

friulinox

**COUNTERS**  
**SHOWCASES**  
Pizza System

## COUNTERS - SHOWCASES

### ■ PIZZA SYSTEM

The line of Pizzeria Counters and Showcases was designed with the goal of providing valuable assistance in the preparation of one of Italy's characteristic dishes, pizza, and of correctly storing dough and ingredients.

The Counters line is particularly versatile because it can be equipped with a wide range of drawer units and accessories.

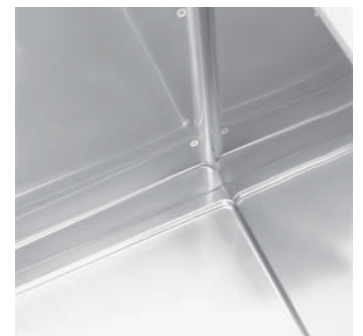
Marble or steel tops ensure easy cleaning and a high level of hygiene.





## Details make all the difference

The single-body structure, careful application of thermal cuts, the mounting of anti-condensate heaters on the front, and the use of magnetic seals with double chamber on the four sides ensure a high capability of maintaining the pre-set temperature, which turns into considerable energy savings. The ventilated refrigeration system and streamlined evaporators perfectly painted with the cataphoresis method inside the refrigerated compartment guarantee uniformity of temperature throughout the cold room. The channelled air flow ensures proper air distribution without ever directly striking the product, thus preventing dehydration and hardening of the surface.



The adjustment and control functions are set with an electronic thermostat. Defrosting and automatic dissipation of the condensate with hot gas prevent high electricity consumption and peaks of high temperatures in the chamber.

# COUNTERS



## Details make all the difference

Fully pull-out drawers with stainless steel telescopic guides provide maximum accessibility.

Maintenance is effortless thanks to the trouble-free access to the refrigerant unit located in the easy to remove technical compartment.



## Maximum customisation

**Friulinox counters not only can be matched with other refrigerated or neutral elements, but also leave great freedom of choice in defining the layouts.**

The range offers a choice of different combinations of doors, drawer units, tops (i.e. without top, with smooth top or with top units) and feet (fixed or with wheels). The elements can also be positioned on the right or left side of the machine, according to space needs and layout. In this way, the kitchen will always be organised in the most functional and rational way possible.





## Designed for quality

The counters of the PIZZASYSTEM line, made entirely of stainless steel, are designed to provide professionals essential support in the preparation of high quality dishes.

Indirect ventilation guarantees that the product will not become dehydrated, thus preventing the formation of hard skin around the balls of dough.



## Preservation

To preserve balls of pizza dough, Friulinox offers a range of refrigerated counters with two, three or four compartments at temperatures from  $-2^{\circ}\text{C}$  to  $+8^{\circ}\text{C}$ . The counters are equipped with a neutral drawer unit with 2, 4 or 6 container drawers of  $600 \times 400 \times 60\text{mm}$  where the dough is left to sit. The worktop is made of granite and has a minimum usable depth of 770 mm. It is used for kneading the dough and adding pizza toppings.

The refrigerated showcase operates independently ( $+2^{\circ}\text{C}/+10^{\circ}\text{C}$ ) and provides excellent, long-lasting preservation for pizza toppings. The STAR control monitors not only the preservation temperatures, but also the percentage of RELATIVE HUMIDITY, in order to keep the dough soft and fragrant.

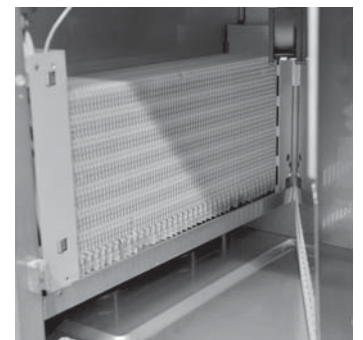


## COUNTERS WITHOUT TOPS



## Adaptable to any room

Often, pizzeria counters need to be installed in existing work areas. In this case, the counters without tops of the Friulinox PIZZA SYSTEM range can be installed under the existing marble tops. In this way, you will save on masonry costs and execution time, making you instantly productive.



The evaporators positioned behind each door pillar guarantee the same temperature and humidity in every point of the compartments. Moreover, they are all treated with the cataphoresis method in order to ensure excellent heat exchange and a long lifetime.

# REFRIGERATED SHOWCASES

## Always fresh and ready



The Friulinox showcases are a must if you want to meet the demands of your customers in the best and quickest way possible. They are designed to keep all of your ingredients fresh while offering the utmost user-friendliness, whether you operate a pizzeria, a poolside kiosk or a takeaway shop.

## To each his own showcase

The refrigerated showcases that accommodate GN trays offer a wide range of compositions and always keep your ingredients fresh, not only when preparing pizzas, but also snacks and salads, while also rationalising your work.

