

Digital Undercounter Freezer Counter - 3 Door (R290) with wheels and UK plug

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


710455 (EJ3KBAAAXG)

 3-door Freezer
Counter, -22-15°C (R290),
with wheels - UK

Short Form Specification

Item No.

Internal and external doors, front and side panels in 304 AISI stainless steel. N.3 doors. With top. Built-in refrigeration unit. Ventilated. Refrigerant R290. High-density expanded polyurethane foam, 90 mm in thickness, with cyclopentane injection. Digital control panel. Completely automatic defrosting and automatic evaporation of defrost water obtained by hot gas. Temperature range: -15/-22°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height. Delivered with wheels and with UK plug.

Main Features

- Adjustable temperature range from -15 °C to -22 °C to suit meat, fish and dairy storage requirements.
- Anti-tilt runners accept GN 1/1 containers.
- Digital control panel.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Tropicalized unit (43°C ambient temperature).
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Hot gas automatic evaporation of defrost water.
- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m*K) and lowest environmental impact (GWP=3).
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Frontal and easy access to all components in the cooling unit.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- Certified safety CE requirements.
- Small footprint to fit even in limited environments.
- Adjustable temperature range from -15 °C to -20 °C to suit meat, fish and dairy storage requirements.
- Freezer compartment designed to accept GN1/1 containers.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel with temperature display.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).

Construction

APPROVAL: _____

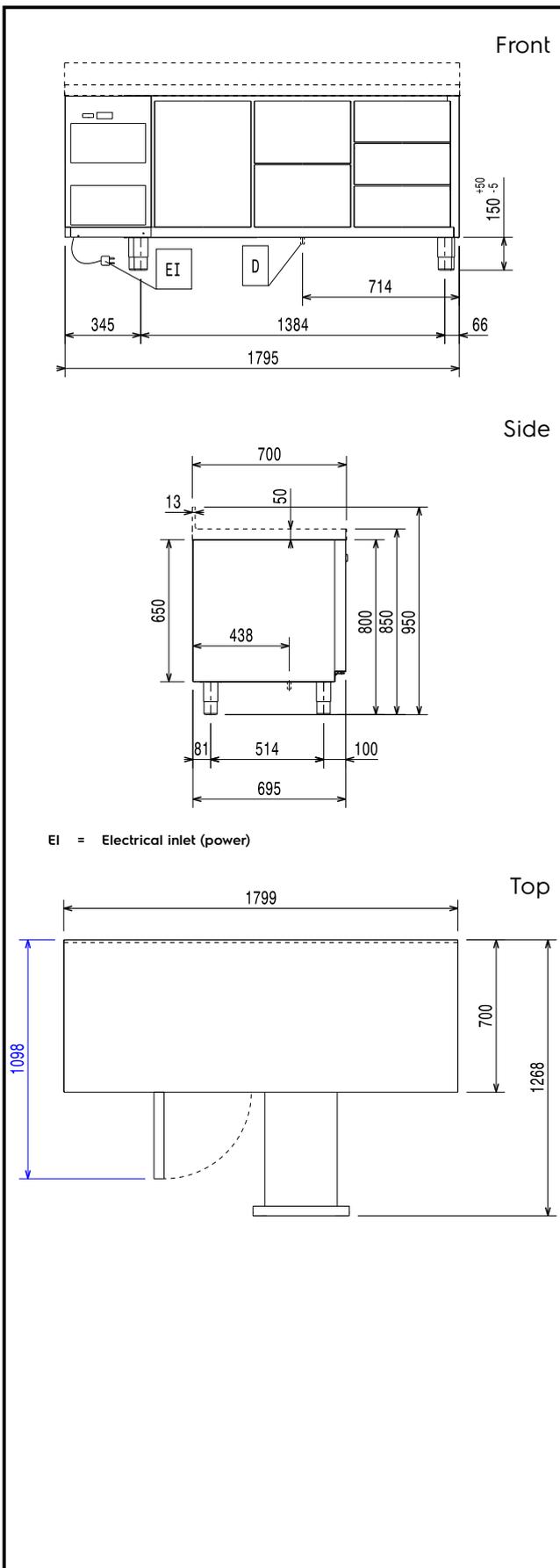
- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Internal and external doors, front, back and side panels in AISI 304 Stainless steel.
- Pre-arranged for drain-pipe.
- Built-in refrigeration unit.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Extractable cooling unit to facilitate maintenance.
- IP21 protection index.
- External back panel in galvanized steel.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Rounded internal corners for ease of cleaning.
- Access to all components from the front.
- Built-in compressor to suit operating conditions.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Constructed in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.

Included Accessories

- 3 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109

Optional Accessories

- Kit integrated HACCP for digital refrigerators (IR33) PNC 880252
- 1/1GN grey rilsan grid for refrigerated counters PNC 881107
- 2 side runners for 1/1 GN ecostore refrigerated counters PNC 881108
- Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109
- 1/1 GN plastic container, H=65 mm PNC 881110
- 1/1 GN plastic container, H=100 mm PNC 881111
- 2x½ drawer kit for refrigerated counters - h650mm PNC 881176
- Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters PNC 881191
- Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters PNC 881193
- Lock for refrigerated counters with three compartments - h650mm PNC 881246



Electric

Supply voltage:	710455 (EJ3KBAAAXG)	220-240 V/1 ph/50 Hz
Electrical power max.:		0.49 kW

Key Information:

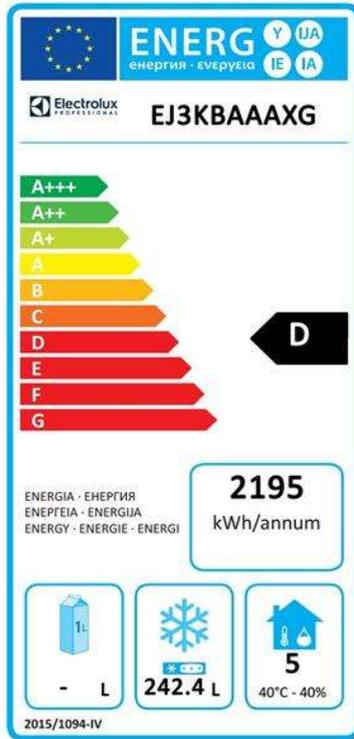
Gross capacity:	440 lt
Net Volume:	242.399993896484 lt
N° of doors:	
External dimensions, Width:	1799 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	560 mm
Internal Dimensions (height):	550 mm
Internal Dimensions (width):	1252 mm
Net weight:	128 kg
Shipping volume:	1.43 m ³
Depth with doors open:	1310 mm

Refrigeration Data

Control type:	Digital
Compressor power:	3/4 hp
Refrigerant type:	R290
GWP Index:	3
Refrigeration power:	569 W
Refrigerant weight:	140 g
Min/Max internal humidity:	
Operating temperature min.:	-15 °C
Operating temperature max.:	-22 °C
Operating mode:	Ventilated

Product Information (EU Regulation 2015/1094)

Energy Class:	D
Yearly and daily energy consumption:	2195kWh/year - 6kWh/24h
Climate class:	Heavy Duty (5)
Energy Efficiency Index (EEI):	57,83



EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU. These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.