

*CERS, cool breeze from north-west..*



### General characteristics :

CERS : series of large volume cabinets for the conservation of fresh pastry, chocolate, frozen products.

- Structure : Modular self holding panels, insulated with 70mm high density (41kg/m<sup>3</sup>) expanded polyurethan. Air convection system by means of modular, stainless steel group, easy to disassemble and clean.
- Internal coating : Stainless steel AISI 304 18/10
- External coating : Goffered pre-painted galvanized sheet
- Stainless steel internal tray supports, distance between the shelves mm. 60, for pans cm. 60x40

### Control

- Electronic control panel with LCD display with IP55 protection
- Control and recording of temperature
- Automatic defrosting control
- End of defrosting control
- Lighting of coldroom control
- Prepared for serial televis
- Prepared for remote control alarm

Code	Model	Temp. °C	Dimensions cm.	Door cm.	Nr. of trays	Electric Watt
07 CER 2TN	CERS 2TN	-2°/ +4°	97x97x240h	61x80h (2)	24 (60x80) 48 (60x40)	230/50/1ph 1200
07 CER 2BT	CERS 2BT	-25°	97x97x240h	61x80h (2)	24 (60x80) 48 (60x40)	230/50/1ph 1200
07 CER 4TN	CERS 4TN	-2°/ +4°	97x177x240h	61x80h (4)	48 (60x80) 96 (60x40)	230/50/1ph 1200
07 CER 4BT	CERS 4BT	-25°	97x177x240h	61x80h (4)	48 (60x80) 96 (60x40)	230/50/1ph 1200
07 CER 6TN	CERS 6TN	-2°/ +4°	97x257x240h	61x80h (6)	72 (60x80) 144 (60x40)	400/50/3ph 1200
07 CER 6BT	CERS 6BT	-25°	97x257x240h	61x80h (6)	72 (60x80) 144 (60x40)	400/50/3ph 1200