

Cod: 4046

Refrigerated Counter Drop In Bakery Bakery 1900x800x1350h mm



Description

Ristoattrezzature's **ultra-panoramic refrigerated counter**, made of **AISI 304 stainless steel** with white **Corian** coating, white lacquered glass front and Plexiglas sliding rear closures, is a display case designed to meet the needs of bars, pastry shops, pizzerias, supermarkets, snack bars, sushi bars, self-service restaurants and all those activities that need to serve their customers cold gastronomic products such as sandwiches, filled pastries, piadinas, pizza by the slice, sandwiches, ready-made salads, desserts, cakes, sushi and much more.

The **drop-in counter with display surface** and top shelf is equipped with internal LED lighting to enhance the wide range of culinary proposals you wish to offer your customers and measures a total of 190 cm. The serving temperature is adjustable between +2 and +8°C (refrigerant gas 404a), by means of a digital thermostat: this allows you to maintain a homogeneous and safe food storage environment. In addition, you can also request the hot/dry version of the equipment in our online shop, a different coloured or interchangeable front, as an additional option for this versatile and absolutely customisable design item.

What does Drop-In mean?

The **refrigerated Drop-In** is a built-in display tub designed to hold several trays for the best possible display and preservation of products for sale. This new way of setting up the refrigerated counter arises from the need to have the product at the same height as the worktop: this allows perfect visibility of the food and, at the same time, optimises service and cleaning times.

Commissioning the refrigerated counter

Before putting the machine into operation, after delivery, we suggest you keep it switched off for at least 6 hours, switch it on and wait for the desired temperature to be reached, only then place the food inside.

What is Corian?

Corian is an advanced composite material consisting of aluminium tri-hydrate and resin enriched with coloured pigments. It is solid and resistant to heat and impact, yet extremely ductile: it can be carved, milled or machined like wood.

Main features

- Absorbent: it is non-absorbent and can therefore be easily cleaned with a damp cloth, sponge and mild detergent
- Environmentally friendly and hygienic: it is a non-porous material. It is compact throughout its thickness and can be installed with imperceptible joints that make the surface absolutely hygienic. Corian is therefore suitable for use in the kitchen and for contact with foodstuffs
- Restored: surfaces can be renewed and restored to their original appearance with a mild abrasive cleaner and an abrasive sponge
- Non-toxic: it is an inert, non-toxic material. Exposed to normal temperatures, it does not release gases
- Imperceptible joints: invisible bonding and continuous surfaces with imperceptible joints result in virtually endless design possibilities. Particularly long or corner counters, for example, can be manufactured in one piece
- Thermoformable: can be made with curved surfaces

What does refrigeration mean?

Refrigeration is a food preservation method that consists of keeping products at a low temperature, without freezing the water inside the food. To do this, food is kept at a temperature of between 0°C and 10°C. In addition to temperature, the storage environment must also be taken into account, and in particular, humidity: an unsuitable environment can lead to unpleasant consequences such as: loss of product characteristics, development of harmful micro-organisms, withering or browning. Keeping appliance spaces perfectly clean will ensure proper air circulation inside the cells or walls, which is essential for the machinery to function properly.

Dimensions

Altezza mensola	250 mm
Altezza piano espositivo	950 mm

Dimensioni esterne	1900x800x1350 mm
Piano espositivo	1750x550 mm
Profondità mensola	250 mm
Spessore ripiano	380 mm

Technical data

Alimentazione	Electric
Gas refrigerante	R404A
Temperatura d'esercizio	+2 +8 °C
Voltaggio	230 V