

# universal

## Pizza preparation counters



The UNIVERSAL pizza modular counters were designed to meet the needs of the pizza maker, with unsurpassed efficiency and quality. The construction is entirely in stainless steel, with a bottom cell with rounded corners that allows easy cleaning and maximum hygiene. The refrigerated base units are suitable for the inclusion of 60x40 cm trays and shelves and are equipped with "HSS" static/assisted refrigeration system, a patented system that ensures perfect uniformity of temperature in the cell, a good level of relative humidity in addition to energy savings. The doors have interlocking magnetic seals that are easily replaceable. The worktops are made of Sardinian granite, with a depth of 82 cm and are equipped with rear risers from 16 cm height to support the refrigerated ingredient holder display case (GN trays not included). The neutral drawer units are standard equipped with plastic pizza containers. Equipped with two pairs of runners and one shelf per door.

### TECHNICAL DATA:



|   |    |
|---|----|
| Body  | mm |
| External dimensions (WxDxH)                 | mm |
| Capacity                                    | lt |
| Technical compartment position              |    |
| Doors                                       | nr |
| Neutral drawer on the technical compartment | nr |
| Neutral drawer unit 4+1 drawers             | nr |
| Evaporators                                 | nr |
| Equipment (600x400 shelves)                 | nr |
| Equipment (600x400 plastic containers)      | nr |
| Electronic control                          |    |
| Temperature                                 | °C |
| Defrosting type                             |    |
| Condensate water elimination                |    |
| Maximum absorbed power (in defrost phase)*  | W  |
| Refrigeration power *                       | W  |
| Gas   |    |
| Voltage supply                              |    |
| Climatic class                              |    |

### PC/200C

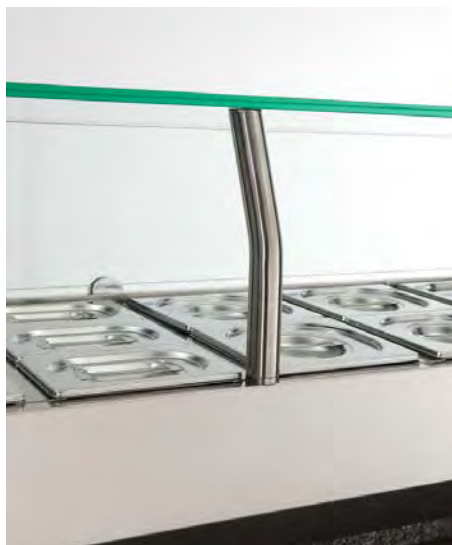
|  |   |
|--|---|
|  | 710                                       |
|  | 2000x820x1500                             |
|  | 350                                       |
|  | right                                     |
|  | 2   |
|  | -   |
|  | 1   |
|  | 1   |
|  | 2   |
|  | 7   |
|  | digital by back panel (counter)           |
|  | +2/+8 (counter) • +2/+8 (display cabinet) |
|  | automatic by heating elements (counter)   |
|  | automatic (counter)                       |
|  | 335 (counter) • 155 (display cabinet)     |
|  | 405 (counter) • 145 (display cabinet)     |
|  | R290                                      |
|  | 1x230V/50Hz                               |
|  | 5   |



Refrigeration system HSS "Static/Assisted":

- perfect uniformity of cell internal temperature
- good level of relative humidity
- lower energy consumption

\*Evap. -10°C cond. +45°C



Refrigerated display cabinet details (GN trays not included)

## ACCESSORIES AND SURCHARGES ON REQUEST:



Pair of runners



Rilsan rack 600x400



Plastic cm 60x40x7h pizza container

Plastic cm 60x40 lid



Castor Ø 125 mm

Self-locking castor Ø 125 mm



Prearranged version with valve system (deduction)



