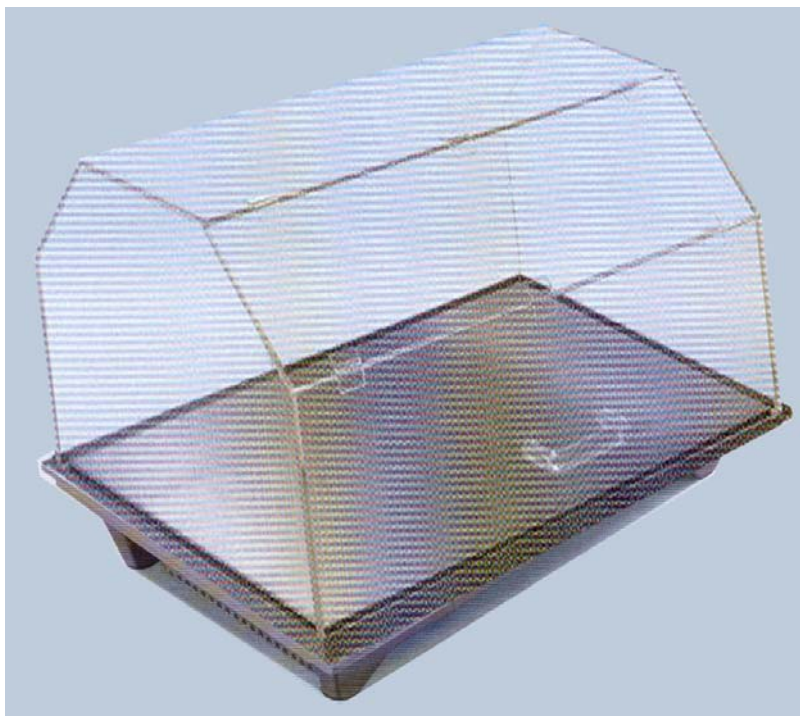




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- Small tables-trays allow to warm up or keep cooled any food products for a long period of time.
 - The tables-trays are intended to be used in restaurants, mini-bars, cafes, both indoors and outdoors. The food products are arranged on the metal surfaces of the tables. These can be all kinds of vegetables, fruit, meat and fish products, various beverages.
 - The tables-trays are indispensable for the arrangement of self-service tables! The food products are not only preserved fresh, but also look attractively when served.
 - Convenient construction, perfect design, economical energy consumption, use of modern ecologically safe cooling equipment, ease of operation will not leave indifferent the organizers of public eating places.
 - The tables-trays are ideal for use at home. They will save your time considerably, as the dishes can be arranged beforehand and kept on the table-tray at reduced temperature. By means of a timer the tables will provide, at the necessary moment, the optimal temperature of the food before use. Your guests will be struck by the refinement of serving and quality of food.
 - **Such household appliances are stylish, necessary and timely!**
 - The tables-trays consist of a metal stove arranged on top of a durable plastic housing and specially designed thermoelectric converters that are used for setting the required temperatures on the surfaces of the tables.
 - The thermal converters have been created on the basis of the latest technological achievements of Institute of Thermoelectricity of the National Academy of Sciences of Ukraine.
 - The manufacturing processes of Institute of Thermoelectricity were marked with the International Golden Award "For Technology and Quality".
 - Structurally, the tables can be quickly switched from the cooling to heating mode that is occasionally required for reaching the necessary temperature of food products.
 - The tables can be provided with transparent boxes for keeping a large quantity of fresh products.
 - The tables have a computerized design.
 - The food tables-trays utilize thermoelectric converters developed on the basis of the latest scientific and technological achievements. They have superior parameters, provide high economic efficiency, and cost considerably less compared to known analogues.
 - The tables can be supplied not only with standard AC voltage 220V, but also with DC voltage 12; 24V.
 - The tables-trays can be also built into the furniture or kitchen machines.

The appearance of a small food table-tray



Specifications

№	Parameter, measurement unit	Altec-7001	Altec-7002	Altec-7003
1.	Weight, kg	10	6	5,5
2.	Dimensions, mm (without plastic box)	570 × 360 × 80		
3.	Cooling at 21°C of ambient temperature, °C	-3	0	+4
4.	Heating, °C	+100	+85	+70
5.	Power, V	~ 220/110 V, 50 Hz or = 12B or = 24B		

Orders and additional information: General Post Office, Box 86, Chernivtsi, 58002, Ukraine;
e-mail: ite@inst.cv.ua; fax: (380-3722)-41917; phone: (380-3722)-41917; <http://ite.inst.cv.ua>.