

MODULES VE-10

PROFONDEUR 1100

VITRINES SALADETTE, BAIN-MARIE



VE-10BM-20-C



VE-10HE-RR

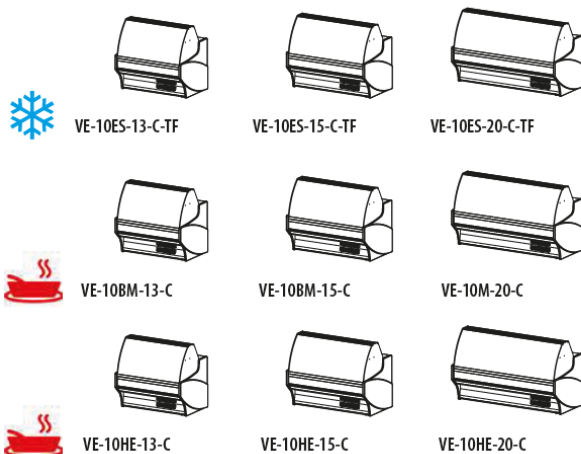
CARACTERISTIQUES TECHNIQUES

- Plan d'exposition avec supports de bacs GN, profondeur maximale de 150 mm (bac non inclus)
- Etagère intermédiaire non recommandée

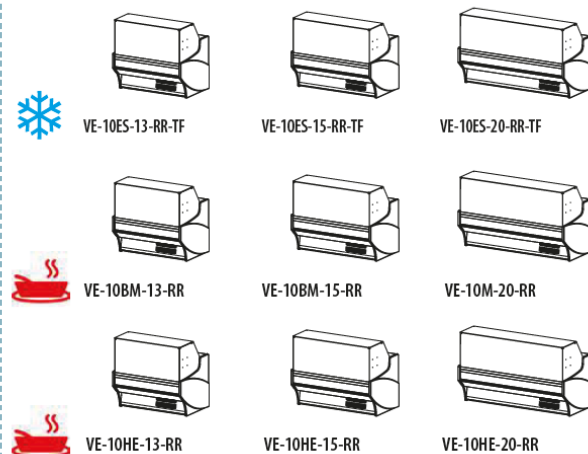
- VE-ES : bacs réfrigérés
- VE-HE : température de travail en chaleur sèche +55°C à +70°C
- VE-BM : bain-marie chaud

	Longueur (mm)	Stockage (m3)	Puissance frigorifique (W)	Conso (W)	Gaz
VE-10BM-13	1305	3GN 1/1-150	-	2000	-
VE-10BM-15	1525	4GN 1/1-150	-	3000	-
VE-10BM-20	2025	5GN 1/1-150	-	3000	-
VE-10HE-13	1305	3GN 1/1-150	-	1200	-
VE-10HE-15	1525	4GN 1/1-150	-	1600	-
VE-10HE-20	2025	5GN 1/1-150	-	2000	-
VE-10ES-13	1305	3GN 1/1-150	493	583	R290
VE-10ES-15	1525	4GN 1/1-150	583	796	R290
VE-10ES-20	2025	5GN 1/1 + 1/2GN 1/1	796	1098	R290

VITRE -C

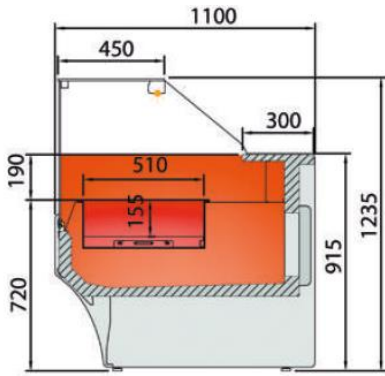


VITRE -RR

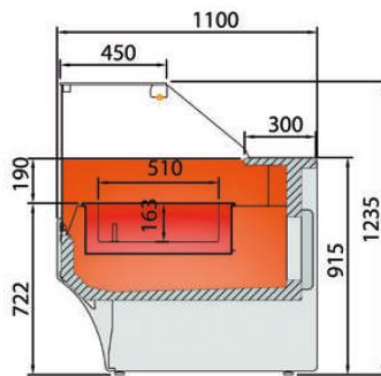


FABRICATION ESPAGNOLE

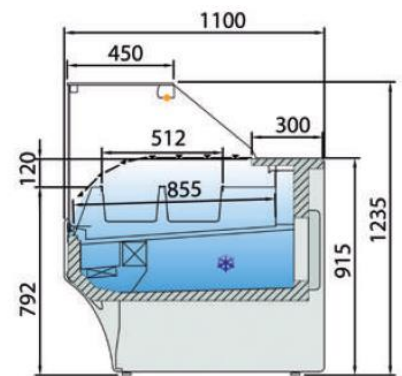
SCHEMAS TECHNIQUES



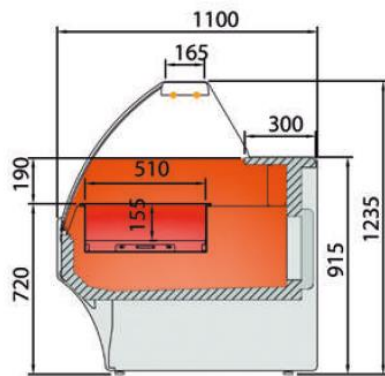
VE-10HE-RR



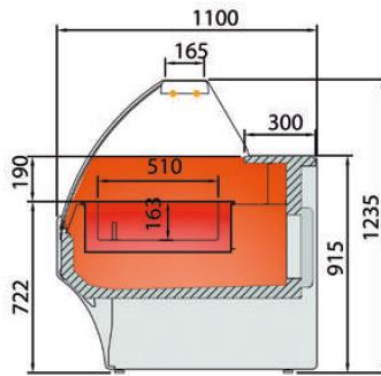
VE-10BM-RR



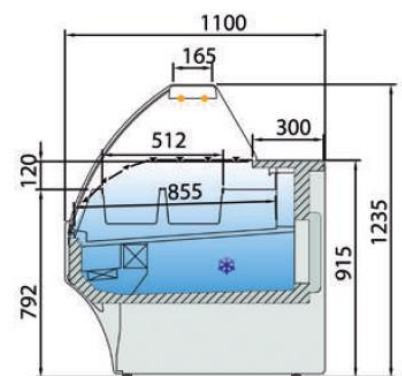
VE-10ES-RR-TF



VE-10HE-C



VE-10BM-C



VE-10ES-C-TF