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## Optional :

- Number 6 stainless steel carapins with anti-rotation system -

Capacity 7 It

- scoopwash


## Technical Sheet

| Semi-finished paneled model | Built-in condensing unit |
| :---: | :---: |
| Ventilated tub available from 4/6/8 / / 10 wells | Manual defrosting |
| Ventilated system | Electronic control panel with digital display |
| Base in galvanized sheet covered with a base in similinox sheet | $\mathrm{V} 230 / 50 \mathrm{~Hz}$ single-phase power supply |
| Upper structure in white prepainted sheet | Operating temperature C-12/-18 |
| Stainless steel top with Scotch Brite finish | Tested at 35 C and 60\% RH |
| Tempered safety glass with 6 mm thickness | Carapine not included |
| Removable rear ventilation grille for access to the engine compartment | CE standard |
| 4 wheels to facilitate movement |  |



+ Add Product

For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.


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