

Crio Line HP Refrigerated Saladette- 440lt, 3-Door

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



712059 (AH3HSAAA)

3-door refrigerated counter, saladette with cut-out for containers, 440L, -2+10°C, (R290), AISI 304

Short Form Specification

Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. Worktop thickness 50mm, fitted with cut-out for n. 6 GN 1/3 containers (not included) and stainless steel lid. N. 3 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

Main Features

- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Airflow system: forced air circulation system for rapid cooling and even temperature distribution within the cell.
- Tropicalized unit (43°C ambient temperature).
- Omm 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.
- Fully removable cooling unit to facilitate maintenance.
- Frontal and easy access to all components in the cooling unit.
- 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.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Cut-out worktop suitable for 6 GN 1/3 trays.
- Stainless steel lid for non-operating periods.
- No cross-contamination between upper and lower part (nothing will fall in the lower compartment).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.

APPROVAL:



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Construction

- 3 compartments with 3 doors.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- . If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Anti-drip profile on stainless steel worktop edge.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air
- 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.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- · Built-in refrigeration unit.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Large front working top (400 mm depth).
- IP21 protection index.

Sustainability

- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- IQ Defrost fully automatic defrost starts only when ice is actually building-up in the evaporator and adapts the defrosting duration to guarantee perfect ice removal while optimizing energy efficiency
- 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).
- · Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.

Included Accessories

• 3 of Kit 1/1GN gray rilsan grid and 2 side PNC 881109 runners for refrigerated counters

Optional Accessories

•	1/1GN gray rilsan grid for refrigerated counters	PNC 881107	
•	2 side runners for 1/1GN refrigerated counters	PNC 881108	
•	Kit 1/1GN gray rilsan grid and 2 side runners for refrigerated counters	PNC 881109	
•	1/1GN plastic container, h65mm	PNC 881110	
•	1/1GN plastic container, h100mm	PNC 881111	
•	1/1GN plastic container, h150mm	PNC 881112	
•	Lock for refrigerator/freezer counters with 3 compartments - h700mm	PNC 881243	





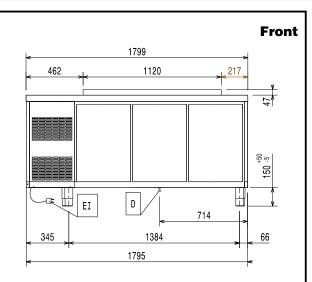


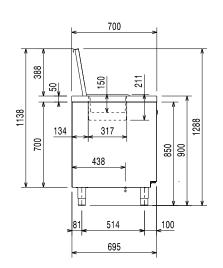




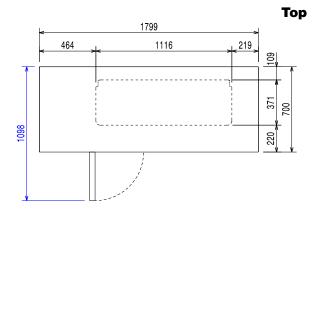


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Electrical inlet (power)



Electric

Supply voltage:

712059 (AH3HSAAA) 220-240 V/1 ph/50 Hz

Electrical power max.: 0.25 kW

Defrost Power:

Side

Plug type: CE-SCHUKO

Key Information:

Gross capacity: 440 It Net Volume: 227 It 1 Left+2 Right Door hinges: External dimensions, Width: 1799 mm External dimensions, Depth: 700 mm 900 mm **External dimensions, Height:** 1252 mm Internal Dimensions, Width: Internal Dimensions, Depth: 560 mm Internal Dimensions, Height: 550 mm Net weight: 130 kg Shipping volume: 1.5 m³ Depth with doors open: 1110 mm Height adjustment: -5/50 mm

Refrigeration Data

Control type: Digital Compressor power: 1/4 hp Refrigeration power at

evaporation temperature: -10 °C 40/85 Min/Max internal humidity: -2 °C Operating temperature min.: 10 °C Operating temperature max.: Operating mode: Ventilated

Sustainability

Current consumption: 1.8 Amps R290 Refrigerant type: **GWP Index:** Refrigeration power: 320 W Refrigerant weight: 70 g









