



## **SALZBURG**

*Integral freezer and chiller cabinets. Ready to plug in.*



*Experience increased sales throughout your store. Let us deliver you unrivalled energy efficiency as well as reduced operating costs.*



## Uniquely designed to increase your sales and reduce your operating costs.

*SALZBURG model. The renowned quality design of this model of chillers and freezers, incorporating flat glass and sliding lids, have made it the industry standard. AHT's SALZBURG plug-in chillers and freezers deliver you a powerful design and a large merchandise display area featuring glass sliding lids. This impressive high volume capacity refrigeration system that is maintenance-free will reduce the amount of time, effort and costs involved in maintaining cabinets. Furthermore, our well proven AHT refrigeration technology will ensure that your products will be stored at the ideal temperature. This is something that is imperative to the consumer and it is something that you will now be able to provide thanks to our SALZBURG model.*



### Key benefits

- Ready to plug in immediately as it is an integral cabinet
- Provides perfect storage conditions
- Higher energy-saving can be achieved in comparison to conventional open units
- High net volume delivered meaning more products can be provided
- Reduced investment and operating costs
- Improved profitability per square meter
- Maintenance-free refrigeration system
- Operates silently and gives off low heat emissions
- Intelligent fan motor for more energy efficiency-saves approximately 0,5 kWh daily

### Temperature ranges

- Chilling: +3 °C to +15 °C\*
- Freezing: -18 °C to -23 °C
- Meat and minced meat refrigeration: 0 °C to +2 °C

### Flexible Location Options

- As a stand alone unit
- As a line up
- As an island
- Maximizes use of floor space with an end cabinet
- Can either be installed below shelving or integrated into existing shelving systems

\* Preset is fixed at 4 °C – possibility to change to an other temperature by a service technician



### **Accessories\***

- **Covers** for setting in a row
- **Lighting unit** available in different versions
- **Dividers and base units** to maximize merchandising
- **Impact protection bumpers** available in different colors
- **Kick plates** will prevent water and dust from falling below the cabinets
- **Trolley guards** against physical impact

*\*Feel free to ask us for our accessories folder.*

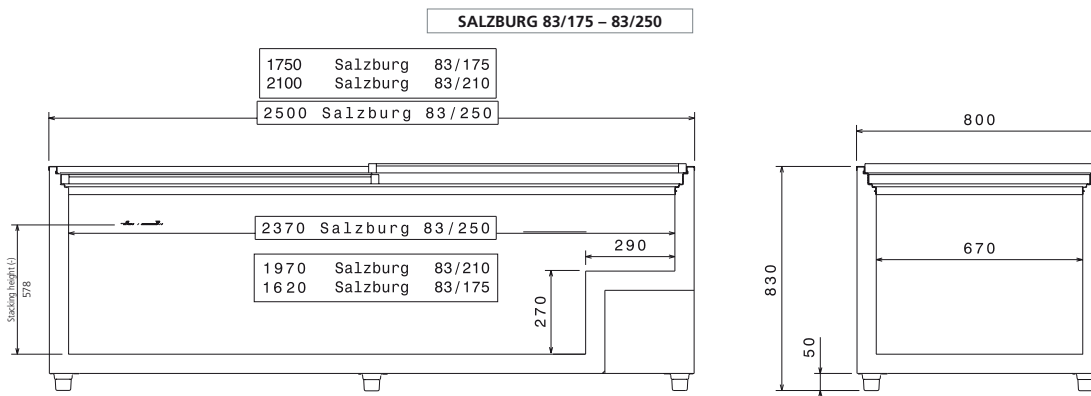
		SALZBURG				
Technical Data		83/175 (-)	83/175 (U)*	83/210 (-)	83/210 (U)*	83/250 (-)
Gross content	liter	672	672	829	829	1008
Net content according to EN 23953**	liter	575 (545)	578/327/543	710 (674)	721/414/678	865 (822)
Total display area (TDA)	m <sup>2</sup>	1	1	1,23	1,23	1,49
Classification according to EN 23953**		3L1 (4L1)	3S/3S/3L1	3L1 (4L1)	3S/3S/3L1	3L1 (4L1)
Ambient temperature range**	°C	+16 to +25 (30)	+16 to +25	+16 to +25 (30)	+16 to +25	+16 to +25 (30)
Inner temperature range	°C	-18 to -23	+3 to +15/0 to +2/-18 to -23	-18 to -23	+3 to +15/0 to +2 /-18 to -23	-18 to -23
Sound pressure in 1 m distance	dB(A)	43,8	43,8	43,8	43,8	43,8
Electrical Data						
Nominal voltage/frequency	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Nominal power consumption	W	400	400	400	400	455
Nominal current	A	2,3	2,3	2,3	2,3	3,1
Fuse protection	A	16	16	16	16	16
Energy consumption (at 25 °C)	kWh/24 h	7,4	2,1/4,4/7,4	7,9	3,0/4,7/7,9	8,5
Length of power supply cord	mm	1750	1750	1750	1750	1750
Refrigeration Data						
Refrigerant type		R404A	R404A	R404A	R404A	R404A
Refrigerant charge	g	220	220	250	250	300
Max. operating pressure	bar	30	30	30	30	30
Dimensions						
Length outside/inside	mm	1750/1620	1750/1620	2100/1970	2100/1845	2500/2370
Depth outside/inside	mm	800/670	800/670	800/670	800/622	800/670
Height outside/inside	mm	830/668	830/668	830/668	830/668	830/668
Stacking height***	mm	578 (551)	610/510/578	578 (551)	610/400/578	578 (551)
Net weight (excl. packaging, incl. internal accessories for cooling process)	kg	106	123	121	138	142
Gross weight (incl. packaging and internal accessories for cooling process)	kg	117	134	133	150	158

\* Universal cabinet: The cabinet covers all three temperature ranges of refrigeration +3 °C to +15 °C/meat and minced meat refrigeration 0 °C to +2 °C/freezing -18 °C to -23 °C.

\*\* Cabinets can work up to 30 °C ambient temperature at lower load line. Values are stated in brackets for 30 °C.

\*\*\* The load line corresponds to the height of the baskets with minced meat refrigeration.

**All cabinets available with a special energy saving fan motor. (optional)**



For version AD/U the inner dimensions are reduced due to the necessary use of wire grids along the inside walls.