

iZ 1/2 – iZ S1/S2
“Refrigerated cabinet”

iZ 1 – iZ S1



iZ 2 – iZ S2



EXTERNAL AND INTERNAL CONSTRUCTION

- Structure in steel AISI 304/441 for food safety and durability with easy to clean finishes
- Polyurethane insulation injected at high pressure without CFC
- Double "U" couple slides for use grids and 2/1 GN containers
- Single-phase hermetic compressor
- Rounded corners for total hygiene and better air circulation
- Revolving front wheels with brakes and revolving rear
- Programmable electronic thermostat with digital display, designed for remote management and monitoring
- Easy cleaning magnetic gaskets, removable without tools

FUNCTIONING

- Topical refrigeration system, climate class 5, with forced air evaporation and electric thawing

**OPTIONS
(WITH SURCHARGE)**

- On demand 60 Hz



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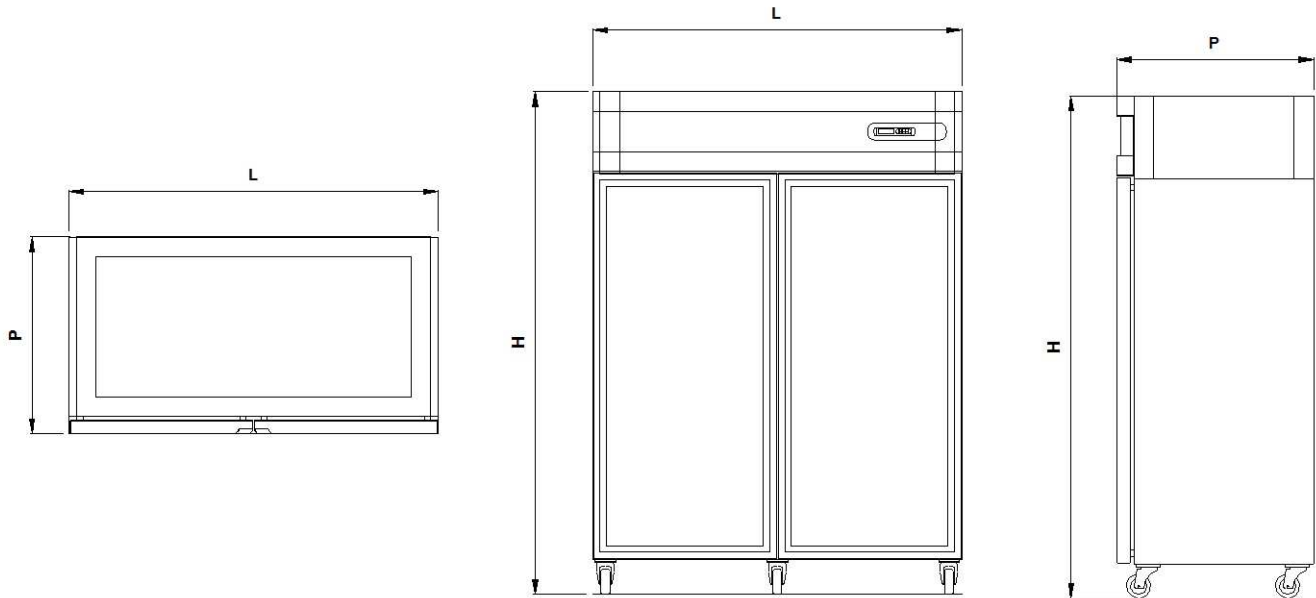
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REFRIGERATED CABINET

TOP VIEW

FRONT VIEW

RIGHT SIDE VIEW



SPECIFICATIONS

iZ	1	2	S1	S2
DESCRIPTION	REFRIGERATED CABINET 1 DOOR -2°C/+8°C	REFRIGERATED CABINET 2 DOORS -2°C/+8°C	REFRIGERATED CABINET 1 DOOR -18°C/-23°C	REFRIGERATED CABINET 2 DOORS -18°C/-23°C
SIZES cm.	L 72 x P 85 x H 207	L 144 x P 85 x H 207	L 72 x P 85 x H 207	L 144 x P 85 x H 207
WEIGHT (Kg)	131	222	138	226
NET VOLUME (ISO 23953-1/Lt)	462	1120	475	1120
PACKING VOLUME (m ³)	1,57	3,03	1,57	3,03
VOLTAGE/FREQUENCY	220-240/50 Hz	220-240/50 Hz	220-240/50 Hz	220-240/50 Hz
ABSORBED POWER (W)	300	434	563	760
COOLING POWER (W)	621	714	573	844
AVERAGE RELATIVE HUMIDITY (%)	87	87		
OPERATING TEMPERATURE	-2°C/+8°C	-2°C/+8°C	-18°C/-23°C	-18°C/-23°C
COOLING GAS/QUANTITY	R290/85	R290/135	R290/130	R290/140
ENERGY EFFICIENCY CLASS	D	D	D	D
ENERGY CONSUMPTION IN THE 24 HOURS (kWh)	1,90	3,75	7,35	11,5
ANNUAL ENERGY CONSUMPTION (kWh)	694	1369	2683	4198
CLIMATE CLASS	5	5	5	5

*This value is subject to variation according to the way in which the equipment is used

-NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice