

Electrolux Pizza Counters

Tuttopizza-Refr. Tables & Showcases

The range consists of 3 models of refrigerated tables with a worktop in granite and 700 mm in depth. Three models are 1780 mm, in length, all with a refrigerated section. The code 727148 has 2 doors and 6 drawers, the code 727149 has 2 doors and 12 drawers and the code 727150 has 3 doors.



727148

TABLES:

- Construction in A304 stainless steel with internal backpanel in aluminium for low energy consumption, fast temperature recovery and optimal temperature uniformity. 150mm height-adjustable feet.
- Rounded internal corners, drain and magnetic gaskets are removable without the use of tools and the condenser filter can be accessed quickly for ease of cleaning.
- Granite worktop for easy and fast dough spreading. 165mm high upstand to prevent food from accidentally falling from the sides and back during the preparation phase.

- Refrigerated compartments can accommodate GN 1/1 grids or trays in 6 positions.
- Where provided, the neutral set of drawers on the right side allows dough storage both in GN 1/1 or 60x40cm trays. Additional compartment for kitchen tools available as standard in the drawers to be used in combination with GN 1/1 trays only.
- 1/2 or 1/3 drawers kits can be fitted on site instead of doors.
- Built-in cooling unit with ventilated cavity and hidden evaporator foamed in the backside designed to work at -2°C even at 43°C ambient temperature.

- IPx5 (waterproof) digital control and temperature display with integrated on/off button to grant reliability in every kitchen environment.
- Temperature setting, probes monitoring, fully automatic hot gas defrost (that can be activated also manually), HACCP alarms, service alarms, parameters customisation come as standard in every model. Remote HACCP monitoring available through an accessory kit.
- HCFC, CFC and HFC free insulation (Cyclopentane), HCFC and CFC free refrigerant gas (R404a).
- Developed and produced in ISO9001 and ISO14001 certified factory.



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SHOWCASE:

- Construction in A304 with rounded corners and tempered glass sides, backpanel and upper shelf.
- Suitable to accommodate ¼ and ½ GN trays available as accessories.
- Built-in, independent cooling unit with hidden evaporator designed to keep the food on covered trays at +3°C at 32°C ambient temperature.
- Exit on left or back sides for the power supply cable to suit all type of installations.

- IPx5 (waterproof) digital control and temperature display with integrated on/off button to grant reliability in every kitchen environment.
- Temperature setting, probe monitoring, HACCP alarms, service alarms, parameters customisation come as standard in every model. Remote HACCP monitoring available through an accessory kit.
- HCFC and CFC free refrigerant gas (R134a) and insulation.

Technical Data only refers to the table specifications.

