

SEVDİĞİNİZ TAZELİK

FRESHNESS
YOU LOVE



- Statik soğutmalı ve serpantin sistemli olarak tasarlanan Anemon modeli; et ürünlerinde oluşan su kaybını (dehidrasyon) azaltan performansı ile etlerinizi uzun süre tazeliğiyle teşhir etmenizi ve korumanızı sağlar. Geniş teşhir alanı ve yüksek enerji tasarruflu yapısıyla et ürünlerinin teşhiri için mükemmel bir seçimdir. Remote soğutma sistemi ile üretilebilir.

- Anemon model designed with static cooling and coldplate system; with its performance reducing water loss (dehydration) in meat products, it allows you to display and protect your meats with freshness for a long time. It is an excellent choice for the display of meat products with its large display area and high energy saving structure. It can be produced with remote cooling system.

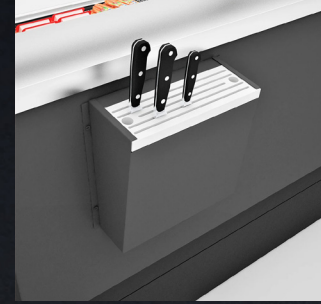




Terazilik
Scale Equipment



Poşetlik
Bag Storage



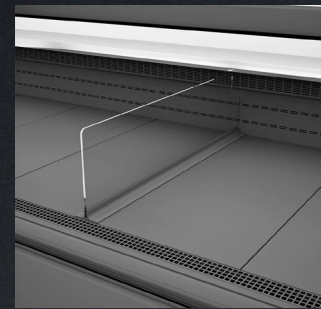
Bıçaklık
Knife Holder



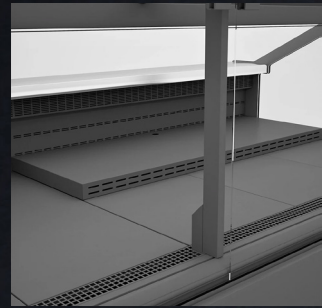
Sepetlik
Basket Bar



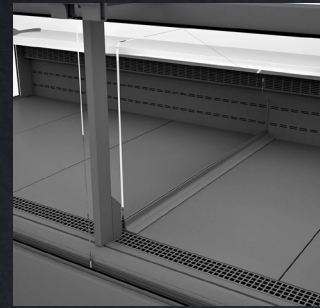
Pleksi Sürgü
Plexi Glass Sliding



Cam Ürün Bölücü
Glass Product Divider



Kademeli Tava
Tiered Pan



Modül Bölücü
Module Divider



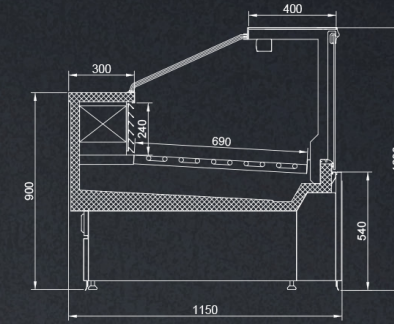
Et Rengi Aydınlatma
Meat Light



ANEMON

Length (mm)		1250	1875	2500	3750	
Height (mm)		1200				
Temperature Class	ST (3M1)	-1 / +1 (°C)				
Loading area (m ²)	Depth(mm)	1150	0,86	1,29	1,73	2,59
End thickness (mm)		25				

TEKNİK ÇİZİMLER / TECHNICAL DRAWINGS



ANEMON 11-LM-MC-FG-SL / ML

