## Cooling top unit SushiBar GL2-180





- For 5 x 1/2 GN to 40 mm deep
- Static cooling with additional evaporator tube on top
- Energy-saving LED lights that can be switched separately



Back with glass sliding doors for easy loading



► GN container not included in the delivery

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

• Front pane: Rounded

• Power load: 0,18 kW | 230 V | 50 Hz

Temperature range: 2 °C to 7 °CCooling: Static

• Coolant: R600a / 0,095 kg

• Lighting: LED

Can be switched separately 40 mm

Depth GN container

max.:

• Automatic defrosting Yes

function:

• Capacity GN: 5 x 1/2 GN

• Including: 1 bar: length 325 mm, width 30

mm

Design: Closed glass casingMaterial: CNS 18/10

Plast

Plastic Glass

Important information:

Climate class: 4Safety glass: Yes

Type of glass: Single glazing
Temperature control: Digital
Control unit: Electronic

Knob

• Digital display: Yes

• Delivery state: Permanently mounted

• Drip water evaporati- Yes

on:

ON/OFF switch: YesColour: Silver

• Energy efficiency class: C (EU No. 2019 / 2024)

• Energy consumption: 1075 kWh / an

• Properties: Back with glass sliding doors

With additional evaporator tube

on top

Not included in delive- GN containers

ry:

• Control lamp: Defrost

• 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:

· Application:

Remove heavy soiling such as grease residue

Do not spray onto hot surfaces

• allow them to cool down first:

· Application:

Before use, bring the can to room temperature

and shake well

Spray sparingly onto the surfaces to be cleaned

Rub evenly over the entire surface Polish with a dry cloth

#### GN container, 1/2, D40



• Content: 2 litre(s) • Stackable:

No perforation • Design: • Reinforced edge:

• Properties:

• Surface:

High-gloss • Depth container: 40 mm 1/2 GN • Gastronorm:

• Norm: EN 631 • Series: Top Line

• Important information:

### GN container, 1/2, D20



Stackable:

Surface:

No perforation

• Design: Properties:

High-gloss

• Depth container:

20 mm

• Gastronorm:

1/2 GN

• Norm:

EN 631

Series: • Important information: Top Line

Material:

CNS 18/10

· Content: 1,6 litre(s)

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