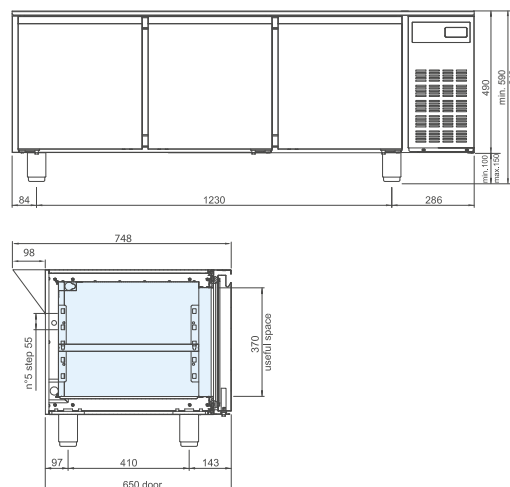


mod. 9SC3P160 | cod. 13386700



EN EQUIPMENT SPECIFICATIONS

Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-15/-18	1600 x 750 x 610	1640 x 780 x 800	R290	168	5	D	350	220-240 V / 50 Hz	2015

EN TECHNICAL AND FUNCTIONAL FEATURES

- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m3
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to climate class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Polyethylene grid GN 1/1
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors

