

PARIS

Multi Temperature merchandiser.







PARIS

MULTI-TEMPERATURE UNIT WITH MAXIMUM PRODUCT DISPLAY.

The Paris model is the standard for multi-temp self-contained merchandisers. The curved glass lids provide maximum product visibility. Paris units can be configured as a wide island or placed as a stand-alone merchandiser.

KEY BENEFITS

- I Increase energy savings compared with traditional islands
- I Energy efficient design
- Environmentally friendly natural refrigerant propane (R290)

I AHT E-CONOMIZE

Additional energy saving due to extensive optimization of technology and construction

- Synthetic interior casing for easy cleaning
- Multi Temp Mode offers different temperature ranges that can be changed easily through the controller
- 100% CFC- and PFC-free
- I Plug-in System (120V); no floor drain required
- I Smooth-running glass sliding lids combined with elegant glass side panels for perfect visibility
- I Low access height for easy loading and removal of products
- I Low investment and operating costs
- I Little to no maintenance
- I Consistent interior temperature ensures product quality
- I Adjustable false bottoms reduce labor and allow flexibility in product merchandising



TEMPERATURE RANGES

 I Refrigerator
 ≥ 28 °F

 I Freezer
 < 8 °F</td>

 I Ice Cream Freezer
 < –5 °F</td>

HIGHLY FLEXIBLE

I As a stand alone unit

I As a line up

I Maximum use of floor space with an end cabinet







OPTIONS

- I Brilliant LED lighting which enhances product display and drives sales
- I Impact protection bumpers
- I Skriting prevents water and dirt from getting under the units
- Optional paint to most RAL color
- Superstructure

THE PERFECT SOLUTION – BUILT IN AUTOMATIC DEFROST (AD)*



Regular defrosting ...



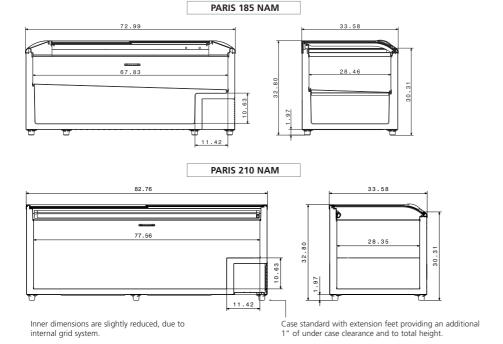
... with goods kept at a constant temperature

^{*}Only available in Refrigerator and Ice Cream Freezer Mode

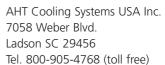
		Medium Temperature IAT*	Low Temperature IAT*	Ice Cream Freezer IAT*
Net Content	cu.ft	12.73	16.38	18.69
Total Display Area	sq.ft		11.95	
Adjustment Temperature Range	°F °F	From +28 to 47	From -2.2 to +8.6	From -22 to -5.8
Nominal Power Consumption Cabinet	W		400	
Nominal Current	А		3.6	
Energy Consumption kWh	kWh/24h	1.92	3.06	5.52
Refrigerant Type			R290	
Nominal voltage/frequency	V/Hz		110 – 120/60	
Physical dimensions				
ength outside/inside	inch		72.99/67.83	
Depth outside/inside	inch		33.58/28.46	
ront access height/height outside	inch		30.31/32.8	
eight inside front/rear	inch		25.79/27.76	
tacking height (is basket height for meat colling)	inch	14.96	19.29	21.65
MULTI-MODE CABINET (MT, LT,	IC) PARIS 210	NAM		
		Medium Temperature IAT*	Low Temperature IAT*	Ice Cream Freezer IAT*
Net Content	cu.ft	15.01	19.28	21.97
Total Display Area	sq.ft		14.32	
Adjustment Temperature Range	°F °F	From +28 to 47	From -2.2 to +8.6	From -22 to -5.8
Nominal Power Consumption Cabinet	W		480	
Iominal Current	А		3.6	
nergy Consumption kWh	kWh/24h	2.05	3.41	6.88
Refrigerant Type			R290	
Iominal Voltage/Frequency	V/Hz		110 – 120/60	
hysical dimensions				
ength outside/inside	inch		82.76/77.68	
epth outside/inside	inch		33.58/28.46	
ront access height/height outside	inch		30.31/32.8	
Torre access rieigner rieigne outside				

14.96

Stacking height (is basket height for meat colling)



inch



green, freshness, world wide

21.65

or 843-767-6855 Email sales@us.aht.at www.ahtusa.net





approved according to ANSI/NSF 7 OHSAS approved according to ANSI/UL 471 SAS

19.29

OHSAS 18001 SA 8000 ISO 9001 ISO 14001

^{*} Internal Average Temperature