

Cod: 8292

Corian 3-door refrigerated bar counter with left-hand basin and doors 260x80x110h cm



Description

The **260 cm refrigerated bar counter** for restaurants offers **compactness, capacity and strength**: everything you need in the kitchen to complete the look in a practical and functional way and ensure proper food storage.

Our **260 cm refrigerated bar counter** measures 2600x800x1100 mm and is equipped with:

- **3 refrigerated doors**
- **a built-in motor**
- **a convenient recessed sink on the left.**

Designed to guarantee excellent performance in all catering areas: **bars, restaurants, clubs and pizzerias.**

Discover all the features of this article and choose the best solution to complete your work area by relying on our experience.

Design and operation

The **260 cm refrigerated bar counter** guarantees high reliability without sacrificing style. **Modern design and a resistant structure** characterise this product. Great attention is also paid to the choice of **materials: resistant and of high quality**.

Made entirely of **stainless steel**, the **covering is made of Corian**, a non-porous and homogenous material. Composed of 1/3 acrylic resin and 2/3 natural minerals, it is the ideal top for worktops and kitchens.

Back-painted glass with LED lighting makes up the front of our Bar Counter, and height-adjustable stainless steel feet make it more versatile and safer.

Refrigeration is static and **the operating temperature ranges between +4°C/+8°C**. The ideal range for optimal preservation of fresh products that you will be serving to your customers on a daily basis.

Refrigerated bar counter 260 cm: cleaning and maintenance

The construction of our **260 cm refrigerated bar counter is solid and resistant**. Clean, square lines draw its profile, ensuring appreciable ease of cleaning.

The internal corners, as professional kitchens dictate, are rounded so that every centimetre is easily reached and no food residues are left behind.

The motor unit is incorporated and each refrigerating unit has the advantage of being removable: fundamental for cleaning but, above all, for correct maintenance. In the event of a breakdown, it would make the operation and related running costs easier.

The doors have a spring return closing system and **are complete with magnetic gaskets**. They allow optimal sealing and at the same time reduce energy waste.

The presence of a **digital thermostat** allows constant temperature control.

Why it is the right product for you

Choosing the **260 cm refrigerated bar counter** means relying on consistent product quality over time at an attractive price.

The refrigeration of our **260 cm refrigerated bar counter** for restaurants is static and **uses R449 refrigerant gas**, which stands out for its remarkable cooling properties, **energy efficiency** and **environmental friendliness**.

Browse the online catalogue and complete your bar counter with the ideal accessories.

Dimensions

Diametro vasca	420 mm

Dimensioni esterne	2600x800x1100 mm
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Technical data

Alimentazione	Electric
Capacità	450 Lt
Gas refrigerante	R449
Potenza Elettrica	0.77 kW
Temperatura d'esercizio	+4 +8 °C