

REFRIGERATED WORKBENCH

USE

- Refrigerated workbench for pastry shop
- Positive static cold
- Available in 2 , 3 , 4, and 5 doors
- Capacity from 22 to 55 trays 400 x 600 mm according to the chosen model

CONSTRUCTION

- Isothermal panels (55 mm thick) inside and outside, internal and external of stainless steel AISI 304
- Internal angle with 45°C rims for easy cleaning. Recycling of condensation on GLG model
- Very easily removable hook racks and slides made of stainless steel (spacing of 50 mm)
- Granite top (30 mm thick) with splash back
- Power supply 220 V single phase, 50 Hz

GENERAL FEATURES

External compressor (until 6 meters)

Type	Number of doors	Dimensions W x L x H	Number of trays 400 x 600	Power
BTP 20GEG	2	1242 x 800 x 850 mm	22	0.34 kW
BTP 30GEG	3	1787 x 800 x 850 mm	33	0.54 kW
BTP 40GEG	4	2333 x 800 x 850 mm	44	0.54 kW
BTP 50GEG	5	2878 x 800 x 850 mm	55	0.73 kW

Internal compressor

Type	Number of doors	Dimensions W x L x H	Number of trays 400 x 600	Power
BTP 20GLG	2	1592 x 800 x 850 mm	22	0.34 kW
BTP 30GLG	3	2137 x 800 x 850 mm	33	0.54 kW
BTP 40GLG	4	2683 x 800 x 850 mm	44	0.54 kW
BTP 50GLG	5	3230 x 800 x 850 mm	55	0.73 kW