

Cod: 8283

**Energy-efficient stainless steel refrigerated table 3 doors -2 +8 °C
1795x600x850 h mm**



Description

Ristoattrezzature's 3-door refrigerated table is compact, durable and versatile. Perfect for furnishing your professional kitchen: a place where proper food storage is essential. Choose to complete your restaurant interior with our 3-door refrigerated table for restaurants and add comfort and practicality to your workstation. Rely on Ristoattrezzature's experience and professionalism and you will be able to guarantee fresh products on your table while preserving their quality and organoleptic characteristics. Ideal for pastry laboratories, bakeries, pizzerias, restaurants, butchers' shops, hotels and all those businesses that need to keep their food at low temperatures. Design and operation Our 3-door refrigerated table for restaurants consists of a worktop, a practical splashback, 3 doors that hold refrigerated compartments, a built-in motor on the right and adjustable feet. The design is clean and essential as befits a professional kitchen where sustained work rhythms and wear and tear are the order of the day. Choose the compactness and capacity of this 3-door refrigerated table for restaurants and you are guaranteed quality. Great attention is paid to the choice of materials. - Stainless steel frame: resistant and easy to clean. - Adjustable feet: for perfect alignment. - Doors with increased thickness and internal moulding: for better thermal insulation. - Self-closing doors: to prevent

energy wastage. The dimensions of our table are 1795x600x850 h mm with an insulation thickness of 60 mm on each side and a capacity of no less than 250 litres. Refrigeration uses the ventilated cooling system and the operating temperature can be easily set between -2° C and +8° C thanks to a digital thermostat using Dixell technology. Finally, Embraco's tropicalised compressor + 43°C allows our refrigerated restaurant freezer table to function properly even in the presence of humidity (up to 60%). Choose Ristoattrezzature quality and always guarantee high performance in the kitchen. 3-door refrigerated freezer table: cleaning and maintenance

Maintaining the full efficiency of the equipment is the best way to guarantee a high level of quality over time and perfect energy efficiency. Maintenance increases the possibility of saving money in direct proportion to consumption. Choose the practicality of some of our catalogue solutions and take proper care of your professional equipment. Our recommendation to all restaurateurs is to focus on innovation and perform constant and careful cleaning and maintenance. Rounded edges, replaceable gaskets and stainless steel facilitate this. Reach every corner and periodically check every single part. The one-piece motor system facilitates this type of maintenance to avoid additional costs. Why it's the right product for you

Choosing Ristoattrezzature's 3-door refrigerated table means relying on a product that offers comfort versatility durability capacity eco-sustainability. In fact, our refrigerated table has been designed with the environment and energy saving in mind, equipped with R290 refrigerant gas: 100% natural. Find out more by consulting the product data sheet and select the options that are right for you: 4-wheel kit, plastic-coated grids and pairs of slides.

Dimensions

Dimensioni esterne	1795x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	1257x470x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	250 Lt
Classe energetica	B
Compressore	embraco em2x3121u
Consumo elettrico	2.34 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	115 kg
Potenza Elettrica	0.4 kW
Refrigerazione	ventilated
Sbrinamento	air defrost
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-2 +8 °C

Termostato	dixell/carel
Voltaggio	230 V

Standard equipment

In dotazione	1 Griglia per porta
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