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|---------------------------|---------------------------|---------------------------|-----|
| LINEA LINE | PLUG-IN | SECURE FOOD CONTROL - SFC | 4.0 |
| TIPOLOGIA TYPE | | | |
| MODELLO MODEL | COMBO 100 + 100 Kg | | |

CARATTERISTICHE GENERALI GENERAL FEATURES

| VERSIONE VERSION | STANDARD | STANDARD COOKING | TOTAL VIEW | TOTAL VIEW COOKING | 4 VETRI | 4 VETRI COOKING |
|-------------------------|--|---------------------|------------|---|-----------|--------------------|
| CODICE CODE | PESTWC4.0 | PESTWC4.0 COTT | PESTWCV40 | PESTWCV40 COTT | PESTWC4V4 | PESTWC4V4 COTT |
| COLORE COLOR | ACCIAIO INOX AISI 304 STAINLESS STEEL AISI 304 | | | LAMIERA PLASTIFICATA – ROSSO PLASTICIZED IRON SHEET – RED | | |
| | LAMIERA PLASTIFICATA – NERA PLASTICIZED IRON SHEET – BLACK | | | LAMIERA PLASTIFICATA – CELESTE PLASTICIZED IRON SHEET – BLUE | | |
| | VERNICIATO CON RAL (SU RICHIESTA) PAINTED WITH RAL (ON REQUEST) | | | | | |

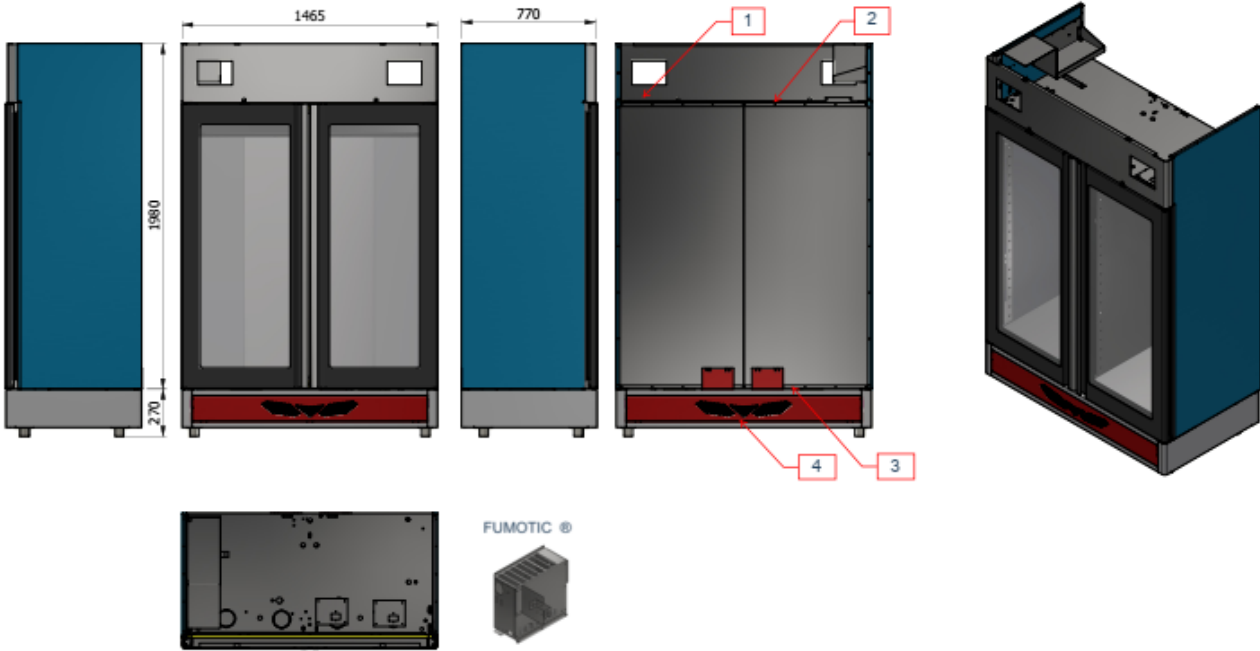
| CONDIZIONI GENERALI E BUONE PRATICHE | GENERAL CONDITIONS AND BEST PRACTICES |
|--|--|
| <ul style="list-style-type: none"> • Non usare prodotti per l'igiene a base di cloro, sali di ammonio quaternario e derivati. • Garantire uno spazio di 40 - 50 cm sopra l'unità condensatrice. • Garantire la corretta sostituzione del filtro addolcitore come indicato nel <i>Manuale d'uso</i>. • Predisposizione per carico acqua diretto da rete. Fornito con tanica da 5L. • Predisposizione per scarico diretto. Fornito con vaschetta raccogli condensa. | <ul style="list-style-type: none"> • Do not use hygiene products based on chlorine, quaternary ammonium salts and derivatives. • Ensure a space of 40 - 50 cm above the refrigeration unit. • Ensure the correct replacement of the softener filter as indicated in the User Manual. • Predisposition for direct water supply from the mains. Supplied with 5L tank. • Predisposition for direct discharge. Supplied with condensate drain pan. |

