

Linea:



# Catalogo 2012



COLD  
ENGINEERING  
TECFRIGO



Organizzazione con sistema di gestione certificato  
ISO 9001:2008





## SOMMELIER 481 e 482:

Forniti di serie con n°8 ripiani rinforzati in pregiato legno di faggio  
 Supplied with 8 shelves made of refined beech as standard.  
 Fourni en standard avec 8 tablettes renforcées en bois de hêtre  
 Serienmäßig mit 8 verstärkten Einlegeböden aus hochwertigem Buchenholz geliefert  
 Entregados de serie con 8 estantes reforzados de preciaada madera de haya

Prezzo 2013: = Prezzo 2012

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139-141	45



## MICRON:

Forniti di serie con griglie cromate  
 Supplied with chromed grills as standard / Livré avec grilles chromées / Geliefert standardmaessig mit Rosten aus Chrom / Suministrados con rejillas cromadas de serie.

Prezzo 2013: = Prezzo 2012

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25	7



## LINUS:

OPTIONAL porte scorrevoli su entrambe i lati  
 OPTIONAL sliding doors on both sides  
 OPTIONNEL portes coulissantes des deux côtés  
 Optional Schiebeteuren auf beide Seiten  
 EXTRAS puertas corredizas en ambos lados

**Errata Corrige**

- Linus 100 **380 €**
- Linus 150 **420 €**
- Linus 200 **460 €**

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13	4

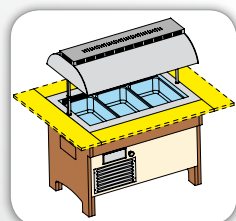


## DIVA ed EKODIVA:

Di serie con 4 ruote doppie cromate e rinforzate di elevata scorrevolezza  
 4 chromed and reinforced double wheels, high smoothness  
 Standard avec 4 roulettes chromées et renforcées avec fluidité élevée  
 Standardmaessig mit 4 doppelte chromierte und verstaerkte Rollen mit hoher Fließfähigkeit  
 Estandard con 4 doble ruedas cromadas y reforzadas, alto escurrimiento

Prezzo 2013: = Prezzo 2012

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78-87	26-29



## PROXIMA e SCENIC:

Tutti i portapiatti sono forniti come accessori  
 All the plate-holder shelves are supplied as accessory  
 Tous les porte-plats sont disponibles comme accessoires  
 Alle Tabletrutschen sind geliefert als Zubehoer  
 Todos los portaplatos se entregan como accesorios

Prezzo 2013: = Prezzo 2012

Colori optional RAL / RAL optional colors:

- Proxima 3 **370,00 €**
- Proxima 4 **430,00 €**
- Proxima 6 **510,00 €**
- Scenic 3 **370,00 €**
- Scenic 4 **430,00 €**
- Scenic 6 **510,00 €**

<b>CATALOGO 2012 vedi pagina:</b> On the CATALOG 2012 see page: Dans le CATALOGUE 2012 page: Auf dem KATALOG 2012 siehe Seite: En el CATALOGO de 2012 ver página:	<b>LISTINO 2012 vedi pagina:</b> On the PRICE LIST 2012 see page: Dans le PRIX COURANT 2012 page: Auf dem PREISLISTE 2012 siehe Seite: En la LISTA DE PRECIOS de 2012 ver página:
Cold: 360-366 Hot: 392-396	Cold: 98-99 Hot: 107-108



Ripiano intermedio inox  
 Stainless steel middle shelf

## TANGO:

OPTIONAL colore Wengè  
 OPTIONAL Wengè color  
 COD. 92

- Tango 3 **255 €**
- Tango 4 **340 €**
- Tango 6 **425 €**

Kit ripiano intermedio inox  
 Kit stainless steel middle shelf  
 Kit étagère intermédiaire en acier inox  
 Mittleres Regal inox  
 Kit estantes intermedio en acero inox

- Tango 3 COD. X03243 **150 €**
- Tango 4 COD. X03244 **175 €**
- Tango 6 COD. X03245 **300 €**

**Errata Corrige**

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293-295	90-91



## CARRELLINO GELATO:

Nuovo progetto con migliori prestazioni, questo modello annulla e sostituisce il "Carrellino Eis" del Catalogo 2012 / New project with better performance, this model cancel and replaces the "Carrellino Eis" in Catalog 2012 / Nouveau projet avec de meilleures performances, ce modèle remplace les "Carrellino Eis" dans le catalogue 2012 / Neues Projekt mit einer besseren Leistung, annulliert und ersetzt das Modell "Trolley Eis" im Katalog 2012 / Nuevo proyecto con un mejor rendimiento, este modelo cancela y reemplaza el "Carrellino Eis" del Catalogo 2012

Prezzo 2013: **Vedi Listino NEWS MARZO / See NEWS MARCH pricelist**

**New**

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307	94



## Vetrine temperatura NEGATIVA / Negative-temperature cabinet / Vitrines température négative / Negative Temperatur Vitrine / Vitrina temperatura negativa:

Aumentate le prestazioni di isolamento dei vetri, incidendo positivamente sul consumo energetico  
 Improved the glass-insulation performances, with a positive influence on energy consumption  
 Augmentation des performances d'isolation des vitres, ayant une influence positive sur la consommation d'énergie  
 Erhoete Isolierungsleistung auf den Scheiben, dass positive auf dem Energieverbrauch wirkt  
 Aumento de las prestaciones gracias al uso de un nuevo tipo de vidrio, que reduce aun más el consumo de energía

Prezzo 2013: = Prezzo 2012



## KARATO 160 TNV-PG:

Prezzo 2013: **3.220,00 €**

**Errata Corrige**

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6	4



### PL 201 PT Glass:

Forniti di serie con luce LED  
Standard with LED light / Livré de série avec LED  
Geliefert standardmaessig mit LED Licht / Se suministran con luz LED estandard

Prezzo 2013: = Prezzo 2012

### CATALOGO 2012 vedi pagina:

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### FKG:

Forniti di serie con luce LED e serratura nel pannello comandi superiore / Standard with LED light and lock in top panel / Livré de série avec LED et serrure sur le panneau de commande supérieur / Geliefert Serienmaessig mit LED Licht und Schloss auf oberes Schaltbrett / Se suministran con luz LED y cerradura, en el superior panel de mandos, estandard

Prezzo 2013: = Prezzo 2012

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### LISTINO 2012 vedi pagina:

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48-49



### CFS 344:

Forniti di serie con n°7 ripiani evaporanti / Standard with n°7 fixed evaporator shelves / Livré en standard avec 7 grilles d'évaporation / Geliefert serienmaessig mit 7 verdampfende Rosten / Se entregan con 7 estantes evaporantes de serie

Prezzo 2013: = Prezzo 2012

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### MEDIKA 300 e 380:

Forniti di serie con luce LED / Standard with LED light / Livré de série avec LED  
Geliefert serienmaessig mit LED Licht / Se suministran con luz LED estandard

Prezzo 2013: = Prezzo 2012

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### SKY MASTER 180:

La nuova versione non richiede più l'utilizzo del Kit Unione per accostarlo ad altri modelli / New version does not require the use of Union-Kit to put it close with other models / La nouvelle version ne nécessite plus l'utilisation du kit Union pour la liaison à d'autres modèles / Die neue Version erfordert nicht mehr die Verwendung von VerbindungsKit um es mit anderen Modellen zusammen zu fuhren / Le nueva version no requiere el uso del Kit-Uniones para acercar un modelo a otros

Prezzo 2013: = Prezzo 2012

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### GYROS E:

Fornibili trifase 400v/3/50Hz / 400v/3/50Hz three-phase on request / Livrables en trois phases 400V/3/50Hz / Lieferbar dreiphasig 400v/3/50Hz / Entregable trifásico 400v/3/50Hz

Prezzo 2013: = Prezzo 2012

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200



### CDR 100:

Annullo il coltello CDR 80, è stato sostituito dal nuovo CDR 100, con lama più grande per una maggiore facilità di taglio / CDR 80 knife has been discontinued, replaced by the new one CDR 100, bigger blade for an easier cut / Annulé le couteau CDR 80, a été remplacé par le nouveau CDR 100, avec une plus grande lame pour une meilleure facilité de coupe / CDR 80 wurde annulliert und ersetzt durch das neue CDR 100, mit größerer Klinge fuer einen besseren Schnitt / Eliminado el cuchillo CDR 80, reemplazado con el nuevo CDR 100, hoja más grande para una mayor facilidad de corte

Prezzo 2013: = Prezzo 2012

New

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### WASH MASTER:

I nuovi programmi "CLEAN TOP LINE" e "CLEAN ECO LINE", annullano e sostituiscono i programmi "Clean Glass, Clean Dish e Clean Pan" del Catalogo 2012 / The new programs "CLEAN TOP LINE" and "CLEAN ECO LINE", cancel and replace the programs "Clean Glass, Clean Dish and Clean Pan" in Catalog 2012 / Les nouveaux programmes «TOP CLEAN LINE» et «CLEAN ECO LINE», annulent et remplacent les programmes "Clean Glass, Clean Dish et Clean Pan" dans le catalogue 2012 / Die neuen Programme "CLEAN TOP LINE" und "CLEAN ECO LINE", annullieren und ersetzen die Programme "Clean Glass, Clean Dish und Clean Pan" im Katalog / Los nuevos programas "CLEAN TOP LINE" y "CLEAN ECO LINE", cancelan y reemplazan los programas "Clean Glass, Clean Dish y Clean Pan" del Catalogo 2012

Prezzo 2013: Vedi Listino NEWS MARZO / See NEWS MARCH pricelist

New

### CATALOGO 2012 vedi pagina:

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108-110



### STONE NT SG:

Annullo e sostituisce il modello presente sul Catalogo 2012 / Cancels and replaces the model on the catalog 2012 / Annule et remplace le modèle dans le catalogue 2012 / Annulliert und ersetzt das Modell auf dem Katalog 2012 / Cancela y reemplaza el modelo corriente sobre el Catalogo 2102

Prezzo 2013: Vedi Listino NEWS MARZO / See NEWS MARCH pricelist

New

### CATALOGO 2012 vedi pagina:

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Errata Corrigé



### AB 800:

Prezzo 2013: 1.980,00 €

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44

Errata Corrigé



### TE 70 (piano di sgombero/clearing table):

Prezzo 2013: 560,00 €

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Il costruttore si riserva il diritto di apportare modifiche di materiali e di modelli senza preavviso. I pesi, le misure, ecc., sono semplicemente forniti a titolo indicativo e non impegnano il costruttore. L'ecologia, l'innovazione e la ricerca portano a continue modifiche sui prodotti, pertanto il tipo di gas indicato sul presente catalogo, potrebbe non corrispondere a quello effettivamente presente al momento della vendita. In caso di collocazione dei nostri articoli in vani da ricavare, spazi da lasciare, inseriti in arredamenti, ecc., vi invitiamo a chiedere la scheda tecnica delle misure esatte dell'articolo + zona I bere da lasciare; que le riportate sui cataloghi/istruzioni sono misure per l'installazione libera dai prodotti. Decliniamo ogni responsabilità per l'inosservanza a tale suggerimento.

We reserve the right to make changes either in the materials used or in the models without notice. Weights, dimensions etc. are given purely as an indication and they do not engage the manufacturer. The ecology, the innovation and the research bring to continuous changes on the products, therefore the type of suitable gas on the present catalog, may not be able to correspond to the one present at the time of the sale. Prior to purchase ensure the dimensions of your new unit fit to the space you have available and ask for the technical sheet of the unit to our technical department. We cannot be held responsible for errors or omissions in this matter.

Le constructeur se réserve le droit d'apporter toutes modifications utiles sur les composants et les modèles sans préavis. Les poids, les dimensions caractéristiques sont simplement fournies à titre indicatif et n'engagent pas le constructeur. L'écologie, l'innovation et la recherche portent aux modifications continues sur les produits, donc le type de gaz indiqué sur le présent catalogue, pourrait ne pas correspondre à celui effectivement présent au moment de la vente. Avant l'achat de la marchandise, nous vous prions de bien vouloir vous assurer que les dimensions de la marchandise soient compatibles avec l'espace à votre disposition et nous vous prions de demander la fiche technique produit à notre service technique. Nous déclinons chaque responsabilité pour l'observation de notre conseil.

Die Herstellerfirma behält sich das Recht vor, ohne vorherige Nachricht Änderungen an Material und Ausführung vorzunehmen. Die Gewichte und Maße sind Hinweise und verpflichten nicht den Hersteller. Die Ökologie, die Erneuerung und die Forschung bringen zu ständigen Änderungen auf die Produkte, daher der auf dem Katalog angegebene Gas, kann im Moment des Verkaufes nicht zus. immen. Vor den Einkauf der Ware, versichern Sie sich dass die Maße des Geräts mit dem verfügbaren Raum anpassen und fragen Sie bitte unserer Technikabteilung um die technische Datenblatt des Geräts nach. Wir lehnen jede Verantwortung für Nicht Beachtung unseres Hinweises ab.

El constructor se reserva el derecho de introducir modificaciones en los materiales y modelos sin preaviso. El peso, medidas etc. son dadas simplemente a título informativo, sin que esto obligue al constructor. Ecología, innovación e investigación llevan a continuas modificaciones a los productos, por lo que el tipo de gas indicado sobre este catálogo podría no ser correspondiente a lo efectivamente presente al momento de la venta. Antes de la compra verificar que el tamaño de la unidad es compatible con el espacio de colocación y ponerse en contacto con el departamento técnico para preguntar la ficha técnica del producto. No somos responsables de los daños y perjuicios en el caso de incumplimiento a esta norma.

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





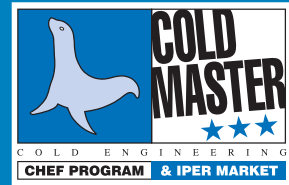
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# Legenda Symbols



**Modello**  
Model  
Modèle  
Modell  
Modelo



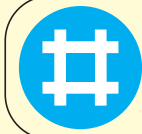
**Umidità**  
Humidity  
Hygrometrie  
Luftfeuchtigkeit  
Humedad



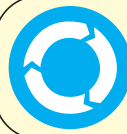
**Potenza compressore**  
Compressor power  
Puissance compresseur  
Leistung des Kompressors  
Potencia compresor



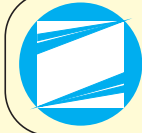
**Capacità**  
Capacity  
Capacité  
Kapazität  
Capacidad



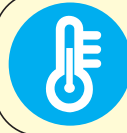
**Ripiani a griglia**  
Grating shelves  
Étagères à grille  
Gitter-Fächer  
Repisas enrejadas



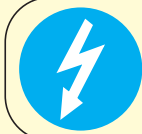
**Ripiani rotanti in vetro**  
Rotating glass shelves  
Étagères tournantes en verre  
Drehbare Glasfächer  
Repisas giratorias de vidrio



**Ripiani in cristallo**  
Crystal plates  
Tablettes en cristal  
Glasteller  
Estantes de cristal



**Temperatura**  
Temperature  
Température  
Temperatur  
Temperatura



**Voltaggio di serie**  
Standard voltage  
Voltage standard  
Serienmäßige Spannung  
Voltaje en serie



**Sbrinamento manuale**  
Manual defrosting  
Dégivrage manuel  
Manuelles Abtauen  
Descongelación manual



**Sbrinamento automatico**  
Automatic defrosting  
Dégivrage automatique  
Automatisches Abtauen  
Descongelación automática



**Refrigerazione**  
Refrigeration  
Réfrigération  
Kühlung  
Refrigeración



**Refrigerazione statica**  
Static refrigeration  
Réfrigération statique  
Statische Kühlung  
Refrigeración estática



**Refrigerazione ventilata**  
Ventilated refrigeration  
Réfrigération ventilée  
Belüftete Kühlung  
Refrigeración ventilada



**Refrigerazione agitata**  
Fan assisted refrigeration  
Réfrigération troublée  
Geschüttelte Kühlung  
Refrigeración estática con pseudo-ventilador



**Gas refrigerante**  
Cooling gas  
Gaz réfrigérant  
Kühlgas  
Gas refrigerante



**Potenze resistenze Bain-Marie**  
Bain-Marie heating elements power  
Puissance des résistances Bain-Marie  
Leistung der wasserbadheizkörper  
Potencia resistencias Baño María



**Peso netto**  
Net weight  
Poids net  
Nettogewicht  
Peso neto



**Bacinelle**  
Trays  
Cuvettes  
Schalen  
Bandejas



**Compressori di serie**  
Standard compressors

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



# 1 Piccola Esposizione



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Linea Gastroservice

Vetrine refrigerate e riscaldate Gastronorm da appoggio / Gastronorm counter-top refrigerated and heated showcases / Vitrines réfrigérées et chauffées Gastronorm pour comptoirs / Gewärmte und Kühlvitrienen Gastronorm zu legen / Sobrevitrinas refrigeradas y calientes Gastronorm



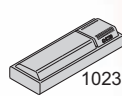
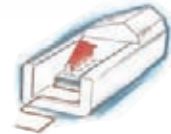
## GASTROSERVICE DRY 1200



COLD System +2 +10 °C



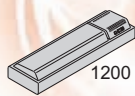
DRY System +30 +70 °C



1023



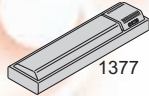
1200



1377



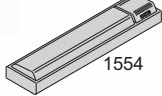
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1731



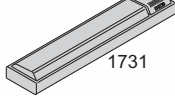
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1/1 1/3 1/3



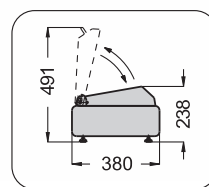
1/1 1/1



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1/1 1/1 1/3 1/3



GASTROSERVICE  
COLD 1000  
DRY 1000

GASTROSERVICE  
COLD 1200  
DRY 1200

GASTROSERVICE  
COLD 1400  
DRY 1400

GASTROSERVICE  
COLD 1600  
DRY 1600

GASTROSERVICE  
COLD 1800  
DRY 1800

Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

**STRUTTURA REFRIGERANTE** GN 1/1 CON COPERCHIO CURVO IN ACCIAIO INOX • GN 1/1 REFRIGERATED STRUCTURE WITH STAINLESS STEEL CURVED COVER • STRUCTURE REFRIGEREE GN 1/1 AVEC COUVERCLE COURBÉ EN ACIER INOX • GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL AUS EDELSTAHL • SOBREVITRINAS REFRIGERADAS GN 1/1 CON TAPA FRONTAL DE ACERO INOXIDABLE

