

**322062 (F10C4KW02S)**

Refrigerated well on cupboard, static (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)

Main Features

- Perfect compact design makes it ideal for space saving environments.
- CB and CE certified by a third party notified body.
- Soft closing doors on operator side.
- Underneath ambient cupboard with doors ideal for extra storage.
- Available options with online configurator: colors, tray sliders, overshelves, feet/wheels with desired diameter, height 750mm for kids.
- Overshelf equipped with LED lights.
- Optional plinth can be installed to cover the feet or the wheels.
- AISI 304 Tray slider in flush mounted stainless steel is installed on long sides and they can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines without an operator.
- Unit mounted on 125 mm wheels 2 swivel and 2 with brakes.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Curved glass.
- Designed to serve the food in gastronomic containers.
- Suitable for GN 1/1 containers with a maximum height of 200 mm.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- Available dimensions: 2, 3, 4 GN.
- Thanks to the sleek, minimalist glass structure, food and dust does not get trapped and the cleaning is made easier.

Construction

- Well bottom is inclined to facilitate water drainage.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.
- Electronic control with temperature display.
- IPx2 water protection.
- The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled.

Sustainability

- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion.

Optional Accessories

PNC Code	Description
Feet, wheels and ramps	
800002	Kit 4 height adjustable flanged feet, Marine
Kicking strips	
800008	Kicking strip for 4 GN units (not for Bain-Marie with separated wells)

Recommended Detergents

PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

Electric

Supply voltage: 220-240 V/1N ph/50 Hz

Key Information:

N° of doors: 2

External dimensions, Width: 1420 mm

External dimensions, Depth: 1180 mm

External dimensions, Height: 1154 mm

Net weight: 156.5 kg

Shipping height: 1250 mm

Shipping width: 930 mm

Shipping depth: 1460 mm

Shipping volume: 1.7 m³

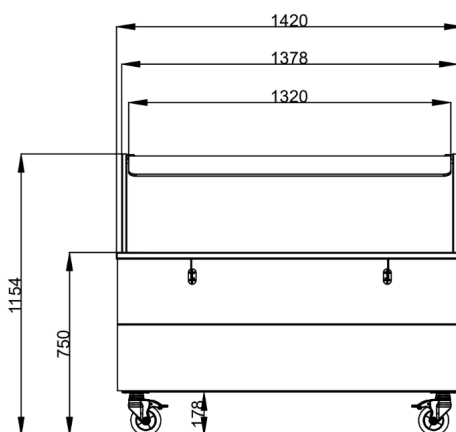
Set temperature: -15 / 0 °C

Top temperature: -15 / 0 °C

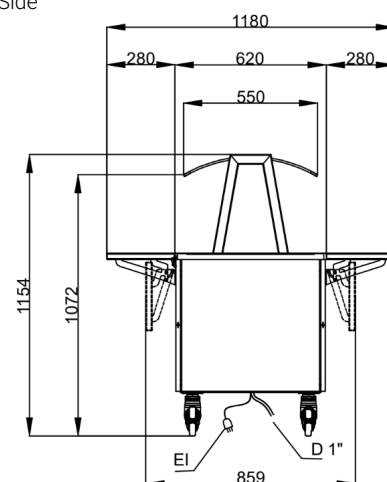
Sustainability

Noise level: 60 dBA

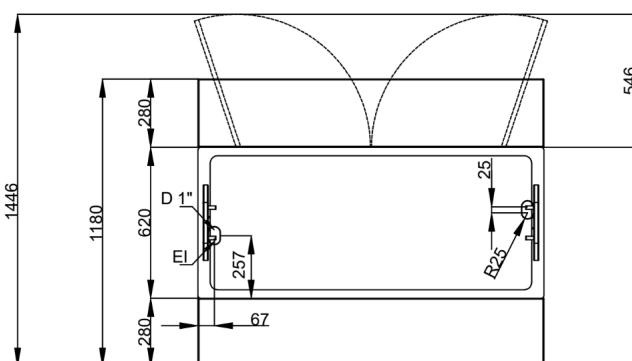
Front



Side



Top



D = Drain

EI = Electrical inlet (power)