



UNIFISH

UPRIGHT
SOLID DOOR
CABINETS
FOR FRESH FISH



ISO Climatic Class 5

UPRIGHT SOLID DOOR CABINETS UNIFISH TEMPERATURE $+5/-5^{\circ}\text{C}$ FOR FRESH FISH

Equipped with an electronic thermostat adjustable between $-5/+5^{\circ}\text{C}$ and a static refrigeration system with injected coil, Unifish is ideal for storage of fresh fish, shellfish and molluscs.

This means that the cabinet is not provided with automatic defrosting system (typical of ventilated refrigerators), and this is not a fault but specific idea of our project developed in cooperation with some Italian fisherman. In fact they pointed us that it is not convenient to warm up the water of the fish because it stinks so much that you can't stay in the room.

It is true that you have to switch off the cabinet in order to make the defrost, but it is also true, that you haven't to escape from the room where the cabinet is placed, when you are making defrost process.

To make easier cleaning operation and evacuation of defrosting water, we have made a hole on the bottom of the internal tank, provided with a 3 m pipe.

Interior and exterior of cabinets are in stainless steel AISI 304 "Scotch Brite" or in white skinplate (according to the model) 50 mm polyurethane thick insulation CFC free.

Standard supply: 8 couples of guides in stainless steel plus n. 8 22-litres plastic box with spacing grids in stainless steel on the bottom. Internal usable dimensions of the box are:

426 (width) x 378 (depth) x 137 (Height) mm

Door is equipped with self-closing hinge 90° braked for easy loading and unloading of goods.

Power supply 230V /50Hz/1 CE compliant

On demand you can have cabinets with special supply 115V/60Hz or 230V/60Hz CE compliant

ISO Climatic Class 4 for a good efficiency in rooms with ambient temperature up to $+32^{\circ}\text{C}$

