



**Catalogue**  
FOOD SERVICE  
**Chapter**  
REFRIGERATION

**Specific model**  
CPZ-3B GN1/3 230V 1N 50Hz

19102562

05/07/2024

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

**DENOMINATION:**

800 mm depth compact pizza counter with 3 doors.

**DESCRIPTION :**

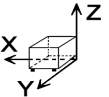
- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with Built-in neutral unit designed to house 7 containers GN 1/4 or GN 1/3 of maximum 100mm depth (not included).
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients vitrines 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 grids with a maximum loading capacity of up to 40 kg.

**POSSIBLE OPTIONS :**

- Stainless Backing
- Wheels Kit (Factory Assembly)
- Door frame resistance
- Locks
- Panoramic aperture
- Remote group

**POSSIBLE ACCESSORIES :**

**DIMENSIONS**



X Width	2018 mm	X Gross width	2125 mm
Y Depth	808 mm	Y Gross depth	885 mm
Z Height	850 mm	Z Gross height	1125 mm
Net Weight	172,0 kg	Gross Weight	182,0 kg
Net volume	1,415 m <sup>3</sup>	Gross volume	2,116 m <sup>3</sup>

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	0,522 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	2,9 A

**COLD HORECA ECO LABEL**

Temperature	0 +8 °C
Climate class	4
Refrigeration power	0,796 kW
Gas type	R-290
GWP	3
Cooling gas load	89,000 g
Gross internal volume	685 L
Noise level	54,00 dB
Condensation system	Vent.

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Single-phase 230V wiring	2X1,5+T - 3 A
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**OTHERS**

Number of doors	3
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- ACCESSORIES FOR REFRIGERATION

**SUPPLIED ACCESSORIES:**

- 19033557 Tray support guides for pastry counters, L=649 mm. 6
- 19097776 EN60x40 epoxi grid for pastry upright. 3