

INOX | Saladette

SALADETTE ► GN1/1 ► PIZZA TOP



GENERAL FEATURES

- GN1/1 Refrigerated saladette (PIZZA TOP)
- Stainless Steel exterior and interior
- Granite top (WHITE Coor)
- Static Cooling
- Automatic compressor cycle defrost
- Foaming Agent Cyclopentane (45mm per side)
- Digital Thermostat
- Sliding engine room for a manageable after sales servicing
- Plastic thermal-braker as chamber body frame
- Easy removable condenser filter
- Separated plastic water tray
- Front panel tilted holes for better air circulation
- Adjustable shelves GN1/1: 2 Pcs and holder spacer for GN1/6 pans
- Self closing door (New inner embossed design for a better sealing)
- Removable Gasket
- Engine room lock fitted as standard
- N.2 Adjustable feet in the front + N.4 fix rollers
- Energy efficiency class: -

TECHNICAL SPECIFICATIONS

Capacity	265L
Temperature	+0° ~ +8°C
Consumption	2.42 kWh/24h
Rated Power	142.4 W
Noise level	50 dB(A)
Net Weight	98 Kg
Gross Weight	122 Kg
External Dimensions (WxDxH mm)	900x700x1090
Internal Dimensions (WxDxH mm)	810x586x750
Packaging dimensions (WxDxH mm)	950x750x1240
Loading quantities 20'/40'/40'HQ	18/36/72

CERTIFICATION

CE RoHS

CRP 90A



PIZZA PREPARATION



DETAILS



Main switch and digital thermostat fitted as standard



Curved edge for easy cleaning



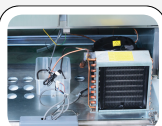
Engine room lock fitted as standard



Anti-condensation thermal-braker on door frame



Inner embossed door design for a better sealing



Sliding engine room easy to pull out for manageable after sales servicing



Granite top WHITE Color



Inner assistance fan



Door design

PRODUCT DIMENSIONS

