

Cod: 95591333006001

Refrigerated display case for toppings, pizza crusts GN 1/3 1500x395x435h mm +2 +8 °C with energy-saving right-hand motor



Description

The **refrigerated flavour display cabinet for pizzerias and restaurants** is a must-have piece of kitchen equipment for all catering businesses that need to keep ingredients on hand.

In fact, the display case can accommodate several easy-to-use and easy-to-access **gastronomic bowls** that **can be placed right above the pizzeria counter**.

You will thus obtain a **truly complete pizza station** that will allow you to optimise preparation times.

Design and operation

The extremely essential and professional design of the ristoattrezzature **refrigerated display cabinet for gastronomy** allows it to be easily placed in any environment. Its dimensions are **1500x395x435h mm** and it can hold **6 standard stainless steel or polycarbonate trays** with or without lids. Each of them must be **GN 1/3 size** and can be purchased as an accessory.

The interior and exterior are made of stainless steel and protective glass. The choice of quality materials that ensure maximum hygiene is of paramount importance in catering.

Refrigeration of the pizza display case is static and is provided by the **integrated motor on the right**. A digital display is visible on the font panel from which the operating temperature can be read.

The latter uses **a range of + 2° C/ + 8° C** and can be easily adjusted thanks to a **Dixell electronic controller**. This industry-leading technology allows you to adjust the temperature at any time and monitor it constantly.

The gas used for cooling is **R600a refrigerant gas** with an **Embraco, Zanussi compressor**. The motor has a **frequency of 50 Hz** and a **voltage of 230 V**.

Robustness and professionalism

Catering equipment cannot be improvised. You must always have innovative, safe, solid and above all standardised equipment on your premises. This is why choosing **professional equipment** becomes essential for those who serve food and drink.

The **refrigerated display cabinet for restaurants** is designed to guarantee **exceptional performance day after day** in all catering areas. It is a **versatile** product that not only can be easily mounted on various supports, but can also be used in the kitchen as well as in the dining room. Not only that, you can use it as you wish in your different activities:

- Food racks for take-away delis,
- Food holders for restaurant halls,
- Condiment holders for fast food,
- Flavour holders for sandwich shops.

Buy it once, use it how and when you want.

Why it's the right product for you

Keeping food fresh at all times is the main objective of gastronomy. If you want to keep the standard of your preparations high, you have to make sure that your food is always stored at the right temperature. That's why you should choose our **pizza topping cabinet**.

Made of high quality stainless steel, this stand ensures a **high level of reliability, performance, style and excellent value for money**.

Capable of working perfectly even at a **maximum ambient temperature of 32** °C, the display case keeps your quality products cool by using a **100% environmentally friendly source**, **R600a refrigerant gas**.

Buying it you will not only have eco-sustainability, thanks to this refrigeration system you will also have an **energy-efficient motor**. What more do you want? Read the **details in the data sheet**.

Dimensions

Dimensioni esterne	1500x395x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	6 GN 1/3
Compressore	embraco, zanussi
Frequenza	50 Hz
Gas refrigerante	R600A
Refrigerazione	static
Temperatura ambiente massima	32 °C
Temperatura d'esercizio	+2 +8 °C
Termostato	dixell
Voltaggio	230 V