

Gastronorm — TG2 PL BT

Catering



Technical data

Gross volume	258 lt
Working temperature	-15-22 °C
Motor type	Plug-in
Refrigerant	R452A
Refrigeration power	664 W (-25°C / +45°C)
Absorption	895 W
Voltage/Frequency	230V/1~/50Hz

Energy data (UE Reg. 2015/1094)

Net Volume	184 lt
Climate class	5 / (40°C - 40%)
Type	This equipment is intended for use in ambient temperatures up to 40°C

Refrigeration details

Refrigeration unit	Tropicalized condensing unit to guarantee reliability and performance at 43°C
Refrigerant charge	400 gr
Evaporator	Conceived to ensure optimal performance
Defrost	Automatic by electric heater
Condensate evaporation	Automatic by electric heater

Construction details

Product dimensions WxDxH	1368x700x850
Packaging dimensions WxDxH	1435x750x980
Gross weight	122 Kg
Worktop	Sturdy and resistant stainless steel AISI 304 worktop with rounded edges
Structure	Stainless steel AISI 304 monocoque
External/Internal material	Inside and outside in stainless steel AISI 304; internal motor unit compartment, external backside and external bottom in colaminated steel
Insulation thickness	50 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	2 Self-closing doors with 120° door stop, reversibles on site
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	AISI 304 stainless steel, height adjustable (135mm-230mm)

Functions

Control panel	Compact, simple and intuitive touch screen display. Tilted control panel
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Accessories

No. included accessories	2 - Plastic-coated grid GN 1/1 530x325 mm 2 - Pair of runners for grid 530x325 mm
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Versions

Versions	Power supply frequency 60Hz
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