

Cod: 9243

Pizza counter 2 doors 7 drawers 2025x800x1000 h mm for pizzeria-restaurant complete with display case for 10 GN 1/4 trays tropicalized



Description

Looking for a professional, high-performance pizza counter? Our **stainless steel ventilated refrigerated pizza counter with 2 doors and 7 drawers** is the ideal solution. Perfect for **pizzerias and restaurants**, this multifunctional worktop is full of compartments and offers an excellent space- and time-saving solution. All ingredients become easily accessible, optimising preparation times.

Make your premises professional by creating a **complete workstation consisting of workbench and refrigerated display case**.

Design and operation

Our **stainless steel ventilated refrigerated pizza counter with 2 doors and 7 drawers** measures **2025x800x1000 h mm** and is combined with a **flavour display case for pizzerias and restaurants**. The latter has **static refrigeration** and can hold **10 GN 1/4 trays** with a

temperature of **+8 °C** thanks to its large **dimensions: 2000x335x435 mm**. Trays and lids are available as options.

The **operating temperature of the workbench** exploits a **range of + 2° C/ + 10° C** and can be easily adjusted thanks to a **Dixell electronic controller** with temperature display. This is an industry-leading technology that allows you to constantly monitor the gradation, enabling you to ensure proper food preservation at all times.

Not only that, the **refrigerating unit of the refrigerated pizza counter is tropicalised**, so it can work efficiently even in an outdoor environment where temperatures exceed 40°C/42°C with 65% relative humidity. The counter is equipped with **2 doors fitted with a heating element to eliminate condensation**, and these are fitted with an easily removable **magnetic gasket**. You can change it, repair it or clean it. This sealing system will also allow you to store food correctly without energy loss.

Ventilated refrigerated pizza counter, cleaning and maintenance

The **refrigerated pizza counter for catering** is equipped with a **rounded corner** on the bottom for easy cleaning. The **wheels provided** also make it easier to manage cleaning operations, making it easier to move the counter from its location.

When **cleaning the bench**, it is best to follow the instructions given in the **instruction manual**:

- Switch off and disconnect from the power supply before cleaning.
- Clean the inside of the unit as often as possible.
- Do not use abrasive cleaning agents that can leave residue
- Clean the door gasket with water only.
- Always wipe dry after cleaning.

Regular cleaning of the condenser by one of our agents or a qualified technician is also mandatory.

Why it's the right product for you

Buy the **2-door 7-drawer pizza counter** if you need to create a **functional workstation with extremely rationalised space**.

Its **sturdy construction and quality materials** ensure **high performance, reliability and safety**.

Excellent **durability** and resistance to the intense workloads typical of pizzerias, high capacity, a good **580 litres!**

The **motor of the pizzeria counter** is tropicalised and has **low energy consumption** with a frequency of 50 Hz and a voltage of 230 V. The refrigerant gas used is **R290, a 100% ecological source** with excellent energy performance that ensures eco-sustainability and reduced consumption. The same applies to the **refrigerated condiment display case with R600A** refrigerant gas.

In basso la scheda tecnica di ogni prodotto del Kit:

SKU: 92070020051660

Pizza counter 2 doors 7 drawers 2025x800x1000 h mm for pizzeria restaurant tropicalised

Dimensions

Dimensioni esterne	2025x800x1000 mm
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Technical data

Alimentazione	Electric
Capacità	580 Lt
Classe energetica	C
Compressore	embraco
Frequenza	50 Hz
Gas refrigerante	R290
Potenza Elettrica	0.215 kW
Refrigerazione	ventilated
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-2 +8 °C
Termostato	dixell
Voltaggio	230 V

SKU: 88260001006001

Refrigerated display case for condiments, pizza crusts GN 1/4 2000x335x435h mm +2 +8 °C a with energy-saving right-hand motor

Dimensions

Dimensioni esterne	2000x335x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	10 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