



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
CCP-3G GR 230V 1N 50Hz

19089669

19/07/2024

The photo may show the standard model and not the configured one

DENOMINATION:

700 mm depth preparation counter with granite worktop and 3 doors.

DESCRIPTION :

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, 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°.
- Pivotal 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 grids with a maximum loading capacity of up to 40 kg.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.
- 700 mm WITH GRANITE WORKTOP

POSSIBLE OPTIONS :

- 60 Hz
- Stainless Backing
- Door frame resistance
- Drawers [1/2] unit
- Locks
- Left group
- Panoramic aperture
- Drawers [1/3] unit
- Drawers [1/3 + 2/3] unit

STANDARD OPTIONS :

DIMENSIONS



X Width	1792 mm	X Gross width	1889 mm
Y Depth	700 mm	Y Gross depth	833 mm
Z Height	850 mm	Z Gross height	1135 mm
Net Weight	182,0 kg	Gross Weight	191,0 kg
Net volume	1,066 m ³	Gross volume	1,786 m ³

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,203 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	0,96 A

COLD TECHNICAL SPECIFICATIONS

Temperature	0 +8 °C
Climate class	4
Refrigeration power	0,361 kW
GWP	3
Cooling gas load	64,000 g
Gross internal volume	428 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	214 L
IEE	47
Clasif. Energy efficiency	C

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X1+T-2A
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OTHERS

Number of doors	3
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POSSIBLE ACCESSORIES :

- ACCESSORIES FOR REFRIGERATION
- GASTRONORM GRIDS

SUPPLIED ACCESSORIES:

- 19014778 Tray support guides for GN 2/1 double body upright. 6
- 19097778 GN 1/1 epoxi grid for GN 1/1 refrigerated upright. 3

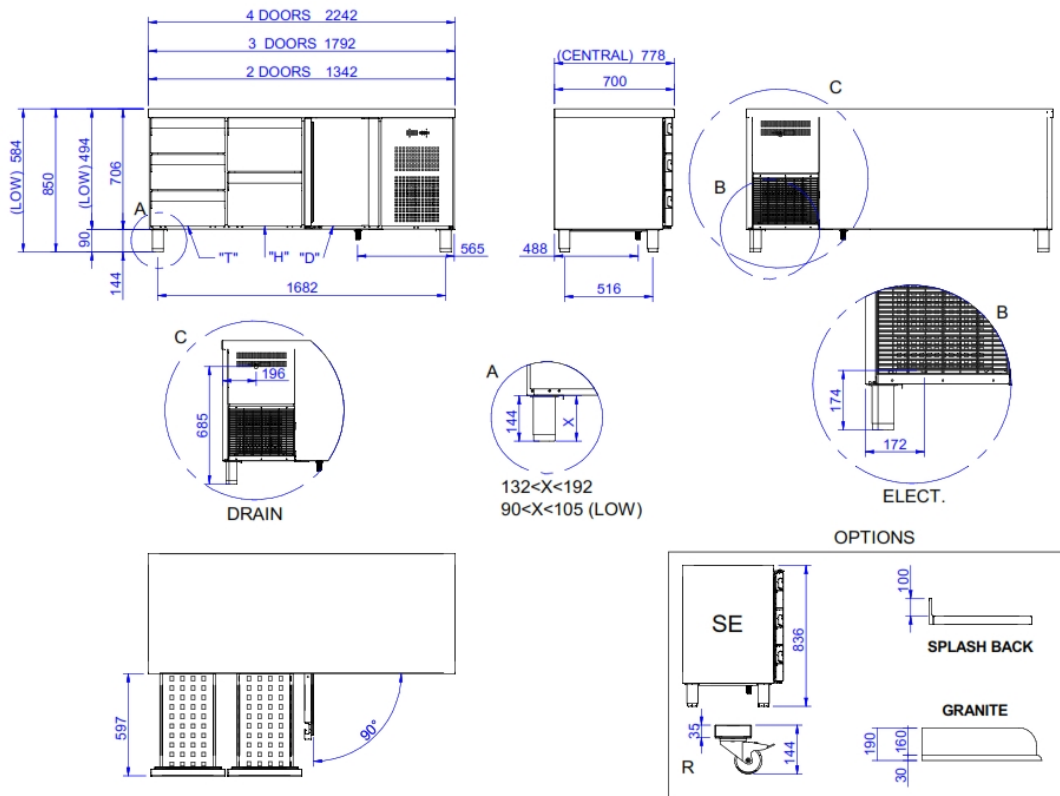


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DRAWER DIMENSIONS

