

CRIO Line CP 4 Door Refrigerated Counter, 560lt (-2/+10) - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



712665 (AJ4RRRAAAA)

4-door refrigerated counter, -2/+10°C, AISI 304, remote

Short Form Specification

Item No. _____

Internal and external doors, front and side panels and worktop in 304 AISI stainless steel. N.4 doors. Remote refrigeration unit. Ventilated. Refrigerant R134a. High-density expanded polyurethane foam, 90 mm in thickness, with cyclopentane injection. Digital control panel. Completely automatic defrosting and automatic evaporation of defrost water obtained by hot gas. Temperature range: -2/+10°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height.

Supplied with n.4x1/1GN Rilsan grids.

Main Features

- 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.
- Tropicalized unit (43°C ambient temperature).
- 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.
- 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).
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Refrigerated compartment designed to accept GN 1/1 containers.
- IQ Defrost - fully automatic defrost starts only when ice is actually building-up in the evaporator and adapts the defrosting duration to guarantee perfect ice removal while optimizing energy efficiency consumption.
- 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 Airflow system: forced air circulation system for rapid cooling and even temperature distribution within the cell.
- 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 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°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

Construction

- Remote refrigeration unit.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Pre-arranged for drain-pipe.
- CFC and HCFC free (ecological refrigerant type: R134a, - gas in foam: cyclopentane).
- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- 4 compartments with 4 doors.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- 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.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.

APPROVAL: _____

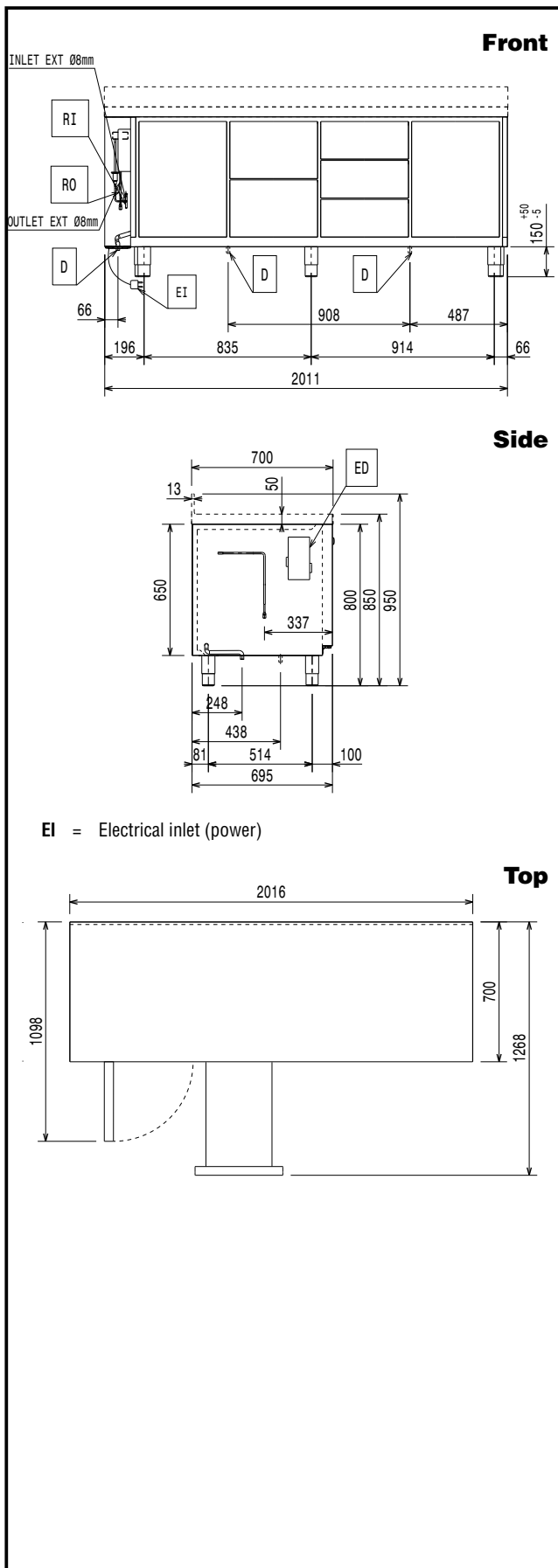
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Rounded internal corners for ease of cleaning.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- Constructed from AISI 304 Stainless steel throughout to meet the highest hygiene standards.
- Anti-drip profile on stainless steel worktop edge.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- IP21 protection index.

Included Accessories

- 4 of Kit 1/1 gray rilsan grid and 2 side runners PNC 881109 for refrigerated counters

Optional Accessories

- Automatic defrost with waste evaporation PNC 880028
- Remote unit -2+10°C for 670lt refrigerated cabinets and HD Line counters PNC 880231
- 1/1GN gray rilsan grid for refrigerated counters PNC 881107
- 2 side runners for 1/1 GN ecostore refrigerated counters PNC 881108
- Kit 1/1 gray rilsan grid and 2 side runners for refrigerated counters PNC 881109
- 1/1 GN plastic container, H=65 mm PNC 881110
- 1/1 GN plastic container, H=100 mm PNC 881111
- 1/1 GN plastic container, H=150 mm PNC 881112
- 2-drawer kit refrigerated counters PNC 881179
- 3x -drawer kit for refrigerated counters PNC 881186
- 1/3 and 2/3 bottle drawer kit for refrigerated counters PNC 881187
- Lock for refrigerated counters (4 compartments) - H650 PNC 881197



Electric

Supply voltage:	712665 (AJ4RRAAAA)	220-240 V/1 ph/50/60 Hz
Electrical power max.:		0.03 kW
Defrost Power:		0.22 kW
Current consumption:		0.3 Amps
Plug type:		CE-SCHUKO

Key Information:

Gross capacity:		
Net Volume:		327 lt
Door hinges:		1 Left+3 Right
External dimensions, Width:		2016 mm
External dimensions, Height:		850 mm
External dimensions, Depth:		700 mm
Internal Dimensions (depth):		560 mm
Internal Dimensions (height):		510 mm
Internal Dimensions (width):		1706 mm
Shipping volume:		1.67 m ³
Depth with doors open:		1110 mm
Height adjustment:		-5/50 mm
Remote Compressor and Refrigeration Unit		

Refrigeration Data

Control type:	Digital
Refrigerant type:	R134a
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated