

| ITEM #  |  |  |
|---------|--|--|
| MODEL # |  |  |
| NAME #  |  |  |
| SIS #   |  |  |
| AIA#    |  |  |



710476 (EK4HBAAAA)

4-door Refrigerated Counter, -2+10°C, AISI 304 (R290)

### **Short Form Specification**

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. Worktop thickness 50mm. N. 4 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

#### **Main Features**

- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- 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.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Omm 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.
- Hot gas automatic evaporation of defrost water.
- 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.
- Frontal and easy access to all components in the cooling unit.
- Certified safety CE requirements.
- Equipped with forced air circulation system for rapid cooling and temperature distribution within the cell.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Digital white-digit display with internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Easy serviceability thanks to the intuitive control panel with access via app.
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Tropicalized unit.

### Construction

- Pre-arranged for drain-pipe.
- Built-in compressor to suit operating conditions.
- Constructed from AISI 304 Stainless steel throughout to meet the highest hygiene standards.
- Rounded internal corners for ease of cleaning.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Access to all components from the front.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.







- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- Built-in refrigeration unit.
- Anti-drip profile on stainless steel worktop edge.
- 4 compartments with 4 doors.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- 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.
- Excellent space optimisation thanks to the compact dimensions.
- Extractable cooling unit to facilitate maintenance.

## Sustainability



- Top energy efficiency (class A) and granted uniformity even at extreme working conditions (class 5; 40°C and 40% humidity): unbeatable performance, certified by energy test protocol EN16825:2016.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- 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).

#### **Included Accessories**

 4 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters

### **Optional Accessories**

counters

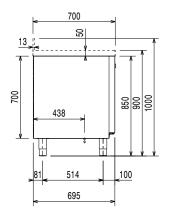
| • 2x½ drawer kit for refrigerated counters  | PNC 881058 |  |
|---|------------|--|
| <ul> <li>3x1/3 drawer kit for refrigerated counters</li> </ul>                                | PNC 881059 |  |
| <ul> <li>1/3 and 2/3 bottle drawer kit for<br/>refrigerated counters</li> </ul>               | PNC 881071 |  |
| <ul> <li>1/1GN grey rilsan grid for refrigerated counters</li> </ul>                          | PNC 881107 |  |
| <ul> <li>2 side runners for 1/1 GN ecostore<br/>refrigerated counters</li> </ul>              | PNC 881108 |  |
| <ul> <li>Kit 1/1 grey rilsan grid and 2 side<br/>runners for refrigerated counters</li> </ul> | PNC 881109 |  |
| • 1/1 GN plastic container, H=65 mm   | PNC 881110 |  |
| • 1/1 GN plastic container, H=100 mm  | PNC 881111 |  |
| • 1/1 GN plastic container, H=150 mm  | PNC 881112 |  |
| <ul> <li>Kit 5 wheels, H=100 mm (3 with brakes)<br/>for 4 compartment refrigerated</li> </ul> | PNC 881192 |  |

| • | Kit 5 wheels, H=150 mm (2 with brakes) | PNC 881194 |  |
|---|--|------------|--|
|   | for 4 compartment refrigerated         |            |  |
|   | counters                               |            |  |

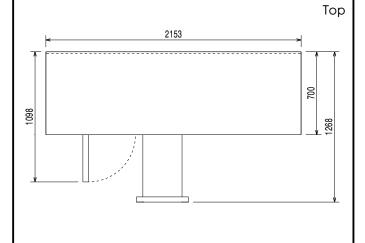




# Front 150 D ΕI 908 487 835 914 66 334 2149



= Electrical inlet (power)



#### **Electric**

Side

Supply voltage: 220-240 V/1 ph/50 Hz Electrical power, max: 0.27 kW

**Defrost Power:** 0.2 kW Plug type: CE-SCHUKO

### **Key Information:**

Net Volume: 361.6 lt External dimensions, Width: 2153 mm External dimensions, Depth: 700 mm External dimensions, Height: 900 mm 1706 mm Internal Dimensions, Width: 560 mm Internal Dimensions, Depth: 550 mm Internal Dimensions, Height: Net weight: 146 kg 1.79 m<sup>3</sup> Shipping volume: Depth with doors open: 1110 mm Height adjustment: 0/0 mm Gross capacity: 590 It

### **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 Compressor power: 0.25 hp Operating mode: Ventilated

Insulation: 90 mm (Cyclopentane)

#### **ISO** Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001

### Sustainability

Current consumption: 2 Amps Refrigerant type: R290 **GWP Index:** 3 Refrigeration power: 358 W Refrigerant weight: 65 g Energy Class (EU Reg. 2015/1094): В

Yearly and daily energy

consumption (EU Reg.)

2015/1094): 916kWh/year - 3kWh/24h

Climate class (EU Reg.

2015/1094): Heavy Duty (5)

**Energy Efficiency Index-EEI** 

(EU Řég. 2015/1094): 33,75





**EU energy labelling from 1st July 2016** The European energy labelling scheme for professional

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU. These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

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