

CRIO Line CP 1 Door & 4 Drawer Refrigerated Counter, 420lt (-2/+10) - No Top - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



712647 (AJ3R8ABB)

1-door and 4x1/2-drawer refrigerated counter, -2+10°C, AISI 304, without worktop, remote

Short Form Specification

Item No. _____

Internal and external doors, front and side panels in 304 AISI stainless steel. No worktop. N.1 door and n.4x1/2 drawers. Remote refrigeration unit. Ventilated. Refrigerant R134aa. High-density expanded polyurethane foam, 90 mm in thickness, with cyclopentane injection. Digital control panel. Evaporator in aluminium. Completely automatic defrosting and automatic evaporation of defrost water obtained by hot gas. Suitable to operate in ambient temperatures up to +43°C. Temperature range: -2+10°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height. Pre-arranged for drain pipe.
Supplied with n.1x1/1GN Rilsan grid.

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

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- 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.
- 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.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- 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

APPROVAL: _____

mm) clearance for ease of cleaning the floor.

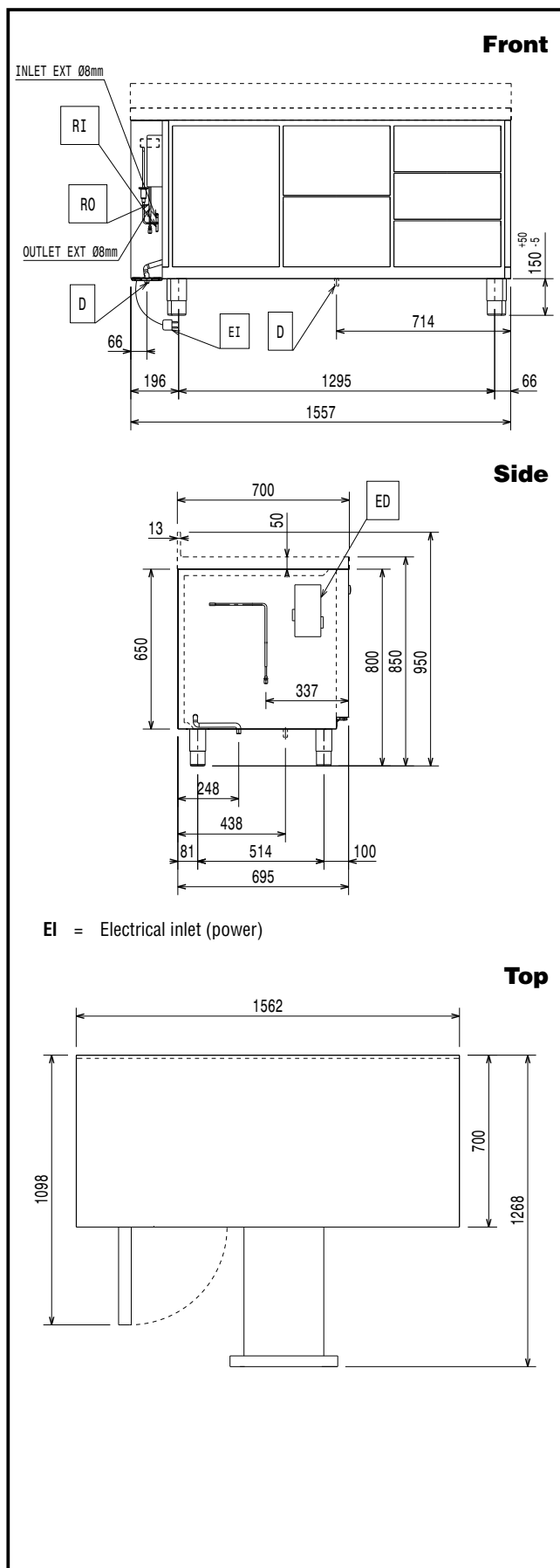
- Fault code display.
- CFC and HCFC free (ecological refrigerant type: R134a, - gas in foam: cyclopentane).
- Remote refrigeration unit.
- Extractable cooling unit to facilitate maintenance.
- IP21 protection index.
- Internal dimension of the drawers:
 - models with 2 1/2 drawers: 1st drawer (top drawer) 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)

Included Accessories

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

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:
712647 (AJ3R8ABB) 220-240 V/1 ph/50/60 Hz

Electrical power max.: 0.03 kW

Key Information:

Gross capacity:
N° of doors:
Door hinges:
External dimensions, Width: 1557 mm
External dimensions, Height: 800 mm
External dimensions, Depth: 700 mm
External dimensions, Depth with Doors Open: 1110 mm
Noise level:
N° of drawers:

Refrigeration Data

Control type: Digital

Refrigeration power at evaporation temperature: -10 °C

Min/Max internal humidity: 40/85

Operating temperature min.: -2 °C

Operating temperature max.: 10 °C

Refrigeration type: R134a;R513A;R426A

Operating mode: Ventilated

Defrost type:

N° defrost in 24 hrs:

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