



PARIS BASIC

Integral freezer and chiller cabinets. Ready to plug in.



**BOOST YOUR SALES.
WITH OUR BESTSELLER.**

FREEZER WHICH COMBINES QUALITY, FLEXIBILITY AND EFFICIENCY.

The PARIS BASIC - a convincingly efficient freezer cabinet with brilliant LED interior lightning, providing a maximum product visibility for increased sales opportunities. Create a real sales boosting frozen food island in your store!

Key benefits

- | High energy-saving can be achieved in comparison to conventional open units
- | Environmentally friendly with natural refrigerant propane
- | 100 % CFC- and PFC-free
- | Brilliant LED lighting system which enhances product display, drives sales and reduces maintenance
- | Plug in model requiring no extra installation
- | Low investment and operating costs
- | Maintenance-free refrigeration system



Temperature ranges

- | Freezing: $-18\text{ }^{\circ}\text{C}$ to $-23\text{ }^{\circ}\text{C}$

Flexible Location Options

- | Can be used as a stand alone unit
- | Can be used in a line up
- | Maximizes the use of floor space with an end cabinet
- | Can be either installed below shelving or integrated into existing shelving systems



NEW SYNTHETIC INTERIOR CASING

Synthetic interior case for higher product quality, easier cleaning and improved defrost water drain.



AUTOMATICALLY ICE FREE – PERMANENT ON DUTY!



Frost build-up is thawed during auto-defrost

At AHT Cooling Systems, we managed to successfully put this principle into practice by developing a semi-automatic defrost which works independently, on basis of the latest technologies and which nearly requires no manual effort. The hygiene of the freezer and also of the products stored within fully complies with the highest standards. As the defrosting of our static freezers is based on a sophisticatedly timed sequence of heating periods in the innertank.

Frost build-up due to ambient humidity is successfully melted away at regular intervals – and this avoids any excessive frost build-up. Furthermore, during the thawing process, the temperature of the goods will always remain below $-15\text{ }^{\circ}\text{C}$, hence fully complying with legal requirements. The use of a special divider system will prevent any adverse effects on the temperature of your goods and melted ice water collects in a duct that surrounds the inner case and is evaporated away outside of the storage area.

The perfect solution – built in semi-automatic defrost! (AD)



Regular defrosting...



...with goods kept at a constant temperature