# **3NBRP3P**



## REFRIGERATED COUNTER -2°C ÷ +10°C - 3 DOORS

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Evaporator inside the compartment and motor fan. Automatic defrosting and condensate evacuation. Control panel with electronic board, high or low temperature alarms, thermostat malfunction. 3 doors. Refrigerant gas R290 with low GWP.

R290



C€ERE₽ï

#### **Functional features**

- · Self-supporting refrigerated counter for supporting "top" elements.
- The refrigerated counter can hold modules of 20, 40, 80 and 120 cm.
- Refrigerated compartment closed by 3 doors.
- Adjustable operating temperature: -2 / + 10 ° C.
- Control panel with thermometer digital thermostat, on / off switch, electronic board with high and low temperature alarms, thermostat malfunction.
- · Automatic defrosting system.
- Automatic condensation evaporation.
- Refrigerant fluid used: R290.
- Noise level <70 dBA.</li>
- · Pre-set appliance for installation freestanding on feet.
- Installation restrictions: combination NOT permitted with gas fry-top; not possible on cantilever beam, not possible on multielements support (except HYDESIGN).
- Installation restrictions: plinth can be installed only if, on the right and on the left of the refrigerated counter, there are ICON9000
  elements on feet.

#### **Constructional features**

- · Frame in AISI 304 stainless steel, incorporated into the structure, for the installation of top modules.
- · One-piece structure made of AISI 304 stainless steel, CFC-HCFC-free expanded polyurethane insulation.
- · Satin-finished door, sides and dashboard, Scotch Brite finish. Interior with glossy finish.
- Insulation thickness: 35 mm.
- Hinged doors.
- · Sturdy chrome aluminum handles with ergonomic grip.
- · Racks in AISI 304 stainless steel to support grids / containers, easily removable, 6 positions.
- · Anti-overturn guides in AISI 304 stainless steel.
- · Drain outlet for easy cleaning.
- · Evaporator with an anti-corrosion treatment.
- · Feet in stainless steel, adjustable in height from 150 mm to 250 mm.
- · Access to all components through the front.

#### Safety equipment and approvals

- · High and low temperature alarm in the refrigerated compartment.
- · Alarm due to thermostat malfunction.
- · CE approvals in respect of all current directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- · IPX4 protection rating.

### Standard equipment

- · 3 pairs of runners, 3 GN 1/1 stainless steel grids, condensate drain pan.
- · Condensate collection tray.

### **Optionals and Accessories**

· Trays or grids holder guides; plastified or stainless steel GN 1/1 grid; steel wire basket; wheels.

#### **Technical Data**



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90 web: www.angelopo.com - email: angelopo@angelopo.it 02/05/2024

# **3NBRP3P**



Working voltage	230V 1N~ / 50Hz	Net Weight	130 kg
Gross Weight	155 kg	Electric Power	0,6 kW
Dimensions	160x83,5x65 cm	Packing	170x100x80 cm

