

Cod: 95591334006001

Refrigerated display case for toppings, pizza crusts GN 1/3 1600x395x435h mm +2 +8 °C with energy-saving right-hand motor



Description

Choose our **refrigerated pizza sauce display case** for your pizzeria workstation. Complete your workspace with an essential stand to keep the ingredients for your preparations always at hand.

Designed to guarantee exceptional performance in all areas of the catering industry, the **restaurant display** cabinet is also suitable for fast food outlets, delicatessens, etc. Its **installation** is **versatile** and allows it to be used in the kitchen as well as in the dining room thanks to the **food trays that can be purchased as accessories**.

Design and operation

Made entirely of **stainless steel** and covered on three sides by a protective glass, the **refrigerated pizza sauce display cabinet** can accommodate up to **7 GN 1/3 gastronorm trays** in stainless steel or polycarbonate. Its dimensions, **1600x395x435h mm**, allow it to be easily installed on the **pizzeria counter**, decisively improving recipe preparation times.

Its design is, in fact, conceived to allow the trays with fresh ingredients ready for use to be reached with a gesture. **The lines are extremely essential** to simplify cleaning and ensure maximum hygiene. Every nook and cranny is easy to reach and the surfaces are all easily washable with appropriate detergents.

The **motor is integrated** and located on the right, has a **frequency of 50 Hz and a voltage of 230 V**. The cooling system generates a **positive operating temperature between + 2° C/ + 8° C**, which can be regulated thanks to the Dixell **electronic controller**. Dixell's technology is a world leader in electronic regulation and allows the operating temperature to be kept under control at all times thanks to a **display system on the front**.

Why it's the right product for you

The **refrigerated display case for pizza and other toppings** is made of **top quality stainless steel** that ensures you

- high level of **reliability**
- **high performance**,
- **style**.

Its constituent features ensure **excellent value for money**: you can equip your kitchen in a professional manner without incurring excessive expenses.

The refrigeration of the cabinet is static and uses **R600a refrigerant gas**, a 100% natural source that ensures high energy performance but also considerable **savings**.

The **construction is solid and resistant**, able to withstand the intense work rhythms of pizzerias and restaurants. The cooling system withstands even high ambient temperatures (32 °C) such as those that can be reached in pizzerias.

The use of the product is certainly multi-purpose: you can mount the **pizza cabinet** wherever you find it most useful and adapt it to all types of premises, from snack bars to sandwich shops to take-away delicatessens.

By purchasing this product you will work in an optimised way, with a line always ready and organised. Its sustainability also makes it an **environmentally friendly** and **energy-efficient product**.

Dimensions

Dimensioni esterne	1600x395x435 mm
--------------------	-----------------

Technical data

Alimentazione	Electric
Capacità vaschette	7 GN 1/3
Frequenza	50 Hz

Gas refrigerante	R600A
Refrigerazione	static
Temperatura ambiente massima	32 °C
Temperatura d'esercizio	+2 +8 °C
Termostato	dixell
Voltaggio	230 V