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	Watt	°C	°C	DEFROST		GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE COLD 1000</b>	130	230v/1/50Hz	+2/+10	❄️	R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x238	40
<b>GASTROSERVICE COLD 1200</b>	130	230v/1/50Hz	+2/+10	❄️	R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x238	46
<b>GASTROSERVICE COLD 1400</b>	130	230v/1/50Hz	+2/+10	❄️	R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x238	52
<b>GASTROSERVICE COLD 1600</b>	130	230v/1/50Hz	+2/+10	❄️	R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x238	60
<b>GASTROSERVICE COLD 1800</b>	130	230v/1/50Hz	+2/+10	❄️	R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x238	70

**STRUTTURA RISCALDANTE** GN 1/1 CON COPERCHIO CURVO IN ACCIAIO INOX • GN 1/1 HEATING STRUCTURE WITH STAINLESS STEEL CURVED COVER • STRUCTURE CHAUFFANTE GN 1/1 AVEC COUVERCLE COURBÉ EN ACIER INOX • HEIßE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL AUS EDELSTAHL • SOBREVITRINAS RESCALDADAS GN 1/1 CON TAPA FRONTAL DE ACERO INOXIDABLE

	Watt	°C	°C	DEFROST		GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE DRY 1000</b>	1000	230v/1/50Hz	+30/+70	❄️		1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x238	17
<b>GASTROSERVICE DRY 1200</b>	1000	230v/1/50Hz	+30/+70	❄️		1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x238	18
<b>GASTROSERVICE DRY 1400</b>	1400	230v/1/50Hz	+30/+70	❄️		1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x238	22
<b>GASTROSERVICE DRY 1600</b>	1400	230v/1/50Hz	+30/+70	❄️		1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x238	23
<b>GASTROSERVICE DRY 1800</b>	1400	230v/1/50Hz	+30/+70	❄️		1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x238	25

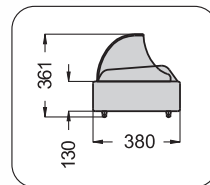
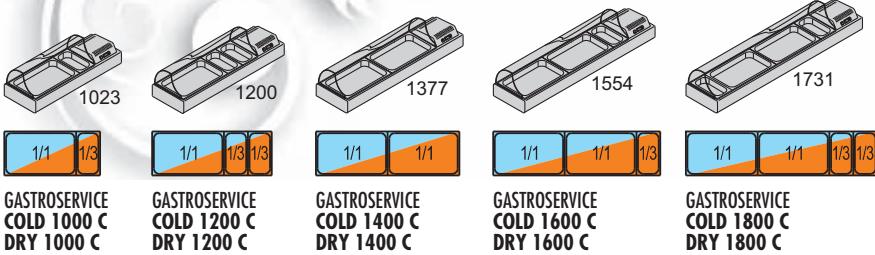


Prezzi vedi a pagina 6-7  
Prices see page 6-7

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



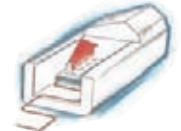
GASTROSERVICE COLD 1200 C



COLD System +2 +10 °C



DRY System +30 +70 °C



Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

**STRUTTURA REFRIGERANTE GN 1/1 CON VETRO CURVO** • GN 1/1 REFRIGERATED STRUCTURE WITH CURVED COVER • STRUCTURE REFRIGEREE GN 1/1 AVEC COUVERCLE COURBÉ • GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL • SOBREVITRINAS REFRIGERADAS GN 1/1 CON CRISTAL CURVO

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	Watt		°C			GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE COLD 1000 C</b>	130	230v/1/50Hz	+2/+10			R 134a	1023x380x361	40
<b>GASTROSERVICE COLD 1200 C</b>	130	230v/1/50Hz	+2/+10			R 134a	1200x380x361	46
<b>GASTROSERVICE COLD 1400 C</b>	130	230v/1/50Hz	+2/+10			R 134a	1377x380x361	52
<b>GASTROSERVICE COLD 1600 C</b>	130	230v/1/50Hz	+2/+10			R 134a	1554x380x361	60
<b>GASTROSERVICE COLD 1800 C</b>	130	230v/1/50Hz	+2/+10			R 134a	1731x380x361	70

**STRUTTURA RISCALDANTE GN 1/1 CON VETRO CURVO** • GN 1/1 HEATING STRUCTURE WITH CURVED COVER • STRUCTURE CHAUFFANTES GN 1/1 AVEC COUVERCLE COURBÉ • HEIÖE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL • SOBREVITRINAS RESCALDADAS GN 1/1 CON CRISTAL CURVO

	Watt		°C	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE DRY 1000 C</b>	1000	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x361	17
<b>GASTROSERVICE DRY 1200 C</b>	1000	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x361	18
<b>GASTROSERVICE DRY 1400 C</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x361	22
<b>GASTROSERVICE DRY 1600 C</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x361	23
<b>GASTROSERVICE DRY 1800 C</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x361	25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 7-8  
Prices see page 7-8

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

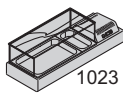
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



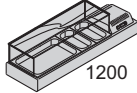
GASTROSERVICE COLD 1200 D



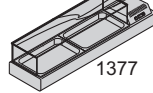
GASTROSERVICE DRY 1200 D



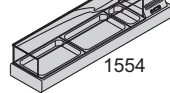
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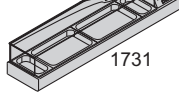
1200



1377



1554



1731



1/1 1/3

GASTROSERVICE  
COLD 1000 D  
DRY 1000 D

1/1 1/3 1/3

GASTROSERVICE  
COLD 1200 D  
DRY 1200 D

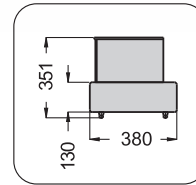
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GASTROSERVICE  
COLD 1400 D  
DRY 1400 D

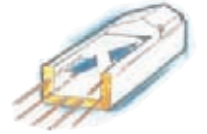
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GASTROSERVICE  
COLD 1600 D  
DRY 1600 D

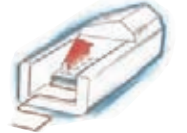
1/1 1/1 1/3 1/3

GASTROSERVICE  
COLD 1800 D  
DRY 1800 D

COLD System +2 +10 °C



DRY System +30 +70 °C



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**STRUTTURA REFRIGERANTE GN 1/1 CON VETRO PIANO** • GN 1/1 REFRIGERATING DEVICE WITH FLAT GLASS • DISPOSITIF RÉFRIGÉRANT GN 1/1 AVEC VITRE PLATE • KÜHLFLÄCHE GN 1/1 MIT FLACHER SCHEIBE • DISPOSITIVO REFRIGERANTE GN 1/1 CON CRISTAL PLANO

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	Watt		°C		DEFROST		GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE COLD 1000 D</b>	130	230v/1/50Hz	+2/+10			R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x351	40
<b>GASTROSERVICE COLD 1200 D</b>	130	230v/1/50Hz	+2/+10			R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x351	46
<b>GASTROSERVICE COLD 1400 D</b>	130	230v/1/50Hz	+2/+10			R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x351	52
<b>GASTROSERVICE COLD 1600 D</b>	130	230v/1/50Hz	+2/+10			R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x351	60
<b>GASTROSERVICE COLD 1800 D</b>	130	230v/1/50Hz	+2/+10			R 134a	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x351	70

**STRUTTURA RISCALDANTE GN 1/1 CON VETRO PIANO** • GN 1/1 HEATING DEVICE WITH FLAT GLASS • DISPOSITIF CHAUFFANT GN 1/1 AVEC VITRE PLATE • HEINZFLÄCHE GN 1/1 MIT FLACHER SCHEIBE • DISPOSITIVO DE CALEFACCIÓN GN 1/1 CON CRISTAL PLANO

	Watt		°C		DEFROST		GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE DRY 1000 D</b>	1000	230v/1/50Hz	+30/+70				1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x351	17
<b>GASTROSERVICE DRY 1200 D</b>	1000	230v/1/50Hz	+30/+70				1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x351	18
<b>GASTROSERVICE DRY 1400 D</b>	1400	230v/1/50Hz	+30/+70				1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x351	22
<b>GASTROSERVICE DRY 1600 D</b>	1400	230v/1/50Hz	+30/+70				1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x351	23
<b>GASTROSERVICE DRY 1800 D</b>	1400	230v/1/50Hz	+30/+70				1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x351	25

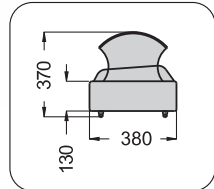
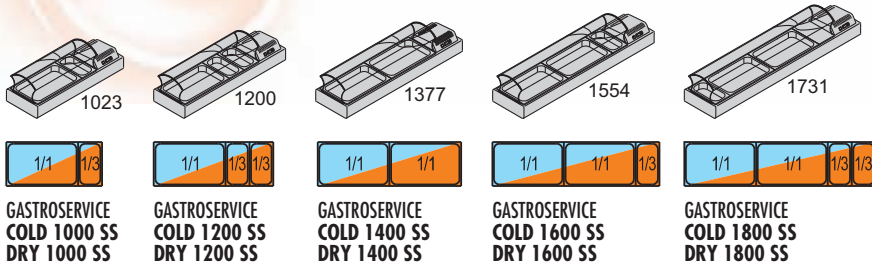


Prezzi vedi a pagina 8-9  
Prices see page 8-9

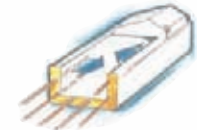
Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



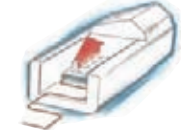
GASTROSERVICE DRY 1200 SS



COLD System +2 +10 °C



DRY System +30 +70 °C



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**STRUTTURA REFRIGERANTE GN 1/1 CON VETRO CURVO SELF SERVICE** • GN 1/1 REFRIGERATED STRUCTURE WITH CURVED COVER FOR SELF SERVICE • STRUCTURE REFRIGEREE GN 1/1 AVEC COUVERCLE COURBÉ POUR SELF SERVICE • GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL FÜR SELF SERVICE • SOBREVITRINAS REFRIGERADAS GN 1/1 CON CRISTAL CURVO SELF SERVICE

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	Watt		°C			GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE COLD 1000 SS</b>	130	230v/1/50Hz	+2/+10			R 134a	1023x380x370	40
<b>GASTROSERVICE COLD 1200 SS</b>	130	230v/1/50Hz	+2/+10			R 134a	1200x380x370	46
<b>GASTROSERVICE COLD 1400 SS</b>	130	230v/1/50Hz	+2/+10			R 134a	1377x380x370	52
<b>GASTROSERVICE COLD 1600 SS</b>	130	230v/1/50Hz	+2/+10			R 134a	1554x380x370	60
<b>GASTROSERVICE COLD 1800 SS</b>	130	230v/1/50Hz	+2/+10			R 134a	1731x380x370	70

**STRUTTURA RISCALDANTE GN 1/1 CON VETRO CURVO SELF SERVICE** • GN 1/1 HEATING STRUCTURE WITH CURVED COVER FOR SELF SERVICE • STRUCTURE CHAUFFANTES GN 1/1 AVEC COUVERCLE COURBÉ POUR SELF SERVICE • HEIßE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL FÜR SELF SERVICE • SOBREVITRINAS RISCALDADAS GN 1/1 CON CRISTAL CURVO SELF SERVICE

	Watt		°C	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.
<b>GASTROSERVICE DRY 1000 SS</b>	1000	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1023x380x370	17
<b>GASTROSERVICE DRY 1200 SS</b>	1000	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1200x380x370	18
<b>GASTROSERVICE DRY 1400 SS</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1377x380x370	22
<b>GASTROSERVICE DRY 1600 SS</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1554x380x370	23
<b>GASTROSERVICE DRY 1800 SS</b>	1400	230v/1/50Hz	+30/+70	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1731x380x370	25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 9-10  
Prices see page 9-10

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

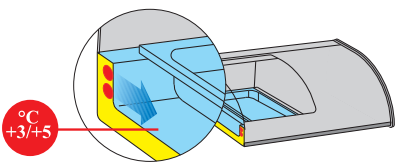
IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

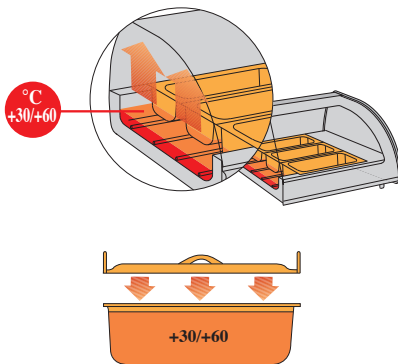
# Linee Tapas & Sushi

*Vetrine calde e refrigerate da appoggio con vetro curvo / Hot and refrigerated bearing display cabinets with bent glass /  
Vitrines chaudes et réfrigérantes d'appui avec vitre bombée / Warm und Kühlvitrinen zum Auflegen, mit gebogenem Glas /  
Vitrinas refrigeradas y calientes de apoyo con vidrio curvo*

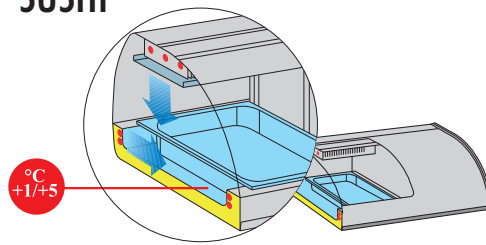
## TAPAS



## TAPAS BAIN-MARIE



## SUSHI



- Doppio evaporatore: l'evaporatore superiore è dotato di bacinella raccolta condensa.
- Double evaporator: the upper evaporator is supplied with condensate basin.
- Double évaporateur: l'évaporateur supérieur est équipé d'une bassine pour la récupération de l'eau de condensation.
- Doppelverdampfer: der obere Verdampfer ist mit Kondenswassersammelbehälter ausgestattet.
- Doble evaporador: el evaporador superior es equipado con bandeja de recolección agua de condensación.

LE BACINELLE NON SONO COMPRESSE NEL PREZZO / BASINS ARE NOT INCLUDED IN THE PRICE / LES BASSINES NE SONT PAS COMPRISES DANS LE PRIX / DIE SCHALEN SIND IM PREIS NICHT INBEGRIFFEN / EL PRECIO NO COMPRENDE LAS BANDEJAS

## Colori / Colour / Couleurs / Farbe / Colores

### TAPAS / SUSHI

Colore di serie / Standard colour / Couleur standards / Standardfarbe / Color estándar



Colore argento / Silver colour / Couleur argent / Silber-Farbe / Color plata

Colori Optional / Optional colors / Couleurs Optionnel / Extrafarben / Colores extras



Colore nero / Black / Couleur noir / Schwarzfarbe / Color negro



Colore oro / Gold color / Couleur or / Farbe Gold / Color oro

### SUSHI SS

Colore di serie / Standard colour / Couleur standards / Standardfarbe / Color estándar



Colore argento / Silver colour / Couleur argent / Silber-Farbe / Color plata

Colori Optional / Optional colors / Couleurs Optionnel / Extrafarben / Colores extras



Colore nero / Black / Couleur noir / Schwarzfarbe / Color negro



Colore oro / Gold color / Couleur or / Farbe Gold / Color oro





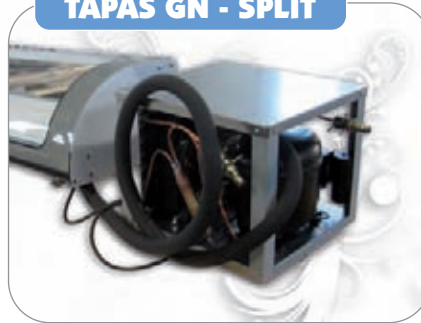
**TAPAS 6 GN**



**TAPAS PI**



**TAPAS GN - SPLIT**



Con luce protetta  
With shielded light  
Avec lumière protégée  
Mit geschütztem Licht  
Con luz protegida

Porte scorrevoli  
Sliding doors /Portes coulissantes  
Schiebetüre  
Puertas corredizas

Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Konstruktion aus rostfreiem Stahl  
Estructura en acero inox

\*  
Tapas: vetro curvo apribile di serie.  
Migliora la manutenzione interna della vetrina.  
Tapas: production opening curved glass. It makes the display cabinet internal maintenance easier.  
Tapas: verre bombé ouvrant de série. Il améliore l'entretien intérieur de la vitrine.  
Tapas: serienmäßiges aufklappbares gewölbtes Glas.  
Es erleichtert die Innenpflege der Vitrine.  
Tapas: cristal curvado abrible corriente. Mejora el mantenimiento interno de la vitrina.



