

## FRESH PLUS 3P

Ref: 1



Ref: 2

**Temperature range/Range di temperatura +2/+7° C**

**Doors, drawers/porte, cassetti 3**

Ventilated refrigerated counter on feet, 700 mm of depth made of precovered STEEL-PET steel, 2, 3 or 4 doors with 1 plastic coated shelf 400x600 on C s/s pairs of runners or 3 pairs of s/s L runners per door. Built in unit. S/s AISI 304 straight or with splashback worktop, or without worktop. Digital controller. Automatic systems for defrosting and evaporation of the condensation water.

Made of precovered STEEL-PET steel, 2, 3 or 4 doors with 1 plastic coated shelf 400x600 on C s/s pairs of runners or 3 pairs of s/s L runners per door. Built in unit. S/s AISI 304 straight or with splashback worktop, or without worktop. Digital controller. Automatic systems for defrosting and evaporation of the condensation water.

*Tavoli refrigerati ventilati su piedi, profondità 700 mm in acciaio prerivestito STEEL-PET, 2, 3 o 4 vani con 1 griglia plastificata 400x600 su guide a C o 3 coppie guide inox L per porta. Gruppo incorporato. Piano in acciaio inox AISI 304 dritto, con alzatina o senza piano. Controller digitale. Sbrinamento ed evaporazione dell'acqua di condensa automatici.*

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**Maximum Shelves N°/ Max Ripiani N°: 27 GN1/1 H40mm - EN600x400 H40mm**

**Maximum Pans N°/ Max Vaschette N°:**

All specifications are subject to change without notice. *Dati tecnici soggetti a modifiche senza preavviso.*

The Picture (Ref: 1), the description (Ref: 2) and the technical drawing (Ref: 5) refer to the product range. Dimensional Data (Ref: 3) and Technical Data (Ref: 4) refer to the specific code (Ref: 6).

*L'immagine (Ref: 1), la descrizione (Ref: 2) e il disegno tecnico (Ref: 5) sono relativi alla famiglia prodotto. Dati di dimensione (Ref: 3) e Dati Tecnici (Ref: 4) sono specifici del codice indicato (Ref: 6).*

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Ref: 6 Code/Codice 7SF73IP2VA001

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**Dimensional Data/Dati di dimensione:**

Ref: 3

External dimensions (mm) WxDxH <i>Dimensioni Esterne (mm) LxPxH</i>	1926x700x850	Insulation Thickness (mm) <i>Spessore di isolamento (mm)</i>	50
Internal Dimensions (mm) WxDxH <i>Dimensioni interne (mm) LxPxH</i>	426x600x558 x3	Internal Volume (l) <i>Volume Interno (l)</i>	340,5
Packing Dimensions (mm) WxDxH <i>Dimensioni Imballo (mm) LxPxH</i>	1956x760x1020	Gross Weight (Kg) <i>Peso Lordo (Kg)</i>	141
		Net Weight (Kg) <i>Peso Netto (Kg)</i>	124

**Technical Data/Dati Tecnici:**

Ref: 4

Power supply (V/Ph/Hz) <i>Alimentazione (V/P/Hz)</i>	230 / 1 / 50	Noise (db) 5m <i>Rumore (db) 5m</i>	42
Yearly Energy Consumption (kWh/annum) <i>Consumo energetico Annuo (kWh/annum)</i>	1722	Daily energy consumption (kWh/24h) <i>Consumo energetico 24H (kWh)</i>	5
Nominal power consumption (W) <i>Potenza assorbita (W)</i>	149**	Maximum absorbed current (A) <i>Massima corrente assorbita (A)</i>	4,04
Energy efficiency class <i>Classe Energetica</i>	D	Climatic Class <i>Classe Climatica</i>	4 (30°C - 55%)
Blast chilling yield (Kg) *** <i>Resa Abbattimento (Kg) ***</i>		Refrigerating power (W) <i>Potenza Frigorifera (W)</i>	303**
Shock freezing yield (Kg) *** <i>Resa Surgelazione (Kg) ***</i>		Gas	R290 - GWP 3 - Kg 0,07
Compressor/ <i>Compressore</i>		Controller	EV3B
DLE4CN			

\* (-30/+45° C), \*\*(-10/+45° C)

# Hood/Sovrastruttura

\*\*\* The blast chilling & shock freezing yields, expressed in Kg or lb are indicative and not binding. The food cooling time depends on its composition and sizing. The actual cooling time for various food might be different from the indicated one.

