

NOMADE DOUBLE EVAPORATOR - BEER UP - DAV EQUIPMENTS

2 Drafts

D11232TBU

MADE IN FRANCE



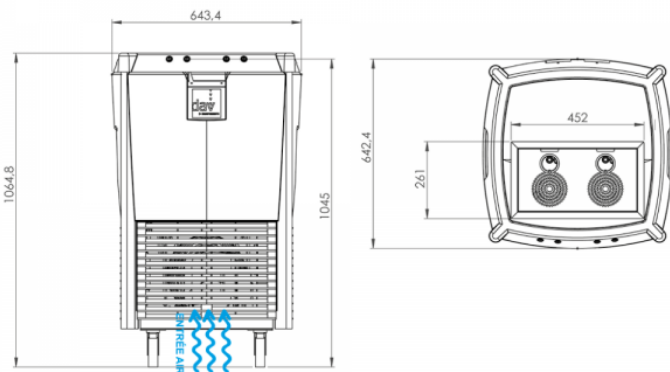
Very robust: all-resin cabinet
Transportable on wheels
Equipped with 2 integrated carrying handles

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

NUMBER OF MAX. DRAFTS	2T
HOURLY FLOW (ΔT 15) L/H	295
COMPRESSOR POWER (HP)	3/4
WEIGHT (KG)	70
TANK CAPACITY (L)	90
WEIGHT OF THE ICE BANK (KG)	40
MEASUREMENT DIMENSIONS (MM)	L.645 x d.643 x h.1065
THERMOSTAT (TEMPÉRATURE DE LA RÉSERVE FROID)	mechanical
MAX LENGTH OF SERPENTINES (M)	2x30
REFRIGERANT FLUID	R134A
EVAPORATOR	copper
BOWL MATERIAL	Polyethylene
FOAM MATERIAL INSULATION	Polyurethane
GROUNDING OUTLET	Mandatory
MAX POWER	918

To discover more about this product, scan this QR code.

