

**Total Food Service Solutions** 

# Refrigeration - Undercounter Undercounter Chiller - Drawer NRTA 1C 750 3D



Due to continuous technical development, the image shown may not represent the latest design of the unit.

### DESCRIPTION

Undercounter chiller with 750 mm depth with 3 drawers in 1 compartment.

Operating temperature from 2 to 12 degree Celcius.

Made entirely of AISI 304, internally and externally. User interface with digital control with black/ white contrast for ease of monitoring. Non-CFC and HCFC polyurethane insulation with density of 40 kg per cubic meter. Powered with refrigerant type of R404a.

### OTHER AVAILABLE MODELS

- NRT 1C 750 2D
- NRT 1C 750 3D
- NRT 2C 750 4D
- NRT 2C 750 6D
- NRT 3C 750 6D
- NRT 3C 750 9D
- NRTA 1C 750 2D
- NRTA 2C 750 4D
- NRTA 2C 750 6D
- NRTA 3C 750 6D
- NRTA 3C 750 9D

### MAIN FEATURES

- Undercounter chiller with 750 mm depth with 3 drawers in 1 compartment. Operating temperature from 2 to 12 degree Celcius.
- Internal volume of 160 liters with size of 456 x 620 x 570 mm.
- User interface with electronic control. Designed with black/white contract for ease of monitoring.
- Designed to perform under tropical with ambient condition of 38 degree Celcius
- Ducted cooling design, ensuring uniform temperature distribution among compartments.
- Cassette type refrigeration system designed for simple service and maintenance. Universal size for both chiller and freezer systems.
- Removable racking system.
- Includes lock and master key for all compartments.
- Self-closing doors with removable magnetic balloon gasket.
- Includes protection component against voltage drops.
- Fan-assisted defrost system.

# CONSTRUCTION

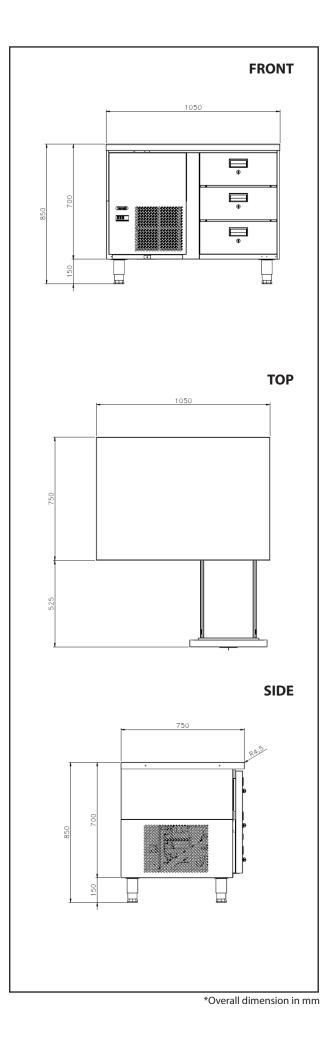
- External construction entirely with AISI 304. Including back panel.
- Internal consruction entirely with AISI 304 with 2B surface finish.
- Top and front panel with AISI 304 with 1.0 mm thickness. Top profile is 45 mm height. Satin surface finishing.
- Side panel with AISI 304 with 0.5 mm thickness. Satin surface finishing.
- Door thickness of 42 mm.
- Internal chamber bottom is designed with radius for hygiene.
- Adjustable +/- 25 mm AISI leg. Can be dismantled and ready for concrete plinth installation.
- Condensor circulation with filter of 300 x 280 mm.
- Splashback model is equipped with 100 x 30 mm splashback.
- Body height is 700 mm without work top.

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### TECHNICAL DATA

External Dimensions

| Width  | : 1050 mm |
|--------|-----------|
| Depth  | :750 mm   |
| Height | : 850 mm  |

### Internal Dimensions

| : 456 mm     |
|--------------|
| : 620 mm     |
| : 570 mm     |
| : 160 liters |
|              |

### **Refrigeration Properties**

Refrigerant : R404a Temperature : 2 C ... 5 C Control type : Temperature control & configuration

### **Electrical Supply Data**

Energy consumption: 6.8 kW / 24 hoursConnected Load: 433 WRefrigeration Output:450 W -10 degree C Evap. temperature

| Voltage          | : 230V, 1NPE AC / 50 Hz |
|------------------|-------------------------|
| Recommended fuse | : 10 A (slow)           |
| Starting current | : 12 A                  |
| Running current  | : 2.14 A                |

### Heat Emissions

Direct heat emission : 0.19 kW

### PACKAGING DATA

| Width  | : 1080 mm             |
|--------|-----------------------|
| Depth  | : 780 mm              |
| Height | : 970 mm              |
| Volume | : 0.82 m <sup>3</sup> |

### WEIGHT

Net Weight : 89 kg Gross Weight : 115 kg

### INCLUDED ACCESSORIES

- Nylon-coated wire racks 325 x 540 mm.
- Power cable, H07RN-F (3x 2.5 mm).
- Condensor filter 300 x 280 mm.
- Door locks kit.

# **OPTIONAL ACCESSORIES**

• Extra Nylon-coated wire racks 325 x 540 mm.

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