

Cod: 95591336006001

GN 1/3 2000x395x435h mm +2 +8 °C refrigerated display case for pizza toppings, pizza crusts with energy-saving right-hand motor



Description

Perfect to complete your pizza station, the **Refrigerated Condiment Display Case for pizza** can hold up to **9 Gastronorm GN 1/3 stainless steel or polycarbonate condiment trays**. Thanks to the cooling system, ingredients will always remain fresh and will be within easy reach of the pizza chef, who will find his line well organised.

The refrigerated **display case for pizzerias** can also be used as an **ingredient display case for restaurants, fast food outlets, delicatessens and sandwich shops**. Versatile and easy to install on workbenches or refrigerated counters, it ensures low consumption.

Design and operation

The Ristoattrezzature **pizzeria display case** ensures a **high level of reliability, performance and style**. Both the interior and exterior are made of high quality **stainless steel** while, for the correct preservation of food, **protective glass panes have been installed along all three sides**

and covering the ingredients.

The dimensions of **the display case are 2000x395x435h mm**, a size that can accommodate up to nine GN 1/3 pizza crust trays. The **temperature is positive, between +2 +8 °C**, and the motor is located on the right.

The operating temperature can be easily adjusted thanks to a **Dixell electronic controller** with constant degree display. The design is **compatible with most popular standard kitchen workbenches for gastronomy**. **You can easily install it on your equipment**, completing the work area and optimising preparation times.

Condiment trays with lids are excluded and can be purchased separately on this site.

Refrigerated condiment display case: temperature and maintenance

The construction of our refrigerated **condiment display case is solid and durable**, ready to withstand even the heaviest workloads.

Made entirely of stainless steel and characterised by functional and essential lines, the display case is easy to clean thanks to the presence of rounded internal corners. The hygiene ensured by the material and design allows the highest standards of cleanliness, fundamental in the gastronomy sector, to be met.

The motor unit is only incorporated on the right side with a **voltage of 230V at a frequency of 50HZ**. The temperature can be easily controlled thanks to a **digital thermometer**, you can keep an eye on it throughout your work and adjust it according to the room temperature.

Why it's the right product for you

The refrigeration of the **refrigerated sauce and pizza display cabinet** is static and is carried out thanks to the **refrigerant gas R600a**. An all-natural source that ensures excellent energy yield but which is, above all, **100% ecological**.

By purchasing it, you can work while saving energy and respecting the environment! Not only that, the **excellent value for money** of this fundamental accessory will allow you to complete your kitchen without incurring excessive costs. **Discover all the technical characteristics in the detailed sheet.**

Dimensions

Dimensioni esterne	2000x395x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	9 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