

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

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