



U N I T S

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gastronorm size cold units

gastronom tipi soğutucular



gastronorm size refrigerators
gastronom tipi buzdolaplar

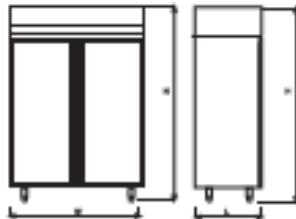
GN 600 NTV

GASTRONORM SIZE
REFRIGERATOR WITH SINGLE DOOR
TEK KAPILI
GASTRONOM TİPİ BUZDOLAP



GN 1200 NTV

GASTRONORM SIZE REFRIGERATOR
WITH DOUBLE DOOR
ÇİFT KAPILI
GASTRONOM TİPİ BUZDOLAP



Ambient temperature: +32,2 °C / Relative humidity: %65
Dış ortam sıcaklığı: +32,2 °C / Nispi nem: %65



Gastronorm Size Refrigerators / Gastronom Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DERECESİ	TOTAL POWER TOPLAM GÜÇ	ILVOL/ VOL.	WT. net/WT.	∅ m³
GN 600 NTV	7919,06NTV,00	ELEC	820	670	2100	531 l	+2 / +5 °C	0,60 kW	220 V/50Hz.	130 kg.	1,79 m³
GN 1200 NTV	7919,12NTV,00	ELEC	820	1340	2100	1178 l	+2 / +5 °C	0,70 kW	220 V/50Hz.	258 kg.	3,27 m³

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.


ozti


gastronorm size deep freezers
gastronom tipi derin dondurucular

GN 1200 LTV

GASTRONORM SIZE DEEP FREEZER
WITH DOUBLE DOOR
ÇİFT KAPILI GASTRONOM TİPİ
DERİN DONDURUCU



GN 600 LTV

GASTRONORM SIZE
DEEP FREEZER WITH SINGLE DOOR
TEK KAPILI GASTRONOM TİPİ
DERİN DONDURUCU



Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- GN 2/1 container can be fitted.
- Automatic defrosting and defrost water tray (on LTV models).
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- 3 pcs. plastic coated adjustable wire shelves for GN 600.
- 6 pcs. plastic coated adjustable wire shelves for GN 1200.
- The resistance on deep freezing doors to prevent freezing.
- Adjustable feet.

Options:

- Extra shelves.
- Wheels.
- Keylocking.

Standard:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- GN 2/1 kapı kapasiteli.
- Otomatik defrost kumandası ve defrost suyu buharlaştırma kabı (LTV).
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- GN 600 için 3 adet plastik kaplı raf.
- GN 1200 için 6 adet plastik kaplı raf.
- Derin dondurucu kapılarında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Daha fazla raf seçeneği.
- Tekerlek seçeneği.
- Kilit sistemi.

Ambient temperature: +32.2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32.2 °C Bağıl nem: %65

Gastronorm Size Deep Freezers / Gastronomi Tipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL./ VOL.	WEIGHT/ AĞIRLIK	net m ³
GN 600 LTV	7919,06.LTV,00	ELEC	620	670	2100	531 lt	-18 / -40 °C	0,80 kW	220 V/50Hz	135 kg.	1,79 m ³
GN 1200 LTV	7919,12.LTV,00	ELEC	820	1340	2100	1178 lt	-18 / -40 °C	0,90 kW	220 V/50Hz	270 kg.	3,27 m ³

LTV: Vastilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.

gastronorm size cold units

gastronorm tipi soğutucular



gastronorm size refrigerators
gastronom tipi buzdolaplar

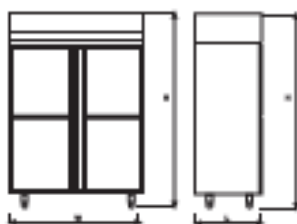
GN 600.10 NTV

GASTRONORM SIZE REFRIGERATOR
WITH DOUBLE DOOR
ÇİFT KAPILI
GASTRONOM TİPİ BUZDOLABI



GN 1200.10 NTV

GASTRONORM SIZE REFRIGERATOR WITH 4 DOORS
4 KAPILI GASTRONOM TİPİ BUZDOLABI



Ambient temperature: +32,2 °C Relative humidity: %65
Ortam sıcaklığı: +32,2 °C Nem oranı: %65

Gastronorm Size Refrigerators / Gastronom Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVOL./ VOL.	WEL netWEL	∅ m³
GN 600.10 NTV	7915.06NTV.10	ELEC	820	670	2100	531 lt	+2 / +5 °C	0,60 kW	220V/50Hz	130 kg	1,78 m³
GN 1200.10 NTV	7915.12NTV.10	ELEC	820	1340	2100	1178 lt	+2 / +5 °C	0,70 kW	220V/50Hz	255 kg	3,27 m³

NTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.


ozti


gastronorm size deep freezers
gastronom tipi derin dondurucular

GN 1200.10 LTV

GASTRONORM SIZE DEEP FREEZER
WITH 4 DOORS
4 KAPILI GASTRONOM TİPİ
DERİN DONDURUCU



GN 600.10 LTV
GASTRONORM SIZE DEEP FREEZER
WITH DOUBLE DOOR
ÇİFT KAPILI GASTRONOM TİPİ
DERİN DONDURUCU

- Standard:
- Stainless steel.
 - Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
 - GN 2/1 container can be fitted.
 - Automatic defrosting and defrost water tray (on LTV models).
 - Digital thermometer thermostat.
 - The refrigeration system is air cooled.
 - 3 pcs. plastic coated adjustable wire shelves for GN 600.
 - 6 pcs. plastic coated adjustable wire shelves for GN 1200.
 - The resistance on deep freezing doors to prevent freezing.
 - Adjustable feet.
 - No internal partition
- Options:
- Extra shelves.
 - Wheels.
 - Key-locking.

Ambient temperature: +32.2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32.2 °C Nispi nem: %65



- Standard:
- Paslanmaz sac.
 - 35-38 kg/m³ yoğunlukta, çevre dostu polüüretan izolasyon.
 - GN 2/1 kap kapasiteli.
 - Otomatik defrost kumandası ve defrost suyu buharlaştırma kabı (LTV).
 - Dijital termometre termostat.
 - Fanlı soğutma sistemi.
 - GN 600 için 3 adet plastik kapı raf.
 - GN 1200 için 6 adet plastik kapı raf.
 - Derin dondurucu kapılarda donmaya karşı rezistans.
 - Yüksekliği ayarlanabilir ayaklar.
 - Ara bölmesiz
- İsteğe bağlı:
- Daha fazla raf seçeneği.
 - Tekerlek seçeneği.
 - Kilit sistemi.

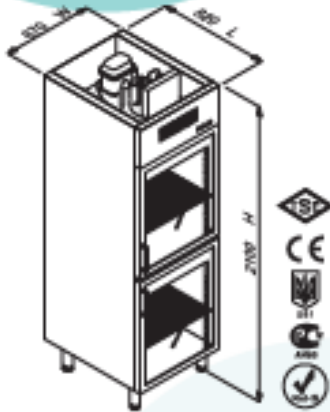
Gastronorm Size Deep Freezers / Gastronom Tipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL./ VOL.	WEL. ağırlık	m ³
GN 600.10 LTV	7919.06.LTV.10	ELEC	820	670	2100	531 lt	-18 / -20 °C	0,80 kW	220 V/50Hz	135 kg.	1,79 m ³
GN 1200.10 LTV	7919.12.LTV.10	ELEC	820	1340	2100	1178 lt	-18 / -20 °C	0,90 kW	220 V/50Hz	270 kg.	3,27 m ³

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.

gastronorm size cold units

gastronom tipi soğutucular



GN 600.11 NTV

GASTRONORM SIZE REFRIGERATOR
WITH DOUBLE GLASS DOOR
ÇİFT CAM KAPILI
GASTRONOM TİPİ BUZDOLABI

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- GN 2/1 container can be fitted.
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- Inner light, without interval part.
- 3 pcs. plastic coated adjustable wire shelves for GN 600.
- 6 pcs. plastic coated adjustable wire shelves for GN 1200.
- Adjustable feet.

