







Tested for a good operation in environments up to +32°C











Unipizza is the ideal fridge for restaurants making pizzas.

Available in 2 sizes: with 2 or 3 solid chilled compartments and an ambient temperature chest of drawers with 5 insulated drawers able to keep the dough moister than an uninsulated drawer - (photo 1).

You can also add as an option or buy separately the full size, pink Sardinian marble work top and the integrated refrigerated ingredients tray-counter-Everything a good pizzeria should have - (photo 2).

2.

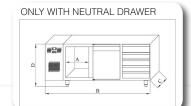
STRUCTURAL FEATURES

The exterior and the interior of the cabinet are made of AISI 304 Scotch Brite stainless steel. The module drawers consists of 5 drawers (of usable size 407 (L) \times 605 (D) \times 75 (H) mm and can hold 5 trays of 400 \times 600 mm.

As for the refrigerated ingredients tray counter- GN $\frac{1}{4}$ can hold ingredients trays of external dimensions 258 (W) x 157 (D) x 65 (H) mm.

The refrigerated ingredients tray counter has a length of 1900 mm, a depth of 310 mm and a height of 20 mm and can hold up to nine trays while the longer version(3 door unit) has a length of 2410 mm a depth of 310 mm, and a height of 220 mm high (can hold 12 trays at the most.)

Height of the glassholder is an additional 220 mm.





DIMENSIONS PIZZA COUNTERS

integral	n°compartments	n°feet	Α	В	С	D
TPV 2DMX + NEUTRAL SPACE 5 DRAWERS	2 + 1 neutral chest of drawers	4	437	1992	700	800/845
TPV 3DMX + NEUTRAL SPACE 5 DRAWERS	3 + 1 neutral drawer	8	437	2556	700	800/845
TPV 2DMX + NEUTRAL SPACE 5 DRAWERS COMPLETE	2 + 1 neutral drawer	4	437	1992	800	1413/1458
TPV 3DMX + NEUTRAL SPACE 5 DRAWERS COMPLETE	3 + 1 neutral drawer	8	437	2556	800	1413/1458

The company reserves the right to make changes without notice to the products featured in the catalogue





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