



PARIS

Integral freezer and chiller cabinets. Ready to plug in.



*The next level to boost
your sales.*



Chiller and freezer unit with maximum product display.

PARIS model. The cabinet has shaped lids and the front edge of the cabinet has been lowered to enable customers to look directly into the cabinet, giving maximum product visibility and offering increased merchandising opportunities. The PARIS has an internal light to attract customers who can see the products clearly displayed within the cabinet leading to an increase in impulse purchases. The PARIS can be used as a stand alone cabinet or banked together into an isle. When used within an isle the PARIS has an optional end cabinet which optimizes space and creates a visually appealing finish to the isle. The PARIS range can be installed below shelving.

Key benefits





- Ready to plug in as it is an integral cabinet
- The PARIS (U) universal unit can be switched from chiller mode to being a freezer by the flick of a switch
- Electronic temperature control: Constantly below +2 °C, but without reaching the freezing point (for meat products)
- High energy-saving compared with conventional open units
- Superb display to attract customers
- The opportunity to increase the range of products you can offer customers
- Low investment and operating costs
- Maintenance-free refrigeration system



Temperature ranges

- Chilling: +3 °C to +15 °C
 - Freezing: -18 °C to -20 °C (-23 °C)
 - Meat and minced meat refrigeration: 0 °C to +2 °C
- Made possible by static cooling and blown air technology!**
Ask for our current brochure!

Flexible Location Options

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



Accessories*

- **Dividers and base units** to maximize merchandising
- **Product labelling and price tags**
- **Impact protection bumpers** in different colours available
- **Covers** for setting in a row
- **Kick plates** prevent water and dust from running below the cabinets

** Ask for our accessories folder.*

Automatic defrosting!

The auto-defrost process:

1.) *Inner wall before the auto-defrost process begins*



2.) *Frost build-up is thawed during auto-defrost*



3.) *Frost-free inner wall after the defrosting process*



**Fully automatic defrosting –
because AHT appliances are made to keep selling**

We at AHT Cooling Systems have put this principle into practice by developing an automatic defrosting system based on the latest technology, one that works entirely by itself and requires no manual effort. Appliance hygiene, and thus, of course, the hygiene of the products stored, complies with the highest standards. This is ensured by the principle behind our defrosting system for refrigerated cabinets: a precisely defined series of heating periods in the inner case.

Frost build-up due to ambient humidity is melted at regular intervals away. This constantly avoids any excessive frost build-up. During the thawing process, the temperature of the goods always remains below -15 °C, complying with legal requirements. The use of a special divider system prevents any undesired effect on the temperature of goods. Melted ice water collects in a duct surrounding the inner case and is evaporated away outside of the storage area.

Moreover, the tried-and-tested AHT cooling system guarantees the optimum storage and temperature stability of the products.

**The perfect solution –
built in automatic defrost!**



Automatic defrost...



...with goods kept at a constant temperature



Technical Data		PARIS 210 (-)	PARIS 210 (U)* +/-	PARIS 185 (-)
Gross content	litre	908	908	785
Net content according to EN 441	litre	724	723/484/695	625
Net content	litre	724	723/401/695	625
Total display area (TDA)	m ²	1,41	1,41	1,13
Classification according to EN 441		3L1	3S/3S/3L1	3L1
Ambient temperature range	°C	+16 to +25	+16 to +25	+16 to +25
Inner temperature range	°C	-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
Electrical Data				
Nominal voltage/frequency	V/Hz	220-240/50	220-240/50	220-240/50
Nominal power consumption cabinet	W	480	640/640/480	480
Power consumption illumination	W	50	50	40
Nominal current	A	2,6	4,0/4,0/2,6	2,6
Fuse protection	A	16	16	16
Protection class		IP 21	IP 21	IP 21
Energy consumption (at 25 °C)**	kWh/24 h	8,2	2,5/5,1/8,2	8,3
Length of power supply cord	mm	1750	1750	1750
Refrigeration Data				
Refrigerant type		R404A	R404A	R404A
Refrigerant charge	g	250	250	230
Max. operating pressure	bar	30	30	30
Dimensions				
Length outside/inside	mm	2102/1970	2102/1970	1854/1720
Depth outside/inside	mm	853/720	853/720	853/720
Front access height/height outside	mm	770/833	770/833	770/833
Height inside front/rear	mm	655/705	655/705	655/705
Stacking height***	mm	550	570/380/550	550
Net weight (excl. packaging, incl. internal accessories for cooling process)****	kg	127	145	112
Gross weight (incl. packaging and internal accessories for cooling process)****	kg	138	156	122

