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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Monofase
V 230/1
50
1400
700
1455

PROFESSIONAL DESCRIPTION

3-DOOR REFRIGERATED PIZZA COUNTER, with 330 or 380 mm DEEP DISPLAY, temp. +2°/+8°, Static, ECOLOGICAL in Class E :

- AISI 201 stainless steel structure ;
- granite top with backsplash on 3 sides ;
- bottom with rounded corners;
- stainless steel backrest ;
- possibility of leaning against the wall;
- capacity 368 lt;
- built-in removable group for easy maintenance;
- electronic temperature control with digital thermostat;
- · electrical resistance around the door frame to eliminate condensation;
- Ventilated refrigeration ;
- automatic evaporation of condensation water,
- Automatic defrosting with electric resistance and automatic control of defrosting temperature
- max ambient temperature/humidity:+35°C / 50%HR;
- insulation thickness 50 mm ;
- ECOLOGICAL refrigerant GAS R600a ;
- Energy CLASS E ;
- door with return spring;
- tool-free removable door seal,
- height-adjustable stainless steel feet .

Equipped with a horizontal refrigerated DISPLAY CASE complete with glass and refrigeration unit, capable of containing : • 6 GN 1/4 containers (mm 265x162), with max height 150 mm for the FC-G-S903PZ33-FC model,

• 4 GN 1/3 trays (325x175 mm) + 1 GN 1/2 tray (325x265 mm), with max height 150 mm for the FC-G-S903PZ38-FC model.

Included :

3 GN 1/1 grids (mm 530x325)

• 3 pairs of guides

NB: BASINS NOT INCLUDED

CE MARK MADE IN ASIA





