

## Pizza counters 3 Door Refrigerant Counter with Show Case

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



729604 (ARCSH3D)

3-door refrigerated counter with showcase, glass protection

### Short Form Specification

Item No. \_\_\_\_\_

Refrigerated counter with front and side panels, doors and drawers in 304 AISI stainless steel. Fitted with a granite worktop. Refrigerated section with 3 doors. Built-in refrigeration unit. Ventilated/Static. 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: -2+10°C. Suitable to operate in ambient temperatures up to +43°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height.

Show case in 304 AISI stainless steel with protective glass panels, sides and upper support shelf. It is designed for use with 1/4GN and 1/2GN containers (not included). Built-in refrigeration unit. Refrigerant R134a. Thermostatic temperature control. Temperature range: 0+10°C. IP20 protection.

### Main Features

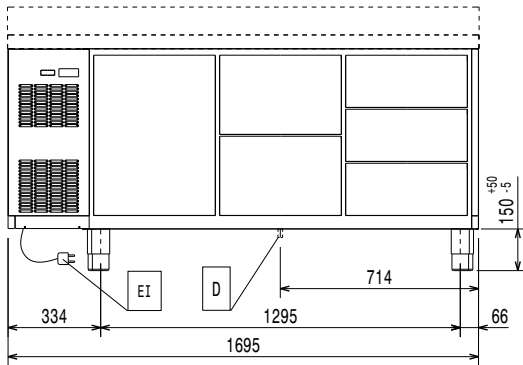
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- Tropicalized unit (43°C ambient temperature).
- Refrigerated compartments can accommodate GN 1/1 grids or trays.
- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- 1/2 or 1/3 drawers kits can be fitted on site as an alternative to the doors.
- Showcase suitable to accommodate ¼ and ½ GN trays available as accessories.
- Granite worktop for easy and fast dough spreading. 165mm high upstand to prevent foodstuff from accidentally falling from the sides and back during the preparation phase.
- Showcase and counter equipped with temperature setting, probe monitoring, HACCP alarms, service alarms and parameters customization as standard; remote HACCP monitoring available through an accessory kit.

### Construction

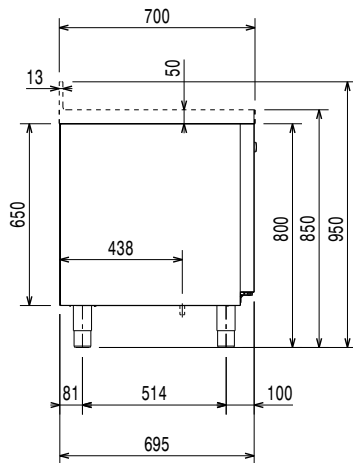
- CFC and HCFC free (highly ecological refrigerant type: R290).
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Mounted on 150 mm adjustable feet.
- Showcase with HCFC and CFC free refrigerant gas (R134a) and insulation.
- Showcase constructed in A304 stainless steel with rounded corners and tempered glass sides, backpanel and upper shelf.
- Showcase provided with power supply cable exit on left or back sides to suit all type of installations.
- Showcase with built-in, independent cooling unit with hidden evaporator designed to keep the food on covered trays between 0 °C and +10 °C at 43°C ambient temperature.
- Rounded internal corners. Drain and magnetic gaskets are removable without the use of tools and the condenser filter can be accessed quickly for ease of cleaning.
- Counter to feature built-in cooling unit with ventilated cavity and hidden evaporator foamed in the backside designed to work at +10°C even at 43°C ambient temperature.
- Counter constructed in A304 stainless steel with aluminum internal backpanel for low energy consumption, fast temperature recovery and optimal temperature uniformity.

APPROVAL: \_\_\_\_\_

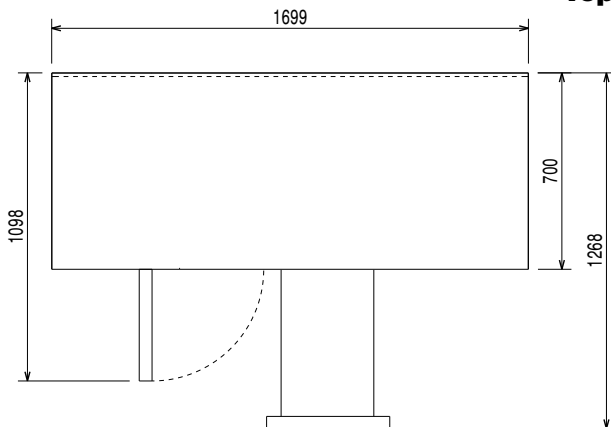
**Front**



**Side**



**Top**



### Key Information:

<b>Gross capacity:</b>	
729604 (ARCSH3D)	420 lt
<b>Net Volume:</b>	
729604 (ARCSH3D)	245 lt
<b>Door hinges:</b>	
<b>External dimensions, Width:</b>	1780 mm
<b>External dimensions, Height:</b>	1501 mm
<b>External dimensions, Depth:</b>	700 mm
<b>External dimensions, Depth with Doors Open:</b>	1110 mm
<b>Net weight:</b>	290 kg
<b>Noise level:</b>	
<b>Worktop type:</b>	Marble
<b>Built-in Compressor and Refrigeration Unit</b>	

### Refrigeration Data

<b>Control type:</b>	Digital
<b>Refrigerant type:</b>	R290
<b>Refrigeration power:</b>	0 W
<b>Refrigeration power at evaporation temperature:</b>	-10 °C
<b>Refrigerant weight:</b>	65 g
<b>Operating temperature min.:</b>	0 °C
<b>Operating temperature max.:</b>	10 °C
<b>Operating mode:</b>	Ventilated/Static
<b>N° defrost in 24 hrs:</b>	every 6 hrs