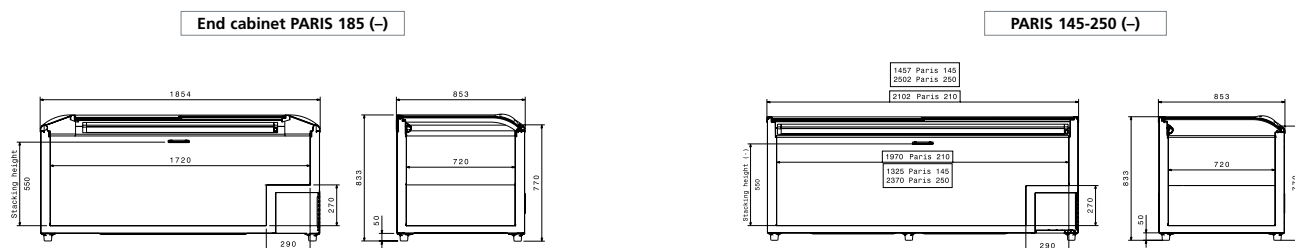


Technical Data		PARIS 185 (-) VS	PARIS 185 (U)* VS +/S/-	PARIS 210 (-) VS	PARIS 210 (U)* VS +/S/-	PARIS 250 (-) VS
Gross content	litre	785	785	908	908	1104
Net content according to EN 23953	litre	625 (▲572)	621/415/596 (▲525)	724 (▲664)	723/484/689 (▲645)	882 (▲813)
Total display area (TDA)	m <sup>2</sup>	1,13	1,13	1,41	1,41	1,70
Classification according to EN 23953		3L1	3S/3S/3L1	3L1	3S/3S/3L1	3L1
Ambient temperature range	°C	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25
Inner temperature range	°C	-18 to -23	+3 to +15/ 0 to +2/-18 to -23	-18 to -23	+3 to +15/ 0 to +2/-18 to -23	-18 to -23
Sound pressure in 1 m distance	dB(A)	43,6	43,6	43,6	43,8	43,6
Electrical Data						
Nominal voltage/frequency	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Nominal power cabinet	W	400	400/400/400	400	400/400/400	450
Nominal power illumination	W	40	40	50	50	52
Nominal current	A	1,8	1,8/1,8/1,8	1,8	1,8/1,8/1,8	2,0
Fuse protection	A	16	16	16	16	16
Energy consumption (at 25 °C)	kWh/24 h	6,2 (▲6,7)	2,4/3,8/6,2 (▲6,7)	6,4 (▲6,9)	2,3/4,1/6,4 (▲6,9)	7,0 (▲7,5)
Length of power supply cord	mm	1750	1750	1750	1750	1750
Refrigeration Data						
Refrigerant type		R290	R290	R290	R290	R290
Refrigerant charge	g	90	90	100	100	110
Max. operating pressure	bar	30	30	30	30	30
Dimensions						
Length outside/inside	mm	1854/1720	1854/1645	2102/1970	2102/1895	2502/2370
Depth outside/inside	mm	853/720	853/672	853/720	853/672	853/720
Front access height/height outside	mm	770/833	770/833	770/833	770/833	770/833
Stacking height	mm	550	570/380/550	550	570/380/550	550
Net weight (excl. packaging, incl. process-related internal accessories)	kg	112 (▲120)	129 (▲129)	127 (▲136)	145 (▲145)	145 (▲155)
Gross weight (incl. packaging and process-related internal accessories)	kg	122 (▲130)	139 (▲139)	138 (▲147)	156 (▲156)	156 (▲166)

\* Universal cabinet: The cabinet covers all three temperature ranges of refrigeration +3 °C to +15 °C / meat and minced meat refrigeration 0 °C to +2 °C / freezing -18 °C to -23 °C.  
 \*\* Available in U-version and also with speed-controlled compressor and R290 refrigerant.

