



*PARIS model.
Integral freezer and chiller cabinets.
Ready to plug in.*

Paris



*The next step forward
to increased sales.*

ISO 9001

ISO 14001

Chiller and freezer unit with maximum product display.

PARIS model. The cabinet has shaped lids and the front edge of the cabinet has been lowered to enable customers to see directly into the cabinet, giving maximum product visibility and offering increased merchandising opportunities. The PARIS has an internal light to attract customers who can see the products clearly displayed within the cabinet leading to an increase in impulse purchases. The PARIS can be used as a stand alone cabinet or banked together into an isle. When used within an isle the PARIS has an optional end cab which optimizes space and creates a visually appealing finish to the isle. The Paris range can be installed below shelving standard systems. The goods on the shelf can supplement the range of refrigerated products.

NEW



Key benefits

- The PARIS (U) universal unit can be switched from chiller mode to being a freezer by the flick of a switch
- Ready to plug in as it is an integral cabinet
- Electronic temperature control: Constantly below +2 °C, but without reaching the freezing point (for meat products)
- AHT's static cooling and blown air technology means the cabinet is frost free
- High energy-saving compared with conventional open units
- Superb display to attract customers
- The opportunity to increase the range of products you can offer customers
- Low investment and operating costs
- Maintenance-free refrigeration system

Flexible Location Options

- As a stand alone unit ☐
- As a line up ☐ ☐ ☐
- As an island ☐ ☐ ☐
- **INNOVATION!** Maximum use of floor space with an end cab ☐ ☐ ☐ ☐
- Can be installed below a shelving or integrated into existing shelving systems

Temperature ranges

CHILLING:	+3 °C to +15 °C
FREEZING:	-18 °C to -20 °C (-23 °C)
MEAT AND MINCED MEAT REFRIGERATION:	0 °C to +2 °C





PARIS end cab

- 1 "NEW" End cab
- 2 Impact protection bumpers
- 3 Curved glass sliding lids with lowered cabinet front
- 4 Water protection rail

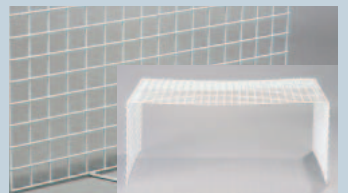
Accessories



Internal light:
For better visibility



Product labelling and price tags:
Product group signboards for easy clip on the cabinet covers



Divider and base unit:
To maximize merchandising



Impact protection bumpers:
Available in different colours



Water protection rail:
Prevents water and dust from running below the cabinets

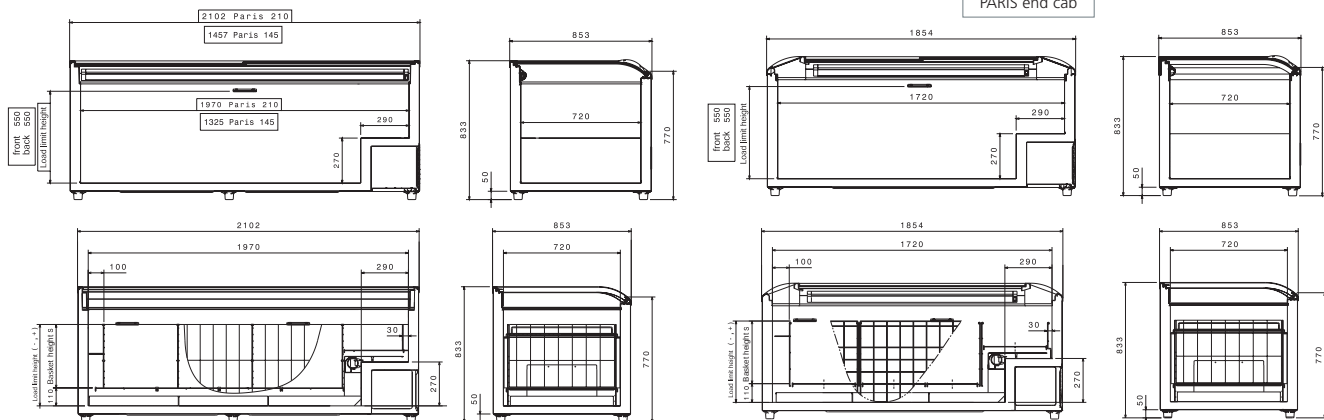


Technical Data		PARIS 210(-)	PARIS 210(U)*	PARIS 185(-)	PARIS 185 (U)*	PARIS 145(-)
Gross storage capacity	litre	908	908	785	785	592
Net storage capacity according to EN 441	litre	724	723/484/695	625	621/415/596	468
Net storage capacity (with process relevant fittings)	litre	724	723/401/695	625	621/337/596	468
Display area	m ²	1,41	1,41	1,13	1,13	0,93
Classification according to EN 441		3L1	3S/3S/3L1	3L1	3S/3S/3L1	3L1
Ambient temperature range	°C	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25
Range of adjustable inside temperature	°C	-18 to -23	+3 to +15/ 0 to +2/-18 to -23	-18 to -23	+3 to +15/ 0 to +2/-18 to -20	-18 to -23
Sound pressure at 1 m distance	dB(A)	43,8	43,8	43,8	43,8	41,0
Electrical Data						
Nominal voltage/frequency	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Nominal power consumption	W	480	640/640/454	480	640/640/490	380
Power consumption illumination	W	50	50	35	35	35
Nominal current	A	2,6	4,0/4,0/2,6	2,6	4,2/4,2/3,7	2,6
Fuse protection	A	16	16	16	16	16
Protection class		IP 21	IP 21	IP 21	IP 21	IP 21
Energy consumption (25 °C)	kWh/24h	8,2	2,5/4,9/8,2	8,7	2,6/5,1/11,4	6,7
Length of main supply cable	mm	1750	1750	1750	1750	1750
Refrigeration Data						
Refrigerant		R 404A	R 404A	R 404A	R 404A	R 404A
Refrigerant quantity	g	270	270	230	230	210
Maximum operating temperature	bar	30	30	30	30	30
Dimensions						
Length outside_inside	mm	2102_1970	2102_1970	1854_1720	1854_1720	1457_1325
Depth outside_inside	mm	853_720	853_720	853_720	853_720	853_720
Front access height_rear height	mm	770_833	770_833	770_833	770_833	770_833
Height inside front_back	mm	655_705	655_705	655_705	655_705	655_705
Load limit height**	mm	550	570/380/550	550	570/380/550	550
Net weight (with process relevant fittings)	kg	127	145	112	129	89
Gross weight (incl. packaging, excl. internal access.)	kg	138	156	122	139	96

* Universal cabinet: The classic unit for minced meat, which additionally can be operated both in the minus range as well as in the plus range.

The cabinet covers all three temperatur ranges of refrigeration +3 °C to +15 °C / meat- and minced meat refrigeration 0 °C to +2 °C / freezing -18 °C to -20 °C (-23 °C).

** The load line corresponds to the height of the baskets with minced meat refrigeration.



Subject to technical modifications and typographical errors. Version: 6/2003

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