5DCALI



REFRIGERATED COUNTER -2°C ÷ +10°C **DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK**

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Digital thermometer-thermostat with communication port, HACCP alarm signalling. Worktop made in AISI 304 stainless steel with rear splashback. 4 porte. Connettibile tramite rete Ethernet al portale APO.LINK – Industria 4.0 per il controllo in tempo reale delle macchine, esportare e visualizzare lo storico dei dati e gli indicatori di processo.







Climate class	5 (+40°C, 40% R.H.)	Energy consumption, kWh/24h	2,054
Energy consumption/year, kWh/a	892	Energy Efficiency Class	В
Energy Efficiency Index	28,72	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	54	Net usable volume, It	321
N° doors	4	N° drawers	0
Refrigerant charge, kg	0,08	Refrigerant/GWP	R290/3
Refrigeration power at -10°C W	560	Temperature range	-2/+10°C
Volume, gross, It	578		

Functional features

- · With digital thermometer-thermostat with communication port, HACCP alarm signalling: high and low temperature, black-out, probe failure. These alerts are provided via visual and acoustic alarms; if the probe inside the chamber fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class B with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations.
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.
- It can be connected via Ethernet to the APO.LINK Industry 4.0 portal for real-time control of the appliances, and to export and view the data log and process parameters.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.



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- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip;
 Easy Clean magnetic gasket, easily removable.
- · Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- · Evaporator with an anti-corrosion treatment.
- · Stainless steel height-adjustable feet (140 mm 200 mm).

Standard equipment

· Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- · Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	160 kg
Gross Weight	175 kg	Electric Power	0,28 kW
Dimensions	230x70x98,5 cm	Packing	236x76x102 cm