Options:

- Extra shelves.
- Wheels.
- Key-locking

Standard:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- GN 2/1 kap kapasiteli.
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- İç aydınlatma, ara bölmesiz.
- GN 600 için 3 adet plastik kaplı raf.
- GN 1200 için 6 adet plastik kaplı raf.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Daha fazla raf seçeneği.
- Tekerlek seçeneği
- Kilit sistemi



GN 600.01 NTV

GASTRONORM SIZE REFRIGERATOR
WITH SINGLE GLASS DOOR
TEK CAM KAPILI
GASTRONOM TİPİ BUZDOLABI



Ambient temperature: +17,2 °C Relative humidity: 54%
Dry bulb temperature: +22,2 °C Rafı nem: 54%

Gastronorm Sizes Refrigerators with Inox or Glass Doors/ Inox, Cam Kapılı Gastronom Tipi Buzdolabı

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL./ VOL.	WEL m/WEL	∅ m ³
 GN 600.01 NTV	7919.06NTV.01	ELEC	820	670	2100	531 lt	+2 / +5 °C	0,65 kW	220 V50Hz	130 kg	1,79 m ³
 GN 600.11 NTV	7919.06NTV.11	ELEC	820	670	2100	531 lt	+2 / +5 °C	0,65 kW	220 V50Hz	135 kg	1,79 m ³

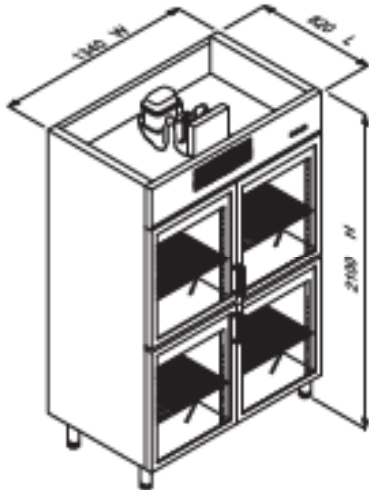
NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.


ozti


gastronorm size refrigerators with glass door
cam kapılı gastronorm tipi buzdolaplar

GN 1200.01 NTV

GASTRONORM SIZE
REFRIGERATOR
WITH DOUBLE GLASS DOOR
ÇİFT CAM KAPILI
GASTRONOM TİPİ BUZDOLABI



GN 1200.11 NTV

GASTRONORM SIZE REFRIGERATOR
WITH 4 GLASS DOORS
4 CAM KAPILI
GASTRONOM TİPİ BUZDOLABI

Ambient temperature: +32.2 °C Relative humidity: %85
Dış ortam sıcaklığı: +32.2 °C Nem oranı: %85

Gastronorm Sizes Refrigerators with Inox or Glass Doors /
Inox, Cam Kapılı Gastronom Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DENEJESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVSL/ VOL.	WEI. ağırlık	m³
GN 1200.01 NTV	7919.12MTV.01	ELEC	820	1340	2100	1178 l	+2 / +5 °C	0,80 kW	220 V/50Hz	265 kg.	3,27 m³
GN 1200.11 NTV	7919.12MTV.11	ELEC	820	1340	2100	1178 l	+2 / +5 °C	0,80 kW	220 V/50Hz	265 kg.	3,27 m³

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

bench type cold units

tezgah tipi soğutucular



bench type refrigerators
tezgah tipi buzdolaplar



TA 360 NTV

BENCH TYPE REFRIGERATOR WITH 3 DOORS
3 KAPILI TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32,2 °C
Ortalama ortam sıcaklığı: +32,2 °C

Relative humidity: %65
Bağıl nem: %65

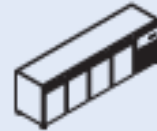
TA 260 NTV

BENCH TYPE REFRIGERATOR
WITH DOUBLE DOOR
2 KAPILI TEZGAH TİPİ BUZDOLABI



TA 460 NTV

BENCH TYPE REFRIGERATOR
WITH 4 DOORS
4 KAPILI TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
Öst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standart Bench Type Refrigerators with Door / Standart Inox Kapılı Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BULB VOL.	WEIGHT/ AĞIRLIK	m³
TA 260 NTV 2 doors / 2 kapı	7919,26NTV,00	ELEC	600	1420	850	207 lt	+2 / +5 °C	0,30 kW	220 V/50Hz	110 kg	1,21 m³
TA 360 NTV 3 doors / 3 kapı	7919,36NTV,00	ELEC	600	1880	850	286 lt	+2 / +5 °C	0,40 kW	220 V/50Hz	135 kg	1,57 m³
TA 460 NTV 4 doors / 4 kapı	7919,46NTV,00	ELEC	600	2400	850	385 lt	+2 / +5 °C	0,60 kW	220 V/50Hz	170 kg	1,96 m³

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

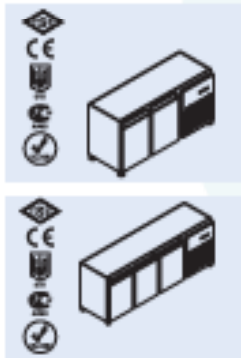

ozti


bench type deep freezers tezgah tipi derin dondurucular



TA 460 LTV

BENCH TYPE DEEP FREEZER WITH 4 DOORS
4 KAPILI TEZGAH TİPİ DERİN DONDURUCU



TA 260 LTV

BENCH TYPE DEEP FREEZER
WITH DOUBLE DOOR
2 KAPILI TEZGAH TİPİ
DERİN DONDURUCU

TA 360 LTV

BENCH TYPE DEEP FREEZER
WITH 3 DOORS
3 KAPILI TEZGAH TİPİ
DERİN DONDURUCU

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- Automatic defrosting and defrost water tray (on LTV models).
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- The resistance on deep freezing doors to prevent freezing.
- Adjustable feet.

Options:

- Extra shelves.
- Wheels.
- Key-locking.

Ambient temperature: +32,2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32,2 °C Bağıl nem: %65

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- Otomatik defrost kumandası ve defrost suyu buharlaştırma kabı (LTV).
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- Derin dondurucu kapılarda donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Daha fazla raf seçeneği.
- Tekerlek seçeneği.
- Kilit sistemi.

! Work tops are ordered separately, look pages 152-155 for work top options
Üst tablolar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench Type Deep Freezers with Door / Standart Inox Kapılı Tezgah Tipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL/ VOL.	WEIGHT/ AĞIRLIK	Capacity m ³
TA 260 LTV 2 doors / 2 kapı	7919,260LTV,00	ELEC	600	1420	850	207 lt	+18 / -20 °C	0,50 kW	220 V/50Hz	100 kg.	1,21 m ³
TA 360 LTV 3 doors / 3 kapı	7919,360LTV,00	ELEC	600	1880	850	286 lt	+18 / -20 °C	0,65 kW	220 V/50Hz	130 kg.	1,57 m ³
TA 460 LTV 4 doors / 4 kapı	7919,460LTV,00	ELEC	600	2400	850	365 lt	+18 / -20 °C	0,80 kW	220 V/50Hz	160 kg.	1,96 m ³

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.

bench type cold units

tezgah tipi soğutucular



bench type refrigerators with glass door
cam kapılı tezgah tipi buzdolaplar



TA 360.01 NTV

BENCH TYPE REFRIGERATOR
WITH 3 GLASS DOORS
3 CAM KAPILI
TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32,2 °C Relative humidity: %85
Orta ortam sıcaklığı: +32,2 °C Bağıl nem: %85

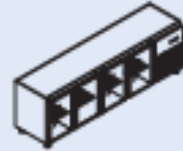
TA 260.01 NTV

BENCH TYPE REFRIGERATOR
WITH DOUBLE GLASS DOOR
2 CAM KAPILI
TEZGAH TİPİ BUZDOLABI



TA 460.01 NTV

BENCH TYPE REFRIGERATOR
WITH 4 GLASS DOORS
4 CAM KAPILI
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench Type Refrigerators with Glass Door / Standart Cam Kapılı Tezgah Tipi Buzdolaplar

TYPE/ TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN.VOL./ VOL.	WEI. net/AĞIRL.	m³
TA 260.01 NTV	7919.26MTV.01	ELEC	600	1420	850	207 lt	-2/+5 °C	0,32 kW	220 V/50Hz	112 kg.	1,21 m³
TA 360.01 NTV	7919.36MTV.01	ELEC	600	1880	850	286 lt	-2/+5 °C	0,44 kW	220 V/50Hz	138 kg.	1,57 m³
TA 460.01 NTV	7919.46MTV.01	ELEC	600	2400	850	365 lt	-2/+5 °C	0,54 kW	220 V/50Hz	174 kg.	1,96 m³

NTV: Ventilated refrigeration at regular temperature . / Normal sıcaklıkta fanlı soğutma sistemi.


ozti


bench type refrigerators with drawer
çekmeceli tezgah tipi buzdolaplar


TA 260.02 NTV

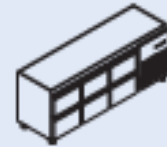
BENCH TYPE REFRIGERATOR
WITH 4 DRAWERS
4 ÇEKMECELİ TEZGAH TİPİ BUZDOLABI



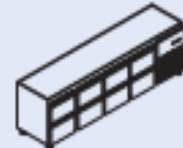
Ambient temperature: +32,2 °C Relative humidity: %65
Ortalam sıcaklık: +32,2 °C Bağıl nem: %65

TA 360.02 NTV

BENCH TYPE REFRIGERATOR
WITH 6 DRAWERS
6 ÇEKMECELİ
TEZGAH TİPİ BUZDOLABI


TA 460.02 NTV

BENCH TYPE REFRIGERATOR
WITH 8 DRAWERS
8 ÇEKMECELİ
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
Öst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench Type Refrigerators with Drawers / Çekmeceli Standart Tezgah Tipi Buzdolaplar

TYPE/ TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVOL./ VOL.	WEI/ net(Ağırlık)	m³
TA 260.02 NTV	7919.26MTV.02	ELEC	600	1420	850	287 lt	+2 / +5 °C	0.30 kW	220 V/50Hz	129 kg.	1.21 m³
TA 360.02 NTV	7919.36MTV.02	ELEC	600	1880	850	288 lt	+2 / +5 °C	0.40 kW	220 V/50Hz	163 kg.	1.57 m³
TA 460.02 NTV	7919.46MTV.02	ELEC	600	2400	850	365 lt	+2 / +5 °C	0.50 kW	220 V/50Hz	208 kg.	1.86 m³

NTV: Ventilated refrigeration at regular temperature . / Normal sıcaklıkta fanlı soğutma sistemi.

bench type cold units

tezgahtipi soğutucular



deep freezers with drawer
çekmeceli tezgahtipi derin dondurucular



TA 460.02 LTV

WITH 8 DRAWERS BENCH TYPE
DEEP FREEZER
8 ÇEKMECELİ TEZGAHTİPİ
DERİN DONDURUCU

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- Automatic defrost water tray (LTV).
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- The resistance on deep freezing doors and drawers to prevent freezing.
- Adjustable feet.

