

Cod: 7647

Ventilated refrigerated back counter 1 hinged door 132 lt 600x520x900 h mm



Description

Ristoattrezzature's refrigerated back counter for kitchens is a reliable, practical and versatile professional tool. If you have to complete the furnishing of your premises, or you are thinking of a renovation, aim first of all at a quality choice. Choosing the ideal equipment is a fundamental step to be taken with great care and attention. The perfect one, in fact, helps to improve operators' activities and leads to both energy and cost savings. Our refrigerated bar counter is manufactured to the highest quality standards and is characterised by its excellent construction materials and low energy consumption. Its structure, both internally and externally, is made of stainless steel, the aluminium door with self-closing tempered double glazing, adjustable shelves and internal LED lighting. Design and operation The refrigerated back counter for gastronomy presents itself with essential lines and a technical design. The choice of construction materials and functional design for the role the back counter plays in the kitchen are perfectly matched. The self-closing door, with which the back counter is equipped, ensures food freshness and energy savings. The magnetic gaskets have a perfect seal but are also easily removed for maintenance or quick replacement. The practical display on the front of the back counter allows digital temperature control from +1° to +10 °C. Ventilated refrigeration keeps the temperature constant and withstands high temperatures. Its external dimensions are 600x520x900 h mm, its internal

dimensions 520x376x750 mm for a total capacity of 132 litres. The refrigerated back counter for restaurants is also equipped with automatic defrosting while the refrigeration gas used is R600a, an ecological and 100% natural source. 4 adjustable steel feet and 50 dB noise level make it an ideal tool: adaptable to your needs, versatile and silent. Cleaning and maintenance Once you have realised your modern and functional bar counter design, regular cleaning and maintenance is necessary to ensure maximum hygiene and operability. Never use aggressive detergents for cleaning, you would run the risk of ruining the surfaces. There are specific products on the market for cleaning and disinfecting steel but, in any case, natural products or a small area test are a good option. Finally, automatic defrosting will ensure a high standard of performance over time. Always rely on the instruction manual for manual defrosting. Why it is the right product for you The refrigerated back counter for restaurants is indispensable in the kitchen for storing food and drinks at an appropriate temperature. Not only that, the tempered glass hinged door is specially designed to lend itself to large brand operations and campaigns, with integrated promotional space and canopies. Don't miss out on the style and versatility of our refrigerated back counter and rely on the professional equipment for its remarkable space optimisation capabilities. By purchasing our professional refrigerated back counter you will get: high performance low consumption working comfort versatility. Its use can be flexible and adaptable to different contexts of use. Choose it for your premises. Consult the data sheet to find out more.

Dimensions

Dimensioni esterne	600x520x900 mm
Dimensioni interne	520x376x750 mm

Technical data

Capacità	132 Lt
Classe energetica	B
Gas refrigerante	R600A
Peso	48 kg
Potenza Elettrica	0.16 kW
Rumorosità	50 db
Sbrinamento	automatic
Temperatura d'esercizio	+1 +10 °C