

## Roll-in 1 Door Hot Cupboard, 1600lt (+50/+75)

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

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

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

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

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



729169 (ARI16H1F)

1-door roll-in hot cupboard  
1600L, +50/+75°C, AISI 304

### Short Form Specification

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

External and internal in AISI 304 stainless steel. Body insulation thickness 72mm. Right hinged full door. Ventilated operating mode; digital control; external digital temperature display. Operating temperature +50/+75°C.

### Main Features

- Certified safety CE requirements.
- Right hinged full door.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- The operating temperature can be adjusted from 50 to 75 °C to suit both meat and dairy storage requirements.
- Simple control panel: on/off switch and digital temperature display.
- 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).
- Inner side protectors to protect the internal walls.
- Equipped with Optiflow forced air circulation system for rapid cooling and 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.
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- 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°).
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- 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.

### Construction

- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to

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

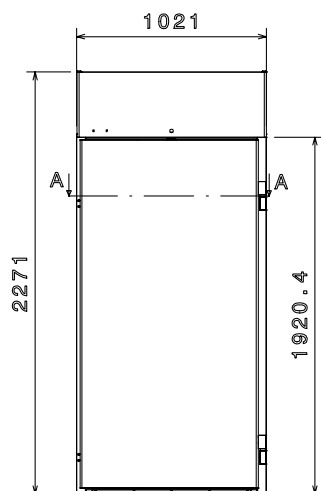
the rounded internal corners, the easily removable runners, grids and air conveyors.

- 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.
- Interior cell is entirely constructed in 304 AISI stainless steel.
- Bottom panel with rounded internal corners avoids dirt traps.
- Exterior finish in AISI 304 stainless steel for easy cleaning.
- 72 mm thick insulation with cyclopentane injection for long-term insulation and energy saving.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Internal structure with numerous charging positions available to host 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.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.

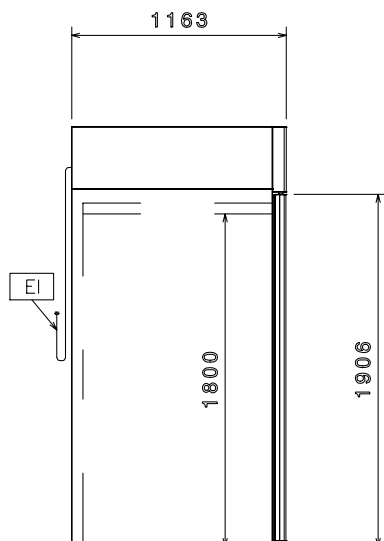
### Optional Accessories

- |   |            |   |
|---|------------|---|
| • 17x2/1GN container trolley  | PNC 361258 | ☐ |
| • 17x2/1GN compact container trolley  | PNC 361260 | ☐ |
| • Trolley for 2/1GN roll-in rack  | PNC 880017 | ☐ |
| • Base for roll-in-rack   | PNC 880018 | ☐ |
| • Kit with 2 hinges for door reversibility  | PNC 881432 | ☐ |
| • 2/1GN roll-in rack  | PNC 881449 | ☐ |
| • Banquet trolley with rack holding 92 plates for 20x2/1GN oven and blast chiller freezer, 85mm pitch | PNC 922055 | ☐ |
| • Kit HACCP EKIS  | PNC 922166 | ☐ |

**Front**

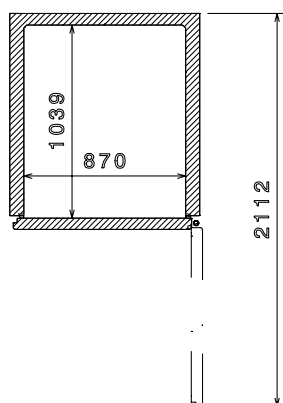


**Side**



EI = Electrical inlet (power)  
RI = Refrigerant Inlet  
RO = Refrigerant Outlet

**Top**



### Electric

Supply voltage:	400 V/3N ph/50 Hz
729169 (ARI16H1F)	
Electrical power max.:	1.91 kW
Defrost Power:	
Current consumption:	2.8 Amps
Plug type:	
Energy consumption (min,default):	0 - 3.88 kW/h

### Key Information:

Gross capacity:	1630 lt
Net Volume:	1600 lt
Door hinges:	
External dimensions, Width:	1021 mm
External dimensions, Height:	2271 mm
External dimensions, Depth:	1163 mm
Number and type of doors:	
Internal Dimensions (depth):	1039 mm
Internal Dimensions (height):	1800 mm
Internal Dimensions (width):	870 mm
Net weight:	185 kg
Shipping volume:	3.4 m <sup>3</sup>
Height adjustment:	0/0 mm
Number and type of grids (included):	

### Refrigeration Data

Control type:	Digital
Compressor power:	
Refrigerant type:	
GWP Index:	
Refrigeration power:	
Refrigeration power at evaporation temperature:	0 °C
Refrigerant weight:	
Min/Max internal humidity:	
Operating temperature min.:	50 °C
Operating temperature max.:	75 °C
Operating mode:	Ventilated

### Product Information (EU Regulation 2015/1094)

Energy Class:  
Yearly and daily energy consumption:  
Climate class:  
Energy Efficiency Index (EEI):