

## CRIO Line CP 4 Door Refrigerated Counter, 560lt (-2/+10) - Upstand (R290)

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

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

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

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

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



721162 (AA4RBAAAA)

4-door refrigerated counter, -2/+10°C, full AISI 304 (R290), with splashback

### Short Form Specification

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

AISI 304 stainless steel panels, AISI 304 bottom panel, AISI 304 back panel. Worktop thickness 50mm, fitted with integrated rear splashback h=100mm. N. 4 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.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Raised rear upstand permits unit to be connected up against the wall for better hygiene.
- Equipped with Airflow system: forced air circulation system for rapid cooling and even temperature distribution within the cell.
- 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.
- 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.
- 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°).
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Digital white-digit display with internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Easy serviceability thanks to the intuitive control panel with access via app.
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Tropicalized unit.

### Construction

- Built-in compressor to suit operating conditions.
- Constructed from AISI 304 Stainless steel throughout to meet the highest hygiene standards.
- Rounded internal corners for ease of cleaning.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Access to all components from the front.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Pre-arranged for drain-pipe.
- Extractable cooling unit to facilitate maintenance.

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

- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- Built-in refrigeration unit.
- Anti-drip profile on stainless steel worktop edge.
- 4 compartments with 4 doors.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- 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.
- IP21 protection index.

- Lock for refrigerator/freezer counters with 4 compartments - h650mm PNC 881247

### Sustainability

- 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 consumption.
- 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).
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- CFC and HCFC free (highly ecological refrigerant type: R290).
- 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.

### Included Accessories

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

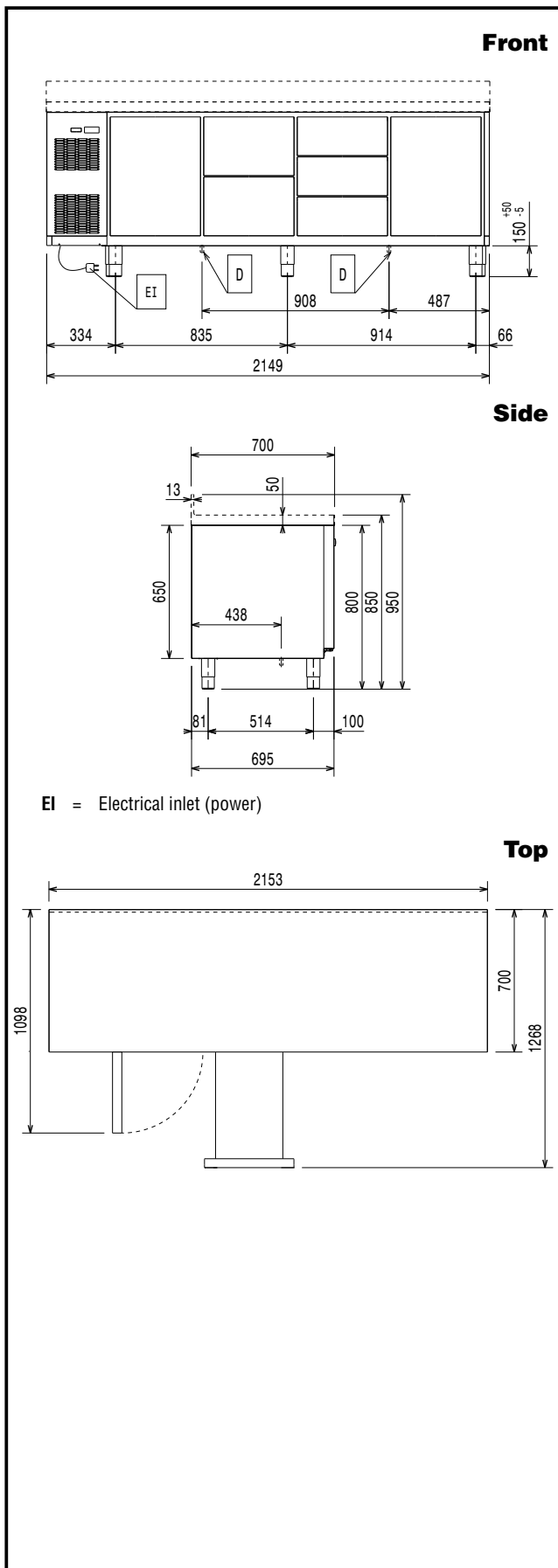
### Optional Accessories

- 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
- Worktop for refrigerated Crio Line CP and SB counters - 4 compartments PNC 881126
- Worktop and upstand for refrigerated Crio Line CP and SB counters - 4 compartments PNC 881129
- 2-drawer kit refrigerated counters PNC 881179
- 3x1/3-drawer kit for refrigerated counters PNC 881186
- 1/3 and 2/3 bottle drawer kit for refrigerated counters PNC 881187
- Kit 5 wheels, h100mm (3 with brakes) for 4 compartment refrigerated counters PNC 881192
- Kit 5 wheels, h150mm (2 with brakes) for 4 compartment refrigerated counters PNC 881194



CRIO Line CP  
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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.



### Electric

Supply voltage:

721162 (AA4RBAAAA)

220-240 V/1 ph/50 Hz

Electrical power max.:

0.27 kW

### Key Information:

Net Volume:

327.2 lt

Door hinges:

1 Left+3 Right

External dimensions, Width:

2153 mm

External dimensions, Depth:

700 mm

External dimensions, Depth with  
Doors Open:

1110 mm

External dimensions, Height:

950 mm

Depth with doors open:

1110 mm

Built-in Compressor and Refrigeration Unit

### Refrigeration Data

Control type:

Digital

Compressor power:

0.25 hp

Refrigeration power at  
evaporation temperature:

0 °C

Min/Max internal humidity:

40/85

Operating temperature min.:

-2 °C

Operating temperature max.:

10 °C

Operating mode:

Ventilated

### Sustainability

Energy Class (EU Reg.  
2015/1094):

B

Yearly and daily energy  
consumption (EU Reg.  
2015/1094):

810kWh/year - 2kWh/24h

Climate class (EU Reg.  
2015/1094):

Heavy Duty (5)

Energy Efficiency Index-EEI (EU  
Reg. 2015/1094):

30,85

Refrigerant type:

R290

GWP Index:

3

Refrigeration power:

358 W

Refrigerant weight:

65 g

### 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.

SI 2020 No. 1528.

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