RENDERING

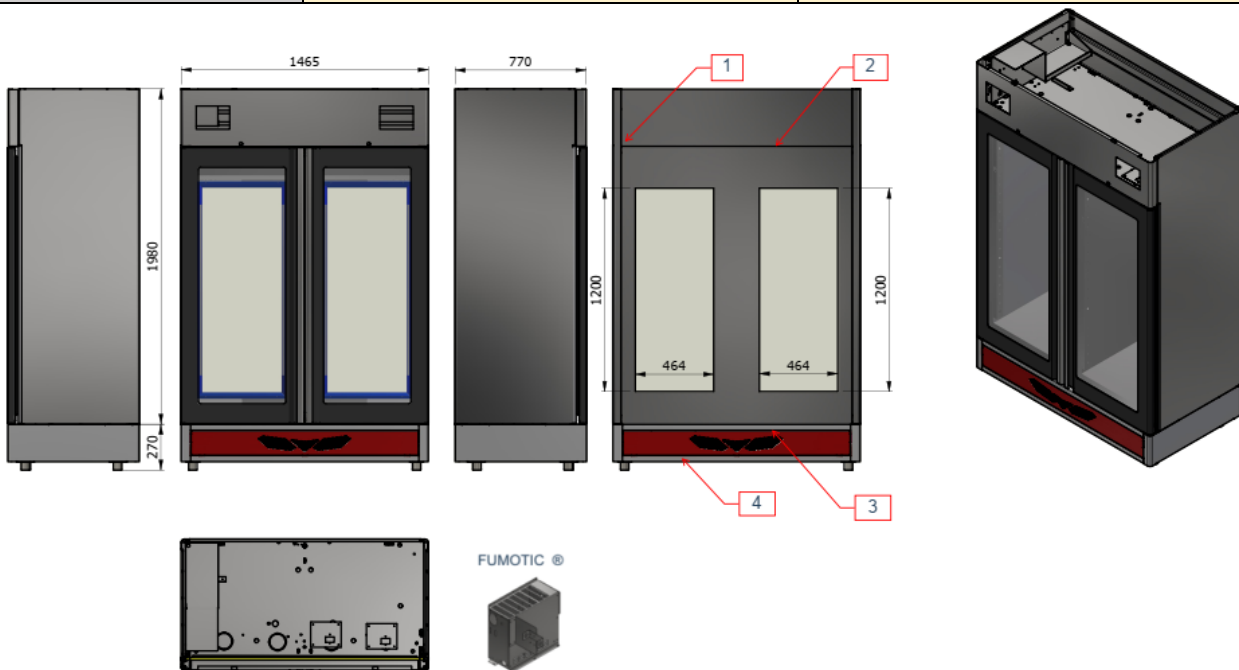
| VERSIONE VERSION | STANDARD | STANDARD COOKING |
|---|------------|---|
| CODICE CODE | PESTWC4.0 | PESTWC4.0 COTT |
|  | |  |
| VERSIONE VERSION | TOTAL VIEW | TOTAL VIEW COOKING |
| CODICE CODE | PESTWCV40 | PESTWCV40 COTT |
|  | |  |
| VERSIONE VERSION | 4 VETRI | 4 VETRI COOKING |
| CODICE CODE | PESTWC4V4 | PESTWC4V4 COTT |
|  | |  |

