

Pizza — TP3 M VR TN

Catering



Technical data

Gross volume	609 lt
Working temperature	0+8 °C
Motor type	Plug-in
Refrigerant	R452A
Refrigeration power	377 W (-10°C / +45°C)
Absorption	377 W
Voltage/Frequency	230V/1~/50Hz

Energy data (UE Reg. 2015/1094)

Climate class	5 / (40°C - 40%)
Type	This equipment is intended for use in ambient temperatures up to 40°C

Refrigeration details

Refrigeration unit	Tropicalized and easy extractable monoblock unit
Refrigerant charge	230 gr
Evaporator	With cataphoresis anti-corrosion treatment
Defrost	Automatic by air
Condensate evaporation	Automatic through anti-corrosion treated compressor coil

Construction details

Product dimensions WxDxH	2000x800x1480
Packaging dimensions WxDxH	2050x850x1360
Gross weight	354 Kg
Worktop	Rosa Beta marble worktop (3 cm thickness) characterized by high resistance, low porosity and easy cleaning. Supplied with splashback on 3 sides.
Structure	Stainless steel AISI 304 monocoque
External/Internal material	Inside and outside in stainless steel AISI 304; internal motor unit compartment, external backside and external bottom in colaminated steel
Insulation thickness	60 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	3 Self-closing doors with 105° door stop, reversibles on site
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	AISI 304 stainless steel, height adjustable (135mm-230mm)

Functions

Control panel	Compact, simple and intuitive touch screen display. Tilted control panel
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Accessories

No. included accessories	3 - Plastic-coated grid EN 600x400 mm 3 - Pair of runners for grid EN 600x400 mm
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Versions

Versions	Power supply frequency 60Hz
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