

RETAIL DISPLAYS

OPTIMAX REFRIGERATED SELF SERVICE

MODEL NO: RMR

Optimax Patisserie units are available in hot ambient and chilled versions suitable for either assisted or self-service applications. They are perfectly suited for delis coffee shops convenience stores and all food-to-go outlets.



DIMENSIONS

REAR LOADING DOORS

RMR65SP: 650mm x 750mm x 1445mm

RMR100SP: 1000mm x 750mm x 1445mm

RMR130SP: 1300mm x 750mm x 1445mm

COUNTER UNIT SOLID BACK

RMR65S: 650mm x 750mm x 1445mm

RMR100S: 1000mm x 750mm x 1445mm

RMR130S: 1300mm x 750mm x 1445mm

WALL UNIT SOLID BACK

RMR65SW: 650mm x 750mm x 1445mm

RMR100SW: 1000mm x 750mm x 1445mm

RMR130SW: 1300mm x 750mm x 1445mm

ELECTRICAL CONNECTIONS

220V/240V 1 phase 50Hz

RMR65S: 1.9kW loading

RMR100S: 2.5kW loading

RMR130S: 2.7kW loading

Cable: 2 metres with 13amp plug fitted

REFRIGERANT

R452a - zero ODP and low GWP refrigerant

PRODUCT FEATURES

- The self service models feature either a solid bright polished stainless steel back panel suitable for front loading or lightweight vertically hinged rear loading doors (*Loading doors should only be used for loading not serving otherwise the cabinet temperature can not be guaranteed*)
- Microprocessor based temperature control with automatic defrost and condensate handling system
- Illuminated display via integral fluorescent lighting
- Three removable 8mm toughened glass shelves. The top and lower shelves are height adjustable for flexibility of display
- Option of fluorescent lighting under each shelf
- Supplied on four low level castors
- Stainless steel recessed top with removable recessed well for service access and cleaning
- Bright polished rear interior panel
- Open front display with low glass riser for ease of access

CONSTRUCTION

Constructed using durable bright polished and satin finish stainless steel with toughened glass screens. Choice of stainless steel, coloured plastic coated steel or wood laminate base fascia panels

OPERATING CONDITIONS

Designed to comply with the operating requirements of EN ISO 23953 - 2:2005 Performance level M1 (-1°C to +5°C) in Climate class 3 (25°C 60%RH 0.2m/s) Additionally our own testing has shown that Optimax refrigerated units will maintain core product temperature of pre-chilled food below +5°C in ambient temperatures up to 27°C at 50% relative humidity

OPTIONS

- Counter model with controls to rear wall model with controls to front
- Under shelf lighting
- Shelf edge ticket strips
- Satin finish stainless steel castor covers



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