

REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Evaporator inside the compartment and motor fan. Automatic defrosting and condensate evacuation. Control panel with electronic board, high or low temperature alarms, thermostat malfunction. 2 big drawers. Refrigerant gas R290 with low GWP.



Functional features

- Self-supporting refrigerated counter for supporting "top" elements.
- The refrigerated counter can hold modules of 20, 40, 80 and 120 cm.
- Refrigerated compartment closed by 2 big drawers.
- Adjustable operating temperature: -2 / + 10 ° C.
- Control panel with thermometer - digital thermostat, on / off switch, electronic board with high and low temperature alarms, thermostat malfunction.
- Automatic defrosting system.
- Automatic condensation evaporation.
- Refrigerant fluid used: R290.
- Noise level <70 dBA.
- Pre-set appliance for installation freestanding on feet.
- Installation restrictions: fryer 1S0FR4E with dishcharge kit KBRPFRBM; fryer 0S0FR3E and bain-marie 0S0BME with discharge kit KBRPFRBM when positioned on compartments of the refrigerated counter with door or drawers; not possible on cantilever beam; not possible on multi-elements support (except HYDESIGN).
- Installation restrictions: plinth can be installed only if, on the right and on the left of the refrigerated counter, there are ICON7000 elements on feet.

Constructional features

- Frame in AISI 304 stainless steel, incorporated into the structure, for the installation of top modules.
- One-piece structure made of AISI 304 stainless steel, CFC-HCFC-free expanded polyurethane insulation.
- Satin-finished door, sides and dashboard, Scotch Brite finish. Interior with glossy finish.
- Insulation thickness: 35 mm.
- Drawers useful for GN 1/1 containers. Useful dimensions in cm (L x P x H): 30.4 x 55.2 x 25.
- Sturdy chrome aluminum handles with ergonomic grip.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Feet in stainless steel, adjustable in height from 150 mm to 250 mm.
- Access to all components through the front.

Safety equipment and approvals

- High and low temperature alarm in the refrigerated compartment.
- Alarm due to thermostat malfunction.
- CE approvals in respect of all current directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX4 protection rating.

Standard equipment

- Condensate collection tray.

Optionals and Accessories

- Wheels.
- Plinth can be installed only if, on the right and on the left of the refrigerated counter, there are Icon7000 elements on feet.

Technical Data



2SBRP2C



<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	95 kg
<i>Gross Weight</i>	120 kg	<i>Electric Power</i>	0,5 kW
<i>Dimensions</i>	120x66,5x65 cm	<i>Packing</i>	130x80x80 cm

Icon7000 prof.700
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Functional features

- Self-supporting refrigerated counter for supporting "top" elements.
- The refrigerated counter can hold modules of 20, 40, 80 and 120 cm.
- Refrigerated compartment closed by 2 big drawers.
- Adjustable operating temperature: -2 / + 10 ° C.
- Control panel with thermometer - digital thermostat, on / off switch, electronic board with high and low temperature alarms, thermostat malfunction.
- Automatic defrosting system.
- Automatic condensation evaporation.
- Refrigerant fluid used: R290.
- Noise level <70 dBA.
- Pre-set appliance for installation freestanding on feet.
- Installation restrictions: combination NOT permitted with gas fry-top; not possible on cantilever beam, not possible on multi-elements support (except HYDESIGN).
- Installation restrictions: plinth can be installed only if, on the right and on the left of the refrigerated counter, there are ICON9000 elements on feet.

Constructional features

- Frame in AISI 304 stainless steel, incorporated into the structure, for the installation of top modules.
- One-piece structure made of AISI 304 stainless steel, CFC-HCFC-free expanded polyurethane insulation.
- Satin-finished door, sides and dashboard, Scotch Brite finish. Interior with glossy finish.
- Insulation thickness: 35 mm.
- Drawers useful for GN 1/1 containers.
- Sturdy chrome aluminum handles with ergonomic grip.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Feet in stainless steel, adjustable in height from 150 mm to 250 mm.
- Access to all components through the front.

Safety equipment and approvals

- High and low temperature alarm in the refrigerated compartment.
- Alarm due to thermostat malfunction.
- CE approvals in respect of all current directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX4 protection rating.

Standard equipment

- Condensate collection tray.

Optionals and Accessories

- Wheels.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	115 kg
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REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS

Icon9000 prof.900 - 2 mm



2NBRP2C



Gross Weight	140 kg	Electric Power	0,6 kW
Dimensions	120x83,5x65 cm	Packing	130x100x80 cm

Icon9000 prof.900 - 2 mm
REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS



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