

✦ Refrigerated counters American line

Asber American Line refrigeration range is especially designed according to North American market needs. This range of premium professional refrigerators and freezers offers many functional solutions for catering professionals, such as durability and

large storage capacity, and at the same, meets the toughest safety standards regarding food conservation.

All models are in accordance with the international standards of safety and hygiene, bearing Intertek and NSF approvals.

AMERICAN LINE

10" full length removable and reversible cutting board

Stainless steel interior and exterior construction to keep a cleaner and safer food environment.



Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides.

Suitable for placing table top cooking appliances (additional legs required)



Back bar refrigerators



Slide top coolers



Black bar refrigerators glass door



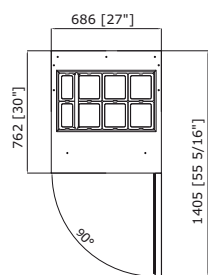
APTS-72-18



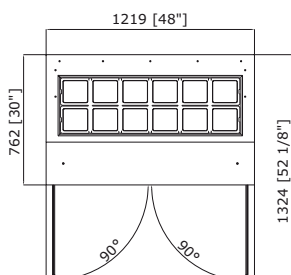
Standard with full sets of 1/6 size pans



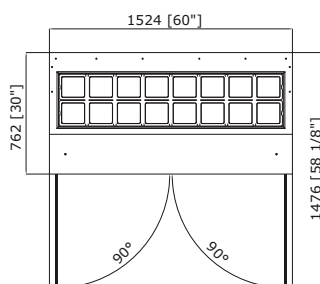
Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket. Recessed door handles



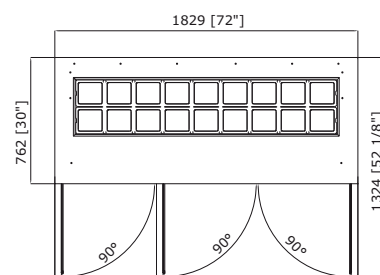
APTS-27-8



APTS-48-12



APTS-60-16



APTS-72-18

SALAD PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel covered corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools needed.
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APTS-27-8	19032020	1	1	6 x 1/6; 2 x 1/9	6.1	1/6	685 x 762 x 1153	27" x 30" x 45-25/64"
APTS-48-12	19032019	2	2	12 x 1/6	11.8	1/4	1219 x 762 x 1153	48" x 30" x 45-25/64"
APTS-60-16	19032018	2	2	16 x 1/6	15.0	1/3	1524 x 762 x 1153	60" x 30" x 45-25/64"
APTS-72-18	19032017	3	3	18 x 1/6	18.2	1/3	1828 x 762 x 1153	72" x 30" x 45-25/64"



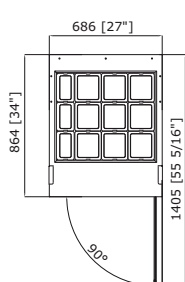
APTM-72-30



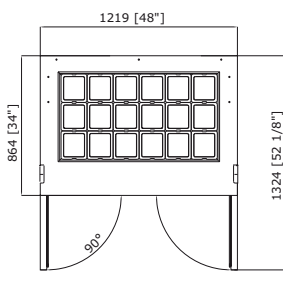
Adjustable heavy duty epoxy coated wire shelves



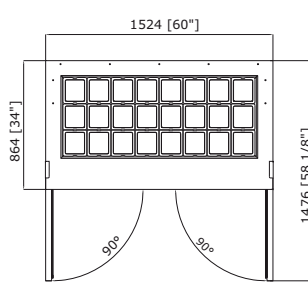
10" full length removable and reversible cutting board



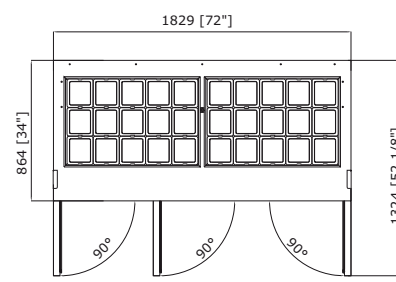
APTM-27-12



APTM-48-18



APTM-60-24



APTM-72-30

MEGA TOP PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools necessary .
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APT-27-12	19032016	1	1	9 x 1/6; 3 x 1/9	6.1	1/6	685 x 864 x 1285	27" x 34-1/64" x 50-19/32"
APT-48-18	19032036	2	2	18 x 1/6	11.8	1/4	1219 x 864 x 1285	48" x 34-1/64" x 50-19/32"
APT-60-24	19032015	2	2	24 x 1/6	15.0	1/3	1524 x 864 x 1285	60" x 34-1/64" x 50-19/32"
APT-72-30	19032024	3	3	30 x 1/6	18.2	1/3	1828 x 864 x 1285	72" x 34-1/64" x 50-19/32"



