![Electrolux Professional logo]

Drop-In
Drop-in refrigerated quartz surface - 4GN

ITEM #

MODEL #

NAME #

SIS #

AIA #

341085 (D21C4) Drop-in refrigerated quartz surface (4 GN container capacity)

Short Form Specification

Item No.

Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations. Designed to serve the food on plates. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards. Automatic defrosting guarantees evaporators clearance and efficient cooling. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. It comes with stylish white coloured quartz top and stainless steel frame that makes it ideal to serve cold dishes in an elegant way. Equipped with a drain hole to easily discharge top condensation. AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations. High-density expanded polyurethane foam with cyclopenthane guarantees excellent well insulation to reduce energy dispersion. R290 refrigerant gas (GWP=3) to reduce environmental impact and increase cooling efficiency.
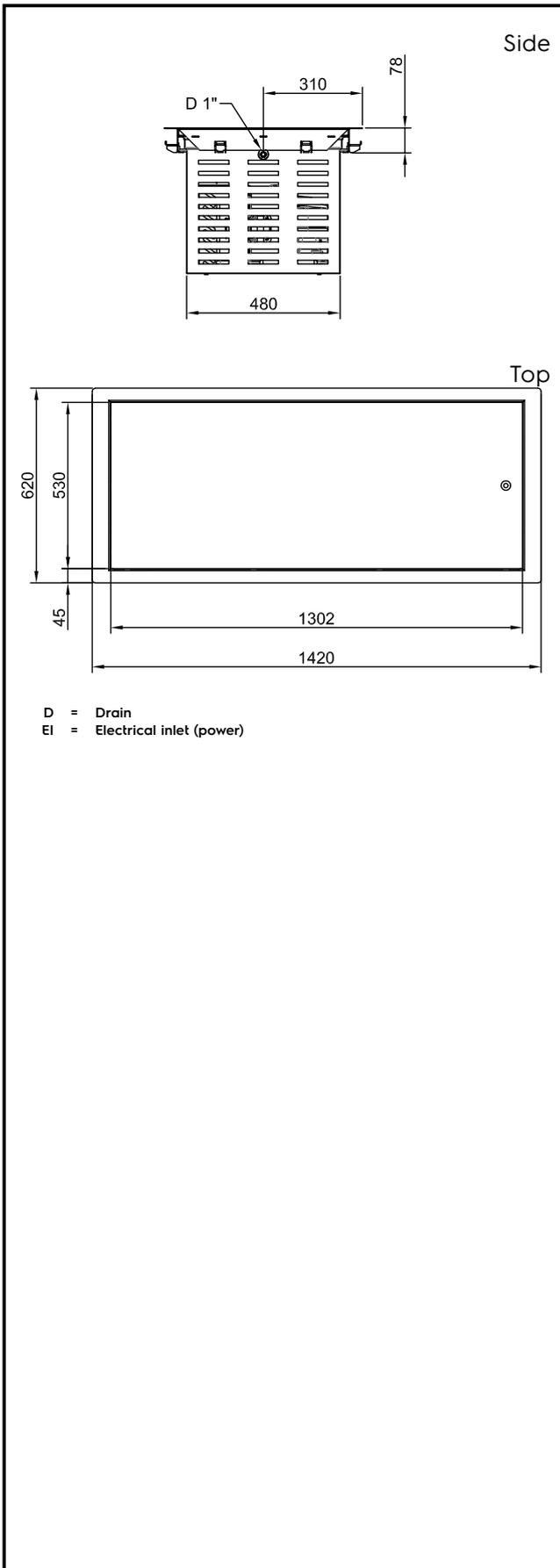
APPROVAL:

Main Features

- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CB and CE certifed by a third party notified body.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Available drop-in dimensions: 1, 2, 3, 4, 5, 6 GN.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- Remote version is available.
- Designed to serve the food on plates .
- Equipped with a drain hole to easily discharge top condensation.
- It comes with stylish white coloured quartz top and stainless steel framed that makes it ideal to serve cold dishes in an elegant way.

Construction

- Electronic control with temperature display.
- High-density expanded polyurethane foam with cyclopenthane guarantees excellent well insulation to reduce energy dispersion.
- IPx2 water protection.
- The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled.
- AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations.
- White quartz surface (other quartz colors are available on request).

