

Gastronorm — TG3 P PA BT

Catering



Technical data

Gross volume	424 lt
Working temperature	-15-22 °C
Motor type	Plug-in
Refrigerant	R290
Cooling power	436 W (-25°C / +45°C)
Absorption	574 W
Voltage/Frequency	230V/1~/50Hz
Climate class	5 / (40°C - 40%)

Energy data (UE Reg. 2015/1094)

Type	This equipment is intended for use in ambient temperatures up to 40°C
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Refrigeration details

Refrigeration unit	Tropicalized and easy extractable monoblock unit to guarantee reliability and performance at 43°C. Equipped with low consumption electronic fan motors
Refrigerant charge	80 gr
Evaporator	With cataphoresis anti-corrosion treatment
Defrost	Automatic by hot gas for a shorter cycle and less thermal shocks
Condensate evaporation	Automatic through anti-corrosion treated compressor coil

Construction details

Product dimensions WxDxH	1822x700x950
Packaging dimensions WxDxH	1890x750x1070
Gross weight	156 Kg
Worktop	Sturdy and resistant stainless steel AISI 304 worktop. Supplied with splashback (h 10 cm)
Structure	Stainless steel AISI 304 monocoque
External/Internal material	Inside and outside in stainless steel AISI 304; internal motor unit compartment, external backside and external bottom in colaminated steel
Insulation thickness	50 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	3 Self-closing doors with 120° door stop, reversibles on site
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	AISI 304 stainless steel, height adjustable (135mm-230mm)

Functions

Control panel	Compact, simple and intuitive touch screen display. Tilted control panel
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Accessories

No. included accessories	3 - Plastic-coated grid GN 1/1 530x325 mm 3 - Pair of runners for grid 530x325 mm
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Versions

Versions	Power supply frequency 60Hz
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