

Cod: 88261546006001

Refrigerated display case for toppings, pizza crusts GN 1/4 1800x335x435h mm +2 +8 °C with energy-saving right-hand motor



Description

Compact, practical and functional. Complete the look of your restaurant by selecting the **refrigerated display cabinet for pizzerias and restaurants** from the catalogue. Perfect in every catering sector.

Pizzerias, restaurants, sandwich shops or fast food outlets: don't give up on quality. **Guarantee optimal storage of your products** with the right equipment.

Our **refrigerated flavour display case for pizzerias and restaurants** is **versatile and functional**. It can accommodate up to 8 easy-access **GN 1/4 gastronorm trays**: you choose to complete them with or without the lid.

Finally decide on the location: **in the kitchen or in the dining room the freshness of the ingredients will be there for all** to see.

Design and operation

The **refrigerated display cabinet for pizzerias** has a **minimalist design** that makes it **ideal in any environment**.

It measures **1800x335x435 mm** and can hold up to 8 **standard stainless steel or polycarbonate trays**. Each of them must be **GN 1/4 size** and can be purchased as an accessory.

Completely made of stainless steel it is

- **practical**
- **resistant**
- **easy to clean.**

The **protective glass panes** mounted along the 3 sides complete it allowing a full view of its interior without forgetting the functionality of an airtight closure.

Preserve the ingredients of your dishes in the best possible way and rely on the experience and professionalism of those who have been working in the sector for many years. Guaranteed success.

The refrigeration of **our refrigerated pizza display case is static**, so the cold air inside is kept constant without the use of fans. An **integrated energy-efficient motor** completes it optimally. Mounted on the right, 230 V voltage and 50HZ power.

The on/off button is clearly visible on the front panel, and via the digital display you can set and control the **operating temperature**, which is always positive. The range, in fact, is **+ 2° C/ + 8° C** and a **Dixell electronic controller** allows you to intervene on the temperature whenever you want and, above all, to monitor it carefully.

The gas used for cooling is a 100% natural **gas: refrigerant gas R600a** with **Embraco compressor, Zanussi**.

Cleaning and maintenance

The **professional equipment** that completes the furnishings of a catering business must be innovative and compliant with standards. Hygiene first! So what better solution than to rely on state-of-the-art , **easy-to-clean materials**?

The stainless steel construction of our **refrigerated flavour display cabinets for pizzerias and restaurants** guarantees excellent performance and easy cleaning.

All you need is a damp cloth and a mild product to keep your display case looking like new. The presence of **rounded corners** on the inside makes it easy to reach every centimetre and to avoid leaving food in inappropriate spaces.

For maintenance, on the other hand, the **visible motor allows for easy control and constant monitoring**. Rely on quality.

Why it's the right product for you

Keeping your **food fresh is a priority**, so you need to make a careful choice of the product that is

right for you.

Why our showcase could be right for you

- **Capacity**
- **Robustness**
- **Versatility**

Not only that. **Choosing our pizzeria cabinet will allow you to lower your electricity bill.**

Finally, the use of **R600a refrigerant gas** makes it **eco-friendly**. What more do you want?

Consult the data sheet for details and make your choice.

Dimensions

Dimensioni esterne	1800x335x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	8 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