Options:

- Wheels.
- Key-locking.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- Otomatik defrost suyu buharlaştırma kabı (LTV).
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- Derin dondurucu kapı ve çekmece ağızlarında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Tekerlek seçeneği
- Kilit sistemi.

Ambient temperature: +32.2 °C
Ortam sıcaklığı: +32.2 °C

Relative humidity: %65
Bağıl nem: %65



TA 260.02 LTV

BENCH TYPE DEEP FREEZER
WITH 4 DRAWERS
4 ÇEKMECELİ
TEZGAHTİPİ DERİN DONDURUCU



TA 360.02 LTV

BENCH TYPE DEEP FREEZER
WITH 6 DRAWERS
6 ÇEKMECELİ
TEZGAHTİPİ DERİN DONDURUCU

! Work tops are ordered separately, look pages 152-155 for work top options
• Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench type Deep Freezers with Drawer / Çekmeceli Standart Tezgahtipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN.VOL./ VOL.	WEI. m/AGL.	m ³
TA 260.02 LTV	7919_26LTV.02	ELEC	600	1420	850	207 l	-18/-20 °C	0,50 kW	220 V/50Hz	119 kg.	1,21 m ³
TA 360.02 LTV	7919_36LTV.02	ELEC	600	1880	850	286 l	-18/-20 °C	0,65 kW	220 V/50Hz	158 kg.	1,57 m ³
TA 460.02 LTV	7919_46LTV.02	ELEC	600	2400	850	365 l	-18/-20 °C	0,80 kW	220 V/50Hz	198 kg.	1,96 m ³

LTV: Vanillated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.


ozti


bench type refrigerators with drawer
çekmeceli tezgah tipi buzdolaplar


TA 260.03 NTV

BENCH TYPE REFRIGERATOR
WITH 6 DRAWERS
6 ÇEKMECELİ TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32,2 °C
Orta ortam sıcaklığı: +32,2 °C

Relative humidity: %65
Bağıl nem: %65

TA 360.03 NTV

BENCH TYPE REFRIGERATOR
WITH 9 DRAWERS
9 ÇEKMECELİ
TEZGAH TİPİ BUZDOLABI


TA 460.03 NTV

BENCH TYPE REFRIGERATOR
WITH 12 DRAWERS
12 ÇEKMECELİ
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
! Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench Type Refrigerators with Drawer / Çekmeceli Standart Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN.VOL./ VOL.	WEL. net/WEL.	m³
TA 260.03 NTV	7919,26NTV,03	ELEC	600	1420	850	207 lt	+2 / +5 °C	0,30 kW	220 V/50Hz	134 kg.	1,21 m³
TA 360.03 NTV	7919,36NTV,03	ELEC	600	1880	850	286 lt	+2 / +5 °C	0,40 kW	220 V/50Hz	170 kg.	1,57 m³
TA 460.03 NTV	7919,46NTV,03	ELEC	600	2400	850	365 lt	+2 / +5 °C	0,50 kW	220 V/50Hz	217 kg.	1,96 m³

NTV: Vantilated refrigeration at regular temperature . / Normal sıcaklıkta fanlı soğutma sistemi.

bench type cold units

tezgah tipi soğutucular



bench type deep freezers with drawer
çekmeceli tezgah tipi derin dondurucular



TA 360.03 LTV

BENCH TYPE DEEP FREEZER
WITH 9 DRAWERS
9 ÇEKMECELİ TEZGAH TİPİ
DERİN DONDURUCU



Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- Automatic defrost water tray (LTV).
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- The resistance on deep freezing drawers to prevent freezing.
- Adjustable feet.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- Otomatik defrost suyu buharlaştırma kabı (LTV).
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- Derin dondurucu çekmece ağırlığında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Tekerlek seçeneği
- Kilit sistemi.

Options:

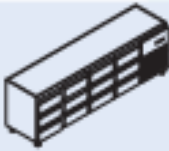
- Wheels.
- Key-locking.

Ambient temperature: +32.2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32.2 °C Bağıl nem: %65



TA 260.03 LTV

BENCH TYPE DEEP FREEZER
WITH 6 DRAWERS
6 ÇEKMECELİ TEZGAH TİPİ
DERİN DONDURUCU



TA 460.03 LTV

BENCH TYPE DEEP FREEZER
WITH 12 DRAWERS
12 ÇEKMECELİ TEZGAH TİPİ
DERİN DONDURUCU

! Work tops are ordered separately, look pages 152-155 for work top options
! Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

Standard Bench Type Deep Freezers with Drawer / Çekmeceli Standart Tezgah Tipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DERECESİ	TOTAL POWER TOPLAM GÜÇ	BLVCL/ VOL.	WEI ağırlık	∅ m³
TA 260.03 LTV	7919.26LTV.03	ELEC	600	1420	850	207 lt	-18 / -25 °C	0.50 kW	220 V/50Hz	124 kg.	1.21 m³
TA 360.03 LTV	7919.36LTV.03	ELEC	600	1880	850	286 lt	-18 / -25 °C	0.65 kW	220 V/50Hz	165 kg.	1.57 m³
TA 460.03 LTV	7919.46LTV.03	ELEC	600	2400	850	365 lt	-18 / -25 °C	0.80 kW	220 V/50Hz	207 kg.	1.96 m³

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.

gastronorm size bench type cold units

gastronom tezgah tipi soğutucular

ozti


gastronorm size bench type refrigerators
gastronom tezgah tipi buzdolaplar



TAG 370 NTV

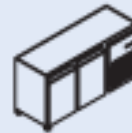
GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 3 DOORS
3 KAPILI GASTRONOM
TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32.2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32.2 °C Bağıl nem: %65

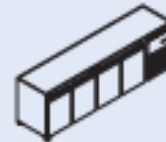
TAG 270 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH DOUBLE DOOR
2 KAPILI GASTRONOM
TEZGAH TİPİ BUZDOLABI



TAG 470 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 4 DOORS
4 KAPILI GASTRONOM
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
! Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE REFRIGERATORS WITH DOOR / Standart Inox Kapılı Gastronom Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BUVIL/ VOL.	WEI. net/WG.	m³
TAG 270 NTV 2 doors / 2 kapılı	7919,27NTV,00	ELEC	700	1420	850	260 lt	+2 / +5 °C	0,30 kW	220 V/50Hz	120 kg.	1,32 m³
TAG 370 NTV 3 doors / 3 kapılı	7919,37NTV,00	ELEC	700	1880	850	359 lt	+2 / +5 °C	0,40 kW	220 V/50Hz	145 kg.	1,78 m³
TAG 470 NTV 4 doors / 4 kapılı	7919,47NTV,00	ELEC	700	2400	850	458 lt	+2 / +5 °C	0,50 kW	220 V/50Hz	190 kg.	2,22 m³

NTV: Ventilated refrigeration at regular temperature . / Normal sıcaklıkta fanlı soğutma sistemi.

gastronorm size bench type cold units

gastronom tezgah tipi soğutucular



gastronorm size bench type deep freezers
gastronom tezgah tipi derin dondurucular



TAG 470 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 4 DOORS
4 KAPILI GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU

- Standard:**
- Stainless steel.
 - Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
 - GN 1/1 container can be fitted.
 - Automatic defrost water tray (LTV).
 - Digital thermometer thermostat.
 - The refrigeration system is air cooled.
 - The resistance on deep freezing doors to prevent freezing.
 - Plastic coated adjustable wire shelves.
 - Adjustable feet.

- Standart:**
- Paslanmaz sac.
 - 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
 - GN 1/1 kap kapasiteli.
 - Otomatik defrost suyu buharlaştırma kabı (LTV).
 - Dijital termometre termostat.
 - Fanlı soğutma sistemi.
 - Derin dondurucu kapı açıldığında donmaya karşı rezistans.
 - Plastik kaplı raf.
 - Yüksekliği ayarlanabilir ayaklar.

- İsteğe bağlı:**
- Daha fazla raf seçeneği.
 - Tekerlek seçeneği
 - Kilit sistemi.

