Cod: 103672341021002

Black countertop sushi display fridge, 113.1 × 45 × 33h cm, 4 GN 1/3 trays, with a curved, opening front glass panel and built-in motor



Description

This **refrigerated counter-top sushi display unit for the catering industry** keeps the raw ingredients in perfect condition, preserving their organoleptic properties.

Freshness is an essential characteristic of sushi, which is a delicate dish prepared without cooking.

One of the most popular dishes in Asian cuisine, **sushi is characterised by its refined presentation**, which makes it a visually stunning dish.

The large glass panel ensures excellent visibility of the product, ideal for attracting customers into your restaurant. **It is easy to open and features a built-in motor**.

Design and operation

The sushi display cabinet is made of plastic and glass and features an eye-catching design thanks to **the curved, tempered glass front that opens outwards**. The **rear doors** are **sliding** and fitted with practical handles that make them easy to open.

The display case can accommodate up to **4 GN 1/3 trays**, which are included as standard. The **external dimensions of the display cabinet are 113.1 x 45 x 33h cm,** with packaging dimensions of 118.7 x 51 x 38h cm.

The cooling system is a direct static system with a top-mounted evaporator, and the internal temperature ranges from 0°C to +12°C. This ensures the unit always keeps the product fresh, as required by regulations.

Not only that, but the restaurant sushi display cabinet is fitted with **a digital thermostat with a display** to facilitate temperature control. Furthermore, the **automatic defrost** function simplifies maintenance and ensures consistently high performance.

The internal LED lighting provides a clear view of the food on display, whilst keeping energy consumption to a minimum. The motor is built into the left-hand side and is operated by the red switch at the rear.

Cleaning and maintenance

Before carrying out any maintenance or cleaning on our sushi display cabinet, you must unplug it from the mains. We do not recommend using wet sponges, and you should avoid spraying cleaning products directly onto the display. Harsh chemicals, benzene or other solvents could damage the unit.

To **clean the display effectively, simply use a soft, slightly damp cloth** or some paper. In the event of excessive condensation, switch off the display, empty it, wait an hour and dry off the excess moisture by leaving the doors open.

Why this is the right product for you

Refrigerated sushi display cabinets are essential in any restaurant wishing to serve this prized dish. Our product features **an attractive design and is easy to install**, even in the most confined spaces. It is, in fact, a countertop display unit that can be placed securely and conveniently on a worktop.

The energy efficiency is excellent, placing the **black refrigerated sushi display cabinet in Energy Class B** for annual energy consumption. The refrigeration system is 100% natural thanks to the use of **R290 gas**. This is a completely bio-based refrigerant that **is ozone-friendly and offers excellent thermodynamic performance**.

The low environmental impact of this product also makes it attractive from an economic perspective. Lower energy consumption translates, in fact, into **lower utility bills** – a crucial factor in the catering sector, where there are many appliances that remain switched on for long periods.

Discover all the features in the technical data sheet and **buy the sushi display case best suited to your restaurant online**.

Dimensions

External dimensions	1131x450x330 mm
Packaging dimensions	1187x510x380 mm

Technical specifications

Climate class	3
Defrosting	automatic
Energy efficiency class	B
Net weight	33 kg
Operating temperature	0 +12 °C
Power supply	Electric
Refrigerant gas	R290
Tub capacity	4 GN 1/3
Weight including packaging	36 kg

Standard equipment

Included	4 gn 1/3 of a height of 4 cm