

**111161 (ZJ2HBAA)**

2-door refrigerated counter, -2+10°C, AISI 304 (R290)

Main Features

- 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.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel allowing the easy and precise setting and control of the internal temperature.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Complies with main international certification bodies and is CE marked.
- Self closing stainless steel doors (< 90°).
- Kit 1/2 drawers available as accessory.
- Completely automatic defrosting and automatic evaporation of defrost water by hot gas.
- Forced air cooling system guaranteeing great uniformity of the temperature in the counter and excellent conservation of the food quality.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- 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.
- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- 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.
- Frontal and easy access to all components in the cooling unit.
- Certified safety CE requirements.
- Small footprint to fit even in limited environments.
- Kit 1/3 drawers available as accessory.
- Tropicalized unit.

Construction

- Access to all components from the front.
- Built-in compressor to suit operating conditions.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- External back panel in galvanized steel.
- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Internal and external doors, front, back and side panels in AISI 304 Stainless steel.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Rounded internal corners for ease of cleaning.
- Pre-arranged for drain-pipe.
- Built-in refrigeration unit.
- Legs in 304 AISI stainless steel (150 mm high, adjustable in height), with plastic interior.
- The door self-closes when opened less than at a 90° angle and is equipped with a door seal to guarantee perfect closure.
- High standards of hygiene and ease of cleaning are guaranteed by the rounded internal corners of the cabinet and easily removable runners and grids.
- Insulation guaranteed by high density expanded cyclopentane 50 mm in thickness.
- Internal and external doors, front and side panels and 50mm thick removable worktop in 304 AISI stainless steel.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- 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.
- Extractable cooling unit to facilitate maintenance.
- IP21 protection index.

User Interface & Data Management

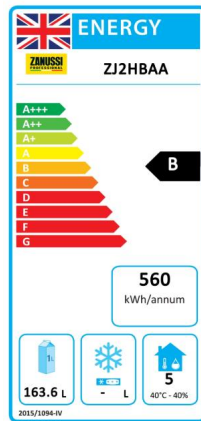
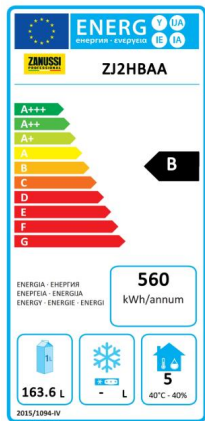
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Easy serviceability thanks to the intuitive control panel with access via app.
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.



A focus on sustainability

Sustainability

- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- 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).
- Hot gas automatic evaporation of defrost water.



EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU. These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016. SI 2020 No. 1528.

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Certifications & Recognitions



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



Technical specifications

Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Compressor power:	1/4 hp

Key Information:

Net Volume:	163.6 lt
External dimensions, Width:	1245 mm
External dimensions, Depth with Doors Open:	1310 mm
External dimensions, Height:	850 mm
Net weight:	94 kg
Worktop type:	Stainless Steel
Gross capacity:	290 liter

Refrigeration Data

Control type:	Digital
Min/Max internal humidity:	40/85
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated

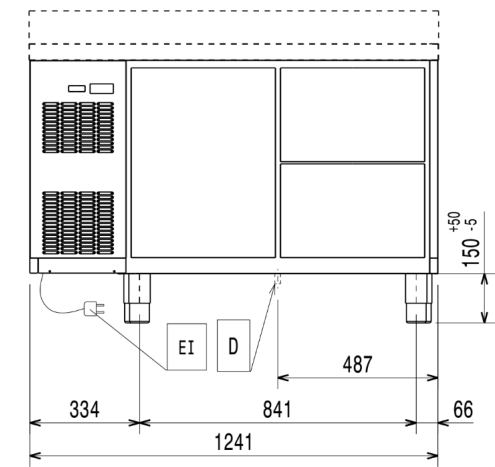
Sustainability

Noise level:	48 dBA
Refrigerant type:	R290
Refrigeration power:	320 W
Refrigerant weight:	45 g
Energy Class (EU Reg. 2015/1094):	B
Climate class (EU Reg. 2015/1094):	Heavy Duty (5)
Energy Efficiency Index-EEI (EU Reg. 2015/1094):	25,36

