

Cod: 9571

Pizza counter 1 door 7 drawers 1515x800x1000h mm for pizzeria-restaurant complete with display case for 6 GN 1/3 trays tropicalized



Description

Our ventilated stainless steel refrigerated pizza counter is designed to facilitate and support work in pizzerias. Its robust construction allows safe working and withstands heavy workloads. The steel allows for immediate and effective cleaning, ensuring maximum hygiene. The work table is made of the inevitable granite typical of professional pizzerias, which ensures the correct friction to facilitate dough processing. The raised edge helps work operations by preventing any slipping. In its design nothing is left to chance and every detail is studied to guarantee extreme functionality. Design and operation Ristoattrezzature's ventilated refrigerated pizza counter is characterised by its essential design and clean lines. Everything is designed to make pizza preparation easy and to facilitate organisation in the kitchen and maintenance of the counter itself. The counter consists of: 1 granite worktop 1 door 7 drawers dimensions 1515x800x1000h mm 1 static display case for 6 GN 1/3 trays with temperature +2 +8 °C. The door is fitted with a heating element to eliminate condensation and a magnetic gasket. The latter is easily removable and allows for easy cleaning and replacement. The stainless steel display case has a positive temperature (+ 2° C/ + 8° C) and external dimensions 1500x395x435h mm. Consisting of a protective glass with static refrigeration, the display case effectively maintains the ideal

temperature for the ingredients needed to prepare pizzas. It can accommodate up to 6 GN1/3 food trays, which can be fitted with lids. Both elements are not included and are available for purchase as optional extras. Refrigerated pizza counter, temperature The refrigerating unit of our ventilated stainless steel refrigerated pizza counter is tropicalised. This feature allows the instrument to be used in an outdoor environment with a temperature of up to +40°C/42°C and 65% relative humidity. This is essential considering the high temperature that a pizza oven can generate in its vicinity. The operating temperature of the pizza counter exploits a range of -2° C/ + 8° C but can easily be regulated through a Dixell electronic controller. The company, a world leader in electronic regulation and refrigeration control, signs a device that allows constant temperature display, which can be easily read on the thermostat. In fact, the front wall of the ventilated stainless steel refrigerated pizza counter features a very useful digital thermostat that is always in view. Cleaning and maintenance of the Refrigerated Pizza Counter Our pizza counter for pizzerias and restaurants has a rounded corner on the bottom that facilitates cleaning operations and is equipped with wheels and self-closing doors. The careful design of these aspects allows easier maintenance and facilitates sanitisation operations. The magnetic seals are easy to clean and replace, and the overall design has no hard-to-reach corners or gaps. Why it's the right product for you Practical, functional, with strong and essential lines, the stainless steel ventilated refrigerated pizza counter by Ristoattrezzature is a professional tool that simplifies the preparation of the pizzeria area and facilitates the work of the pizza chef by providing him with a complete workstation. Choose it also for its energy performance: the refrigeration system with R600a gas is completely ecological and boasts low energy consumption and load power.

In basso la scheda tecnica di ogni prodotto del Kit:

SKU: 92070010051694

Pizza counter 1 door 7 drawers 1515x800x1000h mm for pizzeria restaurant tropicalized

Dimensions

Dimensioni esterne	1515x800x1000 mm
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Technical data

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

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