Cod: 10377235706669

Countertop refrigerated display unit, 76.7 × 61.2 × 32.8 (h) cm, 8 GN 1/6, +2 +12°C



Description

Refrigerated countertop display unit for yoghurt shops, cafés and restaurants – Ristoattrezzature – ideal for holding **creams, fruit, vegetables and condiments**.

It also comes complete with **8 GN 1/6 trays to keep your food fresh at all times**. **Mounted on a cabinet or workbench,** the display unit provides a useful aid both for preparing dishes and for serving customers.

Its versatility and light weight make it easy to install and move around.

Design and operation

The countertop refrigerated display unit features a structure made entirely of high-quality, durable**stainless steel**, perfect for ensuring professionalism and hygiene. The **top glass panel**, which protects the ingredients from any contamination, **has a curved design** and, thanks to the springs that regulate its opening, is easy to lift and closes automatically.

The curved corners and steel surfaces make the unit easy to clean, ensuring it is always ready for use and performs perfectly. The **refrigeration system is static**, with a **positive operating temperature** that can be adjusted within a range of **+2°C to +12°C**. The **digital thermostat** is located at the bottom of the display unit, and the temperature setting is always visible and can be monitored via the front display.

Speaking of dimensions, this **countertop refrigerated display unit measures 76.7 x 61.2 x 32.8h** cm **externally**, with overall packaging dimensions of 84 x 69 x 39h cm. It has a capacity of **67 litres**, which is considerable given its compact and practical dimensions.

It is electrically powered, with **climate class 4** and **energy class D**. **The refrigerant used is R290**

Cleaning and maintenance

Thanks to **the automatic defrost function**, cleaning the display cabinet is made easier. The **No Frost system is a mechanism that regularly defrosts the evaporator**. This means **you won't need to switch off your countertop refrigerated display cabinet to defrost it**. **The product's efficiency is also improved** thanks to the absence of insulating layers on the heating elements. Above all, thanks to this feature, you won't risk finding frost build-up on the food and you'll have **better control over odours**.

The high-quality stainless steel used in this refrigerated display cabinet for the catering industry **ensures maximum cleanliness and hygiene**; simply clean it regularly with a mild detergent and **avoid any acids** that could damage the surfaces. **A dry cloth is all you need to dry** all its parts and reassemble it.

Why this is the right product for you

Practical to install and compact in size, this **countertop refrigerated display unit** is ideal for all sectors of the catering industry that need to control food temperatures both in the kitchen and in the dining area.

Perfect as a condiment or sauce holder, this product can be placed in any workplace simply by setting it on a flat surface. The metal feet ensure the right amount of friction and maximum stability.

Buy it online and receive **it complete with its 8 GN 1/6 trays**; it will ensure **maximum efficiency, durability and low energy consumption**.

The R290 refrigerant guarantees good energy efficiency and environmental friendliness, thanks to its **100 per cent natural origin**.

Dimensions

External dimensions	767x612x328 mm
Packaging dimensions	850x850x550 mm

Technical specifications

Capacity	67 Lt
Climate class	4
Defrosting	automatic
Energy efficiency class	D
Net weight	35 kg
Operating temperature	+2 +12 °C
Power supply	Electric
Refrigerant gas	R290
Refrigeration	static
Weight including packaging	40 kg

Standard equipment

Included	8 GN 1/6 trays