

Cod: 98410220021784

**152.9x42x26.5h cm 6 gn 1/3 black counter-top refrigerated display case with curved glass panes and built-in motor**



## Description

The **sushi refrigerated display cabinet is professional catering equipment** designed to store one of the most sophisticated preparations of oriental cuisine. In fact, in this display case it is possible to store sushi at a positive temperature, giving maximum visibility to the product.

**The counter-top refrigerated display case is black with curved glass panes to allow a more complete view for both the customer and the operator.** It has a capacity of no less than **6 gn 1/3 food trays**, an optimal amount of space.

Ideal for cool storage and display of ready-to-eat sushi in catering businesses with sushi on the menu.

## Design and operation

**Modern and elegant in design**, our sushi refrigerator cabinet has an elongated shape with

curved front glass. **Made of glass and a black plastic base**, the unit has sliding rear doors for easy placement and removal of ready-made sushi. The built-in motor on the right is covered and the **refrigeration mode is direct static**.

This sushi display case keeps raw fish fresh at a **temperature of between 0°C and +12°C**, which can be adjusted by means of a **digital thermostat on the outside of the display case**. Adjustment is easy and is done via push buttons. The **power supply is electric** with a **power of 0.18 kW** and a **frequency of 50 Hz**, the voltage is 230 V.

The **dimensions** are **152.9x42x26.5h cm** for a **gross weight of 44 kg**. At the base, the professional refrigerated sushi display case is equipped with feet that ensure maximum stability on a workbench or stand.

The total capacity is **6 gastronomy trays, size GN 1/3**. The 6 trays are made of stainless steel with a height of 4 cm and are already supplied. The internal **LED lighting** does not affect the quality of the product and does not affect the internal temperature.

## Cleaning and maintenance

**Automatic defrosting** of the sushi cabinet ensures consistent performance over time. No manual intervention and no time-consuming, the machine is always ready for use.

The stainless steel **trays** inside are **removable and can be cleaned individually** with **kitchen detergent and a non-abrasive sponge**.

This step is fundamental and must be carried out periodically to ensure maximum cleanliness of the internal parts of the display case. **You will thus avoid possible contamination from raw fish**.

## Why it is the right product for you

The **refrigerated sushi cabinet** is a suitable accessory **for catering establishments where sushi is prepared or served visibly**. The curved front glass is ideal for allowing optimal display of the product on the counter.

Its function is to allow customers to **choose directly from the display, keeping the sushi fresh for a long time** and preserving its organoleptic properties.

The **energy class B** in which the **restaurant sushi cabinet** is placed is another of its advantages. With its **annual consumption of 1682 kWh**, this machine is an **excellent value for money** piece of equipment.

Not only that, the **R290 refrigerant gas** it is fuelled with is **100% natural** and ensures **excellent thermodynamic performance and respect for the ozone layer**.

Within our catalogue you can find a wide variety of refrigerated display cabinets for sushi bars and kitchens. **Buy the one that best suits your needs**.

## Dimensions

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Dimensioni esterne	1529x420x265 mm
Dimensioni imballo	1589x480x375 mm

### Technical data

Alimentazione	Electric
Capacità vaschette	6 GN 1/3
Classe energetica	B
Frequenza	50 Hz
Gas refrigerante	R290
Peso	41.5 kg
Peso lordo	44 kg
Potenza Elettrica	0.18 kW
Temperatura d'esercizio	0 +12 °C
Voltaggio	230 V

### Standard equipment

In dotazione	6 gn 1/3 di altezza 4 cm, Illuminazione interna a LED, Termostato digitale.
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