







## **Product Description**

The Platinum range from Italian manufacturer GEMM brings premium design and build quality combined with ultra-reliability and class-leading super low energy consumption. This is a no compromise range resulting in the best commercial refrigeration available, suitable for the busiest of kitchens. The units are constructed with high performance, low running costs and reliability in mind, designed from the outset to offer class-leading performance. The technologically advanced refrigeration system is designed for optimum food preservation and efficient cooling throughout the whole cabinet, meaning that food is kept in prime condition for longer. The Platinum range is designed to work in the busiest of commercial kitchens and will work in ambient temperatures of up to 42°C (at 40% RH).

## Features and Benefits

- · Class leading energy efficiency
- Fully automatic
- Fan assisted cooling
- Adjustable shelves
- · Heavy duty rubberised castors (2 lockable)
- Digital controller and temperature display
- · Self closing door
- High quality catering grade 304 stainless steel (including rear)
- Suitable for high ambient conditions up to 43°C
- Replaceable door gasket
- Splashback option

Technical Specifications									
-15/-20°C									
R290									
Electric									
Stainless Steel									
Stainless Steel									
13 Amp									
40°C at 40% RH									
5									

		Dimensions (mm)				Net Useable	kWh/	Gross Int.	No. of	Enorma	Next		
Model	Description		н	w	D	Kg	Vol.	Annum	Volume	Shelves	Energy Rating	Day	
TGB7/130	Stainless Steel	Ext.	863	1300	700	128	162ltr	1407	232ltr	1 Per Door	C	X	
TGB7/170	Stainless Steel	Ext.	863	1760	700	174	243ltr	1740	348ltr	1 Per Door	С	X	