

NOMADE DOUBLE EVAPORATOR - BEER UP - DAV EQUIPMENTS

2 Drafts

D11232TBU

MADE IN FRANCE



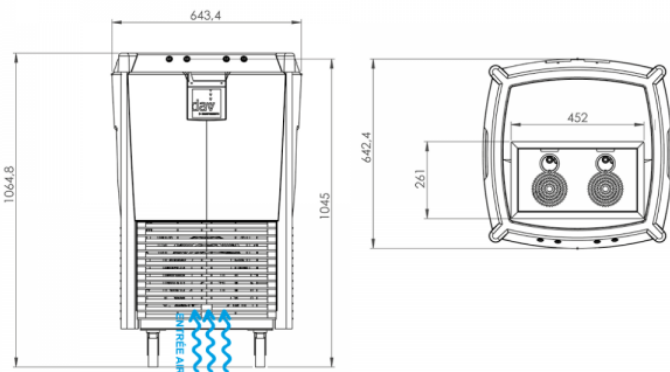
Very robust: all-resin cabinet
Transportable on wheels
Equipped with 2 integrated carrying handles

Equipped with Beer-Up system:
Easy: Automatic or manual filling from below the cup
Quick and easy service accessible to the uninitiated
Economic: Faster and more profitable
Ecological: Washable and reusable glasses (about 500 uses)

The Nomad Dual Beer-Up Evaporator is easy to handle thanks to its reinforced wheels. Combined with the innovative Beer-up system, the Nomad Dual Beer-Up evaporator allows you to serve differently, without constraint.

No need to know how to draw beer: simply place the glass in the opening and the filler fills it up by itself, to the nearest centilitre. It thus ensures a gain in speed and therefore a much higher yield. A classic service is also possible thanks to a removable spout, recommended for the beginning and end of the barrel. The Nomad Dual Beer-Up Evaporator is designed for intensive use at large events. Equipped with a volumetric counter, it will allow you to count the actual litering of your event. The Nomade double evaporator Beer Up will provide a flow rate on 2 nozzles of 295 l/h (ΔT 15)

It is supplied with 2 cup grids: 1 grid of 2 x 25 cl and 2 x 50 cl cups and 100 x 25 cl cups. The cups are washable in dishwashers and glass washers.



Technical Specifications

NOMBRE DE TIRAGE MAX.	2T
DEBIT HORAIRE (ΔT 15) L/H	295
PUISSANCE COMPRESSEUR (CV)	3/4
POIDS (KG)	70
CAPACITE DE LA CUVE (L)	90
POIDS DU BANC DE GLACE (KG)	40
DIMENSIONS (MM)	L.645 x d.643 x h.1065
THERMOSTAT (TEMPÉRATURE DE LA RÉSERVE FROID)	mechanical
LONGUEUR MAX SERPENTINS (M)	2×30
FLUIDE FRIGORIGENE	R134A
EVAPORATEUR	copper
MATIERE CUVE	Polyethylene
MATIERE MOUSSE ISOLATION	Polyurethane
PRISE DE TERRE	Mandatory
PUISSANCE MAX	918

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