

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** 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 alzatina	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
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