

delice plus

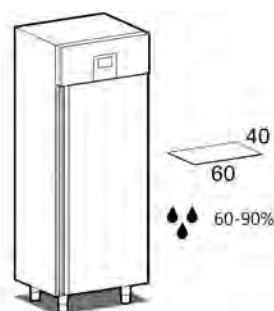
Pastry and Chocolate Cabinets with Humidity Control



The DELICE PLUS range consists of a new line of humidity controlled cabinets designed to store chocolate and fresh pastry products in perfect conditions. These cabinets are made to the quality standards of the DELICE range and can accommodate 60x40 or 60x80 cm trays.

The humidity probe, controlled by an electronic control panel, allows the humidity inside the cabinet to be controlled with utmost precision. The DELICE PLUS cabinets are available in two versions: low humidity level (45 - 65%) for the storage of chocolate and high humidity level (60 - 90%) for fresh pastry products. The range has been enriched by including a display version which features a double glazed door with toughened glass and an aluminium frame, with an interior in polished stainless steel and LED lighting.

TECHNICAL DATA:



Insulation thickness	mm
External dimensions (WxDxH)	mm
Capacity	lt
Doors	nr
Trays capacity	nr
Equipment (pair of runners)	nr
Rack with trays pitch (74 positions)	mm
Electronic control	
Refrigeration type	
Temperature	°C
Relative humidity	%
Defrosting type	
Condensate water elimination	
Max absorbed power *	W
Refrigeration power *	W
Gas	
Input voltage	
Climatic class	

ADP/20H

	75
	790x690x2140
	500
	1
	20 600x400
	20
	16,5
	touch control
	indirect/soft ventilated
	-2/+8
	60-90
	automatic by hot gas
	automatic
	1235
	605
	R290
	1x230V/50Hz
	5

*Evap. -10°C cond. +45°C



Internal detail



Electronic probe for humidity control



Touch control board

ACCESSORIES AND SURCHARGES ON REQUEST:



Pair of runners for cm 60x40 tray



Rilsan cm 60x40 shelf
S/s cm 60x40 shelf



S/s cm 40x60x2h tray
S/s cm 40x60x3h tray



Toughened glass door with internal LED light (surcharge)



Set of Ø 100 castors



Prearranged version with valve system (deduction)



Wi-Fi supervising system (surcharge)



60Hz frequency

INSTALLATION DIAGRAM:

