

Cod: 8523

Energy-saving stainless steel 3-door refrigerated freezer table -22-17 °C 1795x600x850 h mm



#### Description

Quality, durability and versatility. Complete your restaurant décor with the ideal equipment: choose Ristoattrezzature's quality with our energy-efficient 3-door stainless steel refrigerated freezer table.

Ideal when it comes to gastronomy and catering: open the doors of your workshops with the perfect equipment and keep your food at the right temperature.

The **stainless steel energy-efficient refrigerated freezer table** has 3 hinged doors, a built-in motor and adjustable steel feet.

Let's take a look at the main technical features and discover with us how to optimise space and time.

# **Design and operation**

The **energy-efficient 3-door stainless steel refrigerated freezer table** is designed to support food preparation work at every stage. Its design is characterised by:

- 1 stainless steel worktop, synonymous with guarantee and durability;
- 3 self-closing doors to ensure the best food preservation;
- Height-adjustablesteel feet for greater adaptability to requirements.

The table has a minimalist **look**: clean and essential to meet the aesthetic but above all technical needs of your establishment.

Measure in hand calculate the space you have available. Remember that **the total dimensions of our Table are 1795x600x850h mm** sufficient to accommodate on several internal shelves 330x455 mm grids for a total capacity of 250 litres.

The**refrigeration is ventilated** and the very presence of an internal fan guarantees an equal distribution of temperature everywhere inside.

You have the possibility of setting it between **-22 and -17** °C, and Embraco's tropicalised compressor + 43°C will allow your **3-door stainless steel refrigerated freezer table** to function properly even with very high outside humidity.

The look of the table is completed with a: **digital thermostat using Dixell technology**, an **anti-corrosion evaporator** and **automatic defrost**.

# Stainless steel refrigerated freezer table: cleaning and maintenance

Choose the practicality of our **energy-efficient 3-door stainless steel refrigerated freezer table** and clean it with ease.

In the kitchen, it is essential to carry out this operation with care. Schedule cleaning on your calendar and ensure regular maintenance:

- 1. Consult the user manual;
- 2. Remove and clean the gaskets;
- 3. Remove interior grilles.

The inside corners are rounded precisely to facilitate this operation.

# Why it is the right product for you

Choosing to buy the **energy-efficient 3-door stainless steel refrigerated freezer table** will help you increase performance in the kitchen while keeping energy bills down.

Ristoattrezzature, in fact, offers refrigerated tables in its catalogue that are characterised by lower energy consumption and a lower environmental impact.

The refrigerant gas used is R290: a green alternative with excellent cooling properties and energy efficiency without neglecting respect for the environment.

Choose the quality of our products and **make your working environment high-performance** and comfortable by optimising your space.

#### Dimensions

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

#### Technical data

Capacità	250 Lt
Classe energetica	C
Compressore	embraco emte2134u
Consumo elettrico	5.42 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	117 kg
Potenza Elettrica	0.6 kW
Refrigerazione	ventilated
Sbrinamento	hot gas
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-22 -17 °C
Termostato	dixell/carel
Voltaggio	230 V

### Standard equipment

In dotazione	1 Griglia per porta
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