

Cod: 103672341021006

113.1x45x33h cm 4 gn 1/3 refrigerated white counter-top sushi display case with openable curved front glass and built-in motor



Description

The refrigerated sushi counter display case for restaurants preserves the raw material perfectly, preserving its organoleptic properties. Freshness is a must for sushi, which is a delicate preparation, made without cooking. One of the most popular dishes in Asian catering, sushi is characterised by its refined presentation, making it an extremely aesthetic dish. The large glass part ensures excellent visibility of the product, ideal for inviting customers into the dining room of your restaurant. The opening is practical and the motor is incorporated. Design and operation The sushi display cabinet is made of plastic and glass and has an attractive design with curved tempered glass that can be opened at the front. The rear doors are sliding with practical handles for easy opening. The showcase can accommodate up to 4 gn 1/3 trays already included in the standard equipment. The external dimensions of the display case are 131x450x330 mm for a packing size of 1187x510x380 mm. The cooling system is direct static with an upper evaporator and the internal temperature ranges from 0° C to + 12° C. In this way, the equipment is able to offer a product that is always as fresh as the regulations require. What's more, the restaurant sushi cabinet is equipped with a digital thermostat with display for easy temperature control. In addition, the automatic defrost function facilitates maintenance and ensures high performance at

all times. The internal LED lighting allows full visibility of the gastronomic offerings, without consuming too much. The motor is incorporated on the left and is operated by the red switch on the rear. Cleaning and maintenance Before servicing or cleaning our sushi display case, it is necessary to unplug it from the power socket. The use of wet sponges is not recommended and it is best to avoid spraying cleaning products directly on the display. Aggressive chemicals, benzene or other thinners could damage the appliance. For effective hygienisation of the display case, a soft, slightly damp cloth or paper is sufficient. In the event of excessive condensation, the display case must be switched off, emptied, waited for one hour and dried off by leaving the doors open. Why it's the right product for you Cold display cabinets for sushi are indispensable elements in all restaurants that intend to offer this prized dish. Our product is particularly interesting in design and practical to install even in the smallest spaces. It is, in fact, a counter display that can be placed on a workbench in a practical and safe manner. The energy yield is excellent, placing the white refrigerated display case for sushi in Class B for annual consumption. The refrigeration system is 100% natural thanks to the use of R290 gas. This is a completely organic source that respects the ozone layer and has excellent thermodynamic performance. The low environmental impact of this product also makes it attractive from an economic point of view. Reduced consumption translates into lower bills, a fundamental aspect in the catering sector where there are many appliances that remain switched on for long periods of time. Discover all the features in the data sheet and buy the most suitable sushi display cabinet for your restaurant online.

Dimensions

Dimensioni esterne	1131x450x330 mm
Dimensioni imballo	1187x510x380 mm

Technical data

Alimentazione	Electric
Capacità vaschette	4 GN 1/3
Classe climatica	3
Classe energetica	B
Gas refrigerante	R290
Peso	33 kg
Peso lordo	36 kg
Sbrinamento	automatic
Temperatura d'esercizio	0 +12 °C

Standard equipment

In dotazione	4 gn 1/3 di altezza 4 cm
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