

CASES

Refrigerated cases



CASES

Refrigerated cases



SILVER

BLACK

Sushi cases



SUSHI CASE 145

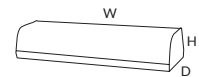


SUSHI CASE 180

Model

Sushi Case

| | Storage Volume L* | Number Trays GN 1/3 | Plates Capacity N° | Maximun Power Input 27°C W. | Compressor CV | Temperature Inside a 27°C Ambient | Display Area M2* | Net Gross Kg. | WIDTH x DEPTH x HEIGHT Dimensions mm. |
|---------------------|-------------------|---------------------|--------------------|-----------------------------|---------------|-----------------------------------|------------------|---------------|---------------------------------------|
| SUSHI CASE 145 R290 | 11,7 | - | 6 | 130 | 1/6 | 3°C | 0,37 | 34/49 | 1447 x 387 x 240 |
| SUSHI CASE 180 R290 | 15,6 | - | 8 | 130 | 1/6 | 3°C | 0,47 | 37/52 | 1797 x 387 x 240 |



General features

ICE TECH cases are designed to preserve food under optimal conditions placed on counter tops having an attractive design.

Features

- Anodized aluminium external strip, available in black and silver.
- Independent access to condensing unit without touching food space.
- Curved safety tempered glass, lifts up to remove for cleaning.
- EASYCLEAN TRAYS SYSTEM®, in stainless steel without drains, usually non hygienics.
- GN 1/3 x 40mm trays included inside all tray models.
- LED lighting.
- Digital thermostat to set temperature.
- Available 220V/50Hz, 115V/60Hz.
- Sliding smoked glass doors.
- No defrost time required.
- Double evaporator (up & down) to keep exact T° inside case.
- Keeps humidity and temperature levels without air circulation to avoid drying out the fish.
- ZERO CONDENSATION SYSTEM®, inside the case when running.
- Reaches nominal low temperature +1°C/-1°C in a few minutes from switch on.
- ANTIBACTERIAL EVAPORATOR SYSTEM DESIGN®, made by an easyclean tube avoiding fins systems.
- Room temperature sensor for maximum control.
- Aluminium external strip available in black or silver colour.