\*\*\* Le rese in abbattimento e in surgelazione espresse in Kg o lb sono indicative e non vincolanti. Il tempo di raffreddamento degli alimenti dipende dalla loro composizione e dimensione. Il tempo di raffreddamento reale dei vari alimenti, potrebbe essere diverso da quello indicato.

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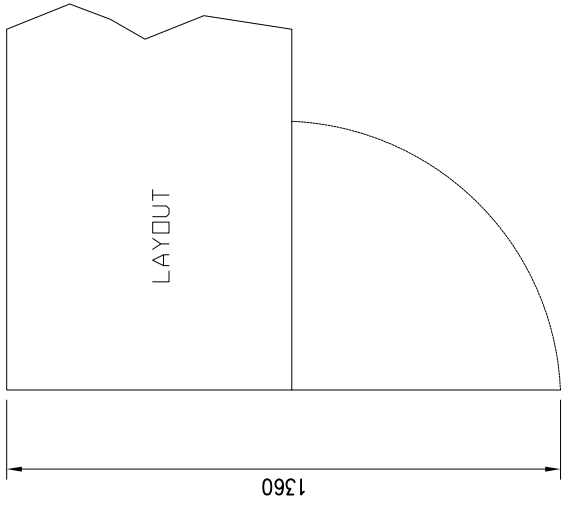
