

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: 3 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
- Items suitable for refrigerated topping unit (VRX 14/33 and VRX 14/38)
- N.2 Adjustable feet in the front + N.4 fix rollers
- Energy efficiency class: D

TECHNICAL SPECIFICATIONS

Capacity	330L
Temperature	+0° ~ +8°C
Consumption	3.47 kWh/24h
Rated Power	233 W
Noise level	47 dB(A)
Net Weight	199 Kg
Gross Weight	236 Kg
External Dimensions (WxDxH mm)	1400x700x1022
Internal Dimensions (WxDxH mm)	1275x586x472
Packaging dimensions (WxDxH mm)	1460x775x1185
Loading quantities 20'/40'/40'HQ	24/24/48

CERTIFICATION

CE RoHS



CRM 93A



PIZZA PREPARATION



DETAILS



PRODUCT DIMENSIONS

