



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

**Specific model**  
CCP-2B GR 230V 1N 50Hz

19102651

19/07/2024

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

**DENOMINATION:**

800 mm depth preparation counter with granite worktop and 2 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/m<sup>3</sup>) 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.

**POSSIBLE OPTIONS :**

- Stainless Backing
- Door frame resistance
- Granite countertop
- Locks
- Panoramic aperture
- Remote group

**POSSIBLE ACCESSORIES :**

- REFRIGERATION
- ACCESSORIES FOR REFRIGERATION

**SUPPLIED ACCESSORIES:**

**DIMENSIONS**



X Width	1492 mm	X Gross width	1605 mm
Y Depth	800 mm	Y Gross depth	880 mm
Z Height	850 mm	Z Gross height	1000 mm
Net Weight	115,0 kg	Gross Weight	121,0 kg
Net volume	1,015 m <sup>3</sup>	Gross volume	1,412 m <sup>3</sup>

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	0,262 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	1,1A

**COLD TECHNICAL SPECIFICATIONS**

Temperature	0 +8 °C
Climate class	4
Refrigeration power	0,369 kW
GWP	3
Cooling gas load	110,000 g
Noise level	54,00 dB
Condensation system	Vent.
Model Type	Counter Cabinet
Annual elec. consumption	1477,00 kWh
Power consumption 24h	4,05 kWh
Refrigeration net.vol	279 L
IEE	59
Clasif. Energy efficiency	D

**CONNECTIONS TECHNICAL SPECIFICATIONS**

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

**OTHERS**

Number of doors	2
-----------------	---





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

**Specific model**  
CCP-2B GR 230V 1N 50Hz

19102651

19/07/2024

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

- 19097776 EN60x40 epoxi grid for pastry upright. 2



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

**Specific model**  
CCP-2B GR 230V 1N 50Hz

19102651

19/07/2024

