Cod: 88840030071603

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



Description

Compact, durable and versatile. Ristoattrezzature's **three-door refrigerated counter** is the ideal way to complete your kitchen's furnishings in a **practical and functional** manner.

It provides optimal storage for the ingredients you'll need to prepare your dishes – put your trust in the experience and professionalism of our team. **Add comfort to your workspace**.

Ideal for patisseries, bakeries, pizzerias, restaurants, butchers, hotels and all catering businesses that need to keep food at low temperatures.

Our **three-door refrigerated workbench** comprises a worktop, three hinged doors, a built-in energy-efficient motor and adjustable steel feet.

Design and operation

The **three-door refrigerated workbench for restaurants features a clean, linear design**. **The dimensions** of our table are **179.5 x 60 x 85h cm,** with 6 cm of insulating foam on each side, and **a capacity of 250 litres**. **The height of the splashback is 10 cm**.

The materials have been carefully **selected** to ensure it can withstand constant and intensive use over time.

• **Stainless steel frame**: durable and easy to clean. • **Adjustable steel feet**: to suit individual requirements. • **Doors with increased thickness and internal contouring**: for improved thermal insulation. • **Self-closing doors** to prevent energy wastage.

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

The **Embraco em2x3121u tropicalised compressor (+43°C)** for our refrigerated display cabinet ensures it operates correctly even in high humidity conditions (up to 60 per cent).

A corrosion-resistant evaporator and **automatic defrosting** system with an electric heating element complete the design.

3-door refrigerated counter: cleaning and maintenance

Choosing to furnish a catering establishment with one of the products from the Ristoattrezzature catalogue means relying on solutions that maintain high quality over time. **Practical, durable and easy-to-clean materials** guarantee excellent performance.

Take proper care of your professional equipment. Carry out regular cleaning and maintenance on each part of the 3-door refrigerated counter. Use natural cleaning products and **reach every corner thanks to**:

- **rounded edges**
- **replaceable seals**
- **removable shelves**.

The monoblock motor system makes maintenance easier and avoids additional costs.

Why this is the right product for you

Choosing the **3-door refrigerated table for pizzerias and restaurants** from Ristoattrezzature means creating a suitable working environment. Optimise time and space and choose a product that is:

- **comfortable**
- **versatile**
- **durable**

- **spacious**
- **eco-friendly**.

Our 3-door refrigerated counter with a splashback has, in fact, been designed with a strong focus on the environment and energy efficiency. It uses **the eco-friendly R290 refrigerant**: 100% natural.

Excellent value for money. Complete it with the right accessories: shelves, rails and castors, and **find out more by consulting the technical data sheet**.

Dimensions

External dimensions	1795x600x850 mm
Grid dimensions	330x455 mm
Height of the splashback	100 mm
Insulation thickness	60 mm
Internal dimensions	1257x570x580 mm
Packaging dimensions	1850x655x985 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	119 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R290
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	143 kg

Standard equipment

Included	1 Door grille