

delice plus

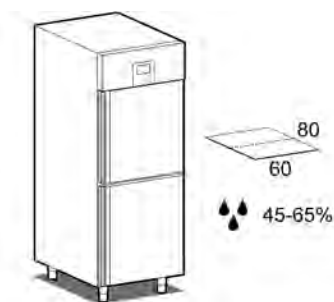
Pastry and Chocolate Cabinets with Humidity Control



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:



		ADP/41C	
Insulation thickness	mm		75
External dimensions (WxDxH)	mm		790x1080x2140
Capacity	lt		900
Doors	nr		2
Trays capacity	nr		20 600x800
Equipment (coppie guide)	nr		20
Rack with trays pitch (74 positions)	mm		16,5
Electronic control			touch control
Refrigeration type			indirect/soft ventilated
Temperature	°C		+4/+18
Relative humidity	%		45-65
Defrosting type			automatic by hot gas
Condensate water elimination			automatic
Max absorbed power *	W		1870
Refrigeration power *	W		1005
Gas			R290
Input voltage			1x230V/50Hz
Climatic class			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 60x80 tray



Rilsan cm 60x80 shelf
S/s cm 60x80 shelf



S/s cm 60x80x2h tray



Toughened glass door with internal LED light (surcharge)



Set of Ø 100 castors



Prearranged version with valve system (deduction)

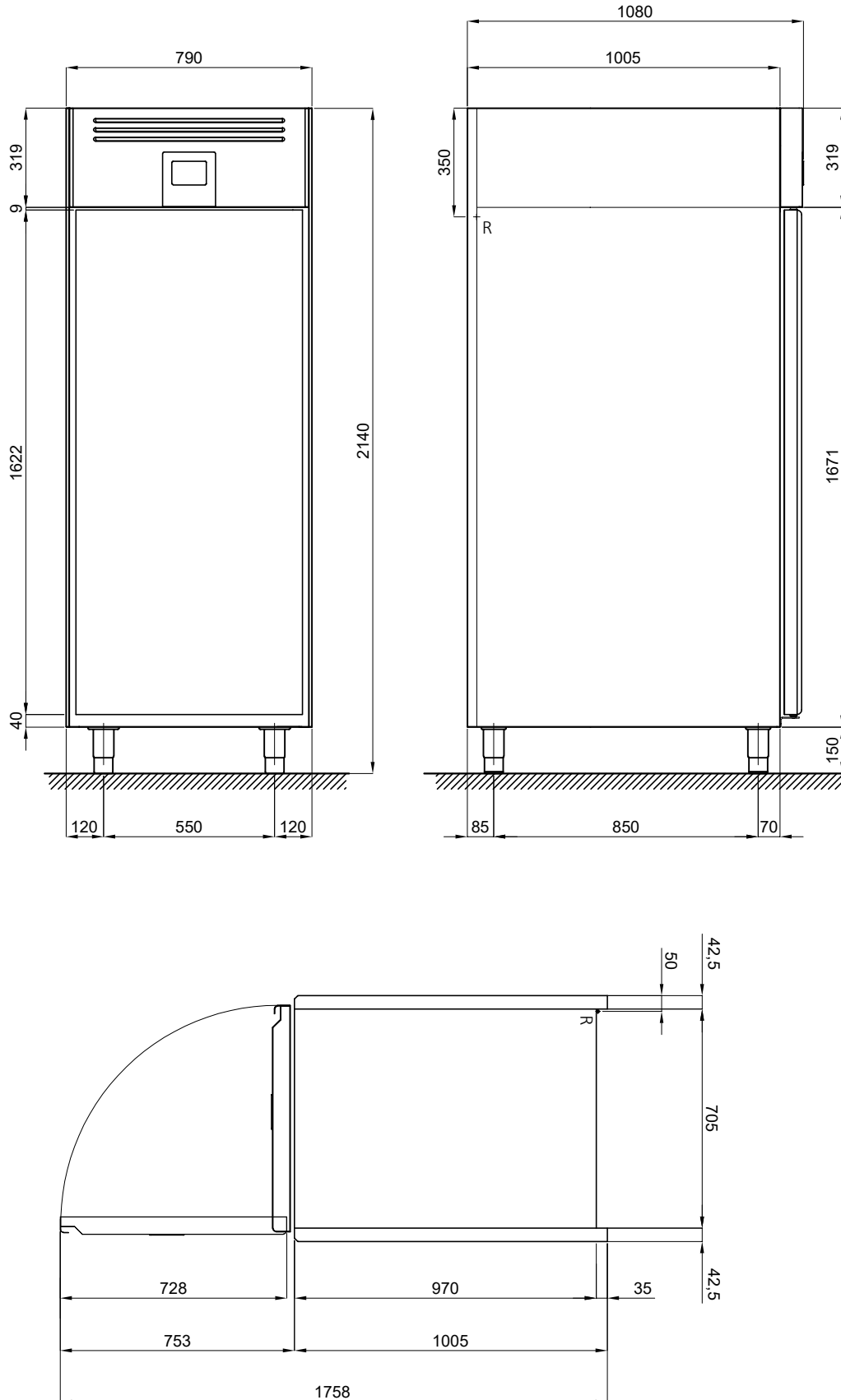


Wi-Fi supervising system (surcharge)



60Hz frequency

INSTALLATION DIAGRAM:



(R) INPUT VOLTAGE : 230 V ~1 - 50Hz
Wire length 2 mt (* SHUKO plug)