Ambient temperature: +32.2 °C Relative humidity: %65
Ort. ortam sıcaklığı: +32.2 °C Bağıl nem: %65



TAG 270 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH DOUBLE DOOR
2 KAPILI GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU



TAG 370 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 3 DOORS
3 KAPILI GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU

! Work tops are ordered separately, look pages 152-155 for work top options
Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE DEEP FREEZERS WITH DOOR / Standart Inox Kapılı Gastronom Tezgah Tipi Derin Dondurucular

TYPE / TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY / NET KAPASİTE	REFRIGERATION TEMP / SOĞUTMA DERECESİ	TOTAL POWER / TOPLAM GÜÇ	IN VOL / VOL.	WEI / net WGT.	m ³
TAG 270 LTV 2 doors / 2 kapı	7919J27LTV00	ELEC	700	1420	850	280 B	-18 / -20 °C	0,50 kW	220 V/50Hz	125 kg.	1,32 m ³
TAG 370 LTV 3 doors / 3 kapı	7919J37LTV00	ELEC	700	1880	850	359 B	-18 / -20 °C	0,65 kW	220 V/50Hz	150 kg.	1,78 m ³
TAG 470 LTV 4 doors / 4 kapı	7919J47LTV00	ELEC	700	2400	850	458 B	-18 / -20 °C	0,80 kW	220 V/50Hz	180 kg.	2,22 m ³

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.


ozti


gastronorm size bench type refrigerators with glass door
gastronom cam kapılı tezgah tipi buzdolaplar



TAG 370.10 NTV

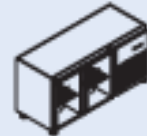
GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 3 GLASS DOORS
3 CAM KAPILI GASTRONOM
TEZGAH TIPI BUZDOLABI



Ambient temperature: +32,2 °C Relative humidity: %65
Ortam sıcaklığı: +32,2 °C Bağıl nem: %65

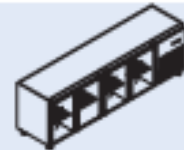
TAG 270.10 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH DOUBLE GLASS DOOR
2 CAM KAPILI GASTRONOM
TEZGAH TIPI BUZDOLABI



TAG 470.10 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 4 GLASS DOORS
4 CAM KAPILI GASTRONOM
TEZGAH TIPI BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
! Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE REFRIGERATORS WITH GLASS DOOR /
Standart Cam Kapılı Gastronom Tezgah Tipi Buzdolaplar

TYPE/ TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DERECESİ	TOTAL POWER TOPLAM GÜÇ	Dr.VOL/ VOL.	Wt. ağırlık	∇ m³
TAG 270.10 NTV 2 cam kapılı	7919.27MTV.10	ELEC	700	1420	850	260 l	+2 / +5 °C	0,32 kW	220 V/50 Hz	122 kg.	1,32 m³
TAG 370.10 NTV 3 cam kapılı	7919.37MTV.10	ELEC	700	1880	850	359 l	+2 / +5 °C	0,44 kW	220 V/50 Hz	148 kg.	1,78 m³
TAG 470.10 NTV 4 cam kapılı	7919.47MTV.10	ELEC	700	2400	850	458 l	+2 / +5 °C	0,54 kW	220 V/50 Hz	194 kg.	2,22 m³

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

gastronorm size bench type cold units

gastronorm tezgah tipi soğutucular



gastronorm size bench type refrigerators with drawer
çekmeceli gastronorm tezgah tipi buzdolaplar



TAG 270.02 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 4 DRAWERS
4 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32,2 °C Relative humidity: %45
Çap ortam sıcaklığı: +32,2 °C Relatif nem: %45

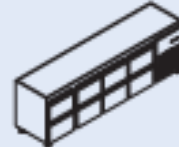
TAG 370.02 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 6 DRAWERS
6 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



TAG 470.02 NTV

GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 8 DRAWERS
8 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE REFRIGERATORS WITH DOUBLE DRAWER /
Çekmeceli Standart Gastronorm Tezgah Tipi Buzdolaplar

TYPE / TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY / NET KAPASİTE	REFRIGERATION TEMP. / SOĞUTMA DERECESİ	TOTAL POWER / TOPLAM GÜÇ	Dr. VOL. / VOL.	Wt. / net(AĞIRL.)	m³
TAG 270.02 NTV 4 draw. / 4 çekm.	7919.27NTV.02	ELEC	700	1420	850	260 lt	+2 / +5 °C	0,30 kW	220 V/50Hz	139 kg.	1,32 m³
TAG 370.02 NTV 6 draw. / 6 çekm.	7919.37NTV.02	ELEC	700	1880	850	358 lt	+2 / +5 °C	0,40 kW	220 V/50Hz	173 kg.	1,78 m³
TAG 470.02 NTV 8 draw. / 8 çekm.	7919.47NTV.02	ELEC	700	2400	850	458 lt	+2 / +5 °C	0,50 kW	220 V/50Hz	228 kg.	2,22 m³

NTV: Ventilated refrigeration at low temperature. / Döğük sıcaklıkta fanlı soğutma sistemi.



gastronorm size bench type deep freezers with drawer
çekmeceli gastronom tezgah tipi derin dondurucular



TAG 470.02 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 8 DRAWERS
8 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU



TAG 270.02 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 4 DRAWERS
4 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU



TAG 370.02 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 6 DRAWERS
6 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- GN 1/1-150 container can be fitted.
- Automatic defrost water tray (LTV).
- Digital thermometer thermostat.
- The refrigeration system is air cooled.
- The resistance on deep freezing drawers to prevent freezing.
- Adjustable feet.

Options:

- Wheels.
- Key-locking.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- GN 1/1 150 kap kapasiteli.
- Otomatik defrost suyu buharlaştırma kabı (LTV).
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- Derin dondurucu çekmece ağızlarında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.

İsteğe bağlı:

- Tekerlek seçeneği.
- Kilit sistemi.

Ambient temperature: +32,2 °C

Ortam sıcaklığı: +32,2 °C

Relative humidity: %65

İklim nem: %65

Work tops are ordered separately, look pages 152-155 for work top options
Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE REFRIGERATORS WITH DRAWER / Çekmeceli Standart Gastronom Tezgah Tipi Buzdolaplar

TYPE/ TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVOL./ VOL.	WEI. net(AGL)	m ³
TAG 270.02 LTV 4 draw. / 4 çekm.	7919.27.LTV.02	ELEC	700	1420	850	260 lt	-18 / -20 °C	0,50 kW	220 V/50Hz	144 kg.	1,32 m ³
TAG 370.02 LTV 6 draw. / 6 çekm.	7919.37.LTV.02	ELEC	700	1880	850	359 lt	-18 / -20 °C	0,65 kW	220 V/50Hz	178 kg.	1,78 m ³
TAG 470.02 LTV 8 draw. / 8 çekm.	7919.47.LTV.02	ELEC	700	2400	850	458 lt	-18 / -20 °C	0,80 kW	220 V/50Hz	218 kg.	2,22 m ³

LTV: Ventilated refrigeration at regular temperature . / Normal sıcaklıkta fanlı soğutma sistemi.

gastronorm size bench type cold units

gastronom tezgah tipi soğutucular



gastronorm size bench type refrigerators with drawer
çekmeceli gastronom tezgah tipi buzdolaplar



TAG 270.03 NTV
GASTRONORM SIZE BENCH TYPE
REFRIGERATOR WITH 6 DRAWERS
6 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



Ambient temperature: +32.2 °C
Orta ortam sıcaklığı: +32.2 °C
Relative humidity: %65
Bağıl nem: %65

TAG 370.03 NTV
GASTRONORM BENCH TYPE
REFRIGERATOR WITH 9 DRAWERS
9 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



TAG 470.03 NTV
GASTRONORM BENCH TYPE
REFRIGERATOR WITH 12 DRAWERS
12 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ BUZDOLABI



! Work tops are ordered separately, look pages 152-155 for work top options
! Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE REFRIGERATORS WITH DRAWER /
Çekmeceli Standart Gastronom Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVOLT/ VOL.	WEIGHT/ KÜTLE	m³
TAG 270.03 NTV 6 draw./6 çekm.	7919.37MTV.03	ELEC	700	1420	850	280 l	+2 / +5 °C	0.30 kW	220V/50Hz	143 kg.	1.32 m³
TAG 370.03 NTV 9 draw./9 çekm.	7919.37MTV.03	ELEC	700	1880	850	359 l	+2 / +5 °C	0.40 kW	220V/50Hz	180 kg.	1.78 m³
TAG 470.03 NTV 12 draw./12 çekm.	7919.47MTV.03	ELEC	700	2400	850	458 l	+2 / +5 °C	0.50 kW	220V/50Hz	237 kg.	2.22 m³

NTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.


ozti

gastronorm size bench type deep freezers with drawer
çekmeceli gastronom tezgah tipi derin dondurucular



TAG 370.03 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 9 DRAWERS
9 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU

- Standard:**
- Stainless steel.
 - Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
 - GN 1/1*100 container can be fitted.
 - Automatic defrost water tray (LTV).
 - Digital thermometer thermostat.
 - The refrigeration system is air cooled.
 - The resistance on deep freezing drawers to prevent freezing.
 - Adjustable feet.

- Standart:**
- Paslanmaz sac.
 - 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
 - GN 1/1*100 kap kapasiteli.
 - Otomatik defrost suyu buharlaştırma kabı (LTV).
 - Dijital termometre termostat.
 - Fanlı soğutma sistemi.
 - Derin dondurucu çekmece ağızlarında donmaya karşı rezistans.
 - Yüksekliği ayarlanabilir ayaklar.