	RCSH2D6W 727148	RCSH2D12W 727149	RCSH3D 727150
TECHNICAL DATA			
Operating temperature - min/max °C	0/10	0/10	0/10
Operating mode	Ventilated/Static	Ventilated/Static	Ventilated/Static
Gross capacity (D.I.N. 8952) - l.	420	560	420
Cooling unit	Built-In	Built-In	Built-In
Control type	Digital	Digital	Digital
External dimensions - mm			
width	1780	2180	1780
depth	700	700	700
depth/with open doors	700, 1110	700, 1110	700, 1110
height	1501	1501	1501
Worktop type	Marble	Marble	Marble
N° of drawers	6	12	None
N° and type of door	2	2	3
Door hinges	1 Left+1 Right	1 Left+1 Right	1 Left+2 Right
N° and type of grids (included)	2, GN 1/1	2, GN 1/1	3, GN 1/1
N° defrost in 24 hrs.	every 6 hours	every 6 hours	every 6 hours
Refrigerant type	R404a	R404a	R404a
Refrigerant quantity - g.	190	190	210
Refrigeration power - W	448	448	448
Refrigerant power at evaporation temperature - °C	-10	-10	-10
Power - kW			
installed-electric	0.267	0.267	0.293
Noise level - dBA	55	55	55
Net weight - kg.	164	168	164
Power supply - V, phases, Hz	230 V, 1, 50	230 V, 1, 50	230 V, 1, 50
INCLUDED ACCESSORIES			
1/1 GN GREY "RILSAN" GRID	2	2	3
S/S STRUCTURE TO SUPPORT 6 GRIDS (R+L)	2	2	3
ACCESSORIES			
1/1 GN GREY "RILSAN" GRID	881435	881435	881435
2x½ DRAWER KIT FOR REFRIGERATED TABLES	880118	880118	880118
3x1/3 DRAWER KIT FOR REFRIGERATED TABLES	880115	880115	880115
DRAWER KIT-1/3+2/3 (BOTTLES)-REF.TABLES	880126	880126	880126
KIT 2 S/S GRIDS GN1/1 FOR REFRIG.TABLES	880139	880139	880139
KIT DOOR REVERSIBILITY FOR REF.TABLES	880046	880046	880046
KIT HACCP EKIS	922166		
KIT INTEGRATED HACCP-DIG. REFR. (IR33)	880252	880252	880252
PLASTIC CONTAINER GN 1/1 H=100 MM	811451	811451	811451
PLASTIC CONTAINER GN 1/1 H=150 MM	881040	881040	881040
PLASTIC CONTAINER GN 1/1 H=65 MM	881038	881038	881038
POLYTHENE FOOD CONTAINER 400X600	921854	921854	
PRINTER HACCP BASIC VERS-REF.DIGIT.CONTR	881457	881457	881457
REFR.SHOW CASE GN CONTAINERS-4X1/4+2X1/2	921850		921850
REFR.SHOW CASE GN CONTAINERS-5X1/4+3X1/2		921852	
REFR.SHOW CASE GN CONTAINERS-7X1/4+2X1/2		921855	

