

Cod: 95591668006001

## Refrigerated display case for toppings, pizza crusts GN 1/3 1200x395x435h mm +2 +8 °C with energy-saving right-hand motor



### Description

Speed, precision and organisation. Simplify the management of work in your pizzeria by completing your workstation with the Ristoattrezzature refrigerated toppings display case. Capable of holding as many as 4 1/3 GN condiment trays, you can choose between high quality stainless steel or polycarbonate trays. The refrigerated display cabinet for pizzerias is designed to guarantee exceptional performance in all areas of catering, the internal cooling system ensures that ingredients are always fresh and always on hand. A low consumption motor keeps costs down. Compact, versatile and free-standing: decide whether to place it on the workbench or the refrigerated counter. Design and operation The refrigerated display cabinet for pizzerias guarantees an excellent level of performance, reliability and style. Great attention is also paid to the choice of materials, always of high quality. Both the interior and exterior are made of stainless steel: durable, resistant and easy to clean, while the protective glass panes installed along three sides guarantee the correct preservation of food. The dimensions of the display case are 1200x395x435h mm, a size capable of accommodating up to 4 GN 1/3 pizza topping trays. You can easily set the temperature thanks to a Dixell electronic controller with a temperature display that varies between +2 and +8 °C. The on/off button is clearly visible. The clean, straightforward

design boasts broad compatibility with most popular standardised kitchen workbenches for gastronomy. Complete your work area and optimise your preparation time by choosing the refrigerated display case for pizzerias that is tailor-made for you. Refrigerated display case: proper cleaning and maintenance The construction of our refrigerated sauce display cabinet for pizzerias is solid and resistant, capable of withstanding even intense workloads such as at weekends. Made of stainless steel and characterised by essential and functional lines, the display case is easy to clean, thus respecting the highest standards of cleanliness, fundamental when it comes to gastronomy. The motor unit is incorporated and is located at the bottom right with a voltage of 230V at a frequency of 50HZ. The temperature can be easily controlled thanks to a digital thermometer and adjusted according to the outside temperature. Why it is the right product for you The advantages of including this type of professional furniture in your venue are many. The first concerns product display. Thanks to the refrigerated condiment display cabinet, the freshness and quality of the ingredients will be there for all to see. The refrigeration of the refrigerated condiment display case for pizza is static with R600a refrigerant gas. A 100% ecological source that ensures excellent energy yield: by purchasing it, you can work while saving money on your bills and respecting the environment. Excellent value for money! Discover all the technical characteristics in the detailed sheet.

## Dimensions

Dimensioni esterne	1200x395x435 mm
--------------------	-----------------

## Technical data

Alimentazione	Electric
Capacità vaschette	4 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