

Cod: 6183

## Energy-saving stainless steel refrigerated table with splashback 4 doors class A -2 +8 °C 2230x700x850 h mm



### Description

The 4-door refrigerated table for professional kitchens is an indispensable tool: extremely practical and easy to clean. The construction of our refrigerated table for restaurants meets the highest quality standards and is characterised by its low energy consumption, capacity and versatility. You decide how to complete your restaurant interior. Its internal and external stainless steel structure ensures strength, durability and excellent performance, and you can decide to complete the look by purchasing optional extras (grids, guides, drawers and wheels) that add comfort and practicality. Design and operation The 4-door refrigerated table for gastronomy is characterised by its essential lines and technical design. The choice of materials and its design follow a truly complex process to ensure maximum functionality without sacrificing style. Every corner of our product must, in fact, be easily accessible for both use and cleaning. The hygiene ensured by the stainless steel is completed by the presence of rounded corners. The 4 doors of which the refrigeration counter is composed are equipped with a spring return closure, facilitating continuous opening but, above all, ensuring food freshness and energy savings. Magnetic gaskets ensure a perfect seal and the ease with which they can be removed guarantees easy maintenance or replacement. The practical display on the front of the table allows the

operating temperature to be constantly monitored: -2° to +8 °C. The ventilated EBM refrigeration unit ensures that the temperature inside the table is always constant, while the tropicalised refrigerated unit guarantees that the refrigerated table works without problems even at outside temperatures of up to 43°C and 60% humidity. The refrigerated refrigerating table for pastry shops and kitchens is also equipped with an automatic air defrost system. The refrigeration gas used is R290a: 100% ecological, 100% natural. Easily available from any refrigeration specialist. Its dimensions are interesting : 2230x700x850 h mm for a capacity of no less than 560 litres. Stock up on quality and freshness! Why it is the right product for you Refrigerated tables are among the first pieces of equipment to enter a professional kitchen, flanking workbenches and washing equipment in an excellent way. One of the reasons why your restaurant will not be able to do without our 4-door refrigerated table is its ability to optimise space and increase your work performance. An organisation that is also particularly advantageous in bars, pizzerias, pastry shops and various catering activities in general. You guarantee your establishment working comfort; durability; high performance; low consumption; versatility. A 4-door refrigerated refrigerated table for professional kitchens gives you the possibility of setting different temperatures depending on the food stored inside. Finally, cut your utility bills and choose an eco-friendly solution: our table works with R290 refrigerant gas and ensures quality and low costs. What more is there to add? Find out all the details in the data sheet.

## Dimensions

Altezza alzata	100 mm
Dimensioni esterne	2230x700x850 mm
Dimensioni griglie	330x555 mm
Dimensioni interne	1692x570x580 mm
Spessore coibentazione	60 mm

## Technical data

Capacità	560 Lt
Compressore	embraco em2x3121u
Consumo elettrico	1.91 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R290
Peso	149 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
--------------	---------------------