

Cod: 88260236006001

**1400x335x435h mm +2 +8 °C refrigerated display case for pizza toppings,
pizza crusts GN 1/4 1400x335x435h mm**



Description

Choose to simplify the management of your work in the pizzeria by completing your workstation with the **refrigerated condiment display case, pizza crust holder**. **Speed, precision and organisation** at your fingertips.

Designed for restaurants, fast food chains, delicatessens, sandwich shops and all catering establishments. Our **refrigerated pizza display case has the capacity to hold up to 6 GN 1/4 stainless steel or polycarbonate trays**. Browse the catalogue to select the ideal one for you, with or without lid.

The internal cooling system guarantees fresh ingredients at all times, plus a low-consumption motor located on the right-hand side keeps costs down. **Compact and versatile, you can easily decide where to place and move it whenever you want.**

Design and operation

The **refrigerated display cabinet for pizzerias guarantees excellent levels of reliability without ever compromising on style**: minimal and chic. To guarantee top conservation, great attention is paid to the choice of materials.

Both the interior and exterior are made of **stainless steel**: a durable, resistant and easy-to-clean material. The **protective glass panes installed along the three sides**, on the other hand, ensure the correct preservation of food and an additional possibility. That is, for the customer to see the goodness of the ingredients.

The dimensions of **the display case are 1400x335x435 mm**, a size that can accommodate up to 6 GN 1/4 pizza sauce trays. **You can easily set the temperature** thanks to a Dixell electronic controller and choose **between +2 and +8 °C**.

Refrigeration is static, so the cold air inside will distribute evenly from the bottom to the top.

The clean, linear design boasts broad **compatibility with the most popular kitchen workbenches for gastronomy**. All you have to do is select from the catalogue the **refrigerated display case for pizzerias** that best suits your needs.

Refrigerated display case: cleaning and maintenance

The construction of the **ristoattrezzature refrigerated display case is solid and resistant**: capable of supporting even heavy workloads. The primary requirement in the kitchen remains thorough and constant cleaning and maintenance: hygiene first!

Made of stainless steel and characterised by essential and functional lines, **the cabinet is easy to clean**. In fact, a damp microfibre cloth is sufficient to reach every centimetre.

The **motor** has a **voltage of 230V for a frequency of 50HZ** and control and maintenance become a simplified operation thanks to its positioning. **Save running costs**.

Why it is the right product for you

There are more than one reason to choose our refrigerated sauce display cabinet for pizzerias. Certainly its **versatility** makes it a perfect purchase for multiple uses: thanks to it, **you can preserve the freshness and quality of your ingredients** in any catering environment.

Furthermore, the **refrigeration** of the refrigerated sauce and pizza display cabinet is guaranteed by the **R600a refrigerant gas**. A **100% ecological source** that ensures excellent energy yield: by purchasing it, you will be able to work **while saving on utility costs and respecting the environment**. The quality-price ratio is also excellent for this professional equipment that leaves nothing to chance.

Find out all the details in the data sheet and select the perfect optional extras for your venue from our catalogue.

Dimensions

Dimensioni esterne	1400x335x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	6 GN 1/4
Compressore	embraco, zanussi
Frequenza	50 Hz
Gas refrigerante	R600A
Potenza Elettrica	0.11 kW
Refrigerazione	static
Temperatura ambiente massima	32 °C
Temperatura d'esercizio	+2 +8 °C
Termostato	dixell
Voltaggio	230 V