

Cod: 88840030071603

Energy-saving stainless steel refrigerated table with splashback 3 doors -2 +8 °C 1795x600x850h mm



Description

Compact, durable and versatile. The **3-door refrigerated refrigerator table** by Ristoattrezzature is ideal to complete your kitchen furniture in a practical **and functional** way.

Optimally store the ingredients that will form the basis for the preparation of your dishes and rely on the experience and professionalism of our team. **Add comfort to your workstation.**

Ideal for pastry laboratories, bakeries, pizzerias, restaurants, butchers' shops, hotels and all catering activities that need to keep food at low temperatures.

Our **3-door refrigerated refrigerator table** consists of a worktop, 3 hinged doors, a built-in low-consumption motor and adjustable steel feet.

Design and function

The 3-door refrigerated **table for restaurants has a clean, linear design**. The **dimensions** of our table are **1795x600x850h mm** with 60 mm insulation foam on each side and **the capacity is 250 litres**. The **height of the splashback is 100 mm**.

The **choice of materials** is very careful to ensure constant and intensive use over time.

- **Stainless steel frame**: resistant and easy to clean. - **Adjustable steel feet**: to adapt to personal needs. - **Doors with increased thickness and internal moulding**: for better thermal insulation. - **Self-closing doors** to avoid energy wastage.

Refrigeration uses the EBM ventilated cooling system and you can set **the operating temperature between -2° C and +8° C** thanks to a **digital thermostat** using **Dixell/Carel** technology.

The **Embraco em2x3121u tropicalised + 43°C compressor** for our refrigerated counter allows it to operate correctly even in high humidity (up to 60%).

An **anti-corrosion evaporator** and **automatic defrosting** with electric resistance complete the look.

Refrigerated 3-door refrigerated table: cleaning and maintenance

Deciding to complete the furnishing of a catering establishment with one of the products in the ristoattrezzature catalogue means relying on high quality solutions over time. **Practical, resistant and easy-to-clean materials** guarantee excellent performance.

Take proper care of professional equipment. Carry out constant cleaning and maintenance of each of the parts that make up the 3-door refrigerated table. Use natural products and **reach every corner thanks to:**

- **rounded edges**
- **replaceable gaskets**
- **removable grilles.**

The **one-piece motor system** facilitates maintenance and avoids additional costs.

Why it's the right product for you

Choosing the **3-door refrigerated refrigerated table for pizzerias and restaurants** means designing a suitable working environment. Optimise time and space and choose a product that is

- **comfortable**
- **versatile**
- **durable**
- **capacious**
- **eco-sustainable.**

Our 3-door refrigerator table with splashback was, in fact, designed with the environment and energy saving in mind. It works with **eco-friendly refrigerant gas R290**: 100% natural.

Excellent value for money. Complete it with the right accessories: grids, rails and castors and **find out more by consulting the technical data sheet**.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1795x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	1257x570x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	250 Lt
Classe energetica	B
Compressore	embraco em2x3121u
Consumo elettrico	2.34 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	119 kg
Potenza Elettrica	0.4 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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