

FOOD PREPARATION STATION

Everything is within easy reach, clean and hygienic, and systematically structured - the refrigerated base unit series from IDEAL AKE. Premium processing quality and reliable technology guarantee a long product shelf life.



Highlights

- Perfect refrigeration of goods in both the base and the top section, thanks to the optimal airflow
- Doors with 180° opening angles and drawers with fully extendable runners for optimal handling
- Innovative IDEAL control unit for regulating several cooling positions
- Cleaning and hygiene advantages thanks to condensate drainage inside the base, rounded floor edges and hygiene bead, covers to protect cables, rounded drawer baskets, side-welded handle strips
- Other options available: almost any arrangement of GN 1/1, GN 2/1 and Backnorm elements is feasible; can also be combined with neutral elements
- Designed for easy servicing and maintenance, e.g. no tools required to replace the door and drawer seals; drawer runners with plug-in system; removable fan housing on the evaporators, etc.
- Stable door and drawer fronts are pleasant to the touch, high-quality CNS used. Optionally also available in V4A material quality
- Hygiene model H3 possible for refrigerated units

Temperature range



Air
+2 °C to +10 °C

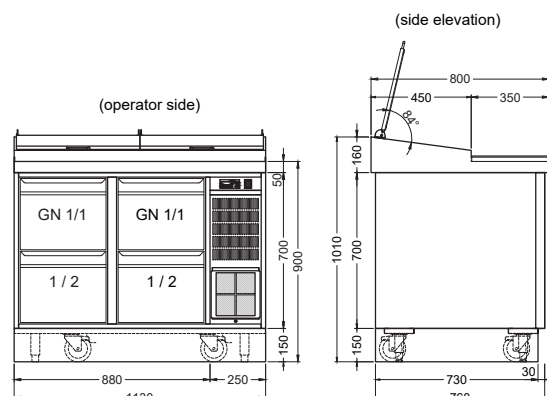


Product
M2 -1 °C
to +7 °C



Ambient conditions
+30 °C and
55% relative humidity

Dimensions



Technical data

Item	Item no.	Dimensions (W x D x H)	Connection	Refrigerant
BLGE 2-709-4Z PROPAN	80091280	1130 x 760 x 900 mm	215 Watt - 230V/50Hz	R290 (propane)