

08/2013

Mod: IN/RCTV12-S

Production code: 8046057R



Diamond
catering equipment

SELF IN TECHNICAL INFORMATION

COMPACT

INTRODUCTION ELEMENTS DEPTH 635

The self IN line is composed of standard elements that are suitable for insertion in the worktops. The worktops may be made of any material. Self IN is well suited to any type of furniture, ensuring that food is kept at the right temperature in a professional manner (both for hot and cold foods).

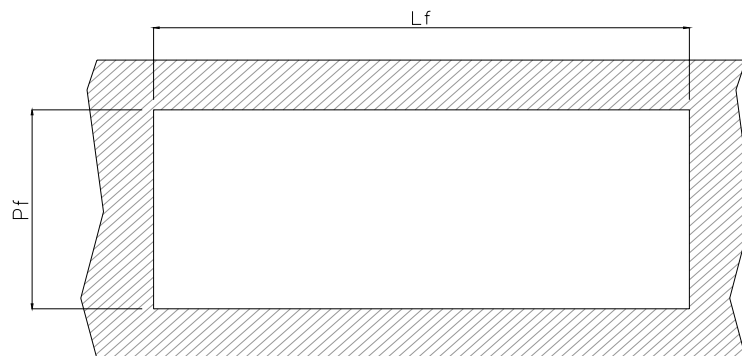
Included are functions for water bain-marie, refrigerated basins and tops, pyroceram heated tops, showcases and accessory items such as plate lifters and carts for tray removal.

The elements are fastened to the top with adjustable brackets.

The refrigerated elements come complete with refrigeration group, or set up for a remote refrigeration group. □ The first are ready for use, the others require connection to the remote group, charging with refrigerant fluid and testing.

The supports for the glass canopies are made of AISI 304 gloss stainless steel tube.

Arrangement of hole in worktops:



Gastro Norm	2 GN1/1	3 GN1/1	4 GN1/1	6 GN1/1
Lf [mm]	770	1100	1420	2070
Pf [mm]	600	600	600	600
Lp [mm]	805	1135	1455	2105
Pp [mm]	635	635	635	635
Hp [mm]	10	10	10	10

SELF IN TECHNICAL INFORMATION

REFRIGERATED SHOWCASE UNITS ON BASIN OR REFRIGERATED TOP

Their function is the conservation and display of cold foods and drinks.

The range is composed of 8 models with a length of 1135 or 1455 mm, permanently installed on a refrigerated top or basin. The showcase comes with 2 grille shelves in stainless steel AISI 304 for plates or bowls. Bottles are placed in the basin.

Construction in stainless steel AISI 304 and safety glass with sliding doors on operator side, non-thermal glass on the sides and top-hinged doors in polycarbonate on the customer side.

Side top in stainless steel AISI 304 1.5 mm, reinforced.

