

**FULL
OPTIONALS**

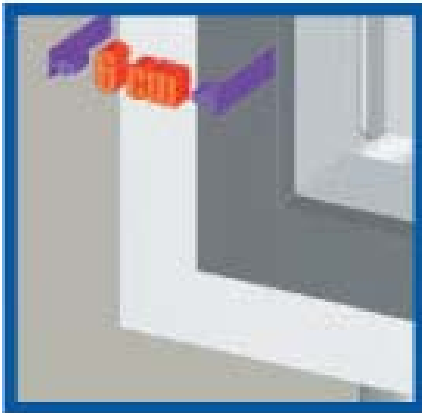


UNIGASTRO

GASTRONORM CABINETS,
CHILLERS, MEAT CHILLERS, FREEZERS
WITH SOLID OR GLASS DOOR



Rounded door in stainless steel thickness 10/10, equipped with stainless steel ergonomic integrated handle. Strong brackets for easy door adjusting. Self-closing hinges with 90° brake, to make easier loading and unloading goods.



Inside tank and bottom with rounded angles for easy cleaning and top hygiene in compliance with European hygiene standards.

All inside fixtures can be easily removed. Very strong shelves and guides, designed to support heavy loads.



6 cm polyurethane thick insulation CFC free.

45 Kg/m³ density to ensure high performance even in case of heavy works.

New-design special door profile to prevent cold outside conductivity and condensation. Anti-condensing resistor is standard on all models.

Easy-opening profile for comfortable replacement of the resistor.



Rounded mask in stainless steel with modern design.

Switching Gastronorm-Backnorm by simple change of guides.

Control panel with electronic thermostat/thermometer and start button.

Humidity variation button (only on the chillers).

Key closing is standard.

Internal and external structure in stainless steel AISI 304 «Scotch Brite» (the back of the cabinet is in skinplate).

Ventilated refrigeration system using CFC free coolant

Adjustable guides preventing trays and bowls from turning over.

Internal area for shelves, trays and bowls type GN 2/1 (530 × 650 mm), or double GN 1/1 (530 × 325 mm), or BKN (600 × 400 mm).



Double glass pane low emission for glass door Chillers

Triple heated glass pane for glass door Freezers.

Internal lighting supplied as standard on models VGP (glass door)

Automatic defrosting by resistor

Safety probe for defrosting end

Condensing water evaporation device with electric pump (patent no. TO 2002U000168) low consumption and high safety system standard supply



Working temperature range $+2/+8^{\circ}\text{C}$ for Chillers

Working temperature range $-2/+8^{\circ}\text{C}$ for Meat Chillers

Working temperature range $-15/-25^{\circ}\text{C}$ for Freezers

Revolving wheels as standard (2 with brake)

Wheels levelling kit as standard

Voltage 230V/50Hz/1, electric equipment in compliance with EC standards.

Specials versions with 115V/60Hz/1 or 230V/60HZ/1 supply are available as optional.