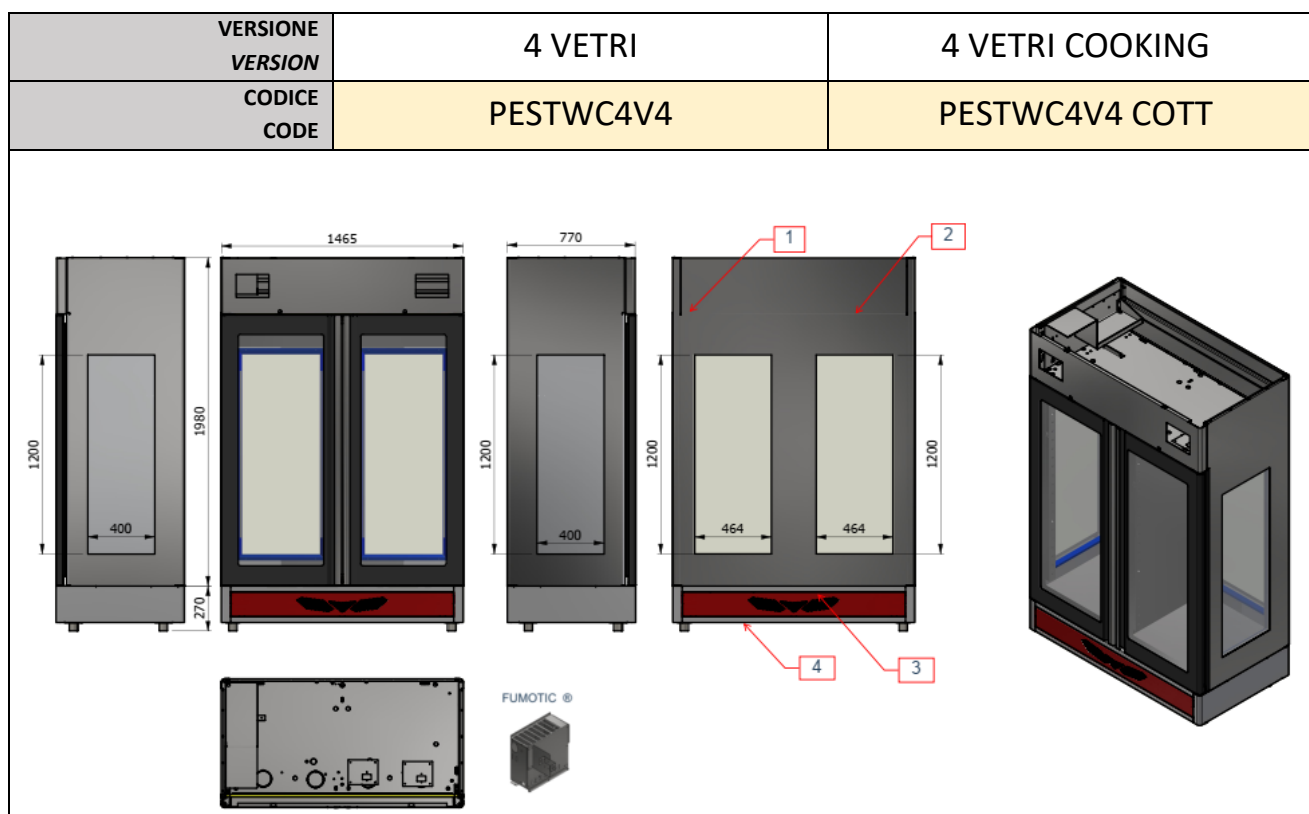
**CARATTERISTICHE STRUTTURALI
STRUCTURAL FEATURES**

| | | |
|-----------------------------|------------------|-------------------------|
| VERSIONE VERSION | STANDARD | STANDARD COOKING |
| CODICE CODE | PESTWC4.0 | PESTWC4.0 COTT |