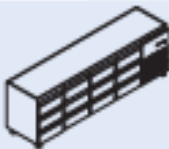
- İsteğe bağlı:**
- Tekerlek seçeneği.
 - Kilit sistemi.

Ambient temperature: +32,2 °C Relative humidity: %45
Ortam sıcaklığı: +32,2 °C Bağıl nem: %45



TAG 270.03 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 6 DRAWERS
6 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU



TAG 470.03 LTV

GASTRONORM SIZE BENCH TYPE
DEEP FREEZER WITH 12 DRAWERS
12 ÇEKMECELİ GASTRONOM
TEZGAH TİPİ DERİN DONDURUCU

- Options:**
- Wheels.
 - Keylocking.

! Work tops are ordered separately, look pages 152-155 for work top options
Üst tablalar ayrıca sipariş edilir, tabla seçenekleri için sayfa 152-155'e bakınız.

STANDARD GASTRONORM SIZE BENCH TYPE DEEP FREEZERS WITH DRAWER /
Çekmeceli Standart Gastronom Tezgah Tipi Derin Dondurucular

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEĞERİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL./ VOL.	WEIGHT/ AĞIRLIK	∅ m³
TAG 270.03 LTV 6 drawer / 6 çekmece	7919.27.LTV.03	ELEC	700	1420	850	260 lt	-18 / -20 °C	0,50 kW	220 V/50Hz	149 kg.	1,32 m³
TAG 370.03 LTV 9 drawer / 9 çekmece	7919.37.LTV.03	ELEC	700	1880	850	359 lt	-18 / -20 °C	0,65 kW	220 V/50Hz	185 kg.	1,78 m³
TAG 470.03 LTV 12 drawer / 12 çekmece	7919.47.LTV.03	ELEC	700	2400	850	458 lt	-18 / -20 °C	0,80 kW	220 V/50Hz	225 kg.	2,22 m³

LTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.



work top options for pizza and salad preparation units pizza ve salata hazırlık üst tabla seçenekleri



work top options for pizza and salad preparation units
pizza ve salata hazırlık ünitesi üst tabla seçenekleri

TABL.TAG270.09



TABL.TAG270.24



TABL.TAG270.19



! Look pages 152-155 for worktop options of bench type refrigerators.

! Tezgah tipi soğutucu üst tabla seçenekleri için 152. ve 155. sayfalara bakınız.



work top options

üst tabla örnekleri



work top options
üst tabla seçenekleri

TABL.TAG470.03



TABL.TA260.01



TABL.TAG270.08



! Look pages 152-155 for worktop options of bench type refrigerators.
• Tezgah tipi soğutucu üst tabla seçenekleri için 152. ve 155. sayfalara bakınız.



door, drawer and work top options

kapi, çekmece ve üst tabla seçenekleri

DOOR AND DRAWER OPTIONS FOR REFRIGERATOR AND DEEP FREEZERS BUZDOLABI ve DERİN DONDURUCULAR İÇİN KAPI ve ÇEKMECE SEÇENEKLERİ

Ambient temperature: +32.2 °C Relative humidity: %65
Orta ortam sıcaklığı: +32.2 °C Bağıl nem: %65

TA 260 - HxWxD (850x1420x600 mm) & TAG 270 - HxWxD (850x1420x700 mm)

DOOR AND DRAWER OPTIONS / kapi ve çekmece seçenekleri

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 260/NTV	TA 260/NTV	TAG 270/NTV	TAG 270/NTV	TA 260/NTV	TA 260/NTV
TA 260/LTV	TA 260/LTV	TAG 270/LTV	TAG 270/LTV	TA 260/LTV	TA 260/LTV
TA 260/NTV	TA 260/NTV	TAG 270/NTV	TAG 270/NTV	TA 260/NTV	TA 260/NTV
TA 260/LTV	TA 260/LTV	TAG 270/LTV	TAG 270/LTV	TA 260/LTV	TA 260/LTV

TA 360 - HxWxD (850x1880x600 mm) & TAG 370 - HxWxD (850x1880x700 mm)

DOOR AND DRAWER OPTIONS / kapi ve çekmece seçenekleri

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 360/NTV	TA 360/NTV	TAG 370/NTV	TAG 370/NTV	TA 360/NTV	TA 360/NTV
TA 360/LTV	TA 360/LTV	TAG 370/LTV	TAG 370/LTV	TA 360/LTV	TA 360/LTV
TA 360/NTV	TA 360/NTV	TAG 370/NTV	TAG 370/NTV	TA 360/NTV	TA 360/NTV
TA 360/LTV	TA 360/LTV	TAG 370/LTV	TAG 370/LTV	TA 360/LTV	TA 360/LTV

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 360/NTV	TA 360/NTV	TAG 370/NTV	TAG 370/NTV	TA 360/NTV	TA 360/NTV
TA 360/LTV	TA 360/LTV	TAG 370/LTV	TAG 370/LTV	TA 360/LTV	TA 360/LTV
TA 360/NTV	TA 360/NTV	TAG 370/NTV	TAG 370/NTV	TA 360/NTV	TA 360/NTV
TA 360/LTV	TA 360/LTV	TAG 370/LTV	TAG 370/LTV	TA 360/LTV	TA 360/LTV

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.



WORK TOP OPTIONS FOR REFRIGERATOR and DEEP FREEZERS
BUZDOLAR ve DERİN DONDURUCULAR İÇİN ÜST TABLA SEÇENEKLERİ

FLAT TOP / DÜZ ÜST TABLA	MARBLE / MERMER		TABLE WITH SPLASH-BACK / SIFIRLI ÜST TABLA		MARBLE / MERMER	
	TYPE/TİP	CODE/KOD			TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02			TAN_2AKG04	7902AKG04
	TAN_2AKG04	7902AKG04			TAN_2AKG06	7902AKG06
	TAN_2AKG06	7902AKG06			TAN_2AKG08	7902AKG08
	TAN_2AKG08	7902AKG08			TAN_2AKG10	7902AKG10
	TAN_2AKG10	7902AKG10			TAN_2AKG12	7902AKG12
	TAN_2AKG12	7902AKG12			TAN_2AKG14	7902AKG14
	TAN_2AKG14	7902AKG14			TAN_2AKG16	7902AKG16
	TAN_2AKG16	7902AKG16			TAN_2AKG18	7902AKG18
	TAN_2AKG18	7902AKG18			TAN_2AKG20	7902AKG20

TABLE WITH MIXED BOWL, SPLASH-BACK, BOTTLE-HOLE / İKİ ÖLÇET ve SIFIRLI ÜST TABLA	BACK		TABLE WITH DOUBLE MIXED BOWL, SPLASH-BACK, BOTTLE-HOLE / İKİ İKİ ÖLÇET ve SIFIRLI ÜST TABLA	BACK		TABLE WITH BOWL, TAP, SPLASH-BACK / ÖLÇET ve İZDARCI ÜST TABLA	BACK	
	TYPE/TİP	CODE/KOD		TYPE/TİP	CODE/KOD		TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02		TAN_2AKG04	7902AKG04		TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04		TAN_2AKG06	7902AKG06		TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06		TAN_2AKG08	7902AKG08		TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08		TAN_2AKG10	7902AKG10		TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10		TAN_2AKG12	7902AKG12		TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12		TAN_2AKG14	7902AKG14		TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14		TAN_2AKG16	7902AKG16		TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16		TAN_2AKG18	7902AKG18		TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18		TAN_2AKG20	7902AKG20		TAN_2AKG18	7902AKG18

TABLE WITH MIXED BOWL, TAP, SPLASH-BACK / İKİ ÖLÇET ve İZDARCI ÜST TABLA	BACK		PIZZA PREPARATION TABLE WITH BOWL, PIZZA ROLLER / ÜST TABLA	BACK		MARBLE / MERMER		POLYETHYLENE / POLİETİLEN	
	TYPE/TİP	CODE/KOD		TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02		TAN_2AKG04	7902AKG04	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04		TAN_2AKG06	7902AKG06	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06		TAN_2AKG08	7902AKG08	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08		TAN_2AKG10	7902AKG10	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10		TAN_2AKG12	7902AKG12	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12		TAN_2AKG14	7902AKG14	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14		TAN_2AKG16	7902AKG16	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16		TAN_2AKG18	7902AKG18	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18		TAN_2AKG20	7902AKG20	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18

PIZZA PREPARATION TABLE WITH PLEGLASS COVER / PLEGLASS KAPAKLI PIZZA HAZIRLIK ÜST TABLA	BACK		MARBLE / MERMER		POLYETHYLENE / POLİETİLEN	
	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18

PIZZA PREPARATION TABLE WITH BOWL, PIZZA ROLLER / ÜST TABLA	BACK		MARBLE / MERMER		GRANITE / GRANİT	
	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18

PIZZA PREPARATION TABLE WITH PLEGLASS COVER / PLEGLASS KAPAKLI PIZZA HAZIRLIK ÜST TABLA	BACK		MARBLE / MERMER		GRANITE / GRANİT	
	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18

COLD POOL / SOĞUK HAVUZ	BACK		CASTER / TEKERLEK	Ø 125 GALVANİZ		Ø 125 BACK	
	TYPE/TİP	CODE/KOD		TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
	TAN_2AKG02	7902AKG02		TAN_2AKG02	7902AKG02	TAN_2AKG02	7902AKG02
	TAN_2AKG04	7902AKG04		TAN_2AKG04	7902AKG04	TAN_2AKG04	7902AKG04
	TAN_2AKG06	7902AKG06		TAN_2AKG06	7902AKG06	TAN_2AKG06	7902AKG06
	TAN_2AKG08	7902AKG08		TAN_2AKG08	7902AKG08	TAN_2AKG08	7902AKG08
	TAN_2AKG10	7902AKG10		TAN_2AKG10	7902AKG10	TAN_2AKG10	7902AKG10
	TAN_2AKG12	7902AKG12		TAN_2AKG12	7902AKG12	TAN_2AKG12	7902AKG12
	TAN_2AKG14	7902AKG14		TAN_2AKG14	7902AKG14	TAN_2AKG14	7902AKG14
	TAN_2AKG16	7902AKG16		TAN_2AKG16	7902AKG16	TAN_2AKG16	7902AKG16
	TAN_2AKG18	7902AKG18		TAN_2AKG18	7902AKG18	TAN_2AKG18	7902AKG18

(*) Except deep freezer.
Derin dondurmalar hariç.

