

STAR POINT

motorised delivery grille complete with telescopic plenum for low-prevalence ducted units

- cod. GAD200021 - cod. GAD200022 - cod. GAD200023



DESCRIPTION

The “Star” delivery grille is designed to meet the functional and aesthetic needs in the installations of low-prevalence indoor units.

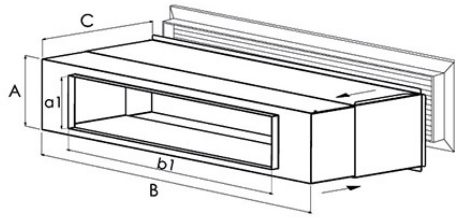
The “Star” delivery grille opens when the machine is switched on and closes when it is switched off, without having to make electrical connections between the machine and the grille itself.

Ideal for hotels, hotels, restaurants, etc.

TECHNICAL SPECIFICATIONS:

- White painted aluminium
- Automatic opening in presence of air flow, automatic closure in absence of air flow
- Equipment: plenum for connection to low hydraulic head ducted units
- Power supply 220 V
- Built-in power supply included
- Plenum telescopico in lamiera elettrozincata sp. 0,8 mm rivestito esternamente e internamente con isolante alluminato sp. 10 mm per collegamento a unità canalizzata a bassa prevalenza.
- Scatola ad incasso tre moduli non inclusa

DIMENSIONS



DELIVERY GRILLE DIMENSIONS

CODE	GRILLE EXTERNAL FRAME [mm]	WALL INSTALLATION HOLE [mm]
GAD200021	732 x 182	700 x 150
GAD200022	932 x 182	900 x 150
GAD200023	932 x 232	900 x 200

ARTICOLI

CODICE	DESCRIPTION
GAD200021	PLÉNUM FOR LOW HYDRAULIC HEAD DUCTED UNITS - 700x150
GAD200022	PLÉNUM FOR LOW HYDRAULIC HEAD DUCTED UNITS - 900x150
GAD200023	PLÉNUM FOR LOW HYDRAULIC HEAD DUCTED UNITS - 900x200

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