Cod: 88840020071602

Energy-efficient stainless steel refrigerated counter with back panel, 2 doors, -2 to +8 °C, 136×60×85h cm



Description

The **refrigerated worktop with splashback for patisseries and kitchens** is an essential piece of professional equipment in the catering sector in general.

Designed to ensure food is stored correctly, it is a **practical and spacious** piece of equipment. Make way for quality; make way for the perfect product.

Choose our table and ensure consistent quality in all your dishes over time. Its construction meets the **highest quality standards** and, what's more, it is characterised by **low energy consumption**.

The option to fit **plastic-coated racks** inside is useful for maintaining hygiene and creates additional storage space. **Optimise your workflow and ensure maximum performance**.

The structure is made entirely of **stainless steel**, thus ensuring **durability and strength**. The key material in the kitchen: customise your worktop by choosing the optional extras best suited to your needs.

Design and operation

Attention to detail and**the careful selection of materials** are a priority. This ensures a high level of performance and guarantees excellent quality in the final product.

The Ristoattrezzature **refrigerated catering table measures 136 x 60 x 85h cm, with** a **total capacity of 180 litres**, and is designed using high-quality materials to meet the day-to-day needs of those working in the catering sector.

The stainless steel structure and highly professional technical design combine perfectly to always offer the end user the very best.

Its minimalist lines ensure smooth operation and ease of cleaning. The **adjustable steel feet** allow for greater adaptability to individual requirements.

The **two doors fitted to the refrigerated counter feature an automatic closing system**, ensuring **food stays fresh whilst saving energy**. The magnetic seals fitted to each door are easy to clean and replace.

The **handy** front-mounted **display** allows you to monitor the operating temperature, which you can easily set between **-2° and +8 °C**.

The **EBM forced-air cooling system**, meanwhile, ensures the internal temperature remains constant at all times. The**tropicalised unit** can operate without issues at external temperatures of up to 43°C and a humidity level of 60 per cent.

The refrigerated worktop for patisseries and kitchens is also fitted with an **automatic defrost system** for regular maintenance and **anti-corrosion condensate evaporation**, whilst preserving the organoleptic qualities of the food stored within.

The **refrigerant used is R600a**, a natural refrigerant that you can easily find at any refrigeration specialist.

Why this is the right product for you

The **refrigerated counter for restaurants** is often one of the first pieces of equipment to be chosen for a professional kitchen. It serves a dual purpose:

- **storing food** at low temperatures;
- providing **an** excellent **worktop**.

One of the reasons to choose our 2-door refrigerated table is its versatility and **ability to optimise space**

by providing a range of useful compartments. This layout is particularly advantageous in **patisseries, cafés, pizzerias and catering establishments in general**.

Browse the online catalogue and ensure:

- **working comfort**
- **durability**
- **high performance**
- **low energy consumption**
- **environmental friendliness**.

Our **refrigerated table for patisseries** operates using the eco-friendly R600a gas for cooling. This gas **also ensures reduced energy consumption and significant savings on your energy bill**.

Racks, guides and castors are available as accessories. **Please refer to the technical data sheet for product details**.

Dimensions

External dimensions	1360x600x850 mm
Grid dimensions	330x455 mm
Height of the splashback	100 mm
Insulation thickness	60 mm
Internal dimensions	822x470x580 mm

Technical specifications

Capacity	180 Lt
Compressor	embraco emb46clc
Defrosting	air defrost
Electrical Power	0.25 kW
Electricity consumption	2.09 Kw/24h
Energy efficiency class	B
Frequency	50 Hz
Maximum room temperature	43 °C
Net weight	93.4 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R600A
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V

Standard equipment

Included	1 Door grille