

Green Pizza Prep Counters **SPIZ-135 & SPIZ-180**













Specifications									
Model	Gross Capacity	GN Pans	Temperature	Electric Power		ensions (Depth /		Climate Class	Refrigerant
SPIZ-135	274 Itrs	GN1/4 x 8	-2°C to +8°C	223 kW	1342	700	1050	4	R290a
SPIZ-180	428 Itrs	GN1/4 x 10	-2°C to +8°C	414 kW	1792	700	1050	4	R290a

Key Features						
Power supply: 13 amp plug	6 grid level positions for increased loading capacity					
Hinged doors with automatic return	Lockable door with replacement gaskets					
Stainless Steel interior and exterior	Intelligent air-circulation system					
Forced draft evaporator	50mm high-density injected insulation					

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Efficiency

- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure

Features

- Specially manufactured in high-quality Stainless Steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Stainless Steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Removable guiding rails enable more convenient cleaning operations without additional tools.
 Placing and adjusting the wire grids at the desired heigh is possible without using extra rails.
 Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to
 automatically evaporate defrost water, instead of by means of heating elements, achieving
 even less energy consumption and reducing in half defrost time.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.

Contact

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