

Drop-In
Drop-in refrigerated well, static with fan
(2 GN container capacity) and A
overshelf

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



341174 (D11C2O)

Drop-in Refrigerated Well,
static with fan (2 GN
container capacity) with one
A type overshelf and LED
light

Short Form Specification

Item No.

Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free. Designed to serve the food in gastronorm containers. Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole. Automatic defrosting guarantees evaporators clearance and efficient well cooling. High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion. A constant flow of cold air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast cool down times are guaranteed thanks to powerful radial booster fans. Cylindrical stainless steel air diffusers provides a constant air circulation. 84% faster cool down time (than static refrigerated well) reduces energy consumption by allowing the operator to switch the machines on only when needed. The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. Then cooled air is being distributed with radial booster fans. Stylish A type overshelf designed for extra increased visibility on the surface for charming food display. Overshelf equipped with LED lights.

Main Features

- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- CB and CE certified by a third party notified body.
- Designed to serve the food in gastronorm containers.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- A constant flow of cold air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast cool down times are guaranteed thanks to powerful radial booster fans. Cylindrical stainless steel air diffusers provides a constant air circulation.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Overshelf equipped with LED lights.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.

Construction

- Well bottom is inclined to facilitate water drainage.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.
- Electronic control with temperature display.
- IPX2 water protection.
- The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. Then cooled air is being distributed with radial booster fans.

APPROVAL:



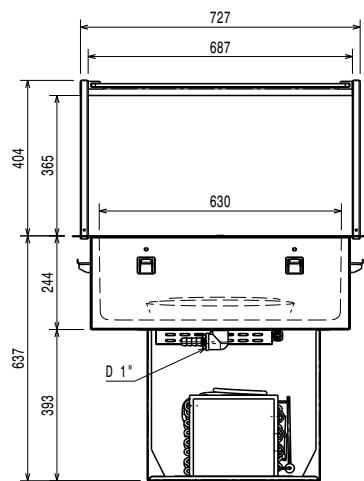
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- Overshell in complete AISI 304.

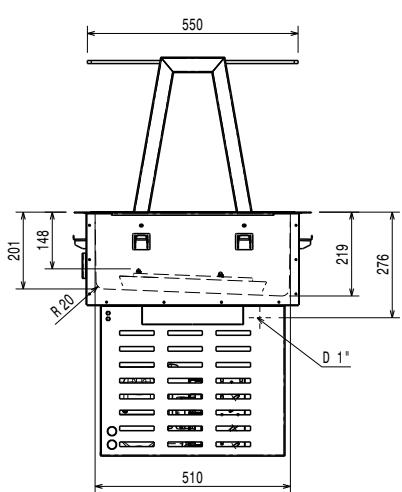
Sustainability



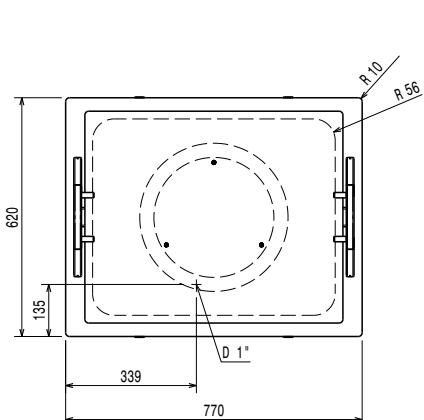
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion.
- 84% faster cool down time (than static refrigerated well) reduces energy consumption by allowing the operator to switch the machines on only when needed.



Front



Side



Top

Electric

Supply voltage: 220-240 V/1N ph/50 Hz
Electrical power, max: 0.47 kW

Water:

Water drain outlet size:

Key Information:

External dimensions, Width: 770 mm
External dimensions, Depth: 620 mm
External dimensions, Height: 999 mm
Net weight: 59.46 kg
Shipping weight: 78 kg
Shipping height: 1320 mm
Shipping width: 670 mm
Shipping depth: 810 mm
Shipping volume: 0.72 m³
Set temperature: -10 / 0 °C