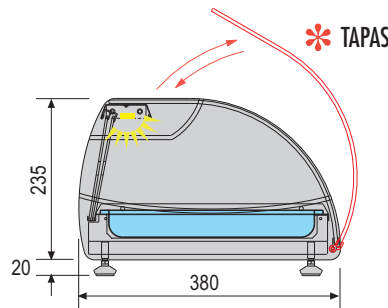
**ACCESSORI / ACCESSORIES:**

**N° BACINELLE GN 1/3 H. 40 mm**

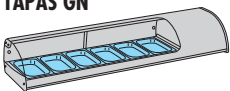
NR. OF BASINS GN 1/3 H. 40 mm / N. DES BACS GN 1/3 H. 40 mm

SCHALENNUMMER GN 1/3 H. 40 mm / N. DE CUBETERAS GN 1/3 H. 40 mm

	TAPAS 4 GN	TAPAS 6 GN	TAPAS 8 GN	TAPAS 10 GN
	TAPAS 4 GN - SG	TAPAS 6 GN - SG	TAPAS 8 GN - SG	TAPAS 10 GN - SG
	TAPAS 4 GN - SPLIT	TAPAS 6 GN - SPLIT	TAPAS 8 GN - SPLIT	TAPAS 10 GN - SPLIT
N°	4	6	8	10

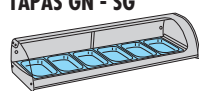


**TAPAS GN**



**TAPAS 4 GN** (LxPxH) 1085x380x255  
**TAPAS 6 GN** (LxPxH) 1437x380x255  
**TAPAS 8 GN** (LxPxH) 1790x380x255  
**TAPAS 10 GN** (LxPxH) 2141x380x255

**TAPAS GN - SG**



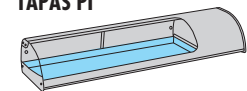
**TAPAS 4 GN - SG** (LxPxH) 820x380x255  
**TAPAS 6 GN - SG** (LxPxH) 1172x380x255  
**TAPAS 8 GN - SG** (LxPxH) 1524x380x255  
**TAPAS 10 GN - SG** (LxPxH) 1876x380x255

**TAPAS GN - SPLIT**



**TAPAS 4 GN - SPLIT** (LxPxH) 820x380x255  
**TAPAS 6 GN - SPLIT** (LxPxH) 1172x380x255  
**TAPAS 8 GN - SPLIT** (LxPxH) 1524x380x255  
**TAPAS 10 GN - SPLIT** (LxPxH) 1876x380x255

**TAPAS PI**



**TAPAS 6 PI** (LxPxH) 1437x380x255  
**TAPAS 8 PI** (LxPxH) 1790x380x255  
**TAPAS 10 PI** (LxPxH) 2141x380x255

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️



	Watt		°C	❄️	❄️⚡	❄️⚡	❄️⚡	💡	Kg.	
<b>TAPAS 4 GN</b>	262	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	30
<b>TAPAS 6 GN</b>	262	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	36
<b>TAPAS 8 GN</b>	266	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	44
<b>TAPAS 10 GN</b>	266	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	51
<b>TAPAS 6 PI</b>	262	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	35
<b>TAPAS 8 PI</b>	266	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	44
<b>TAPAS 10 PI</b>	266	230v/1/50Hz	+3/+5	❄️	❄️⚡	❄️⚡	❄️⚡	R 404a	Di serie	48

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 10-11  
Prices see page 10-11



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

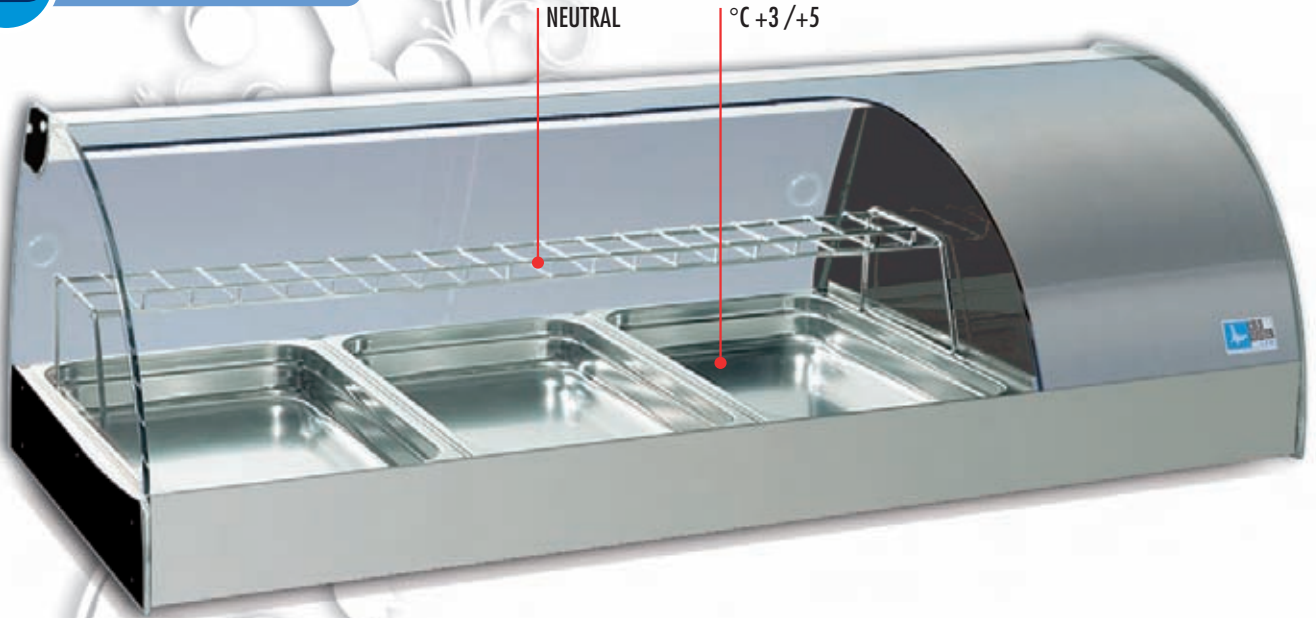
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

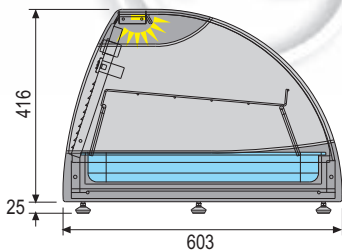
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



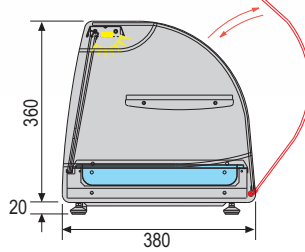
**GRANTAPAS 3 GN**



**GRANTAPAS GN**



**TAPAS GN 2**



**\* Grantapas: vetro curvo non apribile.**  
Grantapas: not opening curved glass.  
Grantapas: verre bombée non ouvrant.  
Grantapas: nicht aufklappbares gewölbtes Glas.  
Grantapas: cristal curvado no abatible.

**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Konstruktion aus rostfreiem Stahl  
Estructura en acero inox

**Con luce protetta**  
With shielded light  
Avec lumière protégée  
Mit geschütztem Licht  
Con luz protegida

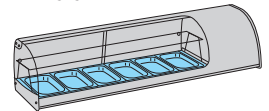
**Porte scorrevoli**  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas



**ACCESSORI / ACCESSORIES:**  
**GRANTAPAS GN:** N° BACINELLE GN H. 65 mm / NR. OF BASINS GN H. 65 mm / N. DES BACS H. 65 mm / SCHALENNUMMER GN H. 65 mm / N. DE CUBETERAS H. 65 mm  
**TAPAS GN:** N° BACINELLE GN H. 40 mm / NR. OF BASINS GN H. 40 mm / N. DES BACS H. 40 mm / SCHALENNUMMER GN H. 40 mm / N. DE CUBETERAS H. 40 mm

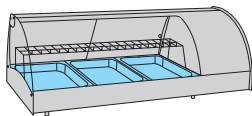
	GRANTAPAS 2 GN GRANTAPAS 2 GN - SG GRANTAPAS 2 GN - SPLIT	GRANTAPAS 3 GN GRANTAPAS 3 GN - SG GRANTAPAS 3 GN - SPLIT	GRANTAPAS 4 GN GRANTAPAS 4 GN - SG GRANTAPAS 4 GN - SPLIT	TAPAS 4 GN 2	TAPAS 6 GN 2	TAPAS 8 GN 2	TAPAS 10 GN 2
GN 1/3	6	9	12	4	6	8	10
GN 1/1	2	3	4	-	-	-	-

**TAPAS GN 2**



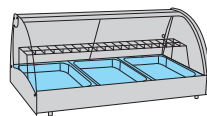
**TAPAS 4 GN 2** (LxPxH) 1085x380x380  
**TAPAS 6 GN 2** (LxPxH) 1437x380x380  
**TAPAS 8 GN 2** (LxPxH) 1790x380x380  
**TAPAS 10 GN 2** (LxPxH) 2141x380x380

**GRANTAPAS GN**



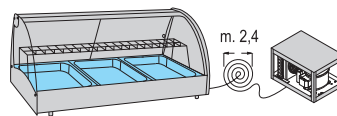
**GRANTAPAS 2 GN** (LxPxH) 1005x603x441  
**GRANTAPAS 3 GN** (LxPxH) 1330x603x441  
**GRANTAPAS 4 GN** (LxPxH) 1655x603x441

**GRANTAPAS GN - SG**



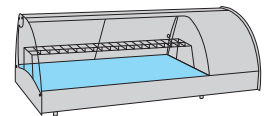
**GRANTAPAS 2 GN - SG** (LxPxH) 780x603x441  
**GRANTAPAS 3 GN - SG** (LxPxH) 1105x603x441  
**GRANTAPAS 4 GN - SG** (LxPxH) 1425x603x441

**GRANTAPAS GN - SPLIT**



**GRANTAPAS 2 GN - SG SPLIT** (LxPxH) 780x603x441  
**GRANTAPAS 3 GN - SG SPLIT** (LxPxH) 1105x603x441  
**GRANTAPAS 4 GN - SG SPLIT** (LxPxH) 1425x603x441

**GRANTAPAS PI**



**GRANTAPAS 2 PI** (LxPxH) 1005x603x441  
**GRANTAPAS 3 PI** (LxPxH) 1330x603x441  
**GRANTAPAS 4 PI** (LxPxH) 1655x603x441

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	Watt	230v/1/50Hz	°C	DEFROST	R 404a	Di serie	Kg.
<b>GRANTAPAS 2 GN</b>	265	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	43
<b>GRANTAPAS 3 GN</b>	273	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	50
<b>GRANTAPAS 4 GN</b>	281	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	72
<b>TAPAS 4 GN 2</b>	240	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	33
<b>TAPAS 6 GN 2</b>	260	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	39
<b>TAPAS 8 GN 2</b>	260	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	45
<b>TAPAS 10 GN 2</b>	260	230v/1/50Hz	+3/+5	❄️	R 404a	Di serie	51



Prezzi vedi a pagina 11-12  
Prices see page 11-12

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)







**PLANET 3 GN 1/1**

**Plexiglass scorrevoli di chiusura anteriori e posteriori**  
 Sliding rear and front plexiglass for closure / Plexiglas coulissantes de fermeture antérieures et postérieures / Vordere und hintere Plexiglas Schiebe-Scheibe zum Schließen / Plexiglas corredizos de cierre delanteros y traseros



**Griglia motore in acc. inox**  
 Stainless steel grate for motor  
 Grille moteur en acier inox  
 Motorgitter aus Edelstahl  
 Rejilla motor de acero inoxidable

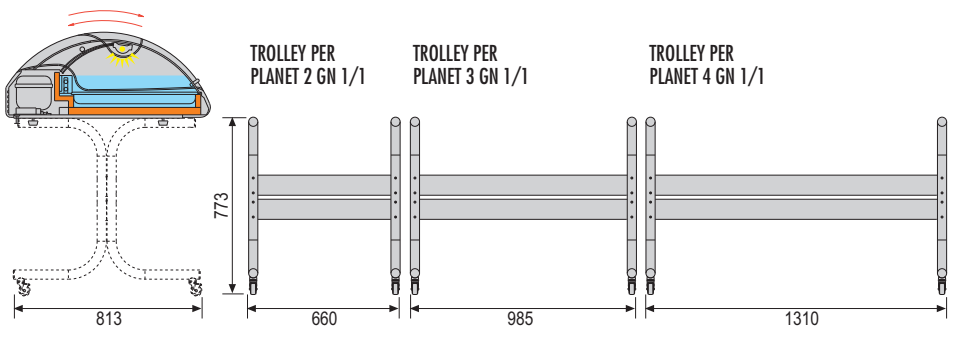


**ACCESSORIO / ACCESSORY:**  
 Kit piano inox / Kit stainless-steel surface  
 Kit plan en acier / Kleine Fläche  
 Kit plano de acero

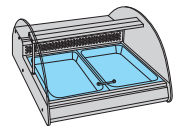
**Evaporazione acqua di sbrinamento**  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 verdunsten des Auftauwassers  
 Evaporación agua descongelación



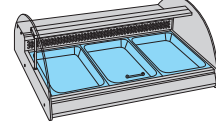
**ACCESSORIO / ACCESSORY:**



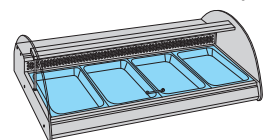
**PLANET 2 GN 1/1**



**PLANET 3 GN 1/1**



**PLANET 4 GN 1/1**



	Watt	230v/1/50Hz	°C				<b>GN - h. max 65 mm. ACCESSORI / ACCESSORIES</b>	mm. (LxPxH)		Kg.
<b>PLANET 2 GN 1/1</b>	310	230v/1/50Hz	+3/+5			R 404a	n° 2 GN 1/1 o n° 6 GN 1/3	720x900x430	Di serie	47
<b>PLANET 3 GN 1/1</b>	340	230v/1/50Hz	+3/+5			R 404a	n° 3 GN 1/1 o n° 9 GN 1/3	1045x900x430	Di serie	67
<b>PLANET 4 GN 1/1</b>	350	230v/1/50Hz	+3/+5			R 404a	n° 4 GN 1/1 o n° 12 GN 1/3	1370x900x430	Di serie	87

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 12  
 Prices see page 12



PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY  
 ARMADI SPECIALI  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



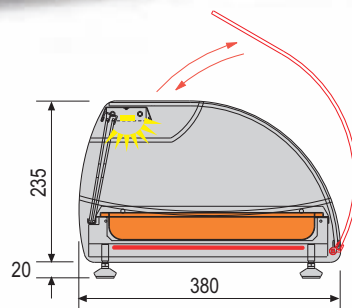
## TAPAS 6 GN BM



Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas

Con luce led protetta  
With shielded led light  
Avec lumière led protégée  
Mit geschütztem Led Licht  
Con luz led protegida

TAPAS 4 GN BM  
TAPAS 6 GN BM  
TAPAS 8 GN BM

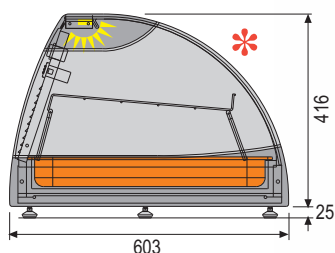


Struttura in acciaio inox con decori in alluminio anodizzato  
Stainless steel structure with anodized aluminium ornament  
Structure en acier inox avec décors en aluminium anodisé  
Konstruktion aus rostfreiem Stahl mit Alu-Dekorationen galvanisch  
Estructura en acero inox con decoraciones en aluminio anodizado

## GRANTAPAS 3 GN BM



Grantapas GN BM: vetro curvo non apribile.  
Grantapas GN BM: not opening curved glass.  
Grantapas GN BM: verre bombé non ouvrant.  
Grantapas GN BM: nicht aufklappbares gewölbtes Glas.  
Grantapas GN BM: cristal curvado no abatible.



Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas

Con luce led protetta  
With shielded led light  
Avec lumière led protégée  
Mit geschütztem Led Licht  
Con luz led protegida



Watt

°C

GN - h. 40 mm.  
ACCESSORI / ACCESSORIESGN - h. 65 mm.  
ACCESSORI / ACCESSORIES

mm. (LxPxH)

Kg.

	Watt	°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	GN - h. 65 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Kg.	
<b>GRANTAPAS 2 GN BM</b>	1200	230v/1/50Hz	+30/+60	n° 2 GN 1/1 o n° 6 GN 1/3	n° 2 GN 1/1 o n° 6 GN 1/3	780x603x441	Di serie 23
<b>GRANTAPAS 3 GN BM</b>	1800	230v/1/50Hz	+30/+60	n° 3 GN 1/1 o n° 9 GN 1/3	n° 3 GN 1/1 o n° 9 GN 1/3	1105x603x441	Di serie 31
<b>GRANTAPAS 4 GN BM</b>	2400	230v/1/50Hz	+30/+60	n° 4 GN 1/1 o n° 12 GN 1/3	n° 4 GN 1/1 o n° 12 GN 1/3	1425x603x441	Di serie 40
<b>TAPAS 4 GN BM</b>	600	230v/1/50Hz	+30/+60	n° 4 GN 1/3	-	820x380x255	Di serie 14
<b>TAPAS 6 GN BM</b>	1200	230v/1/50Hz	+30/+60	n° 6 GN 1/3	-	1172x380x255	Di serie 19
<b>TAPAS 8 GN BM</b>	1200	230v/1/50Hz	+30/+60	n° 8 GN 1/3	-	1524x380x255	Di serie 25



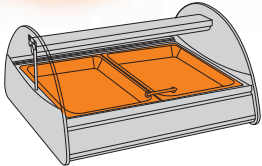
Prezzi vedi a pagina 13  
Prices see page 13



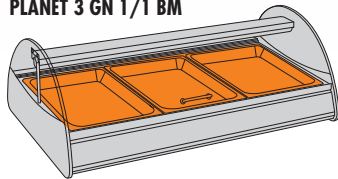
**PLANET 2 GN 1/1 BM**



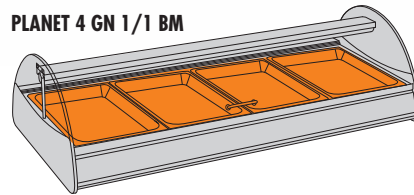
**PLANET 2 GN 1/1 BM**



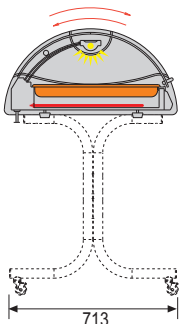
**PLANET 3 GN 1/1 BM**



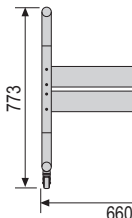
**PLANET 4 GN 1/1 BM**



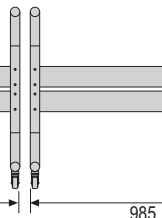
**ACCESSORIO / ACCESSORY:**



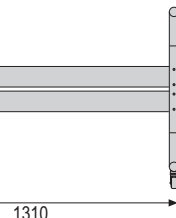
TROLLEY PER PLANET 2 GN 1/1 BM



TROLLEY PER PLANET 3 GN 1/1 BM



TROLLEY PER PLANET 4 GN 1/1 BM



**Plexiglass scorrevoli di chiusura anteriori e posteriori**  
Sliding rear and front plexiglas for closure / Plexiglas coulissantes de fermeture antérieures et postérieures / Vordere und hintere Plexiglas Schiebe-Scheibe zum Schließen / Plexiglas corredizos de cierre delanteros y traseros

**Griglia motore in acc. inox**  
Stainless steel grate for motor  
Grille moteur en acier inox  
Motorgitter aus Edelstahl  
Rejilla motor de acero inoxidable



