

**341042 (D11C3)**

Drop-in refrigerated well, static with fan (3 GN container capacity)

Main Features

- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- CB and CE certified by a third party notified body.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- Available drop-in dimensions: 2, 3, 4, 5, 6 GN.
- Designed to serve the food in gastronorm containers.
- 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.
- Remote version is available.
- A constant flow of cold air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast cool down times are guaranteed thanks to powerful radial booster fans. Cylindrical stainless steel air diffusors provides a constant air circulation.

Construction

- Well bottom is inclined to facilitate water drainage.
- 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. Then cooled air is being distributed with radial booster fans.

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.
- 84% faster cool down time (than static refrigerated well) reduces energy consumption by allowing the operator to switch the machines on only when needed.

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

Water:

Water drain outlet size: 1"

Key Information:

External dimensions, Width: 1100 mm

External dimensions, Depth: 620 mm

External dimensions, Height: 595 mm

Net weight: 51.3 kg

Shipping weight (gross): 65.7 kg

Shipping height: 920 mm

Shipping width: 660 mm

Shipping depth: 1140 mm

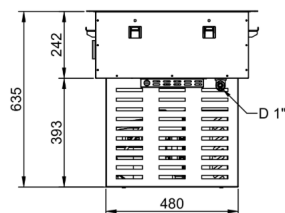
Shipping volume: 0.69 m³

Set temperature: -10 / 0 °C

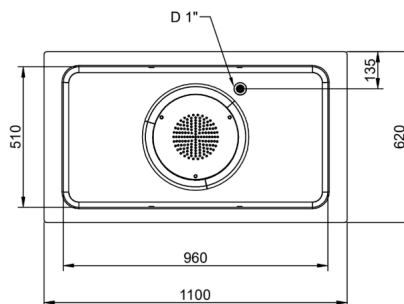
Sustainability

Noise level: 62 dBA

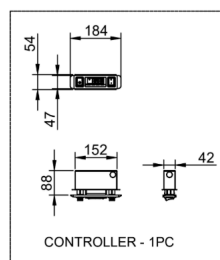
Side



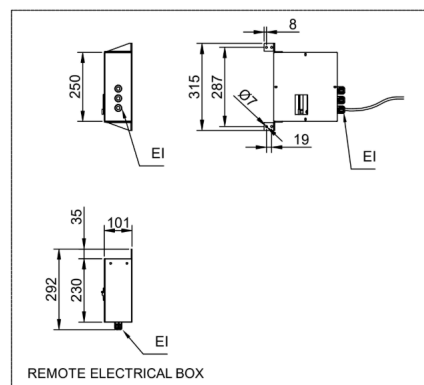
Top



Other



CONTROLLER - 1PC



REMOTE ELECTRICAL BOX

D = Drain

EI = Electrical inlet (power)

ED = Remote electrical connection

RI = Refrigerant Inlet