



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
CCP9-3G BS NS 230V 1N 50Hz

19105027

18/07/2024

**DENOMINATION:**

Concept gastronorm GN 1/1 900 depth refrigerated base with 3 doors.

**DESCRIPTION :**

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°
- Pivotable front panel with easy access for service access and ventilation grid design allowing machine to be embedded without penalizing performance.
- Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Automatic evaporation of defrost water.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/3 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.

**POSSIBLE OPTIONS :**

- Wheels Kit (Factory Assembly)
- Door frame resistance
- Remote group

**STANDARD OPTIONS :**

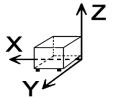
- Stainless Backing
- Without breastplate
- Panoramic aperture

**POSSIBLE ACCESSORIES :**

- ACCESSORIES FOR REFRIGERATION

**SUPPLIED ACCESSORIES:**

**DIMENSIONS**



X Width	1607 mm	X Gross width	1705 mm
Y Depth	900 mm	Y Gross depth	1024 mm
Z Height	590 mm	Z Gross height	750 mm
Net Weight	129,0 kg	Gross Weight	135,0 kg
Net volume	0,679 m <sup>3</sup>	Gross volume	1,309 m <sup>3</sup>

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	0,249 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	1,38A

**COLD TECHNICAL SPECIFICATIONS**

Temperature	0 +8 °C
Climate class	4
Refrigeration power	0,369 kW
GWP	3
Cooling gas load	104,000 g
Gross internal volume	240 L
Noise level	54,00 dB
Condensation system	Vent.
Model Type	Counter Cabinet
Annual elec. consumption	1095,00 kWh
Power consumption 24h	3,00 kWh
Refrigeration net.vol	150 L
IEE	50
Clasif. Energy efficiency	D

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Single-phase 230V wiring	2X1,5+T - 2 A
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- 19033557 Tray support guides for pastry counters, L=649 mm. 6
- 19097778 GN 1/1 epoxi grid for GN 1/1 refrigerated upright. 3

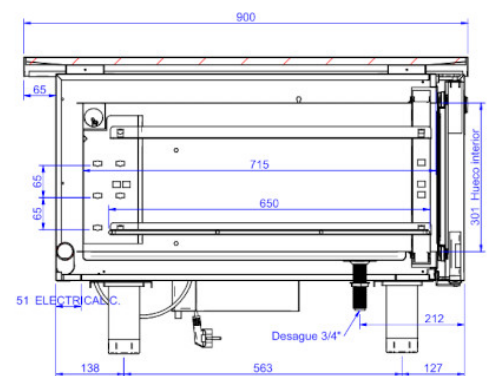
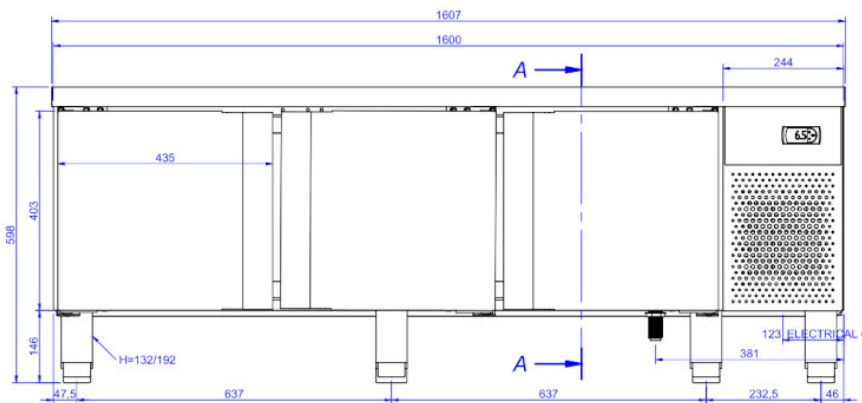


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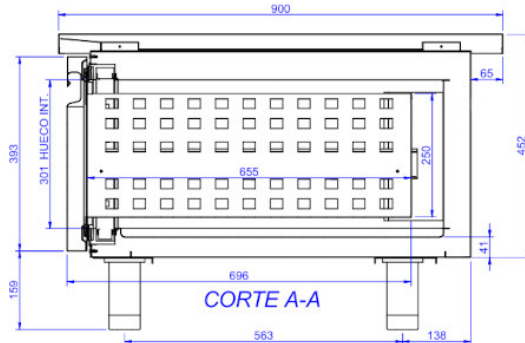
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**CORTE A-A**



**CORTE A-A**

**MODELO CAJONES**  
VENTILACION TIRO FORZADO  
EVAPORADOR CENTRAL (ENTRE CAJONES)  
RESPALDO INOX  
3 CAJONES 2/3 PROF.655mm H=250mm

**MODELO PUERTAS**  
VENTILACION TIRO FORZADO  
EVAPORADOR CENTRAL (ENTRE PUERTAS)  
4 NIVELES PUERTA IZDA/CENTRAL SEPAR.65mm  
3 NIVELES PUERTA DCHA SEPAR.65mm  
PARRILLAS 325x650mm