**PLANET 2 GN 1/1 BM**  
**PLANET 3 GN 1/1 BM**  
**PLANET 4 GN 1/1 BM**

Watt		°C	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Di serie	Kg.
1920	230v/1/50Hz	+30/+60	n° 2 GN 1/1 o n° 6 GN 1/3	705x680x346	Di serie	30
1860	230v/1/50Hz	+30/+60	n° 3 GN 1/1 o n° 9 GN 1/3	1030x680x346	Di serie	40
2440	230v/1/50Hz	+30/+60	n° 4 GN 1/1 o n° 12 GN 1/3	1355x680x346	Di serie	50



Prezzi vedi a pagina 13  
Prices see page 13



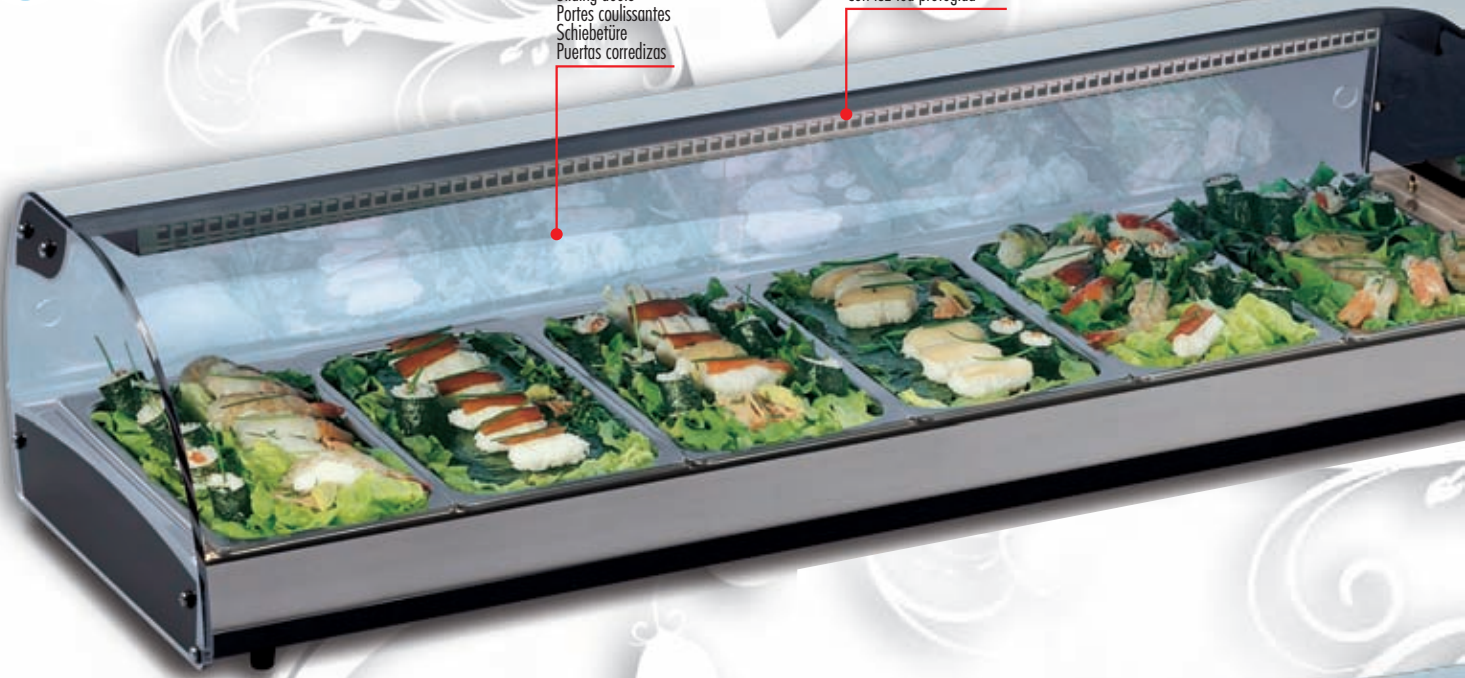
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

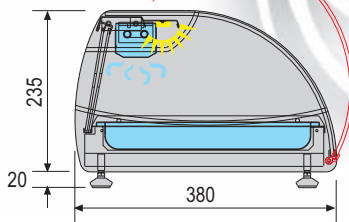

**SUSHI 6 GN**

Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas

Con luce led protetta  
With shielded led light  
Avec lumière led protégée  
Mit geschütztem Led Licht  
Con luz led protegida

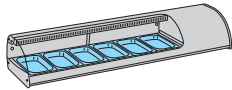


\* SUSHI

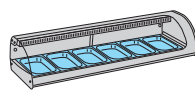


\* Sushi: vetro curvo apribile di serie. Migliora la manutenzione interna della vetrina.  
Sushi: production opening curved glass. It makes the display cabinet internal maintenance easier.  
Sushi: verre bombé ouvrant de série. Il améliore l'entretien intérieur de la vitrine.  
Sushi: serienmässiges aufklappbares gewölbtes Glas. Es erleichtert die Innenpflege der Vitrine.  
Sushi: cristal curvado abrible corriente. Mejora el mantenimiento interno de la vitrina.

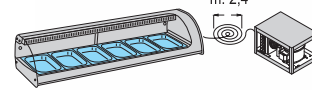
Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Konstruktion aus rostfreiem Stahl  
Estructura en acero inox


**SUSHI GN**


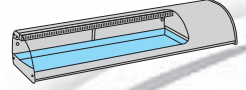
**SUSHI 4 GN** (LxPxH) 1085x380x255  
**SUSHI 6 GN** (LxPxH) 1437x380x255  
**SUSHI 8 GN** (LxPxH) 1790x380x255  
**SUSHI 10 GN** (LxPxH) 2141x380x255

**SUSHI GN - SG**


**SUSHI 6 GN - SG** (LxPxH) 1172x380x255  
**SUSHI 8 GN - SG** (LxPxH) 1524x380x255  
**SUSHI 10 GN - SG** (LxPxH) 1876x380x255
























**SUSHI GN - SPLIT**


**SUSHI 4 GN - SPLIT** (LxPxH) 820x380x255  
**SUSHI 6 GN - SPLIT** (LxPxH) 1172x380x255  
**SUSHI 8 GN - SPLIT** (LxPxH) 1524x380x255  
**SUSHI 10 GN - SPLIT** (LxPxH) 1876x380x255

**SUSHI PI**


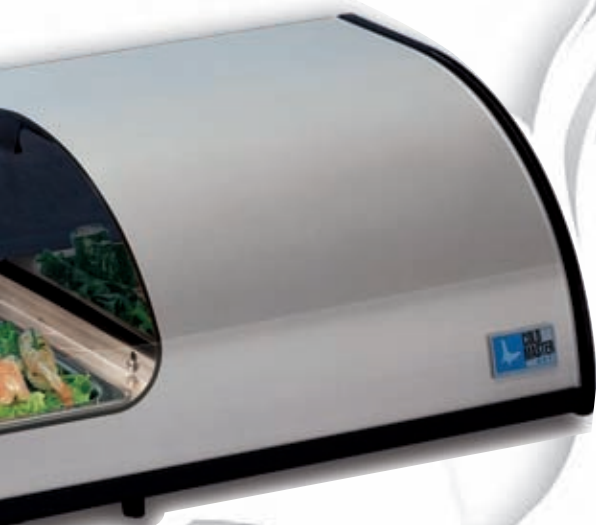
**SUSHI 6 PI** (LxPxH) 1437x380x255  
**SUSHI 8 PI** (LxPxH) 1790x380x255  
**SUSHI 10 PI** (LxPxH) 2141x380x255

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación: ❄️

	 Watt		 °C				 GN - h. 40 mm. ACCESSORI / ACCESSORIES		 Kg.
<b>SUSHI 4 GN</b>	270	230v/1/50Hz	+1/+5			R 404a	n° 4 GN 1/3	Di serie	30
<b>SUSHI 6 GN</b>	270	230v/1/50Hz	+1/+5			R 404a	n° 6 GN 1/3	Di serie	37
<b>SUSHI 8 GN</b>	270	230v/1/50Hz	+1/+5			R 404a	n° 8 GN 1/3	Di serie	44
<b>SUSHI 10 GN</b>	270	230v/1/50Hz	+1/+5			R 404a	n° 10 GN 1/3	Di serie	48
<b>SUSHI 6 PI</b>	270	230v/1/50Hz	+1/+5			R 404a	-	Di serie	37
<b>SUSHI 8 PI</b>	270	230v/1/50Hz	+1/+5			R 404a	-	Di serie	44
<b>SUSHI 10 PI</b>	270	230v/1/50Hz	+1/+5			R 404a	-	Di serie	46

 Prezzi vedi a pagina 14  
Prices see page 14

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



**SUSHI PI**

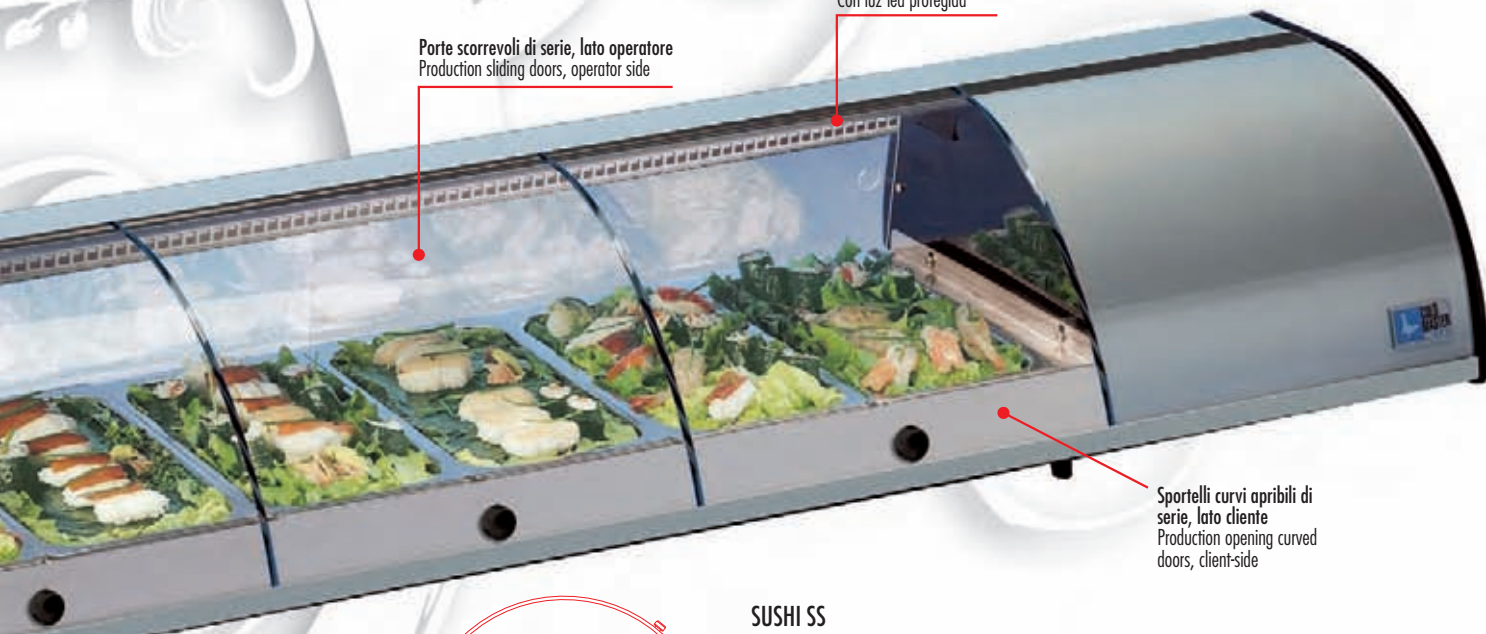
**PI**  
Piano inox refrigerato per esposizione di piatti pronti  
Refrigerated stainless steel top for display of ready-to-serve dishes



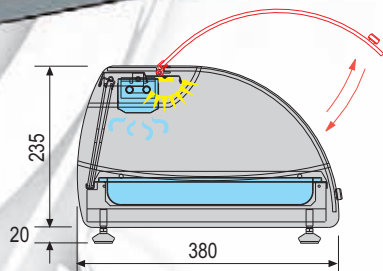
**SUSHI 6 GN SS**

Con luce led protetta  
With shielded led light  
Avec lumière led protégée  
Mit geschütztem Led Licht  
Con luz led protegida

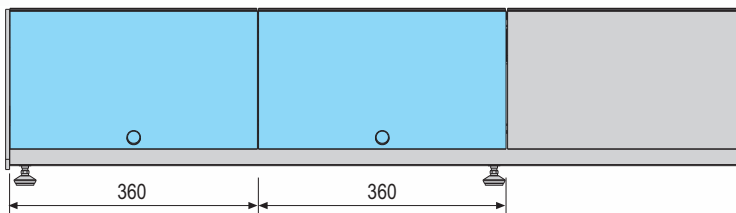
Porte scorrevoli di serie, lato operatore  
Production sliding doors, operator side



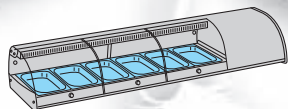
Sportelli curvi apribili di serie, lato cliente  
Production opening curved doors, client-side



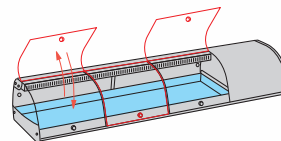
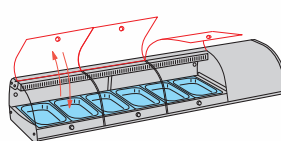
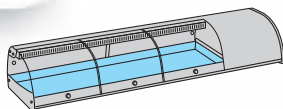
**SUSHI SS**



**SUSHI GN SS**



**SUSHI PI SS**



Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación : ❄️

NEW  
NEW  
NEW  
NEW  
NEW  
NEW  
NEW

	Watt	230v/1/50Hz	°C					mm. (LxPxH)	Sportelli frontali Front doors		Kg.
<b>SUSHI 4 GN SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a	GN - h. 40 mm. ACCESSORI / ACCESSORIES	n° 4 GN 1/3 1085x380x255	2	Di serie	30
<b>SUSHI 6 GN SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		n° 6 GN 1/3 1437x380x255	3	Di serie	37
<b>SUSHI 8 GN SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		n° 8 GN 1/3 1790x380x255	4	Di serie	44
<b>SUSHI 10 GN SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		n° 10 GN 1/3 2141x380x255	5	Di serie	48
<b>SUSHI 6 PI SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		1437x380x255	3	Di serie	37
<b>SUSHI 8 PI SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		1790x380x255	4	Di serie	44
<b>SUSHI 10 PI SS</b>	300	230v/1/50Hz	+1/+5	❄️	❄️	R 404a		2141x380x255	5	Di serie	46

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 15  
Prices see page 15

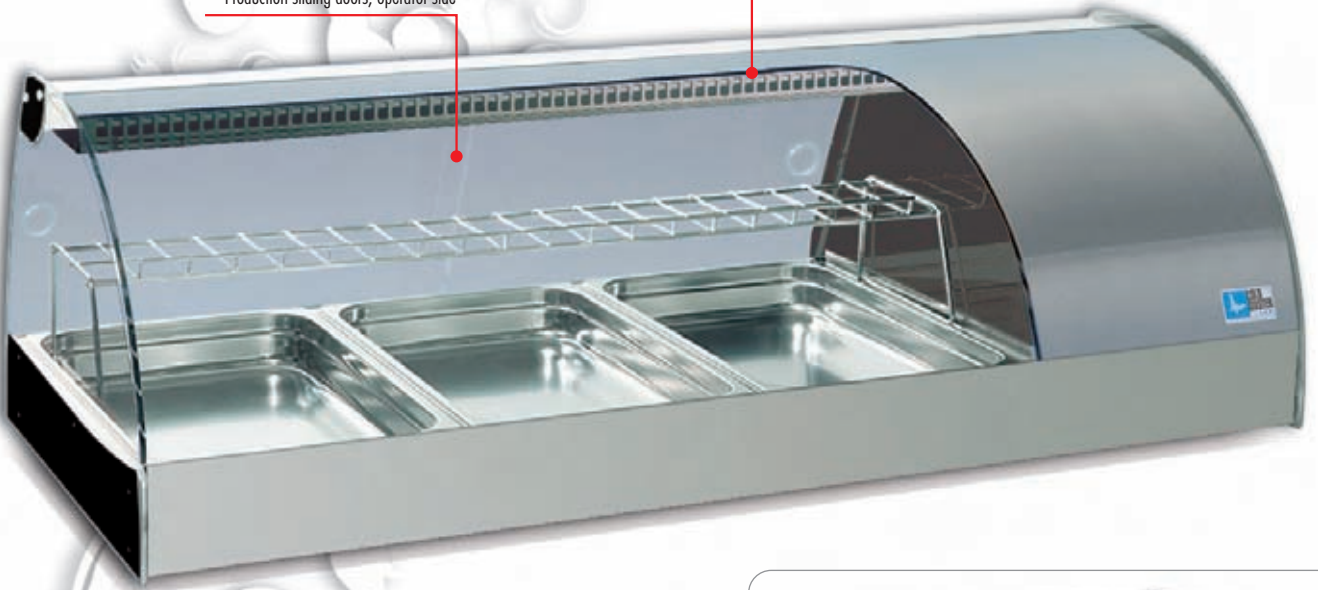
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORI  
REFRIGERATORS & FREEZERS  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**GRANSUSHI 3 GN**

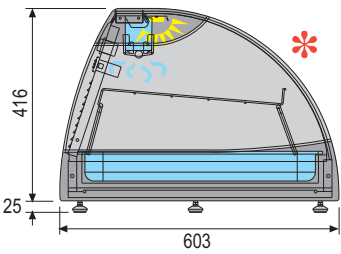
Porte scorrevoli di serie, lato operatore  
Production sliding doors, operator side

Con luce led protetta  
With shielded led light  
Avec lumière led protégée  
Mit geschütztem Led Licht  
Con luz led protegida



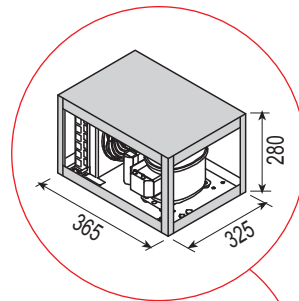
**GRANSUSHI PI**

**PI**  
Piano inox refrigerato per esposizione di piatti pronti  
Refrigerated stainless steel top for display of ready-to-serve dishes

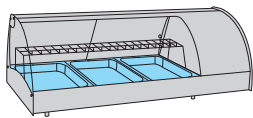


\* Gransushi GN:  
Vetro curvo non apribile.  
Not opening curved glass.  
Verre bombé non ouvrant.  
Nicht aufklappbares gewölbtes Glas.  
Cristal curvado no abatible.

Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Konstruktion aus rostfreiem Stahl  
Estructura en acero inox

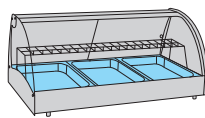


**GRANSUSHI GN**



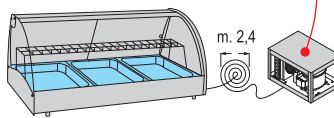
**GRANSUSHI 2 GN** (LxPxH) 1005x603x441  
**GRANSUSHI 3 GN** (LxPxH) 1330x603x441  
**GRANSUSHI 4 GN** (LxPxH) 1655x603x441

**GRANSUSHI GN - SG**



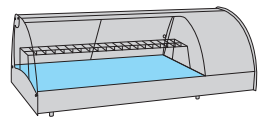
**GRANSUSHI 2 GN - SG** (LxPxH) 780x603x441  
**GRANSUSHI 3 GN - SG** (LxPxH) 1105x603x441  
**GRANSUSHI 4 GN - SG** (LxPxH) 1425x603x441

**GRANSUSHI GN - SPLIT**



**GRANSUSHI 2 GN - SG SPLIT** (LxPxH) 780x603x441  
**GRANSUSHI 3 GN - SG SPLIT** (LxPxH) 1105x603x441  
**GRANSUSHI 4 GN - SG SPLIT** (LxPxH) 1425x603x441

**GRANSUSHI PI**



**GRANSUSHI 2 PI** (LxPxH) 1005x603x441  
**GRANSUSHI 3 PI** (LxPxH) 1330x603x441  
**GRANSUSHI 4 PI** (LxPxH) 1655x603x441

Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación : ❄️



Watt



°C



GN - h. 40 mm.  
ACCESSORI / ACCESSORIES



Kg.

	Watt	Voltage	Temperature	Defrost	Refrigerant	Accessories	Lighting	Weight
<b>GRANSUSHI 2 GN</b>	257	230v/1/50Hz	+1/+5	❄️	R 404a	n° 2 GN 1/1 o n° 6 GN 1/3	Di serie	44
<b>GRANSUSHI 3 GN</b>	272	230v/1/50Hz	+1/+5	❄️	R 404a	n° 3 GN 1/1 o n° 9 GN 1/3	Di serie	53
<b>GRANSUSHI 4 GN</b>	274	230v/1/50Hz	+1/+5	❄️	R 404a	n° 4 GN 1/1 o n° 12 GN 1/3	Di serie	73



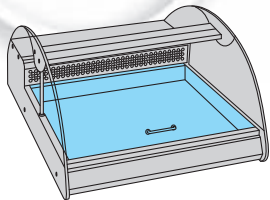
Prezzi vedi a pagina 15-16  
Prices see page 15-16



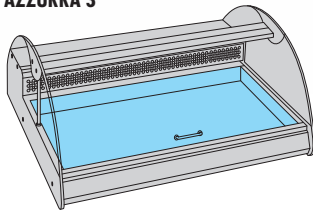
**AZZURRA 3**



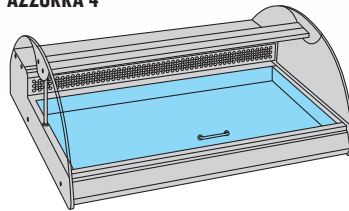
**AZZURRA 2**



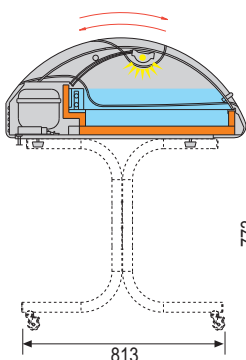
**AZZURRA 3**



**AZZURRA 4**



**ACCESSORIO / ACCESSORY:**



TROLLEY PER AZZURRA 2

TROLLEY PER AZZURRA 3

TROLLEY PER AZZURRA 4

773

660

985

1310

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Plexiglass scorrevoli di chiusura  
anteriore e posteriore  
Sliding rear and front plexiglass for  
closure / Plexiglas coulissantes de  
fermeture antérieures et postérieures  
/ Vordere und hintere Plexiglas  
Schiebe-Scheibe zum Schließen /  
Plexiglas corredizos de cierre delanteros  
y traseros

Vasca in acciaio inox AISI 316  
resistente alla corrosione salina  
Salt-proof AISI 316 stainless steel basin  
Cuve en acier inox AISI 316 résistant  
à la corrosion du sel /  
Edelstahl AISI 316 Wanne  
Salzkorrosion resistant /  
Cuba en acero inox AISI 316 resistente  
a la corrosión salina

Griglia motore in acc. inox  
Stainless steel grate for motor  
Grille moteur en acier inox  
Motorgitter aus Edelstahl  
Rejilla motor de acero inoxidable

Illuminazione interna  
Inside lighting  
Eclairage interne  
Innenbeleuchtung  
Iluminación interior



**AZZURRA 2**

Watt

310

230v/1/50Hz

°C

+1/+5

DEFROST

R 404a

GN - mm. (LxPxH)

720x900x430

Di serie

47

**AZZURRA 3**

340

230v/1/50Hz

+1/+5

DEFROST

R 404a

1045x900x430

Di serie

67

**AZZURRA 4**

350

230v/1/50Hz

+1/+5

DEFROST

R 404a

1370x900x430

Di serie

87



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## CHEF COLD 2

Luce neon di serie  
Neon light standard  
Néon lumière standard  
Neonlicht Standard  
Luz neón estándar



Centralina elettronica  
Electronic control unit  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



Le vetrine sopra banco modello CHEF, disponibili sia nella versione refrigerata che in quella calda, sono state concepite per paninoteche, bar, pizzerie, ristoranti, gastronomie, chioschi ecc.. Sono ideali per l'esposizione ad esempio di antipasti, stuzzichini, salse ed alimenti per la preparazione di pizze, panini, tramezzini. Le dimensioni contenute permettono una facile collocazione in qualsiasi arredamento preesistente. Tutti gli elementi caldi o refrigerati sono realizzati all'interno ed esterno in acciaio inox.

The CHEF counter top food display case models, available in both refrigerated and hot versions, have been designed for sandwich bars, bars, pizzerias, restaurants, gastronomic shops, kiosks etc.. They are perfect for displaying, for example, hors d'oeuvres, appetisers, sauces and ingredients used in the preparation of pizzas, rolls, sandwiches. Their contained dimensions mean that they can be easily inserted into any pre existing furniture fittings. All the internal and external hot or refrigerated elements are made in stainless steel.

Les vitrines pour le dessus des comptoirs du modèle CHEF, disponibles pour la version réfrigérante et pour la version chauffante, ont été conçues pour les paninoteques, les bars, les pizzerias, les restaurants, les comptoirs ambulants...etc. Elles sont idéales pour l'exposition d'entrées, d'amuse-gueules, de sauces et d'aliments pour la préparation de pizzas, desandwich

ou d'en-cas. Ses dimensions réduites permettent de les intégrer facilement à n'importe quelle structure pré-existante. Tous les éléments chauds et réfrigérés sont entièrement réalisés (intérieur et extérieur) en acier inox.

Die auf dem Thresen aufstellbaren Vitrinen CHEF, sowohl in der Version zur Kühlung als auch in der beheizbaren Version erhältlich, sind für Sandwich-Bars, Bars, Pizzerien, Restaurants, Gastronomie, Kioske usw. entwickelt worden. Sie sind besonders für die Präsentation zum Beispiel von Vorspeisen, Appetithappen, Soßen und Lebensmitteln, zur Präparation von Pizzen, Brötchen und Sandwiches geeignet. Die beschränkten Ausmaße erlauben ein leichtes Aufstellen in jeder schon vorhandenen Einrichtung. Alle warmen oder gekühlten Elemente sind sowohl Innen als auch Außen aus INOX Stahl gefertigt.

Las vitrinas de mostrador modelo CHEF, están disponibles en la versión refrigerada y en la versión caliente, han sido ideadas para sandwicherías, bares, pizzerías, restaurantes, tiendas de gastronomía, quioscos, etc. Son ideales para la exposición de entradas, tentempiés, salsas, alimentos para la preparación de pizzas y sandwiches. Sus reducidas dimensiones permiten una fácil colocación en cualquier decoración preexistente. Todos los elementos calientes y refrigerados están completamente realizados con acero inoxidable (interior y exterior).



## CHEF COLD 3



Spot con luce di serie  
Spot with light as standard  
Spot avec lumière de série  
Beleuchtetes Spot als Standard  
Spot con luz de serie



Watt

°C

GN - h. 65 mm.  
ACCESSORI / ACCESSORIES

mm. (LxPxH)

Kg.

CHEF COLD 2

130

230v/1/50Hz

+3/+5

R 404a

GN 1/1 - 1/2 - 1/3 - 2/3

737x793x530

Di serie

61,5

CHEF COLD 3

130

230v/1/50Hz

+3/+5

R 404a

GN 1/1 - 1/2 - 1/3 - 2/3

1067x793x530

Di serie

76,5

CHEF COLD 2 PS

130

230v/1/50Hz

+3/+5

R 404a

GN 1/1 - 1/2 - 1/3 - 2/3

737x790x530

Di serie

61,5

CHEF COLD 3 PS

130

230v/1/50Hz

+3/+5

R 404a

GN 1/1 - 1/2 - 1/3 - 2/3

1067x790x530

Di serie

76,5



Prezzi vedi a pagina 17-18  
Prices see page 17-18

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)





**CHEF 3 TURBO**

Luce neon di serie  
Neon light standard  
Néon lumière standard  
Neonlicht Standard  
Luz neón estándar



Spot con luce di serie  
Spot with light as standard  
Spot avec lumière de série  
Beleuchtetes Spot als Standard  
Spot con luz de serie



**CHEF 2 TURBO**



Centralina elettronica  
Electronic control unit  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

	Watt	230v/1/50Hz	°C			GN - h. 65 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Di serie	Kg.
<b>CHEF 2 TURBO</b>	475	230v/1/50Hz	+4/+6			R 404a GN 1/1 - 1/2 - 1/3 - 2/3	737x793x530	Di serie	66,5
<b>CHEF 3 TURBO</b>	562	230v/1/50Hz	+4/+6			R 404a GN 1/1 - 1/2 - 1/3 - 2/3	1067x793x530	Di serie	81,5
<b>CHEF 2 TURBO PS</b>	475	230v/1/50Hz	+4/+6			R 404a GN 1/1 - 1/2 - 1/3 - 2/3	737x790x530	Di serie	66,5
<b>CHEF 3 TURBO PS</b>	562	230v/1/50Hz	+4/+6			R 404a GN 1/1 - 1/2 - 1/3 - 2/3	1067x790x530	Di serie	81,5



## CHEF 4 DRY

Luce neon di serie  
Neon light standard  
Néon lumière standard  
Neonlicht Standard  
Luz neón estándar



Spot con luce di serie  
Spot with light as standard  
Spot avec lumière de série  
Beleuchtetes Spot als Standard  
Spot con luz de serie

Centralina elettronica  
Electronic control unit  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Cassetto per  
inserimento acqua  
Tray to water  
Bac à eau  
Tablett mit Wasser  
Bandeja para agua



## CHEF 2 DRY

## CHEF 3 DRY



Watt

°C

GN - h. 65 mm.  
ACCESSORI / ACCESSORIES

mm. (LxPxH)

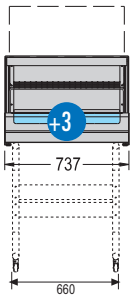
Kg.

	Watt	°C		GN - h. 65 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)		Kg.
<b>CHEF DRY 1</b>	850	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	397x793x530	Di serie	37
<b>CHEF DRY 2</b>	1650	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	737x793x530	Di serie	55
<b>CHEF DRY 3</b>	3280	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	1067x793x530	Di serie	70
<b>CHEF DRY 4</b>	3300	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	1407x793x530	Di serie	92
<b>CHEF DRY 2 PS</b>	1650	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	737x790x530	Di serie	55
<b>CHEF DRY 3 PS</b>	3280	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	1067x790x530	Di serie	70
<b>CHEF DRY 4 PS</b>	3300	230v/1/50Hz	+30/+60	GN 1/1 - 1/2 - 1/3 - 2/3	1407x790x530	Di serie	92

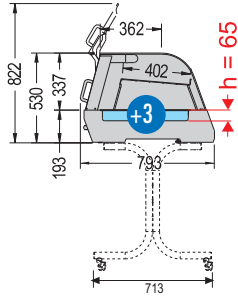
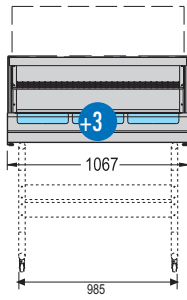


Prezzi vedi a pagina 17-18  
Prices see page 17-18

CHEF COLD 2



CHEF COLD 3

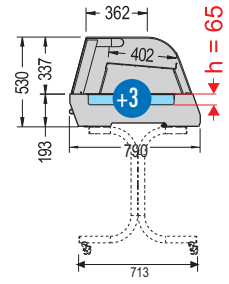


CHEF

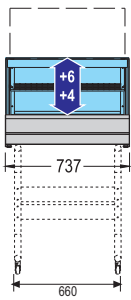


Versione porte battenti / Wing doors version  
Version avec portes battantes / Volltür version  
Version puertas pivotantes

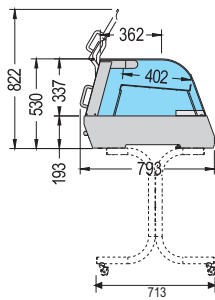
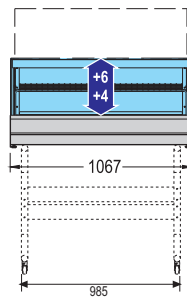
CHEF COLD PS



CHEF 2 TURBO



CHEF 3 TURBO

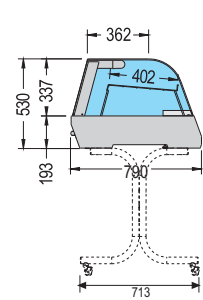


CHEF PS



Versione porte scorrevoli / Sliding doors version /  
Version portes coulissantes / Schiebetüren model /  
Version puertas correderas

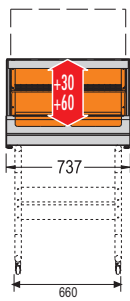
CHEF TURBO PS



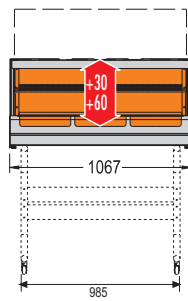
CHEF DRY 1



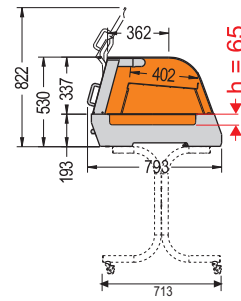
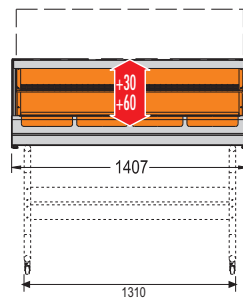
CHEF DRY 2



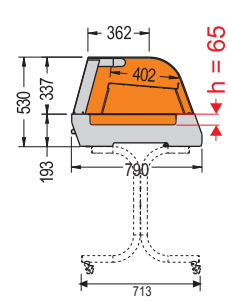
CHEF DRY 3



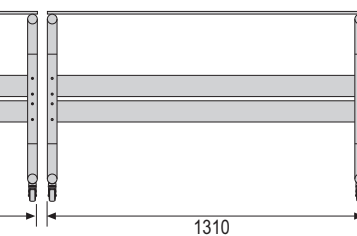
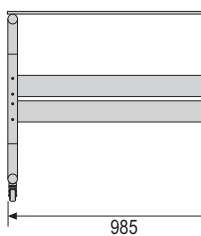
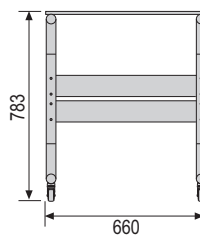
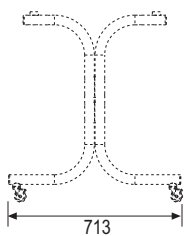
CHEF DRY 4



CHEF DRY PS



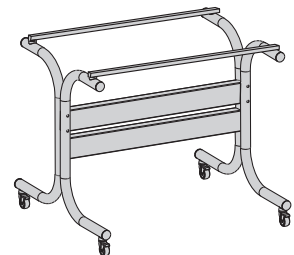
CARRELLI APPOGGIO CHEF



CHEF 2

CHEF 3

CHEF 4



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





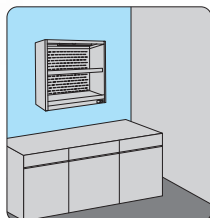
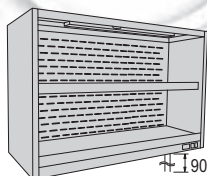
## CLIPPER 102 SG

**DI SERIE / STANDARD:**  
Tenda notte / Night blind  
Rideau pour la nuit / Nachttrollo  
Cortina autoenrolladora para la noche



Ripiani illuminati  
Lighting over the shelves  
Rayons éclairés  
Beleuchtete Konsolen  
Alumbrado en los anaqueles

Quadro elettronico completo di termostato  
Electronic board supplied with thermostat  
Tableau électronique complet de thermostat  
Elektronisches Schaltbrett mit Thermostat  
Quadro electrónico provisto de termostato



## CLIPPER 102 - 152 - 202

Espositore pensile sospeso  
Suspended display case  
Meuble réfrigéré suspendu  
Hängeelement - Kühlung  
Expositor pensil suspendido

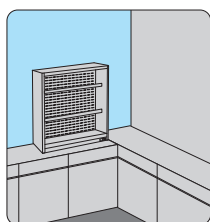
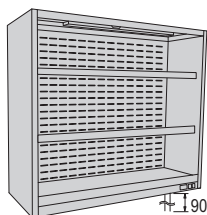
Ripiano intermedio fisso  
Fixed intermediate shelf  
Rayon intermédiaire fixe  
Feste Zwischenkonsole aus rostfreiem Stahl  
Anaquele intermedio fijo

Due evaporatori statici completi di griglia di protezione in acciaio inox  
Two static evaporators supplied with stainless steel shield grid  
Deux évaporateurs statiques munis de clayettes de protection en acier inoxydable  
Zwei statische Verdampfer mit Schutzgittern aus rostfreiem Stahl  
n. 2 evaporadores estaticos equipados con rejilla de protección de acero inoxidable

Costruzione in acciaio inox AISI 304  
AISI 304 stainless steel construction  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem AISI 304  
Construcción en acero inox AISI 304

Isolamento in poliuretano espanso senza C.F.C.  
C.F.C. - free polyurethane foam insulation  
Isolation fondée sur des mousses écologiques à base de polyuréthane sans CFC  
Schaumisolierung aus Polyurethan ohne C.F.C.

