

RED PLUS 3

Ref: 1



Ref: 2

Temperature range/Range di temperatura +60/+99 °C

Doors, drawers/porte, cassetti

Bain Marie hot well units with rounded and diamond-cut shaped bottom panel to ease the water discharge and for a perfect cleaning and hygiene, for GN1/1 pans (max H 200mm). Models for 2, 3, 4, 5, 6 GN1/1 pans (not included). Automatic water filling, water drainage with overflow pipe and water level control as standard. Heating through resistor elements with safety thermostat that prevents overheating or operation in the absence of water. Optional: overstructure with hot halogen lamps and three phase power supply for 6/1 model.

Vasche calde bagnomaria con fondo arrotondato e diamantato per agevolare lo scarico dell'acqua per una perfetta pulizia ed igiene, per il contenimento di vaschette GN1/1 (max H 200mm). Modelli per 2, 3, 4, 5, 6 bacinelle GN1/1 (non comprese). Carico dell'acqua automatico, scarico con tubo troppo pieno e controllo di livello di serie. Riscaldamento attraverso resistenze con termostato di sicurezza che ne impedisce il surriscaldamento o il funzionamento in mancanza di acqua. Optional: Sovrastrutture con lampade alogene riscaldanti e versione con voltaggio trifase per modello 6/1.

Maximum Shelves N°/ Max Ripiani N°:

Maximum Pans N°/ Max Vaschette N°: 3 GN 1/1

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Dimensional Data/Dati di dimensione:

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External dimensions (mm) WxDxH <i>Dimensioni Esterne (mm) LxPxH</i>	1169x650x290	Insulation Thickness (mm) <i>Spessore di isolamento (mm)</i>	
Internal Dimensions (mm) WxDxH <i>Dimensioni interne (mm) LxPxH</i>		Internal Volume (l) <i>Volume Interno (l)</i>	
Packing Dimensions (mm) WxDxH <i>Dimensioni Imballo (mm) LxPxH</i>	1230x730x700	Gross Weight (Kg) <i>Peso Lordo (Kg)</i>	49
		Net Weight (Kg) <i>Peso Netto (Kg)</i>	54

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>	
Yearly Energy Consumption (kWh/annum) <i>Consumo energetico Annuo (kWh/annum)</i>		Daily energy consumption (kWh/24h) <i>Consumo energetico 24H (kWh)</i>	
Nominal power consumption (W) <i>Potenza assorbita (W)</i>	1500	Maximum absorbed current (A) <i>Massima corrente assorbita (A)</i>	6,5217
Energy efficiency class <i>Classe Energetica</i>		Climatic Class <i>Classe Climatica</i>	3 (25°C - 60%)
Blast chilling yield (Kg) *** <i>Resa Abbattimento (Kg) ***</i>		Refrigerating power (W) <i>Potenza Frigorifera (W)</i>	
Shock freezing yield (Kg) *** <i>Resa Surgelazione (Kg) ***</i>		Gas	
Compressor/ <i>Compressore</i>		Controller EVX	

