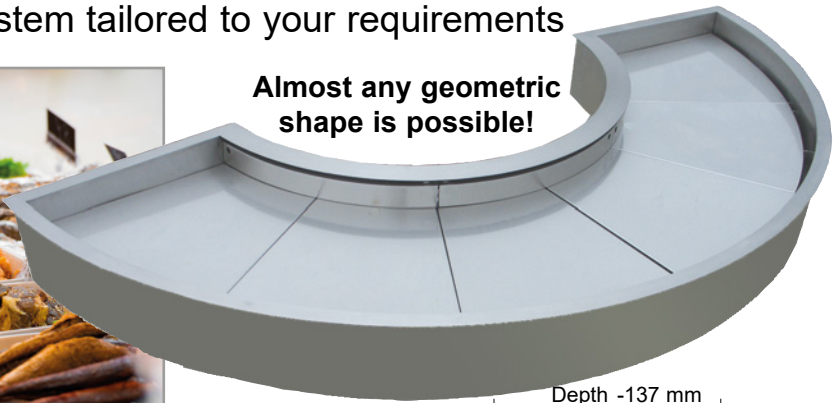


RONDO® VT

The recessed no-frost system tailored to your requirements



Almost any geometric shape is possible!



Art.-No.
2659

Please ask about the price with an outline.

Description

Recessed chiller unit with circulating air for cooling cakes, tarts, snacks and delicacies. For proper cooling, the merchandise must be located underneath the air blow-off nozzle.

With glass top (provided by the customer) that should only be open on the air blow-off side applies:

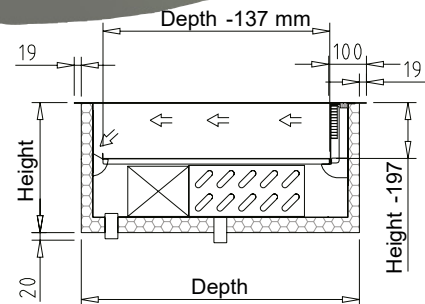
Temperatures 4°C to 12°C at 25°C/60% relative humidity.

Without glass top applies:

Temperatures 6°C to 12°C at 25°C/60% relative humidity.

Commercial product for the installation in stationary food and service counter.

Design: See „Rondo FL“ on page 28.



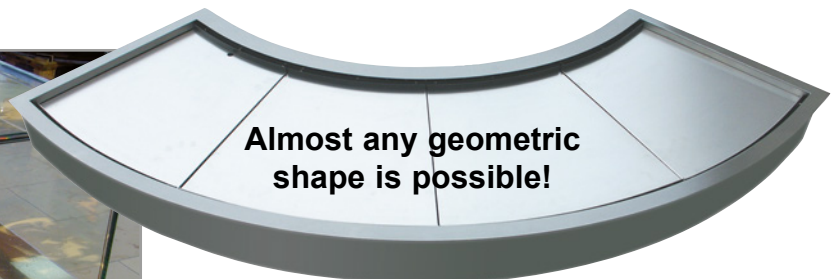
Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.

RONDO® FL – Praline

The flat no-frost system with climate control function for chocolates and chocolate products



Almost any geometric shape is possible!



While for normal goods as a rule a very high humidity is desired, but for chocolates it may not be too high.

Therefore, this cooling unit has cooling technology specially optimised for chocolates.

Design

The basic design corresponds to the outline that you submit to us. Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). CFC-free insulation with external vapour barrier made of aluminium foil. The merchandise shelf is made of stainless steel, material 1.4301, with ground surface. The merchandise shelf is divided into several parts according to pan size. To clean the pan interior, the merchandise shelf can be removed and the evaporator folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. The mounting lip makes installation easy.

For external cooling unit:

The TMP 620 PR should be used for controlling, using the parameters optimised for this purpose.

Delivery includes expansion valve for R134a/R513A.

Art.-No.
2541

Please ask about the price with an outline.

Optimal climate for chocolates and chocolate products

- Lifiable evaporator
- Low relative humidity
- Mounting lip

Description

Climate chiller unit with circulating air for cooling chocolates and chocolate products with a merchandise height of up to 6 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperatures: approx. 16°C to 18°C at 25°C/60% RH.

Relative humidity merchandise: approx. 60% to 65% RH.

Commercial product for the installation in stationary food and service counter.

Chocolates and chocolate product are best stored at a temperature of about 15°C to 18°C and an average relative humidity of about 60%.

Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 PR built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The counter design should include a well-ventilated base unit beneath the cooling pan.