

Cooling top unit SushiBar GL2-180



- ▶ For 5 x 1/2 GN up to 40 mm deep
- ▶ Static refrigeration with additional top evaporation pipe
- ▶ Separately controllable, low-energy LED lighting



- ▶ Sliding glass doors on rear for easy stocking
- ▶ Delivered without GN containers

Description

For ideal presentation of your food - e.g. sushi or tapas. The high-performance refrigerated showcase stands out thanks to its functionality and design.

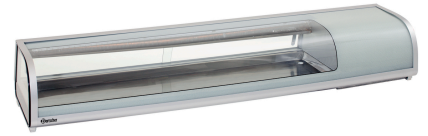
Features

- Power load: 0,18 kW | 230 V | 50 Hz
- Material: Glass
Plastic
CNS 18/10
- Front pane: Rounded
- Including: 1 bar: length 325 mm, width 30 mm
- Estimated delivery time from our warehouse in Salzkotten, Germany is week: 04 / 2024
- Important information: -
- Safety glass: Yes
- Type of glass: Single glazing
- Temperature range: 2 °C to 7 °C
- Colour: Silver
- Energy efficiency class: C (EU No. 2019 / 2024)
- Control unit: Electronic
Knob
- Energy consumption: 1075 kWh / an
- Control lamp: Defrost

▶ Continue on the next page

Cooling top unit SushiBar GL2-180

- Temperature control: Digital
- Climate class: 4
- Cooling: Static
- Coolant: R600a / 0,095 kg
- Digital display: Yes
- Lighting: Can be switched separately
LED
- Delivery state: Permanently mounted
- Depth GN container max.: 40 mm
- Automatic defrosting function: Yes
- Drip water evaporation: Yes
- ON/OFF switch: Yes
- Capacity GN: 5 x 1/2 GN
- Properties: With additional evaporator tube on top
Back with glass sliding doors
Closed glass casing
GN containers
- Design: GN containers
- Not included in delivery: GN containers
- Size: W 1,800 x D 425 x H 295 mm
- Weight: 45.1 kg



Cooling top unit SushiBar GL2-180

Add on Products

Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Application: Remove heavy soiling such as grease residue first
Do not spray onto hot surfaces
- allow them to cool down first:
- Application: Before use, bring the can to room temperature and shake well

Code-No. 173031
GTIN 4015613360195

GN container, 1/2, D40

CNS
18/10



- Content: 2 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A122040
GTIN 4015613271095

GN container, 1/2, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/2 GN
- Norm: EN 631

Code-No. A122020
GTIN 4015613271088