

Digital Undercounter Compact Refrigerated Saladette Table - 250lt, 1 Door 2 Drawers

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



729016 (ASAL25T12)

1-door and 2-drawer compact
refrigerated counter
250lt, +2+10°C, AISI 304

Short Form Specification

Item No.

Constructed entirely in 304 AISI stainless steel. Stainless steel worktop. High-density expanded polyurethane foam, 50 mm in thickness, with cyclopentane injection. Height-adjustable feet. Lower refrigerated compartment designed to accommodate GN 1/1 containers and equipped with N. 1 hinged door and N. 2 drawers. Built-in refrigeration unit. Ventilated. Refrigerant R134a. Digital control panel. Automatic evaporation of defrost water. Drain outlet. Suitable to operate in ambient temperatures up to +32° C. Temperature range: +2+10°C. CFC and HCFC free.

Main Features

- Suitable for use in ambient temperatures of up to 32 ° C.
- Adjustable temperature range from 2 °C to 10 °C to suit meat, fish and dairy storage requirements.
- Anti-tilt runners accept GN 1/1 containers.
- Digital control panel.
- 50 mm insulation for energy saving.
- Automatic evaporation of defrost water. Prearrangement for drain outlet.
- Certified safety CE requirements.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- Tropicalized unit (43°C ambient temperature).
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m*K) and lowest environmental impact (GWP=3).
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Fully removable cooling unit to facilitate maintenance.
- Frontal and easy access to all components in the cooling unit.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Self closing stainless steel doors (< 90°).
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.

Construction

- Mounted on legs with height adjustment.

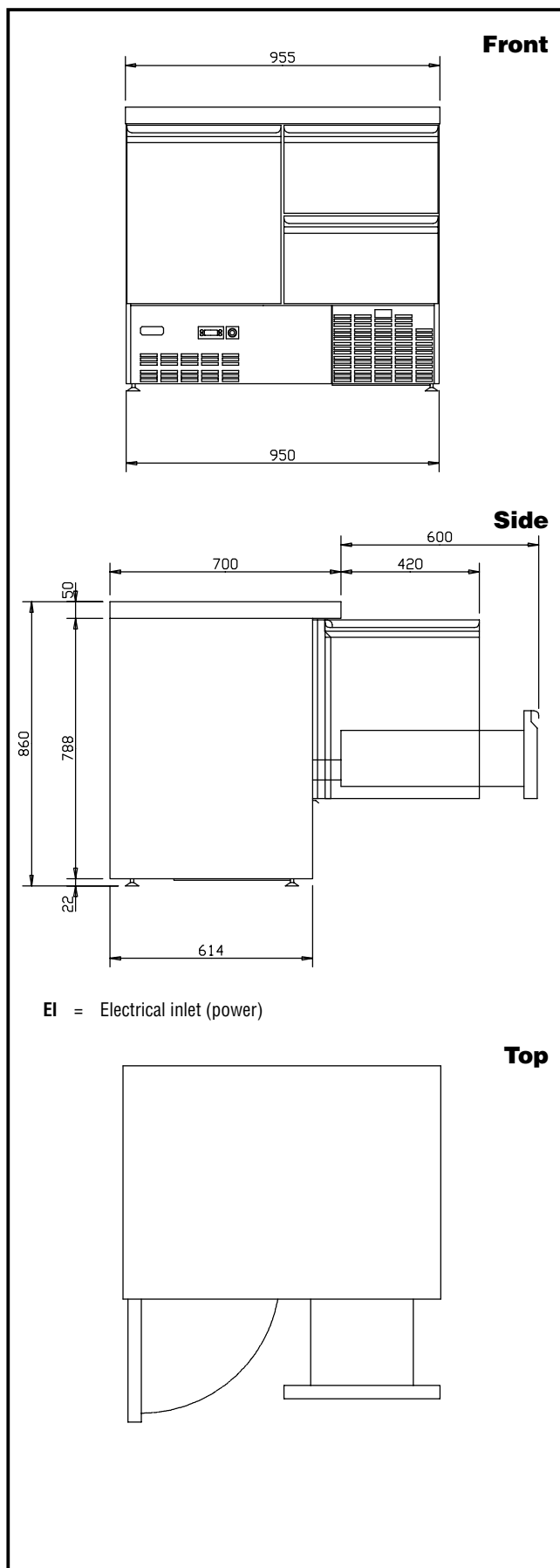
APPROVAL: _____

- Built-in compressor to suit operating conditions.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Internal structure with numerous charging positions available to host grids, ensuring higher net capacity and a greater storage space.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Built-in refrigeration unit.
- Fault code display.

Optional Accessories

- Kit integrated HACCP for digital refrigerators (IR33) PNC 880252
- Kit 4 wheels for 250lt refrigerated counter, saladette PNC 880267
- 1/1 GN grey "rilsan" grid PNC 881435
- Kit HACCP EKIS PNC 922166

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Electric

Supply voltage:	729016 (ASAL25T12)	220-240 V/1 ph/50 Hz
Electrical power max.:		0.29 kW
Defrost Power:		
Current consumption:		2 Amps
Plug type:		CE-SCHUKO
Energy consumption (min,default):		0 - 3.61 kW/h

Key Information:

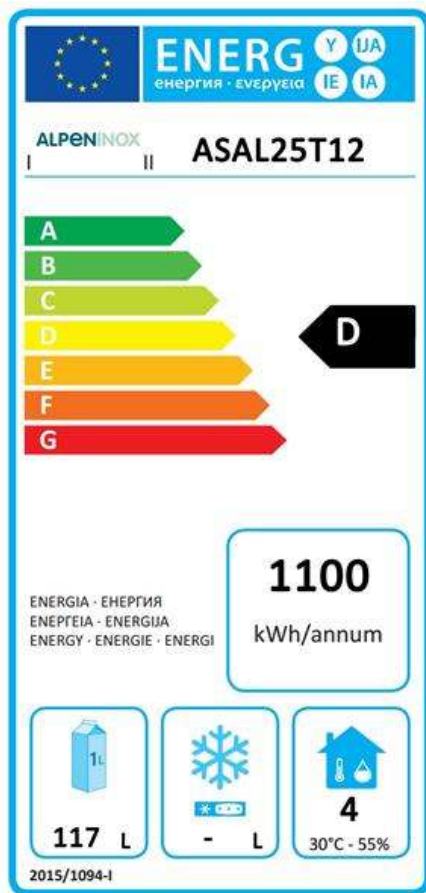
Gross capacity:	250 lt
Net Volume:	117 lt
Door hinges:	
External dimensions, Width:	955 mm
External dimensions, Height:	860 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	550 mm
Internal Dimensions (height):	520 mm
Internal Dimensions (width):	870 mm
Net weight:	100 kg
Shipping volume:	0.85 m ³
Depth with doors open:	1120 mm
Height adjustment:	0/0 mm

Refrigeration Data

Control type:	Digital
Compressor power:	1/5 hp
Refrigerant type:	R134a
GWP Index:	1300
Refrigeration power:	253 W
Refrigeration power at evaporation temperature:	-20 °C
Refrigerant weight:	120 g
Min/Max internal humidity:	50/70/
Operating temperature min.:	2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated

Product Information (EU Regulation 2015/1094)

Energy Class:	D
Yearly and daily energy consumption:	1100kWh/year - 3.01kWh/24h
Climate class:	Normal duty (cl.4)
Energy Efficiency Index (EEL):	52.66



EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU. These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.