

About

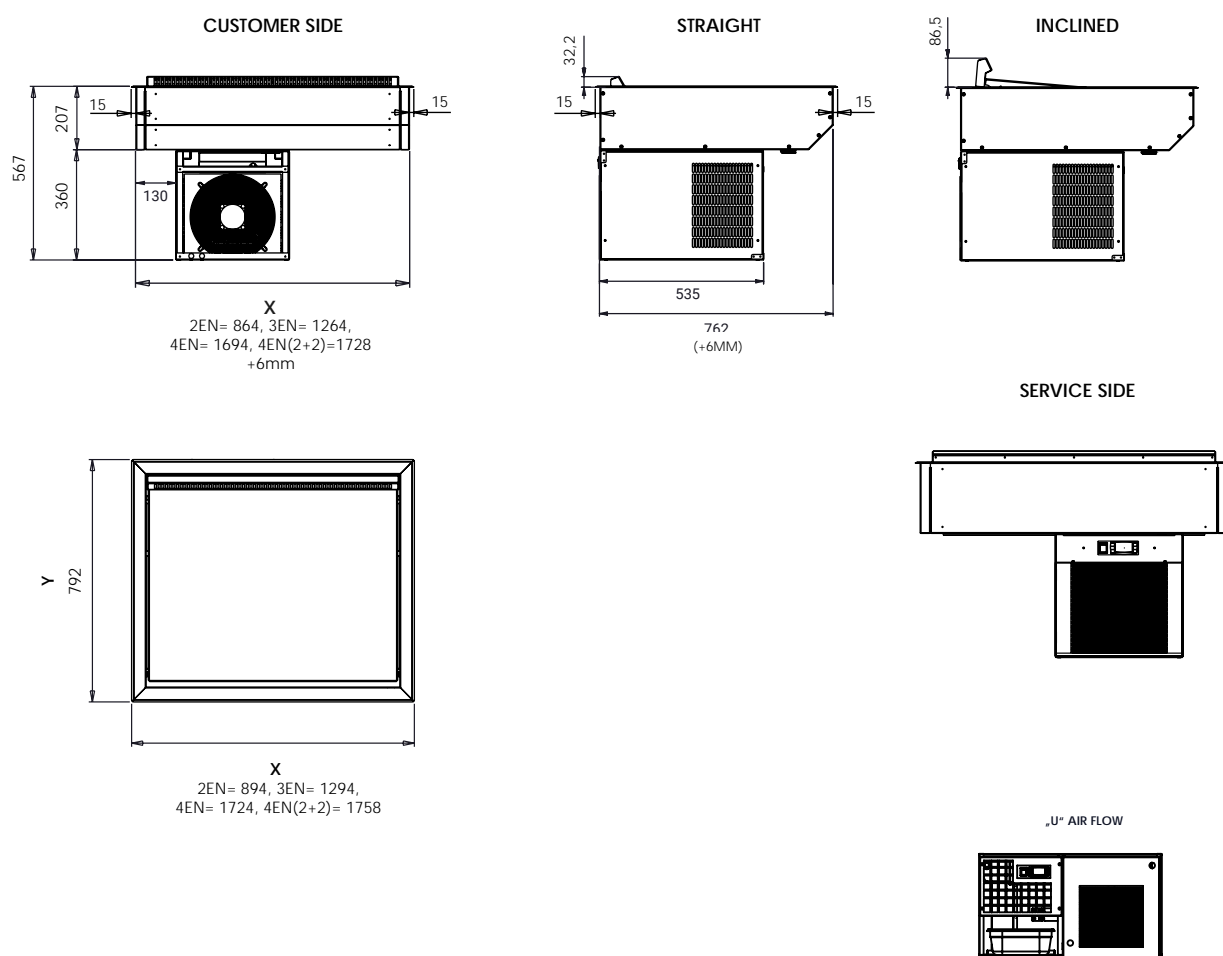
Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. Suitable for slicing a cake and then easy to pick up. It is suitable for restaurants, fast food, hospitals, canteens and many others.

The tub contains a digital defrosting and digital temperature control.

The plate can be folded upwards with evaporator - 38° and locked in the top position. The evaporator is located directly under the plate.

Made from stainless steel material, so it is easy to clean and guarantees a long term service life.

Technical drawing



Illustrative pictures

2EN



3EN



4EN



4EN (2+2)



Specification list

	2EN	3EN	4EN / 4EN (2+2)
Outside dimension:			
Width (x) [mm]	894	1294	1724 / 1758
Depth (y) [mm]	792		
Height (z) [mm]	207 + 360		
Installation dimension:			
Width (x) [mm]	870	1270	1700 / 1728
Depth (y) [mm]	768		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (evap. @ -10°C)	0,48kW	0,64kW	0,85kW
Voltage	1, N, PE ~ 230V, 50Hz		
Power input	0,42kW	0,6kW	0,67kW
Current draw	2,8A	3A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		

With aggregate

Model	Order number	Price
Straight/Inclined 5° - 2EN	V3-030400-0229	
Straight/Inclined 5° - 3EN	V3-030400-0250	
Straight/Inclined 5° - 4EN	V3-030400-0230	
Straight/Inclined 5° - 4EN (2+2)	V3-030400-0252	

Central cooled

Model	Order number	Price
Straight/Inclined 5° - 2EN	V3-030400-0253	
Straight/Inclined 5° - 3EN	V3-030400-0254	
Straight/Inclined 5° - 4EN	V3-030400-0255	
Straight/Inclined 5° - 4EN (2+2)	V3-030400-0256	

If you want a larger size of the over ventilated cooling tub beyond these dimensions listed in the table, let us know.

* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. **Tub type - Non-foamed.**