

## CRIO Line CP 9x1/3 Drawer Refrigerated Counter, 420lt - No Top - Remote

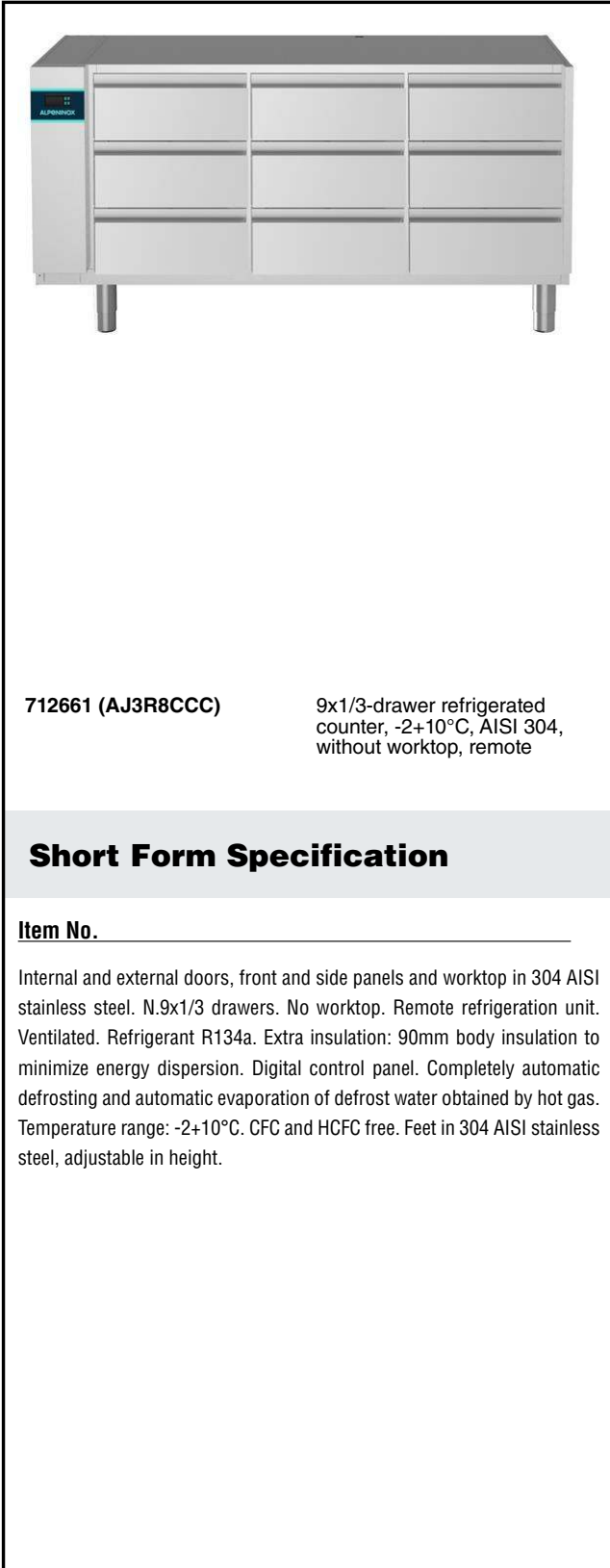
ITEM # \_\_\_\_\_

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

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

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

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



712661 (AJ3R8CCC)

9x1/3-drawer refrigerated counter, -2+10°C, AISI 304, without worktop, remote

### Short Form Specification

#### Item No.

Internal and external doors, front and side panels and worktop in 304 AISI stainless steel. N.9x1/3 drawers. No worktop. Remote refrigeration unit. Ventilated. Refrigerant R134a. Extra insulation: 90mm body insulation to minimize energy dispersion. Digital control panel. Completely automatic defrosting and automatic evaporation of defrost water obtained by hot gas. Temperature range: -2+10°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height.

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

### Main Features

- 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.
- 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).
- 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).
- 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.
- 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.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.

