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3-door stainless steel saladette refrigerator counter 136.5x70x87h cm 4 GN 1/1



Description

The **professional saladette refrigerator counter** for restaurants by Ristoattrezzature is a versatile product that is particularly useful in the kitchen.

It is characterised by essential and compact lines, stainless steel construction and the presence of three refrigerated compartments. **Practical and functional**.

The **professional saladette refrigeration counter** is ideal for any catering business that requires proper storage of fresh products. **Salumeria**, **pizzeria**, **butcher's shop**, **pastry shop and delicatessen**. Select the options available in the catalogue and complete the work area according to your professional needs.

Design and operation

The 3-door stainless steel refrigerated saladette counter is a professional piece of equipment

with a technical design and robust structure. Great attention is paid to the choice of materials.

The structure of the refrigeration counter is made entirely of stainless steel. The worktop is equipped with an **opening lid** for the insertion of **4 GN 1/1 trays** and **3 doors** are mounted on the front.

The external dimensions of the saladette refrigeration counter for catering are 1365x700x870 mm for a weight of 107 kg and a total capacity of 368 litres.

The 3 front-mounted **doors** are equipped with ergonomic handles and allow easy access to the three refrigerated compartments.

The powersupply is electric with a power rating of 0.45 kW, and is switched on by means of a button on the bottom. The motor unit is incorporated and refrigeration is static.

The temperature of the Ristoattrezzature refrigeration unit can be easily set by means of a digital thermostat between + 2° C and + 8° C.

Cleaning and maintenance

For easy and thorough cleaning, the **3-door stainless steel top saladette refrigerator counter** for catering is designed with clean lines and quality materials.

The **stainless steel** construction features - both internally and externally - rounded corners. Use a soft cloth and mild detergent to clean it properly.

Avoid the use of abrasive sponges and aggressive chemicals.

The **seals** are **removable** and can be cleaned and replaced quickly and easily. Always proceed with a **soft cloth, warm water and a mild kitchen detergent** and then leave to dry.

Why is this the right product for you?

Ristoattrezzature's **3-door stainless steel top saladette refrigerator counter** is the ideal product to complete your work area in an optimal way.

Essential lines, excellent capacity and practicality in use make it one of the most popular pieces of professional equipment in the catering and gastronomy sector. Keep food at the ideal temperature, safeguarding the goodness and freshness of your products.

Ensure order and hygiene in the kitchen with just one piece of professional equipment. Choose the Ristoattrezzature saladette refrigerator counter for organised, clean, high-performance and environmentally friendly work.

The refrigerant gas used is of the R290 type, a 100% natural source with excellent thermodynamic performance. Consult our on-line catalogue and complete your purchase.

Dimensions			

Dimensioni esterne	1365x700x870 mm		
Dimensioni imballo	1395x730x1030 mm		

Technical data

Alimentazione	Electric
Capacità	368 Lt
Consumo elettrico	3.8 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	107 kg
Peso lordo	117 kg
Potenza Elettrica	0.45 kW
Refrigerazione	static
Temperatura d'esercizio	+2 +8 °C
Voltaggio	230 V