

Roll-in 2 Door Refrigerator, 1600lt (+2/+10) - Pass-through

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



729167 (ARI16R2FT)

2-door roll-in pass-through refrigerator 1600lt, +2/+10°C, AISI 304

Short Form Specification

Item No. _____

External and internal in AISI 304 stainless steel. Body insulation thickness 75mm. N. 1 full door each side with heated frame. Built-in refrigeration unit; ventilated operating mode; digital control; automatic defrost; external digital temperature display. Operating temperature +2/+10°C. For ambient temperatures up to 43°C. CFC and HCFC free. R134a gas in refrigeration circuit. Gas in foam: Cyclopentane.

Main Features

- Certified safety CE requirements.
- Two full doors.
- 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.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- The operating temperature can be adjusted from +2 to +10°C to suit both meat and dairy storage requirements.
- Simple control panel: on/off switch, high/low humidity switch and digital temperature display.
- Automatic defrost and automatic evaporation of defrost water.
- Ventilated cooling for optimal temperature distribution.
- Simple cooling unit easily accessible from the rear of the appliance.
- Universal shock-protectors on all sides.
- Complies with main international certification bodies and is CE marked.
- Plug-in installation: 1 phase, 220/240V supply.

APPROVAL: _____

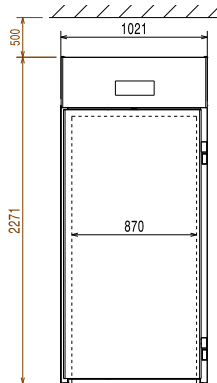
Construction

- 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.
- Built-in compressor to suit operating conditions.
- Interior cell and external panel are constructed in 304 AISI stainless steel.
- 75 mm thick insulation, with cyclopentane injection for long-term insulation and energy saving.
- Refrigerant type: R134a.
- Finished in top quality materials to ensure durability.
- 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.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.

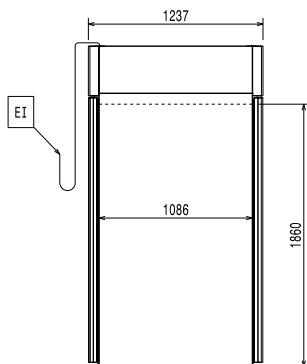
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Trolley for 2/1GN roll-in rack | PNC 880017 | <input type="checkbox"/> |
| • Base for roll-in-rack | PNC 880018 | <input type="checkbox"/> |
| • Kit with 2 hinges for door reversibility | PNC 881432 | <input type="checkbox"/> |
| • 2/1GN roll-in rack | PNC 881449 | <input type="checkbox"/> |
| • Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch | PNC 922055 | <input type="checkbox"/> |
| • Trolley for 20 2/1 GN roll-in rack | PNC 922134 | <input type="checkbox"/> |
| • Base for 20 2/1 GN roll-in rack | PNC 922142 | <input type="checkbox"/> |
| • Kit HACCP EKIS | PNC 922166 | <input type="checkbox"/> |
| • 60-mm pitch roll-in rack for 20 2/1 GN | PNC 922204 | <input type="checkbox"/> |
| • 80-mm pitch roll-in rack for 14 2/1 GN | PNC 922206 | <input type="checkbox"/> |

Front

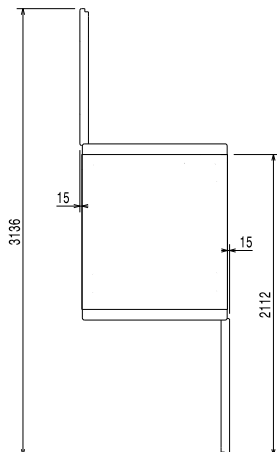


Side



EI = Electrical inlet (power)
RI = Refrigerant Inlet
RO = Refrigerant Outlet

Top



Electric

Supply voltage:	729167 (ARI16R2FT)	230 V/1 ph/50 Hz
Electrical power max.:		0.56 kW
Defrost Power:		1 kW
Current consumption:		4.5 Amps
Plug type:		CE-SCHUKO

Key Information:

Gross capacity:	1630 lt
External dimensions, Width:	1021 mm
External dimensions, Height:	2271 mm
External dimensions, Depth:	1237 mm
Number and type of doors:	2 Full
Internal Dimensions (depth):	1105 mm
Internal Dimensions (height):	1860 mm
Internal Dimensions (width):	870 mm
Net weight:	200 kg
Shipping volume:	3.79 m ³
Height adjustment:	0/0 mm
Number and type of grids (included):	- GN 2/1

Refrigeration Data

Control type:	Digital
Compressor power:	3/8 hp
Refrigerant type:	R134a
GWP Index:	1430
Refrigeration power:	546 W
Refrigeration power at evaporation temperature:	-10 °C
Refrigerant weight:	340 g
Min/Max internal humidity:	60/72
Operating temperature min.:	2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated