

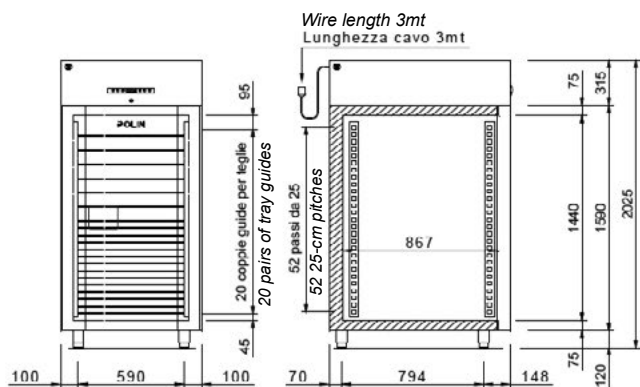
PASTRY AVANT STORAGE CABINETS



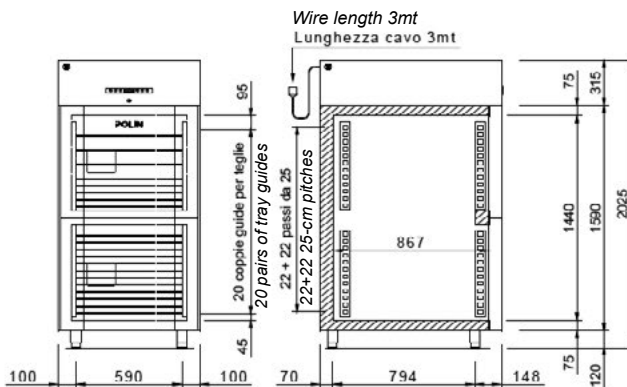
FEATURES

- Stainless steel structure with external finish in scotch-brite satin
- Isolated with 75mm of high density polyurethane foam (40kg/m3)
- Adjustable feet in stainless steel (h120-150)
- Rounded internal corners to facilitate cleaning
- Racks and guides in stainless steel
- Automatic defrosting and evaporation of condensed water
- Standard low temperature compensation valve
- Patented single-piece refrigeration unit
- Refrigeration unit adapted for use in tropical conditions (high performance in environments up to 43°C)
- INTELLI electronic circuit with LCD display allowing for the monitoring of parameters according to HACCP norms
- Removable guides which can be relocated as needed
- Possibility to adjust hygrometric parameters (TN versions)

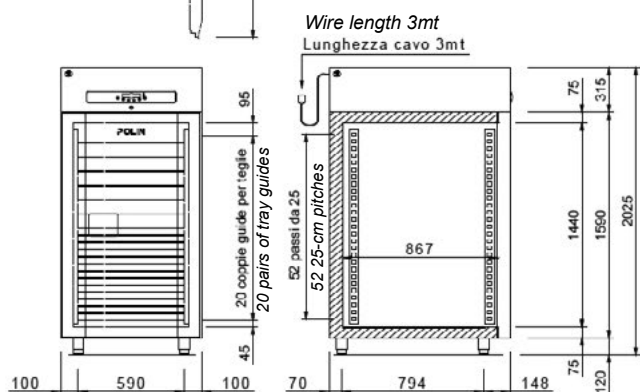
	AVANT 6080 TN	AVANT 6080 BT	AVANT 6080 BT	AVANT 6080 PRALINERIA PRELINERY	AVANT 6040 TN	AVANT 6040 BT
Energy class	C	D		C	D	D
Number of doors	1		2	1	1	1
Width (mm)	790					
Depth (mm)	1012				822	
Height (mm)	2025					
Temperature range	-2° C / +8° C	-20° C / -10° C	-20° C / -10° C	+4° C / +18° C	-2° C / +8° C	-20° C / -10° C
Humidity control	SI	NO	NO	SI	SI	NO
Power supply	230/1/50+N					
Defrosting	GAS CALDO					
Number of pairs of tray guides	20					
Weight (Kg)	152				140	
dbA	53	61		53	53	61
Absorbed Power (kW)	0,4	0,70		0,4	0,4	0,55
Absorption (A)	2,4	4,9		2,4	2,4	4
Refrigerating Power (kW)	0,55	0,72		0,55	0,55	0,61



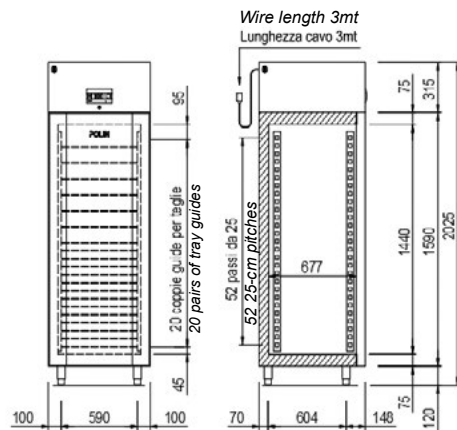
PAstry AVANT 60/80
TN -2°C +8°C
BT -20°C -10°C



PAstry AVANT 60/80 2P
BT -20°C -10°C



PRALINERIA +4°C +18°C
PRELINERY +4°C +18°C



*
PAstry AVANT 60/40
TN -2°C +8°C
BT -20°C -10°C

