ITEM # _____

MODEL # _____

NPT AU Line
Refrigerated Counter 3 Doors
(R290)

NAME # _____

SIS # _____

AIA # _____

111163 (ZJ3HBAAA)   3-door refrigerated counter, -2+10°C, AISI 304 (R290)

Short Form Specification

Item No. _____

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. Worktop thickness 50mm. N. 3 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

Main Features

- Tropicalized unit (43°C ambient temperature).
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Anti-tilt runners accept GN 1/1 containers.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Hot gas automatic evaporation of defrost water.
- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Frontal and easy access to all components in the cooling unit.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- Certified safety CE requirements.
- Small footprint to fit even in limited environments.
- Kit 1/3 drawers available as accessory.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Easy serviceability thanks to the intuitive control panel with remote access via app.
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Digital control panel allowing the easy and precise setting and control of the internal temperature.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Complies with main international certification bodies and is CE marked.
- Kit 1/2 drawers available as accessory.
- The door self-closes when opened less than at a 90° angle and is equipped with a door seal to guarantee perfect closure.
- Completely automatic defrosting and automatic evaporation of defrost water by hot gas.
- Forced air cooling system guaranteeing great uniformity of the temperature in the counter and excellent conservation of the food quality.
- High standards of hygiene and ease of cleaning are guaranteed by the rounded internal corners of the cabinet

APPROVAL: _____

and easily removable runners and grids.

Construction

- Access to all components from the front.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Internal and external doors, front, back and side panels in AISI 304 Stainless steel.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Rounded internal corners for ease of cleaning.
- Pre-arranged for drain-pipe.
- Built-in refrigeration unit.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Extractable cooling unit to facilitate maintenance.
- IP21 protection index.
- Built-in compressor to suit operating conditions.
- Legs in 304 AISI stainless steel (150 mm high, adjustable in height), with plastic interior.
- Insulation guaranteed by high density expanded cyclopenthane 50 mm in thickness.
- Internal and external doors, front and side panels and 50mm thick removable worktop in 304 AISI stainless steel.
- Back panel in galvanized steel.

Included Accessories

- 3 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters — PNC 881109

Optional Accessories

- Ethernet connector for Refrigerators (CAREL-IR33) — PNC 880252 ❑
- 1/1GN grey rilsan grid for refrigerated counters — PNC 881107 ❑
- 2 side runners for 1/1 GN refrigerated counters — PNC 881108 ❑
- Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters — PNC 881109 ❑
- 1/1 GN plastic container, H=65 mm — PNC 881110 ❑
- 1/1 GN plastic container, H=100 mm — PNC 881111 ❑
- 1/1 GN plastic container, H=150 mm — PNC 881112 ❑
- 2x½ drawer kit for refrigerated counters - h650mm — PNC 881176 ❑
- 3x1/3 drawer kit for refrigerated counters - h650mm (only for refrigerated counters) — PNC 881177 ❑
- 1/3 and 2/3 bottle drawer kit for refrigerated counters - h650mm (only for refrigerated counters) — PNC 881178 ❑
- Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters — PNC 881191 ❑
- Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters — PNC 881193 ❑
- Lock for refrigerator/freezer counters with 3 compartments - h650mm — PNC 881246 ❑

- Kit 4 (45mm) spacers for wheels for refrigerator/freezer counters — PNC 881277 ❑
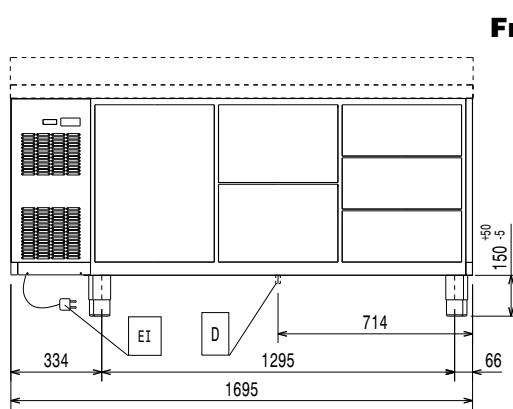
Front
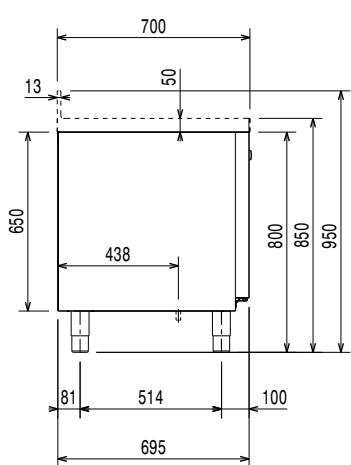
Side

EI = Electrical inlet (power)

