
Refrigerated Counter with compressor PA GN 275M (R0PA.GN275R.00000)



SKU: PA GN 275M

Made of AISI 304 stainless steel

Depth 700mm

Possibility of changing the door with one of the 3 types of drawer (upon request)

Suitable for GN 1/1 pan holder

Full-length telescopic guides on top quality drawers

4 alternatives for the lid: simple lid, lift-up lid, lid with 30*32 trough, or without lid (upon request)

1 rack per door

Buttoned magnetic rubbers

Ergonomic handles

Thermostat with automatic defrosting system

Polyurethane insulation

Automatic condensation evaporation, to avoid drainage

Adjustable feet

Forced air circulation cooling

Ecological fluids R290

Dimensions: 275 × 70 × 88 cm

Weight: 195 Kg

Line: Line GN

Recommended industries: Pizza, RESTAURANTS, STREET FOOD

Capacity: 780

Lower Temperature (C): -1

Horse Power (HP): 1/3

Higher Temperature (C): +8

Volume (m3): 1.66

Doors: 5

Product Description

The professional stainless steel PA GN 230M refrigerated counter is a completely reliable ally in every business kitchen, designed to meet the most demanding storage and organization needs.

Made of durable AISI 304 stainless steel, it offers high strength and elegance, while the 700mm depth provides enough space for storing materials.

Its smart design includes the ability to change the door with any of the three types of drawer, upon request, making it ideal for even the most personalized needs.

It is suitable for a GN 1/1 pan holder, and its drawers feature full-length telescopic guides, offering top quality and smooth operation.

In addition, with four alternatives for the lid—simple lid, lift-up lid, lid with 30*32 trough or even without a lid upon request—it offers unsurpassed flexibility.

Finally, it features one rack per door, snap-on magnetic rubbers for a perfect seal, ergonomic handles for ease of use, and a thermostat with an automatic defrost system for excellent temperature maintenance.

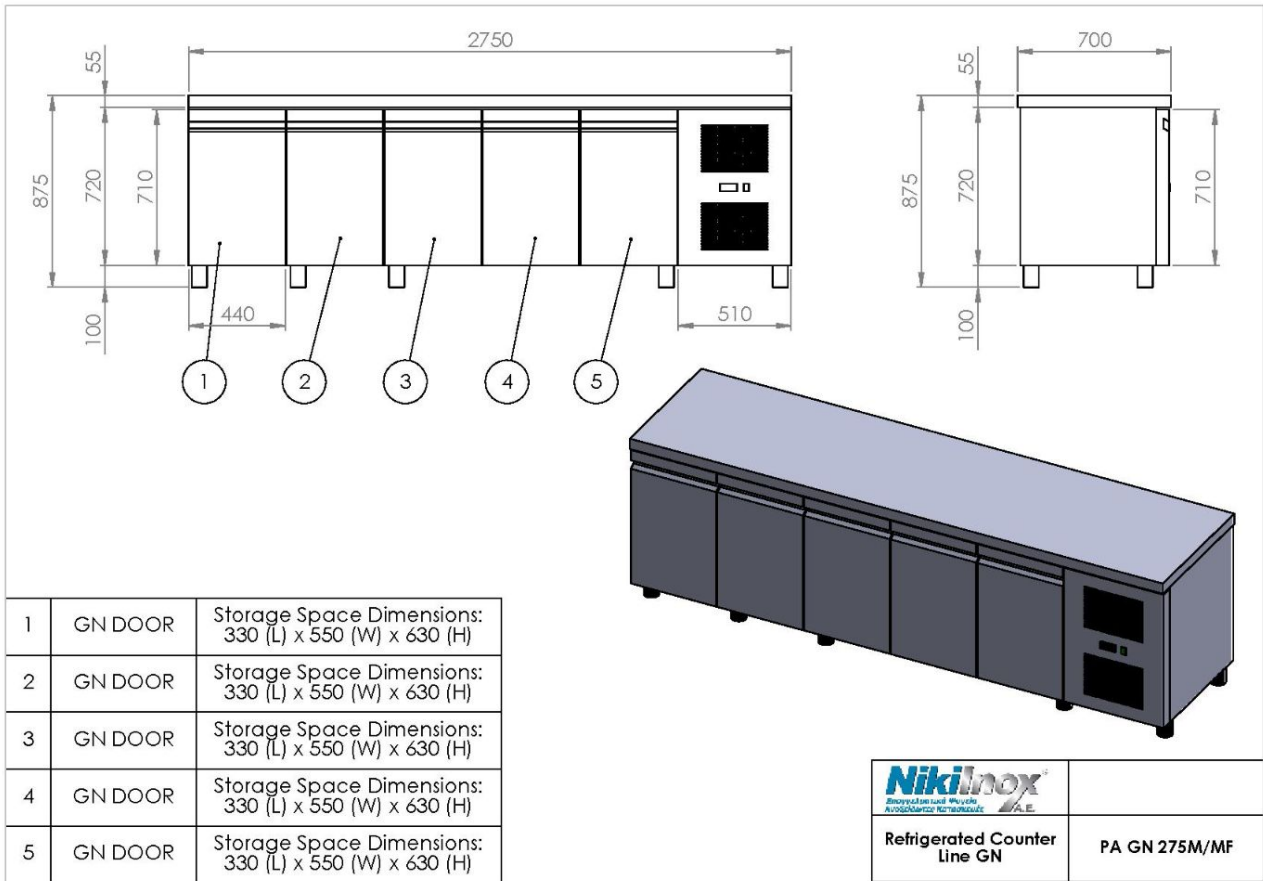
Polyurethane insulation and ecological R290 fluids ensure energy efficiency and environmental sensitivity, while automatic condensate evaporation prevents problems with drains.

Adjustable feet offer stability on any surface, completing this high-standard professional tool.

Product Photos



Technical Drawing



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