



- ▶ 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	• Energy consumption:	1075 kWh / an
• Power load:	0,18 kW 230 V 50 Hz	• Properties:	Back with glass sliding doors With additional evaporator tube on top
• Temperature range:	2 °C to 7 °C	• Not included in delivery:	GN containers
• Cooling:	Static	• Control lamp:	Defrost
• Coolant:	R600a / 0,095 kg	• Size:	W 1,800 x D 425 x H 295 mm
• Lighting:	LED Can be switched separately	• Weight:	45.1 kg
• Depth GN container max.:	40 mm		
• Automatic defrosting function:	Yes		
• Capacity GN:	5 x 1/2 GN		
• Including:	1 bar: length 325 mm, width 30 mm		
• Design:	Closed glass casing		
• Material:	CNS 18/10 Plastic Glass		
• Important information:	-		
• Climate class:	4		
• Safety glass:	Yes		
• Type of glass:	Single glazing		
• Temperature control:	Digital		
• Control unit:	Electronic Knob		
• Digital display:	Yes		
• Delivery state:	Permanently mounted		
• Drip water evaporation:	Yes		
• ON/OFF switch:	Yes		
• Colour:	Silver		
• Energy efficiency class:	C (EU No. 2019 / 2024)		

Cooling top unit SushiBar GL2-180

Add on Products

Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Application: Remove heavy soiling such as grease residue first
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

Code-No. 173031
GTIN 4015613360195

GN container, 1/2, D40

CNS
18/10



- Content: 2 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm
- Gastronorm: 1/2 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A122040
GTIN 4015613271095

GN container, 1/2, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/2 GN
- Norm: EN 631
- Series: Top Line
- Important information: -
- Material: CNS 18/10
- Content: 1,6 litre(s)

Code-No. A122020
GTIN 4015613271088