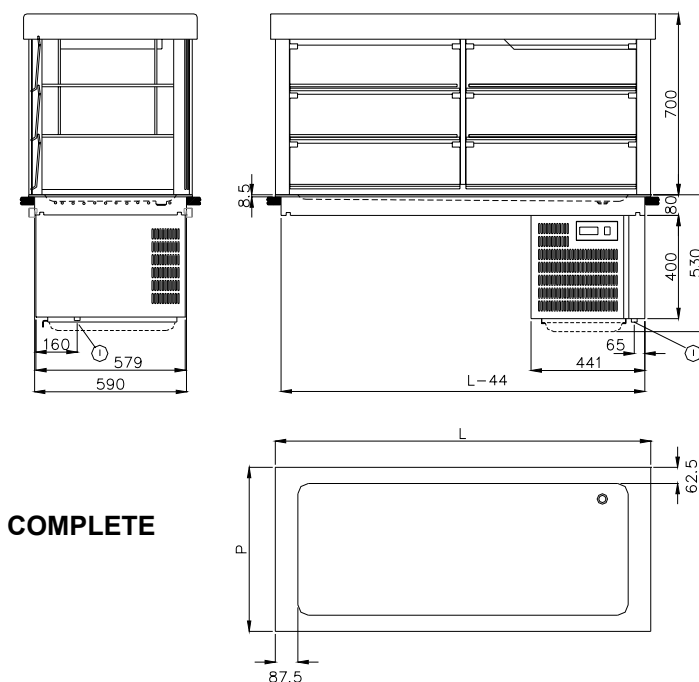
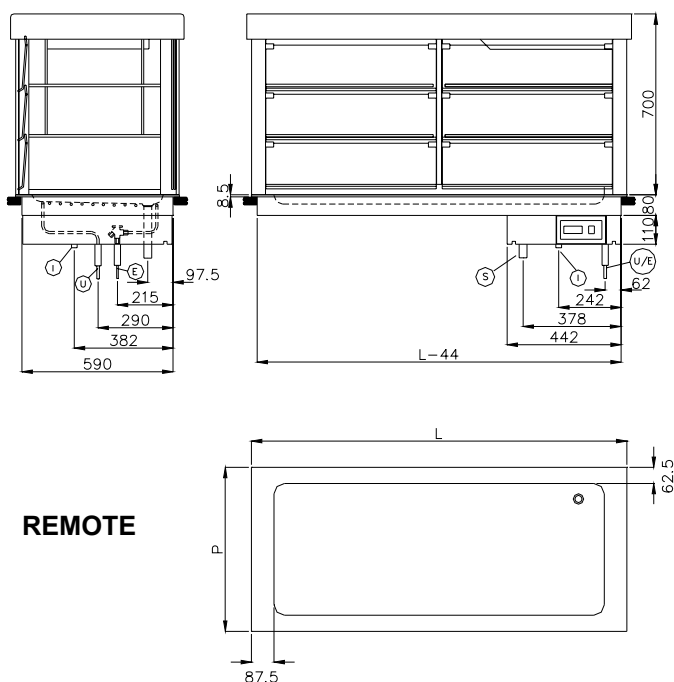
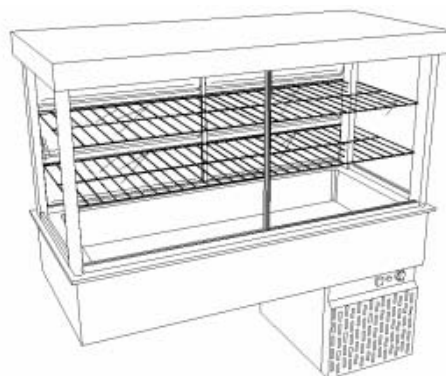
Operation with refrigerant group with R404A gas.

Digital temperature control complete with management and programming of defrosts (for group shutdown), condensation collection tray under the group for top and showcase. Showcase with ventilated evaporator and basin/top refrigerated statically with coil.

