

Cod: 98410220061784

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



Description

Buy the professional sushi refrigerated display case from Ristoattrezzature to offer your customers one of the most popular oriental dishes. Our refrigerated display case for restaurants preserves sushi at a positive temperature, giving maximum visibility to the product. This counter-top model is white with curved glass panes to allow customers a full view of the contents. The operator can insert up to 6 GN 1/3 type food trays, supplied. Ideal for oriental restaurants and delis offering sushi on the menu. Design and operation The linear but elegant design of our sushi refrigerator cabinet makes it adaptable to any interior design context. In fact, this machine can be conveniently and quickly installed on a counter in the dining room. Its curved front glass allows a complete and attractive view of the preparations, also thanks to the cold LED light inside. This is an energy-saving solution that highlights every detail of the dishes without overheating them. Made of glass and a white plastic base, the machine is accessible to the operator through sliding rear doors. Preparations are stored in the 6 included GN 1/3 size deli trays at a temperature adjustable between 0°C and +12°C. The digital thermostat on the outside allows easy adjustment via push buttons. The motor is incorporated on the right and is rendered invisible by the plastic part. The refrigeration mode is direct static. The powersupply is electrical with a

voltage of 230 V, power of 0.18 kW and a frequency of 50 Hz. The Ristoattrezzature refrigerated sushi display case measures 152.9x42x26.5h cm for a gross weight of 44 kg. The base is equipped with feet that ensure maximum stability on a workbench or stand. Cleaning and maintenance The stainless steeltrays supplied are individually removable and cleanable. The rounded inner corners facilitate this operation, which should be carried out with kitchen detergent and a non-abrasive sponge. Routine cleaning must be carried out periodically to ensure maximum cleanliness of the internal parts of the display case and to avoid contamination from raw fish. From the point of view of routine maintenance, the sushi display cabinet is equipped with an automatic defrosting system that enables it to ensure optimum performance at all times. No manual intervention is required and no time is wasted; the machine is always ready for use. Why it's the right product for you The refrigerated sushi display cabinet is a professional piece of equipment designed for catering businesses where sushi is prepared or served visibly. Choose our fully equipped model with digital thermostat led lighting 6 stainless steel bowls 4 cm high. You will purchase a machine with a dual function: display and refrigeration. The customer can choose directly from the display and the sushi will stay fresh for longer. Not only that, our professional sushi display cabinet is in energy class B with an annual consumption threshold of 1682 kWh. Its sustainability also comes from the R290 refrigerant gas used, a 100% natural source that offers excellent thermodynamic performance and is ozone-friendly. Choosethe refrigerated sushi display case for your restaurant from our catalogue and complete your purchase in just a few clicks.

Dimensions

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,
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