

## Saladette 2 Door Refrigerated Counter, 250lt - with Lid and Chopping board

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

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

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

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

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



729014 (ASAL25L2C9)

2-door refrigerated saladette  
with lid and chopping board  
250lt, +2+10°C, AISI 304

### Short Form Specification

#### Item No.

Constructed entirely in 304 AISI stainless steel. High-density expanded polyurethane foam, 45 mm in thickness, with cyclopentane injection. Height-adjustable feet. Hinged lid on top. Lower refrigerated compartment designed to accommodate GN 1/1 containers and equipped with N. 2 hinged doors. 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.

Supplied with n.9 horizontal container supports and n.1 non-toxic plastic chopping board.

### 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.
- Equipped with hinged lid for non-operating periods.
- Automatic evaporation of defrost water.
- 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°).

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

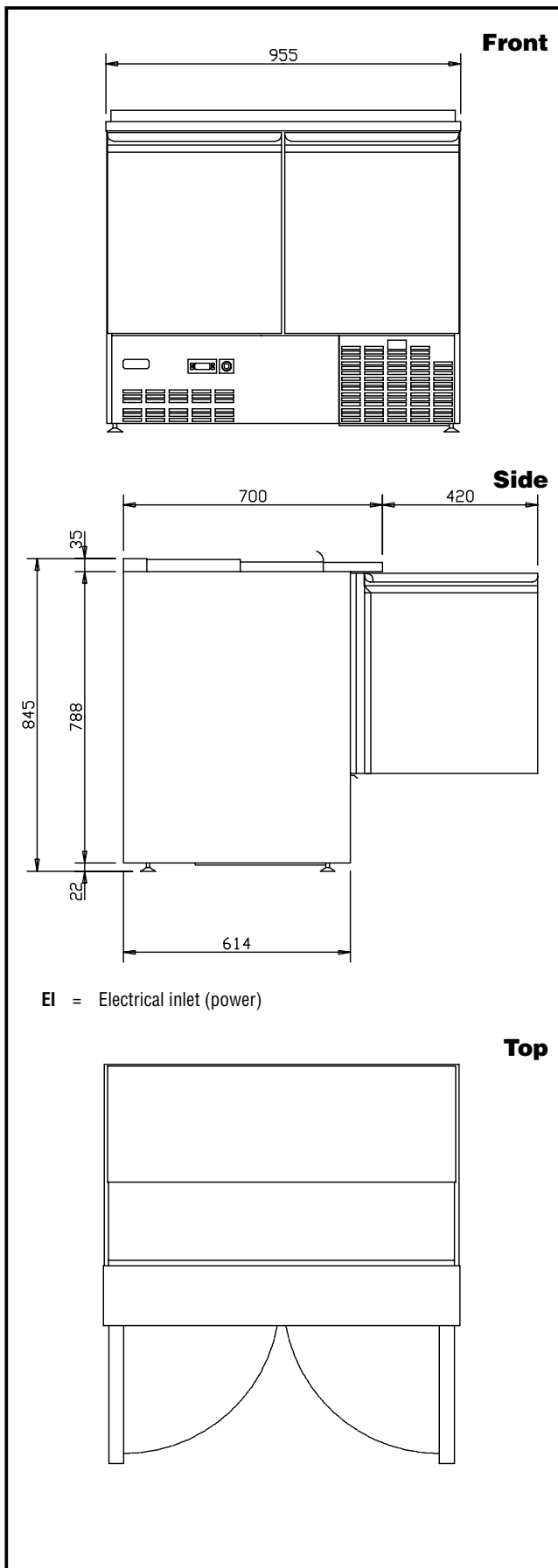
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.

### Construction

- Mounted on legs with height adjustment.
- 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 <input type="checkbox"/> |
| • Kit 4 wheels for 250lt refrigerated counter, saladette | PNC 880267 <input type="checkbox"/> |
| • 1/1 GN grey "rilsan" grid                              | PNC 881435 <input type="checkbox"/> |
| • Kit HACCP EKIS   | PNC 922166 <input type="checkbox"/> |



### Electric

Supply voltage:	729014 (ASAL25L2C9)	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):		1.3 - 3.61 kW/h

### Key Information:

Gross capacity:	250 lt
Net Volume:	140 lt
Door hinges:	
External dimensions, Width:	955 mm
External dimensions, Height:	845 mm
External dimensions, Depth:	700 mm
Internal Dimensions (depth):	550 mm
Internal Dimensions (height):	520 mm
Internal Dimensions (width):	870 mm
Net weight:	82 kg
Shipping volume:	0.74 m <sup>3</sup>
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:	
Yearly and daily energy consumption:	
Climate class:	
Energy Efficiency Index (EEL):	