

Colors:

RAL color choice, Okite-Quartz finish, ALPI wood laminate, or design collection finish type





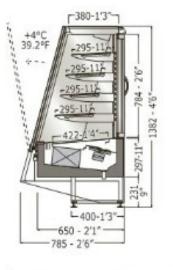


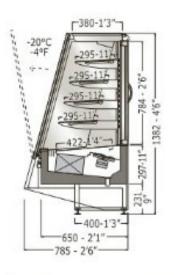
Key Features:

- Performance: Fan ventilated refrigeration on all display areas
- Visibility: Anti-fog warming system on side glass
- Practicality: Operator side heated glass, double doors
- ♦ Defrost: Automatic reverse defrost cycle

Maximum glass exposure and premium lighting create a stunning visual display. Mya Plus is available in both low temperature and refrigerated versions, allowing you to display multiple frozen cakes, pastries, or confections. The trapezoidal shape conveys elegance, continuity and dramatic presence.













MYA PLUS PASTRY - COLD

MYA PLUS PASTRY - FROZEN

TECHNICAL FEATURES		VERSION			
		1150 + temp.	1650 + temp.	1150—temp.	1650—temp.
Refrigeration	Туре	Fan Ventilated	Fan Ventilated	Fan Ventilated	Fan Ventilated
Operating Temperature	°C/°F	+4/39.2	+4/39.2	-18/-0.4	-18/-0.4
Compressor	No./Type	1/hermetic	1/hermetic	1/semihermetic	1/semihermetic
Electric Supply	V/Ph/Hz	120/1/60	120/1/60	208-230/3/60	208-230/3/60
Climatic Class	N°/C/F°/H.R.	4+35/95/70%	4+35/95/70%	4+35/95/70%	4+35/95/70%
Refrigerant Gas	Туре	R404A	R404A	R404A	R404A

Note: Actual finished dimensions to be taken only from CAD drawings provided by Advanced Gourmet