* (-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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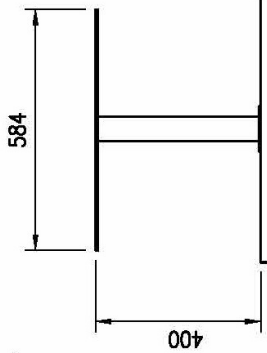
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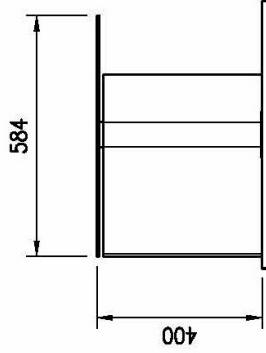
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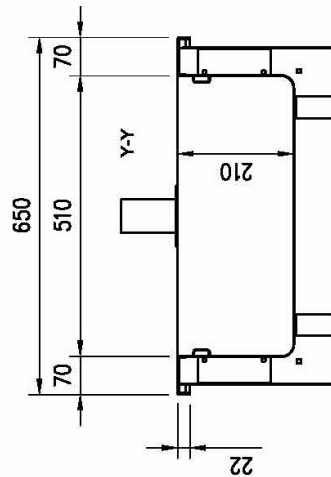
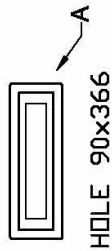
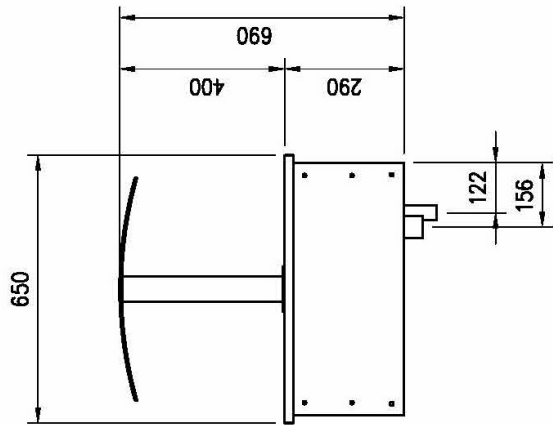
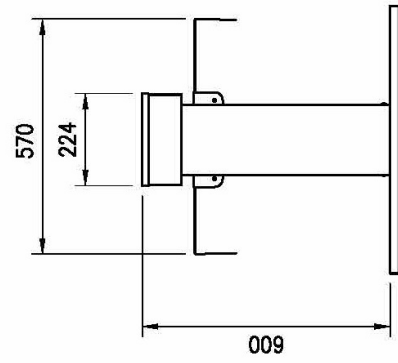
FLAT



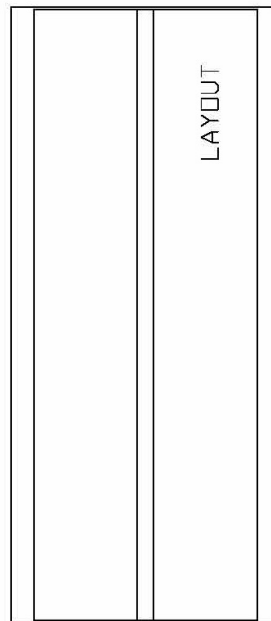
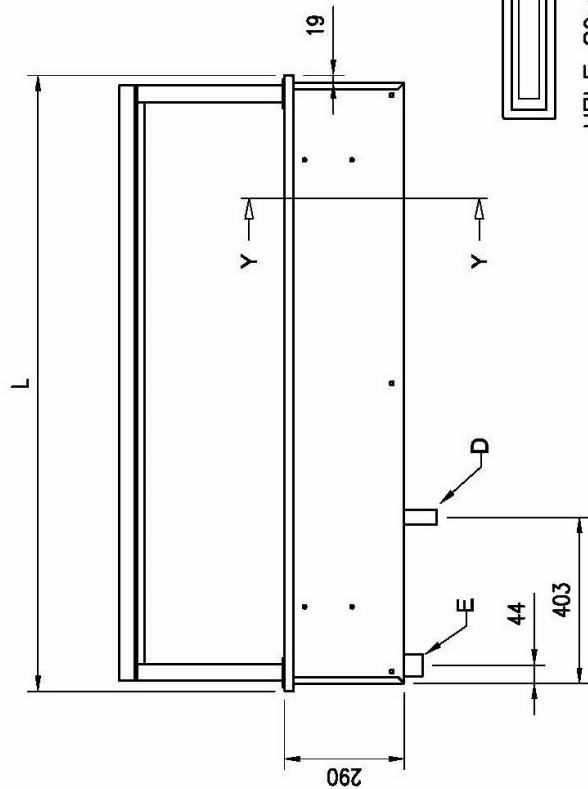
SERVICE



TRADITION



GN	L	HOLE
2/1	844	814x620
3/1	1169	1139x620
4/1	1494	1464x620
5/1	1819	1789x620
6/1	2144	2114x620



A= ELECTRICAL CONNECTION
D= WATER DISCHARGE G1/2" (M) ONLY BM
E= WATER INLET G3/4" (M) ONLY BM

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