



**COSTAN** 

# Samba

PRODUCT OVERVIEW

  
Epta



**SAMBA** is the new Costan Plug-in cabinet specialised in the preservation of Meat. The special controlled temperatures provide an excellent environment for the Meat, the high level of transparency and the tiltable decks improve product display.



# Samba

PRODUCT OVERVIEW



# Introduction to the product

Efficient, eco-sustainable and customisable, **SAMBA** is the ideal choice also in an island configuration for the Meat department of your store. It is also available in the open version for takeaway products providing a high level of merchandising.



## Samba

PRODUCT OVERVIEW

**Suitable for the preservation of Meat and Chicken** in the closed version

**Sliding doors with transparent frame** in the closed version

**Multiplexible,** with head cabinet

**LED lights**

**High-efficiency fans**

**Natural Refrigerant Propane (R290)**

**Electronic controller**

**Performance:**

- 3S (-1°C / +2°C) for the closed version
- 3M2 for the open version

**Defrosting:**

- closed version: off-cycle
- open version: electric

**Tiltable decks**

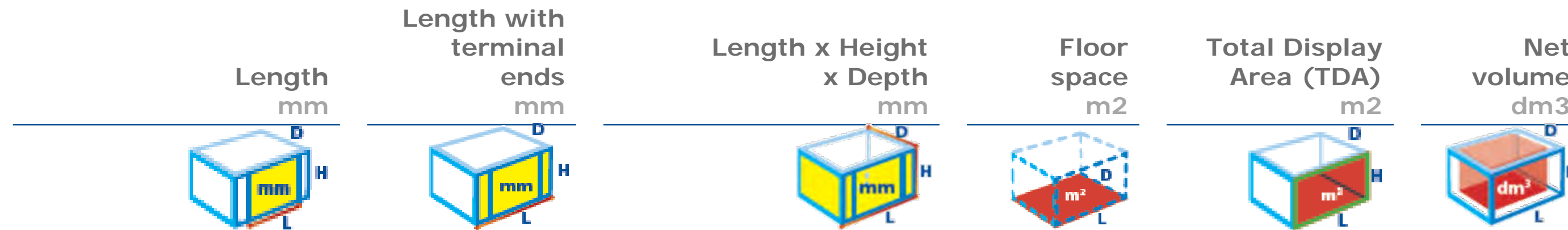


## Samba

PRODUCT OVERVIEW



	Multiplexible	Length		Natural refrigerant
		Linear 2500	Linear/Head 1875	
<b>CLOSED SAMBA</b>	●	●	●	●
<b>OPEN SAMBA</b>	●	●	●	●



**CLOSED SAMBA**

Linear 2500

2550

2550 x 1800 x 903

2.29

3

985

Linear/Head 1875

1920

1920 x 1800 x 903

1.73

2.25

749

**OPEN SAMBA**

Linear 2500

2500

2550 x 1800 x 903

2.29

3.45

985

Linear/Head 1875

1920

1920 x 1800 x 903

1.73

2.59

749



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**COSTAN** 

[www.costan.com](http://www.costan.com)



**COSTAN** 



Epta S.p.A. participates in the ECC programme for: Refrigerated display cabinets (RDC).  
Check ongoing validity of certificate online:  
[www.eurovent-certification.com](http://www.eurovent-certification.com)  
or using [www.certiflash.com](http://www.certiflash.com)