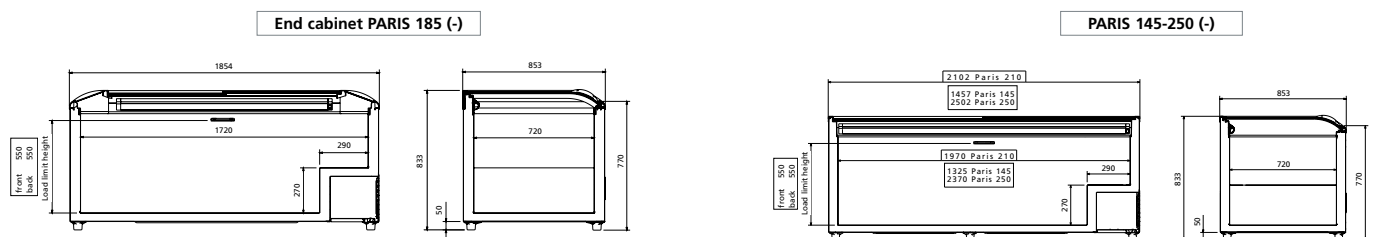
* Universalcabinet: The classic unit for minced meat, which additionally can be operated both in the minus range as well as in the plus range.

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 -20°C (-23°C).

** In practical use, the power consumption is approx. 10-20 % lower, which is due to usually lower ambient temperature and small loads.

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

**** Internal accessories for cooling process consist of mounting device for fan motor, air ducts and basket.

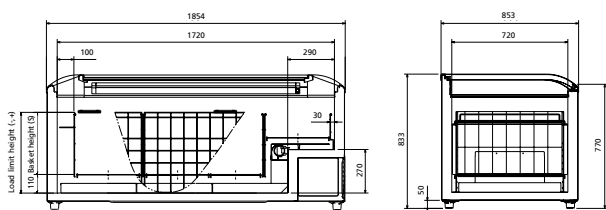


Subject to technical modifications and typographical errors. Version: 11/2006

ISO 9001, ISO 14001

PARIS 185 (U)* +/-	PARIS 145 (-)	PARIS 250 (-)	PARIS 250 (U)* +/-	PARIS 185 (-) AD	PARIS 210 (-) AD	PARIS 250 (-) AD
785	592	1104	1104	785	908	1104
621/415/596	468	882	887/593/853	572	664	813
621/337/596	468	882	887/502/853	572	664	813
1,13	0,93	1,70	1,70	1,13	1,41	1,70
3S/3S/3L1	3L1	3L1	3S/3S/3L1	3L1	3L1	3L1
+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25
+3 to +15/ 0 to +2 -18 to -20	-18 to -23	-18 to -23	+3 to +15/ 0 to +2 -18 to -23	-18 to -23	-18 to -23	-18 to -23
43,8	41,0	44,0	44,0	43,8	43,8	44,0
220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
640/640/480	380	495	645/645/495	480	480	495
40	35	52	52	40	50	52
4,2/4,2/2,6	2,6	3,2	3,4/3,4/3,2	2,6	2,6	3,2
16	16	16	16	16	16	16
IP 21	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21
2,6/5,1/8,3	6,7	8,7	3,1/6,3/8,7	8,8	8,9	9,4
1750	1750	1750	1750	1750	1750	1750
R404A	R404A	R404A	R404A	R404A	R404A	R404A
230	210	270	270	230	250	270
30	30	30	30	30	30	30
1854/1720	1457/1325	2502/2370	2502/2370	1854/1720	2102/1970	2502/2370
853/720	853/720	853/720	853/720	853/720	853/720	853/720
770/833	770/833	770/833	770/833	770/833	770/833	770/833
655/705	655/705	655/705	655/705	655/705	655/705	655/705
570/380/550	550	550	570/380/550	550	550	550
129	89	145	163	120	136	155
139	96	156	174	130	147	166

End cabinet PARIS 185 (U)



PARIS 210-250 (U)

