

COMPLETE REFRIGERATED PIZZA COUNTER

Refrigerated table for pizza, made with internal and external monocoque structure in AISI 304 stainless steel. Finned evaporator. Automatic air defrosting, automatic condensation evaporation. Digital thermometer-thermostat. Model with 2 refrigerated doors-compartments and 1 neutral drawer unit. Worktop made of granite with refrigerated display.



Compartment climate class	T (+43°C)	Compartment temperature range	+2/+10°C
Display climate class	N (+32°C)	Display refrigeration power, W	290
Display temperature range	+2/+10°C	N° doors	2
N° drawers	7	Refrigerant/GWP	R290/3
Refrigeration power at -10°C W	465		

Functional features

- Model with 2 refrigerated doors-compartments and 1 neutral drawer unit.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.
- For compartment: ventilated refrigeration system obtained through a painted finned evaporator, with protection and electric fan. Air circulation "U" system in the engine compartment with front air intake in the room and frontal expulsion of the hot air. The high humidity value, in the measure of 90%, guarantees an ideal preservation of "pizza balls".
- For upper display: static refrigeration, with evaporator injected on the bottom and on the walls, with air circulation in the engine compartment with front intake and rear and side exit.

Constructional features

- Worktop in ROSA BETA granite, 30 mm thick, perimeter upstand on three sides.
- Refrigerated display made of AISI 304 stainless steel, insulated, with vertical and side glasses; upper tempered glass. Control panel with digital thermometer-thermostat and on-off switch. To be completed with containers.
- Depth of the refrigerated display: 330 mm. For G.N. ½, max height 150 mm and relative sub-multiples.
- One-piece structure in AISI 304 stainless steel with rounded internal corners, insulation system in polyurethane foam without the use of CFCs. Door, sides and dashboard in satin finish. Scotchbrite finish. Glossy internal finish. Variable insulation thickness: from 60 to 40 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Compartment refrigerant fluid: R290.
- Refrigerant fluid of the refrigerated display: R290.
- Door with self-closing system for openings of less than 90°. Stainless steel handle integrated, easy to grip. Easily removable magnetic gasket. Depth with open door: 118 cm.
- Refrigerated compartment useful for Euronorm containers 60x40 cm; racks in AISI 304 stainless steel to support grids / containers, which can be easily removed.
- Drain hole at the bottom to facilitate cleaning operations.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet.

Standard equipment

- Each compartment / door supplied with: 1 pair of stainless steel runners for supporting grids / basins.

BZ203A



- Each drawer unit is delivered with : 7 plastic 60x40 cm pans.
- Refrigerated display supplied with: 2 holdbars.

Optionals and Accessories

- For refrigerated compartment: runners for 60x40 cm containers, 60x40 cm containers, wheels.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	353 kg
<i>Gross Weight</i>	398 kg	<i>Electric Power</i>	0,44 kW
<i>Dimensions</i>	207x75x147 cm	<i>Packing</i>	211x92x168 cm

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