

## Refrigerated counters QUICK MASTER - 1T

### FAST FOOD



#### GENERAL FEATURES

External panels, back panel, doors and worktop in AISI 304 18/10 stainless steel (with Scotch-Brite satin finish)  
 External base in AISI 304 18/10 stainless steel  
 Inner lining with rounded corners in AISI 304 18/10 stainless steel  
 Worktop with chilled compartment for insertion of container made GN 1/3, GN 1/2 and submultiples  
 Die-formed leakproof floor ledge  
 Insulation in high density (42 kg/m<sup>3</sup> approx.) expanded polyurethane, 50 mm thick, HCFC-free  
 Copper evaporator coil with aluminium fins protected against corrosion with non-toxic paint finish, using electrolytical process  
 Paint-finished steel condenser coil, with high thermal efficiency  
 Anti-condensation heating element on the body below the magnetic seal stop  
 ergonomic handle throughout full width of door/drawer and magnetic seals on all four sides  
 Stainless steel feet Ø 2" with adjustable H 150÷200 mm  
 Self-closing doors locking in open position at 100°

#### INTERNAL SET-UP

Snap-in type AISI 304 18/10 stainless steel slides and uprights, completely removable without the need of tools to facilitate cleaning  
 one shelf 600x400mm for each full door module

#### COOLING UNIT

Evaporator with high-power fan to ensure maximum cooling system efficiency

Compressor and condenser mounted on a removable base to simplify and facilitate maintenance or replacements  
 R134a refrigerant  
 Automatic defrosting via electric heating element  
 Automatic evaporation of condensate via compressor coil on models TQ or electric heating element on models TQ-P

#### COMMANDS, CONTROLS AND SAFETY DEVICES

##### PLANET VERSION

Electronic telethermostat with temperature sensor

##### STAR VERSION

Patented control able to keep the right humidity level inside the refr. compartment, preserving the most delicate food specialities in an ideal ambient.

Microprocessor control with 3 core probes NTC type (for the refr. compartment, for defrosting-end and for dirty compressor)  
 Intelligent defrosting with the insertion of an electrical heater, only in case of freezing evaporator

Compressor protected by overload cut-out with manual reset

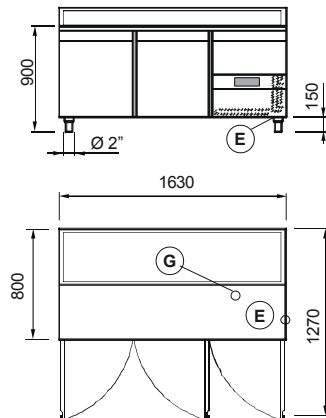
#### VERSIONS / ACCESSORIES (OPTIONALS)

Version with remote cooling unit  
 Version with water cooled unit  
 Kit of castors  
 Door lock and key

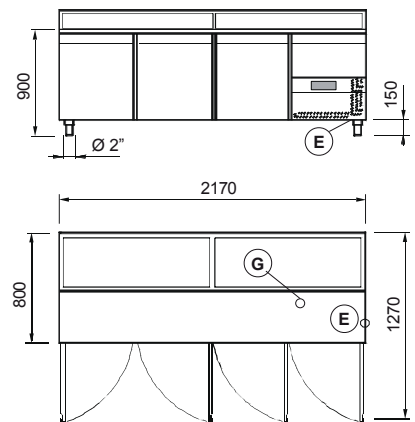
## BANCHI PIZZA REFRIGERATI QUICK MASTER - 1T REFRIGERATED COUNTERS QUICK MASTER - 1T

Modello / model Controllo / control		TQ 3 TR	TQ 4 TR	
Profondità nominale Nominal Depth	mm	800	800	
Capacità tavolo refrigerato Chill counter capacity	l	430	607	
Dimensioni Dimensions	LxPxH [WxDxH]	mm 1630x800x1140	2170x800x1140	
Profondità con porta 90° Depth with 90° door	mm	1270	1270	
Porte Doors	n°	2	3	
½ porte Half doors	n°	1	1	
Classe climatica Climatic class		T	T	
Temperatura di esercizio Operating temperature	°C	-2/+8	-2/+8	
Umidità Humidity		-	-	
Refrigerante Refrigerant	gas	R134a	R134a	
Capacità refrigerazione Refrigeration capacity	W	440 (*) 1050 (**)	570 (*) 1370 (**)	
Alimentazione elettrica Electric power supply	V/-/Hz	230/1/50		
Assorbimento elettrico Max. absorbed current	W A	350 2,5	465 3,0	
Capacità bacinelle Containers capacity	n°	7 GN1/3 + 1 GN1/2	8 GN1/3 + 2 GN1/2	
Dotazione interna (griglie) Internal fittings (shelves)	n°	2 EN	3 EN	
Passo tra le coppie guida Interstep	mm	55	55	
Dimensione imballo Packing dimensions	LxPxH [WxDxH]	mm 1680x850x1200	2220x850x1200	
Volume imballo Packing volume	m³	1,71	2,26	
Peso Weigh	netto/ net lordo/gros	kg kg	200 220	235 250

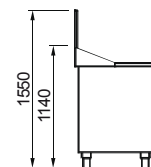
3M



4M



3M - 4M



(E) Connessione elettrica  
Electrical connection

(G) Connessione gas refrigerante  
Refrigerant gas connection

### TAVOLO PREDISPOSTO / EQUIPPED COUNTER

Capacità tavolo refrigerato Equipped counter capacity	l	430	607	
Dotazione interna (griglie) Internal settings (shelves)	n°	2 EN	3 EN	
Gruppo remoto consigliato Suggested remote unit		E	F	
Refrigerante Refrigerant	gas	R134a	R134a	
Potenza elettrica Input electrical power	W	424	482	
Potenza refrigerante Refrigerant power	W	598	680	
Gruppo remoto Remote Unite	cod.	990357	990358	
Peso predisposto Weigh	netto/ net lordo/gros	kg kg	160 185	205 220

(\*) Temp.evap. -10°C, Temp. cond. +45°C / Evap. temp. -10°C, Cond. temp. +45°C

(\*\*) Temp.evap. +7,2°C, Temp.cond. +54.4°C / Evap.temp. +7,2°C, Cond.temp. +54.4°C

