

# BASE PIZZA 4 VANI



Realizzato in inox  
Inox made



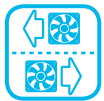
700 lt



800 mm



R134a



Evaporatore centrale  
Central evaporator



Evaporazione a gas caldo  
Hot gas evaporating system



Angoli arrotondati  
Rounded corners



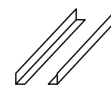
Guide a "L"  
"L" slides



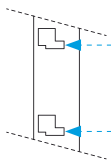
Coibentazione a 75 mm con piano  
75 mm insulation with mounted top



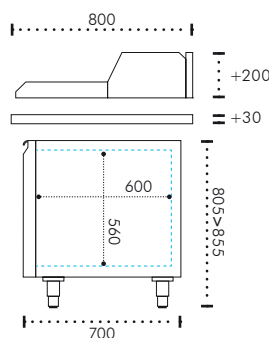
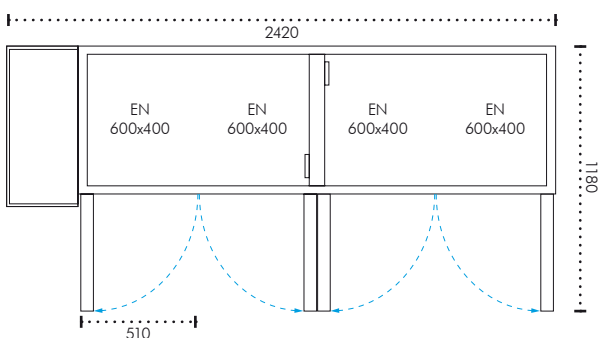
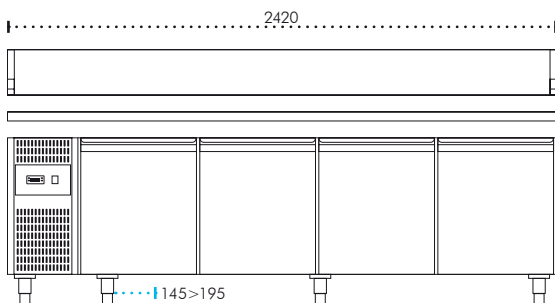
Unità cond. estraibile  
Extractable cooling unit

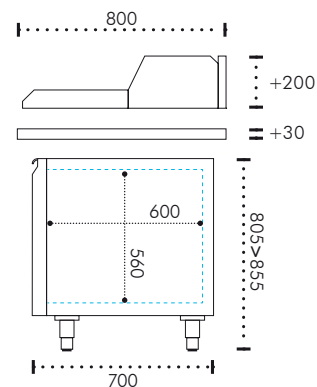
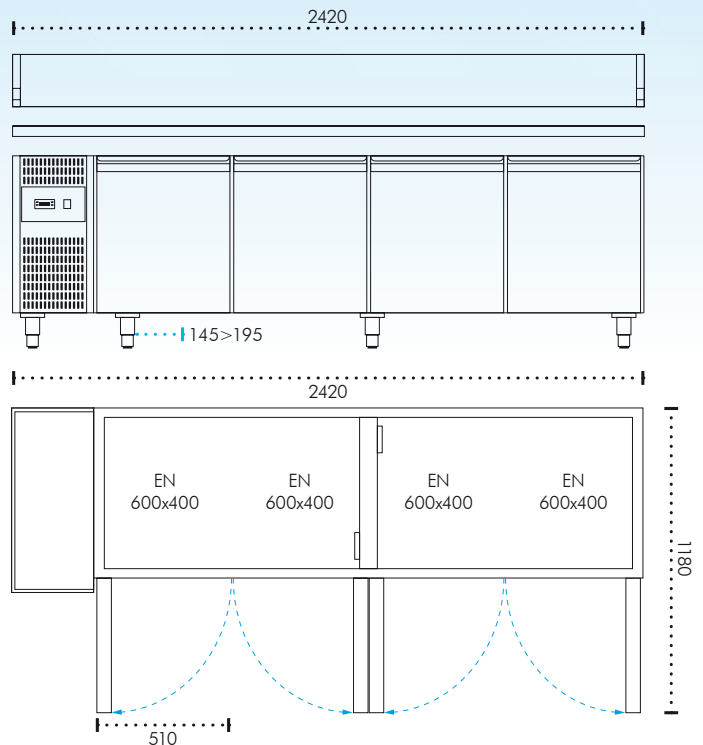
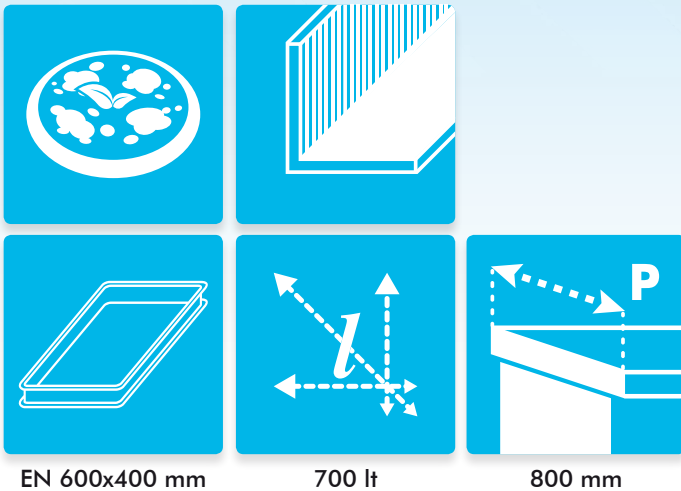


3x vano, coppia guide  
3x space, slides pair



56 mm  
x8 livelli  
x8 positions





DIMENSIONI/Measures	
VOLUME CON IMBALLO Volume with packaging	l.2550 x h.1300 x p.900 mm
PESO NETTO, SENZA PIANO Net weight, without top	129 Kg
PESO LORDO, SENZA PIANO Gross weight, without top	152 Kg
PIANO LISCIO IN GRANITO Granite smooth top	+143 Kg
PIANO LISCIO CON ALZATINE Smooth top with splashbacks	+230 Kg
CAPACITÀ Capacity	700 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 CONDENSA Evaporation of the condensate	Con gas caldo With hot gas
UNITÀ CONDENSANTE ESTRAIBILE Removable cooling unit	✓
TROPICALIZZAZIONE Tropicalization	✓
PORTE REVERSIBILI Reversible doors	✓

IMPIANTO ELETTRICO/Electric system	
ALIMENTAZIONE Electrical supply	230V P+N+T/50 Hz
ASSORBIMENTO Power consumption	320W
RESA FRIGORIFERA evap. -10 °C / cond. 32 °C, 60% UR Refrigeration yield	499W

DOTAZIONE/Equipment	
COPPIA GUIDE INOX Inox slides pair	x12 a "L"