



TECHNICAL DATA SHEET

BAKERY COOLING LINE



AIM 208F4 COUNTER PATISSERIE FREEZER -W/3 DOORS

- Designed to operate in 43°C ambient %65 humidity
- New design for equal temperature distribution
- Zero ODP Injected 42 kg/m³ Polyurethane Insulation
- Digital controller with easy read screen
- Ergonomic door and handle designed for ease of opening and cleaning
- Icecool refrigeration system designed to be most technologically advanced and energy efficient
- Hot gas defrost system
- Waste heat recovery condensate vaporiser system
- 22 no's of 40x60 tray capacity



BAKERY COOLING LINE AIM 208F4





TECHNICAL DATA SHEET

Operating Temperature: -10/-22 °C
Capacity: 600L
Overall dimensions: 2000x810x850

CABINET CONSTRUCTION

Exterior Material: AISI 430 Stainless Steel
Back Material: Galvanized steel
Interior Material: AISI 430 Stainless Steel
Drain: ✓
LED lighting Eclairage LED: X
Insulation: Polyurethane with high density
40kg/m³, CFCs free, zero ODP and low GWP
Insulation thickness(mm): 50
Blowing Agent: HFO
Doors: 3
Door Construction: Pressed hinged door. Easy
to replace door gasket that does not require
cleaning
Door Lock: Optional
Door Frame Heaters: X

CAPACITY

22 pieces 40x60 tray capacity

REFRIGERATION

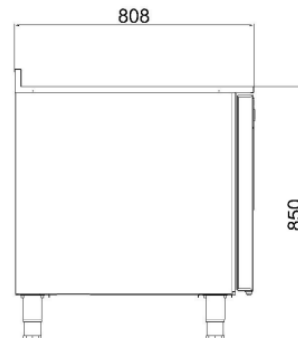
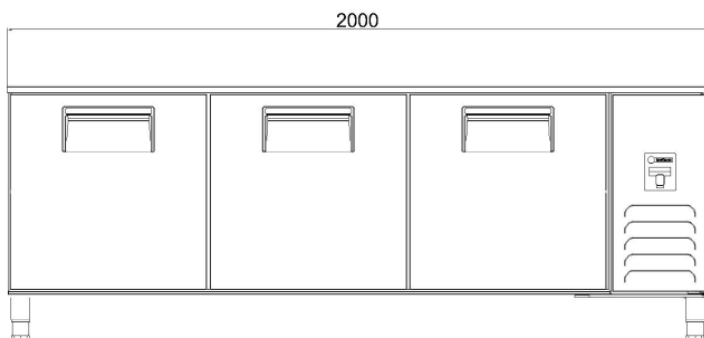
Thermostat: Touch screen- IP65
Refrigeration system: Split system
Defrost: Resistance
Expansion Device: Capillary
Fans: ✓
Condensation: Forced air
Evaporation: With fan
Condensate pan: Hot gas condensation pan

TECHNICAL FEATURES

Gas Refrigerant: R404A
Power Supply: 230V / 1 / 50 Hz

CRATING

Crated dimensions L x l x H (mm):2050x860x1100
Net Weight (kg): 137
Crated Weight (kg): 147



BAKERY COOLING LINE AIM 208F4

