Cod: 98410220061784

White countertop sushi display fridge, 152.9 × 42 × 26.5h cm, 6 1/3 GN trays, with curved glass and built-in motor



Description

Buy Ristoattrezzature's **professional sushi display fridge** to offer your customers one of the most popular Asian dishes. Our refrigerated **display cabinet** for the catering industry keeps sushi at a positive temperature, ensuring maximum visibility of the product.

This countertop model is white with curved glass panels to give customers a full view of the contents. The operator can fit up to **6 GN 1/3 food trays**, which are included.

Ideal for Asian restaurants and delis that feature sushi on their menus.

Design and operation

The sleek yet elegant design of our sushi display fridge makes it suitable for any interior setting. This unit can be installed quickly and easily on a counter in the dining area. Its **curved front glass panel** provides **a complete and eye-catching view of the dishes**, enhanced by the **cool LED interior lighting**.

It is an energy-efficient solution that highlights every detail of the dishes without overheating them.

Made from glass with a white plastic base, the unit is accessible to the operator via the **rear sliding doors**. The dishes are stored in the **6 included catering trays, size GN 1/3**, at a **temperature adjustable between 0°C and +12°C**.

The **external digital thermostat** allows for easy adjustment via buttons.

The motor is built into the right-hand side and is concealed by the plastic casing. The **cooling method is direct static cooling**.

It is powered by electricity at a voltage of 230 V, with **a power rating of 0.18 kW** and a **frequency of 50 Hz**.

The **Ristoattrezzature refrigerated sushi display case** measures **152.9 x 42 x 26.5h cm** and has a **gross weight of 44 kg**. It is fitted with feet at the base to ensure maximum stability on a workbench or other surface.

Cleaning and maintenance

The stainless steel**trays** supplied are **removable and can be cleaned individually**. The rounded internal corners make this task easier; cleaning should be carried out using **kitchen detergent and a non-abrasive sponge**.

Routine cleaning should be carried out periodically to ensure the interior of the display cabinet remains thoroughly clean and **to prevent contamination from raw fish**.

In terms of routine maintenance, the sushi display cabinet is fitted with **an automatic defrost system**, ensuring it always performs at its best. No manual intervention or time-consuming tasks are required; the unit is always ready for use.

Why this is the right product for you

The **refrigerated sushi display case** is a professional piece of equipment designed **for catering establishments where sushi is prepared or served in full view** of customers.

Choose our fully equipped model, featuring:

- **digital thermostat**
- **LED lighting**
- **6 stainless steel trays, 4 cm high**.

You'll be purchasing a unit with a dual function: display and refrigeration. Customers can **choose directly from the display**, and

the sushi will stay fresh for longer.

What's more, our professional sushi display cabinet is rated **Energy Class B**, with an annual energy consumption of just **1,682 kWh** . Its sustainability is further enhanced by the use of **R290 refrigerant gas**, a **100% natural** source that offers **excellent thermodynamic performance and is ozone-friendly**.

Choose the sushi display cabinet for your restaurant from our catalogue and complete your purchase in just a few clicks.

Dimensions

External dimensions	1529x420x265 mm
Packaging dimensions	1589x480x375 mm

Technical specifications

Electrical Power	0.18 kW
Energy efficiency class	B
Frequency	50 Hz
Net weight	41.5 kg
Operating temperature	0 +12 °C
Power supply	Electric
Refrigerant gas	R290
Tub capacity	6 GN 1/3
Voltage	230 V
Weight including packaging	44 kg

Standard equipment

Included	6 gn, 1/3 of the height (4 cm), internal LED lighting, digital thermostat.