

Cod: 88260237006001

**Refrigerated display case for condiments, pizza crusts GN 1/4  
1500x335x435h mm +2 +8 °C with energy-saving right-hand motor**



## Description

Practical and professional, our **refrigerated pizza display case** is the ideal equipment to **complete your pizzeria or dining room workstation**.

Designed to be **mounted on a workbench**, the display case can accommodate the practical Gastronom containers with lids.

Their function is to **preserve food by keeping it at the right temperature**, but not only. Thanks to the 7 container trays, you can easily reach all the condiments for your preparations.

## Design and function

The **refrigerated flavour display cabinet for catering** is **1500x335x435h mm** in size and can accommodate **up to 7 GN 1/4 trays**. These can be **made of stainless steel or polycarbonate**, which can be purchased as accessories.

The design is minimalist and consists of a **stainless steel base**, which is resistant and easy to clean, and **protective glass** on three sides covering the ingredients.

On the right we find the **low consumption motor** with electronic temperature control. We are talking about the **Dixell controller**, a leading technology that allows constant monitoring of the **operating temperature** which, in this case, is in the range of **+2 +8 °C**.

Manufactured in high quality stainless steel, the **restaurant condiment display cabinet offers a high level of reliability, high performance and style**. The lines are clean and ensure careful cleaning thanks to the rounded internal corners, so **you will always have maximum hygiene in the kitchen with minimum effort**.

Refrigeration is **static with R600a refrigerant gas** and can withstand even the highest temperatures thanks to the **tropicalised unit**. The display cabinet will always keep your products fresh even at a **maximum ambient temperature of up to 32 °C**.

The power supply of the **refrigerated display cabinet for gastronomy** is electric, the motor has a **frequency of 50 Hz and a voltage of 230 V**.

## Professionalism and versatility

By purchasing the refrigerated **display cabinet for restaurants**, you will be able to better manage your work stations and mount it wherever you want thanks to its **great versatility**. In fact, you can use it both in the kitchen and in the dining room to serve food to your customers. Its construction features mean that our **refrigerated display cabinet can be used in all areas of the restaurant industry**.

Use it to **season your pizzas and always have an organised line in the kitchen**. To season your **sandwiches** in your **sandwich shop** or to serve customers in your **take-away deli**. It will always ensure you do a great job thanks to its robustness, the great quality of its materials and its incredible workmanship. Choose to have only professional products in your kitchen that are designed to withstand even intense workloads.

## Why it is the right product for you

**Environmentally friendly, sustainable, durable and great value for money.**

Ristoattrezzature's **refrigerated pizza sauce display cabinet** is an extremely functional work tool that will allow you to streamline work in the kitchen and pizzeria.

**Optimising kitchen space and work**, this professional equipment will bring unquestionable added value to your restaurant. **Manage your catering time smoothly and stress-free** by purchasing our display case online and **discover the accessories to complete it on the site**.

## Dimensions

Dimensioni esterne	1500x335x435 mm
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## Technical data

Alimentazione	Electric
Capacità vaschette	7 GN 1/4
Frequenza	50 Hz
Gas refrigerante	R600A
Refrigerazione	static
Temperatura ambiente massima	32 °C
Temperatura d'esercizio	+2 +8 °C
Termostato	dixell
Voltaggio	230 V