



*CERS,
...cool breeze from north-west...*



General characteristics :

CERS : series of large volume cabinets for the conservation of fresh pastry, chocolate, frozen products.

- Structure : Modular self holding panels, insulated with 60 and 100 mm high density (41kg/m³) expanded polyurethan. Air convection system by means of modular, stainless steel group, easy to disassemble and clean.
- Internal coating : Stainless steel AISI 304 18/10
- External coating : pre-painted galvanized sheet
- Stainless steel internal tray supports, distance between the shelves mm. 50, for pans cm. 60x40

Control

- Electronic control panel with LCD display with IP55 protection
- Control and recording of temperature
- Automatic defrosting control
- End of defrosting control
- Lighting of coldroom control



Code	Model	Temp. °C	Dimensions cm.	Door cm.	Nr. of trays	Electric Watt
07 CER 2TN	CERS 2TN	-2°/+4°	96x102x230h	62x82h (2)	30 (60x80) 60 (60x40)	230/50/1ph 1200
07 CER 2BT	CERS 2BT	-20°	100x110x238h	62x82h (2)	30 (60x80) 60 (60x40)	230/50/1ph 1200
07 CER 4TN	CERS 4TN	-2°/+4°	176x102x230h	62x82h (4)	60 (60x80) 120 (60x40)	230/50/1ph 1200
07 CER 4BT	CERS 4BT	-20°	180x110x238h	62x82h (4)	60 (60x80) 120 (60x40)	230/50/1ph 1200
07 CER 6TN	CERS 6TN	-2°/+4°	256x102x230h	62x82h (6)	90 (60x80) 180 (60x40)	400/50/3ph 1200
07 CER 6BT	CERS 6BT	-20°	260x110x238h	62x82h (6)	90 (60x80) 180 (60x40)	400/50/3ph 1200