

Cod: 6184

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



Description

Ristoattrezzature's professional refrigerated table with freezer is a piece of catering equipment with 4 hinged doors for storing food at low temperatures, ideal for use inside **pastry or bakery workshops**, pizzerias, restaurants, butcher shops, hotels and all those establishments where specific hygiene procedures must be complied with according to law. For this reason, the work surface is made of **AISI 304 stainless steel**, the most suitable material to come into contact with foodstuffs, and the structure is made of **430 stainless steel**.

The operating temperature is around -2/+8°C with ventilated/tropicalised refrigeration; the internal compartment is single and there are no separate compartments divided by each door, this is to allow the appliance to cool only one compartment homogeneously, even though it is designed to have several opening doors.

Furthermore, it is possible to purchase, as an additional option, kits complete with 4 swivel castors to make it easier to clean and sanitise the rooms in which they are positioned, as well as grids, runners and drawer units that comply with gastronomy standards.

Commissioning the freezer table

Before putting the machine into operation, after delivery, we suggest you keep it switched off for at least 6 hours, switch it on and wait for the desired temperature to be reached, only then place the food and drinks inside.

Choosing a tropicalised freezer table, what does it mean and what are the advantages?

A tropicalised refrigerating machine (climatic class "T") has the characteristic of maintaining guaranteed performance, even in the presence of an ambient temperature above 40°C.

Choosing a tropicalised refrigerated professional equipment means buying a refrigerator of greater efficiency and obtaining considerable energy savings (considering that it is sometimes necessary to install air conditioners in the work environment where the table is located, to keep the outside temperature lower).

How to clean the stainless steel of professional freezer equipment?

Although stainless steel is extremely durable, you should not use abrasive sponges or aggressive detergents to clean your professional pizzeria equipment. White vinegar is a product that is very often used for cleaning **kitchen worktops**: mixed with water, it is the ideal ingredient to make all stainless steel surfaces shine and remove unpleasant odours left by food residues on the counter.

What is an energy-efficient refrigerated table?

Electricity consumption is certainly an important item in your monthly expenses, given the costs of supply and the pollution that results from its production; and certainly, within a kitchen or food processing laboratory, refrigeration is the basic activity but also the one that consumes the most electricity. For this reason, we offer you refrigerated tables that differ from others commonly on the market in terms of lower consumption and environmental impact.

The elements that make the difference are 3:

- R290 (propane) gas with low environmental impact: this type of gas also has the advantage of yielding approximately 10% more than the current ones used.
- Evaporator and condenser management: defrosting of the evaporator by means of a hot gas circuit, avoiding defrosting by means of a heating element, which would consume more electricity. The system works by using a first hot gas circuit that heats the evaporator and as soon as the water goes outside with a second hot gas circuit it is evaporated. The condenser is flush, a highly innovative breakthrough in professional refrigeration, great advantages for maintenance and cleaning, consistently high efficiency and reduced risk of damage.
- Electronic control unit: this allows two different sets of parameters to be set, one for the period of the day when staff use the products inside the cabinet and this requires that temperatures are lower than the upper limit temperature and that defrosting is as little as possible to try to compensate for the temperature rises created during opening.

Dimensions

| | |
|------------------------|-----------------|
| Dimensioni esterne | 2230x700x850 mm |
| Dimensioni griglie | 330x555 mm |
| Dimensioni interne | 1692x570x580 mm |
| Spessore coibentazione | 60 mm |

Technical data

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|------------------------------|-------------------|
| Capacità | 560 Lt |
| Compressore | embraco em2x3121u |
| Consumo elettrico | 1.91 Kw/24h |
| Frequenza | 50 Hz |
| Gas refrigerante | R290 |
| Peso | 145 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

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| In dotazione | 1 Griglia per porta |
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