

Cod: 95591335006001

Refrigerated display case for toppings, pizza crusts GN 1/3 1800x395x435h mm +2 +8 °C with energy-saving right-hand motor



Description

Do you have a restaurant, pizzeria or sandwich shop? You can't miss having a refrigerated display case for catering.

Our **refrigerated display** cabinet for pizzerias is designed to ensure exceptional performance at every stage of work. It can be **used in the kitchen as well as in the dining room** thanks to its structure capable of holding ingredient trays.

The display cabinet for fast food, take-away delicatessens etc., is made entirely of stainless steel to allow intensive use but at the same time easy cleaning.

Design and operation

The appearance of the display case is characterised by **clean, square lines** that allow optimal maintenance. The structure, measuring **1800x395x435h mm**, is compatible with standardised

containers for gastronomy. You can insert as many as 8 condiment trays with lids.

The trays must be of the **gastronorm 1/3 type** made of stainless steel or polycarbonate, covered on three sides by protective glass.

Themotor is located on the right with a visible off switch and temperature reader. The refrigeration system is silent and efficient and keeps the ingredients of your preparations fresh at all times.

Mounted on your workbench, the **refrigerated display cabinet for pizzerias** allows you to **create a truly complete and practical workstation** that allows you to optimise your work time.

Trays with lid not included.

Refrigeration system

The operating temperature of our refrigerated display cabinet for pizzerias exploits a range from + 2° C/ + 8° C and can be easily adjusted thanks to a Dixell electronic controller.

Dixell technology is the world leader in electronic regulation and control in the refrigeration sector. Its system allows **maximum reliability and constant temperature display**. The refrigeration complex is powered by **R600a natural gas**, which allows **excellent cooling performance and a low rate of temperature rise**.

Why it is the right product for you

The energy consumption of R600a refrigeration gas is extremely low. Not only that, R600a does not cause the greenhouse effect, ensuring high environmental sustainability. Completely natural, this gas is now a must-have choice in the catering industry and also leads to good savings on utility bills.

The high quality stainless steel construction ensures

- a high level of reliability,
- high performance,
- style
- · excellent value for money.

Easy to clean, assemble and use, the **refrigerated display cabinet for pizzerias** can change the way you work and offer good catering service. **Discover all the features in the data sheet**

Dimensions

Dimensioni esterne	1800x395x435 mm
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Technical data

Alimentazione Electric

Capacità vaschette	8 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