

Cod: 8284

Energy-saving stainless steel refrigerated table 4 doors -2 +8 °C 2230x600x850 h mm



Description

Capacity, resistance and quality: buy the refrigerated refrigerated table for restaurants from Ristoattrezzature and bring always fresh ingredients to the table. Completing the furnishing of your restaurant with beauty and functionality has never been easier. Let our company's experience and professionalism advise you. Various products are designed to guarantee high quality performance and support you in your work. With our refrigerated refrigerating table, in fact, you can properly store all the ingredients for the preparation of your dishes. It is ideal for pastry laboratories, bakeries, pizzerias, restaurants, butcher shops, hotels and all those businesses that need to keep food at low temperatures and are looking for low consumption. The Ristoattrezzature refrigerated table consists of a work surface, 4 hinged doors that hold as many refrigerated compartments, a built-in motor and adjustable feet. Let's find out more about the features. Design and operation The refrigerated table for restaurants has a minimalist design. Its main characteristics are its clean and essential lines: aesthetically pleasing and ideal for any professional context. The choice of materials is of fundamental importance for constant and intensive use. Thestructure, both internally and externally, is made entirely of stainless steel: a resistant and easy-to-clean material. Adjustable steel feet make it easy to adapt to everyone's

needs, and the self-closing doors ensure better food preservation. The dimensions ofour refrigerated table are 2230x600x850 mm with an insulation thickness of 60 mm. The capacity is an impressive 390 litres. Refrigerationuses the EBM ventilated cooling system that diffuses cold air through a fan, thus allowing the refrigerator to quickly reach an even temperature on every shelf. You can easily set the operating temperature between -2° C and +8° C and the table is also equipped with a digital thermostat using Dixell technology. This means you can electronically adjust and control the temperature whenever you want. Embraco's tropicalised compressor + 43°C allows our restaurant refrigerated freezer table to function properly even at very high humidity levels (up to 60%). Lastly, it is fitted with an anti-corrosion evaporator and has an automatic defrosting system to ensure high performance levels at all times. Refrigerated table: cleaning and maintenance Constant cleaning and good maintenance ensure proper and longerlasting operation of our table. The construction is stainless steel, and a damp cloth with a mild detergent is sufficient to ensure the highest level of hygiene. Theinternal corners are rounded to simplify this operation and the doors are fitted with magnetic seals: easy to clean and replace. The same applies to maintenance: the engine compartment is easily accessible to make any inspection or replacement operation easy. Finally, the company recommends periodically checking the defrosting of the refrigerated table to ensure that it continues to function properly. Why it's the right product for you Choosing our refrigerated refrigerated table is synonymous with guarantee, guality and respect for the environment. Ristoattrezzature offers several models in its catalogue to guarantee maximum comfort for those who work, while optimising space. Refrigeration of the refrigerated freezer table is by means of the R290 refrigerant gas with excellent cooling properties, energy efficiency and respect for the environment. 100% natural. Excellent value for money! Browse the online catalogue for accessories.

Dimensions

Dimensioni esterne	2230x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	1692x470x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	390 Lt
Classe energetica	В
Compressore	embraco em2x3121u
Consumo elettrico	2.59 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	133.2 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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