

**341052 (D13C4)**

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

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.
- CB and CE certified by a third party notified body.
- 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.

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.

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.:	1.12 kW

Water:

Water drain outlet size:	1"
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Key Information:

External dimensions, Width:	1450 mm
External dimensions, Depth:	750 mm
External dimensions, Height:	990 mm
Net weight:	104.2 kg
Shipping weight (gross):	135 kg
Shipping height:	1300 mm
Shipping width:	1200 mm
Shipping depth:	1490 mm
Shipping volume:	2.32 m ³
Set temperature:	+4 / +8 °C

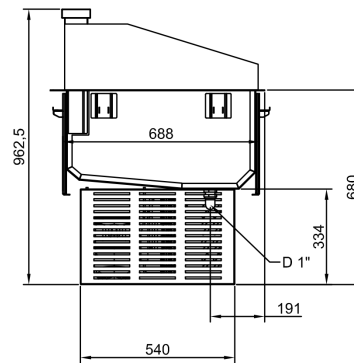
Refrigeration Data

Refrigerant type:	R290
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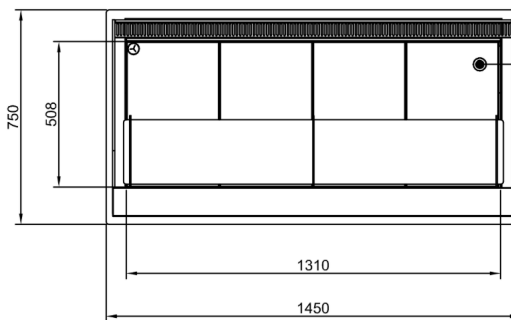
Sustainability

Noise level:	61 dBA
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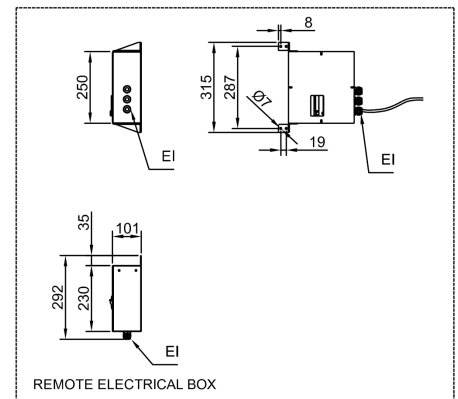
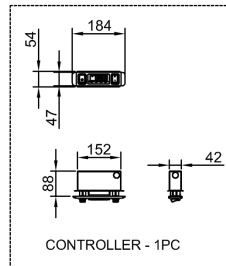
Side



Top



Other



D = Drain

EI = Electrical inlet (power)

