

Digital Cabinets 2-door Refrigerated Counter, -2+8° C, AISI 304, R290

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



790497 (AC1R2TAA3)

2-door Refrigerated Counter, -2+8°C, 1/1GN capacity, AISI 304, R290 -ASIA

Short Form Specification

Item No.

2 doors refrigerated counter. Built-in refrigeration unit. External doors, front, back and side panels in AISI 304 Stainless Steel. Internal panels and fittings in AISI 304 Stainless Steel. Worktop in AISI 304 Stainless Steel. Ventilated. High-density expanded polyurethane insulating foam, 60 mm in thickness, with cyclopenthane injection for long-term insulation and energy saving. Digital control panel. Completely automatic defrosting and automatic evaporation of defrost water. Temperature range: -2/+8° C. CFC and HCFC free. R290 refrigerant gas for the lowest environmental impact - CFC and HCFC free. Self closing doors and magnetic door seal to guarantee perfect closure.

Main Features

- Completely automatic defrosting and automatic evaporation of defrost water.
- Adjustable temperature range from -2 °C to +8 °C to suit meat, fish and dairy storage requirements.
- Removable triple air chamber gasket to guarantee hygiene and perfect insulation.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Digital control panel for temperature and parameter setting as well as to activate defrosting when necessary.
- Performance guaranteed at ambient temperatures of +38°C.
- Electronics resistent to high voltage peaks.
- Coated finned evaporator with anti-corrosion treatment to avoid corrosion and to guarantee everlasting operation.
- Large storage area suitable to contain 1/1 GN grids.
- Access to all components from the front for easier maintenance operations.
- HACCP compliant digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated.
- Door frame heater avoids condensation buildup around the door frame.

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Rounded internal corners for ease of cleaning.
- Internal panels and fittings in AISI 304 Stainless Steel.
- Built-in compressor.
- Magnetic door seal to guarantee perfect closure.
- Fully extractable cooling unit to facilitate maintenance.
- Worktop in AISI 304 Stainless Steel.
- Self closing doors.
- External doors, front, back and side panels in AISI 304 Stainless Steel.

Sustainability



- CFC and HCFC-free insulation.
- Hydrocarbon refrigerant gas for the lowest environmental impact CFC and HCFC free.
- Low energy consumption thanks to high efficiency components, insulation and optimized airflow.
- High-density expanded polyurethane insulating foam, 60 mm in thickness, with cyclopenthane







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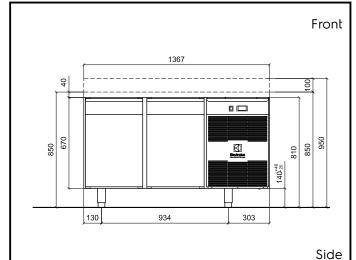
injection for long-term insulation and energy saving.

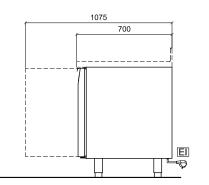
Optional Accessories

•	1/1GN shelf for Counters	PNC	880627	
•	Side runners for 1/1GN Counters	PNC	880628	
•	Top for 2-compartment 1/1GN Counters	PNC	880629	
•	Kit 4 wheels (2 with brake) for 2- and 3-compartment 1/1GN Counters	PNC	880635	
•	Kit of 2x½ drawers for 1/1GN Counters	PNC	880636	
•	Kit of 3x⅓ drawers for 1/1GN Counters	PNC	880637	

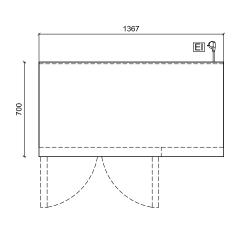


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El = Electrical inlet (power)



Electric

Supply voltage:

790497 (ACIR2TAA3) 220-240 V/1N ph/50 Hz

Electrical power max.: 0.46 kW

Capacity:

Number and type of grids

(included): 2 - GN 1/1

Key Information:

Gross capacity: 262 lt
External dimensions, Width: 1367 mm
External dimensions, Depth: 700 mm

External dimensions, Depth

with Doors Open: 1075 mm
External dimensions, Height: 850 mm
Number and type of doors: 2 Full

Type of external material: Stainless Steel AISI 304 Scotch Brite

Type of internal material: 304 AISI

Refrigeration Data

Compressor power: 3/8 hp
Operating temperature min.: -2 °C
Operating temperature max.: 8 °C
Operating mode: Ventilated

Sustainability

Top

Refrigerant type: R290



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.