



# UNICHEF

SOLID AND GLASS DOORS CABINETS  
GN/BKN 700-1400 LITRES



## GASTRONORM STAINLESS STEEL CABINET, SOLID AND GLASS DOOR, 700 – 1400 LITRES, CHILLERS / MEAT CHILLERS / FREEZERS



Stainless steel rounded door, thickness 10/10. Reversible door with self closing hinge and 90° brake to make easier loading and unloading goods.

New-design special door profile to prevent cold outside conductivity and condensation. Easy-opening profile for comfortable replacement of the resistor, which is standard on all models.

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



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

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

6 cm polyurethane thick insulation CFC free.

45 Kg/m<sup>3</sup> density to ensure high performance even in case of heavy works.

Rounded mask in stainless steel with modern design.

Switching Gastronorm-Backnorm by simple change of guides.

Ventilated refrigeration system CFC free.

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).

Working temperature range +2/+8°C for Chillers

Working temperature range –2/+8°C for Meat Chillers

Working temperature range –15/–25°C for Freezers

Double glass pane low emission for glass door Chillers

Triple heated glass pane for glass door Freezers.

Automatic defrosting by resistor

Safety probe for defrosting end

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

