

## CRIO Line CP 9x1/3 Drawer Refrigerated Counter, 420lt - Remote

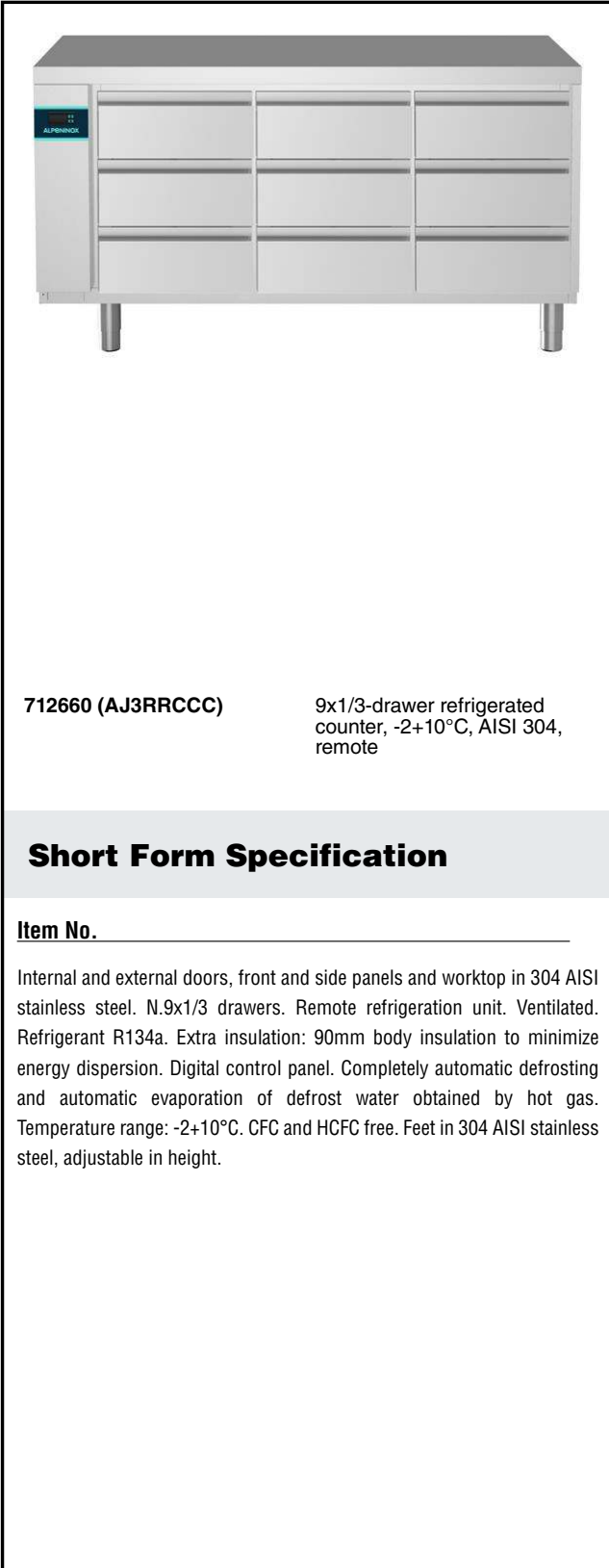
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



712660 (AJ3RRCCC)

9x1/3-drawer 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.9x1/3 drawers. Remote refrigeration unit. Ventilated. Refrigerant R134a. Extra insulation: 90mm body insulation to minimize energy dispersion. 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.

