

REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber made of AISI 304 stainless steel, pressed formed internal sides, 20 levels. Ventilated cooling system , evaporator positioned outside the refrigerating chamber, electric defrosting. Control panel with digital thermometer-thermostat. Refrigerant fluid: R600a/3. Each compartment is delivered as standard with: n. 4 plastic-coated grids.



Climate class	5 (+40°C, 40% R.H.)	Energy consumption, kWh/24h	0,925
Energy consumption/year, kWh/a	338	Energy Efficiency Class	A
Energy Efficiency Index	24,9	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	38	Net usable volume, lt	455
Refrigerant charge, kg	0,105	Refrigerant/GWP	R600a/3
Refrigeration power at -10°C W	377	Temperature range	-2/+8°C
Volume, gross, lt	521		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R600a/3.
- Control board, equipped with digital thermometer-thermostat, on/off switch, RS485 communication port.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.
- Delivered as standard with: 3 plastified GN 2/1 grids + 1 plastic coated grid on the bottom, useful to support up to 60 kg each.
- Connection to APO.LINK portal for remote control of appliance through dedicated accessory for models starting from January 2024.

Constructional features

- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation.
- Insulation thickness: 75 mm.
- Printed diamond bottom plate for better hygiene.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned outside the refrigerating chamber means more storage space available.
- AIR-DYNAMIC conveyor that ensures uniform temperature
- Hinged dashboard for easy maintenance.
- Internal sides in AISI 304 stainless steel with printed guides, 20 rack positions, 55 mm clearance + 1 support level thanks to the grid on the bottom.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°.
- Integrated full-height handle with easy grip. Easily removable triple chamber magnetic gasket.
- Depth with door open: 1455 mm.
- Lighting through LED lamp with easy access.
- Key-operated lock.

- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

**Safety equipment and approvals**

- 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).

**Optionals and Accessories**

- Temperature recorder, pedal opening, various containers and / or grids.
- 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>	105 kg
<i>Gross Weight</i>	121 kg	<i>Electric Power</i>	0,23 kW
<i>Dimensions</i>	68,4x80x204 cm	<i>Packing</i>	79x85,5x218 cm