

Cod: 6179

## Energy-saving refrigerated stainless steel refrigerated table with splashback 3 doors class A -2 +8 °C 1795x700x850 h mm



### Description

The refrigeration counter is an indispensable support in your establishment, being both a work surface and a refrigeration tool. The refrigerator was created to allow those working in the catering industry to store fresh perishable foodstuffs, also thanks to the use of Gastronomy approved containers. The restaurant refrigeration counter is compatible with GN sizes and grids, runners, drawers and castors are available as accessories. Design and operation The internal and external structure is made of stainless steel, as hygiene regulations require. The rounded inner edges at the bottom and the essential lines, with no hard-to-reach places, facilitate daily cleaning. The external appearance is characterised by the 3-door splashback while the dimensions are 1795x700x850 h mm. The operating temperature for refrigeration is between -2 °C and + 8 °C with an ambient temperature of + 43 °C and RD of 60%. The operating temperature for frozen food storage is between -18 °C and -22 °C with an ambient temperature of + 43 °C and RD of 60 %. The defrosting of our catering refrigeration counter is automatic and its steel feet are adjustable. For ease of use, the doors are designed to close automatically. Magnetic seals prevent energy loss and are easy to clean and replace. Technical features The integrated refrigeration unit is energy-efficient, as confirmed by the product's Class A rating.

The refrigeration counter for bars and restaurants has a ventilated 'EBM' refrigeration system in which the evaporator is located in an insulated housing at the top. The compressor is tropicalised and is able to work, without problems, even at temperatures above + 43°C. The gas used in the refrigerator is R134a while for the deep-freeze refrigerator it is R404a. It is initially compressed, liquefied and then evaporated in a corrosion-free ventilated evaporator, absorbing heat from the air in the refrigeration compartment and causing it to cool. Temperatures are kept under control by the 'Dixell' digital thermostat. The digital refrigeration counter control unit is integrated, the main power button has a red light on the top panel. Through this unit it will be possible to adjust all the parameters to ensure the correct operation of the refrigerator. Maintenance of 3-door refrigeration counter 1795x700x850 h mm In order to give your 3-door refrigerator counter a long life it will be decisive to carry out optimal maintenance. Regular cleaning of the refrigerating unit should be carried out monthly with a mild detergent. For proper functioning of the refrigerator it is also advisable to carefully clean the condenser every 4 months with a dry brush or Hoover. Why it is the right product for you Practical, linear and exceptionally functional, the 3-door refrigeration counter for restaurants is the product for you because of its ergonomic lines and solid construction. Above all, the restaurant refrigeration counter offers exceptional performance from an energy point of view. Its low energy consumption and the natural refrigerant gas it uses in its cooling make it a 100% sustainable tool that can withstand heavy workloads without burdening your utility bill. See the data sheet to find out more.

## Dimensions

Altezza alzata	100 mm
Dimensioni esterne	1795x700x850 mm
Dimensioni griglie	330x555 mm
Dimensioni interne	1257x570x580 mm
Spessore coibentazione	60 mm

## Technical data

Capacità	420 Lt
Classe energetica	A
Compressore	embraco em2x3121u
Consumo elettrico	1.73 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	123 kg
Potenza Elettrica	0.4 kW
Refrigerazione	ventilated
Sbrinamento	air defrost
Temperatura ambiente massima	43 °C

Temperatura d'esercizio	-2 +8 °C
Termostato	dixell/carel
Voltaggio	230 V

### **Standard equipment**

In dotazione	1 Griglia per porta
--------------	---------------------