

Cod: 11608

## **Stainless steel 2-door refrigerated freezer cabinet 1400 litres ventilated -22-17 °C**



### **Description**

Complete your restaurant interior with our refrigerated freezer cabinet for restaurants and store all the ingredients for the preparation of your dishes correctly and functionally. A fundamental part of any restaurant is, in fact, the refrigeration system: a careful choice is necessary to guarantee food safety and hygiene. Ristoattrezzature's cabinet has been designed for every sector: ideal for pastry laboratories, bakeries, pizzerias, restaurants, butchers' shops, hotels and all those businesses that need to store their food at low temperatures. Its stainless steel structure with 2 hinged doors and 3 door grills ensures maximum capacity, resistance and performance to support you in your work. Read more. Design and Operation The refrigerated freezer cabinet for restaurants has a design with clean and essential lines as a professional kitchen requires. Compact, versatile and durable. Great attention is paid to the choice of high quality materials. In fact, the cabinet is made entirely of stainless steel: the perfect material when dealing with food. The castors on the base with brakes provided allow for easy manoeuvrability and safe movement, and the ergonomic doors ensure optimal food storage thanks to the hermetic closure and the self-closing safety key with outward locking. The dimensions of our cabinet are 1314x845x2130 mm with an insulation thickness of 60 mm and a total capacity of 1300 litres. Refrigeration uses the

ventilated cooling system that diffuses cold air in specific directions thanks to the presence of a fan that allows a homogeneous temperature to be reached sooner. The operating temperature is negative and moves in a range of -22 and -17 °C. In addition, our refrigerated cabinet is equipped with a Carel/Dixell digital thermostat that can regulate and control the temperature easily.

Refrigerated freezer cabinet for restaurants: cleaning and maintenance The construction of our 2-door refrigerated freezer cabinet for restaurants allows for easy cleaning and maintenance. Essential in the kitchen. The inside corners are rounded for easy cleaning. The doors are fitted with magnetic gaskets to ensure an optimal seal, reduce energy waste and are easy to clean and replace. The galvanised steel engine compartment and rear compartment are designed for constant cleaning and are easily accessible to ensure proper and easy maintenance if required. Trust the quality and experience of Ristoattrezzature and find out why you should choose our products. Why it's the right product for you Refrigeration is a basic activity in the catering industry, but it is also the item that consumes the most. Ristoattrezzature offers in its catalogue refrigerators, refrigerated tables and refrigerated cabinets that stand out for their low energy consumption and reduced environmental impact. Not only that, the quality of the materials will ensure efficiency, resistance and long-lasting quality. Read the technical data sheet to learn more and choose from the available accessories the one that best suits your needs: grids, guides or adjustable feet.

## Dimensions

Dimensioni esterne	1314x845x2130 mm
Dimensioni griglie	530x620 mm
Dimensioni imballo	1345x860x2160 mm
Dimensioni interne	1194x635x1540 mm
Spessore coibentazione	60 mm

## Technical data

Alimentazione	Electric
Capacità	1300 Lt
Classe climatica	5
Compressore	embraco nek2172gk
Consumo elettrico	15 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R404A
Peso lordo	195 kg
Peso netto	185 kg
Potenza Elettrica	0.95 kW
Refrigerazione	ventilated
Sbrinamento	electric defrost

Temperatura d'esercizio	-22 -17 °C
Voltaggio	230 V

### **Standard equipment**

In dotazione	3 griglie
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