

Ref: **TS31-US/L**
Refrigerated table, ventilated, 3 doors
EN 600x400, refrigerated structure GN
10x 1/3



Your professional partner

Brand : DIAMOND



EN 600X400

·**mm (BxDxH) :**2050x860xh800/900-1395

·**T° :** -2° +8° & +2° +10°

·**kW :**0,5

·**Volt :** 230/1N 50Hz

·**kg :**326

·**M³ :** 2,5

- Top with a 50 mm edge (15/10).
- Capacity of the structure 10x GN1/3-height 150 mm.
- Included: 1 bakery grid (600x400 mm), by door.
- 4 stainless steel swiveling castors, 2 with brakes.
- Manufactured in stainless steel, inside and outside AISI 304, monocoque frame.
- Built-in refrigerated structure, ventilated, capacity GN 1/3, with 2 stainless steel lids, on hinges.
- Stainless steel rack and slides (anti-tilting), allowing to place the grids as one pleases, stamped interior bottom, rounded angles and corners (without roughness).
- Doors with ergonomic handle (no salient) and reversible (see Kit , TKDX-L or TKDX-L), "snap-fit" closure by magnetic joint (easy replacement without tools), hinges with stop at 100° and closure of the doors with automatic recall, inner door fitted with warming elements.
- Upper panel for the accessibility of the compressor, on hinges, easy inspection.
- Tropicalized compressor group (ambient T° +43°C), built-in the board (on the right), ventilated condenser.
- Over-sized lateral evaporator treated against the salt and the food acids "coating", completely hidden (non apparent).
- Refrigerant expansion R404A by capillary.
- "Digital" electronic microprocessor (under closed box, 100% waterproof) with HACCP functions, front screen control with blue LED.
- Automatic defrosting of the evaporator (by warm gas), number of defrosting programmed by the factory (modifiable at will).
- Automatic defrosting of the condensate (by warm gas).
- Polyurethane insulation without CFC (50 mm).
- Delivered with 4 swiveling castors, 2 with brakes.
- Appliance are manufactured with the (CE) standards in force.

PLUS:

- Very robust with top in 15/10, thickness 50 mm.
- Exceptional services thanks to the "intelligent" forced canalization of the refrigerated air at the back, allowing a uniform temperature, guaranteeing the right preservation of the products, without drying the food.
- Tropicalized compressor group (+43°C), on "removable" slides, easy maintenance and cleaning.
- Compressor group fitted with an air filter (washable).
- 2 levels of hygrometric regulation, matching respectively with an intern relative humidity at 60% (or) 90%.
- Microprocessor control (under closed box, 100% waterproof)