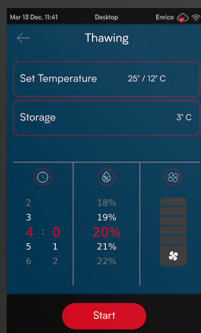


# Pure

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.**

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## 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 <math>T= 43^{\circ}\text{C}</math>).
- 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         | R290            | 2080      | 9,5            | 220-240/1N~/50          |

\* special voltages and frequencies on request

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