Cod: 6180

Energy-efficient stainless steel refrigerated counter with 3 doors, Class A, -2 to +8 °C, 179.5 × 70 × 85h cm



Description

The **refrigerated display counter for patisseries and kitchens** is an extremely practical and easy-to-clean piece of equipment.

Manufactured exclusively to the **highest quality standards**, our refrigerated counter is characterised by **low energy consumption** and the ability to accommodate **food-grade containers**.

Its internal and external **stainless steel** construction ensures **durability and high performance**, and it can be supplemented and customised by purchasing shelves, rails, drawers and castors.

Design and operation

The **refrigerated worktop for catering** stands out for its clean lines and technical design. The choice of materials and the design of the exterior are tailored to the role the worktop is intended to fulfil in the kitchen or bakery.

Every corner must, in fact, be easily accessible for both use and cleaning. **The hygiene ensured by the stainless steel and its rounded corners is uncompromising**.

The three doors fitted to the refrigerated counter are equipped with **spring-return closures**, which simplify repeated opening and, above all, **ensure food stays fresh whilst saving energy**. The magnetic seals guarantee a perfect seal but are also **easily removable** for maintenance or replacement.

The **practical display** on the front allows you to constantly monitor the operating temperature, which ranges from**-2° to +8 °C**. The **EBM forced-air cooling system** maintains a constant temperature inside the unit and withstands high ambient temperatures.**The refrigeration unit is tropicalised**, meaning the refrigerated counter can operate without issues even at external temperatures of up to 43°C and a humidity level of 60 per cent.

The refrigerated worktop for patisseries and kitchens is also fitted with an **automatic defrost system** and **anti-corrosion condensate evaporation**.

The **refrigerant used is R290a**, an environmentally friendly and natural refrigerant readily available from any refrigeration specialist.

Its **dimensions** are truly impressive: **179.5 x 70 x 85h cm,** with a **capacity of no less than 420 litres!**

Adjustable steel feet are included.

Why this is the right product for you

Refrigerated counters serve a dual purpose: they are useful both for keeping food at low temperatures and as a worktop. One of the reasons why your patisserie simply cannot do without our **3-door refrigerated counter** is its **ability to optimise space** by providing a range of useful compartments. This organisation is particularly advantageous in **cafés, pizzerias and catering establishments in general**.

By purchasing this professional equipment, you'll ensure:

- **working comfort**
- **durability**
- **high performance**
- **low energy consumption**
- **versatility**

A **refrigerated table** can, in fact, be set to different temperatures depending on the food stored inside it. Its use is therefore flexible and **adaptable to different contexts**.

Above all, by purchasing the **refrigerated catering table**, you'll be working in an environmentally friendly way thanks to the eco-sustainable gas used for cooling. This gas **also ensures reduced energy consumption, leading to significant savings on your energy bills**.

Dimensions

External dimensions	1795x700x850 mm
Grid dimensions	330x555 mm
Insulation thickness	60 mm
Internal dimensions	1257x570x580 mm
Packaging dimensions	1850x755x885 mm

Technical specifications

Capacity	420 Lt
Compressor	Embraco EM2X3121U
Defrosting	air defrost
Electrical Power	0.4 kW
Electricity consumption	1.73 Kw/24h
Energy efficiency class	A
Frequency	50 Hz
Maximum room temperature	43 °C
Net weight	120 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R290
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	148 kg

Standard equipment

Included	1 Door grille