

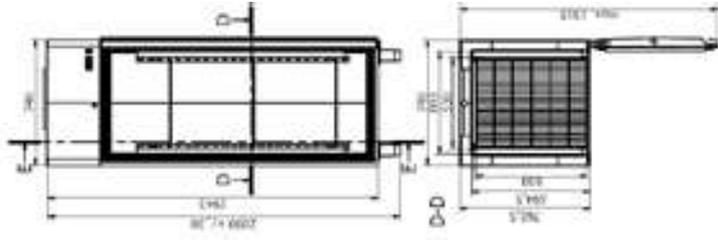
GASTRO INOX

Standard equipment:

- Plug-in (internal compressor)
- Electronic temperature controller with display
- Dynamic cooling
- Tropic version (n/a glass door)
- Automatic defrost
- Automatic condensate evaporation
- Automatic fan switch
- Exterior made of AISI 304 steel
- Solid or glass door
- Self-closing door
- Magnetic gasket
- Door-lock
- Adjustable legs
- Interior made of AISI 304 steel
- Shelf guides made of INOX
- Metal coated shelves
- Interior adapted to GN 2/1 containers (n/a C500 and F500)
- Internal light (n/a solid door)

Optional equipment:

- New design
- R-134a/R-404a refrigerant
- Innovative food protection technology- TI02
- Temperature recorder
- Evaporator defrosting heater
- A foot pedal door opener
- Set of castors
- Sound alarm
- English socket
- Meat hooks
- Shelves made of stainless steel
- Metal coated shelf
- Shelf guide
- Interior adapted to 600x400 bakery trays
- Internal light



MODEL	TEMP. RANGE [°C]	AMBIENT CONDITIONS [°C/RH]	CAPACITY [l]	DIMENSIONS L x D x H [mm]	NUMBER OF DOORS	NUMBER OF SHELVES	SHELF DIMENSIONS [mm]	POWER SUPPLY [V/Hz]	ENERGY CONSUMPTION [kWh/24]	NET WEIGHT [kg]	INSULATION THICKNESS [mm]	REFRI-GERANT
GASTRO INOX C300	+1...+10	+40/40%	343	520x700x2071	1	3	530x325	230 / 50	2.4	100	60	R-290
GASTRO INOX C500	+1...+10	+40/40%	523	620x850x2045	1	3	650x430	230 / 50	2.7	90	60	R-290
GASTRO INOX C700	+1...+10	+40/40%	626	740x830x2090	1	3	650x530	230 / 50	3.5	125	70	R-290
GASTRO INOX C1400	+1...+10	+40/40%	1376	1480x830x2090	2	6	650x530	230 / 50	4.8	180	70	R-290
GASTRO INOX F500	-18...-20	+40/40%	523	620x850x2045	1	3	650x430	230 / 50	8.7	122	60	R-290
GASTRO INOX F700	-18...-20	+40/40%	626	740x830x2090	1	3	650x530	230 / 50	8.9	130	70	R-290
GASTRO INOX F1400	-18...-20	+40/40%	1376	1480x830x2090	2	6	650x530	230 / 50	15.1	200	70	R-290