Cod: 6183

Energy-efficient stainless steel refrigerated counter with back panel, 4 doors, Class A, 0–+8 °C, 223 × 70 × 85h cm



Description

The **4-door refrigerated counter for professional kitchens** is an indispensable piece of equipment: extremely practical and easy to clean.

Our refrigerated counter for restaurants is built **to** the **highest quality standards** and stands out for its **low energy consumption**, **capacity and versatility**. You decide how to complete the fit-out of your premises.

Its **stainless steel** structure, both inside and out, ensures **strength, durability and excellent performance**, and you can choose to complete its look by purchasing optional extras (racks, rails, drawers and castors) that add to its comfort and practicality.

Design and operation

The **4-door refrigerated display counter for delicatessens** is characterised by its clean lines and technical design. The choice of materials and its design follow a highly complex process to ensure maximum functionality without compromising on style.

Every corner of our product must, in fact, be easily accessible for both use and cleaning. **The hygiene provided by the stainless steel is complemented by the rounded corners**.

The four doors of the refrigerated display cabinet are fitted with a **spring-return mechanism**, making them easy to open repeatedly but, above all, ensuring **food stays fresh and energy is saved**.

The **magnetic seals ensure a perfect seal**, and the ease with which they can be removed guarantees simple maintenance or replacement.

The **handy display** on the front of the counter allows you to constantly monitor the **operating temperature**, which is always above freezing: from**-2° to +8 °C**.

The **EBM forced-air cooling system** keeps the temperature inside the table constant at all times, whilst**the tropicalised refrigeration unit** ensures the refrigerated table operates without issues even when outside temperatures reach 43°C and humidity levels are at 60 per cent.

The refrigerated table for patisseries and kitchens is also fitted with an **automatic 'air defrost'** system.

The **refrigerant used is R290a**: 100% e-friendly and 100% natural. It is readily available from any refrigeration specialist.

Its **dimensions** are impressive **: 223 x 70 x 85h cm, with a capacity of no less than 560 litres. Stock up on quality and freshness!**

Why this is the right product for you

Refrigerated tables are among the first pieces of equipment to be installed in a professional kitchen, complementing workbenches and washing equipment perfectly.

One of the reasons your restaurant simply cannot do without our 4-door refrigerated table is its **ability to optimise space** and boost your operational efficiency.

This is a particularly beneficial solution for **bars, pizzerias, patisseries and various catering businesses in general**.

Ensure your premises enjoy:

- **a comfortable working environment**;
- **durability**;
- **high performance**;

- **low energy consumption**;
- **versatility**.

A **4-door refrigerated counter for professional kitchens** allows you to set different temperatures depending on the food stored inside.

Finally, keep your energy bills down and choose an eco-friendly solution: our table uses R290 refrigerant and ensures quality whilst keeping costs low. What more can we say? **Find out all the details in the technical specifications**.

Dimensions

External dimensions	2230x700x850 mm
Grid dimensions	330x555 mm
Height of the splashback	100 mm
Insulation thickness	60 mm
Internal dimensions	1692x570x580 mm
Packaging dimensions	2285x755x985 mm

Technical specifications

Capacity	560 Lt
Compressor	Embraco EM2X3121U
Defrosting	air defrost
Electrical Power	0.4 kW
Electricity consumption	1.91 Kw/24h
Energy efficiency class	A
Frequency	50 Hz
Maximum room temperature	43 °C
Net weight	149 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R290
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	180 kg

Standard equipment

Included	1 Door grille