



### 322033 (F14C2AW02S)

Refrigerated stainless steel surface on cupboard (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)

## Main Features

- Perfect compact design makes it ideal for space saving environments.
- CB and CE certified by a third party notified body.
- Soft closing doors on operator side.
- Underneath ambient cupboard with doors ideal for extra storage.
- Available options with online configurator: colors, tray sliders, overshelves, feet/wheels with desired diameter, height 750mm for kids.
- Overshelf equipped with LED lights.
- Optional plinth can be installed to cover the feet or the wheels.
- AISI 304 Tray slider in flush mounted stainless steel is installed on long sides and they can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines without an operator.
- Unit mounted on 125 mm wheels 2 swivel and 2 with brakes.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Curved glass.
- 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.
- Designed to serve the food on plates .
- When the temperature of the surface is cooled down to below 0 °C, the humidity in the air forms ice on the surface. If there is air circulation in the ambient, there is condensation on the surface instead of ice.
- Equipped with a drain hole to easily discharge top condensation.
- Surface mat is available as an accessory.
- Available dimensions: 2, 3, 4 GN.
- Thanks to the sleek, minimalist glass structure, food and dust does not get trapped and the cleaning is made easier.



## Construction

- Well bottom is inclined to facilitate water drainage.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.
- 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.
- Pressed Stainless steel top 30mm deep with rounded edges and drain hole for easier cleaning.

## 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.

## Optional Accessories

PNC Code	Description
<b>Feet, wheels and ramps</b>	
800002	Kit 4 height adjustable flanged feet, Marine
<b>Kicking strips</b>	
800004	Kicking strip for 2 GN units (not for Bain-Marie with separated wells)

## Recommended Detergents

PNC Code	Description
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

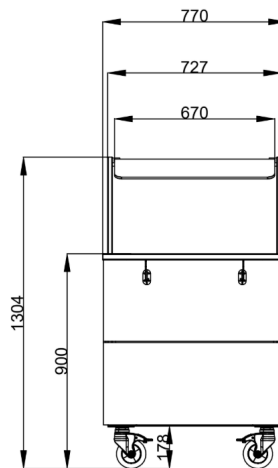


# Technical specifications

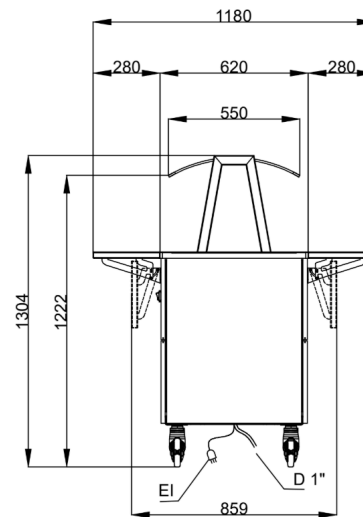
## Electric

Supply voltage:	220-240 V/1N ph/50 Hz
Electrical power max.:	0.49 kW
Capacity:	
Capacity - nr./plates:	0
Key Information:	
N° of doors:	1
External dimensions, Width:	770 mm
External dimensions, Depth:	1180 mm
External dimensions, Height:	1304 mm
Net weight:	108.5 kg
Shipping height:	1334 mm
Shipping width:	810 mm
Shipping depth:	899 mm
Shipping volume:	0.97 m <sup>3</sup>
Set temperature:	-10 / 0 °C
Top temperature:	-10 / 0 °C
Sustainability	
Noise level:	59 dBA

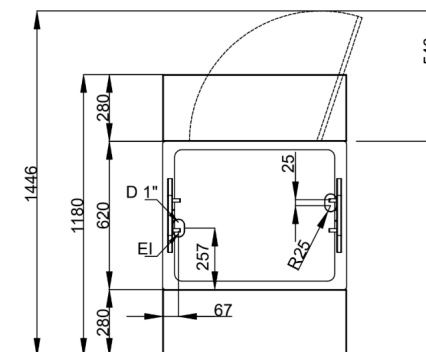
Front



Side



Top



D = Drain

EI = Electrical inlet (power)



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