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Side

310
78
D 1"
480

Top

620
530
45
1302
1420

D = Drain
EI = Electrical inlet (power)

Electric

Supply voltage:
341085 (D21C4) — 220-240 V/1N ph/50 Hz
**Electrical power max.:** — 0.6 kW

Water:

Water drain outlet size: — 1"
Drain line size: — 1"
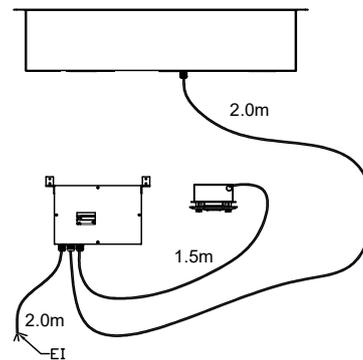
Key Information:

External dimensions, Width:	1420 mm
External dimensions, Height:	380 mm
External dimensions, Depth:	620 mm
Net weight:	49.5 kg
Shipping weight:	68.7 kg
Shipping height:	500 mm
Shipping width:	1460 mm
Shipping depth:	660 mm
Shipping volume:	0.48 m³
Set temperature:	-15 / -5 °C
Noise level:	59 dBA
Top temperature:	-15 / -5 °C

Refrigeration Data

Refrigerant type: — R290

CE

DNV·GL
ISO 9001+ISO 14001
OHSAS 18001

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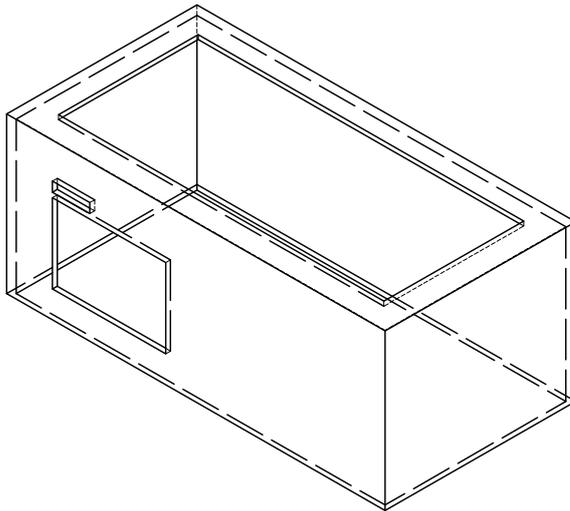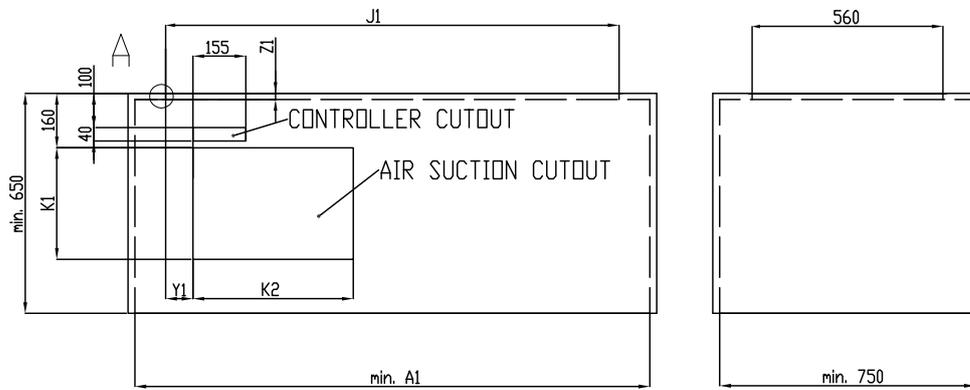
	J1	A1	K1	K2	Y1	Z1
1 GN	355	535		380		
2 GN	680	855				
3 GN	1010	1190	330	470	80	20
4 GN	1330	1510				
5 GN	1660	1835				
6 GN	1985	2165				

CONTROLLER CUTOUT

AIR SUCTION CUTOUT

Detail A
Scale 1:4

FUNCTION TOP

Equipment raised with respect to the top

FUNCTION TOP

Equipment flush with the top

2.0m

1.5m

2.0m

EI

5. IDS COLD SURFACE

2020.11.12