**Cod: 115360030112975**

# 3-door stainless steel refrigerated counter, -2 to +8 °C, 179.5 × 70 × 85h cm, tropicalised – AH



## Description

Why buy it?

If you run a professional kitchen, a restaurant or a pizzeria, the **3-door stainless steel refrigerated counter** is an essential solution for optimising space and functionality. Thanks to its robust construction and advanced technology, it offers efficiency, hygiene and convenience. That's why it's an investment that will improve your day-to-day work:

- **Energy efficiency and forced-air cooling**: It keeps your food at the ideal temperature (-2 to +8 °C), even in hot environments of up to **43 °C**. Perfect for demanding working conditions.
- **Professional stainless steel design**: The **AISI 304 stainless steel** construction ensures exceptional corrosion resistance, ease of cleaning and impeccable hygiene, essential for compliance with HACCP regulations.
- **Versatility and spacious capacity**: With a capacity of **428 litres** and three independent doors, you can organise your ingredients optimally.

Key features

- **Stainless steel construction**: The quality of **the AISI 304 material** guarantees robustness and longevity.
- **Three self-closing doors**: The doors close automatically to maintain the internal temperature, preventing energy wastage. Ideal for busy environments.
- **Rounded corners for easy cleaning**: Every detail is designed to facilitate hygiene: the rounded internal corners eliminate cleaning difficulties and comply with health and safety standards.
- **Dixell electronic thermostat**: Ensures precise and reliable temperature control, for optimal preservation of fresh and delicate foods.
- **Ventilated refrigeration with R290 gas**: Uses an environmentally friendly gas that reduces environmental impact without compromising performance. The ventilation system distributes the cold air evenly throughout each compartment.
- **Adjustable feet for perfect stability**: Adjust the height of the table to suit your kitchen's requirements, ensuring comfortable working conditions even on uneven floors.
- **Spacious interior with adjustable shelves**: Allows you to organise food easily. The shelves are adjustable, enabling customised use of the space.
- **Energy efficiency class D**: Despite its power rating of 0.36 kW, the table offers optimal performance and low energy consumption.

Technical specifications

- **External dimensions**: 179.5 x 70 x 85h cm
- **Internal capacity**: 428 litres
- **Operating temperature**: -2 to +8 °C
- **Maximum ambient temperature**: 43 °C
- **Refrigerant**: R290
- **Cooling** system: Ventilated
- **Power consumption**: 0.36 kW
- **Power supply**: Mains, 230 V, 50 Hz
- **Compressor**: Embraco
- **Thermostat**: Dixell

Standard equipment

**Included: 3** shelves and 3 pairs of rails

## Dimensions

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|---|---|
| External dimensions | 1795x700x850 mm |
| Internal dimensions | 1231x580x600 mm |
| Packaging dimensions | 1850x750x900 mm |

**Technical specifications**

| | |
|---|---|
| Capacity | 428 Lt |
| Defrosting | automatic/manual |
| Electrical Power | 0.36 kW |
| Energy efficiency class | C |
| Frequency | 50 Hz |
| Maximum room temperature | 43 °C |
| Net weight | 97 kg |
| Noise levels | 65 db |
| Operating temperature | -2 +8 °C |
| Power supply | Electric |
| Refrigerant gas | R290 |
| Refrigeration | ventilated |
| Voltage | 230 V |
| Weight including packaging | 110 kg |

**Standard equipment**

| | |
|---|---|
| Included | 3 grids and 3 pairs of rails |