

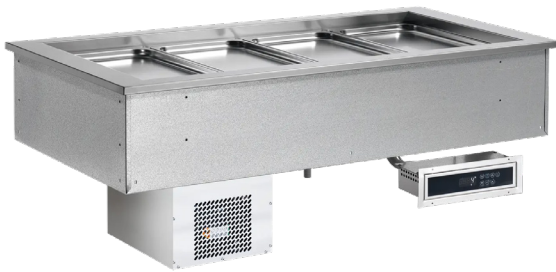
# Technical data sheet

## Product features



### Display unit chilled GN 5-1/1 - 200 mm drop-in

<b>Model</b>	<b>SAP Code</b>	00012059
--------------	-----------------	----------



- Buffet type: GREEN - cooled, static cooling, deep
- Device properties: Chilled
- Number of GN / EN: 5
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 4
- Maximum device temperature [°C]: 8

<b>SAP Code</b>	00012059	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	1819	<b>Number of GN / EN</b>	5
<b>Net Depth [mm]</b>	650	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	290	<b>GN device depth</b>	200
<b>Net Weight [kg]</b>	66.00	<b>Minimum device temperature [°C]</b>	4
<b>Power electric [kW]</b>	0.247	<b>Maximum device temperature [°C]</b>	8

# Technical data sheet

Technical drawing



Display unit chilled GN 5-1/1 - 200 mm drop-in

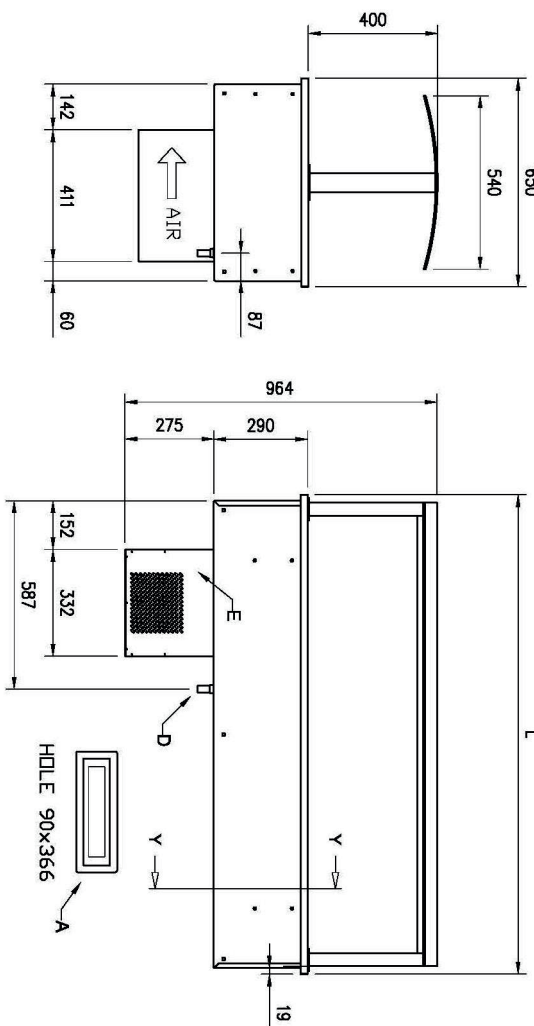
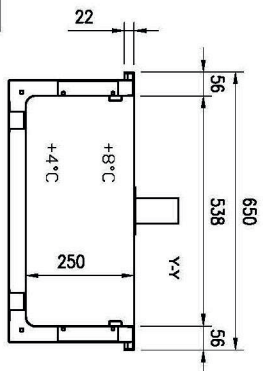
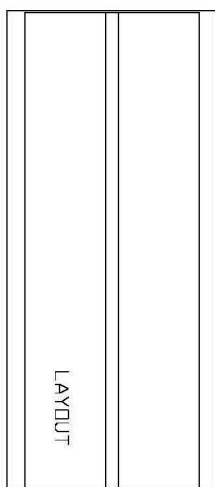
Model

SAP Code

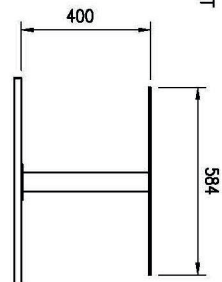
00012059

A= ELECTRICAL CONNECTION  
 D= WATER DISCHARGE Ø16  
 E= GAS CONNECTION Ø6 Ø8  
 F= WATER BOX

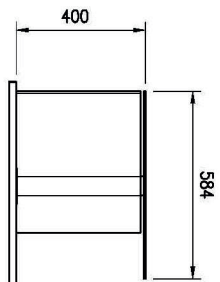
GN	L	HOLE
2/1	844	814x620
3/1	1169	1139x620
4/1	1494	1464x620
5/1	1819	1789x620
6/1	2144	2114x620



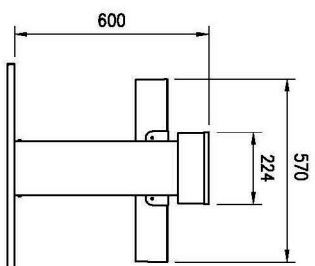
FLAT



SERVICE



TRADITION



# Technical data sheet

## Product benefits



### Display unit chilled GN 5-1/1 - 200 mm drop-in

Model

SAP Code

00012059

1

#### **Built-in**

the possibility to plant in a dispensing block design

- unified design of the dispensing line
- a luxurious look that customers appreciate

2

#### **Static cooling**

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- less drying of food
- more economical

3

#### **GN insertion up to 200mm**

variability of use

- possibility of cooling different types of food and larger volumes
- saving time, space, costs

4

#### **Rounded corners**

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

5

#### **Removable evaporator filter**

basins without sharp edges and corners

- time saving for cleaning

6

#### **All-stainless steel construction**

harmless to health for contact with food  
robustness

- long service life
- very easy to clean

7

#### **One large bathtub**

one controller for the whole basin

- very easy to use
- easy maintenance

# Technical data sheet

Technical parameters



## Display unit chilled GN 5-1/1 - 200 mm drop-in

Model

SAP Code

00012059

### 1. SAP Code:

00012059

### 2. Net Width [mm]:

1819

### 3. Net Depth [mm]:

650

### 4. Net Height [mm]:

290

### 5. Net Weight [kg]:

66.00

### 6. Gross Width [mm]:

1883

### 7. Gross depth [mm]:

714

### 8. Gross Height [mm]:

1100

### 9. Gross Weight [kg]:

80.00

### 10. Device type:

Electric unit

### 11. Material:

AISI 304

### 12. Buffet type:

GREEN - cooled, static cooling, deep

### 13. Device properties:

Chilled

### 14. Exterior color of the device:

Stainless steel

### 15. Power electric [kW]:

0.247

### 16. Loading:

230 V / 1N - 50 Hz

### 17. Number of GN / EN:

5

### 18. GN / EN size in device:

GN 1/1

### 19. GN device depth:

200

### 20. Minimum device temperature [°C]:

4

### 21. Maximum device temperature [°C]:

8