

Cod: 88840040071604

Energy-saving stainless steel refrigerated table with splashback 4 doors -2 +8 °C 2230x600x850h mm



Description

Stainless steel tables for professional kitchens are indispensable in every catering business. You can choose from various models and options to complete the furnishings of your establishment: **find the one that best suits your needs** with our help.

The **4-door refrigerated table with splashback for bakeries and kitchens** is the ideal professional equipment for the gastronomy sector. **Practical, capacious and resistant.** The presence of the 100 mm **splashback** becomes a **useful accessory to prevent food from splashing or falling onto the back of the table.**

Our catering table guarantees **proper food storage**, its construction meets the **highest quality standards** and is characterised by **low energy consumption**. Make room for the ideal product, make room for quality!

Design and function

The **4-door refrigerated table for pastry shops** helps you to optimise working time and space. **Attention to detail and care for materials** are a guarantee of quality over time.

The refrigerated **table for delicatessens** by Ristoattrezzature has **dimensions of 2230x600x850 mm** and offers a **total capacity of 390 litres**. Designed to meet the daily needs of those working in the catering sector.

It is distinguished by:

- **Minimal lines**
- Highly professional **technical design**
- **Stainless steel structure**
- **4 doors** with an automatic closing system
- **Adjustable steel feet.**

Magnetic gaskets mounted on each door are **easy to clean and replace**. The **60 mm insulation thickness** makes a difference to the freezing quality.

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

Ventilated 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 **4-door refrigerated table for pastry shops and kitchens** is also equipped with a **defrost** system to facilitate defrosting: automatic, periodic and fast, it guarantees excellent performance over time and constant maintenance of the equipment.

The **anti-corrosion condensation evaporation** system will maintain the organoleptic qualities of the preserved foods.

Finally, the **refrigeration gas used is R290a**: a pure HC hydrocarbon, considered ecological due to its low environmental impact. Used in industrial and commercial refrigeration, you can easily find it at any refrigeration specialist.

Why it is the right product for you

The **4-door refrigerated table with splashback for restaurants** has a dual function

- **food preservation at low temperatures**
- **excellent work surface.**

One of the first reasons why you should choose our 4-door refrigerated table is its **versatility** and **ability to optimise space** by providing 4 useful compartments that can be further subdivided with **330x455 mm grids**.

An organisation that is particularly useful in **pastry shops, bars, pizzerias and restaurants in general**.

By choosing our table, you will ensure a comfortable working environment in just a few steps:

- **durability**

- **high performance**
- **low consumption**
- **respect for the environment.**

Read the **technical data sheet for product details.**

Dimensions

Altezza alzata	100 mm
Dimensioni esterne	2230x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	1692x470x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	390 Lt
Classe energetica	B
Compressore	embraco em2x3121u
Consumo elettrico	2.59 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	139.2 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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