



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
CPS-2G FH 230V 1N 50Hz

19089687

05/07/2024

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

DENOMINATION:

700 mm depth preparation counter for sandwiches and salads with 2 doors.

DESCRIPTION :

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with open surface prepared to hold different configuration of 100 mm depth GN containers.
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients bowls are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- 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.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- 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 GN 1/1 grids with a maximum loading capacity of up to 40 kg.

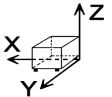
POSSIBLE OPTIONS :

- 60 Hz
- Stainless Backing
- Wheels Kit (Factory Assembly)
- Locks
- Left group
- Panoramic aperture

STANDARD OPTIONS :

- Door frame resistance

DIMENSIONS



X Width	1342 mm	X Gross width	1455 mm
Y Depth	700 mm	Y Gross depth	825 mm
Z Height	850 mm	Z Gross height	1000 mm
Net Weight	122,0 kg	Gross Weight	128,0 kg
Net volume	0,798 m ³	Gross volume	1,200 m ³

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,280 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	1,1A

COLD HORECA ECO LABEL

Temperature	0 +8 °C
Climate class	4
Refrigeration power	0,369 kW
Gas type	R-290
GWP	3
Cooling gas load	110,000 g
Noise level	54,00 dB
Condensation system	Vent.

CONNECTIONS TECHNICAL SPECIFICATIONS

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

Number of doors	2
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POSSIBLE ACCESSORIES :

- ACCESSORIES FOR REFRIGERATION
- DISTRIBUTION
- GASTRONORM GRIDS

SUPPLIED ACCESSORIES:

- 19014778 Tray support guides for GN 2/1 double body upright. 4
- 19097778 GN 1/1 epoxy grid for GN 1/1 refrigerated upright. 2



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