

BASE PIZZA 3 VANI REMOTO



Realizzato in inox
Inox made



510 lt



800 mm



R134a



Evaporatore centrale
Central evaporator



Evaporazione elettrica
Electric evaporation



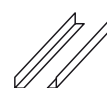
Angoli arrotondati
Rounded corners



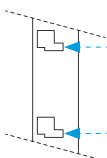
Guide a "L"
"L" slides



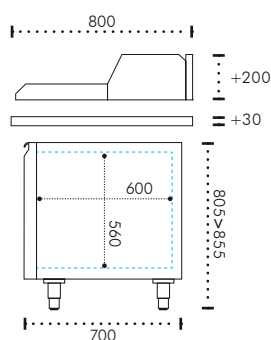
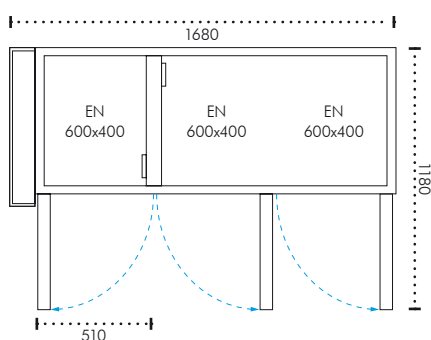
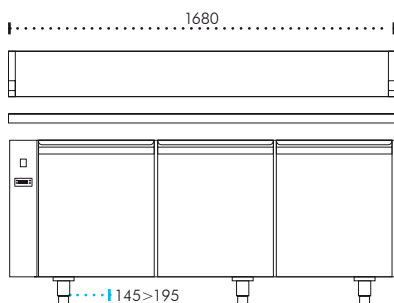
Coibentazione a 75 mm con piano
75 mm insulation with mounted top

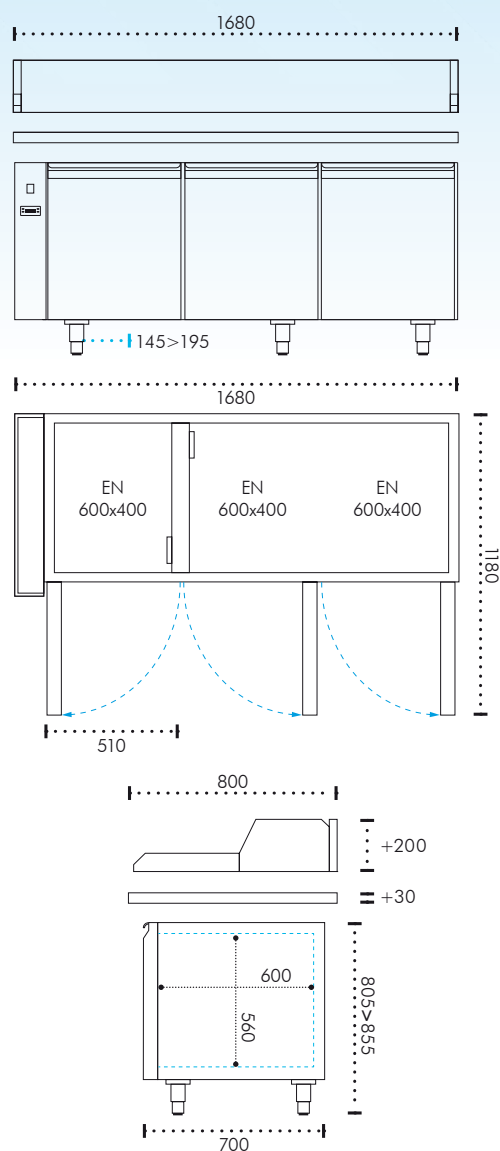
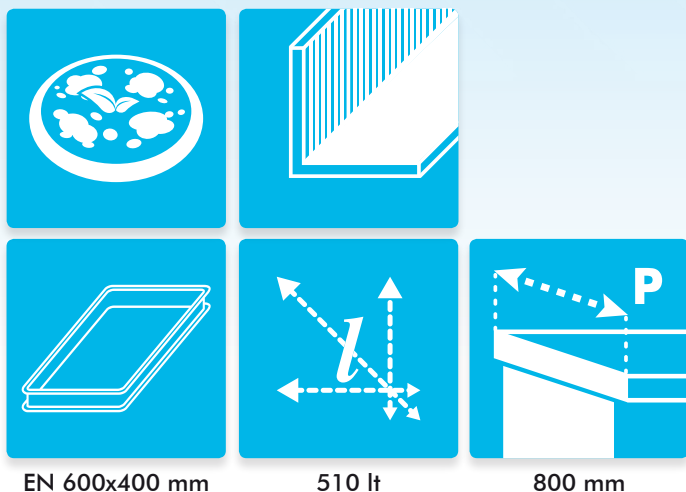


3x vano, coppia guide
3x space, slides pair



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	83 Kg
PESO LORDO, SENZA PIANO Gross weight, without top	110 Kg
PIANO LISCIO IN GRANITO Granite smooth top	+ 102 Kg
PIANO LISCIO CON ALZATINE Smooth top with splashbacks	+ 158 Kg
CAPACITÀ Capacity	510 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	✓
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	x9 a "L"
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