

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