



Froster Series for Bottled Beer and Mugs



Features

In hot markets, consumers constantly request to be served "The coldest beer available". The FROSTER units satisfy this consumer preference first by sight, then by touch, and finally by taste.

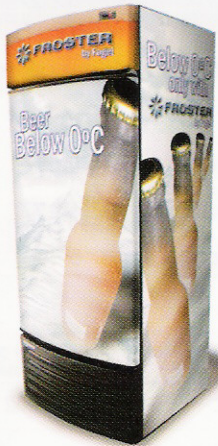
The FROSTERS have a new and revolutionary deep cooling system for bottled beer, which cools in such a way that a layer of frost appears over the bottles when they are removed from the refrigerator. Your products can be cooled at a temperature of 21 °F, without freezing the beer. At this temperature, your customers will inherently perceive "refreshment" as another of your product's main attributes.

The FROSTER units are appropriate for restaurants, bars, or for any event or venue with a high turnover of on-premise beer consumption.

As an added benefit, these units can rapidly freeze the mugs as well.

*Presenting a revolution
in the cooling of bottled beer*

FROSTER-280



Capacity

- 17 Cubic ft.
- 481 Liters
- 280 Bottles (12 Oz.)

- 3 Shelves as standard*

External Dimensions

	(cm.)	(Inches)
Height	188.00	74"
Width	76.20	30"
Depth	71.43	28 1/8"

* Additional shelves are optional.

Door Type	Compressor HP.	Amps	Temperature Range (°F)	Refrigerant Gas	Units per 40' container	Units per 45' container
Swing	1/3	5.9	21 / 32	R-134a	48	54

FEATURES

With one curved door with built-in handle, electronic thermostat with digital thermometer, curved ABS plastic motorcover, and single-piece thermoformed illuminated header.

