

Cod: 6176

**Class A energy-saving stainless steel refrigerated table 2 doors -2 +8 °C
1360x700x850 h mm**



Description

Practicality, robustness and capacity. The refrigerated table for pastry shops by Ristoattrezzature is made entirely of stainless steel and is an indispensable element for the catering sector.

Particularly suitable in laboratories, bars, pastry shops, delicatessens, pizzerias and any catering area, this equipment allows optimal organisation of the line.

Ensure proper food storage at the ideal temperature and low consumption by choosing the refrigerated table best suited to your space requirements.

Select the available options (grids, slides, drawers and wheels) and customise your professional equipment.

Design and operation

Design, choice of materials and attention to detail make Ristoattrezzature's **2-door refrigerated table for pizzerias** an indispensable element in the kitchen. **Linear look and technical design** combine to increase its functionality by providing a functional and comfortable work area.

The **external dimensions of the 2-door refrigerated table** are **1360x700x850 mm**, the internal dimensions are **822x570x580 mm** for a total capacity of about 280 litres.

The work surface of the 2-door refrigerated table is made of AISI 304 stainless steel, while the structure is made of 430 stainless steel. The table is also equipped with 2 hinged doors with hermetic closure guaranteed by **easily removable magnetic gaskets**: it preserves food at the right temperature.

A **digital display** at the front of the table helps you to constantly monitor the operating temperature, which ranges from **0° to +8 °C**. The **refrigeration gas used is R600A**. The **energy class is A**, the **frequency 50 Hz** and the **voltage 230 V**. The refrigeration system is ventilated.

Cleaning and maintenance

Guarantee the long life of your professional equipment in just a few steps. A thorough cleaning is recommended after each use of the **2-door refrigerated table**. Quick and easy.

Use a soft cloth and mild detergent and easily reach every rounded corner inside, preventing food residues and unpleasant odours from building up in the kitchen.

Why it's the right product for you

The **2-door refrigerated table** from Ristoattrezzature is indispensable for optimising working time and space. In fact, it represents an important choice for the correct preservation of food and in addition offers a practical work surface for food processing. **Versatile, durable and energy-efficient**, this stand saves a considerable amount of energy on your energy bill with its 489 kWh per year.

Choose high performance and bill savings: **by purchasing this professional equipment you will be able to better manage your work area, completing it in the ideal way**. Select the available options and organise your interior space in the best possible way.

Particularly recommended in pastry shops, hotels, pizzerias and every gastronomy sector, the table also boasts excellent value for money.

Dimensions

Dimensioni esterne	1360x700x850 mm
Dimensioni griglie	330x555 mm
Dimensioni interne	822x570x580 mm
Spessore coibentazione	60 mm

Technical data

Capacità	280 Lt
Classe energetica	A
Compressore	embraco emb46clc
Consumo elettrico	1.34 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R600A
Peso	95 kg
Potenza Elettrica	0.25 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
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