



SILDOR

LAZI SI INSULE DE CONGELARE

PARIS



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

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.

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

Temperature ranges

Chilling: +3 °C to +15 °C

Freezing: -18 °C to -23 °C

Meat and minced meat refrigeration: 0 °C to +2 °C

Made possible thanks to static cooling and blown air technology!