



MACAO

The all-round visibility booster.



**MINIMAL SPACE REQUIREMENTS.
MAXIMUM SALES PROMOTION.**

UNITING LATEST TECHNOLOGY AND BRILLIANT DESIGN.

Key benefits

- | Extremely low energy consumption due to RPM-regulated compressor technology and electronic energy-saving fan
- | Ecologically sound refrigerant R290 (propane)
- | **AHT e-conomize:**
Additional energy saving potential due to extensive optimization of technology and construction
- | Convincingly efficient: the island chest freezer and chiller MACAO impresses with smart, up-to-date technical features, maximum energy efficiency and a new dimension of sales potency
- | Sales-boosting product visibility thanks to glass panels on all four sides
- | Improved ease of use thanks to semiautomatic defrosting and easy-to-clean plastic bin
- | Attractive LED interior lighting
- | Robust, smooth-running, single-piece and fully extrusion-coated glass sliding lids (lockable)



MACAO 100



Temperature ranges

- | | |
|------------------------------------|------------------------------|
| Chilling | +3 °C to +15 °C ¹ |
| Freezing | -18 °C to -23 °C |
| Meat and minced meat refrigeration | 0 °C to +2 °C ² |

Accessories

- | Baskets and grid systems
- | EPOS strips
- | POS frame

¹ Preset is fixed at 4 °C – possibility to change to another temperature by a service technician.

² For product quality reasons, semiautomatic defrosting is not possible in »Meat/Ground meat« operating mode.



MACAO 210



MACAO 145



Color variety



Case RAL 7022



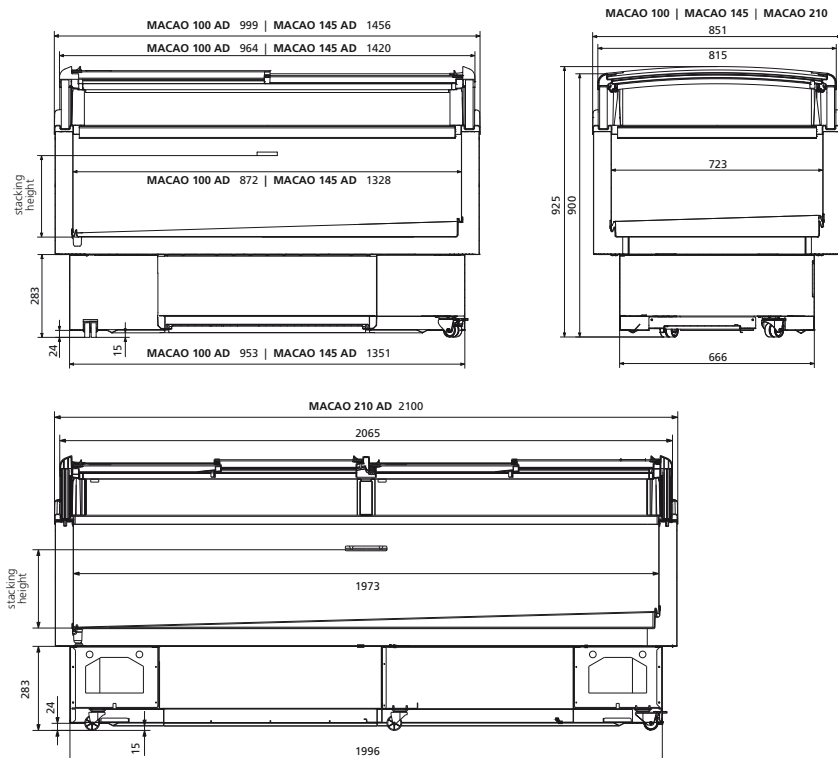
Case RAL 7024



Case RAL 7047

		e-conomize POWER SAVER PLUS				
MACAO		100	145	210		
Technical Data		(U) VS AD IQ LED	(-) VS AD IQ LED	(U) AD* IQ LED	(-) VS AD IQ LED	(U) VS AD* IQ LED
Gross content	litre	338	500	500	763	763
Net content (+/s/-)	litre	132/97/143	241	234/153/217	362	364/234/338
Total display area (TDA)	m ²	0,49	0,76	0,76	1,13	1,13
Classification acc. to EN 23953 (+/s/-)		3S/3S/3L1	3L1	3S/3S/3L1	3L1	3S/3S/3L1
Ambient temperature range	°C	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25
Inner temperature range** (+/s/-)	°C	+3 to +15/0 to +2/-18 to -23	-18 to -23	+3 to +15/0 to +2/-18 to -23	-18 to -23	+3 to +15/0 to +2/-18 to -23
Sound pressure in 1 m distance	dB(A)	43,6	43,6	43,6	43,6	43,6
Electrical Data						
Nominal voltage/frequency	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Nominal power consumption cabinet	W	400	400	400	400	400
Nominal power illumination	W	17	25	25	34	34
Nominal current	A	3,7	3,7	3,7	3,7	3,7
Fuse protection	A	16	16	16	16	16
Energy consumption at 25 °C (+/s/-)	kWh/24h	1,2/2,1/4,1	5,1	1,4/2,5/5,1	5,8	1,6/3,2/5,8
Length of power supply cord	mm	1750	1750	1750	1750	1750
Refrigeration Data						
Refrigerant type		R290	R290	R290	R290	R290
Refrigerant charge	g	70	100	100	110	110
Max. operating pressure	bar	30	30	30	30	30
Dimensions						
Length outside/inside	mm	999/872	1456/1328	1456/1328	2100/1973	2100/1973
Depth outside/inside	mm	851/723	851/723	851/723	851/723	851/723
Front access height/height outside	mm	900/925	900/925	900/925	900/925	900/925
Height inside front/rear	mm	523	523	523	523	523
Stacking height (+/s/-) (is basket height for meat cooling)	mm	300/187/280	280	300/187/280	280	300/187/280
Weight						
Net weight (excl. packaging, incl. internal accessories necessary for meat cooling)	kg	105	122	131	167	176
Gross weight (incl. packaging, incl. internal accessories necessary for meat cooling)	kg	111	130	139	175	184

*Switchable cabinet: Temperature setting from -23°C to +15°C possible, inner temperature range has to be chosen according to product requirements
 ** Preset is fixed at 4 °C – possibility to change to another temperature by a service technician.



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OHSAS 18001 SA 8000	ISO 9001 ISO 14001
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