

Pizza counter Metos PT1310



Product information

SKU	4116828
Product name	Pizza counter Metos PT1310
Dimensions	2045 × 800 × 1390/1445 mm
Weight	320,000 kg
Capacity	290 litres
Technical information	220-240 V, 13 A, 0,28 kW, 1NPE, 50 Hz, 42 dB Drain: ø 24 mm
Energy class	C Energy class certificate
Type of the refrigerant	R134a
Quantity of refrigerant [g]	230

Description

The Metos PT1310 pizza table roomy countertop has great space to make pizza. In addition, all the raw materials are easily accessible at your fingertips in the bottom cabinets, drawer units or in the cooler top.

The Metos PT1310 has two refrigerated cabinets and a neutral drawer for storing pizza plates. The cabinets have seven lead pairs for 600x400 mm pizza baking sheets, drawer units for seven 600x400 mm pizza baking sheets.. In addition, at the top of the pizza table there is a cold basin for nine GN1 / 3 dishes (GN dishes must be ordered separately).

The coolers and cold basin are equipped with an electronic thermostat.



The temperature adjustment +2°C...+10°C. The coolers have an automatic defrosting and mildew evaporation. The cold basin defrosting is done manually.

The cabinets have fan cooling, the cool basin is cooled statically.

The pizza table and cold basin body are of stainless steel SS304, and the table top is granite. The instrument has self-closing doors and eight adjustable legs.

- in the cold pizza cabinets the leads are for 14 pizza baking sheets (7+7)
- 7 neutral drawers for pizza baking sheets
- in the upper cold basin for 9xGN1/3 dishes
- temperature adjustment +2°C...+10°C.
- in cabinets, fan cooling, in the cold basin, static cooling
- in cabinets, automatic defrosting and mildew evaporation. The cold basin defrosting is done manually.
- electronic thermostat
- device stainless steel SS304, table top granite
- 8 adjustable legs
- refrigerant R134a

ACCESSORIES (ordered separately)

- pizza sheets
- GN dishes