

Drop-In Drop-in refrigerated stainless steel surface (5 GN container capacity)

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



341058 (DI4C5)

Drop-in refrigerated
stainless steel surface (5 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 well 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. Equipped with a drain hole to easily discharge top condensation. Wells in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole. High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion. R290 refrigerant gas (GWP=3) to reduce environmental impact and increase cooling efficiency. Pressed Stainless steel top 30mm deep with rounded edges and drain hole for easier cleaning.

Main Features

- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CB and CE certified 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.
- Surface mat is available as an accessory.

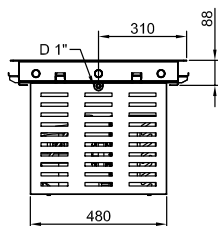
Construction

- Well bottom is inclined to facilitate water drainage.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.
- Electronic control with temperature display.
- High-density expanded polyurethane foam with cyclopentane 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.
- Pressed Stainless steel top 30mm deep with rounded edges and drain hole for easier cleaning.

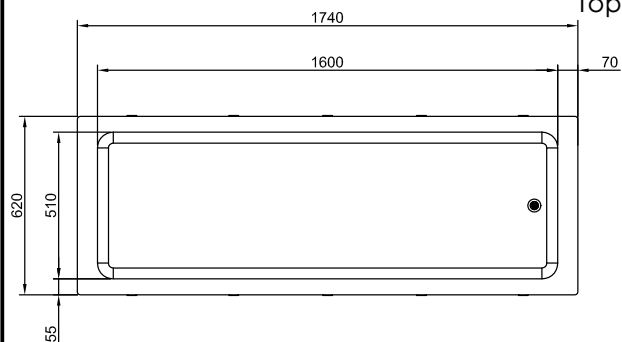
APPROVAL: _____

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Side



Top



D = Drain
EI = Electrical inlet (power)

Electric

Supply voltage:

341058 (D14C5)

220-240 V/1N ph/50 Hz

Electrical power max.:

0.6 kW

Water:

Water drain outlet size:

1"

Key Information:

External dimensions, Width: 1770 mm

External dimensions, Height: 390 mm

External dimensions, Depth: 620 mm

Net weight: 50.5 kg

Shipping weight: 72.9 kg

Shipping height: 510 mm

Shipping width: 1810 mm

Shipping depth: 660 mm

Shipping volume: 0.61 m³

Set temperature: -15 / -10 °C

Noise level: 59 dBA

Top temperature: -15 / -10 °C

Refrigeration Data

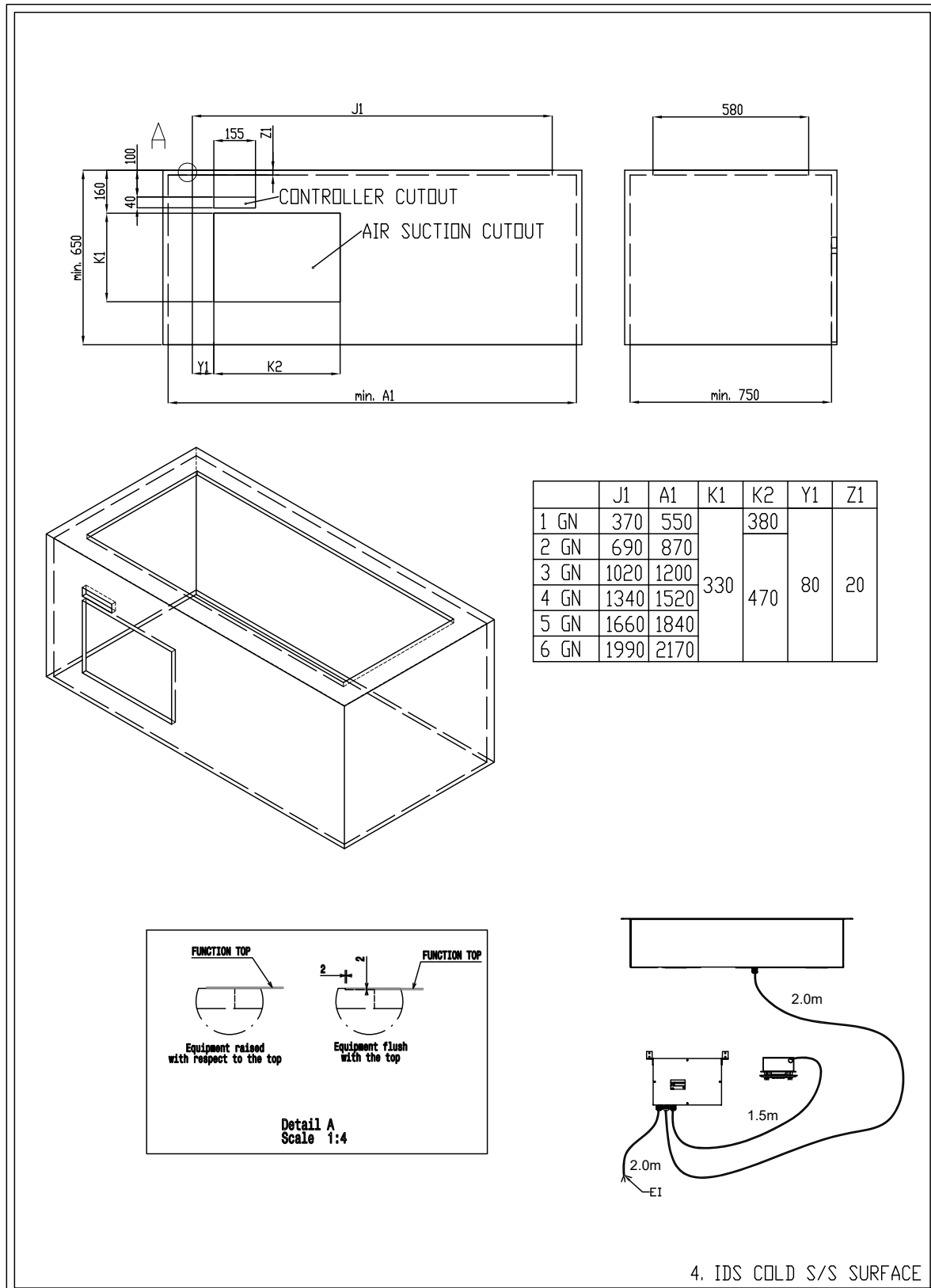
Refrigerant type:

R290



Electrolux
PROFESSIONAL

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2020.11.12

