



VENTO CO₂

_Remote CO₂ Multideck

Proven Quality for CO₂ Systems

VENTO CO_2 is specifically designed for use in remote CO_2 systems and impresses with maximum display area and a wide range of variants. The VENTO product family can be optimally tailored to the needs of your sales space.



VISUAL MERCHANDISING

VENTO CO_2 comprises a fully flexible and connectable refrigerated shelf family designed for high product load. With a wide range of different door configurations (slinding glass, swing PET or glass) and various accessories, the VENTO CO_2 models are well-suited for optimal product presentation.



FLEXIBLE INSTALLATION

A quick installation is possible due to smart features such as the feet hight adjustment from the inside of the cabinet. A variety of available controllers such as Wurm, Danfoss and Carel ensure best possible integration into your system.



ENVIRONMENT AND CLIMATE

VENTO CO_2 utilizes the natural refrigerant CO_2 (R774), which is classified with a low Global Warming Potential (GWP) of 1. Consequently, it is particularly environmentally friendly.



DIVERSE PRODUCT DISPLAY

Due to its wide temperature range, this refrigerator is suitable for presenting a variety of product groups, including dairy products, fish, meat, beverages, delicatessen items, ready-made meals, fruits, and vegetables. Temperature stability is ensured through tested and automatic defrosting.



ONE-STOP-SOLUTION

AHT doesn't just supply the refrigerated shelf; we deliver the entire CO_2 system tailored to your requirements.



COMPATIBLE WITH THE ACTIVE MONITORING SYSTEM

Our Active Monitoring System (AMS) allows us to detect problems before you notice them. As an essential add-on to all AHT products, the AMS makes it much easier for you to manage and monitor the AHT cooling systems in your stores. Our products are also compatible with other systems.

INDIVIDUAL BRANDING

VENTO refrigerated cabinets can be individually adapted to the store design. A wide range of colours allows the best possible integration.

THE TEMPERATURE RANGES

H1 – Chilled vegetables & fruits +1 °C to +10 °C M2 – Dairy products -1 °C to +7 °C M1 – Dairy products, colder -1 °C to +5 °C M0 – Dairy products, special temp. -1 °C to +4 °C S1* – Meat & fish -1 °C to +2 °C

USPs

INSTALLATION OPTIONS

Thanks to the variety of models, various installation possibilities can be offered. Whether it's the classic in-line setup, a suitable corner installation, an island arrangement, or a double row – with VENTO CO₂, you have the choice.

HEAT RECOVERY

To become even more energy-efficient, the waste heat from the cooling process can be utilized for heating water, business premises, or other spaces. Thanks to AHT's extensive product portfolio, we can provide a complete solution tailored to the specific requirements of the market.



Versions



Stand-alone



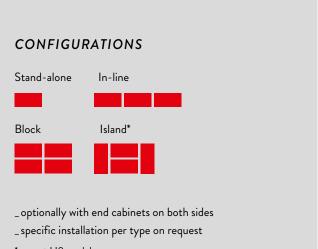
In-line



Block



Island*

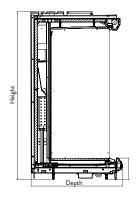


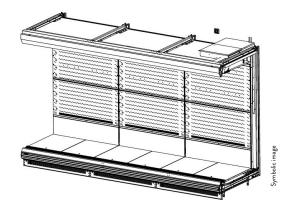
*except H8 models





VENTO CO2







DIMENSIONS

VENTO CO ₂		Width	Height	Depth	Shelf depth
LS6 GD EC	mm	1.780	2.200	951	600
LS6 GD	mm	2.500	2.200	951	600
LS6 GD	mm	3.750	2.200	951	600
HS6 GD EC	mm	1.780	2.400	951	600
HS6 GD	mm	2.500	2.400	951	600
HS6 GD	mm	3.750	2.400	951	600
L8	mm	2.500	2.200	1.262	800
L8	mm	3.750	2.200	1.262	800
L8 GD	mm	2.500	2.200	1.262	800
L8 GD	mm	3.750	2.200	1.262	800
H8	mm	2.500	2.400	1.262	800
H8	mm	3.750	2.400	1.262	800
H8 GD	mm	2.500	2.400	1.262	800
H8 GD	mm	3.750	2.400	1.262	800

GD = with glass doors only; Number of doors: EC 178/178 - 3 doors, 250 - 4 doors, 375 - 6 doors., irrespective of type Further data can be found in the data sheet of the Ecodesign Directive



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