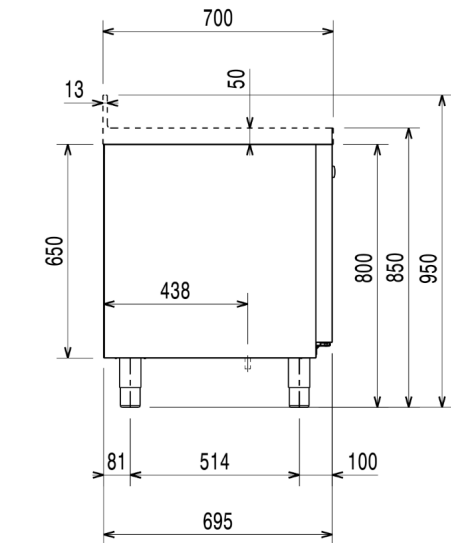


Installation drawings

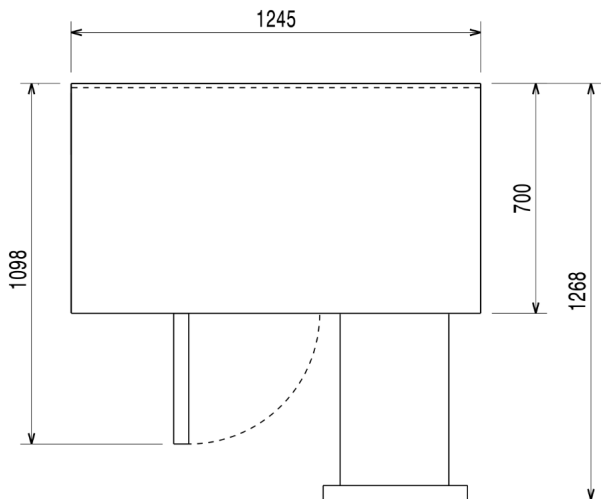
Front



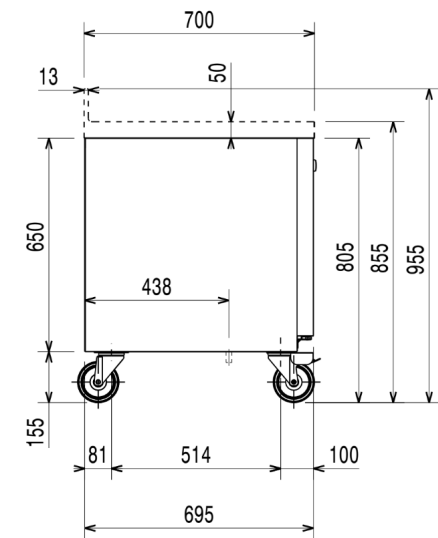
Side



Top



Other



EI = Electrical inlet (power)

Accessories

Included Accessories

PNC Code	Description	Quantity
881109	Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters	2

Optional Accessories

PNC Code	Description
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Containers, trays and grids

881107	1/1GN grey rilsan grid for refrigerated counters
881108	2 side runners for 1/1 GN refrigerated counters
881109	Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters
881110	1/1 GN plastic container, H=65 mm
881111	1/1 GN plastic container, H=100 mm

Doors and drawers

881176	2x½ drawer kit for refrigerated counters - h650mm
881177	3x1/3 drawer kit for refrigerated counters - h650mm (only for refrigerated counters)
881178	1/3 and 2/3 bottle drawer kit for refrigerated counters - h650mm (only for refrigerated counters)
881245	Lock for refrigerator/freezer counters with 2 compartments - h650mm

Feet, wheels and ramps

881191	Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters
881193	Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters
881277	Kit 4 (45mm) spacers for wheels for refrigerator/freezer counters

Other accessories

881298	IoT module for refrigerated cabinets and counters
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