Cod: 9840023331782

Countertop heated display cabinet, 67.8 × 56.8 × 67h cm, curved glass on all four sides, 120 litres, +30 to +90 °C



Description

The **professional countertop heated display cabinet** for fast food outlets is a piece of equipment designed for all catering businesses that wish to keep their food warm. **It is particularly suitable for delicatessens, rotisseries, fast food outlets and restaurants**.

You can easily install Ristoattrezzature's **professional countertop heated display cabinet** and create a practical and functional workspace.

Offer your customers tasty, aromatic products with our countertop display case, designed for small and medium-sized businesses. **Find out all the details in the technical specifications**.

Design and operation

The design of **the professional countertop heated display cabinet** for bars and rotisseries is clean and minimalist. It is constructed from metal and stainless steel and features straight glass panels on all four sides to showcase food to its best advantage: from first courses to desserts. The **rear glass panels are sliding** to allow easy access, and **the interior lighting is LED**.

The **external dimensions of this professional countertop heated display cabinet for restaurants** are 67.8 x 56.8 x 67h cm; it has a total capacity of **120 litres** and is powered by electricity at a voltage of 230 V and a power rating of 1.1 kW.

It comes with **3 practical, removable chrome-plated shelves** to ensure maximum hygiene and better use of the interior space.

You can easily set the **operating temperature between +30 and +90 °C** using the graduated dial fitted to the rear of the unit.

Choose the ideal professional equipment for your business and ensure you always provide your customers with a top-quality service.

Cleaning and maintenance

Its compact design and ease of cleaning make this **professional countertop heated display cabinet** for rotisserie an essential item for any catering business.

Look after your professional equipment by cleaning every part of it regularly, both inside and out. Let's see how.

For safety's sake, before you begin, **remember to switch off the appliance**, then remove any food and the racks from inside, and start cleaning the unit using:

- **a non-abrasive sponge**
- a**mild detergent**.

Follow the same procedure for cleaning the glass panels.

Why this is the right product for you

This **professional countertop heated display cabinet** for restaurants is designed to take up minimal space whilst delivering high performance. Keep sandwiches, toast, pasta dishes and tarts warm for your customers and tempt them with equipment that showcases your products.

A **compact, versatile and highly practical** unit that's indispensable in the kitchen. Removable internal racks and adjustable feet at the base adapt to every need.

Ristoattrezzature offers a range of heated display cabinets for the catering industry in various sizes.

Choose the ideal size and add functionality to your restaurant.

Browse our online catalogue to find out more.

Dimensions

External dimensions	678x568x670 mm
Packaging dimensions	749x627x731 mm

Technical specifications

Capacity	120 Lt
Electrical Power	1.1 kW
Frequency	50 Hz
Net weight	35 kg
Operating temperature	+30 +90 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	38 kg

Standard equipment

Included	3 removable chrome-plated grilles and LED interior lighting.