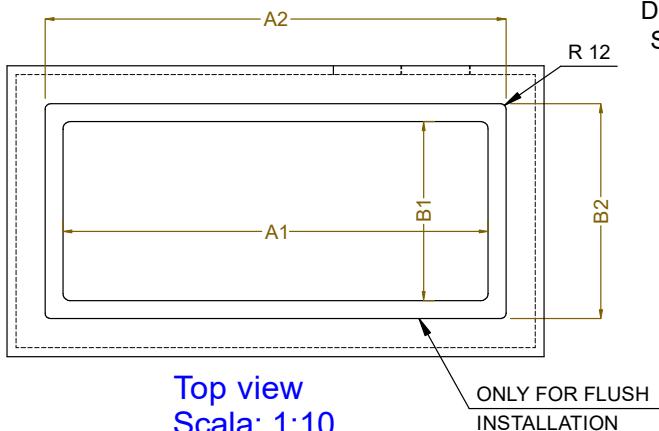
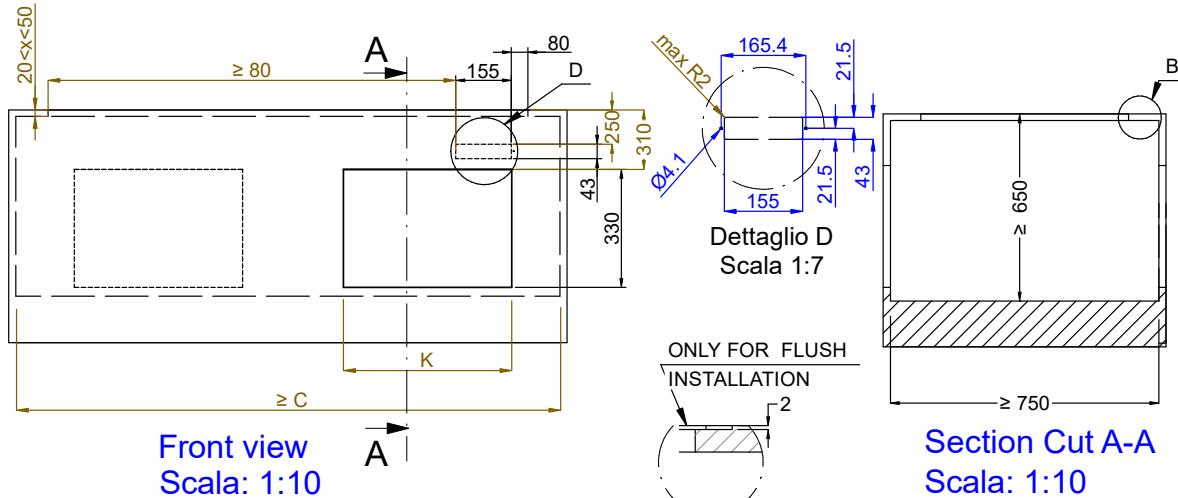
Refrigeration Data

Refrigerant type: R290

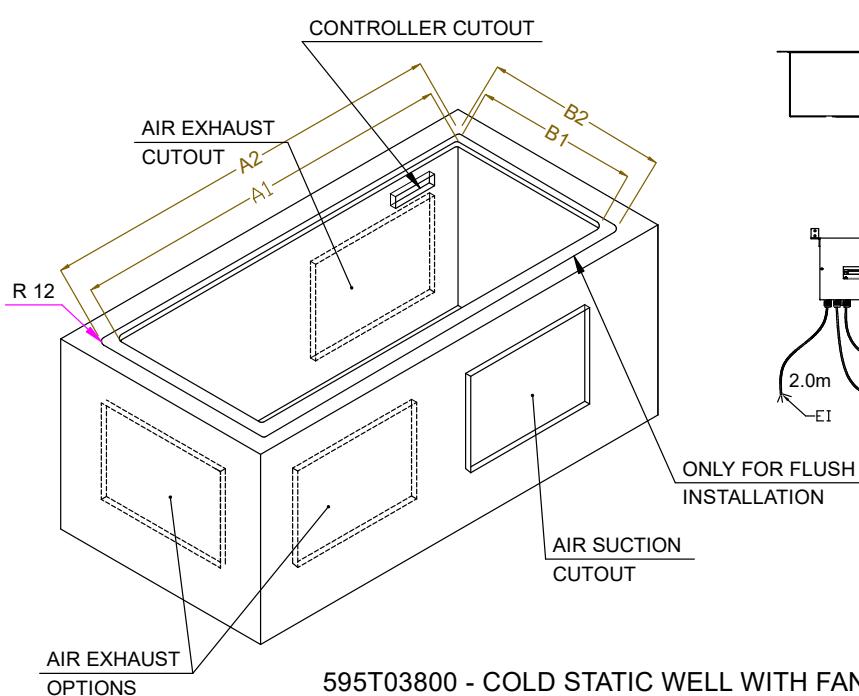
Sustainability

Noise level: 62 dBA

El = Electrical inlet (power)



CAPACITY	CUTOUT		LOWERING FOR FLUSH INSTALLATION		C	K
	A1	B1	A2	B2		
2GN	740		774		880	
3GN	1070	580	1104	624	1200	470
4GN	1390		1424		1530	



595T03800 - COLD STATIC WELL WITH FAN OVERSH. ON THE FRAME