

Mod. AT GN2

FR3V10152416F



GENERAL FEATURES:

The Thawing Cabinet brings the frozen products to positive temperature in a controlled manner, respecting the HACCP rules.

The Thawing Cabinet uses a temperature probe at the core of the product, thus allowing an optimal defrosting of the product up to a storage temperature that will be maintained constantly making this equipment a normal refrigerator until the interruption of the cycle decided by the user

The advantage of switching from a freezing temperature to a chilled storage temperature (+ 2 $^{\circ}$ C

default and adjustable) very quickly and in accordance with HACCP, (with the possibility to distribute defrosted food in a longer time than normal methods) make this equipment indispensable in the production planning cycle and reduces the risks related to bacteria exponential reproduction.

THAW CABINET



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MODELLO:		AT GN2
NET WIDTH	mm	740
NET DEPTH	mm	910
90° OPENING DOOR DEPTH	mm	1600
NET HEIGHT	mm	2070
NET WEIGHT	Kg	147
GROSS WIDTH	mm	780
GROSS DEPTH	mm	950
HEIGHT GROSS	mm	2120
GROSS WEIGHT	Kg	169
GROSS VOLUME	m³	1.57
N° OF DOORS	n°	1
INTERNAL SETUP		4 GN2/1 grids
POWER SUPPLY		230/1/50
CAPACITY	Lt	820
PITCH	mm	35 - 50
REFRIGERANT	gas	R134A
NOMINAL CURRENT	A	7.8
ABSORBED ELECTRICAL POWER	W	1800
COOLING POWER	W	1148
NOIS LEVEL	dB(A)	<70db
TEMPERATURE	°C	-2 +20

^(*) NT - Evap. Temperature -10°C / Cond. Temperature +45°C (*) BT-Cecomaf Evap. temperature-25°C/Cond. temperature +45°C