

Cod: 9543

## Refrigerated bar counter dimensions 1795x700x1100 mm



### Description

For your bar, choose a counter that offers maximum performance and ensures robustness and durability. Choose our refrigerated bar counter to furnish your bar in a professional manner. Made entirely of stainless steel, it consists of: 1 workbench 1 raised serving surface 3 doors + 1 motor compartment on the right. A sink is located on the worktop and the feet are adjustable to adapt the counter to your work requirements. Design and operation The refrigerated bar counter features a classic and essential design. The lines are clean and functional: every detail is designed to facilitate working at the bar. Both the internal and external structure are made of stainless steel with a rounded corner at the bottom for easy cleaning. This material is among the most hygienic on the market and is ideal for use in catering. There are no unreachable corners in this counter, so you can always have everything as clean as possible. The worktop and serving counter are separated by a ledge that also provides a convenient space-saving compartment. While the countertop measures 1795x250x251h mm, the external dimensions add up to 1795x700x850h mm. Internally you will be able to utilise a space of 1257x570x580h mm and thanks to an insulation thickness of 60 mm ensure a perfect thermal seal. In organising space, the bar counter is absolutely perfect: thanks to its spacious 3 self-closing doors it is ideal for your drinks. This system optimises working time by allowing easy closing, proper storage of contents

and avoiding energy wastage. The ergonomic handle ensures a firm grip and quick opening, while the 3 grills (1 per door) provide solid support for your stock. The refrigeration system of the bar counter employs a 100% ecological gas, R290, thanks to which it can ensure an operating temperature in a range of -2 +8 °C. Through the electronic thermostat, with display on the front, you can constantly monitor the temperature and adjust it if necessary. To improve performance and facilitate maintenance, water evaporation is automatic and defrosting is electric. You can complete your bar with other accessories, such as drawers and additional grills, by purchasing them as optional extras. Why it is the right product for you The refrigerated bar counter is the heart of your business, an indispensable element that is subjected to an intense workload every day. Our bar counter ensures reliability, professional performance, quality materials and great resistance. By purchasing this catering equipment you will ensure a long-life product that is easy to clean and maintain. Its simple and stylish design can be customised according to your needs by browsing through our catalogue of accessories. The motor is low consumption and uses the natural refrigerant gel R290, a 100% ecological source that allows you to work in an environmentally friendly way. Not only that, the high performance of this source allows excellent savings on bills, essential for non-stop venues such as bars.

### **In basso la scheda tecnica di ogni prodotto del Kit:**

SKU: acc-rip1795

#### **Support shelf 1795x250x251h mm**

SKU: 6180

#### **Energy-saving refrigerated stainless steel 3-door refrigerated table class A -2 +8 °C 1795x700x850 h mm**

### **Dimensions**

Dimensioni esterne	1795x700x850 mm
Dimensioni griglie	330x555 mm
Dimensioni interne	1257x570x580 mm
Spessore coibentazione	60 mm

### **Technical data**

Capacità	420 Lt
Classe energetica	A
Compressore	embraco em2x3121u
Consumo elettrico	1.73 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	120 kg
Potenza Elettrica	0.4 kW

Refrigerazione	ventilated
Sbrinamento	air defrost
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-2 +8 °C
Termostato	dixell/carel
Voltaggio	230 V

### **Standard equipment**

In dotazione	1 Griglia per porta
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