



MALTA

Integral freezer and chiller cabinets. Ready to plug in.



THE »ALL-ROUND« SALES STAR.

EXPERIENCE INCREASED VISIBILITY FROM ALL SIDES. MAKE AN EVEN GREATER IMPACT ON SHOPPERS WITH THIS NEW HIGHLIGHT FOR YOUR STORE.

This unique and highly innovative »Sales Driver« is accessible from all sides and delivers easy viewing. The sturdy design and total functionality make it the perfect all-round unit for you to optimally present your products.

Your benefits

- | Ready to plug in
- | Guaranteeing the quality of the frozen goods thanks to constant internal temperature and high power reserves
- | Intelligent fan motor for more energy efficiency – saves approximately 0,5 kWh daily
- | Brilliant LED lighting system
- | Higher energy-saving
- | Improved display area with optimum useful load
- | Easy access from both sides
- | Low investment and operating costs
- | Maintenance-free
- | Environmentally friendly with natural refrigerant propane
- | 100 % CFC- and PFC-free



Temperature ranges

- | Chilling +3 °C to +15 °C¹
- | Freezing -18 °C to -23 °C
- | Meat and minced meat refrigeration 0 °C to +2 °C²

¹ Preset is fixed at 4 °C – possibility to change to another temperature by a service technician.

² For product quality reasons, semiautomatic defrosting is not possible in »Meat/Ground meat« operating mode.

Accessories*

- | **Dividers and base units** to maximize your sales
- | **Standing baskets** improve product presentation possibilities
- | **Impact protection bumpers** available in different colors
- | **Kick plates** will prevent water and dust from falling below the cabinets

* Feel free to ask us for our accessories folder.



Options

- | Energy saving fan motor
- | LED light

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



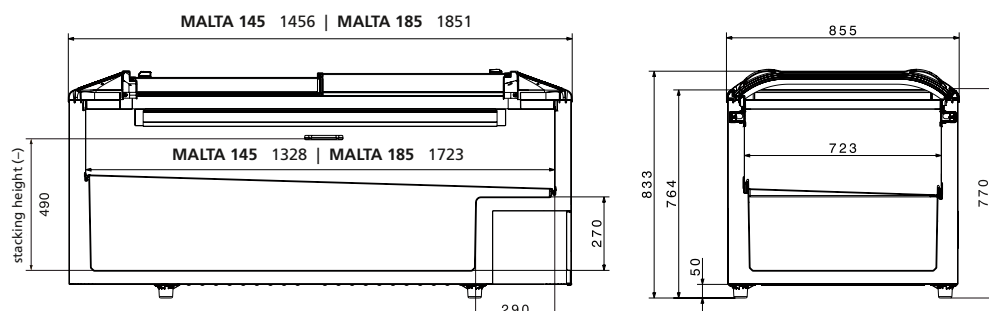
Regular defrosting ...



... with goods kept
at a constant temperature

| MALTA | REFRIGERANT R290 | | | | REFRIGERANT R404A | | | | |
|---|------------------|------------------------------|------------------|------------------------------|-------------------|------------------------------|---------------|------------------------------|--|
| | 145 | | 185 | | 145 | | 185 | | |
| Technical Data | (-) VS AD IQ LED | (U)* VS AD IQ LED | (-) VS AD IQ LED | (U)* VS AD IQ LED | (-) AD IQ LED | (U)* AD IQ LED | (-) AD IQ LED | (U)* AD IQ LED | |
| Gross content liter | 603 | 603 | 795 | 795 | 603 | 603 | 795 | 795 | |
| Net content according to EN 23953** liter | 371 | 348/241/331 | 500 | 483/336/461 | 371 | 348//241/ 331 | 500 | 483/336/461 | |
| Total display area (TDA) m ² | 0,73 | 0,73 | 0,99 | 0,99 | 0,73 | 0,73 | 0,99 | 0,99 | |
| Classification according to EN 23953** | 3L1 | 3S/3S/3L1 | 3L1 | 3S/3S/3L1 | 3L1 | 3S/3S/3L1 | 3L1 | 3S/3S/3L1 | |
| Ambient temperature range °C | +16 to +25 | +16 to +25 | +16 to +25 | +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 | +3 to +15/0 to +2/-18 to -23 | -18 to -23 | +3 to +15/0 to +2/-18 to -23 | |
| Sound pressure in 1 m distance dB(A) | 43,6 | 43,6 | 43,6 | 43,6 | 43,8 | 43,8 | 43,8 | 43,8 | |
| Electrical Data | | | | | | | | | |
| Nominal voltage/frequency V/Hz | 220-240/50 | 220-240/50 | 220-240/50 | 220-240/50 | 220-240/50 | 220-240/50 | 220-240/50 | 220-240/50 | |
| Nominal power cabinet W | 440 | 440 | 450 | 450 | 450 | 450 | 480 | 480 | |
| Nominal power illumination W | 24 | 24 | 33 | 33 | 24 | 24 | 33 | 33 | |
| Nominal current A | 2,8 | 2,8 | 2,8 | 2,8 | 3,7 | 3,7 | 4,4 | 4,4 | |
| Fuse protection A | 16 | 16 | 16 | 16 | 16 | 16 | 16 | 16 | |
| Energy consumption (at 25 °C) kWh/24 h | 6,4 | 1,4/2,7/6,4 | 6,9 | 1,5/3,0/6,9 | 8,8 | 1,8/3,7/8,8 | 9,6 | 2,0/4,0/9,6 | |
| Length of power supply cord mm | 1750 | 1750 | 1750 | 1750 | 1750 | 1750 | 1750 | 1750 | |
| Refrigeration Data | | | | | | | | | |
| Refrigerant type | R290 | R290 | R290 | R290 | R404A | R404A | R404A | R404A | |
| Refrigerant charge g | 80 | 80 | 90 | 90 | 170 | 170 | 230 | 230 | |
| Max. operating pressure bar | 30 | 30 | 30 | 30 | 30 | 30 | 30 | 30 | |
| Dimensions | | | | | | | | | |
| Length outside/inside mm | 1456/1328 | 1456/1328 | 1851/1723 | 1851/1723 | 1456/1328 | 1456/1328 | 1851/1723 | 1851/1723 | |
| Depth outside/inside mm | 855/723 | 855/723 | 855/723 | 855/723 | 855/723 | 855/723 | 855/723 | 855/723 | |
| Front access height/height outside mm | 770/833 | 770/833 | 770/833 | 770/833 | 770/833 | 770/833 | 770/833 | 770/833 | |
| Stacking height** mm | 490 | 510/360/490 | 490 | 510/360/490 | 490 | 510/360/490 | 490 | 510/360/490 | |
| Dimensions | | | | | | | | | |
| Net weight (excl. packaging, incl. process-related internal accessories) kg | 103 | 117 | 122 | 131 | 103 | 117 | 122 | 131 | |
| Gross weight (incl. packaging and process-related internal accessories) kg | 110 | 125 | 132 | 141 | 110 | 125 | 132 | 141 | |

* 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.



AHT Cooling Systems GmbH
 8786 Rottenmann · Austria
 Phone +43/(0)3614/2451-0
 Fax +43/(0)3614/2451-8
 Email office@aht.at

For version AD/U the inner dimensions are reduced due to the necessary use of wire grids along the inside walls.

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|------------------------|-----------------------|
| OHSAS 18001 SA 8000 | ISO 9001 ISO 14001 |
|------------------------|-----------------------|