APPROVAL: \_\_\_\_\_

### Main Features

- 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 Airflow system: forced air circulation system for rapid cooling and even 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.
- 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.
- 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.
- Anti-tilt runners accept GN 1/1 containers.
- 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

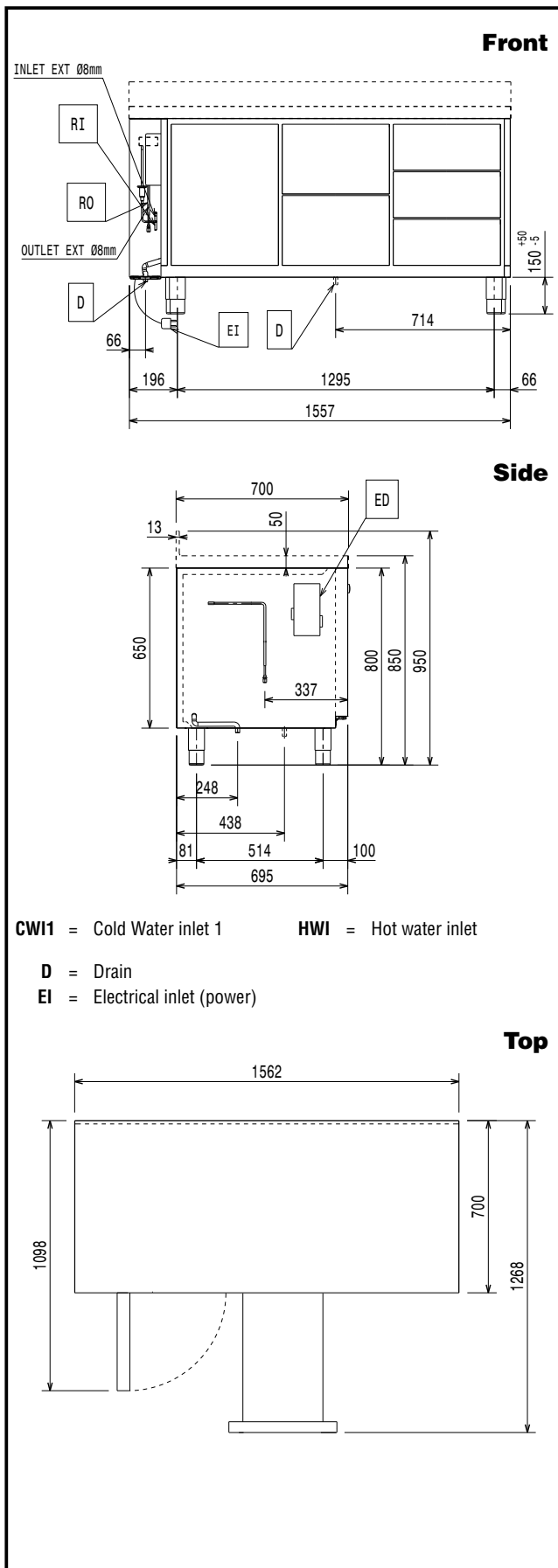
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Anti-drip profile on stainless steel worktop edge.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- 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.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Remote refrigeration unit.
- CFC and HCFC free (ecological refrigerant type: R134a, - gas

in foam: cyclopentane).

- IP21 protection index.
- Internal dimension of the drawers:
  - models with 2 1/2 drawers: 1st drawer (top drawer) 196x302x521 / 2nd drawer 198x302x521 (HxWxD)
  - models with 3 1/3 drawers: 1st and 2nd drawers (top and central drawer) 99x302x521 / 3rd drawers 103x302x521 (HxWxD)
  - models with 1/3+2/3 drawers: 1st drawer (top drawer) 99x302x521 / 2nd drawer 295x302x521 (HxWxD)

### 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
- Worktop for ecostore refrigerated counters, remote - 3 compartments PNC 881131
- Worktop and upstand for ecostore refrigerated counters, remote - 3 compartments PNC 881135
- 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 (3 compartments) - H650 PNC 881189



### Electric

Supply voltage:	220-240 V/1 ph/50/60 Hz
712660 (AJ3RRCCC)	
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:	116.4 lt
Door hinges:	0
External dimensions, Width:	1562 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	560 mm
Internal Dimensions (height):	510 mm
Internal Dimensions (width):	1252 mm
Shipping volume:	
Depth with doors open:	1110 mm
Height adjustment:	0/0 mm

### Refrigeration Data

Control type:	0
Refrigerant type:	R134a
GWP Index:	0
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated