

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! Themotor 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
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