

ENIXE 100/250

SERVE-OVER DELI/MEAT COUNTER



FEATURES INCLUDE:

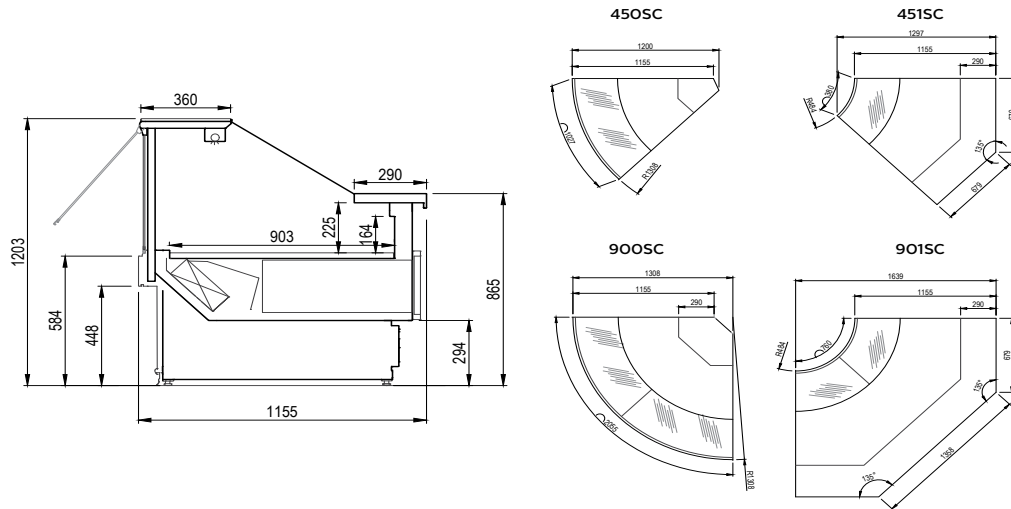
E1100 serve over deli counter
E1250 M1 serve over meat counter
Flat lift up glass front
Front glass demister
LED canopy lighting
Rear perspex slides
Castor wheels (optional)
Self-service (optional)

Rear refrigerated storage compartment
(not on E1250 M1)
Evaporator with anti corrosion treatment
Internal air flow controller (fan speed
regulator)
Internal in stainless steel AISI 304
Ice tank (optional)

ENIXE 100/250

SERVE-OVER DELI/MEAT COUNTER

CRIOCABIN
TASTE PRESENTATION



ENIXE 100	937	1250	1875	2500	3125	3750	**45 ISC	**90 ISC	**45 OSC	--90 OSC
* Operating Temp (°C)	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4	+2/+4
Operating Current (Amp)	1.9	2.0	3.0	3.4	5.3	5.4	1.9	2.1	2.1	2.3
ENIXE 250 M1	**937	**1250	1875	2500	3125	3750				
* Operating Temp (°C)	0/+2	0/+2	0/+2	0/+2	0/+2	0/+2				
Refrigeration	Ventilated/R404a									
Defrost	Automatic									
Power Supply	230V/1Ph/10 Amp plug						230V/1Ph/10 Amp plug (not suitable for stand-alone use)			
Nominal Power (W)	435	445	678	776	1210	1230	430	480	472	520
Energy Consumption (kWh/24h)	7.8	8	12.2	14	21.7	22.1	7.7	8.6	8.5	9.3
Display Surface (m ²)	0.84	1.13	1.69	2.25	2.81	3.38	0.48	0.72	0.96	1.44
Length (mm) with endwall	1017	1330	1955	2580	3205	3830	refer to layouts			
Endwall thickness (mm) endwall	40	40	40	40	40	40	N/A	N/A	N/A	N/A
Height w/o castors (mm)	1203	1200	1200	1200	1200	1200	1200	1200	1200	1200
Depth w bumpers (mm)	1222	1222	1222	1222	1222	1222	1222	1222	1222	1222
Weight w/o packaging (kg)	150	175	220	260	340	410	160	180	160	180

* Climate class 3 (25°C, 60%R/H)

45°OSC supplied without condensing unit. Connect to adjacent straight section

** Ex factory item

--Not suitable for stand-alone use

Corners must always be multiplexed with 2 straight sections

Enixe Ei250 M1 supplied with larger evaporator and without refrigerated storage