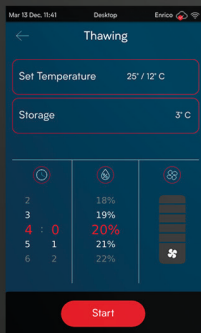


Pure

Perfect freshness

Friulinox



Pure

Friulinox



Easy to use

5" touch screen color display with control interface



Always perfect results

Thawing process control via core probe



Quality preserved

Homogeneous defrosting of products inside the unit



Full compliance with HACCP standards

Uniform temperature inside the unit thanks to automatic ventilation control



Everything under control

Connectivity available on request



Environmentally friendly

In climate class 5 environmentally friendly refrigerant R290

Kitchen management in Commercial Catering or Collective Catering cannot avoid using frozen products in food preparation. It guarantees availability of raw materials, even out of season, and give high quality standards. Using frozen food, however, requires technical time for defrosting, which often out of necessity, is accelerated by adopting various solutions with the risk of compromising the original organoleptic qualities. The new **Pure thawing cabinet was created from the cold specialists** to avoid this. Thanks to the **parallel temperature control system at the core and on the surface of the food**, with perfect temperature distribution inside the cabinet, **homogeneous defrosting of the food is obtained in full compliance with the HACCP protocol.**

Pure

Perfect freshness



Features

- Monocoque construction.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80 mm.
- High-density CFC- and HCFC-free PU insulation (42 kg/m3).
- Ergonomic stainless steel handle.
- Self-closing doors with 100° opening lock, and magnetic gaskets on all 4 sides.
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class $T= 43^{\circ}\text{C}$).
- Climate class 5.

- Ecological refrigerant R290.
- Lock.

Standard accessories

- Wi-Fi network connection.
- Connectivity kit.
- 4 GN 2/1 grilles.
- 4 pairs of C-shaped rails.

Connectivity

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- Controls interface with 5" touch screen colour display
- Defrosting process control via core probe
- Homogeneous defrosting of products inside the cabinet
- Temperature uniformity inside the cabinet thanks to automatic ventilation control

Accessories

- 2 wheel kit with brake (to be requested when ordering).
- Infill skirting (can be installed later).

Pure

Model	Dimensions (L x D x H mm)	Grille capacity	Range Temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)*
CTPG1A	780 x 900 x 2090	13 x GN 2/1	-2/+10 °C	R134a	2080	9,5	220-240/1N-/50

* special voltages and frequencies on request

Pure

RF54L00047

FRIULINOX - ALI GROUP Srl a Socio Unico
Via Treviso 4 - 33083 Taiedo di Chions (PN) ITALY
Tel. +39 0434 635411 - Fax +39 0434 635414

info@friulinox.com | www.friulinox.com

The data and information may change based on the continual development of products.
See the complete range on: www.friulinox.com

an Ali Group Company



The Spirit of Excellence