

Pizza counter with topping unit Metos PT1310+VK38-200

The Metos PT1310 pizza table with vitrine cooler VK38-200 has great space to make pizza. In addition, all the raw materials are easily accessible at your fingertips in the bottom cabinets or in the vitrine cooler.

The Metos PT1310 has two refrigerated cabinets for storing pizza material and 7 drawers for dough. The cabinets have guides for seven 400x600 mm pizza baking sheets. On top of pizza table there is vitrine cooler VK38-200, topping unit for 9 pcs GN1/3 pans.

The unit has an automatic defrosting. The temperature adjustment is between +2°C...+10°C. The pizza table interior and body are stainless steel SS304, and the table top is granite. The equipment has eight adjustable legs.

- in the two cold pizza cabinets the leads are for 14 pizza baking sheets (7+7+, 400x600mm)
- 7 dough drawers
- vitrine cooler unit for 9 pcs GN1/3 pans
- temperature adjustment +2°C...+10°C
- ventilated cooling
- automatic defrosting
- electronic controller
- device stainless steel SS304, table top granite
- 8 adjustable legs
- self-closing doors
- refrigerant R600a

ACCESSORIES (ordered separately)

- pizza sheets
- GN dishes



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Product capacity	390 litres
Item width mm	2045
Item depth mm	800
Item height mm	1445
Net volume l	370 liters
Package volume	2.342
Unit of volume	m3
Package volume	2.342 m3
Package length	205
Package width	84
Package height	136
Package unit of dimension	cm
Package dimensions (LxWxH)	205x84x136 cm
Net weight	393
Net weight	393 kg
Gross weight	408
Package weight	408 kg
Unit of weight	kg
Connection power kW	0.3
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	20
Type of the refrigerant	R600a
Quantity of refrigerant g	95
Sound level dB	42
Energy class rating	B
Daily power cons. kWh	2.41
Annual power cons. kWh	880

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