APTP-72



Standard with full sets of 1/4 size pans



Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning



APTP-48



APTP-60

PIZZA PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools required..
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APTP-48-PE	19032023	2	2	7 x 1/4	11.8	1/4	1219 x 762 x 1385	48" x 30" x 54-17/32"
APTP-60-PE	19032034	2	2	8 x 1/4	15	1/3	1524 x 762 x 1385	60" x 30" x 54-17/32"
APTP-72-PE	19032021	3	3	10 x 1/4	18.2	1/3	1828 x 762 x 1385	72" x 30" x 54-17/32"



AUTR-72



Standard with 4" castors, front two with brakes



AUTR-27
AUTF-27



AUTR-48
AUTF-48



AUTR-60
AUTF-60

REFRIGERATED AND FREEZER COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gaskets.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 36" high working height / 2-1/2" casters (opt.) for 34" high applications.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gaskets - no tools necessary.
- Adjustable heavy duty epoxy coated wire shelves.

REFRIGERATION MODELS SPECIFICATIONS:

- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Front breathing refrigeration system for built-in applications.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
AUTR-27	19032030	1	1	6.1	1/6	32° to 41 °F	685 x 762 x 914	27" x 30" x 36"
AUTR-48	19032029	2	2	11.8	1/4	32° to 41 °F	1219 x 762 x 914	48" x 30" x 36"
AUTR-60	19032028	2	2	15.0	1/3	32° to 41 °F	1524 x 762 x 914	60" x 30" x 36"
AUTR-72	19032027	3	6	18.2	1/3	32° to 41 °F	1828 x 762 x 914	72" x 30" x 36"
AUTF-27	19032026	1	1	6.1	3/4	0 ° to -4 °F	685 x 762 x 914	27" x 30" x 36"
AUTF-48	19032025	2	2	11.8	3/4	0 ° to -4 °F	1219 x 762 x 914	48" x 30" x 36"
AUTF-60	19032013	2	2	15.0	3/4	0 ° to -4 °F	1524 x 762 x 914	60" x 30" x 36"



ACBR-53



Table top cooking appliances placed on the countertop.



Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides



ACBR-75



ACBR-88

REFRIGERATED CHEF BASES AMERICAN LINE

- Stainless steel interior and exterior construction to keep a cleaner and safer food environment.
- Coved corner floor in stainless steel to meet the NSF requirements.
- Stainless steel door with interior smooth.
- Door magnetic gasket easy to remove (without tools).
- Temperature controller electronic with defrost management.
- Automatic defrost and pan water to automatic evaporation.
- Refrigeration system by air forced.
- Operation temperature between 32°F and 46°F.
- Balanced refrigeration system with refrigerant R-134a.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4 castors, front with brakes.
- Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides.
- Worktop specially designed for use as a refrigerated base for cooking equipments.
- Table top cooking appliances placed on the counters need to have legs (supplied by the manufacturer). The minimum required space between the bottom base of the cooking appliance and the countertop should be 4" .

Model	Reference	N° drawers	Capacity		Power (W)	Dimensions (mm)	Dimensions (inches)
			Cubic foot	liters			
ACBR-53	19032033	2	255	250	250	1350 x 780 x 610	53-5/32" x 30-45/64" x 24-1/64"
ACBR-75	19032032	3	360	300	300	1900 x 780 x 610	74-51/64" x 30-45/64" x 24-1/64"
ACBR-88	19032031	4	550	300	300	2240 x 780 x 610	88-3/16" x 30-45/64" x 24-1/64"



ASTF-79
ASTR-79



Handle incorporated in the door.



Seal with isolation chambers, very easy to be replaced.



Compact forced draft evaporator.



ASTF-60
ASTR-60



REFRIGERATED AND FREEZER COUNTERS 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary back splash.
- Coved corner floor to meet NSF requirements.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Doors made in stainless steel, strong with high thermal insulation. Incorporate easily replaceable sealing strips.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel feet.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.

- Start-stop light switch.
- Automatic defrosting.

