Ref-freezer base

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The model detailed in this sheet is a refrigerated-freezer base which exapnds the portfolio of the new 900XP range and is ideal to store and freeze food products at various stages of the cooking process.



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EASY TO INSTALL

• Main connections can be accessed via the base of the unit.

EASY TO CLEAN

- Exterior panels in stainless steel with Scotch Brite finish.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- The new Ref-Freezer is the first base able to operate both as refrigerator or freezer with a temperature ranging from -22°C to +8°C. It is ideal to be used below any top unit.
- Stainless steel front panel with incorporated stainless steel wire netting can be easily removed to

access the components and to facilitate cleaning.

- Perforated top surface provides the necessary ventilation to allow flush connection between the base and the top units.
- Two drawers that can accommodate one 2/1 GN pan each (maximum height 150 mm), or imperial size pans.
- Drawer guides with safety stop can support up to 120 kg and are removable for cleaning.
- Magnetic snap-in drawer gaskets are removable for cleaning.
- Perforated bottom plate in each drawer guarantees correct air-flow, allows for small pans to stand upright and is removable for cleaning.

- Perforated bottom plate can support up to 40 kg.
- Forced air circulation for rapid cooling and an even temperature distribution.
- CFC free (ecological refrigerant type: R404a, - gas in foam: cyclopenthane).
- · Suitable for use in ambient temperatures of up to 43 °C.
- Constructed entirely in AISI 304 stainless steel with Scotch Brite
- Right-angled side edges to allow flush fitting joints between units, minimizing gaps and possible dirt
- Heavy duty stainless steel tubular drawer handles.







900XP Ref-freezer base

• Exclusive *IcyHot* installation: combine the gas PowerGrill HP top or the gas Fry Top HP 1200mm and the dual temperature refrigerated/freezer base HP to obtain a single appliance capable of simultaneously increasing the productivity while making cooking and storage operations easier.

EASY TO MAINTAIN

• IPX5 water protection.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

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TECHNICAL DATA	
Operating temperature - min/max °C	8/-22
Control type	Digital
External dimensions - mm	
width	1198
depth	902
height	679
External dimensions - mm	
height adjustment	5, 50
N° and type of drawers	2
Refrigerant type	R404a
Refrigerant quantity - g.	180
Refrigeration power - W	1.58
Refrigerant power	
at evaporation temperature - °C	-30
Power - kW	
installed-electric	0.76
Net weight - kg.	118
Supply voltage	230 V, 1, 50
ACCESSORIES	
2 SIDE KICKING STRIPS-REFR/FREEZER BASE	880221
4 WHEELS(2 WITH BRAKE)-REFR/FREEZER BASE	880123
FRONT KICKING STRIP-REFRIG/FREEZER BASE	880220

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LEGEND	
El - Electrical connection	230 V, 1, 50