

INOX | Counter Cabinets

REFRIGERATED COUNTERS ► PIZZA (800 DEPTH) ► CHILLER



GENERAL FEATURES

PIZZA Refrigerated counter for trays 600x400mm	•
Stainless Steel exterior and interior	•
Ventilated Cooling with cassette system engine	•
Automatic compressor cycle defrost	•
Foaming Agent Cyclopentane (60mm per side)	•
Evaporator with anti-corrosion treatment	•
Digital Thermostat	•
Removable Gasket	•
Door with self closing (Not reversable)	•
Adjustable shelves 600x400mm: 1 Pcs	•
N.6 S/S Adjustable feet - (Lockable castor as Optional)	•
Granite top with Splash back height (200mm)	•
N.1 set of guide "C" form for each door	•
Set of not-refrigerated drawers equipped with telescopic guides	•
Items suitable for refrigerated topping unit (VRX 15/38)	•
Energy efficiency class: C	•

TECHNICAL SPECIFICATIONS

Capacity	220 L
Temperature	+2° - +8°C
Consumption	2.079 kWh/24h
Rated Power	300 W
Noise level	42 dB(A)
Net Weight	216 Kg
Gross Weight	257 Kg
External Dimensions (WxDxH mm)	1500x800x1040
Internal Dimensions (WxDxH mm)	555x685x585
Packaging dimensions (WxDxH mm)	1540x840x1070
Loading quantities 20'/40'/40'HQ	14/30/30

CERTIFICATION

CE RoHS

WR-PZ15-51



PIZZA
PREPARATION



DETAILS



The items can be supplied either with adjustable feet or lockable castor



Granite top table with 20 Cm. splash back



Items suitable for refrigerated topping unit (VRX 15/38: 2 Door and VRX 20/38: 3 Door)



Cassette System



Evaporator with anti-corrosion treatment



Main switch and digital thermostat fitted as standard

PRODUCT DIMENSIONS

