

Cod: 4529

## Refrigerated Counter Drop In Bakery Bakery 1080x800x1350h mm



### Description

The **professional drop-in refrigerated counter** is an indispensable piece of furniture for maintaining the temperature of your foodstuffs at a constant level and giving your products maximum visibility. A **practical and functional tool**: ideal for pastry shops, bars, self-service **restaurants** and **any gastronomy sector**.

**Stainless steel construction and white Corian coating** guarantee quality and durability. Manufactured to the highest quality standards, the refrigerated counter guarantees good capacity and low energy consumption.

**Choose the quality and professionalism of Ristoattrezzature products and ensure top performance at all times.**

### Design and operation

The **drop-in professional refrigerated counter** for gastronomy is characterised by essential lines and technical design that are well suited to all space and style requirements. Its external

dimensions are **1080x800x1400 mm** and the display surface is **970x540 mm**.

The **construction** is entirely made of **AISI 304 stainless steel**, while the **exterior is clad in white Corian**. A compact composite material that is both impact and heat resistant. **Hygienic, non-toxic and ecological**.

The **professional drop-in refrigerated counter** also features a **plexiglass front and rear sliding closures, also in plexiglass**. The design is the result of a precise requirement, namely to display and store the product in an optimal manner. The refrigerated counter, in fact, is designed to accommodate several trays inside and **optimise working time and space**.

The drop-in counter is equipped with **internal LED lighting** to provide customers with the best possible food display and those using it with proper monitoring. The **practical digital display** located on the front of the display case allows the operating temperature to be kept under control at all times, ranging from **+2° to +8 °C**.

## Cleaning and maintenance

Cleaning our **professional drop-in refrigerated counter** for bars and pastry shops is essential. **Follow a few simple steps to get the best results**. First, you must empty the refrigerated counter of all the food it contains, then dismantle any washable parts. Proceed with:

- **soft cloth;**
- **lukewarm water;**
- **neutral soap.**

**Dry with a microfibre cloth** and proceed. In this way you will ensure that your equipment is always new and efficient.

## Why it is the right product for you

The **professional drop-in refrigerated counter** is essential for the correct storage of food and optimal food display.

One of the reasons why your establishment cannot do without a **drop-in counter** is because of its **ability to optimise space** by providing a series of useful compartments. A very useful organisation in **bars, pizzerias, sandwich shops and more**.

By purchasing this professional equipment you can ensure

- **working comfort**
- **high performance**
- **contained consumption**
- **elegant design**

Decide to complete your work area with the options available in our online shop. **Discover all the details in the data sheet**.

## Dimensions

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Altezza mensola	250 mm
Altezza piano espositivo	950 mm
Dimensioni esterne	1080x800x1400 mm
Piano espositivo	970x540 mm
Profondità mensola	250 mm
Spessore ripiano	380 mm

### Technical data

Alimentazione	Electric
Gas refrigerante	R404A
Peso	140 kg
Potenza compressore	1/2 hp
Potenza Elettrica	0.77 kW
Temperatura d'esercizio	+2 +8 °C
Voltaggio	230 V