

Cod: 92070020041610

2 door pizza counter 1510x800x1000h mm for pizzeria restaurant tropicalised



Description

Ristoattrezzature's **2-door pizza counter** is the essential work base for your pizzeria. This practical workstation will allow you to optimise **processing times** and manage space in the best possible way. Made of **stainless steel**, it is equipped with a **granite work surface**, ideal for spreading and seasoning pizzas.

The restaurant pizza counter can be fitted with a refrigerated topping cabinet. In this way, all ingredients will always be at hand.

Design and function

The lines of our **pizza counter** are essential and clean. The design responds to maximum functionality in the kitchen: no corner will be out of reach when cleaning the workstation. The product has a **rounded corner at the bottom for easy cleaning and is equipped with wheels.** This allows it to be moved around for more thorough cleaning.

Its **2 doors** are **self-closing with magnetic seals**, which are easy to clean and replace. Thanks

to this design and the **ergonomic handle**, opening and closing them will be easy and safe and will ensure that no energy is wasted. **The doors are equipped with a heating element for the elimination of condensation**, which ensures good performance and durability.

The operating temperature of our **pizza counter for pizzerias uses a range of -2° C/ + 8° C** and can be easily adjusted thanks to the **Dixell electronic controller with temperature display**. Not only that, the cooling unit is **tropicalised and energy efficient**. This allows it to provide excellent service even when **the outdoor environment reaches a temperature of +40°C/-42°C with 65% relative humidity**.

The **pizza counter for pizzerias measures 1510x800x1000h mm** for a **net capacity of 390 Lt.** It employs an **embraco compressor with R290 refrigerant gas** for ventilated refrigeration. The **maximum voltage is 230 V** with a frequency of **50 Hz**.

2-door pizza counter. Cleaning and maintenance

The 2-door **pizza counter automatically performs a defrost cycle every six hours**. If you want to defrost the appliance manually you will need to press **the DEFROST button for 5 seconds**. **Defrosting will last a maximum of 30 minutes** and starting a manual defrost will also reset the automatic defrost timer.

The counter must be cleaned regularly to ensure that it remains in good working order every day. **Before cleaning, the power supply must be switched off and disconnected**. Do not use abrasive detergents to avoid leaving harmful residues and wash the seals with water only. It is recommended to always dry after cleaning and to prevent the water used for cleaning from flowing through the drain hole in the evaporator tray.

Finally, **periodic cleaning of the condenser** is recommended as this will prolong the life of the appliance. This can be carried out by one of our agents or a qualified technician.

Why it is the right product for you

If you have a pizzeria or restaurant, you cannot not have a professional pizza counter. **The quality of the materials and the highly functional design can withstand even heavy workloads**.

Moreover, the use of a 100% natural source such as **R290 gas** not only saves you **money on your bills** but also **respects the environment**. The worktop is easy to clean and absorbs little liquid, allowing dough to be rolled out perfectly.

Dimensions

Dimensioni esterne	1510x800x1000 mm
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Technical data

Alimentazione	Electric
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Capacità netta	390 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