

## Mod. **AH EN2**

FR3E10152403Q



### MAIN FEATURES

Monobody construction with internal and external finish in Stainless Steel (Scotch-Brite satin)  
 Outside back and external bottom in zinc-plated steel  
 Cavity with central drain for discharge of washing water  
 Insulation in high density (42 kg/m<sup>3</sup> approx.) expanded polyurethane, 60 mm thick, HCFC-free  
 Copper-aluminum evaporator with cataphoresis anti-corrosion treatment  
 Painted iron condensing coil with high thermal output  
 Adjustment of relative humidity (RH%) through appropriate probe and steam generator  
 Air change through automatic and timed by control extractor fan  
 Heating element in the door frame  
 Magnetic gasket on four sides and counter-magnet on the gasket ledge  
 Door in stainless steel (Scotch-Brite satin finish)  
 Self-closing door with block in open position at 100°  
 Ergonomic full-height door handle  
 Stainless steel feet Ø 2" height-adjustable H 150÷180mm with anti-scratch cap

### INTERNAL SETUP:

Snap-in type AISI 304 18/10 stainless steel slides and uprights, completely removable without the need of tools to facilitate cleaning  
 12 Meat hangers adjustable on "C" guides (4 x shelf) suitable for hanging cured meats

### COOLING SYSTEM:

Electrical connection with Schuko 230V-1Ph-50Hz plug  
 Water Load connection pre-arranged with ¾" M fitting  
 System mounted on a single block structure with steps, which enables optimal use of internal space  
 Monoblock chiller unit removable from above for simple and easy servicing and replacement  
 R134a refrigerant  
 Forced and controlled ventilation cooling system to guarantee maximum efficiency and uniformity of the generated microclimate in the whole cell  
 Automatic defrost cycles for energy saving  
 Evaporation system of the defrosting water with overheated gas and thermostat electric resistance  
 For versions without cooling unit, defrost water evaporation by means of thermostatic resistor

### CONTROLS AND SAFETY DEVICES:

10 programmes with n.6 phases each to check temperature, humidity, time  
 Control able to maintain the correct degree of internal humidity of the Coldroom from 30 ÷ 95% of UR

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Microprocessor control equipped with Coldroom probe, evaporator probe, condenser probe and UR% probe for the total monitoring of the good functioning of the SEASONER

Intelligent defrosting with the insertion of an electrical heater, only in case of freezing evaporator

Compressor with automatic reset thermal protector against overheating

Evaporator fan stops automatically when door is opened

Alarms signal: HACCP, Door Open, Faulty defrosting, Dirty condenser, Black-out

HACCP

The new control respects the strictest HACCP rules, memorizing and displaying alarms of various types (over-temperature, black out) in the cabinet as well as remote

The alarms and the operating data can be viewed a PC using dedicated software

### **VERSIONS / ACCESSORIES (OPTIONALS):**

Water-cooled unit

Suitable for remote condensing unit

Door reversing kit Right to Left

Revolving castors

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MODELLO:		AH EN2
NET WIDTH	mm	740
NET DEPTH	mm	1010
90° OPENING DOOR DEPTH	mm	1700
NET HEIGHT	mm	2070
NET WEIGHT	Kg	165
PACKED WIDTH	mm	780
PACKED DEPTH	mm	1050
PACKED HEIGHT	mm	2120
PACKED WEIGHT	Kg	192
PACKED VOLUME	m³	1.74
N° OF DOORS	n°	1
INTERNAL SETUP	3 pairs of C-formed guides, 2 stainless steel grids GN 2/1 and 4 hook-bars	
POWER SUPPLY		230/1/50
CAPACITY	Lt	820 LT
REFRIGERANT	gas	R134A
NOMINAL CURRENT	A	6.2
ABSORBED ELECTRICAL POWER	W	1182
COOLING POWER	W	1148
NOIS LEVEL	dB(A)	&lt; 70db
TEMPERATURE	°C	-2 +5

(\*) NT - Evap. Temperature -10°C / Cond. Temperature +45°C

(\*) BT-Cecomaf Evap. temperature-25°C/Cond. temperature +45°C