

FOOD PREPARATION STATION

Efficient handling makes work a pleasure: everything is within easy reach, hygienically clean, and systematically structured—that's the IDEAL AKE range of Cold Storage.

The highest quality workmanship and reliable technology guarantee a long service life for our products.



Symbolic image

Highlights

- **Perfect cooling** of goods both in the base and in the top thanks to optimal airflow
- **Doors with 180° opening angle** and **full extension drawers** for optimum handling; also available in V4A material quality as an option
- **Innovative IDEAL control system** for regulating multiple cooling points
- **Cleaning and hygiene benefit**, for example, due to the condensation water drainage on the rear wall
- **Other variants available**: virtually any arrangement of GN 1/1, GN 2/1, and baking standard elements available; combination with neutral elements possible
- **Service and maintenance-friendly design**, for example, door and drawer seals that can be replaced without tools

Temperature range



Air
+2 °C to
+8 °C



Product
3M2 -1 °C
to +7 °C

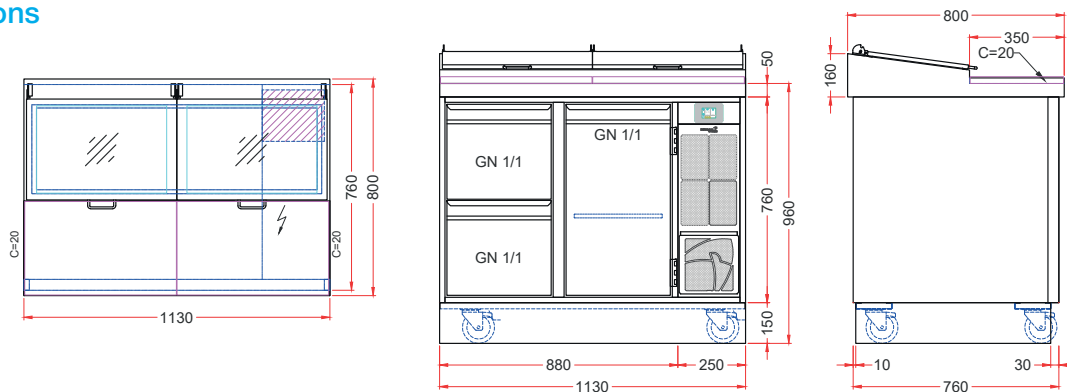


Ambient
+30 °C and
55 % rel. humidity

Accessories & options

- Includes white cutting board
- Perspex insert for hinged cover
- Movable on castors Height 150 mm
- Includes base panel all around – slightly higher so that the furniture can be moved without removing the panel

Dimensions



Technical data

| Item | Item no. | Dimensions (W × D × H) | Connection | Refrigerant |
|------------------------------|----------|---------------------------------|-----------------------|----------------|
| BLGE 2-769-2Z1T 2024 Propane | S0907019 | 1130 × 760/800 × 760/810/960 mm | 215 W – 230 V / 50 Hz | R290 (Propane) |