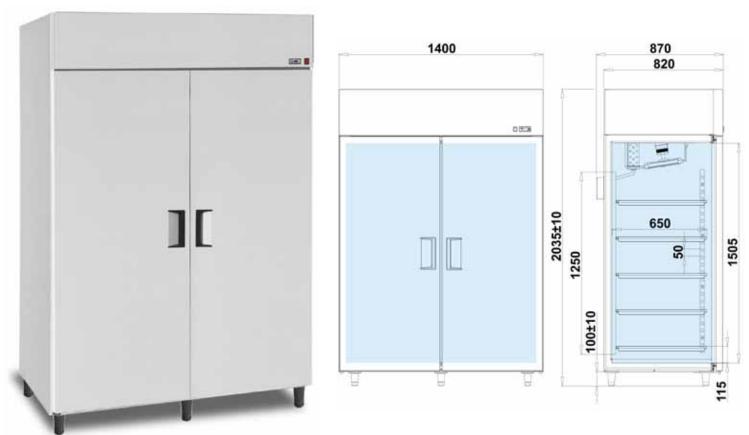


Professional Refrigeration Equipment

Contact us at: tel/fax: +353 128 111 70 e-mail: office@iglotech.ie website: www.iglotech.ie

Catering Storage Freezers- I-Ola P AG M GASTRO



i-Ola P AG M GASTRO*

Technical parameters:

Model	Dimension (ext.) H x W x D [mm]	Capacity [dm³]	Shelves with low base	Power Consumption [kWh/24h]	Weight [kg]
I-Ola P AG M GASTRO	2035 x 1400 x 870	1400	11	9,50	210



^{* -} Picture above presents unit with either some or all available extras. Please note that the look of basic version of cabinet, or one of your choice, may vary from presented.



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Description:

- temperature range -12 / -18°C
- preferred ambient temperature +16 / +25°C
- power supply 230V / 50Hz
- internal condensing unit placed on the top
- ecological polyurethane insulation
- · body made of powder coated steel in white colour
- interior made of stainless steel
- electronic control with digital temperature display
- self-closing door
- heated door frame
- 10 shelves (530x650mm)
- frame with rails prepared for GN1/1 trays
- forced air circulation with fan switch when doors are opened
- automatic defrost
- automatic condensate evaporation
- 1 year full warranty service and after warranty service provided

I-Ola P AG M GASTRO*

Available options:

- body made of powder coated steel optional colours
- · body made of stainless steel
- interior made of acid resistant stainless steel
- interior LED illumination
- · additional shelf
- GN 1/1 tray 40mm deep
- GN 1/1 tray 100mm deep

Optional colours:

Body colours:



* - Picture above presents unit with either some or all available extras. Please note that the look of basic version of cabinet, or one of your choice, may vary from presented.

