



Vertical and horizontal freezers GRANBERING INTEGRAL



Product categories

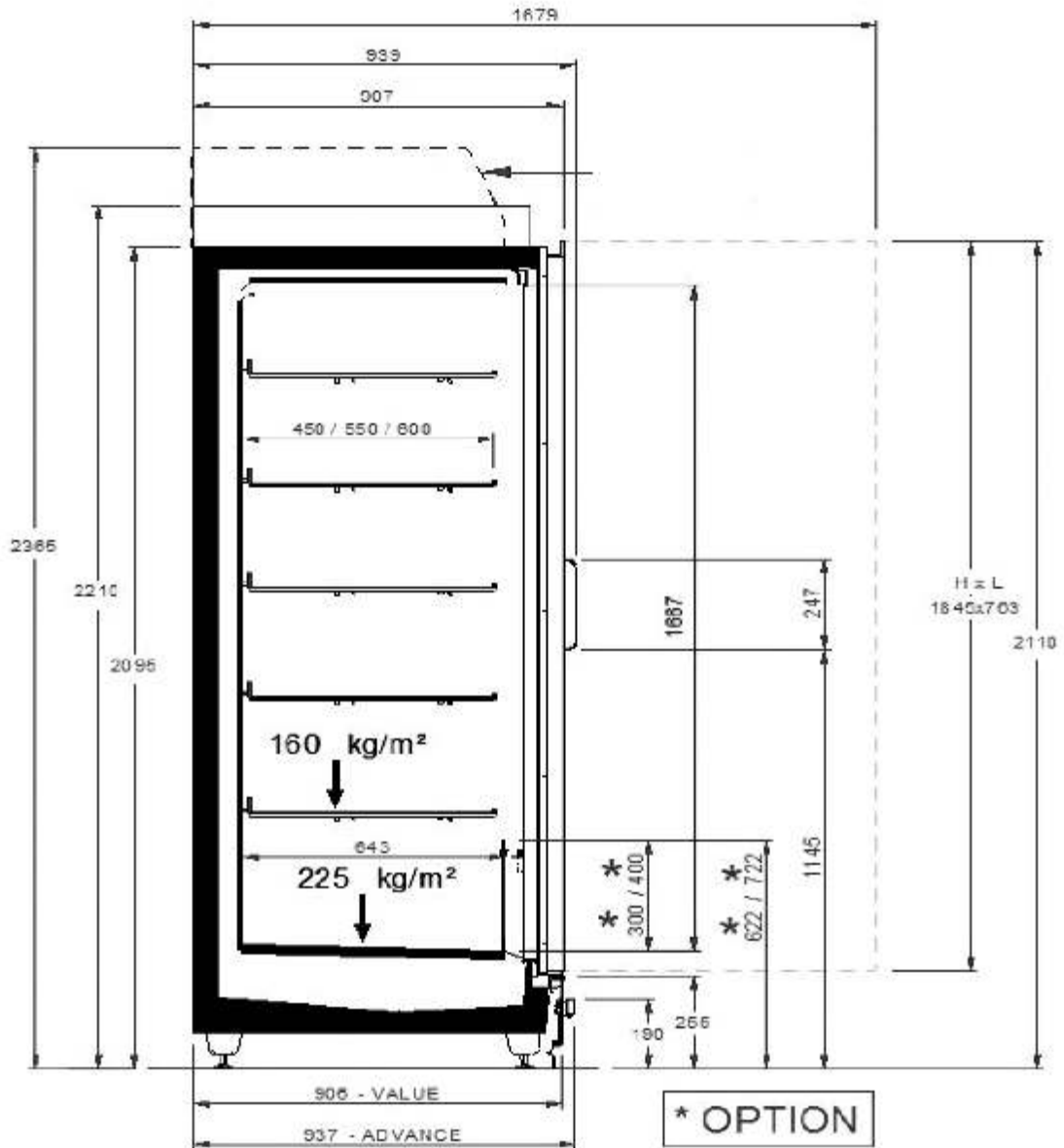


Technical features





GRANBERING INTEGRAL					
Length-Lunghezza Longueur-Länge-Longitud mm			2P 1565	3P 2343	3PS 1923
GRANBERING INTEGRAL	2110	C	•	•	•
		N	•	•	•
Display area Superficie di esposizione Warenpräsentationsfläche Surface d'exposition Superficie espositiva m2	2110	C	2.30	3.50	2.90
		N	2.50	3.70	3.05
Loading area Superficie di appoggio Nutzfläche Surface de chargement Superficie de apoyo m2	2110	C	1.18	1.75	1.45
		N	1.40	2.10	1,70
Net storage capacity Capacità netta Nutzinhalt volume utile Capacitat neta dm3	2110	C	1218.40	1827.50	1499.90
		N	1608.90	2413.30	1980.60
End thickness Spessore spalla Stärke der Seitenwand Épaisseur de cheue joue Espesor lateral mm			51.00		





Legend

 Meat	 Chicken	 Fish	 Pre-packed fish
 Delicatessen	 Cheese	 Dairy products	 Gastronomy
 Pastries	 Pre-packed fruit and vegetables	 Fruits and Vegetables	 Sandwiches
 Drinks	 Pizza	 Bread	 Frozen food and ice cream
 Off-cycle defrost	 Electric defrost	 Hot-gas defrosting system	 Manual defrost
 Ventilated	 Static	 Incorporated condensing unit	 Remote condensing unit
 Bagnomaria	 Ceramic glass	 Ice	 VSD Inverter technology
 LED lighting	 Zero C doors	 High efficiency fans	 R290 Propane refrigerant gas (R290)
 R134a - 400V/3PH/50Hz	 R404A - 400V/3PH/50Hz	 R744 - 400V/PH/50Hz	 Compressor hermetic reciprocating
 Hermetic scroll compressor	 Semi-hermetic reciprocating compressor	 VSD Inverter technology	 External installation
 Machinery room	 Soundproof housing	 On board condenser	 Remote condenser
 DUAL Medium & Low temperature	 Technokleen	 Thin Tech	 EB