**Cod: 4529**

# Drop-in Refrigerated Counter for Patisseries and Sandwich Shops, 108×80×135h cm



## Description

The **professional drop-in refrigerated display counter** is an essential piece of furniture for maintaining a constant temperature for your food and ensuring your products enjoy maximum visibility. A **practical and functional piece of equipment**: ideal for patisseries, cafés, self-service **outlets** and **every sector of the catering industry**.

**Its stainless steel construction and white Corian cladding** guarantee the product's quality and durability. Manufactured to the highest quality standards, the refrigerated display counter offers ample storage capacity and low energy consumption.

**Choose the quality and professionalism of Ristoattrezzature's products and ensure consistently top-class performance**.

Design and operation

The **professional drop-in refrigerated display counter** for the catering industry is characterised by clean lines and a technical design that adapts well to any space and style requirements. Its external dimensions are **108x80x135h cm** and the display surface measures **108x80 cm**.

**The unit is** constructed entirely **from AISI 304 stainless steel**, whilst the **external cladding** is in **white Corian** – a compact composite material that is resistant to both impact and heat. It is **hygienic, non-toxic and environmentally friendly**.

The **professional drop-in refrigerated display counter** also features a **plexiglass front panel and sliding rear doors, also made of plexiglass**. The design is the result of a specific requirement: to display and store products in the best possible way. The refrigerated display counter is, in fact, designed to accommodate several trays inside, thereby **optimising both time and workspace**.

The drop-in display cabinet is fitted with **internal LED lighting** to offer customers the best possible presentation of the food and to allow the user to monitor conditions effectively. The **practical digital display**, positioned on the front of the display cabinet, allows you to keep the operating temperature – which ranges from **+2° to +8 °C** – under constant control.

Cleaning and maintenance

Cleaning our **professional drop-in refrigerated display cabinet** for cafés and patisseries is essential. **Follow a few simple steps to ensure it is cleaned properly**. Firstly, remove all food from the display cabinet, then detach any washable parts. Proceed as follows:

- a**soft cloth**;
- **lukewarm water**;
- **neutral soap**.

**Dry with a microfibre cloth** and the unit is ready for use. This will ensure your equipment remains in pristine condition and operates efficiently at all times.

Why this is the right product for you

The **professional drop-in refrigerated counter** is essential for the correct storage of food and for its optimal display.

One of the reasons your premises cannot do without a **drop-in counter** is its **ability to optimise space** by providing a range of useful compartments. This is a very practical layout for **cafés, pizzerias, sandwich bars and much more**.

By purchasing this professional equipment, you can ensure:

- **working comfort**
- **high performance**
- **low energy consumption**.
- **stylish design**

Choose to complete your workspace with the optional extras available in our online shop. **Find out all the details in the technical specifications**.

**Dimensions**

| | |
|---|---|
| Exhibition plan | 970x540 mm |
| Exhibition stand height | 950 mm |
| External dimensions | 1080x800x1350 mm |
| Packaging dimensions | 1150x850x1500 mm |
| Shelf depth | 250 mm |
| Shelf height | 250 mm |
| Shelf thickness | 380 mm |

**Technical specifications**

| | |
|---|---|
| Compressor power | 1/2 hp |
| Electrical Power | 0.77 kW |
| Net weight | 140 kg |
| Operating temperature | +2 +8 °C |
| Power supply | Electric |
| Refrigerant gas | R404A |
| Voltage | 230 V |
| Weight including packaging | 150 kg |