

# M O D U L I N E

*foodservice*

## REGENERATING AND HOLDING SYSTEMS

### CR 101 E

Refrigerated and regeneration trolley (combined)  
with separated cold compartment



#### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating of the combined cavity provided by high efficiency protected heating elements
- Static cooling of the separated cold compartment provided by external copper coils
- Ecological compressor units (R404A)
- Ventilated cooling of the combined cavity provided by stainless steel evaporator
- Separated cold compartment insulation provided by CFC-free polyurethane foam
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

#### STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

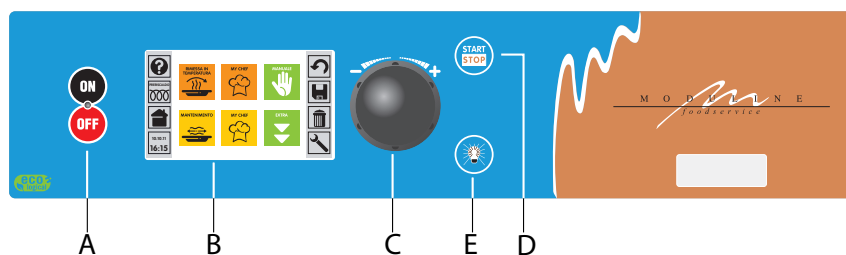
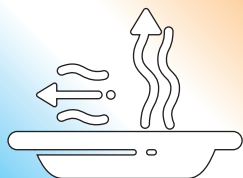
#### FUNCTIONAL FEATURES

- Combined cavity electronic control panel of temperature, time and humidity with LCD touch-screen
- Simplified, user-friendly controls
- Combined cavity operating temperature  $0^{\circ}\text{C} \div 160^{\circ}\text{C}$
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Combined cavity with safety thermostat
- Combined cavity with delayed start timer
- Cold compartment electronic control with defrosting program
- Cold compartment operating temperature  $0^{\circ}\text{C} \div +5^{\circ}\text{C}$
- Cold compartment with condensate evaporation tray

#### OPTIONS & ACCESSORIES

- Core probe for combined cavity with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Automatic humidity vent (Climachef)
- Stainless steel plate baskets
- USB port saving device HACCP
- Top imperial
- Glass door and lighting for combined cavity

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates $\varnothing$ 230-260	Power kW	Power supply
<b>CR 101 E</b>	1410 x 785 x 1200 h	10 x GN1/1 $\varnothing$ 600x400 + 5 x GN1/1 cella refrigerata	20	7,5	3N AC 400V 50 Hz



### Electronic control and programmer

- A ON/OFF switch
- B Display
- C Setting knob and select "ENTER"
- D Push-button "START/STOP"
- E Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm <sup>2</sup> ]
<b>CR 101 E</b>	3N - 400	7,5	10,8	5 x 1,5

### TECHNICAL INSTALLATION DIAGRAM

#### CR 101 E