REFRIGERATION MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134 A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
ASTR-60	19032060	2	2	9	1/4	32° to 41 °F	1496 x 600 x 946	59" x 24" x 37-1/4"
ASTR-79	19032048	3	3	13,9	1/4	32° to 41 °F	2021 x 600 x 946	80" x 24" x 37-1/4"
ASTF-60	19032047	2	2	9	3/4	0 ° to -4 °F	1496 x 600 x 946	59" x 24" x 37-1/4"
ASTF-79	19032052	3	3	13,9	3/4	0 ° to -4 °F	2021 x 600 x 946	80" x 24" x 37-1/4"



ASPT-37



Countertop that accommodates GN containers.



Removable and pulled out polyethylene board for chopping.

REFRIGERATED COUNTERS FOR SALADS, PIZZA AND SANDWICHES

- Stainless steel construction.
- Forced air circulation system in the storage cabinet.
- Stainless steel coved corner floor to meet NSF requirements.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable high impact ABS plastic hinges.
- Recessed door handles.
- Self closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/3 and 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" legs with adjustable feet.
- Easily removable door gasket - No tools.
- Adjustable heavy duty epoxy coated wire shelves.
- Bottom-mounted refrigerating unit.
- Polyurethane wall thermal insulation injected at high pressure, 60 mm thick, density 40 kg/m3, CFC-free.
- Automatic evaporation of defrost water.
- Provided with 1 couple of sliding guides and one grid shelf, with dimensions equal to those of the GN 1/1 container, per door compartment.
- Shelves are height-adjustable.
- Refrigerated salad table with hinged lid.:
 - Stainless steel cover for toppings well, equipped with interlocking at full-opened position.
 - Removable and pulled out polyethylene board for chopping.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
ASPT-37	19032061	2	2	6 x 1/3; 2 x 1/4	13,2	32° to 41 °F	930 x 705 x 1000	37" x 27-3/4" x 39-1/4"



ABBC-68G



ABBC-23G



ABBC-58G



ABBC-94G



ABBC-23



ABBC-58



ABBC-68



ABBC-94

BACK BAR REFRIGERATORS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Heavy duty 18 gauges stainless steel top.
- Stylish wear resistant black steel finish front, sides and back.
- Field interchangeable doors from Solid to Glass to adapt to ever changing needs.
- Internal capacity to be able to merchandise 3 tall boy beers high.
- Bottle rail shelves standard. Unit comes with one door with two flat shelves and balance of doors with two bottle rails per door.
- Durable stainless steel coved corner floor. Unit meets NSF-7 standards.
- Units come with compressor mounted on the left side and with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Models with glass door: Fluorescent interior light per door underneath the mullion for added protection.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors		Shelves	Kegs	HP	Case capacities		Dimensions (mm)	Dimensions (inches)
							12 Oz.Can	12 Oz.Bottle		
ABBC-23	19032022	1	Solid	2	1	1/6	350	216	617 x 771 x 1018	24-1/2" x 30-1/2" x 40-1/8"
ABBC-58	19032044	2	Solid	4	3	1/3	720	486	1498 x 771 x 939	59-1/2" x 28" x 37"
ABBC-68	19032043	2	Solid	4	3	1/3	855	594	1765 x 771 x 939	69-1/2" x 28" x 37"
ABBC-94	19032042	3	Solid	6	5	1/3	1215	864	2413 x 771 x 939	95-1/2" x 28" x 37"
ABBC-23G	19032035	1	Glass	2	1	1/6	350	216	617 x 771 x 1018	24-1/2" x 30-1/2" x 40-1/8"
ABBC-58G	19032041	2	Glass	4	3	1/3	720	486	1498 x 771 x 939	59-1/2" x 28" x 37"
ABBC-68G	19032045	2	Glass	4	3	1/3	855	594	1765 x 771 x 939	69-1/2" x 28" x 37"
ABBC-94G	19032040	3	Glass	6	5	1/3	1215	864	2413 x 771 x 939	95-1/2" x 28" x 37"



ADD-58



ADD-23



DIRECT DRAW BEER COOLERS

- Refrigeration system is a free flowing air flow throughout the box to ensure "Ice Cold" products at all times.
- Self-closing door with 90° stay open feature for convenient loading and unloading of products.
- Stylish wear-resistant black vinyl steel finish front, sides and back. Galvanized interior walls with stainless steel floor.
- Maintain temperature from 33° to 38°F. Automatic defrost.
- Heavy duty 18 gauge stainless steel top.
- Fluorescent interior lights per door underneath the mullion for added protection and enhance product visibility.
- Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.
- Removable polymer dunnage protective floor, added protection against abuse and provides air flow underneath the kegs.
- 3" diameter polished stainless steel draft tower. Standard with more taps per unit than competitive brands.
- 58" & 68" units come with (1) three way gas valves, 94" unit comes standard with (1) 4 way gas valve.
- ADDC-23 single keg unit is rear breathing with internal drain, CO2 harness and standard on castors.

