

PIZZA UNDERCOUNTER WITH 3 DOORS

INFMPG1980



PRODUCT FEATURES

Energy efficiency

Improvement of the energy classification, due to the use of R-290 refrigerant, electronic fans and optimized circulation of the air for improved temperature uniformity in the interior.

New control system

The new user-friendly controller IP65 has greater precision in temperature control. Easier to adjust the temperature range we want to achieve.

Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment); OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.

Structure

Compact structure totally injected.  
Polyurethane insulation 70 mm thick, injected at high pressure free of CFC's with density 40 Kg / m3, Zero ODP and Zero GWP.  
Granite worktop.

TECHNICAL SPECIFICATIONS

| Model      | LxDxH (mm)   | Weight (kg) | Capacity (Litres) | Doors | Refrigerant | Temperature (°C) | Electrical Connection |
|------------|--------------|-------------|-------------------|-------|-------------|------------------|-----------------------|
| INFMPG1980 | 1980x700x980 | 270         | 340-519           | 2-3   | R290        | +4/+8            | 230V/1ph/50Hz         |