Electrolux Saladette

Ref. counters 290 lt - saladette

The Electrolux range of refrigerated counters combines the convenience of worktop space with cold storage located below. This range of counters is manufactured throughout in 304 AISI stainless steel to meet the highest hygiene standards.

The range comprises three sizes of counter, with built-in or remote compressor units, in various door or drawer configurations and in refrigerator or freezer versions. The model detailed on this sheet is refrigerated counter with two sections and a cut-out worktop, suitable for GN 1/3 trays.



726591

EASY TO INSTALL

- · Mounted on legs with height adjustment.
- Built-in compressor to suit operating conditions.
- Suitable for use in ambient temperatures of up to 43°C.

EASY TO CLEAN

- Constructed from AISI 304 stainless steel throughout to meet the highest hygiene standards.
- Rounded internal corners for ease of cleaning.
- Mounted on stainless steel legs to give 150 mm clearance for ease of cleaning the floor.

EASY TO USE

- Adjustable temperature range from -2°C to +10°C to suit meat, fish and dairy storage requirements.
- Anti-tilt runners accept GN1/1 containers.
- Electronic microprocessor control with external digital temperature display.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Worktop in AISI 304 stainless steel with a 50 mm thickness.
- Cut-out worktop suitable for 3 GN 1/3 trays.
- Stainless steel lid for not operating periods.

EASY TO MAINTAIN

- Access to all components from the front.
- In compliance with (€ requirements.

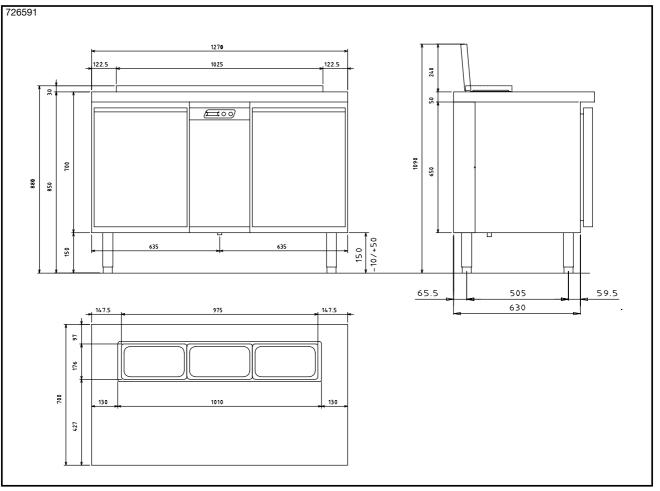
EASY ON THE ENVIRONMENT

- CFC and HCFC free (ecological refrigerant type: R134a, - gas in foam: cyclopenthane).
- 60 mm insulation thickness for energy saving.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.









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HBC010

Subject to change without notice

	RCDR2M20H 726591
LEGEND	
D - Water drain	16mm
El - Electrical connection	230 V, 1N, 50
TECHNICAL DATA	
Operating temperature - min/max °C	-2/10
Operating mode	Ventilated
Gross capacity (D.I.N. 8952) - I.	291
Cooling unit	Built-In
External dimensions - mm	
width	1274
depth/with open doors	700, 1110
height	850
Worktop type	Stainless Steel
Min/Max internal humidity - %	80/95
N° and type of door	2
Door hinges	1 Left+1 Right
N° and type of grids (included)	2, GN 1/1
Compressor power - HP	1/4
N° defrost in 24 hrs.	3/15'
Refrigerant type	R134a
Refrigerant quantity - g.	220
Refrigeration power - W	358
Refrigerant power	
at evaporation temperature - °C	-10
Power - kW	
installed-electric	0.34
Noise level - dBA	56
Net weight - kg.	119
INCLUDED ACCESSORIES	
1/1 GN GREY "RILSAN" GRID	2
ACCESSORIES	
1/1 GN GREY "RILSAN" GRID	881435
2 WHEELS FOR REFRIGERATORS/REFRIG.TABLES	880539
LOCK FOR REFRIGERATED COUNTERS	881499
PLASTIC CONTAINER GN 1/1 H=100 MM	811451
PLASTIC CONTAINER GN 1/1 H=150 MM	881040
PLASTIC CONTAINER GN 1/1 H=65 MM	881038
PRINTER HACCP BASIC VERS-REF.DIGIT.CONTR	881457