

ALPENINOX

Tuttopizza Showcase 2 Doors & 12 Drawer Refrigerated Counter - with Showcase

ITEM # _____

MODEL # _____

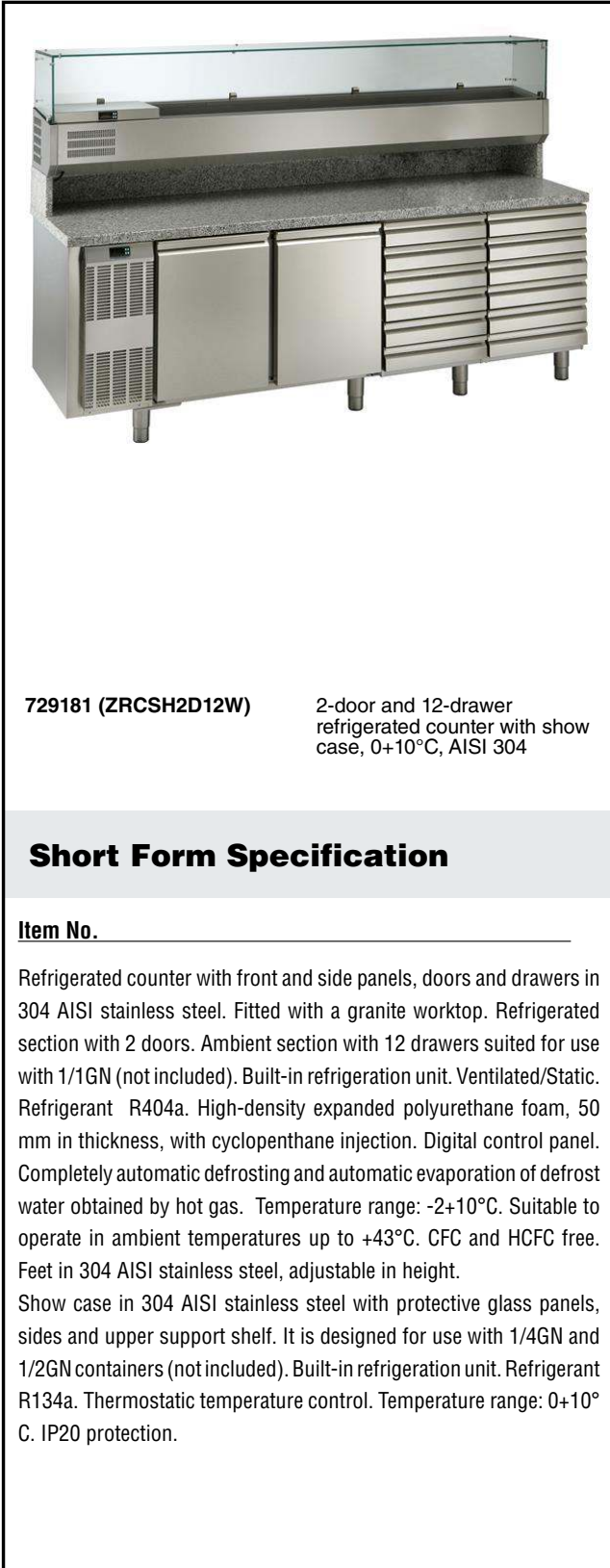
NAME # _____

SIS # _____

AIA # _____

ALPENINOX

2 Doors & 12 Drawer Refrigerated Counter - with Showcase
Tuttopizza Showcase



729181 (ZRCSH2D12W)

2-door and 12-drawer
refrigerated counter with show
case, 0+10°C, AISI 304

Short Form Specification

Item No.

Refrigerated counter with front and side panels, doors and drawers in 304 AISI stainless steel. Fitted with a granite worktop. Refrigerated section with 2 doors. Ambient section with 12 drawers suited for use with 1/1GN (not included). Built-in refrigeration unit. Ventilated/Static. Refrigerant R404a. High-density expanded polyurethane foam, 50 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. Suitable to operate in ambient temperatures up to +43°C. CFC and HCFC free. Feet in 304 AISI stainless steel, adjustable in height. Show case in 304 AISI stainless steel with protective glass panels, sides and upper support shelf. It is designed for use with 1/4GN and 1/2GN containers (not included). Built-in refrigeration unit. Refrigerant R134a. Thermostatic temperature control. Temperature range: 0+10° C. IP20 protection.

