



VENTO HYBRID

Plug-in multideck chiller.



**PLUG AND CHILL.
SIMPLE ECONOMICAL CHILLING.**

THE FLEXIBLE ALL-INCLUSIVE MULTIDECK. STATE-OF-THE-ART ECONOMIC CHILLING.

AHT offers a fresh take on multideck chillers with the VENTO HYBRID. This revolutionary series of plug-in multidecks for meat and dairy products provides impressive flexibility, requires minimal installation and boasts sustainability in operation and investment. The innovative concept of fully integrated refrigeration technology reduces system complexity and installation work to a minimum. Extremely versatile, for open use or equipped with glass doors, VENTO HYBRID is the ideal up-to-date multideck solution!

Your advantages

- | **Hybrid: Efficient waste heat removal using air or water, including automatic switching between modes – allows easy waste heat recovery**
- | **Completely flexible, connectable plug-in shelf units – from individual placement up to entire store systems**
- | **Total freedom of layout in the store as well as simple repositioning and system expansion – even in existing stores**
- | **Fast setup thanks to »Plug and Chill« technology – no substantial installation work required**
- | **Higher sales thanks to longer customer dwell time in front of shelves (cold air is sucked away)**
- | **High product safety and reliability thanks to two separate waste heat systems**
- | **Minimal maintenance requirements**
- | **Full integration of all required refrigeration components into the shelf units prevents refrigerant loss**

Efficient and economical

AHT VENTO series multidecks guarantee ecological and economical chilling by using only environment-friendly refrigerants. The series VENTO FLEX (R290) and VENTO HYBRID allow stand-alone operation and direct waste heat recovery into the store. For multideck installations requiring waste heat discharge outside the store area, pure water transports the waste heat from the shelf units to an external air heat exchanger; in cold regions, this water can be mixed with antifreeze. Due to the hermetically sealed refrigeration system, the leakage rate is 0 – meaning no refrigerant needs to be added. Ever.



Temperature ranges*

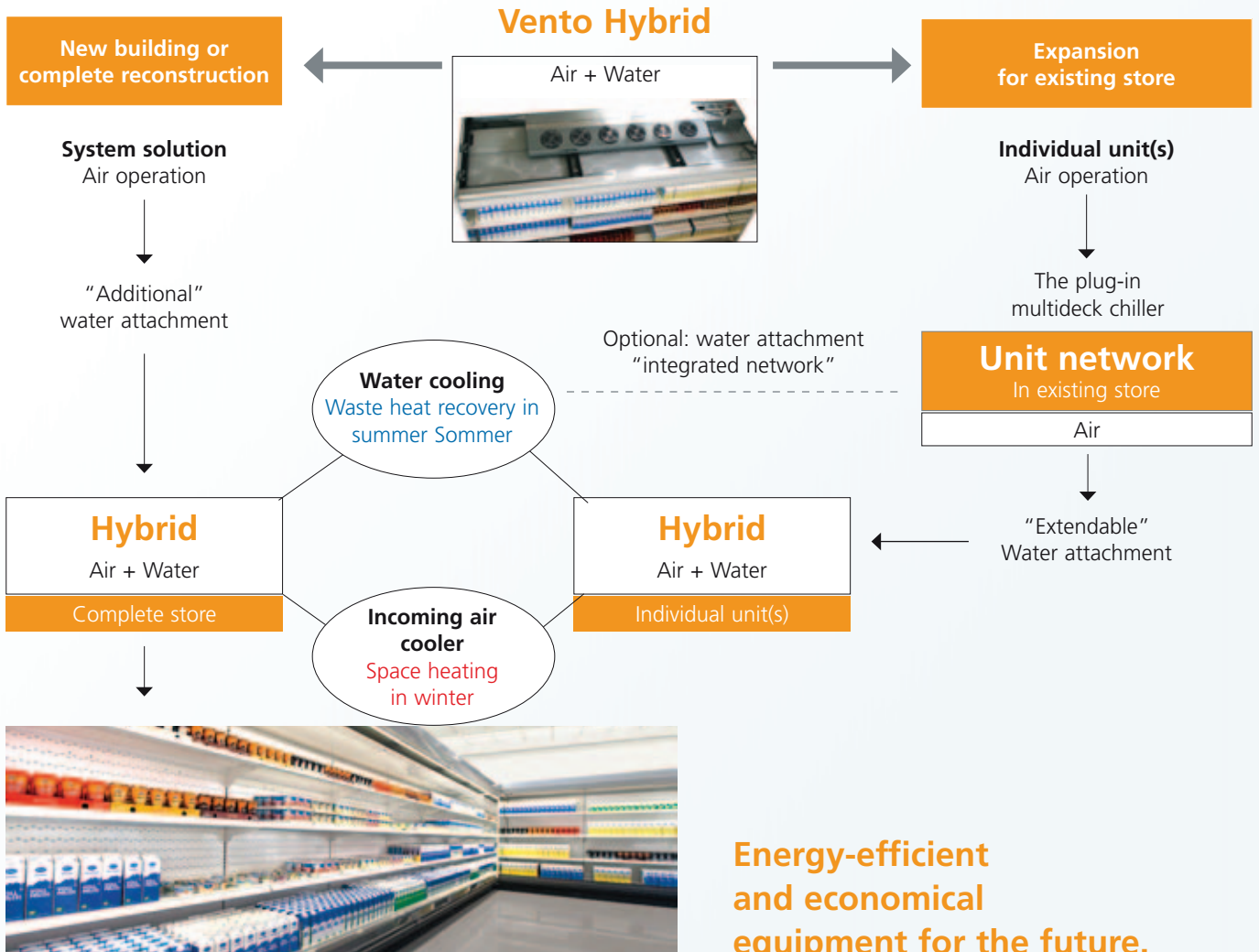
Ground meat	+2 °C bis –1 °C
Packed meat, cold cuts	+4 °C bis –1 °C
Fish	+5 °C bis –1 °C
Dairy products	+7 °C bis –1 °C
Beverages	+7 °C bis –1 °C
Fruit and vegetables	+10 °C bis –1 °C