(**) Except cold units with drawers.
Çekmece soğutucular hariç.

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(*) Except deep freezers.
Derin dondurucular hariç.

(**) Except cold units with drawers.
Çekmece soğukcular hariç.



door, drawer and work top options

kapi, çekmece ve üst tabla seçenekleri

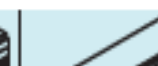
DOOR AND DRAWER OPTIONS
FOR REFRIGERATOR AND DEEP FREEZERS
BUZDOLAR ve DERİN DONDURUCULAR İÇİN
KAPI ve ÇEKMECE SEÇENEKLERİ

TA 460 - (HxWxD) (850x2400x600 mm) & TAG 470 - (HxWxD) (850x2400x700 mm)
DOOR AND DRAWER OPTIONS / kapi ve çekmece seçenekleri

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4

TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4	TA 460-RTV	791548RTV4
TA 460-LTV	791548LTV4	TAG 470-LTV	791548LTV4	TA 460-LTV	791548LTV4

			
TYPE/TP	CODE/KOD	TYPE/TP	CODE/KOD
TA 460-RTV	791548RTV4	TAG 470-RTV	791548RTV4
TA 460-LTV	791548LTV4	TA 460-LTV	791548LTV4

Ambient temperature: +32,2 °C / Relative humidity: %65
Ortam sıcaklığı: +32,2 °C / Nemlilik: %65

RTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

LTV: Ventilated refrigeration at low temperature. / Düşük sıcaklıkta fanlı soğutma sistemi.



for TA 460-TAG 470 models / TA 460-TAG 470 modelleri için.



WORK TOP OPTIONS FOR REFRIGERATOR and DEEP FREEZERS
BUZDOLAH vs DERİN DONDURUCULAR İÇİN ÜST TABLA SEÇENEKLERİ

PLAT 3X10 CİLİZ ÜST TAHLA		MERMER / MARBLE		TAHLA İTHİT SPLASHBACK (TITL) ÜST TAHLA		MERMER / MARBLE	
TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD	TYPE/TİP	CODE/KOD
		TAHLA3000	70000000	TAHLA3000	70000000	TAHLA3000	70000000
		TAHLA3001	70000001	TAHLA3001	70000001	TAHLA3001	70000001
		TAHLA3002	70000002	TAHLA3002	70000002	TAHLA3002	70000002
		TAHLA3003	70000003	TAHLA3003	70000003	TAHLA3003	70000003
		TAHLA3004	70000004	TAHLA3004	70000004	TAHLA3004	70000004
		TAHLA3005	70000005	TAHLA3005	70000005	TAHLA3005	70000005
		TAHLA3006	70000006	TAHLA3006	70000006	TAHLA3006	70000006
		TAHLA3007	70000007	TAHLA3007	70000007	TAHLA3007	70000007
		TAHLA3008	70000008	TAHLA3008	70000008	TAHLA3008	70000008
		TAHLA3009	70000009	TAHLA3009	70000009	TAHLA3009	70000009
		TAHLA3010	70000010	TAHLA3010	70000010	TAHLA3010	70000010
		TAHLA3011	70000011	TAHLA3011	70000011	TAHLA3011	70000011
		TAHLA3012	70000012	TAHLA3012	70000012	TAHLA3012	70000012
		TAHLA3013	70000013	TAHLA3013	70000013	TAHLA3013	70000013
		TAHLA3014	70000014	TAHLA3014	70000014	TAHLA3014	70000014
		TAHLA3015	70000015	TAHLA3015	70000015	TAHLA3015	70000015
		TAHLA3016	70000016	TAHLA3016	70000016	TAHLA3016	70000016
		TAHLA3017	70000017	TAHLA3017	70000017	TAHLA3017	70000017
		TAHLA3018	70000018	TAHLA3018	70000018	TAHLA3018	70000018
		TAHLA3019	70000019	TAHLA3019	70000019	TAHLA3019	70000019
		TAHLA3020	70000020	TAHLA3020	70000020	TAHLA3020	70000020
		TAHLA3021	70000021	TAHLA3021	70000021	TAHLA3021	70000021
		TAHLA3022	70000022	TAHLA3022	70000022	TAHLA3022	70000022
		TAHLA3023	70000023	TAHLA3023	70000023	TAHLA3023	70000023
		TAHLA3024	70000024	TAHLA3024	70000024	TAHLA3024	70000024
		TAHLA3025	70000025	TAHLA3025	70000025	TAHLA3025	70000025
		TAHLA3026	70000026	TAHLA3026	70000026	TAHLA3026	70000026
		TAHLA3027	70000027	TAHLA3027	70000027	TAHLA3027	70000027
		TAHLA3028	70000028	TAHLA3028	70000028	TAHLA3028	70000028
		TAHLA3029	70000029	TAHLA3029	70000029	TAHLA3029	70000029
		TAHLA3030	70000030	TAHLA3030	70000030	TAHLA3030	70000030
		TAHLA3031	70000031	TAHLA3031	70000031	TAHLA3031	70000031
		TAHLA3032	70000032	TAHLA3032	70000032	TAHLA3032	70000032
		TAHLA3033	70000033	TAHLA3033	70000033	TAHLA3033	70000033
		TAHLA3034	70000034	TAHLA3034	70000034	TAHLA3034	70000034
		TAHLA3035	70000035	TAHLA3035	70000035	TAHLA3035	70000035
		TAHLA3036	70000036	TAHLA3036	70000036	TAHLA3036	70000036
		TAHLA3037	70000037	TAHLA3037	70000037	TAHLA3037	70000037
		TAHLA3038	70000038	TAHLA3038	70000038	TAHLA3038	70000038
		TAHLA3039	70000039	TAHLA3039	70000039	TAHLA3039	70000039
		TAHLA3040	70000040	TAHLA3040	70000040	TAHLA3040	70000040
		TAHLA3041	70000041	TAHLA3041	70000041	TAHLA3041	70000041
		TAHLA3042	70000042	TAHLA3042	70000042	TAHLA3042	70000042
		TAHLA3043	70000043	TAHLA3043	70000043	TAHLA3043	70000043
		TAHLA3044	70000044	TAHLA3044	70000044	TAHLA3044	70000044
		TAHLA3045	70000045	TAHLA3045	70000045	TAHLA3045	70000045
		TAHLA3046	70000046	TAHLA3046	70000046	TAHLA3046	70000046
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salad preparation units

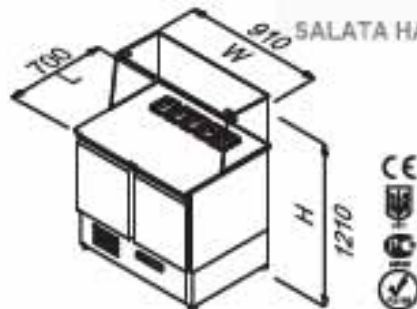
salata hazırlık üniteleri



salad preparation cold units
salata hazırlık üniteleri

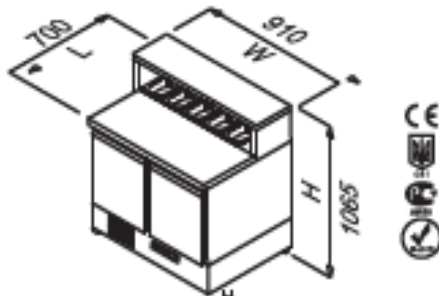
STI 270 NTV

SALAD PREPARATION UNIT
WITH REFRIGERATOR
BUZDOLAPLI
SALATA HAZIRLIK ÜNİTESİ



STC 270 NTV

SALAD PREPARATION UNIT WITH REFRIGERATOR
BUZDOLAPLI SALATA HAZIRLIK ÜNİTESİ



STM 270 NTV

SALAD PREPARATION UNIT WITH REFRIGERATOR
(WITH MARBLE BENCH)
BUZDOLAPLI SALATA HAZIRLIK ÜNİTESİ
(MERMER TEZGAHLI)

Standart:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- 2 GN 1/1 and 2 GN 1/4 gastronorm container can be placed on table for model STI 270.
- 5 GN 1/6 gastronorm container can be placed on table for model STC 270.
- 5 GN 1/6 gastronorm container can be placed on table for model STM 270.
- Digital thermometer thermostat.
- The refrigeration system can be air cooled.
- Plastic coated adjustable wire shelves.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- STI 270 modelinde üst tablada 2 adet 1/1, 2 adet 1/4 GN kap alabilir.
- STC 270 modelinde üst tablada 5 adet 1/6 GN kap alabilir.
- STM 270 modelinde üst tablada 5 adet 1/6 GN kap alabilir.
- Dijital termometre termostat.
- Fanlı soğutma sistemi.
- Plastik kaplı raf.