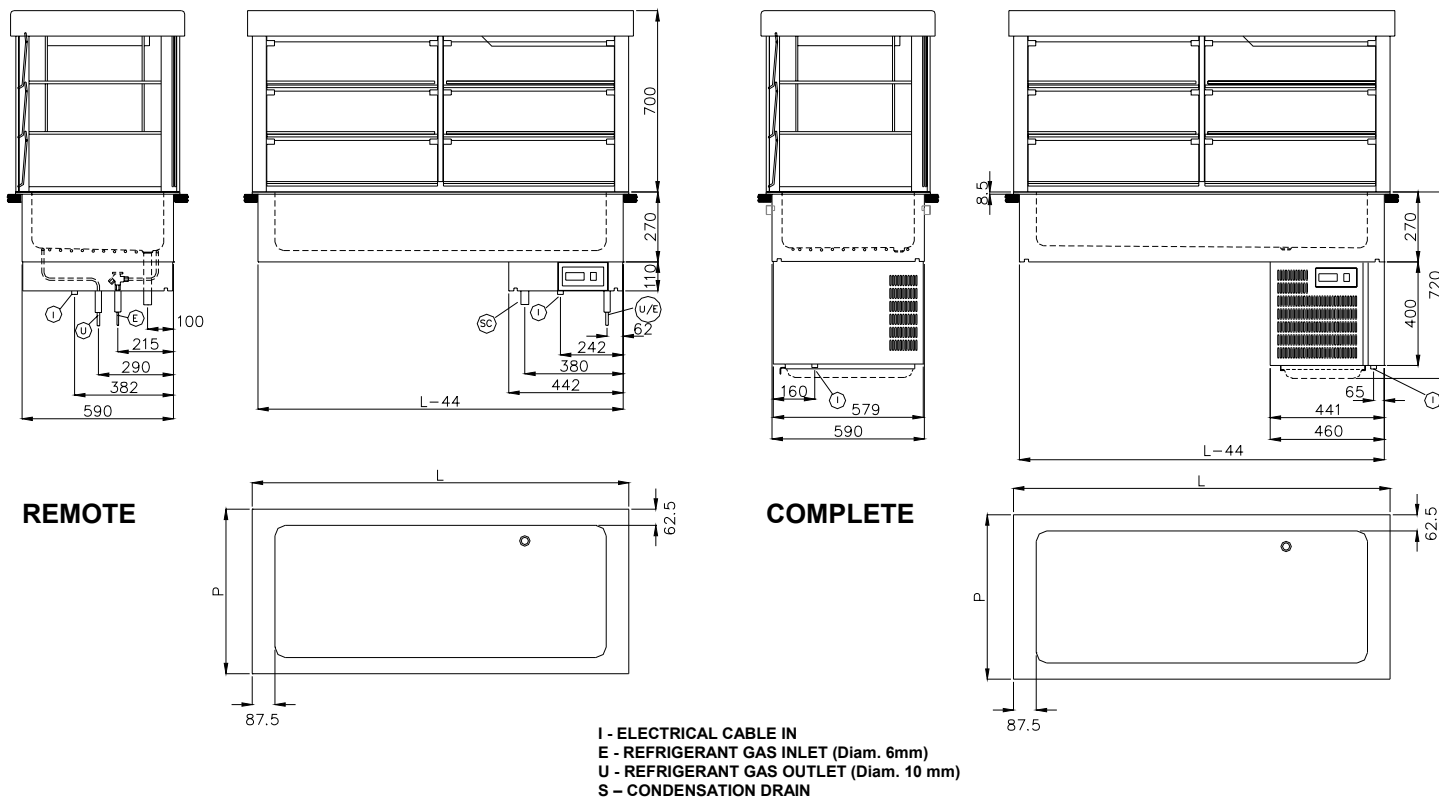
Refrigerated **basin** curved on all sides for easy cleaning; insulated with condensation drained to removable container; temperature attainable in basin $+4^{\circ}/+10^{\circ}$ C.

Refrigerated **top** with curved condensation container; Plastic support mat; Static refrigeration with contact coil; Temperature attainable on refrigerated top $-10^{\circ}/-3^{\circ}$ C.

CE mark certified equipment



SELF IN TECHNICAL INFORMATION



TECHNICAL DATA								
Code					8046057	8046058	8046062	8046063
Mod.	IVTRVGR3	IVTRVGR4	IVTRPGR3	IVTRPGR4	IVTRV3	IVTRV4	IVTRP3	IVTRP4
	remote				complete			
Overall dimensions [mm]	basin	basin	top	top	basin	basin	top	top
L= length	1135	1455	1455	1455	1135	1455	1135	1455
P= depth	635	635	635	635	635	635	635	635
hole dimensions [mm]								
length	1100	1420	1420	1420	1100	1420	1100	1420
depth	600	600	600	600	600	600	600	600
Basin/shelf dimensions [mm]								
length	960	1280	1280	1280	960	1280	960	1280
depth	510	510	510	510	510	510	510	510
height	210	210	20	20	210	210	20	20
Basin capacity	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1
Basin/shelf temperature [°C]	+ 4 / + 10 °C	+ 4 / + 10 °C	- 10 / - 3 °C	- 10 / - 3 °C	+ 4 / + 10 °C	+ 4 / + 10 °C	- 10 / - 3 °C	- 10 / - 3 °C
Coolant type	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Evaporating temperature [°C]	-30	-30	-30	-30	-30	-30	-30	-30
Total power [kW]					0,5	0,5	0,5	0,5
Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz
Max weight [Kg]	40	47	75	47	65	75	65	75