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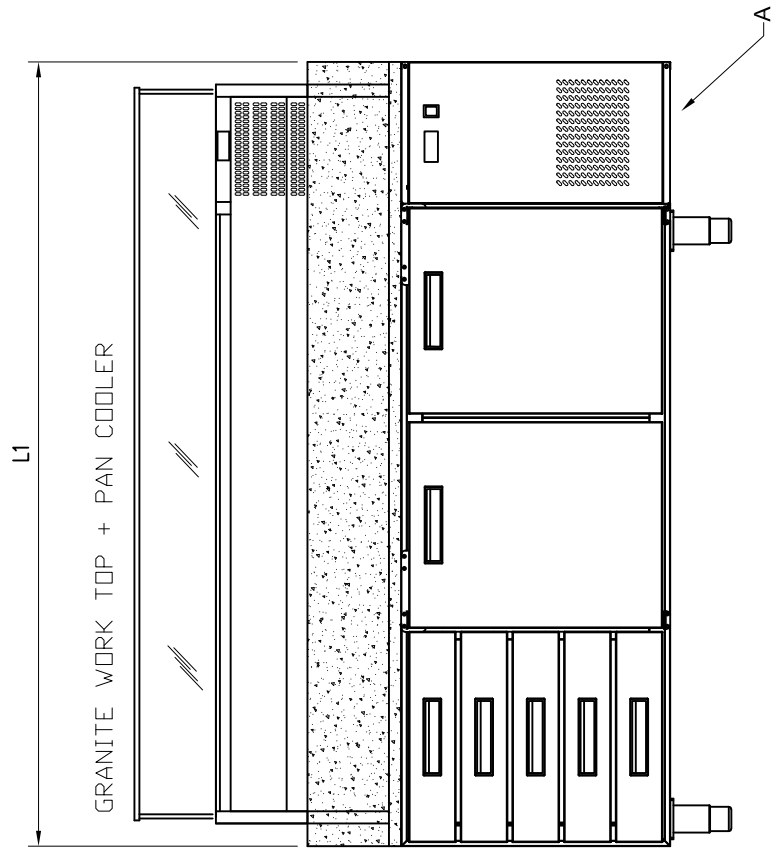
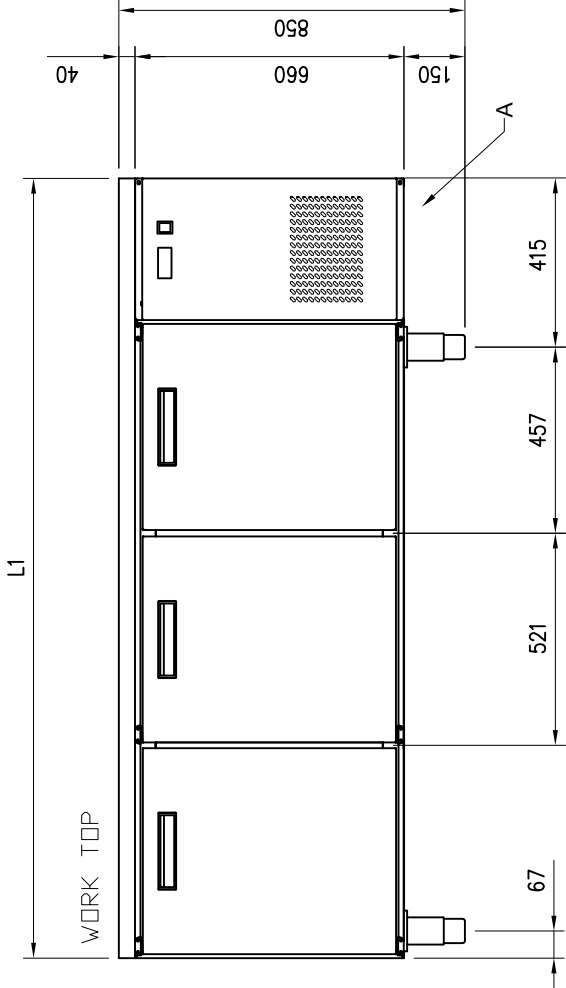
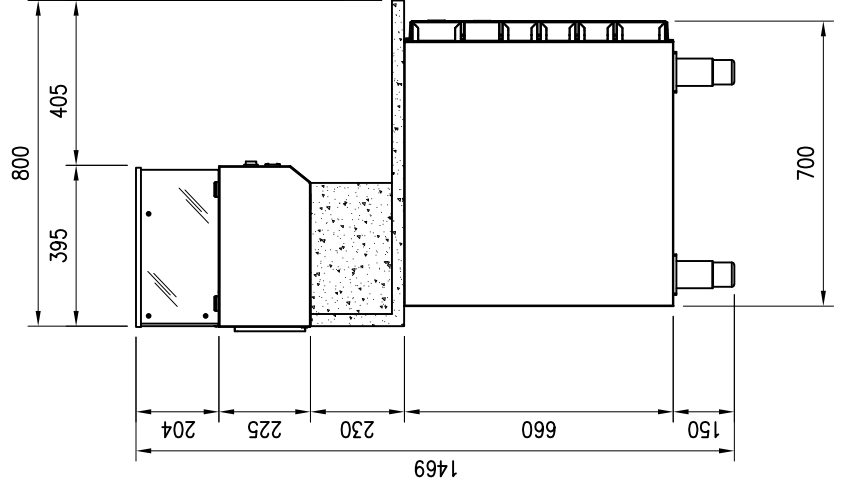
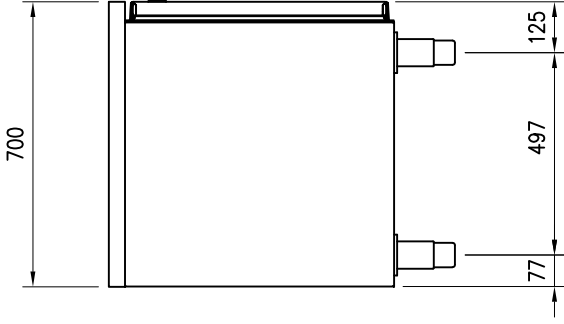
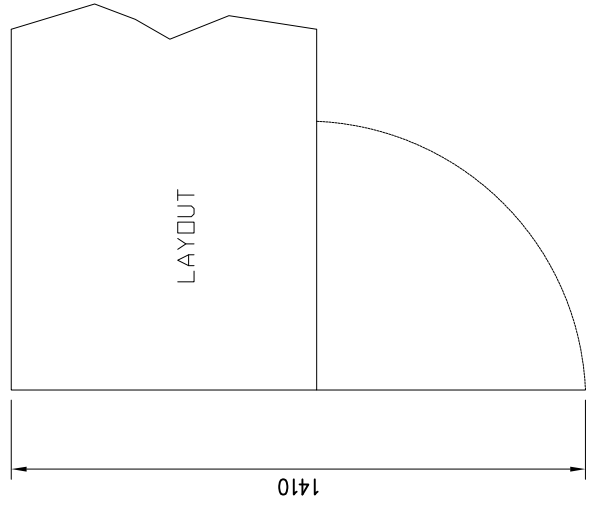
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DOORS  
 2  
 3  
 4

L1  
 1400  
 1926  
 2452



A= ELECTRICAL CONNECTION