

Refrigerated dole plate

The Electrolux Drop in range is the optimal answer to the needs of the modern distribution. The complete integration with the surrounding ergonomic environment makes this range extremely versatile, be it for traditional (in-line), but above all free flow and free service distribution systems. The variety of functions available - from warm to dry, humid to refrigerated, remote or not, as well as dish lowerators-enables a personalised answer to the most specific requirements. Both the product development and the industrial design of these products allow the optimization of the aesthetics of the products exposed. The models detailed on this sheet are 2, 3 and 4 GN 1/1 refrigerated dole plates.



340220

EASY TO INSTALL

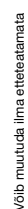
- Easy to install thanks to the fastom connection between the cable and the digital thermostat.
- The cut-out dimensions for the installation of the unit are: 800/1130/1450 x 630 x 500 H mm.
- Air outlet grid can be positioned on three different sides to allow extremely flexible installation.

EASY TO USE

- The digital control panel includes:
 - On-Off switch.
 - Digital telethermostat.
 - Temperature display.
 - Adjustable temperature settings.
 - Manual defrost switch.

- The cable between the unit and the control panel is about 1.5 m long.
- Pressed top with dole plate 30 mm deep has rounded corners to provide easy cleaning.
- The condensation is drained through a hole 17 mm in diameter and the water is conveyed to a fixed drain.
- The refrigeration is static with the built-in evaporator and allows a contact temperature of - 20 C.
- Polyurethane insulation.
- Automatic defrosting.

- The refrigerant fluid is R404 A.
- All models comply with the standards required by the main international approval bodies and are CE marked.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.



Internet: <http://www.electrolux.com/foodservice>