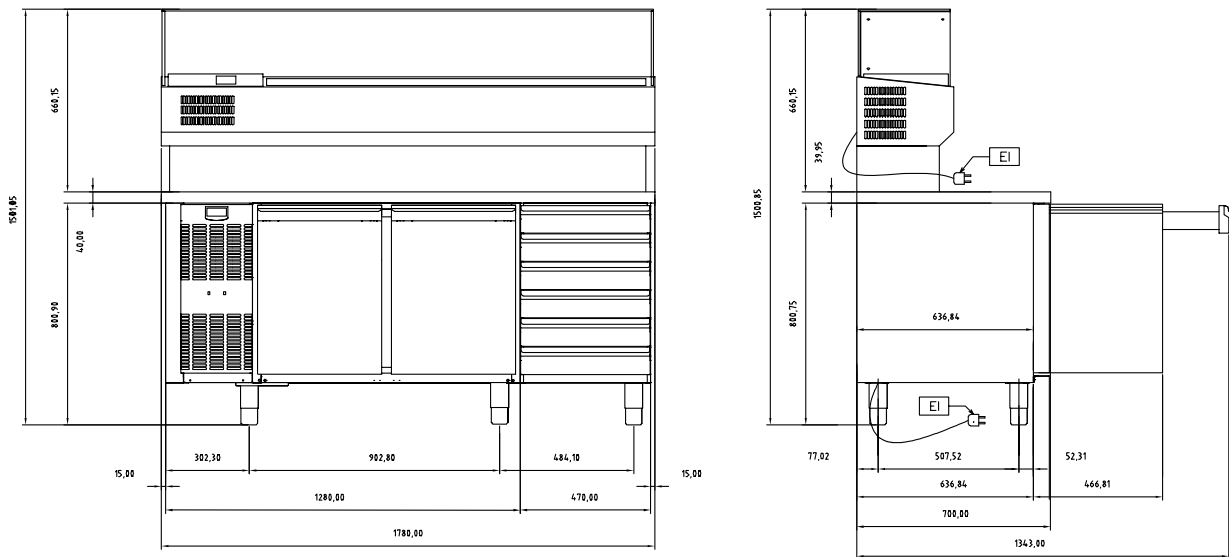
HBAE040

2011-07-14

Subject to change without notice

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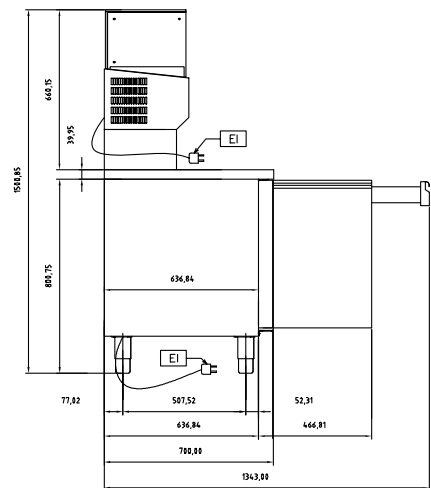
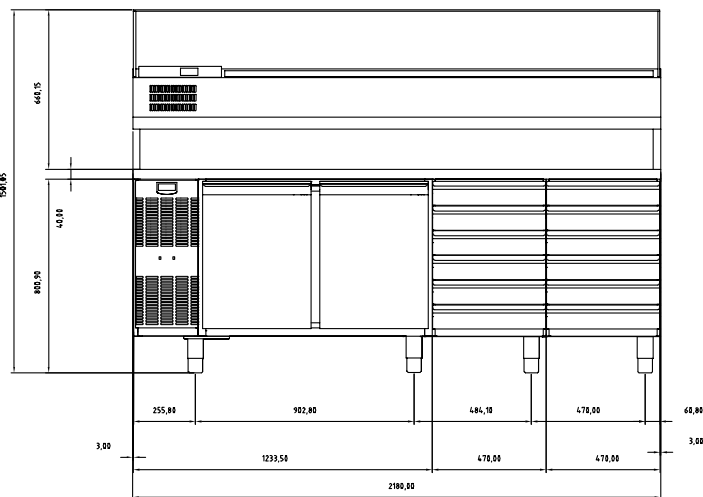
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LEGEND	RCSH2D6W
	727148
	230 V, 1, 50
EI - Electrical connection	

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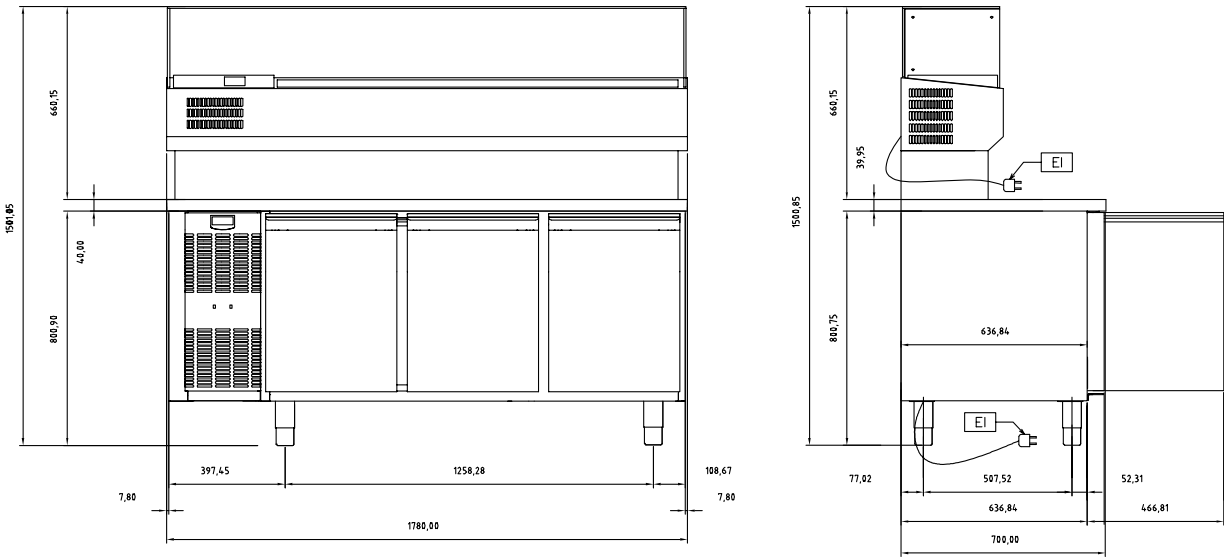
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LEGEND EI - Electrical connection	RCSH2D12W 727149
	230 V, 1, 50

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727150



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LEGEND	RCSH3D 727150
	230 V. 1. 50