



SALZBURG

Integral freezer and chiller cabinets. Ready to plug in.



**EXPERIENCE INCREASED SALES
THROUGHOUT YOUR STORE.**

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



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
- | **Product labeling and price tags**
- | **Kick plates** will prevent water and dust from falling below the cabinets
- | **Trolley guards** against physical impact

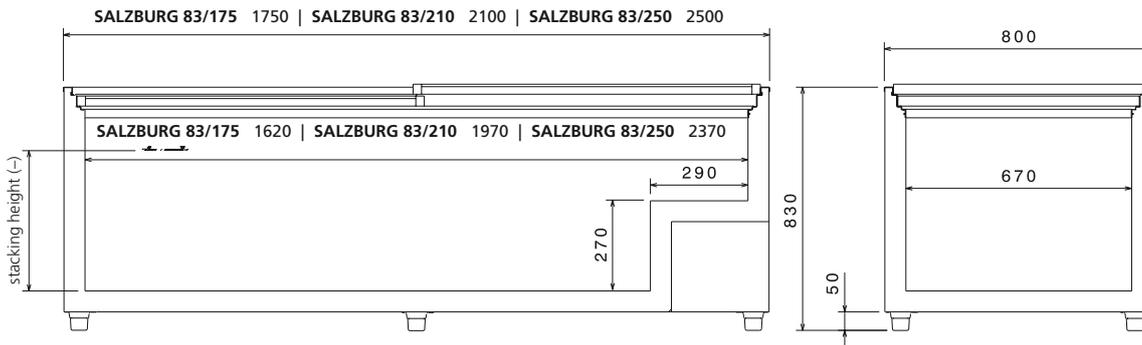
*Feel free to ask us for our accessories folder.

SALZBURG		175 	210 	250 	
Technical Data		(-)	(-)	(U)*	(-)
Gross content	litre	718	885	885	1008
Net content according to EN 23953**	litre	575	710	721 / 414/678	865
Total display area (TDA)	m ²	1,0	1,23	1,23	1,49
Classification according to EN 23953**		3L1	3L1	3S / 3S / 3L1	3L1
Ambient temperature range**	°C	+16 to +25	+16 to +25	+16 to +25	+16 to +25
Inner temperature range	°C	-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
Electrical Data					
Nominal voltage/frequency	V/Hz	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50
Nominal power consumption	W	400	400	400	455
Nominal current	A	2,3	2,3	2,3	3,1
Fuse protection	A	16	16	16	16
Energy consumption (at 25 °C)	kWh / 24 h	7,4	7,9	3,0 / 4,7 / 7,9	8,5
Length of power supply cord	mm	1750	1750	1750	1750
Refrigeration Data					
Refrigerant type		R404A	R404A	R404A	R404A
Refrigerant charge	g	220	250	250	300
Max. operating pressure	bar	30	30	30	30
Dimensions					
Length outside/inside	mm	1750 / 1620	2100 / 1970	2100 / 1970	2500 / 2370
Depth outside/inside	mm	800 / 670	800 / 670	800 / 670	800 / 670
Height outside/inside	mm	830 / 668	830 / 668	830 / 668	830 / 668
Stacking height***	mm	578	578	610/400 / 578	578
Weight					
Net weight (excl. packaging, incl. internal accessories for cooling process)	kg	106	121	138	142
Gross weight (incl. packaging and internal accessories for cooling process)	kg	117	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



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



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OHSAS 18001 SA 8000	ISO 9001 ISO 14001
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All cabinets available with a special energy saving fan motor. (optional)