



IT

Postazione cocktail lineare realizzata completamente in acciaio spazzolato; finitura acciaio satinato su richiesta | vasca centrale coibentata attrezzata con 5 scompartimenti dinamici (posizione piano di lavoro o contenitivo), vasca ghiaccio, dispenser per condimenti con 5 vaschette circolari in acciaio e 5 piccole vaschette, tasca interna per bottiglie 100/250 ml | lavello con sciacqua bicchieri integrato, tagliere in polietilene scorrevole e tramoggia rifiuti con cassetto estraibile di recupero | speedrack | basamento con cella refrigerata ventilata dual temp. (temperatura positiva o negativa) | unità condensatrice interna ermetica con gas ecologico R290 | zoccolatura in acciaio con piedini regolabili | top disponibile nelle versioni Flat, con alzatina H59mm, con alzatina H190mm oppure nella versione con bar mat con scarico acqua integrato

EN

Linear cocktail station made entirely of brushed steel; satin s/s finish upon request | insulated central tank equipped with 5 dynamic compartments (worktop or storage position), ice tank, garnish dispenser with 5 round steel trays and 5 small trays, internal pocket for bottles with a 100/250ml capacity | sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with pull-out collection drawer | speed rack | base with dual-temperature ventilated refrigerated storage (positive or negative temperature) | hermetic built-in condensing unit with environmentally friendly R290 gas | steel plinth with adjustable feet | top available in the Flat version, with a H59mm splashback, with a H190mm splashback or in the version with a bar mat with

FR

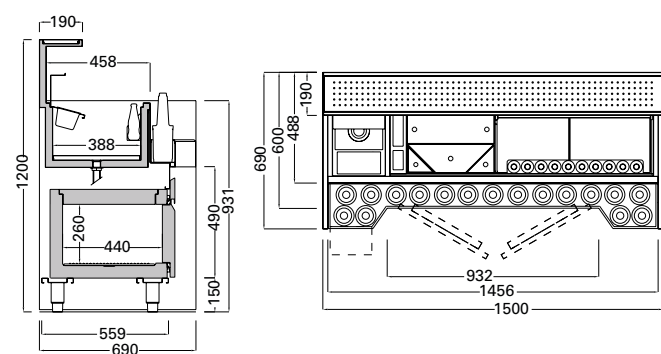
integrated water drain

Station de cocktail linéaire entièrement en acier brossé; finition en acier satiné sur demande | cuve central isolé équipé de 5 compartiments dynamiques (plan de travail ou position de rangement), bac à glace, distributeur de garnitures avec 5 bacs ronds en acier et 5 petits bacs, poche intérieure pour bouteilles de 100/250 ml | évier avec rince-verres intégré, planche à découper coulissante en polyéthylène et bac à déchets avec tiroir de récupération extractible | speed rack | base avec module réfrigéré ventilé à double température (positive ou négative) | groupe de condensation hermétique intégré au gaz R290 respectueux de l'environnement | plinthe en acier avec pieds réglables | plan disponible dans la version Flat, avec un dossier H59mm, avec un dossier H190mm ou dans la version et bar mat avec évacuation de l'eau intégrée



+4°C (+39°F)
-18°C (0°F)





Technical

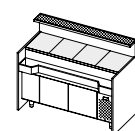


Ventilated	Automatic / Hot gas
R290	N. 4 / H.R. 55% / 30 °C (86°F)
Hermetic	230 V / 1 ph / 50 Hz
Led 3.000°K	+4°C (+39°F) -18°C (-0,4°F)

Data Sheet

	Code (+SKIN) Energy Label	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	GAS Type
 Top A Flat	CKMLCARV150I 	1500x690x931H 1680x870x1221H	215 89	510/3,7	0,32	290 / -10 290 / -35	R290
 Top B H.59 mm	CKMLCBRV150I 	1500x690x990H 1680x870x1280H	215 94	510/3,7	0,32	290 / -10 290 / -35	R290
 Top C H.199 mm	CKMLCCRV150I 	1500x690x1130H 1680x870x1420H	220 104	510/3,7	0,32	290 / -10 290 / -35	R290
 Top D service top	CKMLCDRV150I 	1500x690x1200H 1680x870x1490H	225 109	510/3,7	0,32	290 / -10 290 / -35	R290

Options:



Cover tray kit with
pull-down mixer



Circular pan



kit of casters

Certifications

ISO9001 Quality
ISO14001 Environmental
ISO45001 Safety
ISO50001 Energy

