

# Technical data sheet



## Product features

### Food display island chilled GN 3-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012116 |
|--------------|-----------------|----------|



- Buffet type: LIME - chilled, static cooling, shallow
- Device properties: Chilled
- Number of GN / EN: 3
- GN / EN size in device: GN 1/1
- GN device depth: 30
- Minimum device temperature [°C]: 4
- Maximum device temperature [°C]: 8

|                            |          |  |                    |
|----------------------------|----------|--|--------------------|
| <b>SAP Code</b>            | 00012116 | <b>Loading</b>                         | 230 V / 1N - 50 Hz |
| <b>Net Width [mm]</b>      | 1169     | <b>Number of GN / EN</b>               | 3                  |
| <b>Net Depth [mm]</b>      | 650      | <b>GN / EN size in device</b>          | GN 1/1             |
| <b>Net Height [mm]</b>     | 1288     | <b>GN device depth</b>                 | 30                 |
| <b>Net Weight [kg]</b>     | 84.00    | <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

Food display island chilled GN 3-1/1 RAL

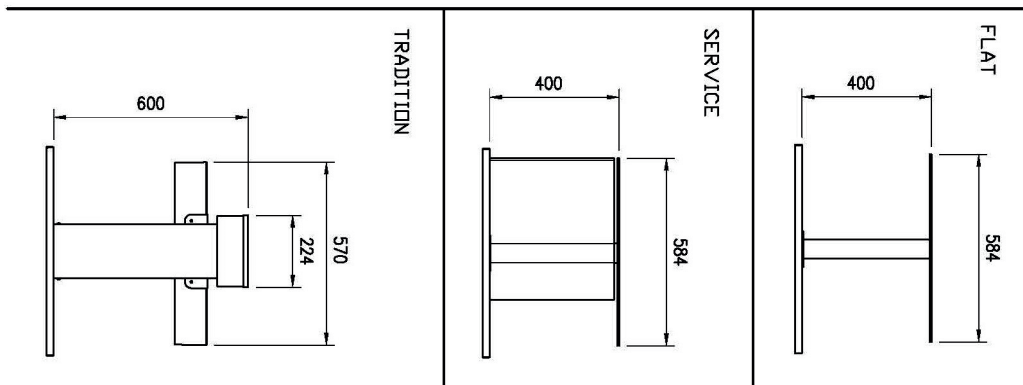
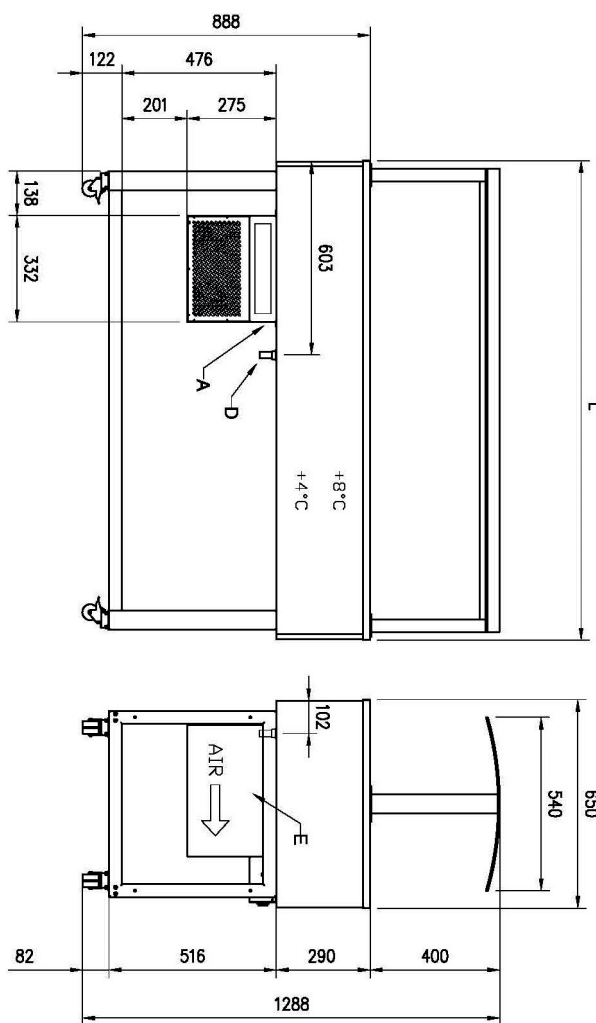
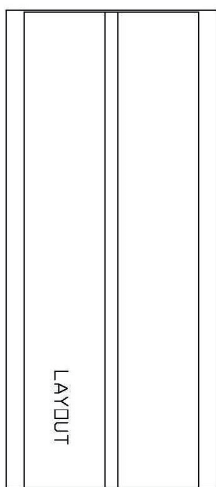
Model

SAP Code

00012116

A= ELECTRICAL CONNECTION  
 D= WATER DISCHARGE ø16  
 E= GAS CONNECTION ø6 ø8  
 F= WATER BOX

| GN  | L    |
|-----|------|
| 3/1 | 1169 |
| 4/1 | 1494 |
| 6/1 | 2144 |



# Technical data sheet



## Product benefits

### Food display island chilled GN 3-1/1 RAL

Model

SAP Code

00012116

1

#### Static cooling

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

- less drying of food
- more economical

2

#### Depth 30mm

the possibility of placing plates and trays

- variability of use

3

#### All-stainless steel construction

harmless to health for contact with food  
robustness

- perfect sanitation
- long service life

4

#### Rounded corners

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

5

#### LED lighting

basins without sharp edges and corners

- economical lighting
- attractive appearance

6

#### Travel wheels

portable buffet table

- greater flexibility in dispensing
- possibility of use at banquets
- easier and safer handling

7

#### Breathing galley with trigger

galerka made of hygienic Plexiglas with motorized displacement

- hygienic food protection
- the possibility of sealing before dispensing - extending the shelf life of food

# Technical data sheet



## Technical parameters

### Food display island chilled GN 3-1/1 RAL

Model

SAP Code

00012116

**1. SAP Code:**

00012116

**2. Net Width [mm]:**

1169

**3. Net Depth [mm]:**

650

**4. Net Height [mm]:**

1288

**5. Net Weight [kg]:**

84.00

**6. Gross Width [mm]:**

1233

**7. Gross depth [mm]:**

714

**8. Gross Height [mm]:**

1100

**9. Gross Weight [kg]:**

98.20

**10. Device type:**

Electric unit

**11. Buffet type:**

LIME - chilled, static cooling, shallow

**12. Device properties:**

Chilled

**13. Exterior color of the device:**

Hemlock

**14. Power electric [kW]:**

0.247

**15. Loading:**

230 V / 1N - 50 Hz

**16. Number of GN / EN:**

3

**17. GN / EN size in device:**

GN 1/1

**18. GN device depth:**

30

**19. Minimum device temperature [°C]:**

4

**20. Maximum device temperature [°C]:**

8

**21. Interior lighting:**

No