Model	Reference	N° doors	Tower	Taps	Kegs	HP	Dimensions (mm)	Dimensions (inches)
ADD-23	19032057	1	1	1	1	1/6	622 x 775 x 1019	24-1/2" x 30-1/2" x 40-1/8"
ADD-58	19032059	2	2	3	3	1/3	1511 x 711 x 940	59-1/2" x 28" x 37"
ADD-68	19032055	2	2	3	3	1/3	1765 x 711 x 940	69-1/2" x 28 x 37"
ADD-94	19032058	3	2	4	5	1/3	2425 x 711 x 940	95-1/2" x 28 x 37"



ADBC-50



ADBC-68



ADBC-94

SLIDE TOP COOLERS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Stylish wear resistant black steel finish front and sides.
- Heavy duty 18 gauges stainless steel top.
- Rugged epoxy coated bottle dividers.
- Unit comes standard with locks.
- Interior with resistant heavy duty galvanized steel.
- Heavy duty stainless steel lids.
- Units come with compressor mounted on the right side with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Removable bottle opener and cap catcher.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° lids	Case capacities		HP	Dimensions (mm)	Dimensions (inches)
			12 Oz.Can / 12 Oz.Bottle				
ADBC-50	19032039	2	36	19	1/4	1283 x 673 x 848	50-1/2" x 26-1/2" x 33-3/8"
ADBC-68	19032037	2	33,5	26	1/3	1765 x 673 x 848	69-1/2" x 26-1/2" x 33-38"
ADBC-80	19032046	3	45,5	33,5	1/3	2032 x 673 x 848	80" x 26-1/2" x 33-3/8"
ADBC-94	19032038	3	57	42	1/3	2426 x 673 x 848	95-1/2" x 26-1/2" x 33-3/8"

✦ Refrigerated cabinets American line

AMERICAN LINE, designed for American market, withstands a great level of use, offers large storage capacity and meets tough food safety standards. The range of premium professional refrigerated and freezer cabinets offers many functional solutions for catering professionals, meets different requirements regarding cooling and conserving of food. It is manufactured in high quality stainless steel and available with solid or glass doors. A whole range of finishes and details guarantees high quality storage, easy cleaning and long-lasting service for the catering industries.

AMERICAN LINE





ARR-23



ARR-49



REFRIGERATED CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- Interior light for greater visibility.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door, interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARR-23	19032056	1	3	23	1/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARR-49	19032053	2	6	49	1/3	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARR-23-1G



ARR-49-2G



Double-layered glass doors with built-in stainless steel handles.



Compact forced draft evaporator.



REFRIGERATED GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Glass door with dual pane glass with aluminum frames.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Self-closing doors with 90° stay open feature for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Leds interior light for greater visibility.
- Standard with 3 epoxy coated shelves per door.
- Standard door locks.
- Standard with 4" castors, front two with brakes.
- Accepts full size 18" x 26" bun pan.
- Volts: 115V.
- OPTIONS: Version 220V. 50/60 HZ.

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARR-23-1G	19032062	1	3	23	1/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARR-49-2G	19032054	2	6	49	1/3	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARF-23



ARF-49



FREEZER CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F (ARF-23), -4°F (ARF-49), includes automatic defrost.
- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARF-23	19032050	1	3	23	3/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARF-49	19032049	2	6	49	1	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARF-23-1G



Equipped with 4" castors



New enhanced digital controller and display



FREEZER GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Triple pane glass door with aluminum frames.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F, includes automatic defrost.
- LED light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARF-23-1G	19032051	1	3	23	3/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"



AR-49 DT



DUAL TEMPERATURE CABINETS AMERICAN LINE

GENERAL SPECIFICATIONS:

- All stainless steel interior and exterior construction for a cleaner & safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel doors.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- One independent compressor for each compartment.
- One independent digital controlled for each compartment.
- Fluorescent light in the interior of the cabinet (refrigeration compartment).
- Standard with 3 epoxy coated shelves per door.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

REFRIGERATION COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller freezers to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.

Model	Reference	N° doors	Cubic foot	HP	Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
AR-49 DT	19032014	2	49	"Ref. 1/4 ; Freez. 3/4"	32° to 41 °F / 0 °F to -4 °F	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"