Cod: 6176

Class A energy-efficient, stainless steel refrigerated counter with two doors, -2 to +8 °C, 136×70×85h cm



Description

Practicality, durability and capacity. Ristoattrezzature's **refrigerated pastry table** is made entirely from stainless steel and is an indispensable piece of equipment for the catering sector.

Particularly suitable for bakeries, cafés, patisseries, rotisseries, pizzerias and all areas of the catering industry, this unit allows for optimal organisation of your workspace.

Ensure food is stored correctly at the ideal temperature whilst minimising energy consumption by choosing the refrigerated table best suited to your space requirements.

Select the available optional extras (racks, guides, drawers and castors) and customise your professional equipment.

Design and operation

The design, choice of materials and attention to detail make Ristoattrezzature's **2-door refrigerated table for pizzerias** an indispensable piece of kitchen equipment. **Its clean lines and technical design** combine to enhance its functionality, creating a practical and comfortable workspace.

The **external dimensions of the 2-door refrigerated worktop** are **136 x 70 x 85h cm**, whilst the internal dimensions are **82.2 x 57 x 58h cm**, giving a total capacity of approximately 280 litres.

The worktop of **the two-door refrigerated table** is made from AISI 304 stainless steel, whilst the frame is made from 430 stainless steel. The table is also fitted with two hinged doors with an airtight seal ensured by **easily removable magnetic gaskets**: it keeps food at the correct temperature.

A **digital display** on the front of the table helps you to constantly monitor the operating temperature, which ranges from **0° to +8 °C**. The **refrigerant used is R600A**. **The energy efficiency class is A, the frequency is 50 Hz and the voltage is 230 V**. The refrigeration system is ventilated.

Cleaning and maintenance

Ensure a long **service** life for your professional equipment in just a few **simple** steps. In fact, a thorough clean is recommended after every use of **the 2-door refrigerated counter**. It's quick and easy.

Use a soft cloth and a mild detergent to easily reach every rounded corner inside, preventing the build-up of food residues and unpleasant odours in the kitchen.

Why this is the right product for you

Ristoattrezzature's 2-door refrigerated worktop is essential for optimising time and workspace. It is, in fact, a key choice for the proper storage of food and also offers a practical work surface for food preparation. **Versatile, durable and energy-efficient**, this unit delivers significant savings on your energy bill, consuming just 489 kWh per year.

Choose high performance and savings on your **energy** bills: **by purchasing this professional equipment, you can manage your workspace more effectively, complementing it perfectly**. Select the available options and organise the interior space to the best effect.

Particularly recommended for patisseries, hotels, pizzerias and all sectors of the catering industry, the table also offers excellent value for money.

Dimensions

External dimensions	1360x700x850 mm
Grid dimensions	330x555 mm
Insulation thickness	60 mm
Internal dimensions	822x570x580 mm
Packaging dimensions	1415x755x885 mm

Technical specifications

Capacity	280 Lt
Compressor	embraco emb46clc
Defrosting	air defrost
Electrical Power	0.25 kW
Electricity consumption	1.34 Kw/24h
Energy efficiency class	A
Frequency	50 Hz
Maximum room temperature	43 °C
Net weight	95 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R600A
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	122 kg

Standard equipment

Included	1 Door grille