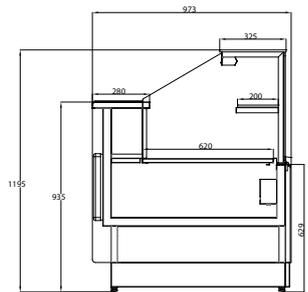




-  Suitable for Dairy Products
-  Site Survey
-  Special Installation

BRABANT 150



### Description

The Trimco Brabant range of serveovers offers a contemporary minimalist design with stylish vertical flat front glass. The airflow of the unit is designed to enable even cooling over the whole deck without the need for a fan, ensuring delicate food does not dry out. The unit also benefits from the convenience of refrigerated understorage as standard. The unit is finished in white with stainless rear serving shelf, deck and kick plates.

### Product Features

- Fully automatic
- Static cooling
- Adjustable feet
- Interior LED light with switch
- Digital controller and temperature display
- Ambient shelf
- Hinged doors to refrigerated understorage
- Hinged front glass for cleaning
- 13 Amp socket to rear for scales/till etc.
- Stainless rear shelf
- Stainless deck
- Number of storage doors: 100 = 1, 150 = 1, 200 = 2,

### Technical Specifications

Temperature Range (°C)	+2 to +8
Refrigerant	R290
Type of Defrost	Off Cycle
Exterior Finish	White
Interior Finish	Stainless steel
Power	13 Amp
Max Ambient	25°C at 60% RH
Climate Class	3

	Ext. Dimension (WxDxH) (mm)	Net Weight (kg)	Energy Cons. (kWh/year)	Input Power (W)	Display Area (m <sup>2</sup> )	Energy Class
BRABANT 100	953 x 973 x 1195	190	1383	230	0.64	NOT REQUIRED
BRABANT 150	1453 x 973 x 1195	216	2413	401	0.98	NOT REQUIRED
BRABANT 200	1953 x 973 x 1195	324	1610	631	1.32	NOT REQUIRED



BRABANT 150