Aislamiento en poliuretano celular sin C.F.C.



## CLIPPER 103 - 153 - 203

Espositore pensile da appoggio  
Display case to lean  
Meuble réfrigéré d'appui  
Stützhangeregál - Kühlung  
Expositor pensil para apoyo

Due ripiani intermedi fissi  
Two fixed intermediate shelves  
Deux rayons intermédiaires fixes  
Zwei feste Zwischenkonsolen aus rostfreiem Stahl  
Dos anaqueles intermedios fijos

Tre evaporatori statici completi di griglia di protezione in acciaio inox  
Three static evaporators supplied with stainless steel shield grid  
Trois évaporateurs statiques munis de clayettes de protection en acier inoxydable  
Drei statische Verdampfer mit Schutzgittern aus rostfreiem Stahl  
n. 3 evaporadores estaticos equipados con rejilla de protección de acero inoxidable

## DI SERIE / STANDARD:

Staffe da muro  
Standard: wall hooks  
De serie: supports mural  
Standard: wand Halterungen  
Standard: soportes de pared



Watt

°C

mm. (LxPxH)

Kg.

	Watt	°C	mm. (LxPxH)	Kg.
<b>CLIPPER 102 SG</b>	380	230v/1/50Hz	+4/+8	70
<b>CLIPPER 152 SG</b>	721	230v/1/50Hz	+4/+8	105
<b>CLIPPER 202 SG</b>	934	230v/1/50Hz	+4/+8	140
<b>CLIPPER 103 SG</b>	721	230v/1/50Hz	+4/+8	110
<b>CLIPPER 153 SG</b>	934	230v/1/50Hz	+4/+8	165
<b>CLIPPER 203 SG</b>	1156	230v/1/50Hz	+4/+8	220



Prezzi vedi a pagina 22  
Prices see page 22

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



**SPIO 101 WOOD**

Luce neon di serie  
Neon light standard  
Néon lumière standard  
Neonlicht Standard  
Luz neón estándar



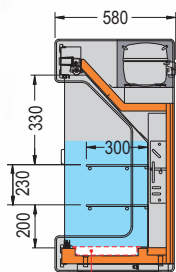
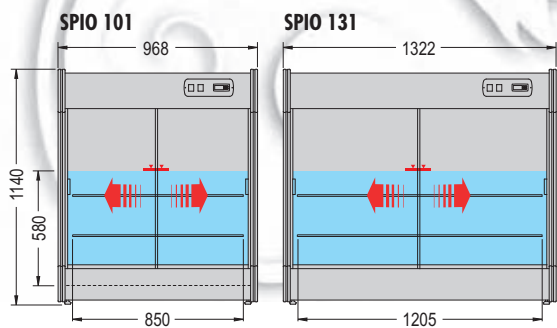
Interno in acciaio inox AISI 304 18/10 con specchio  
Interior made of stainless steel AISI 304 18/10 with mirror /  
Intérieur en acier inox AISI 304 18/10 avec miroir /  
Innenausstattung aus Edelstahl AISI 304 18/10 mit Spiegel /  
Interior de acero inoxidable AISI 304 18/10 con espejo

Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas

Ripiani interni vetriati  
Internal shelves made of glass  
Rayons intérieurs en verre  
Verglaste innere Einlegebretter  
Estantes internos vidriados

Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva  
SPIO 101 = m<sup>2</sup> 0,7  
SPIO 131 = m<sup>2</sup> 1

Vasca interna in acciaio inox 18/10  
Internal tank made of stainless steel 18/10  
Récipient interne en acier inox 18/10  
Innere Wanne aus Edelstahl 18/10  
Bandeja internas de acero inoxidable 18/10



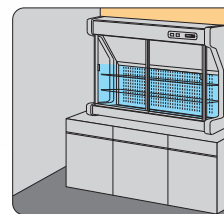
**OPTIONAL**  
Vaschette GN / GN basins / Les bacs  
Die Schalen / Las cubetera

**OPTIONAL:**

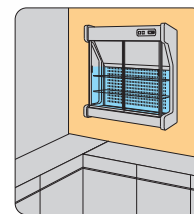
**SPIO 101**  
GN 1/3 H 40 mm



**SPIO 131**  
GN 1/3 H 40 mm



**STANDARD:**  
Versione da appoggio  
Counter top version  
Version à poser  
Auflage Version  
Version de apoyo



**Di serie:**  
Staffe da muro  
Wall hooks  
Supports mural  
Wand Halterungen  
Soportes de pared



**SPIO 101 WOOD**

**SPIO 131 WOOD**

Watt

°C

°C

DEFROST

R 134a

mm. (LxPxH)

-

Di serie

1

Kg.

396

230v/1/50Hz

+5/+8

R 134a

968x580x1140

-

Di serie

1

115

396

230v/1/50Hz

+5/+8

R 134a

1335x580x1140

-

Di serie

1

150



Prezzi vedi a pagina 22  
Prices see page 22

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





**SPIO 131 INOX**

Luce neon di serie  
Neon light standard  
Néon lumière standard  
Neonlicht Standard  
Luz neón estándar

Interno in acciaio inox AISI 304 18/10 con specchio  
Interior made of stainless steel AISI 304 18/10 with mirror /  
Intérieur en acier inox AISI 304 18/10 avec miroir /  
Innenausstattung aus Edelstahl AISI 304 18/10 mit Spiegel /  
Interior de acero inoxidable AISI 304 18/10 con espejo

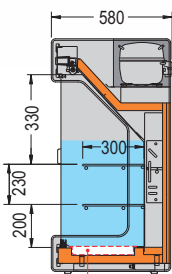
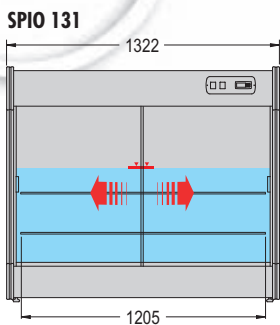
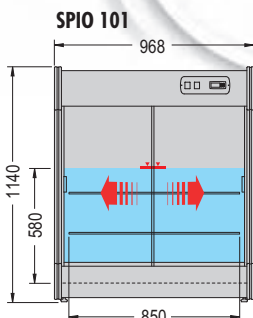


Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüre  
Puertas corredizas

Vasca interna in acciaio inox 18/10  
Internal tank made of stainless steel 18/10  
Récipient interne en acier inox 18/10  
Innere Wanne aus Edelstahl 18/10  
Bandeja internas de acero inoxidable 18/10

Ripiani interni vetrati  
Internal shelves made of glass  
Rayons intérieurs en verre  
Verglaste innere Einlegebretter  
Estantes internos vidriados

Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva  
SPIO 101 = m<sup>2</sup> 0,7  
SPIO 131 = m<sup>2</sup> 1



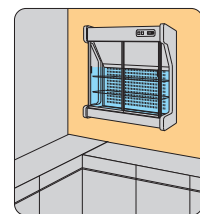
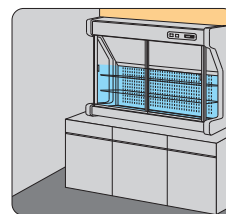
**OPTIONAL**  
Vaschette GN / GN basins / Les bacs  
Die Schalen / Las cubetera

**OPTIONAL:**

**SPIO 101**  
GN 1/3 H 40 mm



**SPIO 131**  
GN 1/3 H 40 mm



**STANDARD:**  
Versione da appoggio  
Counter top version  
Version à poser  
Auflage Version  
Versión de apoyo

**Di serie:**  
Staffe da muro  
Wall hooks  
Supports mural  
Wand Halterungen  
Soportes de pared



	Watt	230v/1/50Hz	°C	Defrost	Defrost	R 134a	mm. (LxPxH)	Key	Light	Shelf	Kg.
<b>SPIO 101 INOX</b>	396	230v/1/50Hz	+5/+8	Yes	Yes	R 134a	968x580x1140	-	Di serie	1	115
<b>SPIO 131 INOX</b>	396	230v/1/50Hz	+5/+8	Yes	Yes	R 134a	1335x580x1140	-	Di serie	1	150



Prezzi vedi a pagina 22  
Prices see page 22

Vetrine refrigerate con o senza carrello / Refrigerated showcases with or without trolley / Vitrines réfrigérées avec ou sans chariot / Wandregale, Gekühlte Vitrinen mit oder ohne Wagen / Vitrinas refrigeradas con/sin carrito



**SUPER 750 C**

Neon di serie / Neon standard  
Néon standard / Neonlicht Standard  
Neón estándar

Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglass  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Kristall  
Repiza intermedia de cristal



**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado

**SUPER**



**SUPER SS**



Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

	Watt		°C		DEFROST		m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)			Kg.	
<b>SUPER 750 / C</b>	238	230v/1/50Hz	+2/+4				0,37	700x139	756x939x530	-	Di serie	1	60
<b>SUPER 1000 / C</b>	238	230v/1/50Hz	+2/+4				0,51	950x139	1006x939x530	-	Di serie	1	74
<b>SUPER 1250 / C</b>	238	230v/1/50Hz	+2/+4				0,65	1200x139	1256x939x530	-	Di serie	1	84
<b>SUPER 1500 / C</b>	326	230v/1/50Hz	+2/+4				0,78	1450x139	1506x939x530	-	Di serie	1	97
<b>SUPER 2000 / C</b>	326	230v/1/50Hz	+2/+4				1,079	1916x139	1972x939x530	-	Di serie	1	118
<b>SUPER 750 SS</b>	238	230v/1/50Hz	+2/+4				0,37	-	756x939x296	-	-	1	52,5
<b>SUPER 1000 SS</b>	238	230v/1/50Hz	+2/+4				0,51	-	1006x939x296	-	-	1	64
<b>SUPER 1250 SS</b>	238	230v/1/50Hz	+2/+4				0,65	-	1256x939x296	-	-	1	71,5
<b>SUPER 1500 SS</b>	326	230v/1/50Hz	+2/+4				0,78	-	1506x939x296	-	-	1	82
<b>SUPER 2000 SS</b>	326	230v/1/50Hz	+2/+4				1,079	-	1972x939x296	-	-	1	98

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 23-24  
Prices see page 23-24

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**DELICIOUS 1000 SS****ACCESSORIO / ACCESSORY:**



































Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado

**DELICIOUS / DELICIOUS C:**  
Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglass  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

**DELICIOUS****DELICIOUS C**

**Mensola intermedia in cristallo**  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischenregal aus Krystall  
Repiza intermedia de cristal

Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

													
	Watt		°C				m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)				Kg.
<b>DELICIOUS 750 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,37	700x139	756x790x810	-	Di serie	1	59
<b>DELICIOUS 1000 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,51	950x139	1006x790x810	-	Di serie	1	73
<b>DELICIOUS 1250 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,65	1200x139	1256x790x810	-	Di serie	1	83
<b>DELICIOUS 1500 / C</b>	326	230v/1/50Hz	+2/+4			R 404a	0,78	1450x139	1506x790x810	-	Di serie	1	96
<b>DELICIOUS 2000 / C</b>	326	230v/1/50Hz	+2/+4			R 404a	1,079	1916x139	1972x790x810	-	Di serie	1	116
<b>DELICIOUS 750 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,37	-	756x790x575	-	-	1	51,5
<b>DELICIOUS 1000 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,51	-	1006x790x575	-	-	1	63
<b>DELICIOUS 1250 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,65	-	1256x790x575	-	-	1	70,5
<b>DELICIOUS 1500 SS</b>	326	230v/1/50Hz	+2/+4			R 404a	0,78	-	1506x790x575	-	-	1	81
<b>DELICIOUS 2000 SS</b>	326	230v/1/50Hz	+2/+4			R 404a	1,079	-	1972x790x575	-	-	1	96



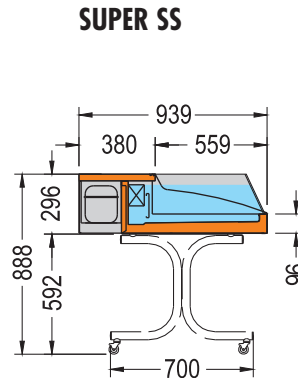
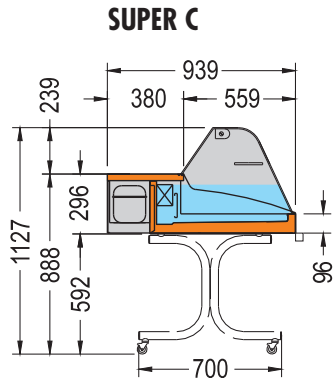
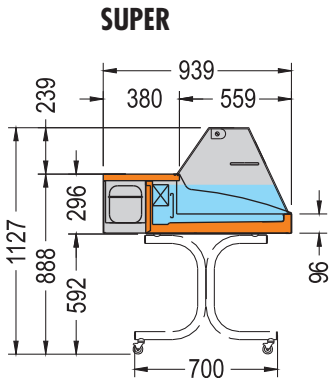
Prezzi vedi a pagina 25-26  
Prices see page 25-26

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



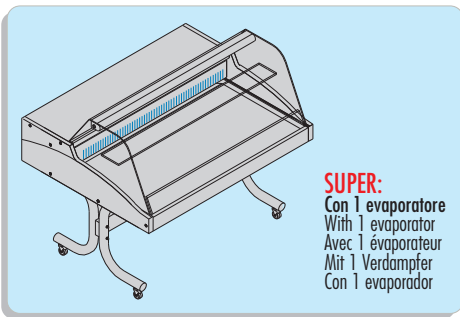


**SUPER**

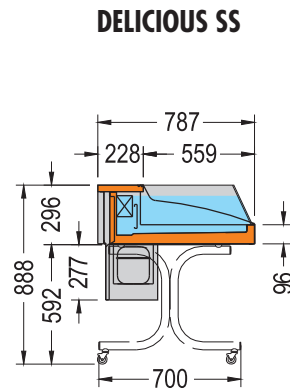
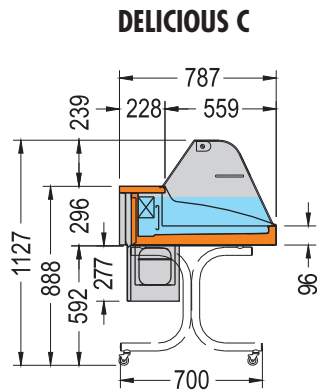
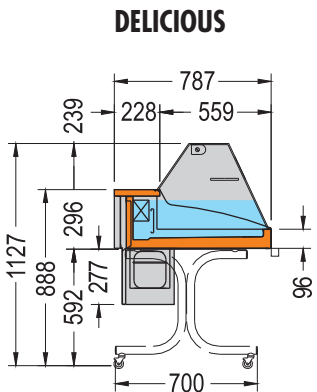


Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

Sbrinamenti nelle 24 h.  
Defrosting in 24 h.  
Dégivrages en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4

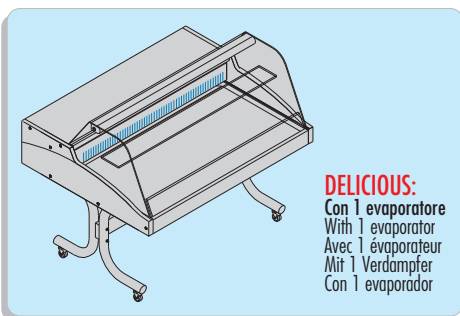


**DELICIOUS**



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

Sbrinamenti nelle 24 h.  
Defrosting in 24 h.  
Dégivrages en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

Vetrine refrigerate con o senza carrello / Refrigerated showcases with or without trolley / Vitrines réfrigérées avec ou sans chariot / Wandregale, Gekühlte Vitrinen mit oder ohne Wagen / Vitrinas refrigeradas con/sin carrito



### SPRINT 750 C

Neon di serie / Neon standard  
Néon standard / Neonlicht Standard  
Neón estándar

Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglas  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Krystall  
Repiza intermedia de cristal



**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado

### SPRINT



### SPRINT SS



Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)			Kg.
<b>SPRINT 750 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,37	700x139	756x939x530	-	Di serie	1 63
<b>SPRINT 1000 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,51	950x139	1006x939x530	-	Di serie	1 77
<b>SPRINT 1250 / C</b>	238	230v/1/50Hz	+2/+4			R 404a	0,65	1200x139	1256x939x530	-	Di serie	1 87
<b>SPRINT 1500 / C</b>	326	230v/1/50Hz	+2/+4			R 404a	0,78	1450x139	1506x939x530	-	Di serie	1 97
<b>SPRINT 2000 / C</b>	326	230v/1/50Hz	+2/+4			R 404a	1,079	1916x139	1972x939x530	-	Di serie	1 122
<b>SPRINT 750 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,37	-	756x939x296	-	-	1 55,5
<b>SPRINT 1000 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,51	-	1006x939x296	-	-	1 67
<b>SPRINT 1250 SS</b>	238	230v/1/50Hz	+2/+4			R 404a	0,65	-	1256x939x296	-	-	1 74,5
<b>SPRINT 1500 SS</b>	326	230v/1/50Hz	+2/+4			R 404a	0,78	-	1506x939x296	-	-	1 82
<b>SPRINT 2000 SS</b>	326	230v/1/50Hz	+2/+4			R 404a	1,079	-	1972x939x296	-	-	1 102



Prezzi vedi a pagina 26-27  
Prices see page 26-27

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)





**MIRAGE 1000**

Neon di serie / Neon standard  
Néon standard / Neonlicht Standard  
Neón estándar



**Porte scorrevoli di chiusura in plexiglass**  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglas  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

