

REFRIGERATOR -2°C ÷ +8°C EN 60x80 CM and/or 60X40 CM

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Electronic circuit board with Hyper Cold and Energy System functions, HACCP alarms. Automatic condensation evaporation, automatic defrosting by hot gas. Racks made of AISI 304 stainless steel, easily removable, 40 positions, 30 mm clearance. One compartment useful for 60x80 or 60x40 cm containers.



Climate class	5 (+40°C, 40% R.H.)	Couple of guides (n.)	20 pair of AISI 304 stainless steel runners
Energy consumption, kWh/24h	2,2	Energy consumption/year, kWh/a	803
Energy Efficiency Class	C	Energy Efficiency Index	49,9
Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C	LWA dB(A)	45
Net usable volume, lt	609	Refrigerant charge, kg	0,115
Refrigerant/GWP	R290/3	Refrigeration power at -10°C W	530
Temperature range	-2/+8°C	Volume, gross, lt	858

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- One door, one compartment.
- Storage chamber suitable to 60 x 80 or 60 x 40 cm containers.
- Control panel with electronic circuit board: HACCP alarms, relative humidity setting at 75% or 90%; Hyper Cold function for a rapid cooling of the conservation chamber; Energy Saving System function allowing a significant energy savings.
- Automatic defrosting by hot gas.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the hinged control board, that lifts up.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction in AISI 304 stainless steel with round inner corners, CFC-free expanded polyurethane insulation. Exterior with sides, doors and dashboard in AISI 304 stainless steel. Interior in AISI 304 stainless steel. Satin finish door, sides and dashboard, Scotchbrite finish. Internal glossy finish.
- Polyurethane insulation thickness 75 mm, CFC-free, density 40 kg/m³.
- Internal chamber with rounded corners, evaporator outside the chamber, easily removable racks and diamond bottom for maximum hygiene. Washing hole for cleaning the storage chamber.
- Ventilated refrigeration, with copper-aluminum fin evaporating unit protected against oxidation, with air circulation that homogeneous distribution of the temperature set in the chamber. The evaporator, protected with an epoxy painting process, has been designed to have the maximum heat exchange surface.
- Refrigerant fluid: R290.
- AISI 304 stainless steel duct panel, providing air circulation not directed straight at the food, ensuring its surface is kept fresh.
- Racks made of AISI 304 stainless steel, easily removable, 40 positions, 30 mm clearance, useful to EN 60 x 40 or 60 x 80 cm containers.

- Door on stainless steel hinges, easily reversible on site and equipped with a self-closing device for openings inferior to 90°. Door integrated full-height stainless steel handle. Easily removable magnetic gasket. Heating element on door frame.
- Depth with door open: 1765 mm.
- Protected and easily accessible lamp.
- Key-operated lock.
- Stainless steel feet, height-adjustable from 105 to 155 mm.

Standard equipment

- nr. 20 pairs of AISI 304 stainless steel guides.

Optionals and Accessories

- Additional guides, grids and trays 60 x 40 or 60 x 80 cm; wheels; pedal opening.
- APOLINK device for connection to APO.LINK portal for remote control (real-time control, HACCP data export, data log view, KPI), via dedicated accessory - Industry 4.0.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	162 kg
<i>Gross Weight</i>	180 kg	<i>Electric Power</i>	0,25 kW
<i>Dimensions</i>	82x100x204 cm	<i>Packing</i>	89x106,5x213 cm