

Cod: 92070010051694

## Pizza counter 1 door 7 drawers 1515x800x1000h mm for pizzeria restaurant tropicalized



### Description

The **pizza counter** is the heart of the pizzeria, it is used on a daily basis and offers fundamental support to the pizza chef. **The countertop** is used to roll out and prepare the pizzas, which is why **it is made of granite**: a material that absorbs little liquid, gets dirty little and is very resistant.

This **pizza counter** also has **1 door and 7 drawers for perfect organisation of space**. Together with the keg display cabinet, the counter constitutes a complete, accessible and easy-to-use workstation. Ideal for sustaining the fast pace of a pizzeria.

### Design and function

The **restaurant pizza counter measures 1515x800x1000h mm** and is made of **stainless steel** with a rounded corner at the bottom for easy cleaning.

The steel lends professionalism and style to the counter, which is easy to clean and **equipped**

**with wheels. The door is self-closing with an ergonomic handle** for easy closing and opening. This keeps food fresh at all times without wasting energy. It is also equipped with a **heating element to eliminate condensation** and a **removable magnetic gasket for cleaning and replacement**.

The **refrigerating unit is tropicalised**, i.e. it is able to work even in excessively hot external conditions. Ristoattrezzature's professional pizza counter can withstand **up to +40°C/42°C and up to 65% relative humidity**.

Its **operating temperature uses a range of -2° C/ + 8° C** and can be adjusted quickly and easily thanks to the **Dixell electronic controller**. You can monitor it at all times via the digital thermostat on the front wall of the counter.

The pizza counter is electrically powered and has a **net capacity of 390 litres**. Equipped with an **embraco compressor**, it uses **R290 natural gas** for its refrigeration.

**Refrigeration is ventilated** for better preservation of foods, especially those that contain a lot of water, such as vegetables. The motor frequency is **50 Hz for a voltage of 230 V**.

## **Pizza counter for catering. Maintenance and cleaning**

The **pizza counter** is equipped with **automatic defrosting every 6 hours**. Defrosting can, however, also be started manually.

To defrost, **press and hold the DEFROST button for 5 seconds**. Defrosting will last for a **maximum of 30 minutes** and will also reset the timer for automatic defrosting. To keep your pizza counter efficient at all times, it will be necessary to carry out **thorough periodic cleaning**. To do this, you will have to switch it off and disconnect it from the power supply and not use abrasive detergents. The door gasket, for example, should only be washed with water.

Always wipe it dry after cleaning, preventing water from running through the drain hole in the evaporation tray.

Finally, for **periodic cleaning of the condenser**, you should contact one of our agents or a qualified technician. This operation **can prolong the life of the appliance**.

## **Why it is the right product for you**

**Functional and energy-efficient**, this **pizzeria workbench** allows you to **optimise space and time** in a professional kitchen where the pace is always high.

You will be able to use the **non-refrigerated drawer unit** on the side of the pizza counter to **store dough loaves** during their second rising. The door with grill allows you to keep your ingredients cool while the counter is durable and easy to clean.

Not only that, the **low-consumption motor** will allow you to **work for a long time while respecting the environment and saving on your bills**, thanks to the R290 natural gas.

**Customise it as you wish with the optional extras on our website.**

## Dimensions

Dimensioni esterne	1515x800x1000 mm
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## Technical data

Alimentazione	Electric
Capacità	390 Lt
Classe energetica	A
Compressore	embraco
Frequenza	50 Hz
Gas refrigerante	R290
Refrigerazione	ventilated
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-2 +8 °C
Termostato	dixell
Voltaggio	230 V