ED = Remote electrical connection

RI = Refrigerant Inlet



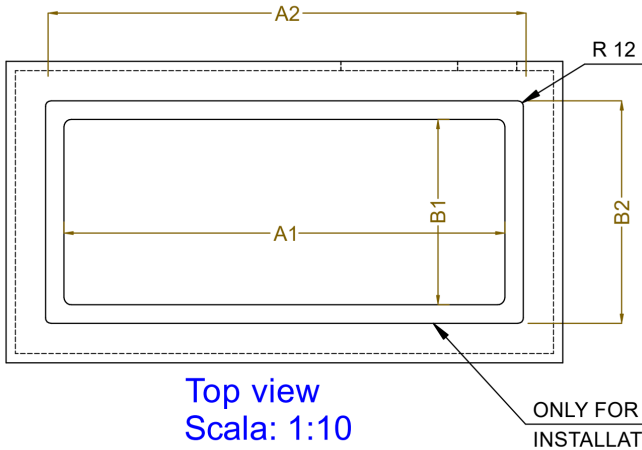
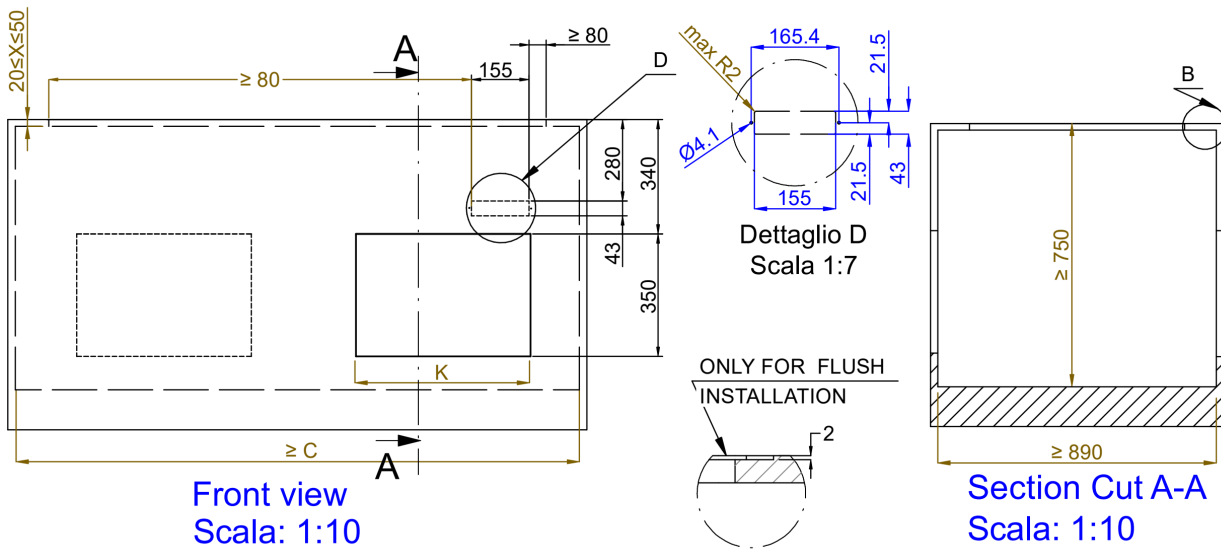
Find out more:
ISO Certificates
Electrolux Professional Recognitions

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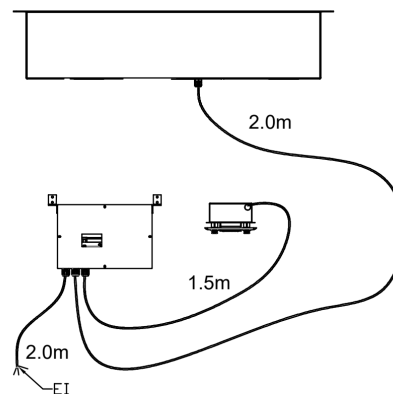
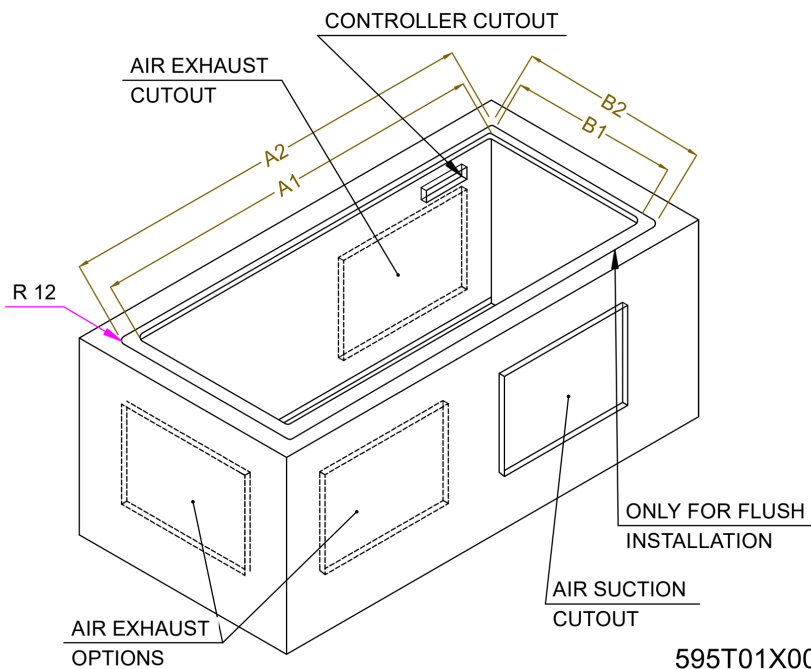
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3/4

Technical specifications



CAPACITY	CUTOUT		LOWERING FOR FLUSH INSTALLATION		C	K
	A1	B1	A2	B2		
2GN	740	710	804	754	920	470
3GN	1060		1124			
4GN	1390		1454			
5GN	1710		1174		1900	730



595T01X00 - COLD VENT. WELL 2 LEVELS



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