

Made entirely of stainless steel AISI304 / Wr.Nr. 1.4301.

Exterior entirely ground (Korn 320), interior entirely matt.

Interior full rounded (R=10mm), including corner bullets.

Insulation made of foaming polyurethane, thickness 50mm. The counter bottom is deepened.

Gastronorm refrigerating tables are designed for storing food in professional kitchens. They can accommodate different GN containers or gridles up to size GN 1/1.

Refrigerating tables are made in three different heights; 510mm,

Plug-in version with integrated compressor unit or version prepared for connection on remote compressor unit or central refrigerating system.

Installation compartment can be mounted on the refrigerating table left or right side.

Evaporator with radial fan is made entirely of stainless steel AISI316 and is closed in a casing made of stainless steel AISI304.

Refrigerating counter operating range is -2°C to +8°C.

Freezing counter operating range is -18°C to -22°C.

As an option, a filter is installed in front of the condensor unit (only with plug-in version), to prevent build-up of impurities in the aggregate unit.

In the worktops above the refrigerating counters, a stainless steel frame with deepening for GN containers can be welded-in or mounted, with an insulated cover, in different variants and capacities. As an extra, an uninsulated basin made of stainless steel can be installed under the SS frame for reasons of hygiene.

On customer request, directly above the refrigerating table or in it's near vicinity, insulated refrigerating basin can be installed in the worktop, intended for GN containers and fitted with a separate refrigerating system operating in static cooling mode.

Refrigerating tables may either be fitted with self-closing refrigerating doors or with double- and/or triple-refrigerating drawer sets in the gastro GN 1/1 size.

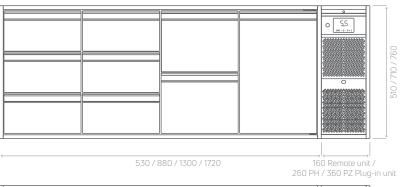
Refrigerating tables are prepared for mounting on adjustable legs, castors, fixed stainless steel base frame or concrete base (plinth).

| | | PH 1* / PZ 1*** | PH 2* / PZ 2*** | PH 3* / PZ 3*** | PH 4* / PZ 4*** | | |
|---------------------------|-------------------------------------|-------------------------------|-----------------|-----------------|-----------------|--|--|
| | Length | 530 | 880 | 1300 | 1720 | | |
| Exterior dimensions/ mm | Height | 510 – 710 – 760 | | | | | |
| | Depth | 560 – 660 | | | | | |
| Interior dimensions / mm | Length | 430 | 780 | 1200 | 1620 | | |
| | Height | 610 – 660 | | | | | |
| | Depth | 460 – 560 | | | | | |
| Aggregate dimensions / mm | Remote unit | +160 | | | | | |
| | Plug-in unit - refrigerating | mode +260 | | | | | |
| | Plug-in unit - freezing mod | de | +360 | | | | |
| Interior | AISI 304 / Wr.Nr. 1.4301 (Korn 320) | | | | 1000 | | |
| Exterior | | AISI 304 / Wr.Nr. 1.4301 (B2) | | | | | |
| Refrigerant | R134a | ✓ | ✓ | ✓ | √ | | |
| | R290 | ✓ | ✓ | ✓ | √ | | |
| Temperature range | Cooling | -2 do +8 ℃ | | | | | |
| | Freezing | - 18 do - 22 °C | | | | | |

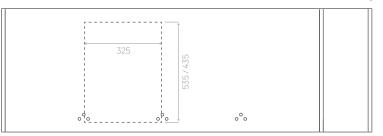
PH 1* / PZ 1*** PH 2* / PZ 2*** PH 3* / PZ 3*** PH 4* / PZ 4*** **TECHNICAL SPECIFICATIONS**

| Defrosting | Automatic hot gas defrost | | | | | | |
|-------------------------|---------------------------|---------------|----------|----------|----------|--|--|
| Electric power supply | | 230 V - 50 Hz | | | | | |
| Power consumption (24h) | Cooling counter PH* | 3,22 kW | 3,38 kW | 4,1 kW | 5,1 kW | | |
| | Freezing counter PZ*** | 8,8 kW | 9,1 kW | 13,5 kW | 15 kW | | |
| Equipment | Doors GN 1/1 | ✓ | ✓ | √ | ✓ | | |
| | 2 drawers GN 1/1 200 | ✓ | ✓ | ✓ | ✓ | | |
| | 3 drawers GN 1/1 150 | √ | ✓ | ✓ | ✓ | | |

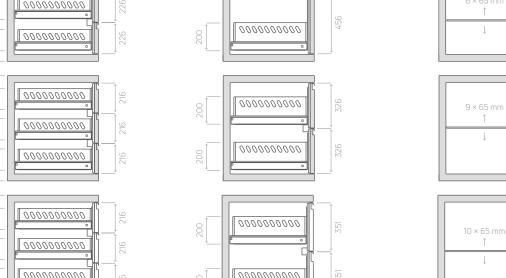
PH* - Cooling counter PZ*** - Freezing counter













COOKINOX d.o.o., Stantetova ulica 27, 1295 Ivančna Gorica, Slovenia, EU T: +386 1786 13 13, W: www.cookinox.si, E: info@cookinox.si





www.cookinox.si













REFRIGERATING COUNTERS

- M PH1 / PZ1
- A2 PH2/PZ2
- A3 PH3/PZ3
- A4 PH4/PZ4

DOOR AND DRAWER MODULE

- 1 Door module
- **B2** Double drawer set
- 3 Triple drawer set



GASKETS

Magnetic gasket made of silicon rubber, replacement without the need for tools.



STAINLESS STEEL EVAPORATOR

Evaporator for dynamic cooling made entirely of AISI316 stainless steel and encased in a AISI304 housing.

Defrosting with hot gas and high energy efficiency.



INSTALLATION COMPARTMENT

Plug-in version with integrated refrigerating system or prepared to mount on central refrigerating system. Maintenance-friendly design in the case of plug-in version, with compressor withdrawable for maintenance purposes. As an option, air intake may be fitted with a filter to prevent build-up of dust or grease in the aggregate unit.

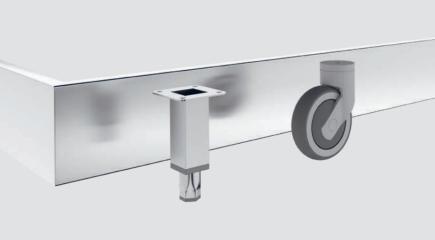


HYGIENIC INTERIOR

The Refrigerating tables are made in hygienic grade with fully rounded edges (R=10mm).



VARIABE CONFIGURATIONS OF DOORS AND DRAWER SETS



BASE

Choice of mounting on stainless steel base frame or concrete base, adjustable legs or castors.

