

STANDARD GN H750 +2/+8°C

CIAM



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 gastronom 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

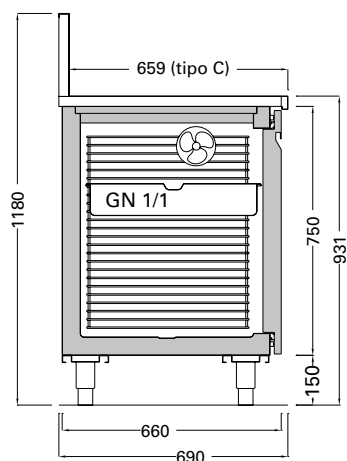
Comptoirs réfrigérés Ventilés H750

Module cellule monolithique en acier inoxydable AISI 304 | bordes internes arrondies | isolation en polyuréthane écologique à base d'eau | bouchon isolé | râtelier en fil d'acier inoxydable poli avec grilles gastronom de 1/1 | portes en acier inoxydable poli avec micro-charnières et joints à fermeture magnétique | 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



 +2/+8 °C





Technical



Ventilated	Automatic / Hot Gas
R290 ECO friendly	N.4 / U.R. 55% / 30°C
1 / Hermetic	230 V / 1 ph / 50 Hz
-	+2/+8 °C

Data Sheet

	Code (+SKIN) Energy Label	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	GAS Type
	SGBPVF1P6H7TI 	800x690x1180H 980x870x1470H	60 65	220/1,6	0,13	150 / -16	R290
	SGBPVF2P6H7TI 	1150x690x1180H 1330x870x1470H	80 90	220/1,7	0,14	290 / -16	R290
	SGBPVF3P6H7TI 	1600x690x1180H 1780x870x1470H	100 115	300/2,3	0,18	400 / -16	R290
	SGBPVF4P6H7TI 	2050x690x1180H 2230x870x1470H	115 145	400/2,9	0,25	530 / -16	R290

Options:

double-glazed doors	double drawers 1/2-1/2	double drawers 1/3-2/3	triple drawers	heated double glazing	additional plastic-coated grill	CIAM connect	intermediate shelf	kit wheels

Certifications

ISO9001 Quality
ISO14001 Environmental
ISO45001 Safety
ISO50001 Energy