| | | |
|-----------------------------|-------------------|---------------------------|
| VERSIONE VERSION | TOTAL VIEW | TOTAL VIEW COOKING |
| CODICE CODE | PESTWCV40 | PESTWCV40 COTT |





| # | DESCRIZIONE / DESCRIPTION | SPECIFICA / FEATURES |
|---|---|--|
| 1 | Ingresso acqua diretto/ Direct Water inlet | Ø3/4" |
| 2 | Connessione elettrica / Electrical connection | 220 – 240 V/1/ 50Hz ; 220 – 240 V/1/ 60Hz |
| 3 | Scarico acqua diretto/ Direct Water outlet | Ø 1/2" |
| 4 | Rialzo / Skirting board with feet | 220 (H) + 50 (H) mm / 32 Kg |
| | Configurazioni alternative / Configuration Alternatives | |
| | Piedini – feet | 4 pz – 150 (H) mm |
| | Kit route – wheels | 2 pz + 2 pz con freno / with brakes – 150 (H) mm |

| KIT TIPOLOGICO / TYPOLOGICAL KIT | | | |
|-------------------------------------|---|--|--------------------------------------|
| VERSIONE VERSION | PESO TOTALE SENZA IMBALLO TOTAL WEIGHT WITHOUT PACKAGING | KIT GUIDE STAINLESS STEEL GUIDE SETS | GRIGLIA STAINLESS STEEL GRILLS |
| STANDARD STANDARD COOKING | 365 Kg | 7 + 7 PZ (PES) 5 + 5 PZ (MAT) | 7 PZ (PES) + 5 PZ (MAT) |
| TOTAL VIEW TOTAL VIEW COOKING | 395 Kg | 7 + 7 PZ (PES) 5 + 5 PZ (MAT) | 7 PZ (PES) + 5 PZ (MAT) |
| 4 VETRI 4 VETRI COOKING | 425 Kg | 7 + 7 PZ (PES) 5 + 5 PZ (MAT) | 7 PZ (PES) + 5 PZ (MAT) |

**CARATTERISTICHE IMPIANTI
SYSTEMS FEATURES**

| VERSIONE VERSION | STANDARD | STANDARD COOKING | TOTAL VIEW | TOTAL VIEW COOKING | 4 VETRI | 4 VETRI COOKING |
|---------------------|-----------|---------------------|------------|-----------------------|-----------|--------------------|
| CODICE CODE | PESTWC4.0 | PESTWC4.0 COTT | PESTWCV40 | PESTWCV40 COTT | PESTWC4V4 | PESTWC4V4 COTT |

| | |
|--|--|
| ASSORBIMENTO MAX MAX POWER | 3700 W – 17,0 A |
| ASSORBIMENTO NOMINALE RATED CURRENT | 1500 W – 6,9 A |
| ILLUMINAZIONE LIGHTING | 80 W - 0,3 A |
| TIPO REFRIGERANTE REFRIGERANT TYPE | R452A |
| TENSIONE – FREQUENZA – QUANTITA' GAS TENSION – FREQUENCY – GAS QUANTITY | 220 – 240 V/1/50Hz, 330 + 330 g 220 – 240 V/1/60Hz, 420 + 330 g |
| CLASSE CLIMATICA CLIMATE CLASS | SN |
| RLA (rated load amps) | 19,5 – 19,5 A |

| CONDIZIONI CLIMATICHE CLIMATE CONDITIONS | | GAS COMPATIBILI (NON INCLUSO) GAS COMPATIBILITY (NOT PROVIDED) |
|--|------------|--|
| TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURES | 10 ÷ 32 °C | <ul style="list-style-type: none"> • R404A – 220-240V/1/50-60Hz • R449A – 220-240V/1/50-60Hz |
| UMIDITA' RELATIVA AMBIENTE RELATIVE HUMIDITY | < 90% RH | |

**L'installazione finale viene eseguita solo da professionisti autorizzati dall'azienda produttrice.
Final installation must to be performed by technicians authorized from manufacturing company.**