

BASE PIZZA 4 VANI REMOTO



Realizzato in inox
Inox made



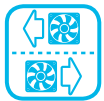
700 lt



800 mm



R134a



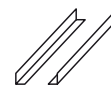
Evaporatore centrale
Central evaporator



Evaporazione elettrica
Electric evaporation



Angoli arrotondati
Rounded corners



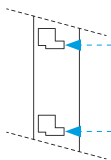
3x vano, coppia guide
3x space, slides pair



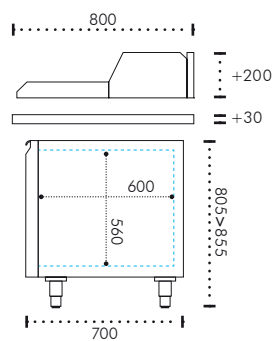
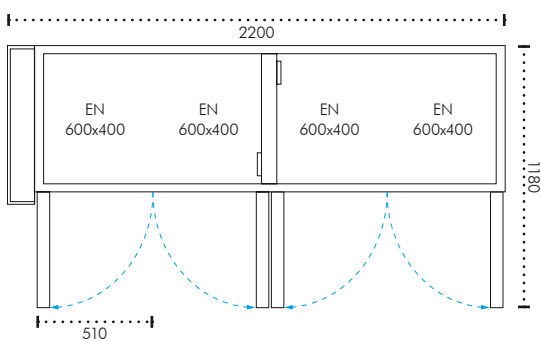
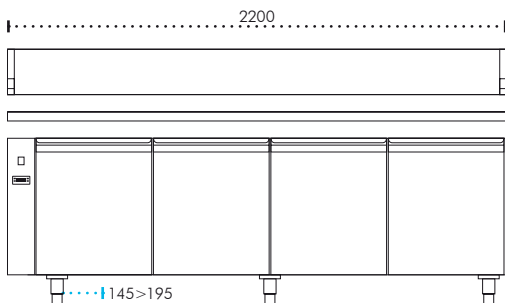
Guide a "L"
"L" slides

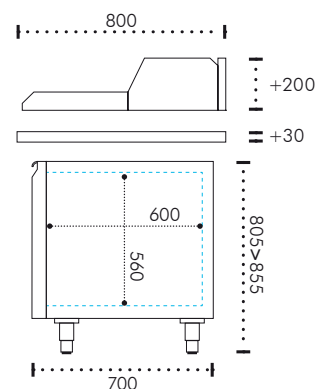
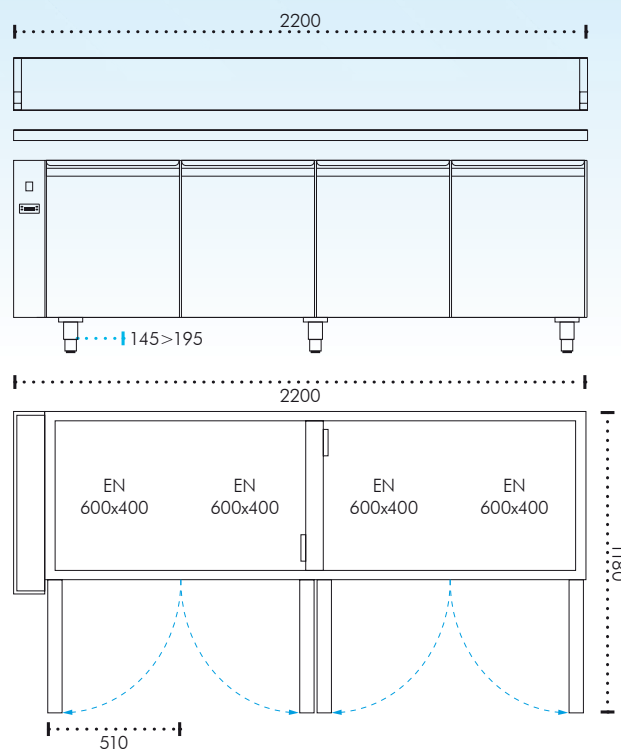
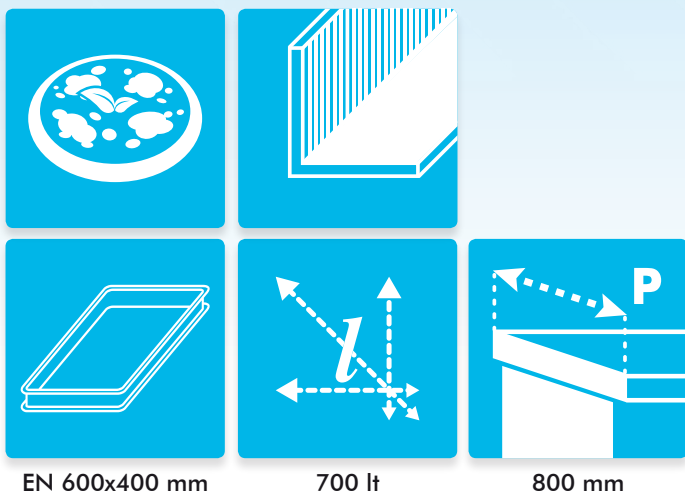


Coibentazione a 75 mm con piano
75 mm insulation with mounted top



56 mm
x8 livelli
x8 positions





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	1.2550 x h.1300 x p.900 mm
PESO NETTO, SENZA PIANO Net weight, without top	101 Kg
PESO LORDO, SENZA PIANO Gross weight, without top	121 Kg
PIANO LISCIO IN GRANITO Granite smooth top	+127 Kg
PIANO LISCIO CON ALZATINE Smooth top with splashbacks	+182 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	Automatica con resistenza Automatic with resistor
VASCA D'EVAPORAZIONE CONDENSA 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	499W

DOTAZIONE/Equipment

COPPIA GUIDE INOX Inox slides pair	x12 a "L"
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