

Stainless Steel Undercounter Negative Refrigerated Cabinet -140 L

GECD081



POLAR

This **Stainless Steel Undercounter Negative Refrigerated Cabinet** is ideal for catering professionals. It offers a volume of 140 L and a net capacity of 78 L. Made of stainless steel, it is sturdy and easy to clean. Its temperature range is between -25 °C and -10 °C. Its maximum ambient temperature is 32 °C.

Product Features:

Food : 230-v	Volume (L) : 140	Type of Door : fighter
Minimum Temperature (°C) : -25	Maximum Temperature (°C) : -10	Door : full
Number of doors : 1	Number of Levels : 3	Exterior Finish : stainless-steel
Length (mm) : 600	Depth (mm) : 600	Height (mm) : 855
Weight (kg) : 44	Power (W) : 150	Subject : steel
Dimensions of Plates / Grids (mm) : 431-x-415	Color : silver-stainless-steel	Type of Cold : static
Energy class : un	Temperatures : negatives	Energy consumption (kWh/year) : 511
Maximum operating ambient temperature (°C) : 32c	Climate class : 4	Cooling capacity (W) : 150
Refrigerant gas included : r600a		

Informations Logistiques :

Largeur : 680 mm

Profondeur : 650 mm

Hauteur : 1030 mm