

## CRIO Line CP 9x1/3 Drawer Refrigerated Counter, 420lt - Remote

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

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

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

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

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



712162 (AK3RRCCC)

9x1/3-drawer refrigerated counter, -2+10°C, AISI 304, 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. Remote refrigeration unit. Ventilated. Refrigerant R134a. Extra insulation: 90mm body insulation to minimize energy dispersion. Digital control panel. Automatic defrost. Temperature range: -2+10°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height.

### 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).
- 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.
- 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.
- 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.

### Construction

- 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 conveyors.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- 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.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Remote refrigeration unit.
- CFC and HCFC free (ecological refrigerant type: R134a, - gas

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

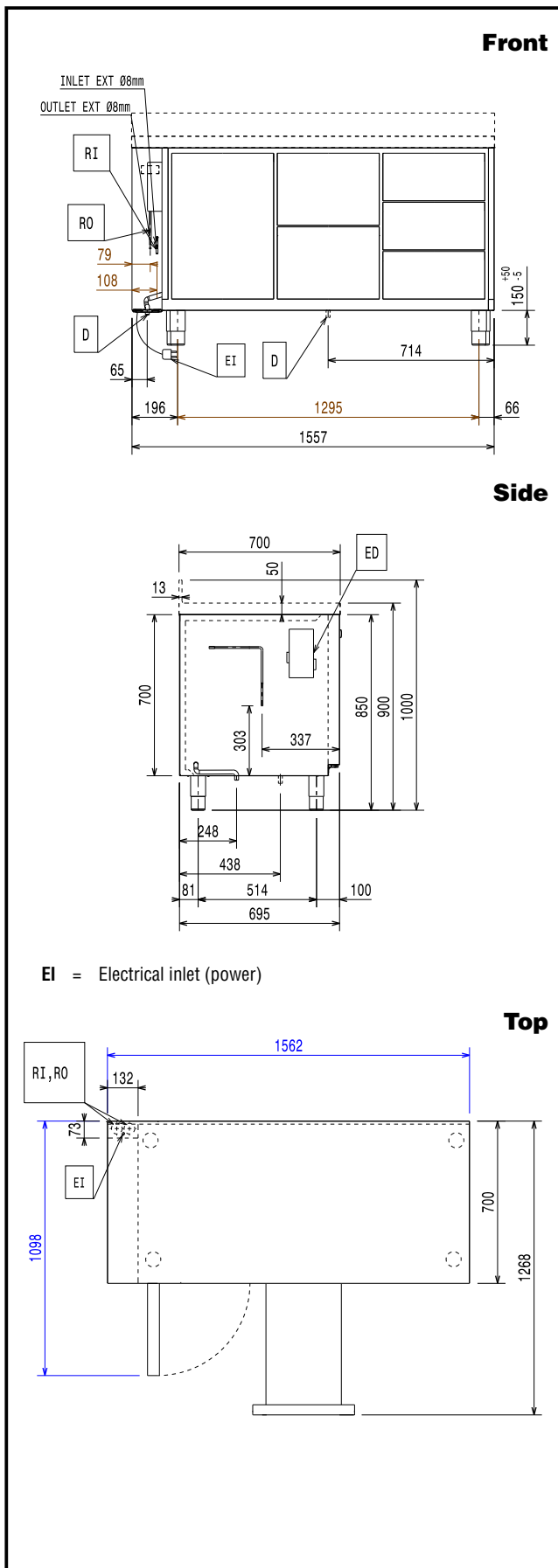
in foam: cyclopentane).

- IP21 protection index.
- Internal dimension of the drawers:
  - models with 2 1/2 drawers: 1st drawer (top drawer) 203x302x521 / 2nd drawer 223x302x521 (HxWxD)
  - models with 3 1/3 drawers: 1st drawer (top drawer) 98x302x521 / 2nd and 3rd drawers 118x302x521 (HxWxD)
  - models with 1/3+2/3 drawers: 1st drawer (top drawer) 98x302x521 / 2nd drawer 333x302x521 (HxWxD)

### Optional Accessories

- Automatic defrost with waste evaporation PNC 880028
- Remote unit, -2+10°C, for 670L refrigerated cabinets and counters (R134a) PNC 880231
- 2x1/2-drawer kit refrigerated counter PNC 881079
- 3x1/3-drawer kit refrigerated counter PNC 881080
- 1/3 and 2/3 bottle drawer kit for refrigerated counters PNC 881081
- 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 refrigerated counters with three compartments PNC 881243





### Electric

<b>Supply voltage:</b>	712162 (AK3RRCCC)	220-240 V/1 ph/50/60 Hz
<b>Electrical power max.:</b>		0.03 kW
<b>Defrost Power:</b>		0.22 kW
<b>Current consumption:</b>		0.3 Amps
<b>Plug type:</b>		CE-SCHUKO

### Key Information:

<b>Gross capacity:</b>	440 lt
<b>Net Volume:</b>	141 lt
<b>Door hinges:</b>	
<b>External dimensions, Width:</b>	1562 mm
<b>External dimensions, Height:</b>	900 mm
<b>External dimensions, Depth:</b>	700 mm
<b>Internal Dimensions (depth):</b>	560 mm
<b>Internal Dimensions (height):</b>	550 mm
<b>Internal Dimensions (width):</b>	1252 mm
<b>Net weight:</b>	96 kg
<b>Shipping volume:</b>	1.38 m <sup>3</sup>
<b>Depth with doors open:</b>	1110 mm
<b>Height adjustment:</b>	-5/50 mm

### Refrigeration Data

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