

Cod: 6180

**Energy-saving refrigerated stainless steel 3-door refrigerated table class A -2
+8 °C 1795x700x850 h mm**



Description

The refrigerated table for bakeries and kitchens is an extremely practical and easy-to-clean tool. Manufactured to only the highest quality standards, our refrigerated table is characterised by its low energy consumption and the fact that it can accommodate standardised containers for gastronomy. Its internal and external stainless steel structure ensures durability and high performance and can be completed and customised by purchasing grids, guides, drawers and wheels. Design and operation The refrigerated table for gastronomy is distinguished by its essential lines and technical design. The choice of materials and the design of the external appearance are functional to the role the table must play in the kitchen or laboratory. Every corner of it must be easily accessible for use and cleaning. The hygiene ensured by the stainless steel and its rounded corners is uncompromising. The 3 doors with which the refrigeration counter is equipped are complete with spring return closure, which simplifies continuous opening and above all ensures food freshness and energy savings. Magnetic gaskets guarantee a perfect seal but are also easily removed for maintenance or replacement. The practical display on the front allows constant monitoring of the operating temperature, which ranges from -2° to +8 °C. The ventilated EBM refrigeration maintains a constant temperature

inside the table and withstands high temperatures. The refrigerated unit is tropicalised so the refrigerated table can work without problems even at outside temperatures of up to 43°C and a humidity level of 60%. The refrigerated refrigeration table for pastry shops and kitchens is also equipped with an automatic defrosting and anti-corrosion condensate evaporation. The refrigeration gas used is R290a, an environmentally friendly and natural source readily available from any refrigeration specialist. Its dimensions are truly remarkable: 1795x700x850 h mm for a capacity of no less than 420 litres! Adjustable steel feet are included. Why it is the right product for you Refrigerated tables perform a dual function, they are useful both for keeping food at low temperatures and as a work surface. One of the reasons why your pastry shop cannot do without our 3-door refrigerated counter is also its ability to optimise space by providing a series of useful compartments. This organisation is also particularly advantageous in bars, pizzerias and restaurants in general. By purchasing this professional equipment you will ensure working comfort durability high performance contained consumption versatility A refrigerated table can have different temperatures set according to the food that is stored inside. Its use, therefore, can be flexible and adaptable to different contexts of use. Above all, by purchasing the refrigerated table for catering, you will be working in an environmentally friendly way thanks to the eco-friendly gas used for cooling. A gas that also ensures low energy consumption, with considerable savings on your energy bill.

Dimensions

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	120 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
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Standard equipment

In dotazione	1 Griglia per porta
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