



## Pizza counters 2-door and 12-drawer Refrigerated Counter with Show Case



725189 (RCSH2D12W)

2-door and 2x6-drawer  
Refrigerated Counter with  
show case, 0+10°C, AISI 304

### Short Form Specification

#### Item No.

Refrigerated counter with front and side panels, doors and drawers in 304 AISI stainless steel. Fitted with a granite worktop. Refrigerated section with 2 doors. Ambient section with 12 drawers suited for use with 1/1GN (not included). Built-in refrigeration unit. Ventilated/Static. Refrigerant R290. High-density expanded polyurethane foam, 90 mm in thickness, with cyclopentane injection. Digital control panel. Completely automatic defrosting and automatic evaporation of defrost water obtained by hot gas. Temperature range: -2+10°C. Suitable to operate in ambient temperatures up to +43°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height.

Show case in 304 AISI stainless steel with protective glass panels, sides and upper support shelf. It is designed for use with 1/4GN and 1/2GN containers (not included). Built-in refrigeration unit. Refrigerant R290. Thermostatic temperature control. Temperature range: 0+10°C. IP20 protection.

ITEM #

MODEL #

NAME #

SIS #

AIA #

### Main Features

- Showcase and counter equipped with temperature setting, probe monitoring, HACCP alarms, service alarms and parameters customization as standard; remote HACCP monitoring available through an accessory kit.
- Complies with main international certification bodies and is CE marked.
- Granite worktop for easy and fast dough spreading. 165mm high upstand to prevent foodstuff from accidentally falling from the sides and back during the preparation phase.
- Designed for use with the specific sets of stainless steel 1/4 and 1/2 GN containers (without lids) which are available as accessories.
- 1/2 or 1/3 drawers kits can be fitted on site as an alternative to the doors.
- Showcase suitable to accommodate 1/4 and 1/2 GN trays available as accessories.
- Neutral set of drawers on the right side allows dough storage both in GN 1/1 or 60x40cm trays.
- Refrigerated compartments can accommodate GN 1/1 grids or trays.
- Tropicalized unit.

APPROVAL:



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## Construction

- Counter to feature built-in cooling unit with ventilated cavity and hidden evaporator foamed in the backside designed to work at +10°C even at 43°C ambient temperature.
- Showcase with built-in, independent cooling unit with hidden evaporator designed to keep the food on covered trays between 0 °C and +10 °C at 43°C ambient temperature.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Rounded internal corners. Drain and magnetic gaskets are removable without the use of tools and the condenser filter can be accessed quickly for ease of cleaning.
- Showcase constructed in A304 stainless steel with rounded corners and tempered glass sides, backpanel and upper shelf.
- Showcase provided with power supply cable exit on left or back sides to suit all type of installations.
- Mounted on 150 mm adjustable feet.

## User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).

## Sustainability



- 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.
- Provided with its own integral, highly efficient refrigeration unit with low noise emission and reduced energy consumption. Temperature thermostatically controlled.
- Counter constructed in A304 stainless steel with aluminum internal backpanel for low energy consumption, fast temperature recovery and optimal temperature uniformity.
- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.

## Included Accessories

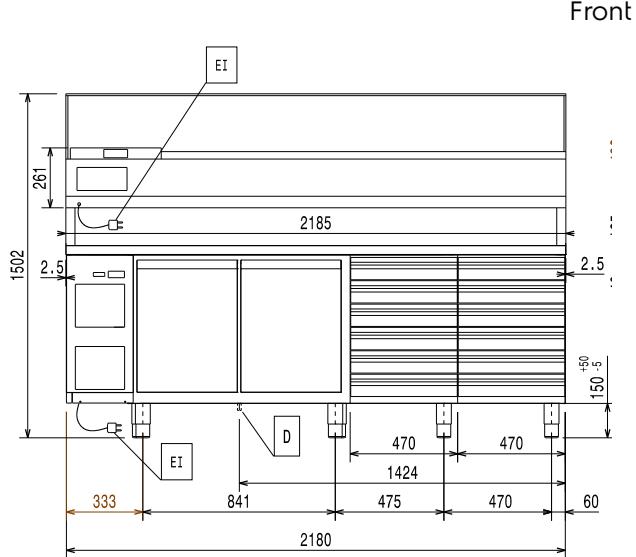
- 2 of 1/1GN grey rilsan grid PNC 881435

## Optional Accessories

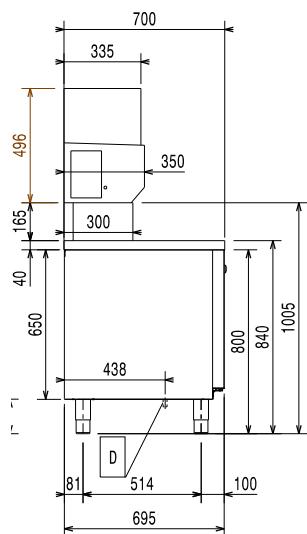
- 1/1GN grey rilsan grid PNC 881435
- Polythene food container 400x600 mm PNC 921854

## Recommended Detergents

- S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T PNC 0S2881
- S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity PNC 0S3257

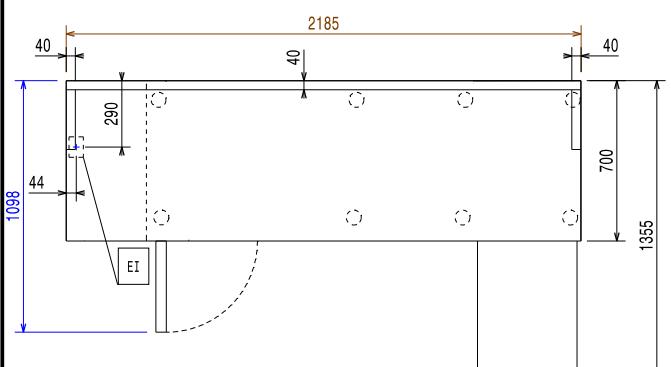


Side



EI = Electrical inlet (power)

Top


**Electric**
**Supply voltage:**

725189 (RCSH2D12W)

220-240/1/50 V/ph/Hz

0,42 kW

**Electrical power max.:**

0,2 kW

**Defrost power:**

3,0 Amps

**Current consumption:**

CE-SCHUKO

**Plug type:**
**Key Information:**
**Gross capacity counter:**

290 lt

**Net volume counter:**

164 lt

**External dimensions, Width:**

2180 mm

**External dimensions, Depth:**

700 mm

**External dimensions, Depth with Doors Open:**

1098 mm

**External dimensions, Height:**

1502 mm

**Net weight:**

330 kg

**Refrigeration Data**
**Compressor power:**

1/3 hp

**Second Unit - Compressor power:**

1/3 hp

**Refrigeration power:**

352 W

**Second Unit - refrigeration power:**

314 W

**Refrigerant weight:**

50 g

**Second Unit - refrigerant weight:**

58 g

**Refrigeration power at evaporation temperature:**

-10 °C

**Product Information (EU Regulation 2015/1094)**
**Energy class counter:**

A

**Yearly and daily energy consumption counter:**

400kWh/year - 1kW/24h

**ISO Certificates**

ISO 9001; ISO 14001; ISO 45001; ISO 50001

**Sustainability**
**Refrigerant type:**

R290

**Climatic class:**

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