*Country- and operator-specific variations are possible

Accessories

- | **Side wall:** solid, mirrored inside or panoramic
- | **Dividing wall:** solid or mirrored inside
- | **Separator**
- | **Shelves**
- | **Shelf lighting**
- | **LED interior lighting**
- | **Scanner price rails**
- | **Bumpers, protection bars**
- | **Mirrored ceiling**
- | **Energy saving blind** tear-proof
- | **Dividers:** steel sheet, wire or plastic
- | **Merchandise stoppers:** steel sheet, wire or plastic

Seamlessly expandable up to a complete store system.



Energy-efficient and economical equipment for the future.

Retrofitting sets

- | Glass swinging door
- | Glass sliding/swinging door combination: for fast loading, the swinging doors can be pushed aside into neighboring sections – if units are row placed, the doors can even be pushed beyond the shelf ends!
- | LED lighting

Options

- | Integrated network
- | Connection to store monitoring system

Other multideck variants

VENTO FLEX

- | The compact all-inclusive multideck

VENTO AIR

- | Quick and easy setup without installation work

VENTO WATER

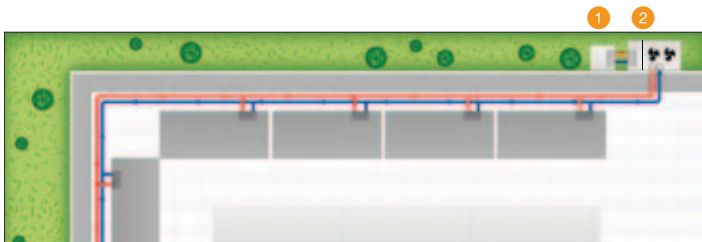
- | Efficient and environment-friendly waste heat discharge using water as medium; no refrigerant

VENTO ROLL-IN

- | Extremely fast front-side loading with rolling containers and pallets

THE AHT VENTO STORE SYSTEM

Environment-friendly waste heat discharge solution using water as the only medium in the waste heat circuit. Optimal technical coordination of all components produces an efficient and economical multideck chiller system at a competitive price.



The **1** backcooler and the **2** pump station form the compact and highly efficient waste heat system.

A detailed technical overview can be found in the additional waste heat units leaflet.

Patented »Plug & Chill« technology reduces setup and installation times to an absolute minimum!



»Move it« Shelf modules can be easily added, removed or repositioned at any time. Ideal for rearranging or moving the entire system when remodeling or changing your store location.



»Plug & Chill« Intelligent plug-and-socket links for all installation and shelf unit connections ensure quick and easy setup.

Shelf unit lengths

375 cm, 250 cm

Shelf heights

L – LOW 218 cm

H – HIGH 238 cm

Shelf depths

Inside: 60 cm, outside 106 cm

Inside: 70 cm, outside 116 cm

Inside: 80 cm, outside 126 cm



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