**Mensola intermedia in cristallo**  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Krystall  
Repiza intermedia de cristal

**ACCESSORIO / ACCESSORY:**  
**Piano distanziale inox forato**  
Stainless steel spacer bored surface  
Plan spacer troué en acier inox  
Gelochte Fläche aus rostfreiem Stahl  
Plano perforado de acero inox

**ACCESSORIO / ACCESSORY:**  
**Carrello su ruote pivotanti, verniciato**  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de miero esmaltado



**MIRAGE C**



**MIRAGE SS**

Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

	Watt		°C		DEFROST		m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)			Kg.
<b>MIRAGE 750 / C</b>	238	230v/1/50Hz	+2/+4				0,37	700x139	756x790x810	-	Di serie	62
<b>MIRAGE 1000 / C</b>	238	230v/1/50Hz	+2/+4				0,51	950x139	1006x790x810	-	Di serie	76
<b>MIRAGE 1250 / C</b>	238	230v/1/50Hz	+2/+4				0,65	1200x139	1256x790x810	-	Di serie	86
<b>MIRAGE 1500 / C</b>	326	230v/1/50Hz	+2/+4				0,78	1450x139	1506x790x810	-	Di serie	99
<b>MIRAGE 2000 / C</b>	326	230v/1/50Hz	+2/+4				1,079	1916x139	1972x790x810	-	Di serie	119
<b>MIRAGE 750 SS</b>	238	230v/1/50Hz	+2/+4				0,37	-	756x790x575	-	-	54,5
<b>MIRAGE 1000 SS</b>	238	230v/1/50Hz	+2/+4				0,51	-	1006x790x575	-	-	66
<b>MIRAGE 1250 SS</b>	238	230v/1/50Hz	+2/+4				0,65	-	1256x790x575	-	-	73,5
<b>MIRAGE 1500 SS</b>	326	230v/1/50Hz	+2/+4				0,78	-	1506x790x575	-	-	84
<b>MIRAGE 2000 SS</b>	326	230v/1/50Hz	+2/+4				1,079	-	1972x790x575	-	-	99

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Prezzi vedi a pagina 28-29  
Prices see page 28-29

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

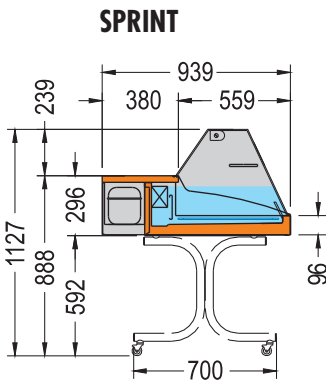
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

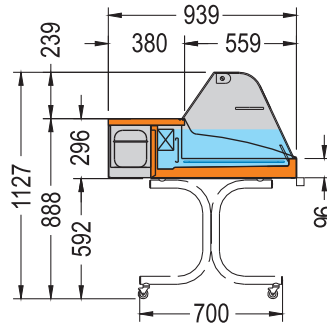
€

FRUTTA  
FRUIT / FRUITS  
OBST / FRUTAS  
°C +4 / +8SALUMI  
CURED MEATS / CHARCUTERIE  
WURSTWAREN / CHARCUTERIA  
°C +2 / +4VERDURE  
VEGETABLES / LEGUMES  
GEMÜSE / VERDURAS  
°C +4 / +6LATTICINI  
DAIRY PRODUCTS / LAITIERS  
MILCH PRODUKTE / LACTEOS  
°C +2 / +4VINO E BIRRA  
WINE AND BEER / VIN ET BIÈRE  
WEIN UND BIER / BEBIDAS  
°C +4 / +18

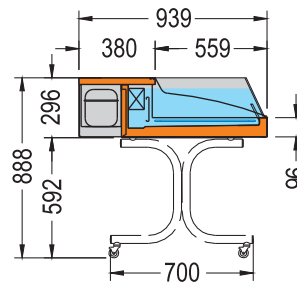
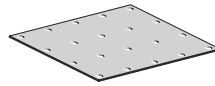
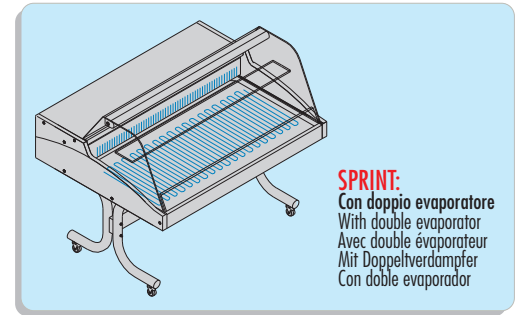
## SPRINT



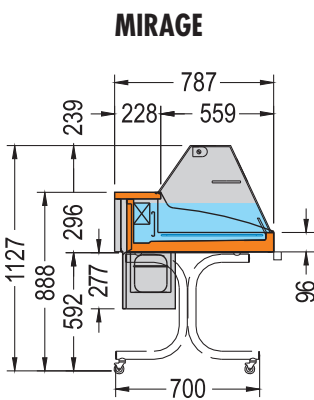
## SPRINT C



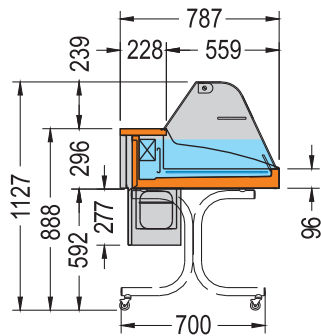
## SPRINT SS

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelaçiónSbrinamenti nelle 24 h.  
Defrosting in 24 h.  
Dégivrages en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelaçión en las 24 h.  
N° 4**ACCESSORIO / ACCESSORY:**  
Piano distanziale inox forato  
Stainless steel spacer bored surface  
Plan spacer troué en acier inox  
Gelochte fläche aus rostfreiem stahl  
Plano perforado de acero inox  
SPRINT 750 = mm 700x559  
SPRINT 1000 = mm 950x559  
SPRINT 1250 = mm 1200x559  
SPRINT 1500 = mm 1450x559  
SPRINT 2000 = mm 1916x559**SPRINT:**  
Con doppio evaporatore  
With double evaporator  
Avec double évaporateur  
Mit Doppelverdampfer  
Con doble evaporador

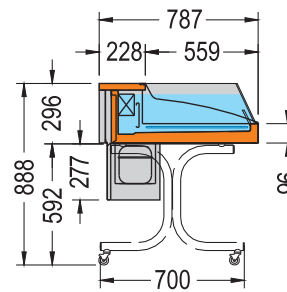
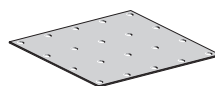
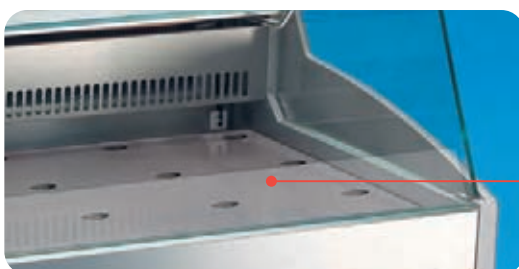
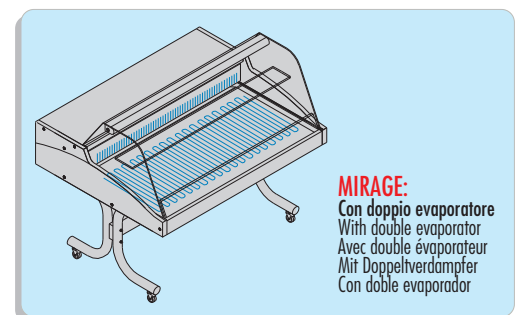
## MIRAGE



## MIRAGE C

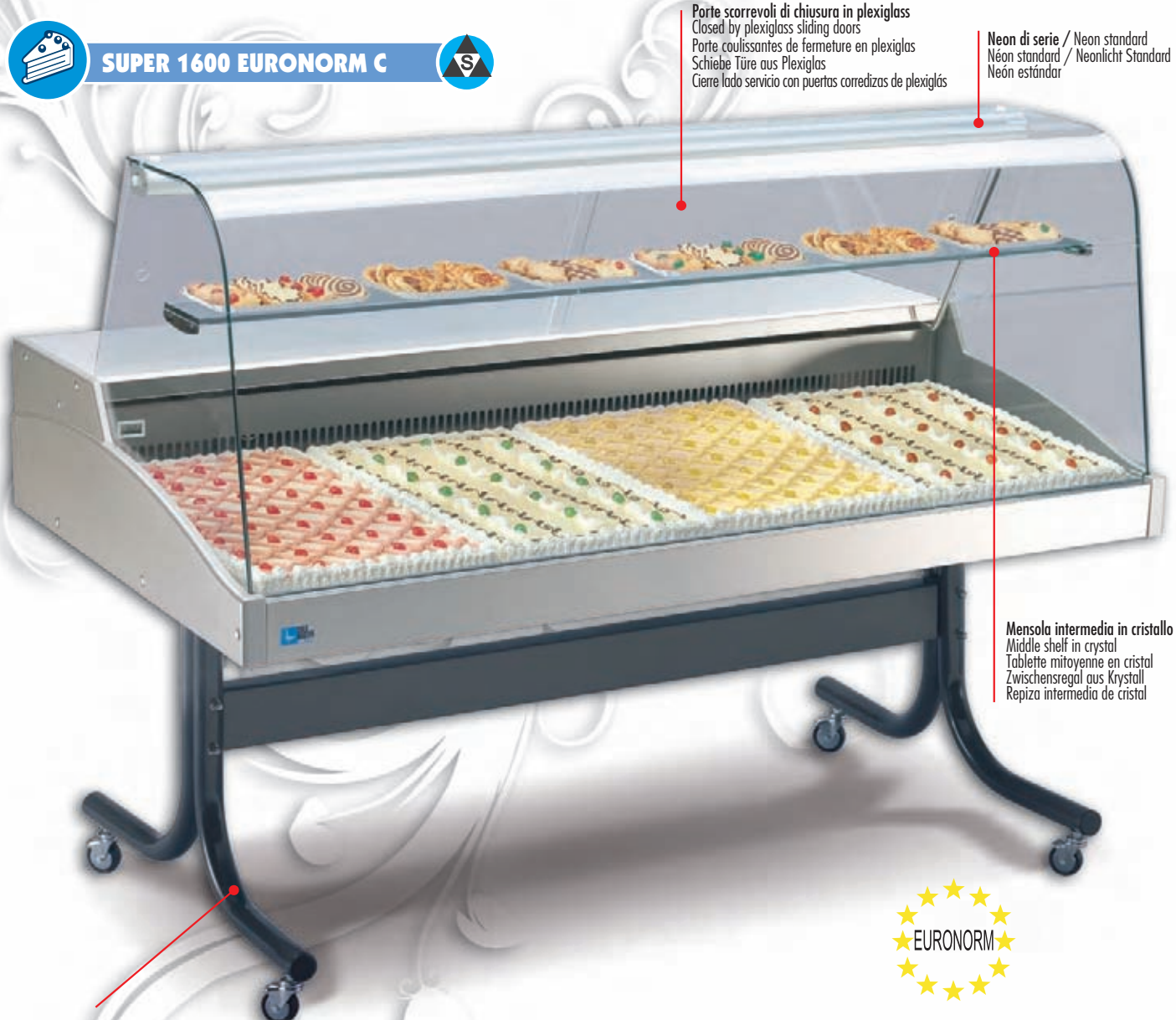


## MIRAGE SS

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelaçiónSbrinamenti nelle 24 h.  
Defrosting in 24 h.  
Dégivrages en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelaçión en las 24 h.  
N° 4**ACCESSORIO / ACCESSORY:**  
Piano distanziale inox forato  
Stainless steel spacer bored surface  
Plan spacer troué en acier inox  
Gelochte fläche aus rostfreiem stahl  
Plano perforado de acero inox  
MIRAGE 750 = mm 700x559  
MIRAGE 1000 = mm 950x559  
MIRAGE 1250 = mm 1200x559  
MIRAGE 1500 = mm 1450x559  
MIRAGE 2000 = mm 1916x559**MIRAGE:**  
Con doppio evaporatore  
With double evaporator  
Avec double évaporateur  
Mit Doppelverdampfer  
Con doble evaporador

Vetrine refrigerate con o senza carrello / Refrigerated showcases with or without trolley / Vitrines réfrigérées avec ou sans chariot  
Wandregale, Gekühlte Vitrinen mit oder ohne Wagen / Vitrinas refrigeradas con/sin carrito

**SUPER 1600 EURONORM C**



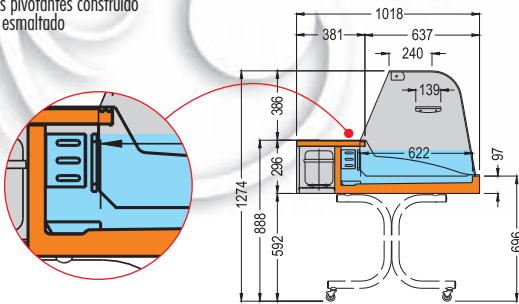
Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglas  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

Neon di serie / Neon standard  
Néon standard / Neonlicht Standard  
Neón estándar

Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Krystall  
Repiza intermedia de cristal

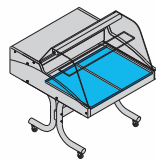


**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado



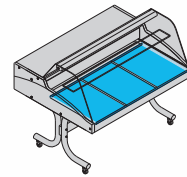
**ACCESSORI / ACCESSORIES:** I vassoi sono forniti a richiesta / Trays are supplied on request / Les plateaux sont fournis sur demande / Die Behälter werden auf Anfrage geliefert / Las bandejas se suministran a petición

**SUPER 800 EURONORM C**



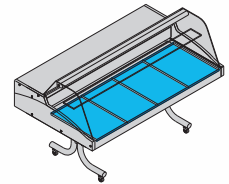
N° 2 vassoi 60x40  
N° 2 trays 60x40  
N° 2 plateaux 60x40  
N° 2 Behälter 60x40  
N° 2 bandejas 60x40

**SUPER 1200 EURONORM C**



N° 3 vassoi 60x40  
N° 3 trays 60x40  
N° 3 plateaux 60x40  
N° 3 Behälter 60x40  
N° 3 bandejas 60x40

**SUPER 1600 EURONORM C**



N° 4 vassoi 60x40  
N° 4 trays 60x40  
N° 4 plateaux 60x40  
N° 4 Behälter 60x40  
N° 4 bandejas 60x40

Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)			Kg.
<b>SUPER 800 EURONORM C</b>	238	230v/1/50Hz	+2/+4				0,51	850x139	906x1018x702	-	Di serie	74
<b>SUPER 1200 EURONORM C</b>	238	230v/1/50Hz	+2/+4				0,77	1260x139	1313x1018x702	-	Di serie	84
<b>SUPER 1600 EURONORM C</b>	238	230v/1/50Hz	+2/+4				1,02	1665x139	1721x1018x702	-	Di serie	97

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 29  
Prices see page 29

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





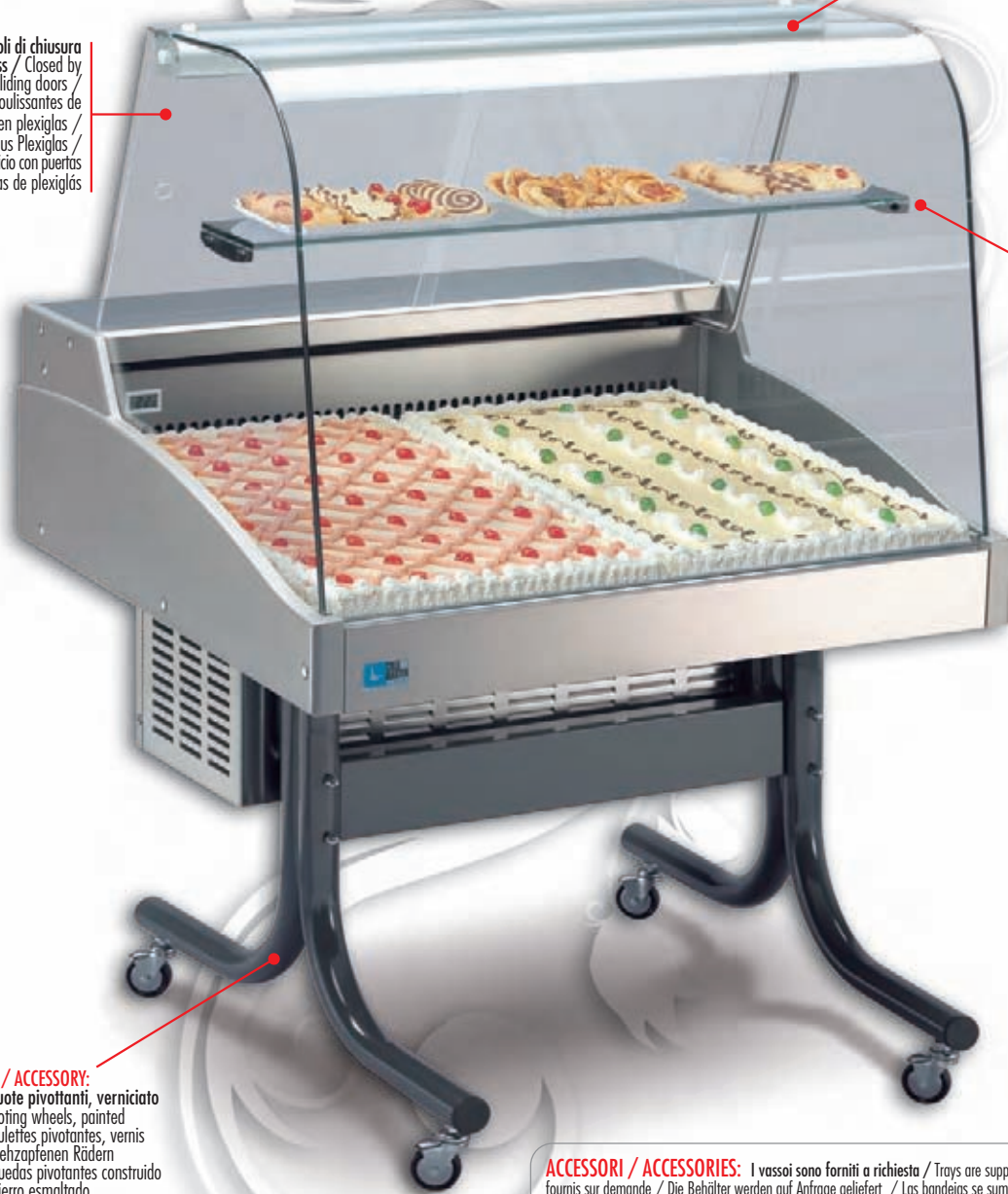
## DELICIOUS 800 EURONORM C



Porte scorrevoli di chiusura in plexiglass / Closed by plexiglass sliding doors /  
Porte coulissantes de fermeture en plexiglas /  
Schiebe Türe aus Plexiglas /  
Cierre lado servicio con puertas corredizas de plexiglas