Top
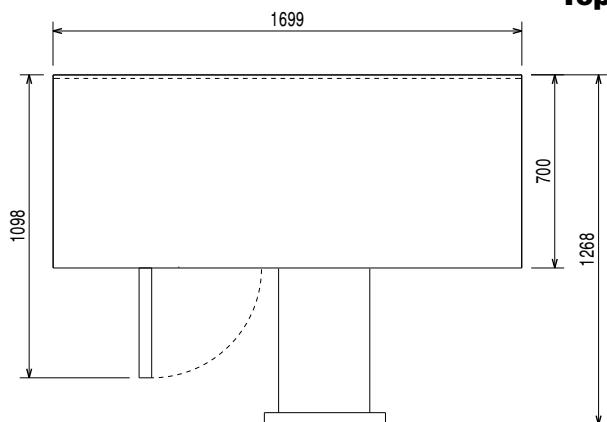
Electric

Supply voltage:

111163 (ZJ3HBAAA)	220-240 V/1 ph/50 Hz
Electrical power max.:	0.22 kW

Key Information:

Gross capacity:	
Net Volume:	245.4 lt
External dimensions, Width:	1699 mm
External dimensions, Depth with Doors Open:	1310 mm
External dimensions, Height:	850 mm
Internal Dimensions, Width:	1252 mm
Internal Dimensions, Depth:	560 mm
Internal Dimensions, Height:	510 mm
Net weight:	114 kg
Built-in Compressor and Refrigeration Unit	

Refrigeration Data

Control type:	Digital
Compressor power:	1/4 hp
Min/Max internal humidity:	40/85
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Operating mode:	Ventilated

Sustainability

Energy Class (EU Reg. 2015/1094):	B
Yearly and daily energy consumption (EU Reg. 2015/1094):	605kWh/year - 2kWh/24h
Climate class (EU Reg. 2015/1094):	Heavy Duty (5)
Energy Efficiency Index-EEI (EU Reg. 2015/1094):	25,03
Noise level:	48 dBA
Refrigerant type:	R290
GWP Index:	3
Refrigeration power:	320 W
Refrigerant weight:	65 g

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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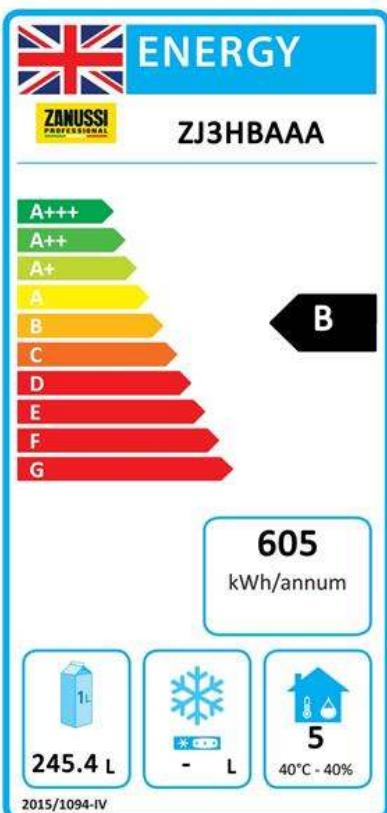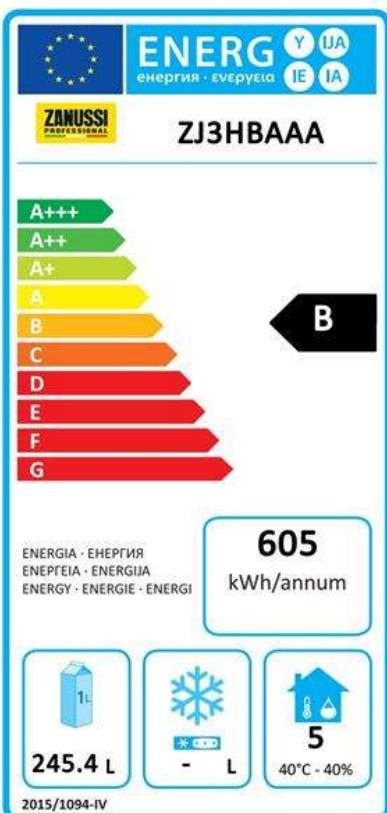
EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU. These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

ENERG
ZANUSSI PROFESSIONAL
ZJ3HBAAA

A+++
A++
A+
A
B
C
D
E
F
G

B

ENERGIA · ЭНЕРГИЯ
ΕΝΕΡΓΕΙΑ · ENERGIJA
ENERGY · ENERGIE · ENERGI

605 kWh/annum

245.4 L | - L | 5 | 40°C - 40%

2015/1094-IV

ENERGY
ZANUSSI PROFESSIONAL
ZJ3HBAAA

A+++
A++
A+
A
B
C
D
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G

B

605 kWh/annum

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2015/1094-IV

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