Cod: 8283

Energy-efficient, 3-door stainless steel refrigerated counter, -2 to +8 °C, 179.5 × 60 × 85h cm



Description

Ristoattrezzature's **3-door refrigerated table** is **compact, durable and versatile**. Perfect for fitting out your professional kitchen: a place where proper food storage is essential.

Choose to complete the fit-out of your premises with our **3-door refrigerated table** for restaurants and add comfort and practicality to your workspace.

Put your trust in Ristoattrezzature's experience and professionalism, and you can ensure that the food served is always fresh, whilst preserving its quality and flavour.

Ideal for patisseries, bakeries, pizzerias, restaurants, butchers, hotels and all those businesses that need to keep the ingredients for their dishes at low temperatures.

Design and operation

Our **3-door refrigerated counter** for restaurants comprises a worktop, a practical splashback, 3 doors housing refrigerated compartments, a built-in motor on the right-hand side and adjustable feet.

The **design** is **clean and minimalist**, as befits a professional kitchen where a fast-paced workflow and heavy wear and tear are the norm. Choose the compactness and capacity of this **3-door refrigerated counter** for restaurants and you'll be assured of quality. Great care has been taken in the choice of materials.

• **Stainless steel frame**: durable and easy to clean.

• **Adjustable feet**: for perfect alignment.

• **Extra-thick doors with internal contouring**: for improved thermal insulation.

• **Self-closing doors**: to minimise energy wastage.

Our table measures 179.5 x 60 x 85h cm, with 6 cm of insulation on each side and **a capacity of 250 litres**.

The refrigeration system utilises forced-air cooling, and **the operating temperature** can be easily set **between -2°C and +8°C** using a **digital thermostat** featuring **Dixell** technology.

Finally, the **Embraco tropicalised compressor (+43°C)** ensures that our refrigerated freezer table for restaurants operates correctly even in humid conditions (up to 60 per cent).

Choose the quality of Ristoattrezzature and **ensure consistently high performance in the kitchen**.

3-door refrigerated table: cleaning and maintenance

Maintaining the equipment's full efficiency is the best way to ensure a very high standard of quality over time and perfect energy efficiency. Servicing increases the potential for saving money in direct proportion to energy consumption itself.

Choose the practicality of some of the solutions in our catalogue and **look after your professional equipment properly**.

Our recommendation to all restaurant owners is to focus on innovation and to carry out **regular and thorough cleaning and maintenance**.

Rounded edges, **replaceable seals** and **stainless steel** facilitate this process.

Reach every corner and, from time to time, carry out a check on every single part. The **motor with its monobloc system** makes this type of maintenance easier, helping to avoid additional costs.

Why this is the right product for you

Choosing Ristoattrezzature's **3-door refrigerated table** means relying on a product that offers:

- **comfort**
- **versatility**
- **durability**
- **capacity**
- **environmental sustainability**.

Our refrigerated table has, in fact, been designed with the environment and energy efficiency in mind, and is fitted with **R290 refrigerant**: 100% natural.

Find out more by consulting the product's technical data sheet and select the optional extras that suit your needs: a set of 4 castors, plastic-coated shelves and pairs of guides.

Dimensions

External dimensions	1795x600x850 mm
Grid dimensions	330x455 mm
Insulation thickness	60 mm
Internal dimensions	1257x470x580 mm
Packaging dimensions	1850x655x885 mm

Technical specifications

Capacity	250 Lt
Compressor	Embraco EM2X3121U
Defrosting	air defrost
Electrical Power	0.4 kW
Electricity consumption	2.34 Kw/24h
Energy efficiency class	B
Frequency	50 Hz
Maximum room temperature	43 °C
Net weight	115 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R290
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	135 kg

Standard equipment

Included	1 Door grille