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Services and Technologies for professional catering since 1973



## REFRIGERATED PIZZA COUNTER with 3 DOORS , temp. +2°+8°C :

- Aisi 304 stainless steel structure ,
- granite worktop with splashback on 3 sides,
- 3 refrigerated compartments capable of hosting 600x400x70h mm loaf containers ,
- ventilated refrigeration ,
- removable built-in unit for easy maintenance,
- front panel that can be opened with a key,
- circular flow of the cold air so as not to directly touch the product,
- electronic temperature control with digital thermostat ,
- $\circ~$  electric resistance around the door frame to eliminate condensation,
- automatic defrost with electric resistance,
- automatic defrost temperature control,
- automatic evaporation of condensation water,
- anti-corrosion treated evaporator,
- door with return spring,
- door seal removable without tools,
- bottom with rounded corners,
- height-adjustable feet in Aisi 304 stainless steel,
- stainless steel backrest,
- possibility of leaning against the wall.

Equipped with a horizontal refrigerated SHOWCASE complete with glass and refrigeration unit, capable of containing : • 10 GN 1/4 containers with max height 150 mm for the mod. FOPZ3600TN33 ,

 $\circ~$  9 GN 1/3 containers with max height 150 mm for the mod. FOPZ3600TN38 .

## NB: TRAYS NOT INCLUDED CE mark

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
net weight (Kg)	320
gross weight (Kg)	359
breadth (mm)	2020
depth (mm)	800
height (mm)	1445