

COSTAN®





SAMBA

PRODUCT OVERVIEW





Robust and specialized in the preservation of different Food Categories



Overview

Rendering





CLOSED





OPEN



C TO SUMMARY





SAMBA

PRODUCT OVERVIEW



SAMBA is the plug-in cabinet specialized for the preservation of Meat. Controlled special temperatures provide a great environment for Meat while high transparency and tilted shelves let the products be better displayed.

It is available in the Open 3M1 version, also for food-to-go products, providing a top level of merchandising.

Efficient, natural, easy maintainable, customizable, SAMBA is the right choice in island configuration for the Meat zone in the store or as stand-alone for fast grab-&go products.

Closed 3S $(-1^{\circ}C/+2^{\circ}C)$

Open 3M1

Maintenance free condenser

R290 natural refrigerant

Multiplexable

LED lighting, even under shelves

High efficiency fans

Electronic controller

Main Features **Customizable parts**

Internal parts:

- Roof <
- Back panel
 - Shelves
 - Base tray
- Return grid
- → Colors option

External parts:

- Bumper: → Only stainless steel option

Non-colorable items:

- Honey comb grid RAL7033

External parts:

- Frontal frame
- Basement
- → Colors option







Product Offer | Product map

	Height	Multi- plexable	Performance	Length		
				Linear 2500	Linear 1875 / EOL 1875	Plug-in / Remote
CLOSED	H 1800	✓	3S (-1°C/+2°C)	✓	√	R290
OPEN	H 1800	✓	3M1	✓	✓	R290



BACK TO SUMMARY





SAMBA

PRODUCT OFFER





www.costan.com







Epta S.p.A. participates in the ECC programme for: Refrigerated display cabinets (RDC); Check ongoing validity of certificate online: www.eurovent-certification.com