

Cod: 9232099011001

2 door stainless steel refrigerated cabinet 1400 l -2 +8 °C ventilated monobloc - FC



Description

The 2-door refrigerated restaurant cabinet is a very important piece of equipment in the catering industry. Choose it with care by relying on the experience of professionals in the sector and complete the look of your restaurant with functionality and beauty. Capacious, durable and reliable. Our 2-door refrigerated cabinet for gastronomy allows you to keep everything tidy and at hand. Ensure the right temperature for your drinks and food ingredients. The refrigerator consists of two self-closing doors and magnetic seals that are easy to clean and replace. It can accommodate GN 2/1 grids for better internal space optimisation. Get a complete and comfortable workstation. Design and operation The extremely professional design of Ristoattrezzature's 2-door refrigerated cabinet makes it easy to use. The cabinet has spring-return doors with a security key. Its external dimensions are 1480x830x2010 mm, its internal dimensions 1360x700x1397 mm and it can hold 530x650 mm grids. Its capacity is an impressive 1300 litres to accommodate drinks and food. The structure is made entirely of stainless steel: a resistant material that guarantees hygiene and easy cleaning and disinfection. Refrigeration of the cabinet is provided by an integrated monobloc refrigeration unit mounted at the rear with insulated sides, a frequency of 50 Hz and a voltage of 230 V. There is a digital display on the front panel from

which the operating temperature can be easily set between - 2°C/ + 8°C and regulated via a Dixell electronic controller. Inside, the presence of an LED light will not only highlight the products but also make it easier for the operator to locate the required product and speed up work. The gas used for cooling is the R290a refrigerant gas: 100% natural, 100% ecological. Automatic defrosting with electric resistance and automatic control of defrosting temperature guarantee excellent performance over time. Robustness and professionalism The best choice to complete your kitchen décor is to rely on quality products. You must choose products that are innovative, safe, solid and, above all, compliant. Choosing professional equipment is a must for anyone working in the catering industry. The 2-door refrigerated cabinet for restaurants is designed to guarantee high performance day after day in various sectors: take-away gastronomy, fast food, bars, restaurants, sandwich shops, pubs and pizzerias. Rely on a robust and professional product and use it how you want, when you want, whenever you want. Why it's the right product for you Professional refrigerated cabinets are in operation every day of the week, 24 hours a day. This makes it necessary to choose equipment that is efficient in terms of energy consumption and at the same time helps to protect the environment. Our 2-door refrigerated cabinet is a guarantee of quality and combines these two elements. By purchasing it, you will be able to guarantee maximum efficiency and functionality. Our cabinet uses a 100% ecological and natural source: the refrigerant gas R290a. You ensure low costs and respect for the environment. Not only that, an energy-efficient motor and excellent value for money make our cabinet a must-have piece. Read the details in the data sheet and select the ideal optional extras.

Dimensions

Dimensioni esterne	1480x830x2010 mm
Dimensioni imballo	1505x855x2080 mm
Dimensioni interne	1360x632x1397 mm
Spessore coibentazione	60 mm

Technical data

Alimentazione	Electric
Capacità	1400 Lt
Capacità netta	1300 Lt
Classe energetica	D
Frequenza	50 Hz
Gas refrigerante	R290
Materiale	stainless steel
Peso lordo	189 kg
Peso netto	164 kg
Potenza Elettrica	0.508 kW
Refrigerazione	ventilated
Sbrinamento	automatic

Temperatura ambiente massima	38 °C
Temperatura d'esercizio	0 +8 °C
Termostato	electrical
Voltaggio	220 V, 240 V

Standard equipment

In dotazione	6 griglie GN 2/1 e 6 coppie di guide
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