



IT

Basamenti refrigerati ventilati H750

Modulo cella monolitico realizzato completamente in acciaio inox AISI 304 | bordi interni raggiati | coibentazione con poliuretano ecologico a base d'acqua | tappo coibentato | rastrelliera in filo di acciaio inox per vasche e griglie gastronorm da 1/1 | sportelli in acciaio inox lucido con micro cerniere e guarnizioni a chiusura magnetica | vano tecnico da 100 mm per le versioni con motore esterno e da 250/350 mm per quelle con motore interno | refrigerazione ventilata | impianto con gas ecologico R290 e sbrinamento a gas caldo per le versioni a motore interno | impianto con Fgas R452a e sbrinamento naturale per le versioni con motore esterno | filtro anti polvere condensatore estraibile per i moduli con motore interno | scarico condensa convogliato direttamente nel vano tecnico | centralina elettronica touch | zoccolatura in acciaio inox con piedini regolabili in altezza

EN

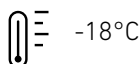
Ventilated Refrigerated Counters H750

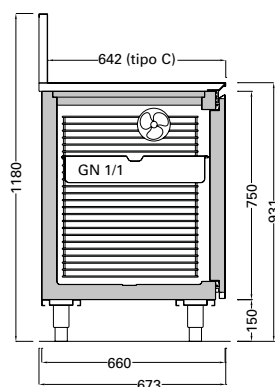
Monolithic AISI 304 stainless steel module | rounded internal edges | insulation with ecological water-based polyurethane | insulated cap | stainless steel wire rack for 1/1 gastronorm trays and grids | polished stainless steel doors with micro hinges and gaskets with magnetic closure | 100 mm frame support for versions with an external condensing unit and 250/350 mm frame support for those with built-in condensing unit | ventilated refrigeration | system with ecological gas R290 and hot gas defrosting for versions with built-in condensing unit | system with Fgas R452a and natural defrosting for versions with remote condensing unit | removable condenser dust filter for modules with built-in condensing unit | condensation drainage directly into the base of counter | electronic touch control unit | stainless steel plinth with height-adjustable feet

FR

Comptoirs réfrigérés Ventilés H750

Module cellule monolithique en acier inoxydable AISI 304 | bords internes arrondis | isolation en polyuréthane écologique à base d'eau | bouchon isolé | râtelier en fil d'acier inoxydable pour bacs et grilles gastronorm de 1/1 | portes en acier inoxydable poli avec micro-charnières et joints à fermeture magnétique | profilé à rainures en aluminium poli | compartiment technique de 100 mm pour les versions avec groupe distant et de 250/350 mm pour celles avec groupe logé | réfrigération ventilée | système à gaz écologique R290 et dégivrage à gaz chaud pour les versions avec groupe logé | système à Fgaz R452a et dégivrage naturel pour les versions avec groupe distant | filtre anti-poussière extractible du condenseur pour les modules avec groupe logé | évacuation condensation dans le compartiment technique | unité de contrôle électronique tactile | plinthe en acier inoxydable avec pieds réglables en hauteur





Technical



Ventilated



Automatic / Hot Gas



R290



N.4 / U.R. 55%



1 / Hermetic



230V / 1ph / 50Hz



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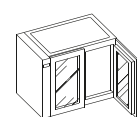


-18°C

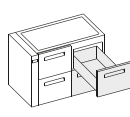
Data Sheet

	Code (+SKIN)	Dimensions	Weight	Max Pwr. Consumption	Avg Operating Consumption	Cooling Power/Expansion	GAS
	Energy Label	mm	Kg	W / A	KW/H	W / °C	Type
	CGBNVF1P6H7TI 	800x673x1180H 980x853x1470H	60 65	320/2,3	0,20	140 / -35	R290
	CGBNVF2P6H7TI 	1150x673x1180H 1330x853x1470H	80 85	440/3,3	0,28	280 / -35	R290
	CGBNVF3P6H7TI 	1600x673x1180H 1780x853x1470H	100 115	510/4,1	0,34	390 / -35	R290
	CGBNVF4P6H7TI 	2050x673x1180H 2230x853x1470H	115 140	600/4,2	0,40	520 / -35	R290

Options:



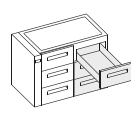
compact glass door



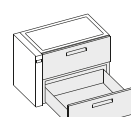
double drawers
1/2-1/2



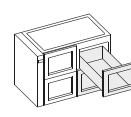
double drawers
1/3-2/3



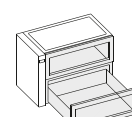
triple drawers



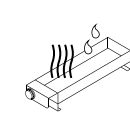
double size drawers



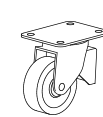
CG double drawers
1/2-1/2



CG double size
double drawers



condensation water
pan



kit of casters