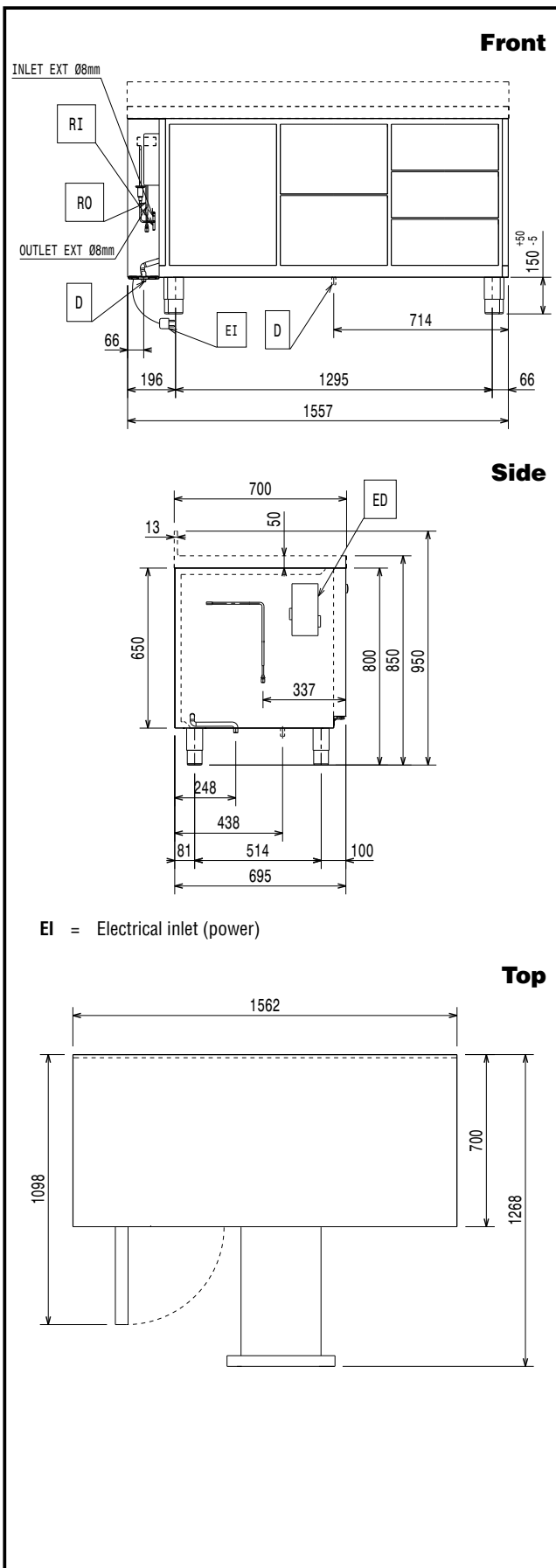
### Construction

- CFC and HCFC free (ecological refrigerant type: R134a, - gas in foam: cyclopentane).
- Extractable cooling unit to facilitate maintenance.
- IP21 protection index.
- Internal dimension of the drawers:
  - models with 2 1/2 drawers: 1st drawer (top drawer) 196x302x521 / 2nd drawer 198x302x521 (HxWxD)
  - models with 3 1/3 drawers: 1st and 2nd drawers (top and central drawer) 99x302x521 / 3rd drawers 103x302x521 (HxWxD)
  - models with 1/3+2/3 drawers: 1st drawer (top drawer) 99x302x521 / 2nd drawer 295x302x521 (HxWxD)
- 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.
- Remote refrigeration unit.
- Anti-drip profile on stainless steel worktop edge.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).

- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- 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.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.

### Optional Accessories

- Automatic defrost with waste evaporation PNC 880028
- Remote unit, -2+10°C, for 670L refrigerated cabinets and counters (R134a) PNC 880231
- 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, remote - 3 compartments PNC 881131
- Worktop and upstand for refrigerated Crio Line CP and SB counters, remote - 3 compartments PNC 881135
- 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
- Lock for refrigerated counters with three compartments - h650mm PNC 881246



### Electric

Supply voltage:	712661 (AJ3R8CCC)	220-240 V/1 ph/50/60 Hz
Electrical power max.:		0.03 kW
Defrost Power:		0.22 kW
Current consumption:		0.3 Amps
Plug type:		CE-SCHUKO

### Key Information:

Gross capacity:	
Net Volume:	116.4 lt
Door hinges:	
External dimensions, Width:	1557 mm
External dimensions, Height:	800 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	560 mm
Internal Dimensions (height):	510 mm
Internal Dimensions (width):	1252 mm
Net weight:	92 kg
Shipping volume:	1.26 m <sup>3</sup>
Depth with doors open:	1110 mm
Height adjustment:	0/0 mm

### Refrigeration Data

Control type:	Digital
GWP Index:	1300
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Refrigeration type:	R134a;R513A;R426A
Operating mode:	Ventilated
Suggested refrigeration power:	368 W
Condition at evaporation temperature:	-10 °C
Condition at condensation temperature:	55 °C
Condition at ambient temperature:	32 °C
Connection pipes (remote) - outlet:	9.5 mm
Connection pipes (remote) - inlet:	8 mm