



## DO IT SMART, BACK-LOAD IT

Load the vending machine directly from inside your shop!

Forget sudden temperature changes, reduce your workload, and keep the highest hygienic standards: the new Back-Loading system is designed to ease the operations of butcher shop professionals by allowing the product loading process directly from inside the shop into the vending machine.

This versatile system can accommodate a wide range of products, making it ideal for pharmacies, bakeries, and other retail environments looking to extend their merchandising options.

SBX-H2

# BACK LOADER MASTER 10

## TECHNICAL SPECIFICATIONS

	SBX-H2
DIMENSIONS H x W x D (mm)	1830 x 1125 x 935
WEIGHT (NET - Standard machine without options)	340 Kg
NO. OF SELECTIONS PER SHELF	10
NO. OF SHELVES	Min. 4 / Max. 6
NO. OF SELECTIONS	Max. 60
PROTOCOL	Executive / MDB
COOLING SYSTEM CONTROL	Electronic
COOLING UNIT	HC2
INTERNAL TEMPERATURE RANGE	+2°C up to +10°C
MAX. POWER CONSUMPTION	460 W
POWER SUPPLY	230 V - 50/60 Hz
CLIMATE CLASS	ST (+16°C up to +38°C)
ENERGY CLASS	D
ENERGY CONSUMPTION - kWh/annum	1666 (Cat. 3)

## OPTIONAL

- SPEEDY LIFT
- ROTARY & BELT SYSTEM
- KIT SANDWICH / BAGUETTE
- MOTORIZED LOCK DELIVERY EYELET
- SPECIAL CODED LOCK (RIELDA)
- LOCK PROTECTION
- SAFETY SLIDE COIN INSERT
- SECURITY CASH BOX SYSTEM
- WALL/FLOOR FIXING KIT
- PAYMENT SYSTEM
- KIT EVA DTS
- VARIOUS FITTING KITS
- CUSTOMIZATION
- CUSTOMIZED CABINET COLOUR
- SPECIAL LED FOR MEAT