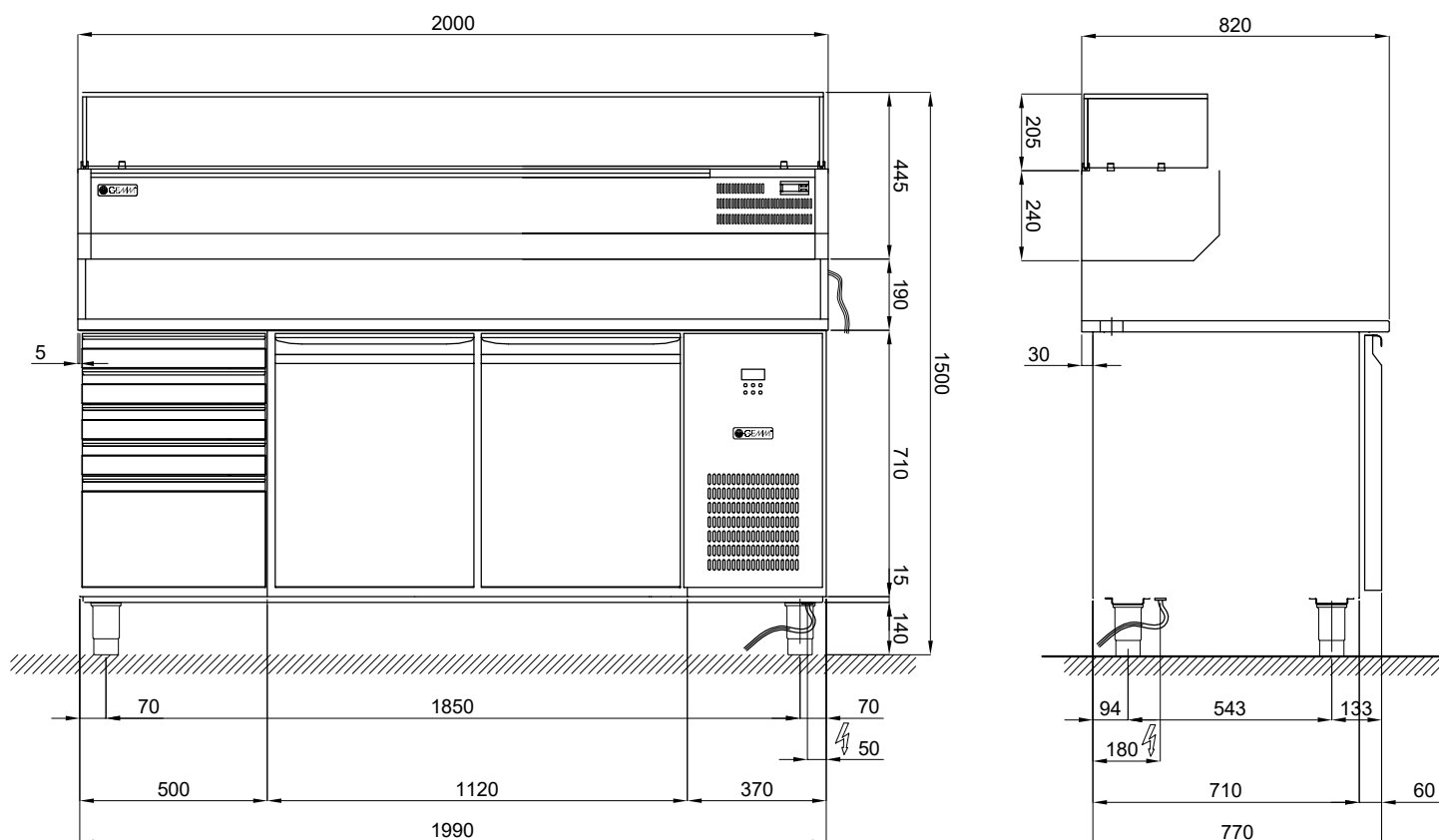
Wi-Fi supervising system (surcharge)

60Hz frequency

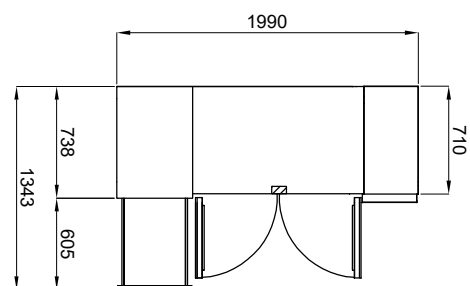



KIT/15 Kit of trays with lids for VRPG/15D


INSTALLATION DIAGRAM:



SCALE 1 : 50



 VRPG/20D MAX ABSORBED POWER: 155 W  
INPUT VOLTAGE : 230 V ~ 1 - 50Hz ( SHUKO plug) - Wire length 1.5 mt

 TBP/15 MAX ABSORBED POWER: 335 W  
INPUT VOLTAGE : 230 V ~ 1 - 50Hz (\* SHUKO plug) - Wire length 2 mt