

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-B-95-US



Capacity

- 31 Cubic ft.

- 878 Liters

- 720 bottles (12 Oz.)

External Dimensions

	(cm.)	(Inches)	
Height	90.17	35 1/2"	
Width	243.20	95 3/4"	
Denth	67.90	26 3/4"	

Door Type	Compressor HP.	Amps	Temperature Range (°F)	Refrigerant Gas	Units per 40' container	Units per 45' container
Sliding	3/4	12.6	21 / 32	R-134a	24	30

FEATURES

Counter tops and lids reinforced with steel rails built inside the polyurethane.

Easy-access sliding doors.

Cabinet frame made of extruded aluminum with thick profile

Exterior cabinet made of galvanized pre-painted steel, with baked polyester paint.

Forced-air evaporator for faster "pull-down".

Heavy Duty Condensing unit for R-134a, located in front for easy-access maintenance.

Forced-Air Condenser made of Copper and Aluminum, resistant to rust and saline environments.

Easy-access drainage recipient.

Robust body with 2 1/4" thick walls injected with CFC free polyurethane.