

Catalogue
FOOD SERVICE
Chapter
DISTRIBUTION

Specific model
 FCRV7-3 230V 1N 50/60Hz

19091733

20/05/2022

DENOMINATION:

Ventilated refrigerated well width 720 mm 3 GN 1/1 capacity FCRV7-3 230V 1N 50/60 Hz climate class 4 cold group included refrigerant gas R290

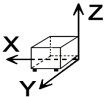
DESCRIPTION :

- Ventilated refrigerated well specially designed to hold, display and serve chilled food (e.g. fruits, desserts, yogurts, cold appetizers, presented on plates/ramekins, etc.) and beverages (bottles, cans) keeping displayed product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Ventilated refrigerated well with height-adjustable base to display pans with different heights, up to a maximum depth of 115 mm. Flat display level and drainage area slightly bent.
- Air-blown cooling system generated by the evaporator fans, creating a gentle air curtain over the upper part of the well. Faster cool-down times, better air distribution and optimum results for food conservation are achieved. Its outstanding cooling performance ensures that the displayed food does not dry.
- Ventilated refrigeration system with high-performance electronic fans and large area evaporators.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³) allowing energy savings by reducing loss of cold air.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Control panel with 1-meter long cable, allowing to be installed on another element, e.g. furniture under the drop-in element.
- Electronic thermostat, with digital display, to control and regulate the temperature on the ventilated well at the desired set point.
- Automatic defrost system that minimizes compressor workload and saves energy.
- Stamped drain on the well, to discharge condensation water. A connection from the drain to the sanitation network is compulsory.
- Evaporation system of defrost water as an option.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Prepared for installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Prepared for installation of a digital thermometer facing the public.
- Digital thermostat allows turning on, at the same time, refrigerated element and foodshield with light.
- Operating temperature in the ventilated well: from 0 °C to +4 °C.

POSSIBLE ACCESSORIES :

- FOODSHIELD WITH LIGHT
- NEUTRAL FOODSHIELD
- EVAPORATION KIT DEFROST WATER
- OVERFLOW PAN DEFROST WATER
- TOOL TO LIFT DROP-IN
- GERMICIDAL LAMP

DIMENSIONS



X Width	1115 mm	X Gross width	1235 mm
Y Depth	720 mm	Y Gross depth	840 mm
Z Height	677 mm	Z Gross height	877 mm
Net Weight	57,0 kg	Gross Weight	67,0 kg
Net volume	0,543 m3	Gross volume	0,910 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,375 kW
Amperage (A)	2,6A
Voltage	230V - 1N
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-290
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COLD TECHNICAL SPECIFICATIONS

Refrigeration power	0,460 kW
Climate class	4
Cooling gas load	127,000 g

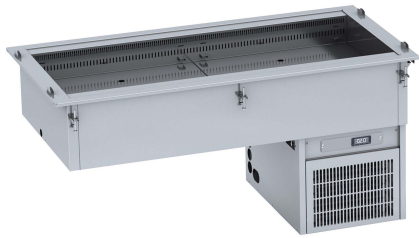
CONNECTIONS TECHNICAL SPECIFICATIONS

Drain 1 diameter	1/2"
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SERVICE TROLLEY ACCESSORIES

Cut-out Length (mm)	1090
Cut-out Width (mm)	690
Capacity (GN)	3 x GN1/1
Well type	Ventilated refrigerated
Depth well (mm)	30 - 70 - 115
Bottle Ø 65 mm cap. in well	150
Ramekin Ø 130 mm cap. in well	37
Plate Ø 150mm capac. in well	28





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