

Cod: 9569

2-door pizza counter 1510x800x1000h mm for pizzeria-restaurant complete with display case for 6 GN 1/3 trays tropicalized



Description

Create a complete and functional workstation by purchasing the 2-door pizza counter for pizzerias and restaurants with a display case for toppings. Completely made of stainless steel, our pizza counter is refrigerated and ventilated and incorporates, in addition to the work surface, a display case for toppings. Functionality, tidiness and cleanliness are the basis of this very useful working tool, a pizza counter for pizzerias and restaurants that is truly indispensable. Design and operation Designed in line with industry standards, Ristoattrezzature's 2-door pizza counter includes a display case that can hold up to 6 GN 1/3 trays with temperature +2 +8 °C. The display case has an external dimension of 1500x395x435h mm, while trays and lids are available as options. Its convenient dimensions, 1510x800x1000h mm, make both the rolling out of dough and the seasoning easy. Thanks to the presence of the stainless steel display case with protective glass with static refrigeration, the pizza chef will always have all the ingredients in view, which remain fresh despite the high ambient temperatures. The counter is equipped with 2 doors fitted with a heating element to eliminate condensation and a magnetic gasket for easy and safe closing. The built-in handle is ergonomic, easy to grip while opening and practical to close again. Temperature management and maintenance The 2-door pizza counter for pizzeria-restaurants

with display cabinet for the flavours is made with rounded internal corners at the bottom for easy cleaning. To make it even more practical, it is designed on wheels and the magnetic seals are easy to clean and replace. The refrigeration unit is tropicalised and can work in an outdoor environment with a temperature of up to +40°C/42°C and 65% relative humidity. This is no mean feat considering the level of heat given off by wood-fired ovens! The operating temperature can be easily adjusted using the practical Dixell electronic controller. This instrument allows you to have a constant temperature display during all stages of the process. By reading the degrees on the digital thermostat located on the front wall of the counter, you can easily take action by bringing the equipment to the desired temperature. Why it's the right product for you The bench consists of: 1 granite worktop 2 doors 1 staticflavour display case for 6 GN 1/3 trays with temperature +2 +8 °C. Nothing is missing from this practical professional pizza counter for restaurants and pizzerias. Easy to clean and practical to move, it is ideal for working efficiently and optimising working time. Choose it also for its energy performance: the refrigeration system with R600a gas is completely ecological and boasts low energy consumption. Find out more in its data sheet

In basso la scheda tecnica di ogni prodotto del Kit:

SKU: 95591333006001

Refrigerated display case for toppings, pizza crusts GN 1/3 1500x395x435h mm +2 +8 °C with energy-saving right-hand motor

Dimensions

Dimensioni esterne	1500x395x435 mm
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Technical data

Alimentazione	Electric
Capacità vaschette	6 GN 1/3
Compressore	embraco, zanussi
Frequenza	50 Hz
Gas refrigerante	R600A
Refrigerazione	static
Temperatura ambiente massima	32 °C
Temperatura d'esercizio	+2 +8 °C
Termostato	dixell
Voltaggio	230 V

SKU: 92070020041610

2 door pizza counter 1510x800x1000h mm for pizzeria restaurant tropicalised

Dimensions

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Dimensioni esterne	1510x800x1000 mm
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Technical data

Alimentazione	Electric
Capacità netta	390 Lt
Compressore	embraco
Frequenza	50 Hz
Gas refrigerante	R290
Potenza Elettrica	0.215 kW
Refrigerazione	ventilated
Temperatura ambiente massima	43 °C
Temperatura d'esercizio	-2 +8 °C
Termostato	dixell
Voltaggio	230 V