

Cod: 88840020071602

Energy-saving refrigerated stainless steel table with splashback 2 doors -2 +8 °C 1360x600x850h mm



Description

The refrigerated refrigerated table with splashback for bakeries and kitchens is a professional piece of equipment needed in the gastronomy sector in general.

Capable of guaranteeing the correct conservation of food, it is a practical and capacious tool. Make room for quality, make room for the ideal product.

Choose our table and guarantee constant quality to all your dishes over time. Its construction meets the **highest quality standards** and, in addition, is characterised by **low energy consumption**.

The possibility of inserting **plastic-coated grids** inside it is useful for preserving hygiene and creates useful space. **Optimise your work and guarantee maximum performance**.

The structure is designed completely in **stainless steel**, thus ensuring **durability and strength**. Main material in the kitchen: customise your table by choosing the options that best suit your

Design and function

Attention to **detail** and**choice of materials** is a priority. It allows you to maintain a high level of performance and guarantee excellent quality of the final product.

The refrigerated refrigerated table for gastronomy by Ristoattrezzature has dimensions of 1360x600x850h mm for a total capacity of 180 litres and is designed with high quality materials to meet the daily needs of those working in the catering sector.

The stainless steel structure and the highly professional technical design combine to perfection to offer the end user the very best.

Minimal lines guarantee smooth work and easy cleaning. Adjustable steel feet provide greater adaptability to the needs of the individual.

The 2 doors with which the refrigeration counter is equipped have an automatic closing system ensuring food freshness and energy saving. The magnetic gaskets mounted on each door are easy to clean and replace.

The **practical display** on the front allows you to monitor the operating temperature, which you can easily set between **-2° and +8 °C**.

Ventilated EBM refrigeration, on the other hand, allows you to maintain a constant temperature inside. The**tropicalised unit** can work without problems with outside temperatures of up to 43°C and a humidity level of 60%.

The refrigerated refrigerating table for pastry shops and kitchens is also equipped with an automatic defrosting system for constant maintenance and anti-corrosion condensation evaporation to maintain the organoleptic qualities of the food stored there.

The **refrigeration gas used is R600a**, a natural source that you can easily find at any refrigeration specialist.

Why it is the right product for you

The refrigerated **refrigeration table for restaurants** is often one of the first pieces of furniture to be chosen in a professional kitchen. Its function is twofold

- conservation of food at low temperatures;
- excellent work surface.

One of the reasons for choosing our 2-door refrigerated table is its versatility and **ability to optimise space** by providing a series of useful compartments. An organisation that is particularly advantageous in **pastry shops**, **bars**, **pizzerias and catering activities** in general.

Consult the online catalogue and be sure:

- working comfort
- durability
- high performance
- contained consumption
- respect for the environment.

Our **refrigerated table for pastry shops**, in fact, works thanks to the eco-sustainable R600a gas used for cooling. A gas that **also ensures low energy consumption and significant savings on your utility bill**.

Grills, runners and castors available as accessories. Read the data sheet for product details.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1360x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	822x470x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	180 Lt
Classe energetica	В
Compressore	embraco emb46clc
Consumo elettrico	2.09 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R600A
Peso	93.4 kg
Potenza Elettrica	0.25 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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