Ambient temperature: +32.2 °C
Orta ortam sıcaklığı: +32.2 °C

Relative humidity: %65
Bağıl nem: %65

! GN CONTAINERS ARE ORDERED SEPERATELY.
GN KÜVETLER AYRICA SİPARİŞ EDİLECEKTİR.

SALAD PREPARATION UNITS / Salata Hazırlık Üniteleri

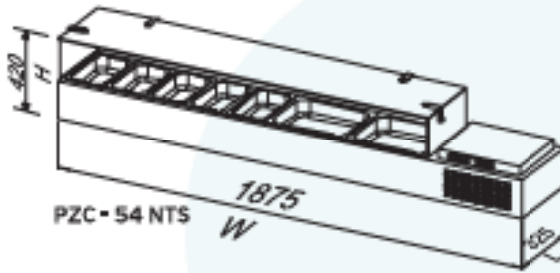
TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	IN.VOL./ VOL.	WEI. net/WG.L	m ³
STI 270 NTV	7919,27STL00	ELEC	700	910	840/1210	211 lt	+2 / +5 °C	0.30 kW	220 V/50 Hz.	100 kg.	1,25 m ³
STC 270 NTV	7919,27STC00	ELEC	700	910	1210	211 lt	+2 / +5 °C	0.30 kW	220 V/50 Hz.	105 kg.	1,25 m ³
STM 270 NTV	7919,27STM00	ELEC	700	910	840/1065	211 lt	+2 / +5 °C	0.30 kW	220 V/50 Hz.	110 kg.	1,25 m ³

NTV: Ventilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.


ozti


pizza and salad preparation cold units
soğutmalı pizza ve salata hazırlık üniteleri

PZC-35 NTS
COUNTER TOP PIZZA
PREPARATION REFRIGERATOR
TEZGAH ÜSTÜ SOĞUTMALI
PIZZA HAZIRLIK ÜNİTESİ



Standard:
• Stainless steel.
• Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
• 2 pcs. GN 1/2x150 mm, 5 pcs. GN 1/4x150 mm gastronorm container can be placed on table for model PZC 54.
• 4 pcs. GN 1/4x150 mm, 1 pc. GN 1/2x150 mm gastronorm container can be placed on table for model PZC 35.
• Digital thermometer.
• Static cooling system.

Standart:
• Paslanmaz sac.
• 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
• PZC 54, 5 Ad. GN 1/4x150 mm, 2 Ad. GN 1/2x150 mm kap alabilir.
• PZC 35, 4 Ad. GN 1/4x150 mm, 1 Ad. GN 1/2x150 mm kap alabilir.
• Dijital termometre.
• Statik soğutma sistemi.

! GN CONTAINERS ARE ORDERED SEPERATELY.
! GN KÜVETLER AYRICA SİPARİŞ EDİLECEKTİR.

Ambient temperature: +32,2 °C Relative humidity: %65
Ortam sıcaklığı: +32,2 °C Nispi nem: %65

COUNTER TOP PIZZA PREPARATION UNITS WITH COOLING SYSTEM /
Tezgah Üstü Soğutmalı Pizza Hazırlık Üniteleri

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	IN VOL./ VOL.	WEI. ağırlık	∅ m³
PZC-54 NTS	7919/PZC54J0	ELEC	325	1875	420	54 lt	-2 / +8 °C	0,20 kW	220 V/50 Hz.	50 kg.	0,48 m³
PZC-35 NTS	7919/PZC35J0	ELEC	325	1415	420	36 lt	-2 / +8 °C	0,20 kW	220 V/50 Hz.	40 kg.	0,38 m³

NTS: Vanilated refrigeration at regular temperature. / Normal sıcaklıkta fanlı soğutma sistemi.

counter type cold units

cihaz altı soğutucular



counter type refrigerators for cooking lines
cihaz altı tezgah tipi buzdolabı



CTA 360.01 NTS

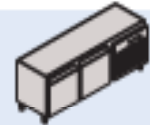
COUNTER TYPE
REFRIGERATOR
WITH 3 DOORS FOR COOKING LINES
3 KAPILI CİHAZ ALTI
BUZDOLABI & DERİN DONDURUCU



Ambient temperature: +32,2 °C
Orta ortam sıcaklığı: +32,2 °C
Relative humidity: %65
Bağıl nem: %65

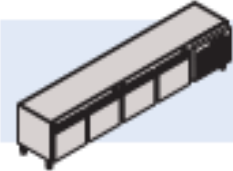
CTA 260.01 NTS

COUNTER TYPE REFRIGERATOR WITH
DOUBLE DOOR FOR COOKING LINES
ÇİFT KAPILI CİHAZ ALTI
BUZDOLABI & DERİN DONDURUCU



CTA 460.01 NTS

COUNTER TYPE
REFRIGERATOR
WITH 4 DOORS FOR COOKING LINES
4 KAPILI CİHAZ ALTI
BUZDOLABI & DERİN DONDURUCU



WORK TOP OPTIONS FOR COUNTER TYPE REFRIGERATORS
CİHAZ ALTI BUZDOLAPLARI İÇİN ÜST TABLA SEÇENEKLERİ

FLAT TABLE Düz Üst Tabla	DOOR		TABLE WITH SPLASHBACK Sırtlı Üst Tabla	DOOR	
TYPE/TİP	CODE/KOD		TYPE/TİP	CODE/KOD	
TABL.TK260.01	7920.14260.01		TABL.TA260.01	7920.14260.01	
TABL.TK360.01	7920.18860.01		TABL.TA360.01	7920.18860.01	
TABL.TA460.01	7920.24060.01		TABL.TA460.01	7920.24060.01	

STANDART COUNTER TYPE REFRIGERATORS WITH DOOR FOR COOKING LINES /
Standart Inox Kapılı Cihaz Altı Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	FL.VOL./ VOL.	WEI. net/AGL.	m³
CTA 260.01 NTS 2 doors / 2 kapılı	7919.26NTS.C1	ELEC	600	1420	600	101 lt	-2 / +8 °C	0,20 kW	220 V/50 Hz	80 kg.	0,89 m³
CTA 360.01 NTS 3 doors / 3 kapılı	7919.36NTS.C1	ELEC	600	1880	600	159 lt	-2 / +8 °C	0,25 kW	220 V/50 Hz	100 kg.	1,19 m³
CTA 460.01 NTS 4 doors / 4 kapılı	7919.46NTS.C1	ELEC	600	2400	600	217 lt	-2 / +8 °C	0,30 kW	220 V/50 Hz	120 kg.	1,49 m³

NTS: Static refrigeration at regular temperature. / Normal sıcaklıkta statik soğutma sistemi.


ozti


counter type refrigerators with drawers for cooking lines
çekmeceli cihaz altı tezgah tipi buzdolabı



CTA 360.03 NTS

COUNTER TYPE REFRIGERATOR
WITH 6 DRAWERS
FOR COOKING LINES
6 ÇEKMECELİ CİHAZ ALTI
BUZDOLABI



CTA 260.03 NTS
COUNTER TYPE REFRIGERATOR
WITH 4 DRAWERS
FOR COOKING LINES
4 ÇEKMECELİ CİHAZ ALTI
BUZDOLABI

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- Automatic defrost water tray.
- Digital thermometer thermostat.
- The refrigeration system can be static cooled.
- The resistance on deep freezing doors and drawers to prevent freezing.
- Adjustable feet.
- Plastic coated adjustable wire shelves (on doors models).

Options:

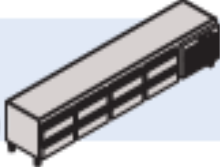
- Key-locking.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- Otomatik defrost suyu buharlaştırma kabı.
- Dijital termometre termostat.
- Statik soğutma sistemi.
- Derin dondurucu kapı ve çekmece ağızlarında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.
- Plastik kaplı yüksekliği ayarlanabilir raf (kapı modellerinde).

İsteğe bağlı:

- Kilit sistemli.



