

**Delta**






**130**

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	1276 x 831 x 1170 / 1229 mm
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	180 / 130 lt
<b>Net weight</b> Peso netto	150 kg
<b>Refrigeration</b> Refrigerazione	Ventilated - Ventilata
<b>Refrigerant</b> Refrigerante	R290 (Plug-in) R452A (Remote optional)
<b>Climate class</b> Classe climatica	4
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH
<b>Temperature range</b> Temperatura di regolazione	-20/+2 °C
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C
<b>Compressor (type)</b> Compressore (tipologia)	2 Hermetic - 2 Ermetici
<b>Defrost</b> Sbrinamento	Hot gas - Gas caldo (R290) Reverse cycle - Inversione di ciclo (R452A)
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	1350 W / 7,4 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	1240 W / 6,6 A






Technical sheet about models whit condensing unit included with air cooled  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria.

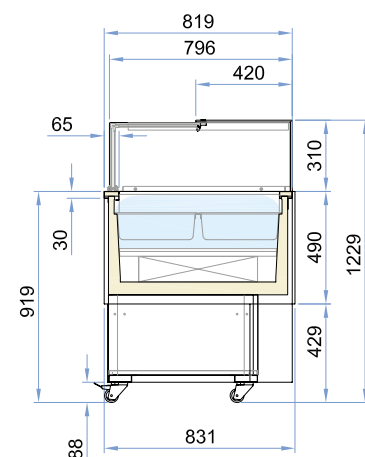
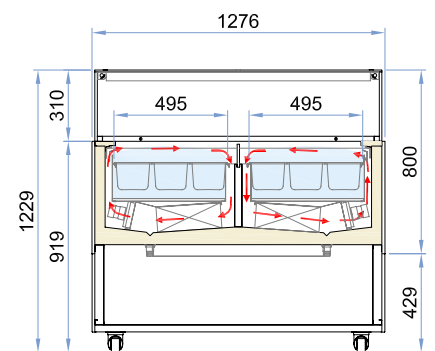
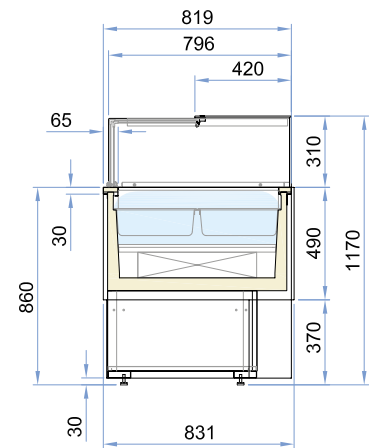
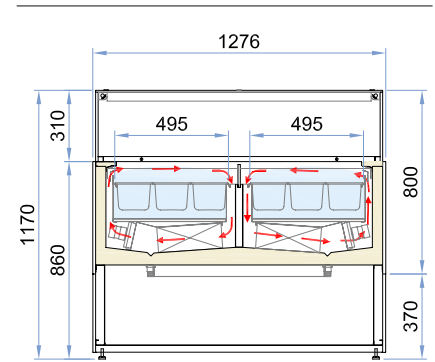
**Setup**


Allestimento

<b>5 Lt</b> 360x165x120hx150h		12 (6+6)
<b>5 Lt</b> 360x250x80hx120hx150h		8 (4+4)
<b>Tray</b> Vassoio		4 (2+2)
<b>Ice cream stick container</b> Vaschetta stecchi		8 (4+4)
<b>Single portions container</b> Vaschetta monoporzioni		8 (4+4)

**Available colours - Colori disponibili**

<b>Front panel (1) - Side panels (3)</b> Pannello frontale (1) - Fianchi laterali (3)	<b>Basement (2) - Side basement (4)</b> Basamento (2) - Basamenti laterali (4)
<ul style="list-style-type: none"> <li> RAL 9003</li> <li> RAL 9005</li> <li> RAL 7022</li> <li> RAL on request</li> </ul>	<ul style="list-style-type: none"> <li> Bronze</li> <li> RAL 9003</li> <li> RAL 9005</li> <li> RAL on request</li> </ul>
● <b>Standard / Di serie</b>	● <b>Standard / Di serie</b>



<b>Gelato Style</b>	<b>Gelato</b>	•
	<b>Ice cream sticks</b> Stecchi	•
	<b>Single portions</b> Monoporzioni	•
	<b>Frozen pastry</b> Pasticceria fredda	•
<b>Performance</b>	<b>Evaporators</b> Evaporatori	2
	<b>Air outlet</b> Mandata d'aria	2
	<b>Inclination of the display</b> Inclinazione del piano espositivo	0°
	<b>Climate Class / Classe climatica</b> 4 - 30 °C / 55 %RH	•
	<b>Air out deflectors /</b> Deflettori uscita aria	<b>Fixed</b> Fissi
<b>Setup</b> Allestimento	<b>Container / Vaschetta</b> 5 Lt. 360x165x120h	•
	<b>Container / Vaschetta</b> 7 Lt. 360x165x150h	•
	<b>Container / Vaschetta</b> 5 Lt. 360x250x80h	•
	<b>Container / Vaschetta</b> 10 Lt. 360x250x120h	•
	<b>Container / Vaschetta</b> 12 Lt. 360x250x150h	•
	<b>Ice cream stick container /</b> Vaschetta stecchi 360x250x43h	•
	<b>Single portions container /</b> Vaschetta monoporzioni 360x250x43h	•
	<b>Pastry trays /</b> Vassoi pasticceria	<b>Separate / Separati</b> 



## Night mode

### Night closing system

Allows the gelato to be perfectly preserved by interrupting the defrost cycle.

### Sistema di chiusura notturna

Permette di conservare il gelato perfettamente grazie all'interruzione del ciclo di sbrinamento.



## Dual Zone

It is possible to differentiate the temperatures (maximum two zones) for optimal preservation and display of ice cream with different consistencies.

È possibile differenziare le temperature (massimo due zone) per conservare ed esporre al meglio il gelato di diversa consistenza.



**SIDE AIR FLOW**  
**VENTILAZIONE LATERALE**  
PATENTED TECHNOLOGY



available

**R290**