 W	240 V	50 Hz	Electric	109	123	720	790	2050	745	840	2230
C07LTG	-25/-18	R404a	527	536 W	240 V	50 Hz	Electric	124	138	720	790	2050	745	840	2230

Optional Accessoires on request

Code	Description	Dimensions
PRG21	Rilsan Plastic grid GN 2/1	530x650
PRG21I	Stainless steel grid GN 2/1	530x650
PGC21	Pair of stainless steel rails	
PTK1A	Wheels kit	125 Ø
P7060	Lock with key	
PL2350	Led interior lighting	
PPK1	Set of 18 pair of rails for confectionery with 75 mm pitch - 1 door	400x600
PPK64	Pair of stainless steel "L" shaped rails for confectionery	400x600



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