

**Drop-In**  
**Drop-in refrigerated well,**  
**ventilated, 1 refrigerated shelf and**  
**1 neutral shelf (4 GN)**

**341052 (D13C4)**

Drop-in refrigerated well,  
ventilated, with 1 refrigerated  
shelf and 1 neutral shelf (4  
GN container capacity)

### Short Form Specification

#### Item No.

Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations. Designed to serve: food in GN containers or food on plates/packages or bottles and cans thanks to adjustable bottom well. Suitable for GN 1/1 containers with a maximum height of 150 mm. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards. Automatic defrosting guarantees evaporators clearance and efficient well cooling. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. Well equipped with adjustable bottom that can be set to 5 positions for each GN 1/1 section, independently one from the other to display different items with different heights. The temperature uniformity is guaranteed by powerful fans and high surface evaporator. Bottom part of well is removable for an easier access to the evaporator. Front grids and well bottom panels can be removed without the need of any tool for fast and effective cleaning. Well can be cleaned with a hose (after removing easily the fans). Includes an adjustable tempered glass shelf that can allocate dishes, a neutral shelf on the top and a bottom well divided in GN1/1 adjustable sections. Wells in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole. High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion. R290 refrigerant gas (GWP=3) to reduce environmental impact and increase cooling efficiency.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Bottom part of well is removable for an easier access to the evaporator.
- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- 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.
- Remote version is available.
- Designed to serve: food in GN containers or food on plates/packages or bottles and cans thanks to adjustable bottom well.
- Available drop-in dimensions: 2, 3, 4, 5 GN.
- Well equipped with adjustable bottom that can be set to 5 positions for each GN 1/1 section, independently one from the other to display different items with different heights.
- The temperature uniformity is guaranteed by powerful fans and high surface evaporator.
- Front grids and well bottom panels can be removed without the need of any tool for fast and effective cleaning.
- Well can be cleaned with a hose (after removing easily the fans).
- Includes an adjustable tempered glass shelf that can allocate dishes, a neutral shelf on the top and a bottom well divided in GN1/1 adjustable sections. Each section can be set to 5 positions independently one from the other to display different items with different heights.
- Ideal for displaying food and drinks with an elevation.
- CB and CE certified by a third party notified body.

### 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.

### 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.

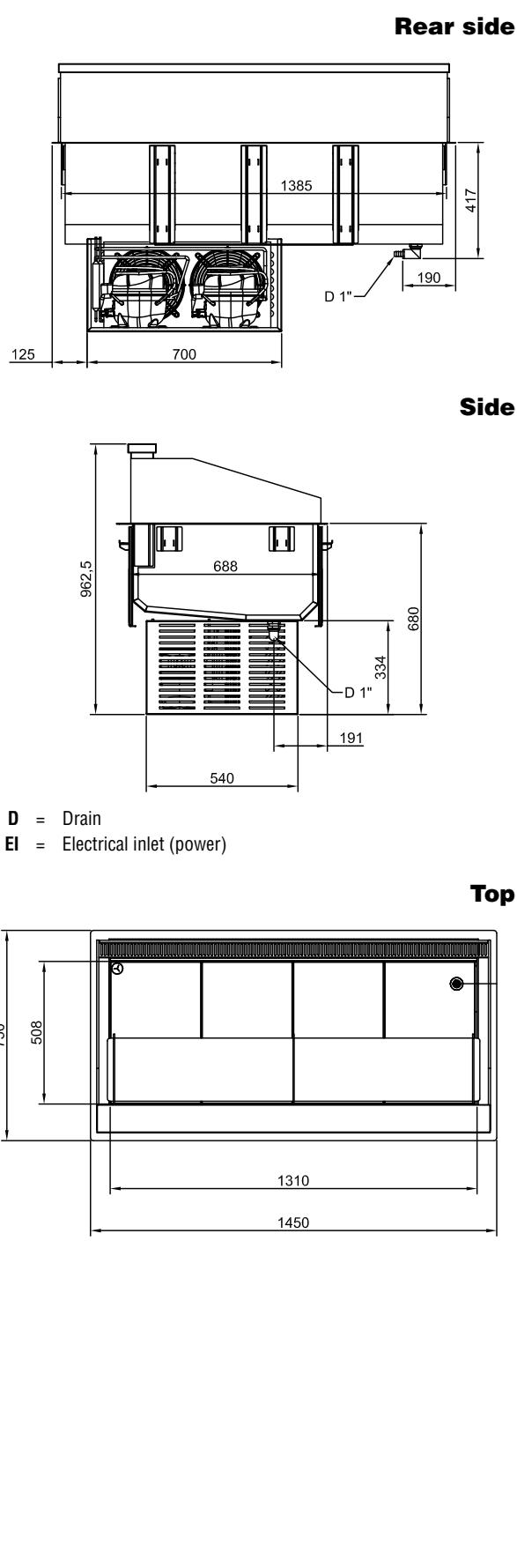
### APPROVAL:

Part of



Electrolux  
Professional  
Group

**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)



## Electric

**Supply voltage:** 220-240 V/1N ph/50 Hz  
**Electrical power, max:** 1.12 kW

## Water:

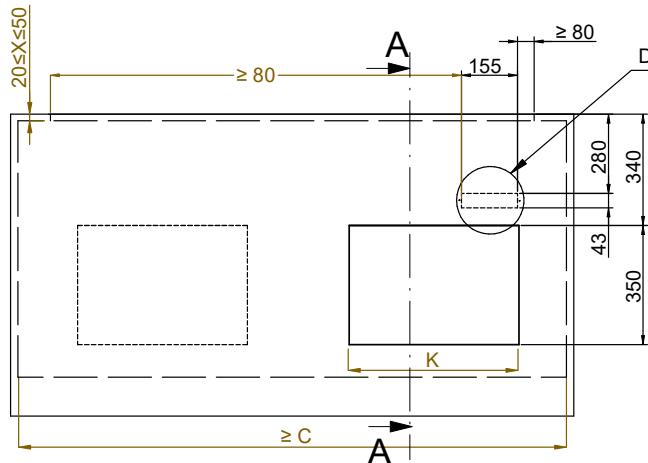
**Water drain outlet size:** 1"

## Key Information:

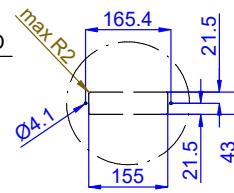
|                                     |                     |
|-------------------------------------|---------------------|
| <b>External dimensions, Width:</b>  | 1450 mm             |
| <b>External dimensions, Depth:</b>  | 750 mm              |
| <b>External dimensions, Height:</b> | 990 mm              |
| <b>Net weight:</b>                  | 104.2 kg            |
| <b>Shipping weight:</b>             | 135 kg              |
| <b>Shipping height:</b>             | 1300 mm             |
| <b>Shipping width:</b>              | 1200 mm             |
| <b>Shipping depth:</b>              | 1490 mm             |
| <b>Shipping volume:</b>             | 2.32 m <sup>3</sup> |
| <b>Set temperature:</b>             | +4 / +8 °C          |

## Sustainability

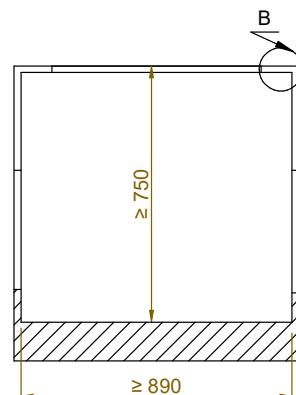
**Noise level:** 61 dBA



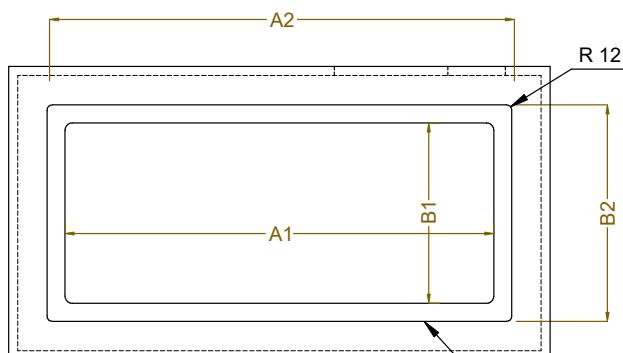
Front view  
Scala: 1:10



Dettaglio D  
Scala 1:7

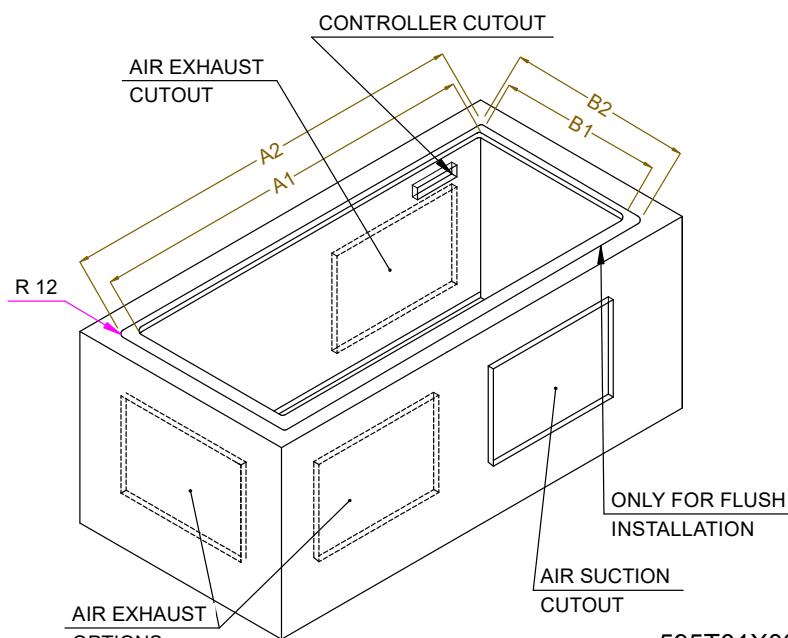


Section Cut A-A  
Scala: 1:10



Top view  
Scala: 1:10

| CAPACITY | CUTOUT |     | LOWER<br>ING<br>FOR<br>FLUSH<br>IN<br>ST<br>AL<br>LA<br>T<br>I<br>O<br>N |     | C    | K   |
|----------|--------|-----|--|-----|------|-----|
|          | A1     | B1  | A2   | B2  |      |     |
| 2GN      | 740    |     | 804  |     | 920  | 470 |
| 3GN      | 1060   | 710 | 1124   | 754 | 1250 |     |
| 4GN      | 1390   |     | 1454   |     | 1580 |     |
| 5GN      | 1710   |     | 1174   |     | 1900 | 730 |



595T01X00 - COLD VENT. WELL 2 LEVELS