Static refrigeration on the 4 sides of the tank ensures perfect preservation of all ingredients.

The trays are tilted towards the operator so it is easier to remove the products.

They are available with depths of 320 mm or 380 mm, with straight tempered glass or without glass, and with the motor on the right or left. Temperature range 0°C +10°C. Refrigerant gas R 134.

The showcases are factory-prepared for wall mounting or for counter solutions.

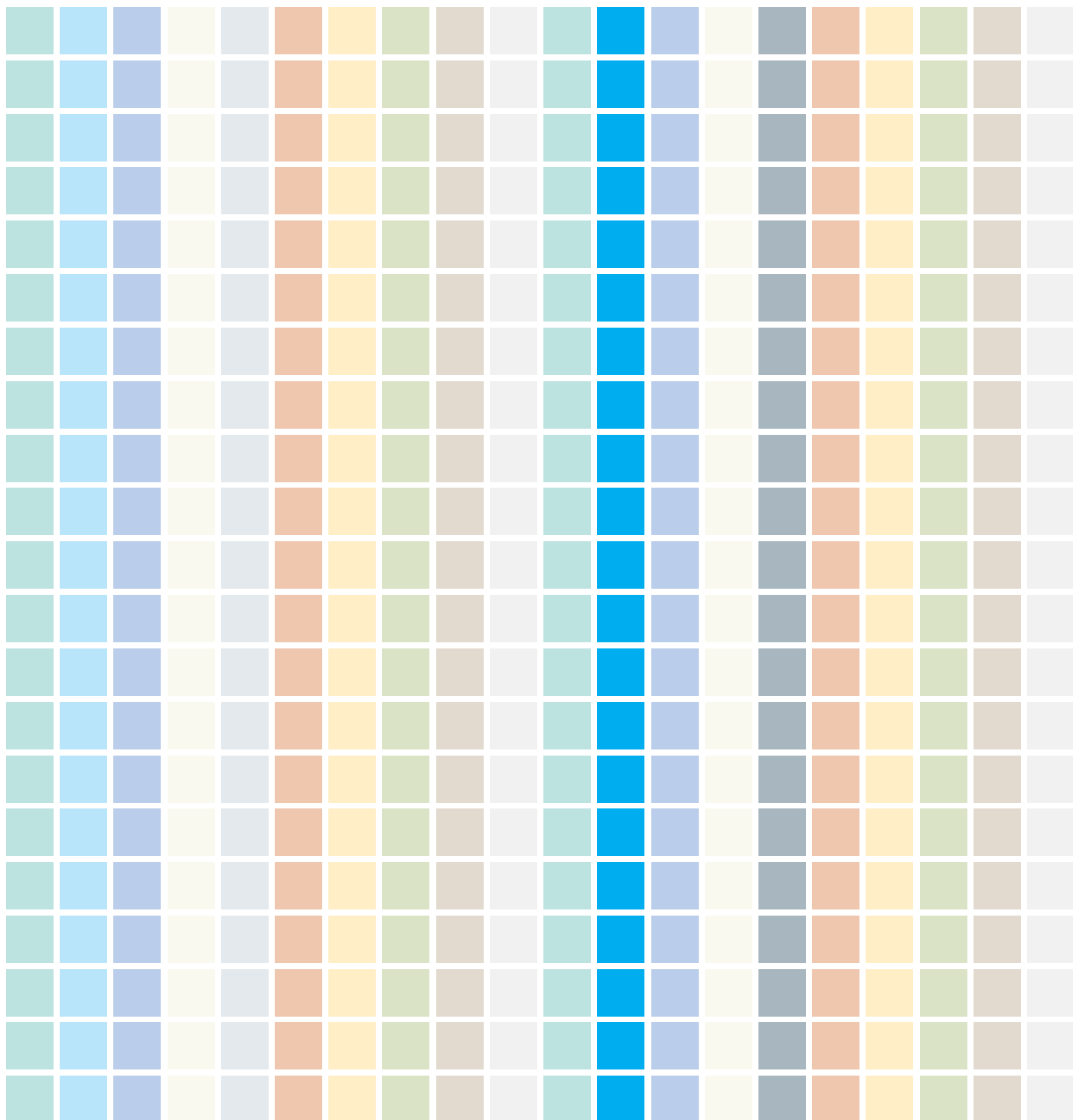


### Tray kit for refrigerated showcases - GN 1/1

	L 1420 mm
	L 1630 mm
	L 1800 mm
	L 1960 mm
	L 2170 mm
	L 2500 mm

### Tray kit for refrigerated showcases - GN 1/2

	L 1630 mm
	L 1630 mm
	L 1800 mm



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