

MFEI80-150

PASTELERA CHILLER SALAD-CHEFF COUNTER

CHARACTERISTICS

- Stainless steel exterior.
- Rear side galvanized panel.
- Stainless steel interior, stamped bottom and rounded corners.
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense.
- Inner side of doors by stamped steel.
- Stainless steel worktop, integrated topping unit with inged lid.
- GN1/3-150mm topping unit.
- Shelves made of plasticized steel wire, height adjustable.
- Adjustable legs, 135 to 210 mm.
- Removable and fan assisted condenser unit.
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water.
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP.
- Digital temperature control, optimized defrost, high-temperature condensation alarm.
Efficient management of energy consumption.



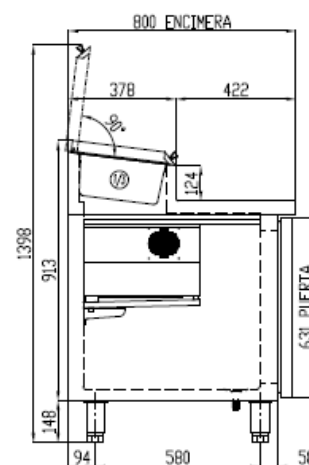
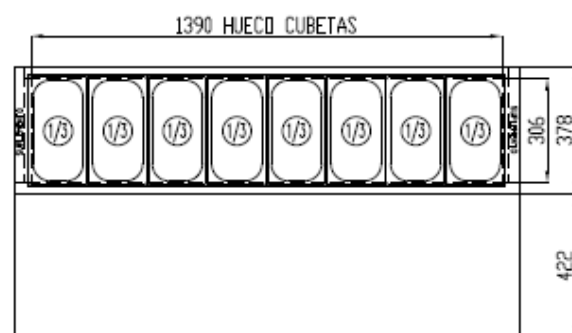
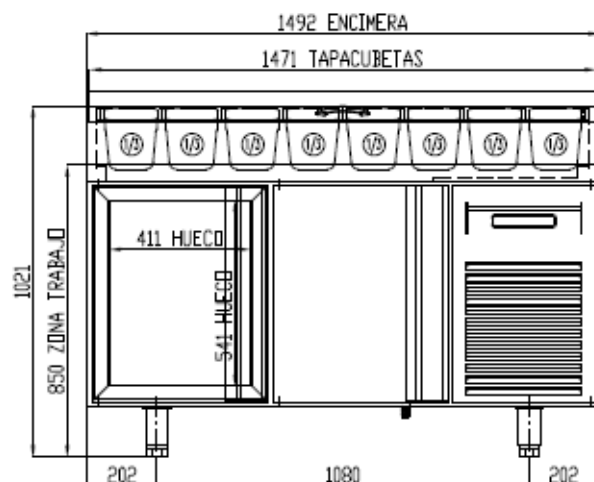
Largo (mm)	Fondo (mm)	Alto (mm)	Capacidad (L)	Potencia frigorífica (W)	Rango	Clase climática	Refrigerante
1495	800	850	362	488	0°C +8°C	4 (30°C 55%HR)	R-290

We reserve the right to change specifications without prior notice, all photos must be considered as a reference

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Temperature control	Digital
Evaporator	Bloque aleteado epoxi
Condenser	Bloque aleteado
Voltage / Frequency	230V / 50Hz
Nominal power	830 W
Insulation material	Poliuretano, densidad 40 kg/m ³ , cero ODP y GWP
Foaming agent	HFO
Insulation thickness	50 mm
Exterior	Stainless steel exterior
Exterior rear side	Galvanized steel
Interior	Stainless steel exterior
Lighting	No
Number of shelves supplied	2
Shelf dimensions (W x D)	400 mm x 600 mm (2 Uds.)
Topping unit capacity	8 GN 1/3-150mm



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