

BASE PIZZA 2 VANI 4 CASSETTI REMOTO



Realizzato in inox
Inox made



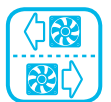
320 lt



800 mm



R134a



Evaporatore centrale
Central evaporator



Evaporazione elettrica
Electric evaporation



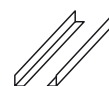
Angoli arrotondati
Rounded corners



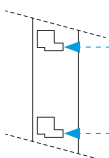
Guide a "L"
"L" slides



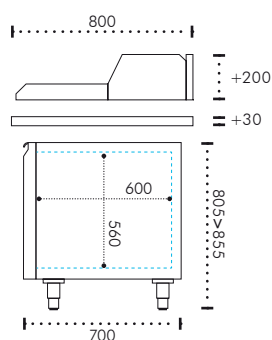
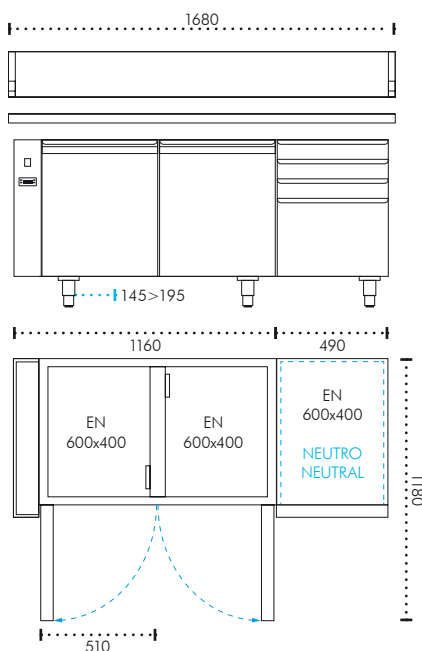
Coibentazione a 75 mm con piano
75 mm insulation with mounted top

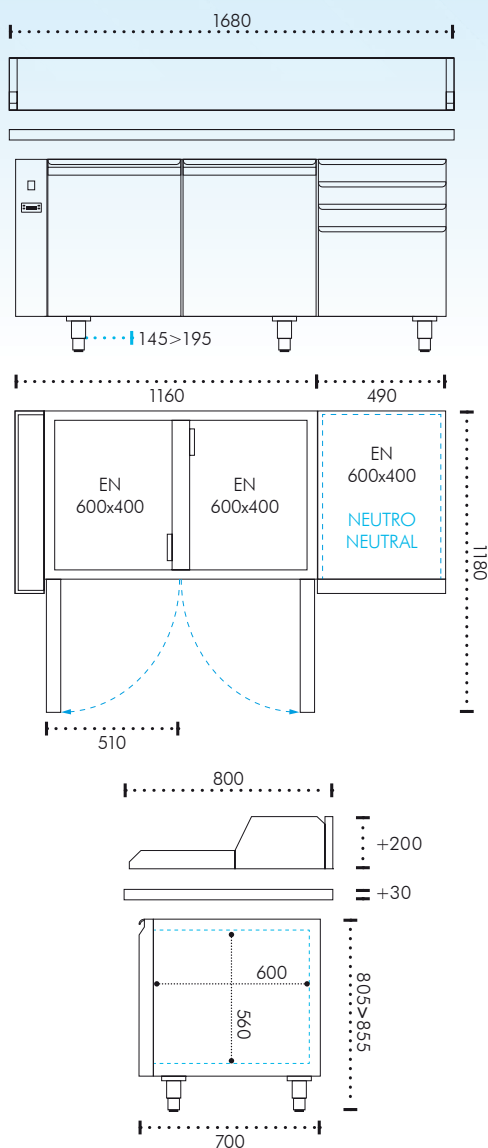
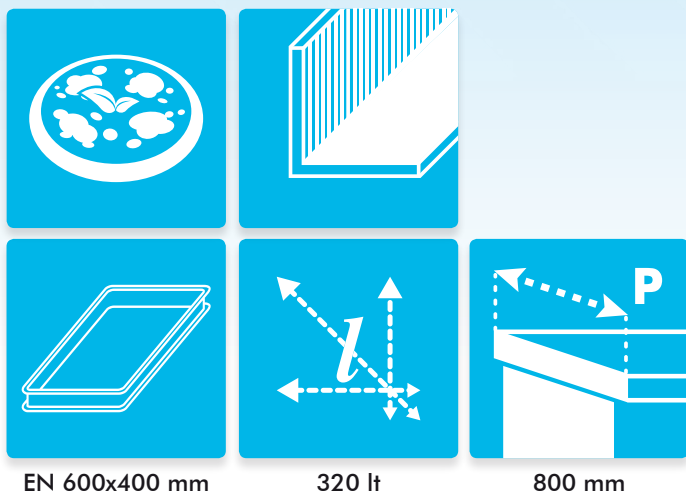


3x vano, coppia guide
3x space, slides pair



56 mm
x8 livelli
x8 positions





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	1.2100 x h.1300 x p.900 mm
PESO NETTO, SENZA PIANO Net weight, without top	99 Kg
PESO LORDO, SENZA PIANO Gross weight, without top	125 Kg
PIANO LISCIO IN GRANITO Granite smooth top	+102 Kg
PIANO LISCIO CON ALZATINE Smooth top with splashbacks	+157 Kg
CAPACITÀ Capacity	320 Lt
PIEDINI INOX REGOLABILI Inox adjustable feet	145÷195 mm

CARATTERISTICHE/Details

MATERIALE DI COSTRUZIONE Building material	ACCIAIO INOX AISI 304 AISI 304 Stainless steel
PIANO IN GRANITO Granite top	✓
CASSETTIERA NEUTRA INOX DI SERIE Inox neutral drawer as standard equipment	x4 cassette x4 drawers
TEMPERATURA D'ESERCIZIO Operating temperature	0÷+8 °C
GAS REFRIGERANTE Refrigerating gas	R134a
REFRIGERAZIONE VENTILATA Ventilated refrigeration	x1 evaporatore centrale x1 central evaporator
SBRINAMENTO AUTOMATICO Automatic defrosting	A fermata semplice With simple stop
EVAPORAZIONE CONDENZA Evaporation of the condensate	Automatica con resistenza Automatic with resistor
VASCA D'EVAPORAZIONE CONDENZA Condensate evaporation basin	✓
TROPICALIZZAZIONE Tropicalization	✓
PORTE REVERSIBILI Reversible doors	✓

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	230V P+N+T/50 Hz
ASSORBIMENTO Power consumption	230W
RESA FRIGORIFERA evap. -10 °C / cond. 32 °C, 60% UR Refrigeration yield	302W

DOTAZIONE/Equipment

COPPIA GUIDE INOX Inox slides pair	x6 a "L"
---------------------------------------	----------