

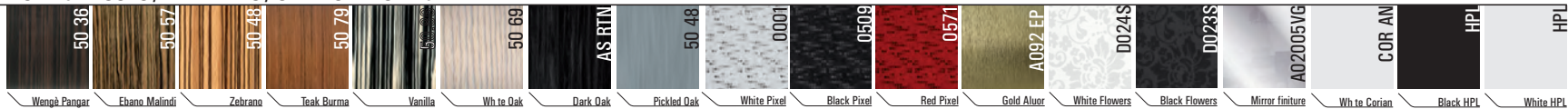
GLYCOL POZZETTI COUNTER



KEY FEATURES

Temperature equalized: even temperature on both upper and lower containers | **Performance:** Class 4 (30°/55 UR) operating temperature -20°C | **Energy Saving:** High insulation with ecological polyurethane foam

FINISHING: WOODS / LAMINATES / OTHERS FINISHING



COLORS



FEATURES

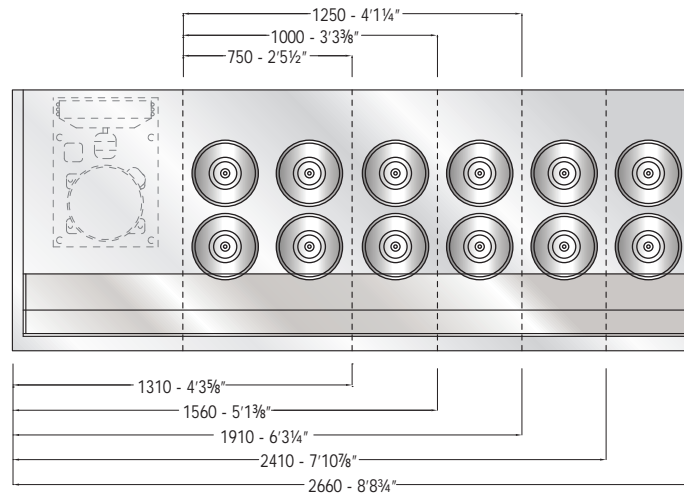
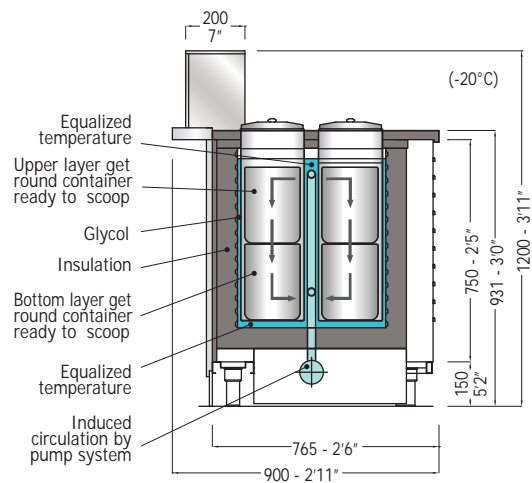


S/s adjustable feet | gray galvanized-steel frame support | drop in refrigerated pozzetti module with glycol | heat insulation with ecological polyurethane foam | static refrigeration with coil in the side and thermostatic valve, when condensing unit is remote the valve is supplied connected, pipes are supplied when the condensing unit is connected | patented system for uniform refrigeration (ready to serve gelato in storage cylindric containers) | pre-arrangement for cylindrical containers dim. mm.200 - 250h (carapine with anti-spin system) | digital control panel | round lids supplied | glycol not supplied (see "OPTIONALS")

GLYCOL

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SECTIONS AND MODELS



GLYCOL POZZETTI COUNTER

TECHNICAL FEATURE		VERSIONS				
		1310 (4 Flavours)	1560 (6 Flavours)	1910 (8 Flavours)	2410 (10 Flavours)	2660 (12 Flavours)
External dimensions (L-D-H)	inches mm	51 5/8 - 35 3/8 - 47 1/4 1310 - 900 - 1200	61 3/8 - 35 3/8 - 47 1/4 1560 - 900 - 1200	75 1/4 - 35 3/8 - 47 1/4 1910 - 900 - 1200	94 7/8 - 35 3/8 - 47 1/4 2410 - 900 - 1200	104 3/4 - 35 3/8 - 47 1/4 2660 - 900 - 1200
Crated dimensions (L-D-H)	inches mm	59 1/2 - 43 1/4 - 57 7/8 1510 - 1100 - 1470	69 1/4 - 43 1/4 - 57 7/8 1760 - 1100 - 1470	79 1/8 - 43 1/4 - 57 7/8 2010 - 1100 - 1470	102 3/4 - 43 1/4 - 57 7/8 2610 - 1100 - 1470	112 5/8 - 43 1/4 - 57 7/8 2860 - 1100 - 1470
Refrigerant element	Type	Glycol	Glycol	Glycol	Glycol	Glycol
Refrigeration system	Type	induced circulation by pump	induced circulation by pump	induced circulation by pump	induced circulation by pump	induced circulation by pump
Operating temperature	°C / °F	-20 / -4	-20 / -4	-20 / -4	-20 / -4	-20 / -4
Compressor	Type / Phase	hermetic / 1phase	hermetic / 1phase	hermetic / 1phase	hermetic / 1phase	hermetic / 3phase
Cooling power*	(W / Btu/h)	610 / 2100	780 / 2700	1000 / 3400	1200 / 4100	1350 / 4600
Electric supply	(V/ph/Hz)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 230-208/1/60 (USA)	230/1/50 (UE) 230-208/1/60 (USA)
Power consumption	(W/A)	900/4,5 (UE) 900/8,9 (USA)	1200/6,0 (UE) 1200/11,5 (USA)	1400/7,5 (UE) 1400/13,5 (USA)	2000/11,5 (UE) 2100/11,5 (USA)	2400/13,5 (UE) 2500/14,0 (USA)
Climatic class	N°/°C(F°)/H.R.	4/30(86)/55%	4/30(86)/55%	4/30(86)/55%	4/30(86)/55%	4/30(86)/55%
Refrigerant Gas	Type	R452A	R452A	R452A	R452A	R452A
Net weight	Kg / Lb	151 / 332	189 / 416	211 / 465	241 / 531	274 / 604
Crated weight	Kg / Lb	216 / 476	264 / 582	301 / 663	341 / 751	399 / 879

STANDARD FEATURE

- S/s working top
- Round lids
- Glycol circulation by pump

OPTIONAL

- Tubs (carapine)
- Glycol
- Cladding glass fence

* At -30°C of expansion

The company reserves the right to make modifications to the products without prior notice.

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ADVANCED GOURMET
IN THE USA

GLYCOL