



Culinario Arctis

New with
refrigerant
R290a

Culinario Arctis - the refrigerated cabinet to keep your dishes fresh

To present your dishes according to requirements and style

Whether you have salads, breakfast delicacies, desserts, juices in crushed ice or pasta on offer: with Culinario Arctis you can give your guests a special treat. Vary at random, from a breakfast buffet to a cold supper buffet. Culinario Arctis makes it simple and supports your combination ideas.

As innovative system for your cold dishes

This display cabinet using circulating air cooling reliably ensures that you can present your dishes in a sustainably fresh and appetising way in an optimally-cool temperate environment and the correct light. Perfectly designed for your requirements, Culinario Arctis offers a wide variety of models, designs and versions because of its modular construction. The refrigerated cabinet can be converted from a manned unit to a self-service unit with just a few deft adjustments. With Culinario Arctis Duplex, you also have the possibility of presenting your dishes at two levels.

These are just a few of the many advantages you benefit from:

- In gastronorm format
- Ease of cleaning thanks to fold-up finned evaporator
- Provides a uniform and consistent total concept together with the other sales units from the Culinario range
- Comprehensive and flexible range of accessories



Food perfectly presented

BEER



Technical details - valid for all models

- ❑ Insulated cooling tray
- ❑ Removable inner tray
- ❑ Temperature range +4 to +12°C (Culinario Arctis Duplex with second level for neutral food presentation)
- ❑ The refrigerants R134a, R404a are available for central cooled cooling trays. Further refrigerants on request
- ❑ Environmental requirements: Max. relative humidity 60 %, max. environmental temperature +25° C
- ❑ Low voltage ventilators
- ❑ Built-in cooling (EK) or connection to a central cooling system (ZK)
- ❑ Automatic defrosting
- ❑ Height-adjustable shelves

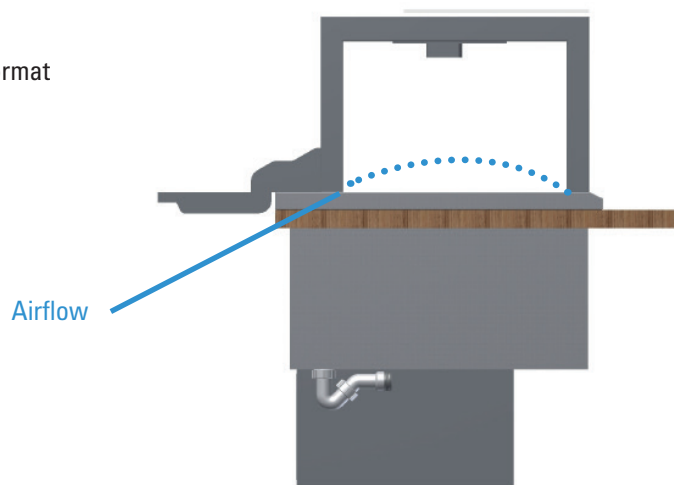




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Model Culinario Arctis GN

Present your cold dishes in the practical gastronorm format
(1GN = 325 x 530 mm).



Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power EK	Electrical power ZK	Plug	Cooling capacity at evaporating temperature -10°C	Dimensions EK mm (WxDxH)	Dimension ZK mm (WxDxH)
Arctis GN 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	405 W	114 W	12/ Schuko	370 W	835 x 725 x 1061 835 x 725 x 1304	835 x 725 x 887 835 x 725 x 1304
Arctis GN 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	230 V	650 W	208 W	12/ Schuko	480 W	1160 x 725 x 1061 1160 x 725 x 1304	1160 x 725 x 887 1160 x 725 x 1304
Arctis GN 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	230 V	780 W	302 W	12/ Schuko	600 W	1485 x 725 x 1061 1485 x 725 x 1304	1485 x 725 x 887 1485 x 725 x 1304
Arctis GN 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	230 V	870 W	308 W	12/ Schuko	700 W	1810 x 725 x 1061 1810 x 725 x 1304	1810 x 725 x 887 1810 x 725 x 1304

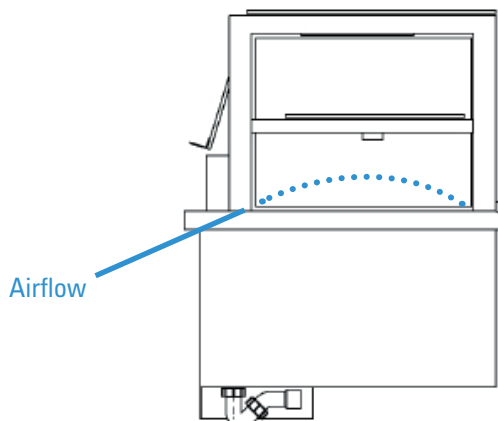


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Model Culinario Arctis Duplex

Present your dishes at two levels:

- 1. level for food presentation in cold climate
- 2. level offers even more display area for the food presentation in neutral climate
- The light can be set separately for each level, so that your dishes can be illuminated with great effect



Technical specifications (dimensions for variation 5E)

Model	1. Level	2. Level (mm)	Electrical connection	Electrical power EK	Electrical power ZK	Plug	Cooling capacity at evaporating temperature -10°C	Dimensions EK mm (WxDxH)	Dimensions ZK mm (WxDxH)
Arctis Duplex GN 2/1 - table top - mobile/ free-standing	2/1 GN	293 x 692	230 V	540 W	110 W	12/Schuko	970 W	835 x 725 x 1158 835 x 725 x 1354	835 x 725 x 939 835 x 725 x 1354
Arctis Duplex GN 3/1 - table top - mobile/ free-standing	3/1 GN	293 x 1032	230 V	650 W	140 W	12/Schuko	1170 W	1160 x 725 x 1158 1160 x 725 x 1354	1160 x 725 x 939 1160 x 725 x 1354
Arctis Duplex GN 4/1 - table top - mobile/ free-standing	4/1 GN	293 x 1372	230 V	780 W	180 W	12/Schuko	1330 W	1485 x 725 x 1158 1485 x 725 x 1354	1485 x 725 x 939 1485 x 725 x 1354
Arctis Duplex GN 5/1 - table top - mobile/ free-standing	5/1 GN	293 x 1712	230 V	920 W	210 W	12/Schuko	1615 W	1810 x 725 x 1158 1810 x 725 x 1354	1810 x 725 x 939 1810 x 725 x 1354

Please ask your local sales advisor for information concerning the variations available and their dimensions.

Food perfectly presented **BEER**

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