

Cod: 6449

## Vertical ABS Professional Refrigerated Cabinet 570 litres capacity



### Description

The refrigerated cabinet is an indispensable tool in the catering industry due to its ability to keep food at low temperatures. The refrigerated cabinet has a solid construction and offers professional performance that will allow you to work in total peace of mind and safety. Ideal for kitchens, pastry shops and bars, it can be easily placed in your establishment thanks to its compact dimensions. From a consumption point of view it ranks in class C. Design and operation

One word is sufficient to describe the appearance of this refrigerated cabinet and that is linearity. This is an extremely essential piece of professional equipment in which functionality is everything. The outer structure is made of white epoxy coated sheet metal and the interior of ABS. Acrylonitrile butadiene styrene is an excellent thermoplastic material that offers great strength but also maximum lightness. Refrigeration is static thanks to an internal fan to even out the temperature. The cold air will thus be distributed evenly inside the refrigerator from the top to the bottom. The outer bottom and back panels are made of galvanised sheet metal and the rounded inner corners make it easy to clean the cell. The door is equipped with an automatic closing mechanism and magnetic gaskets; these are two important features as they ensure a perfect seal and make it possible to reduce energy waste. In addition, thanks to the small display with which it is equipped, you can always keep the operating temperature under control. This

moves in a range of +2 +8 °C and is regulated by the thermostat. As for its measurements and capacity, the external dimensions of our refrigerated cabinet are 777x695x1895 mm and the internal dimensions 630x530x1650 mm. It can hold up to 570 litres! By purchasing our professional upright refrigerated cabinet you will also be supplied with 3 grids, two of which are 630x480 and one 630x290. Refrigerated cabinet for catering, maintenance and cleaning Our refrigerated cabinet is equipped with a monobloc refrigerating unit. In the event of a fault, this can be easily removed for repair or replacement. Defrosting is automatic, which keeps temperatures constant and ensures excellent food preservation. Not only that, its linear design and rounded corners allow you to reach every space, even the narrowest, for thorough cleaning. Always ensure maximum hygiene for your customers by carrying out regular cleaning and maintenance of your catering refrigerator. Why it's the right product for you Buy our professional upright refrigerated cabinet for your venue if you are looking for a professional product with high performance. The 60 mm insulation thickness ensures this product ranks highly in energy classes. Placed in Class C, the cabinet is equipped with a low-consumption motor with 60 Hz frequency and 0.185 kW electrical power. The handle design is designed to be highly ergonomic and ensure a secure and firm grip. Not only that, the unit is tropicalised, meaning that the fridge's performance will not drop even in extreme environmental conditions. It will easily withstand heavy workloads and temperatures up to +30°C with humidity levels of up to 55%. Find out all the details in the data sheet.

## Dimensions

Dimensioni esterne	777x695x1895 mm
Dimensioni interne	630x530x1650 mm
Isolamento	60 mm

## Technical data

Alimentazione	Electric
Capacità	570 Lt
Classe energetica	C
Frequenza	60 Hz
Potenza Elettrica	0.185 kW
Refrigerazione	static
Sbrinamento	a stopover
Temperatura d'esercizio	+2 +8 °C
Voltaggio	230 V