

Refrigerated Tapas Display Showcase

6 Gastronorm GN 1/3 trays | +1 to +5 °C

TPR 60 | Roller Grill | France



KEY SPECS

REFRIGERATED TAPAS DISPLAY

Model	TPR 60
Capacity	6 x GN 1/3
Cooling	Static
Temperature	+1 to +5 °C
Voltage	230 V
Power	160 W
Weight	35 kg
Dimensions	1450 x 400 x 260 mm

6 GN 1/3 TRAYS

Removable GN pans, electronic thermostat and cool-white LED lighting.

TPR 60 | Roller Grill Refrigerated Tapas Display

Outside dimensions (W x D x H): 1450 x 400 x 260 mm

Static refrigerated counter display with six removable GN 1/3 trays, electronic temperature control, LED illumination and a curved lift-up front glass.

Product Features & Technical Specifications

TPR 60 | Refrigerated Tapas Display Showcase

KEY FEATURES

- Static refrigeration maintains the GN trays at +1 °C to +5 °C.
- Six fully removable Gastronorm GN 1/3 trays for convenient cleaning.
- Electronic thermostat provides temperature regulation.
- Cool-white LED interior lighting with a dedicated light switch.
- Sliding rear plexiglass doors and lift-up curved front window.
- Tecumseh compressor (France), condenser, evaporator and drain system.
- Stainless steel construction with anodized aluminium finishes.
- On/off switch, insulated body and CFC-free refrigerant (R134 as supplied).

TECHNICAL SPECIFICATIONS

Model	TPR 60
Product type	Refrigerated counter / tapas display
Brand / country of origin	Roller Grill / France
Refrigeration method	Static cooling
Working temperature	+1 to +5 °C
Tray capacity	6 x GN 1/3
Trays	Fully removable
Temperature regulation	Electronic thermostat
Interior illumination	Cool-white LED with separate switch
Glass / access	Curved lift-up front; sliding rear doors
Compressor	Tecumseh (France), as supplied
Refrigerant (per supplied data)	R134, CFC-free
Electrical supply	230 V
Rated electrical power	160 W (0.160 kW)
Weight	35 kg
Inside dimensions (W x D x H)	1075 x 335 x 150 mm
Outside dimensions (W x D x H)	1450 x 400 x 260 mm

PRODUCT OVERVIEW

The Roller Grill TPR 60 refrigerated tapas showcase presents chilled appetizers, salads and condiments at +1 to +5 °C. Its six removable GN 1/3 trays, lift-up curved front glass, sliding rear doors, LED lighting and stainless steel finish make it practical for professional catering and service counters.

Tray count corrected to six; refrigerant name reproduced from supplied specifications.