CTA 460.03 NTS
COUNTER TYPE REFRIGERATOR
WITH 8 DRAWERS
FOR COOKING LINES
8 ÇEKMECELİ CİHAZ ALTI
BUZDOLABI

Ambient temperature: +32,2 °C / Relative humidity: %65
Ortam sıcaklığı: +32,2 °C / Bağıl nem: %65

STANDART COUNTER TYPE REFRIGERATORS WITH DRAWER FOR COOKING LINES / Standart Çekmeceli Cihaz Altı Tezgah Tipi Buzdolaplar

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP. SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	PL VOL / VOL.	WEI net(Wt.)	
CTA 260.03 NTS 4 draw. / 4 çekm.	7919,26NTS,C3	ELEC	600	1420	600	101 l	-2 / +8 °C	0,20 kW	220 V/50 Hz	88 kg.	0,39 m ³
CTA 360.03 NTS 6 draw. / 6 çekm.	7919,36NTS,C3	ELEC	600	1880	600	159 l	-2 / +8 °C	0,25 kW	220 V/50 Hz	112 kg.	1,19 m ³
CTA 460.03 NTS 8 draw. / 8 çekm.	7919,46NTS,C3	ELEC	600	2400	600	217 l	-2 / +8 °C	0,30 kW	220 V/50 Hz	135 kg.	1,49 m ³

NTS: Static refrigeration at regular temperature. / Normal sıcaklıkta statik soğutma sistemi.

counter type cold units

cihaz altı soğutucular



gastronorm size counter type refrigerators for cooking lines
cihaz altı gastronom buzdolabı



CTAG 370.01 NTS

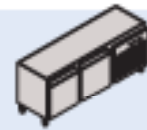
COUNTER TYPE GASTRONORM SIZE
REFRIGERATOR WITH 3 DOORS
FOR COOKING LINES
3 KAPILI CİHAZ ALTI GASTRONOM
BUZDOLABI



Ambient temperature: +32.2 °C Relative humidity: %65
Ort ortam sıcaklığı: +32.2 °C Bağıl nem: %65

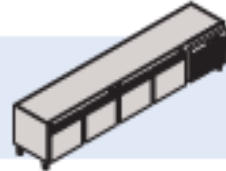
CTAG 270.01 NTS

COUNTER TYPE GASTRONORM
SIZE REFRIGERATOR
WITH DOUBLE DOOR FOR COOKING LINES
ÇİFT KAPILI CİHAZ ALTI GASTRONOM
BUZDOLABI



CTAG 470.01 NTS

COUNTER TYPE GASTRONORM
SIZE REFRIGERATOR
WITH 4 DOORS FOR COOKING LINES
4 KAPILI CİHAZ ALTI GASTRONOM
BUZDOLABI



WORK TOP OPTIONS FOR COUNTER TYPE GASTRONORM SIZE REFRIGERATORS
CİHAZ ALTI GASTRONOM BUZDOLAPLARI İÇİN ÜST TABLA SEÇENEKLERİ

FLAT TABLE DÜZ ÜST TABLA	DATA	SPRINT ÜST TABLA TABLA İLE 8 SPRAİNGÖR	DATA
	TYPE/TİP	CODE/KOD	TYPE/TİP
	TABL,TAG270,01	7920,14270,01	TABL,TAG270,01
	TABL,TAG370,01	7920,18870,01	TABL,TAG370,01
	TABL,TAG470,01	7920,24070,01	TABL,TAG470,01

GASTRONORM SIZE COUNTER TYPE REFRIGERATORS FOR COOKING LINES /
Standart Cihaz Altı Gastronom Buzdolapları

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BUOIL/ VOL.	WEI. ağırlık	∅ m³
CTAG 270.01 NTS 2 doors / 2 kapı	7919,27NTS,01	ELEC	700	1420	600	127 l	-2 / +8 °C	0,20 kW	220 V/50 Hz	90 kg.	1 m³
CTAG 370.01 NTS 3 doors / 3 kapı	7919,37NTS,01	ELEC	700	1880	600	199 l	-2 / +8 °C	0,25 kW	220 V/50 Hz	110 kg.	1,35 m³
CTAG 470.01 NTS 4 doors / 4 kapı	7919,47NTS,01	ELE	700	2400	600	272 l	-2 / +8 °C	0,30 kW	220 V/50 Hz	130 kg.	1,68 m³

NTS: Static refrigeration at regular temperature. / Normal sıcaklıkta statik soğutma sistemi.


ozti


gastronorm size counter type refrigerators with drawer for cooking lines
çekmeceli cihaz altı gastronom buzdolabı



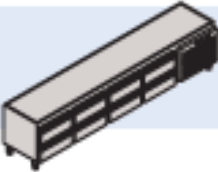
CTAG 370.03 NTS

COUNTER TYPE GASTRONORM
SIZE REFRIGERATOR
WITH 6 DRAWERS FOR COOKING LINES
6 ÇEKMECELİ CİHAZ ALTI GASTRONOM
BUZDOLABI



CTAG 270.03 NTS

COUNTER TYPE GASTRONORM
SIZE REFRIGERATOR
WITH 4 DRAWERS FOR COOKING LINES
4 ÇEKMECELİ CİHAZ ALTI GASTRONOM
BUZDOLABI



CTAG 470.03 NTS

COUNTER TYPE GASTRONORM
SIZE REFRIGERATOR
WITH 8 DRAWERS FOR COOKING LINES
8 ÇEKMECELİ CİHAZ ALTI GASTRONOM
BUZDOLABI

Standard:

- Stainless steel.
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³.
- Automatic defrost water tray.
- Digital thermometer thermostat.
- The refrigeration system can be static cooled.
- The resistance on deep freezing doors and drawers to prevent freezing.
- Adjustable feet.
- Plastic coated adjustable wire shelves (on doors models).

Options:

- Keylocking.

Standart:

- Paslanmaz sac.
- 35-38 kg/m³ yoğunlukta, çevre dostu poliüretan izolasyon.
- Otomatik defrost suyu buharlaştırma kabı.
- Dijital termometre termostat.
- Statik soğutma sistemi.
- Derin dondurucu kapı ve çekmece açucularında donmaya karşı rezistans.
- Yüksekliği ayarlanabilir ayaklar.
- Plastik kapı, yüksekliği ayarlanabilir raf (kapı modellerinde).

İsteğe bağlı:

- Kilit sistemi.

Ambient temperature: +32.2 °C Relative humidity: %65
Ortam sıcaklığı: +32.2 °C Bağıl nem: %65

GASTRONORM SIZES COUNTER TYPE REFRIGERATORS WITH DRAWER FOR COOKING LINES / Standart Çekmeceli Cihaz Altı Gastronom Buzdolapları

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DERECESİ	TOTAL POWER/ TOPLAM GÜÇ	BLVCL/ VOL.	WEL ağırlık	m ³
CTAG 270.03 NTS 4 draw. / 4 çekm.	7919.27NTS.C3	ELEC	700	1420	600	127 lt	-2 / +8 °C	0,20 kW	220 V/50 Hz	98 kg.	1 m ³
CTAG 370.03 NTS 6 draw. / 6 çekm.	7919.37NTS.C3	ELEC	700	1880	600	196 lt	-2 / +8 °C	0,25 kW	220 V/50 Hz	122 kg.	1,35 m ³
CTAG 470.03 NTS 8 draw. / 8 çekm.	7919.47NTS.C3	ELEC	700	2400	600	272 lt	-2 / +8 °C	0,30 kW	220 V/50 Hz	145 kg.	1,68 m ³

NTS: Static refrigeration at regular temperature. / Normal sıcaklıkta statik soğutma sistemi.



wine coolers

şarap soğutucuları



wine cooler
şarap muhafaza dolabı

CSB 600 NTS

WINE COOLER
ŞARAP MUHAFAZA DOLABI



CSB 300 NTS

WINE COOLER
ŞARAP MUHAFAZA DOLABI



- Standard:
- Environment friendly insulation polyurethane injection at the density of 35-38 kg/m³
 - Wooden main body.
 - Isolated glass door.
 - Inner light.
 - Possible to keep both red and white wine.
 - 120 bottles capacity for CSB 600, 60 bottles capacity for CSB 300.
 - Manuel thermostat.
 - Wheels.

- Standart:
- 35-38 kg/m³ yoğunlukta, çevre dostu polüretan izolasyon.
 - Ahşap kaplamalı.
 - İzolamalı kapı.
 - İç aydınlatma.
 - Beyaz ve kırmızı şarap saklama özelliği.
 - CSB 600 120 adet, CSB 300 60 adet şişe saklama kapasitelidir.
 - Manuel termostat.
 - Hareketli tekerlekli.



Ambient temperature: +30,2 °C Relative humidity: %45
Dep ortam sıcaklığı: +30,2 °C Nem oranı: %45

WINE COOLERS / Şarap Soğutucuları

TYPE/TİP	CODE/KOD	MODEL	L	W	H	NET CAPACITY/ NET KAPASİTE	REFRIGERATION TEMP./ SOĞUTMA DEREJESİ	TOTAL POWER/ TOPLAM GÜÇ	BUOIL/ VOL.	WGT. net/ağırl.	∅ m ³
CSB 300 NTS	7919.SB300L00	ELEC	590	750	1825	305 lt	+8 / +18 °C	0,23 kW	220 V/50Hz	104 kg.	1,23 m ³
CSB 600 NTS	7919.SB600L00	ELEC	590	1380	1825	610 lt	+8 / +18 °C	0,45 kW	220 V/50Hz	185 kg.	2,30 m ³

NTS: Static refrigeration at regular temperature / Normal sıcaklıkta statik soğutma sistemi.



notes

