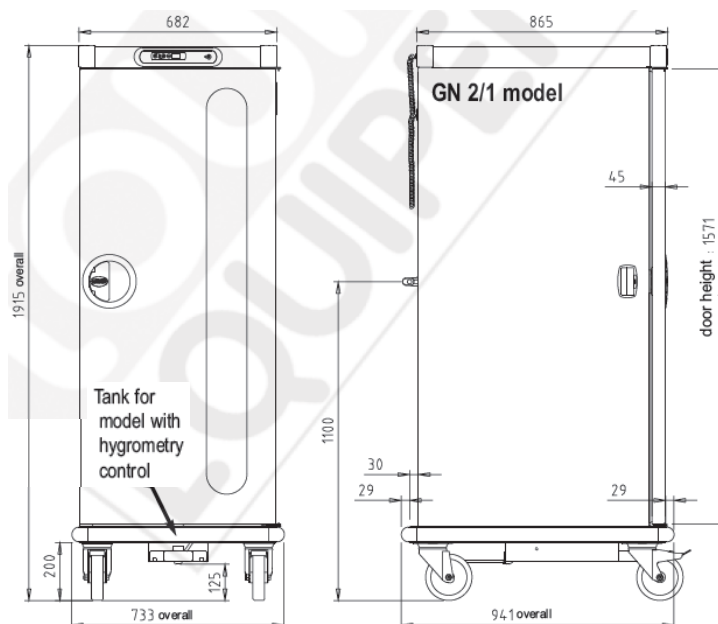


Product Advantages:

- Made of food quality stainless steel.
- Rock wool insulation, 70 mm thick for walls and 45 mm thick for the door.
- Inside entirely radiused, with press-drawn sliders and base.
- Door opens 270°, with removable seal and 6 mm thick tempered glass.
- Carrying handles on sides and back.
- Wheels Ø 160 mm with stainless steel cover, 2 with brakes.
- Circumferential bumper.
- Electronic control thermostat with digital display (range from 60 to 85°C).
- Even heating by means of shielded heating element and centrifugal fan.
- Spiral power cable 3G1.5 with moulded plug + plug support.



Hygrometry Control:

- Hygrometry controlled by 5 pre-set cycles in the elec. control thermostat.
- Removable rotomoulded tank, capacity 2 litres, accessible from the front.

Technical Data:

Reference	507 487
Loading	20 GN2/1 containers h. 65 mm Or 40 GN1/1 containers h. 65 mm
Space between sliders	71 mm
External dimensions	733 x 941 x 1915 mm
Internal dimensions	535 x 710 x 1460 mm
External volume	1.296 m ³
Internal volume	0.555 m ³
Weight when empty	137 kg
Connected load	2.0 kW - 240 1 phase AC 1 x 10 A
Max. current (A)	9.1
Power consumption	0.78 kwh
Protection index	25
Standards	NF EN 60335-1 NF EN 60335-2-49

