Cod: 6184

Energy-efficient stainless steel refrigerated counter with 4 doors, Class A, -2 to +8 °C, 223×70×85h cm



Description

Ristoattrezzature's refrigerated table with professional freezer is**a piece of catering equipment** fitted with four hinged doors for storing food at low temperatures; it is ideal for use in **patisseries or bakeries**, pizzerias, restaurants, butchers, hotels and all those establishments where specific hygiene procedures must be followed in accordance with the law. For this reason, the worktop is made of **AISI 304 stainless steel**, the most suitable material for contact with food, whilst the frame is made of **430 stainless steel**.

The operating temperature ranges from approximately -2 to +8°C with ventilated/tropicalised refrigeration; the internal chamber is a single unit with no separate compartments divided by individual doors; this allows the unit to cool a single compartment uniformly, whilst still being designed to accommodate multiple opening doors.

Furthermore, it is possible to purchase, as an additional option, complete kits comprising four swivel castors to facilitate cleaning and sanitisation of the areas where they are located, as well as racks, guides and drawer units compliant with catering standards.

Commissioning the freezer table

Before putting the unit into operation following delivery, we recommend leaving it switched off for at least 6 hours, switching it on and waiting for it to reach the desired temperature; only then should you place food and drinks inside.

Choosing a tropicalised freezer table: what does this mean and what are the benefits?

A tropicalised refrigeration unit (climate class 'T') is designed to maintain guaranteed performance even when the ambient temperature exceeds 40°C. Choosing a tropicalised professional refrigeration unit means purchasing a more efficient freezer and achieving significant energy savings (given that, at times, it is necessary to install air conditioning in the workplace where the freezer is located, to keep the external temperature lower).

How should you clean the stainless steel on professional freezing equipment?

Although stainless steel is extremely durable, you should not use abrasive sponges or harsh cleaning products to clean the professional equipment in your pizzeria. White vinegar is a product frequently used for cleaning **kitchen worktops**: mixed with water, it is the ideal ingredient for making all stainless steel surfaces shine and removing unpleasant odours left by food residues on the worktop.

What does 'energy-efficient refrigerated worktop' mean?

Electricity consumption is undoubtedly a significant item in your monthly expenses, given the cost of supply and the pollution resulting from its generation; and certainly, within a kitchen or food-processing facilities, refrigeration is the most fundamental activity but also the one that consumes the most electricity. For this reason, we offer refrigerated worktops that stand out from those commonly available on the market, delivering lower energy consumption and a reduced environmental impact.

There are three key factors that make the difference:

- Environmentally friendly R290 (propane) gas: this type of gas also has the advantage of being approximately 10 per cent more efficient than those currently in use.
- Evaporator and condenser management: the evaporator is defrosted using a hot gas circuit, avoiding defrosting via an electric heating element, which would consume more electricity. The system operates using a first hot-gas circuit to heat the evaporator; as soon as the water exits, a second hot-gas circuit causes it to evaporate. The condenser is flush-mounted, a highly innovative breakthrough in professional refrigeration, offering major advantages in terms of maintenance and cleaning, consistently high efficiency and a reduced risk of damage.
- Electronic control unit: this allows two different sets of parameters to be configured: one for the time of day when staff are using the products inside the cabinet, which ensures that temperatures are kept below the upper limit and that defrosting occurs as infrequently as possible to minimise temperature rises caused by the cabinet being opened.

Dimensions

External dimensions	2230x700x850 mm
Grid dimensions	330x555 mm
Insulation thickness	60 mm
Internal dimensions	1692x570x580 mm
Packaging dimensions	2285x755x885 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	145 kg
Operating temperature	-2 +8 °C
Refrigerant gas	R290
Refrigeration	ventilated
Thermostat	Dixell/Carel
Voltage	230 V
Weight including packaging	176 kg

Standard equipment

Included	1 Door grille