Main Features

- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- 1/2 or 1/3 drawers kits can be fitted on site as an alternative to the doors.
- Showcase suitable to accommodate ¼ and ½ GN trays available as accessories.
- Refrigerated compartments can accommodate GN 1/1 grids or trays in 6 positions.
- Granite worktop for easy and fast dough spreading. 165mm high upstand to prevent foodstuff from accidentally falling from the sides and back during the preparation phase.
- Showcase and counter equipped with temperature setting, probe monitoring, HACCP alarms, service alarms and parameters customization as standard; remote HACCP monitoring available through an accessory kit.
- Neutral set of drawers on the right side allows dough storage both in GN 1/1 or 60x40cm trays.
- 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 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°).
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

APPROVAL: _____

- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Mounted on 150 mm adjustable feet.
- HCFC, CFC and HFC free insulation (Cyclopentane), HCFC and CFC free refrigerant gas (R404a).
- Showcase with HCFC and CFC free refrigerant gas (R134a) and insulation.
- Showcase constructed in A304 stainless steel with rounded corners and tempered glass sides, backpanel and upper shelf.
- Showcase provided with power supply cable exit on left or back sides to suit all type of installations.
- Showcase and counter with IPX5 digital control and temperature display with integrated on/off button to grant reliability in every kitchen environment.
- Showcase with built-in, independent cooling unit with hidden evaporator designed to keep the food on covered trays between 0 °C and +10 °C at 43°C ambient temperature.
- Rounded internal corners. Drain and magnetic gaskets are removable without the use of tools and the condenser filter can be accessed quickly for ease of cleaning.
- Counter to feature built-in cooling unit with ventilated cavity and hidden evaporator foamed in the backside designed to work at +10° C even at 43°C ambient temperature.
- Counter constructed in A304 stainless steel with aluminum internal backpanel for low energy consumption, fast temperature recovery and optimal temperature uniformity.
- 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.
- Fault code display.

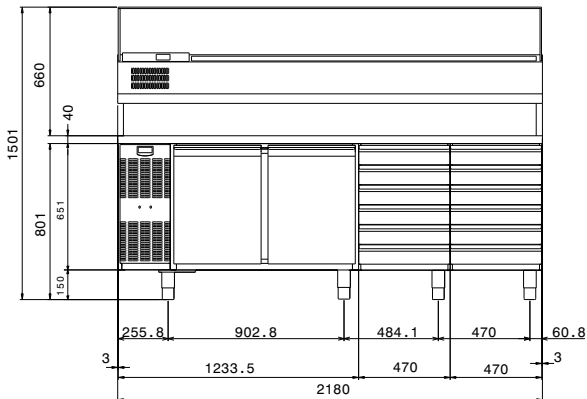
Included Accessories

- 2 of Stainless steel internal structure to support PNC 880140
6 grids (right & left)
- 2 of 1/1 GN grey "rilsan" grid PNC 881435

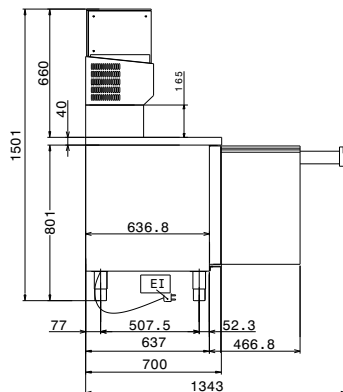
Optional Accessories

- Kit for door reversibility PNC 880046
- 3x1/3 drawer kit for refrigerated counters PNC 880115
- 2x1/2 drawer kit for refrigerated counters and PNC 880118
for 2 and 3 door freezer counters
- Bottle drawer kit (1/3 + 2/3) for refrigerated PNC 880126
counter
- Kit of 2 304 AISI stainless steel 1/1 GN grids PNC 880139
for refrigerated counter
- Kit integrated HACCP for digital refrigerators PNC 880252
(IR33)
- 1/1 GN grey "rilsan" grid PNC 881435
- Polythene food container 400x600 mm PNC 921854
- GN containers for refrigerated 2180 mm show PNC 921855
case - n. 7x1/4 + n. 2x1/2 h. 150 mm

Front



Side



EI = Electrical inlet (power)

Electric

Supply voltage:	729181 (ZRCSH2D12W)	230 V/1 ph/50 Hz
Electrical power max.:		0.267 kW
Defrost Power:		0.45 kW
Current consumption:		2.05 Amps
Plug type:		CE-SCHUKO
Energy consumption (min,default):		0 - 4.16 kW/h

Key Information:

Gross capacity:	560 lt
Net Volume:	
Door hinges:	1 Left+1 Right
External dimensions, Width:	2180 mm
External dimensions, Height:	1501 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	685 mm
Internal Dimensions (height):	550 mm
Internal Dimensions (width):	
Shipping volume:	2.39 m ³
Depth with doors open:	1110 mm
Height adjustment:	0/0 mm

Refrigeration Data

Control type:	Digital
Compressor power:	1/3 hp
Refrigerant type:	R404a
GWP Index:	3922
Refrigeration power:	448 W
Refrigeration power at evaporation temperature:	-10 °C
Refrigerant weight:	190 g
Min/Max internal humidity:	70/80/
Operating temperature min.:	0 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated/Static

Product Information (EU Regulation 2015/1094)

Energy Class:	C
Yearly and daily energy consumption:	
Climate class:	Heavy Duty (5)
Energy Efficiency Index (EEL):	