

# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## RONDO® FL

The flat no-frost system tailored to your requirements



Almost any geometric  
shape is possible!



### Design Notes

In principle, almost any geometric shape is possible for the "RONDO" air chiller. With the exception of basic circular forms, you could have two straight sections standing at a certain angle to each other.

Please keep the following points in mind when deciding on the dimensions:

1. The pan width should be at least 700 mm.
2. The pan length on the customer side should be no more than twice as large as the pan length on the staff side.
3. The inner radius on the operator side should be at least 700 mm.

**Art.-No.**  
2540

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm.  
To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
Temperatures: 6°C to 12°C at 25°C/60% relative humidity.  
Commercial product for the installation in stationary food and service counter.

### Design

The basic design corresponds to the outline that you submit to us. Interior pan made entirely of stainless steel, material 1.4301, with flush threaded drain fitting 1 1/4". CFC-free insulation with external vapour barrier made of aluminium foil. The merchandise shelf is made of stainless steel, with ground surface. The merchandise shelf is divided into several parts according to pan size. To clean the pan interior, the merchandise shelf can be removed and the evaporator folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. The mounting lip makes installation easy.

For external cooling unit

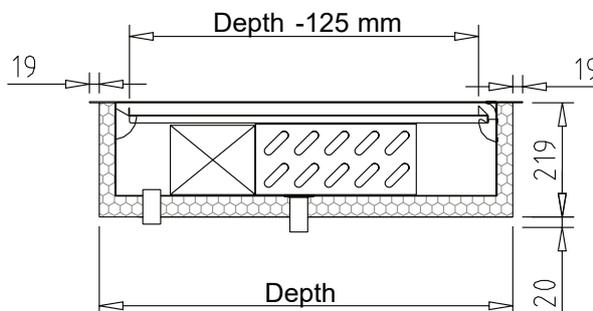
Delivery includes:

- Expansion valve for R134a/R513A

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.



Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.



### Easy Cleaning of the Pan Bottom!

After removal of the merchandise shelves, the evaporators can simply be folded upwards. They are self-locking in the top position. The smooth stainless steel pan bottom can then be cleaned easily.

## RONDO® – BLACK

For cooling units, which can be installed under granite surfaces, the merchandise displays and the air baffles can be coated in black as an alternative.

The goods are highlighted by the black surface to increase sales and profits.

**Other colours available on request.**