▲ Data for cabinets with automatic defrosting

**All cabinets available with a special energy saving fan motor. (against surcharge)**

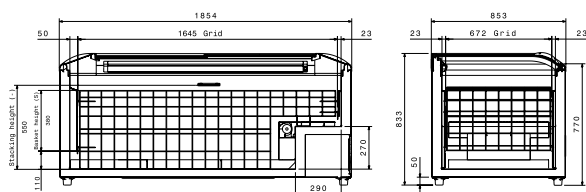


Subject to technical modifications and typographical errors. Version: 03/2010

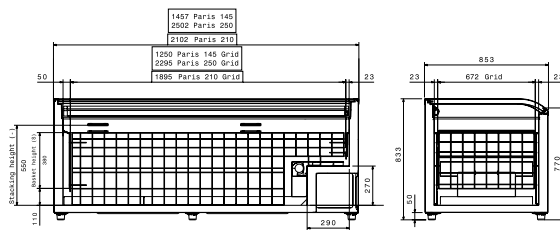
ISO 9001, ISO 14001

PARIS 250 (U)* VS +/-	PARIS 145 (-)**	PARIS 185 (-)	PARIS 185 (U)* +/-	PARIS 210 (-)	PARIS 210 (U)* +/-	PARIS 250 (-)	PARIS 250 (U)* +/-
1104	592	785	785	908	908	1104	1104
887/591/853 (▲792)	468 (▲425)	625 (▲572)	621/415/596 (▲525)	724 (▲664)	723/484/689 (▲645)	882 (▲813)	887/591/853 (▲792)
1,70	0,93	1,13	1,13	1,41	1,41	1,70	1,70
3S/3S/3L1	3L1	3L1	3S/3S/3L1	3L1	3S/3S/3L1	3L1	3S/3S/3L1
+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25	+16 to +25
+3 to +15/ 0 to +2/-18 to -23	-18 to -23	-18 to -23	+3 to +15/ 0 to +2/-18 to -23	-18 to -23	+3 to +15/ 0 to +2/-18 to -23	-18 to -23	+3 to +15/ 0 to +2/-18 to -23
44,0	41,0	43,8	43,8	43,8	43,8	44,0	44,0
220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
450/450/450	380	480	640/640/480	480	640/640/480	495	645/645/495
52	35	40	40	50	50	52	52
2,0/2,0/2,0	2,6	2,6	4,2/4,2/2,6	2,6	4,0/4,0/2,6	3,2	3,4/3,4/3,2
16	16	16	16	16	16	16	16
2,9/4,5/7,0 (▲7,5)	6,7 (▲7,1)	8,3 (▲8,8)	2,6/5,1/8,3 (▲8,8)	8,2 (▲8,9)	2,5/5,1/8,2 (▲8,9)	8,7 (▲9,4)	3,1/6,3/8,7 (▲9,4)
1750	1750	1750	1750	1750	1750	1750	1750
R290	R404A	R404A	R404A	R404A	R404A	R404A	R404A
110	210	230	230	250	250	270	270
30	30	30	30	30	30	30	30
2502/2295	1457/1325	1854/1720	1854/1645	2102/1970	2102/1895	2502/2370	2502/2295
853/672	853/720	853/720	853/672	853/720	853/672	853/720	853/672
770/833	770/833	770/833	770/833	770/833	770/833	770/833	770/833
570/380/550	550	550	570/380/550	550	570/380/550	550	570/380/550
163 (▲163)	89 (▲95)	112 (▲120)	129 (▲129)	127 (▲136)	145 (▲145)	145 (▲155)	163 (▲163)
174 (▲174)	96 (▲102)	122 (▲130)	139 (▲139)	138 (▲147)	156 (▲156)	156 (▲166)	174 (▲174)

End cabinet PARIS 185 (U)



PARIS 145-250 (U)





## PARIS

*Integral freezer and chiller cabinets. Ready to plug in.*



*Introducing the latest  
opportunity for you to  
further boost your sales.*



## The chiller and freezer unit that maximizes your product display.

The PARIS model. This cabinet has been designed with shaped lids and its front edge has been lowered to enable customers to look directly into the cabinet. This means that you can provide maximum product visibility and experience increased sales opportunities. The PARIS model comes with an internal light that will attract customers who will be able to see the products clearly displayed within the cabinet – something that should result in an increase in impulse purchases. This exceptional innovation can be either used as a stand alone cabinet or banked together into an isle. When used within an isle, the PARIS model includes an optional end cabinet that will not only successfully optimize space but also create an aesthetically pleasing end to the isle itself. The PARIS range can also be installed below shelving.

### 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
- Experience approximately additional 25 % energy savings through an electronic speed-controlled compressor (VS) \*
- Plug in model requiring no extra installation
- Intelligent fan motor for more energy efficiency – saves approximately 0,5 kWh daily
- Outstanding display opportunities to attract customers
- Increase the range of products that you offer to your costumers
- Low investment and operating costs
- Maintenance-free refrigeration system


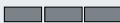
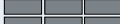

\* Electronic speed-controlled compressor only available with refrigerant R290.



### Temperature ranges

- Chilling: +3 °C to +15 °C
- Freezing: -18 °C to -23 °C
- Meat and minced meat refrigeration: 0 °C to +2 °C

### Flexible Location Options

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



### Accessories\*

- **Dividers and base units** to maximize your sales
- **Product labeling and price tags**
- **Impact protection bumpers** available in different colors
- **Covers** for setting in a row
- **Kick plates** will prevent water and dust from falling below the cabinets
- **Lighting unit** that is available in different versions

\* *Please feel free to ask us for our accessories folder.*

## Automatically ice free – permanent on duty!

### The auto-defrost process:

1.) Inner wall prior to the autodefrost process beginning



2.) Frost build-up is thawed during auto-defrost



3.) Frost-free inner wall following the defrosting process



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!**



Regular defrosting...



...with goods kept at a constant temperature