Neon di serie / Neon standard  
Neón estándar / Neonlicht Standard  
Neón estándar

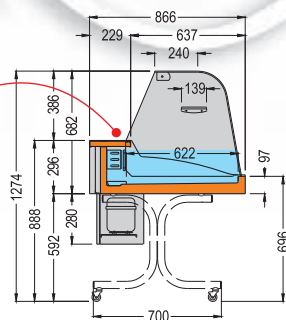
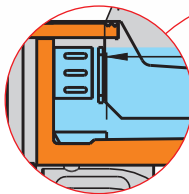
Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischenregal aus Krystall  
Repiza intermedia de cristal



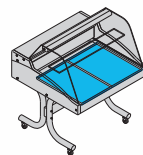
## ACCESSORIO / ACCESSORY:

Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado

ACCESSORI / ACCESSORIES: I vassoi sono forniti a richiesta / Trays are supplied on request / Les plateaux sont fournis sur demande / Die Behälter werden auf Anfrage geliefert / Las bandejas se suministran a petición

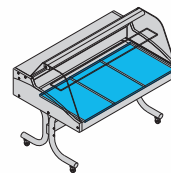


## DELICIOUS 800 EURONORM C



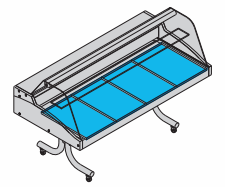
N° 2 vassoi 60x40  
N° 2 trays 60x40  
N° 2 plateaux 60x40  
N° 2 Behälter 60x40  
N° 2 bandejas 60x40

## DELICIOUS 1200 EURONORM C



N° 3 vassoi 60x40  
N° 3 trays 60x40  
N° 3 plateaux 60x40  
N° 3 Behälter 60x40  
N° 3 bandejas 60x40

## DELICIOUS 1600 EURONORM C



N° 4 vassoi 60x40  
N° 4 trays 60x40  
N° 4 plateaux 60x40  
N° 4 Behälter 60x40  
N° 4 bandejas 60x40

Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10



Watt

°C

m<sup>2</sup>  
Superficie espositiva  
Display surface

Serie - mm.

mm. (LxPxH)

Kg.

	Watt	°C	DEFROST	Icon	m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)	Icon	Icon	Icon	Kg.
<b>DELICIOUS 800 EURONORM C</b>	238	230v/1/50Hz	+2/+4	Icon	0,51	850x139	906x866x962	-	Di serie	1	73
<b>DELICIOUS 1200 EURONORM C</b>	238	230v/1/50Hz	+2/+4	Icon	0,77	1260x139	1313x866x962	-	Di serie	1	83
<b>DELICIOUS 1600 EURONORM C</b>	238	230v/1/50Hz	+2/+4	Icon	1,02	1665x139	1721x866x962	-	Di serie	1	96



Prezzi vedi a pagina 29  
Prices see page 29

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

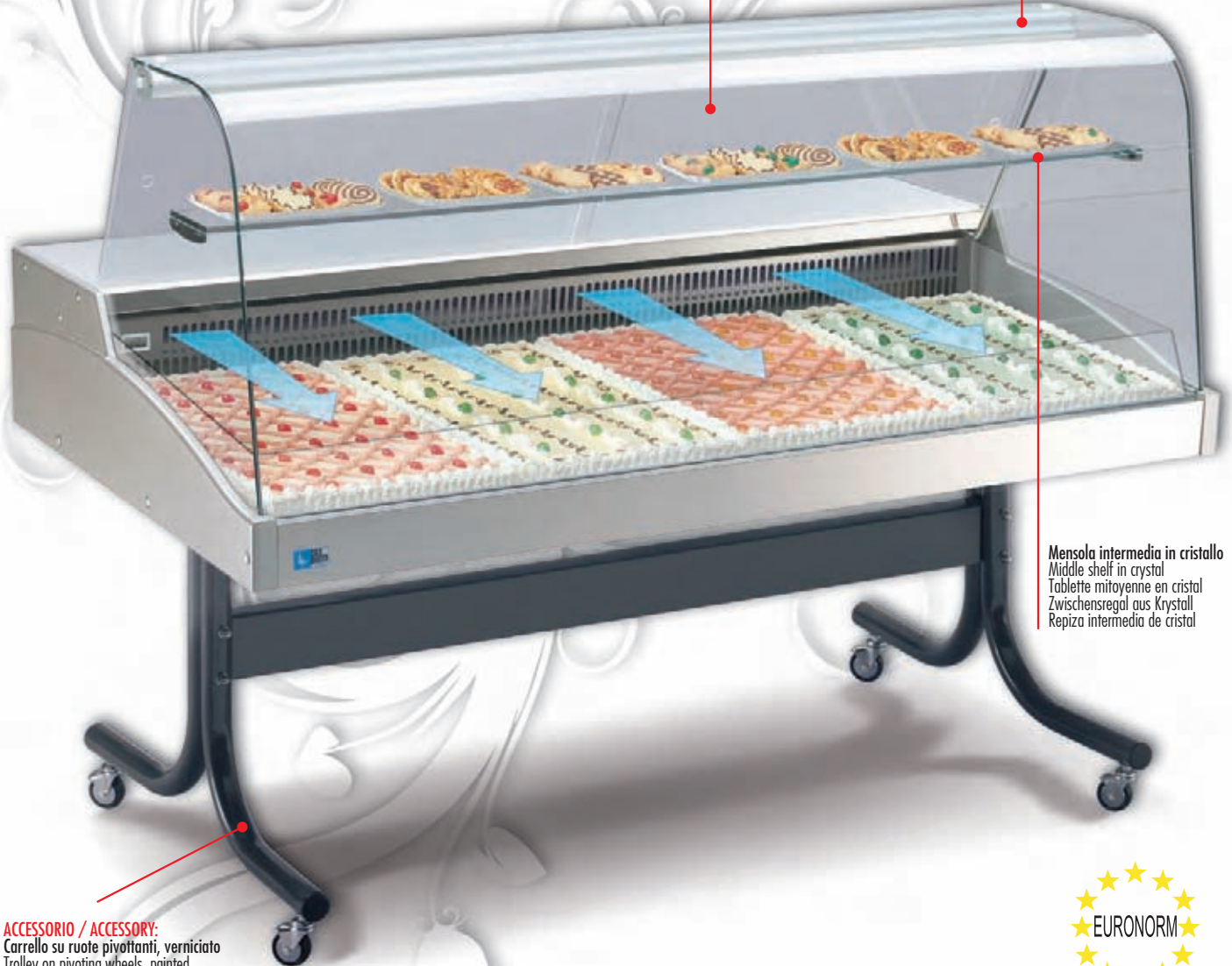


**TIFONE C**



Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglas  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

Neon di serie / Neon standard  
Neon standard / Neonlicht Standard  
Neón estándar



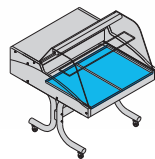
Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Krystall  
Repiza intermedia de cristal

**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado



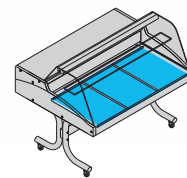
**ACCESSORI / ACCESSORIES:** I vassoi sono forniti a richiesta / Trays are supplied on request / Les plateau sont fournis sur demande / Die Behälter werden auf Anfrage geliefert / Las bandejas se suministran a petición

**TIFONE 900 C**



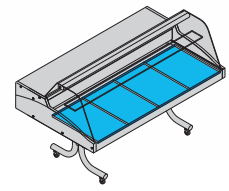
N° 2 vassoi 60x40  
N° 2 trays 60x40  
N° 2 plateaux 60x40  
N° 2 Behälter 60x40  
N° 2 bandejas 60x40

**TIFONE 1300 C**

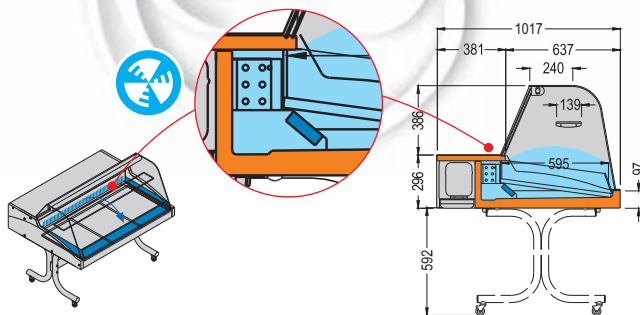


N° 3 vassoi 60x40  
N° 3 trays 60x40  
N° 3 plateaux 60x40  
N° 3 Behälter 60x40  
N° 3 bandejas 60x40

**TIFONE 1700 C**



N° 4 vassoi 60x40  
N° 4 trays 60x40  
N° 4 plateaux 60x40  
N° 4 Behälter 60x40  
N° 4 bandejas 60x40



Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10

	Watt	230v/1/50Hz	°C	DEFROST		m <sup>2</sup> Superficie espositiva Display surface	Serie - mm.	mm. (LxPxH)		Kg.
<b>TIFONE 900 C</b>	400	230v/1/50Hz	+2/+4			0,51	850x139	908x1018x702	-	Di serie 1 84
<b>TIFONE 1300 C</b>	480	230v/1/50Hz	+2/+4			0,77	1260x139	1315x1018x702	-	Di serie 1 97
<b>TIFONE 1700 C</b>	520	230v/1/50Hz	+2/+4			1,02	1665x139	1723x1018x702	-	Di serie 1 112

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 30  
Prices see page 30

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**BORA C**

Porte scorrevoli di chiusura in plexiglass  
Closed by plexiglass sliding doors  
Porte coulissantes de fermeture en plexiglas  
Schiebe Türe aus Plexiglas  
Cierre lado servicio con puertas corredizas de plexiglas

Neon di serie / Neon standard  
Néon standard / Neonlicht Standard  
Neón estándar

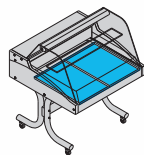
Mensola intermedia in cristallo  
Middle shelf in crystal  
Tablette mitoyenne en cristal  
Zwischensregal aus Krystal  
Repiza intermedia de cristal



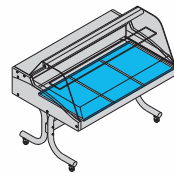
**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato  
Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis  
Wagen mit drehzapfen Rädern  
Soporte con ruedas pivotantes construido  
en tubo de hierro esmaltado



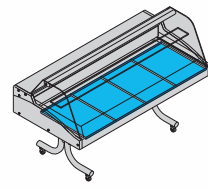
**ACCESSORI / ACCESSORIES:** I vassoi sono forniti a richiesta / Trays are supplied on request / Les plateaux sont fournis sur demande / Die Behälter werden auf Anfrage geliefert / Las bandejas se suministran a petición

**BORA 900 C**

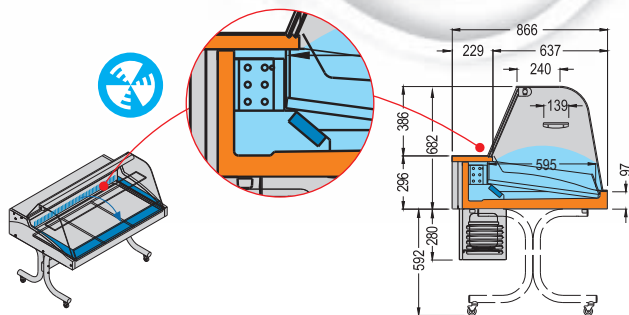
N° 2 vassoi 60x40  
N° 2 trays 60x40  
N° 2 plateaux 60x40  
N° 2 Behälter 60x40  
N° 2 bandejas 60x40

**BORA 1300 C**

N° 3 vassoi 60x40  
N° 3 trays 60x40  
N° 3 plateaux 60x40  
N° 3 Behälter 60x40  
N° 3 bandejas 60x40

**BORA 1700 C**

N° 4 vassoi 60x40  
N° 4 trays 60x40  
N° 4 plateaux 60x40  
N° 4 Behälter 60x40  
N° 4 bandejas 60x40



Piano di lavoro, copri evaporatore e carenatura posteriore in inox 18/10 AISI 304 / Worktable, evaporator cover and back streamlining in stainless steel 18/10 AISI 304 / Plan de travail, couverture évaporateur et structure postérieure en inox 18/10 AISI 304 / Bearbeitungsplan, Bedeckung des Verdampfers und Rückseitige Struktur aus Nirosta 18/10 AISI 304 / Mesada de servicio, cubre evaporador y chapas que cubren el grupo motor y rejillas de ventilación construida en acero inoxidable 18/10



Watt

°C

m<sup>2</sup>Superficie espositiva  
Display surface

Serie - mm.

mm. (LxPxH)

Kg.

**BORA 900 C**

400

230v/1/50Hz

+2/+4



R 404a

0,51

850x139

906x866x962

-

Di serie

1

84

**BORA 1300 C**

480

230v/1/50Hz

+2/+4



R 404a

0,77

1260x139

1313x866x962

-

Di serie

1

97

**BORA 1700 C**

520

230v/1/50Hz

+2/+4



R 404a

1,02

1665x139

1721x866x962

-

Di serie

1

112

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 30  
Prices see page 30



# Linee Shopping & Coiba

*Vetrina refrigerata per pesce fresco, carne fresca e bacinelle GN / Refrigerated showcase for freshly-displayed fish, meat and GN boxes*  
*Vitrine réfrigérée pour poisson frais, viande fraîche et plateaux GN / Gefrieres Schaufenster für Frischfisch, Frischfleisch und GN - Schüsseln*  
*Vitrinas refrigeradas para pescado fresco y carne*

**MACELLERIA**  
 BUTCHER / BOUCHERIE  
 METZGEREI / CARNICERIA  
 °C -1 / +6

**PESCE FRESCO**  
 FRESH FISH / POISSON FRAIS  
 FRISCHER FISCH / PESCADO FRESCO  
 °C -1 / +6

**GASTRONOMIA**  
 GASTRONOMY / GASTRONOMIE  
 DELICATESSEN / GASTRONOMIA  
 °C -1 / +6



PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

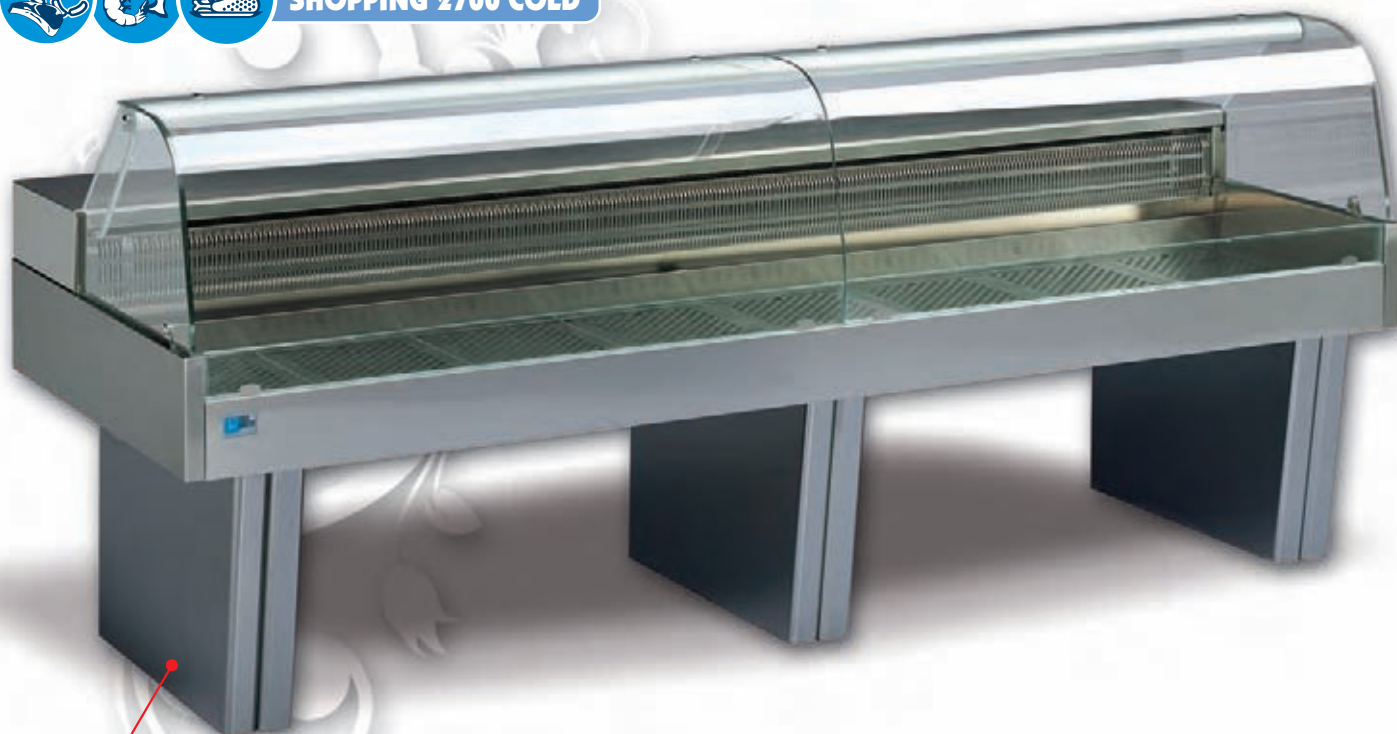
IPERMERCATI  
 HYPERMARKETS

10  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE





## SHOPPING 2700 COLD



## ACCESSORIO / ACCESSORY:

Montanti fissi in acciaio inox  
Non-removable stainless steel vertical rods  
Montants fixes en acier inoxydable  
Fixen Ständern aus rostfreiem Stahl  
Montantes fijos de acero inox

Neon di serie / Neon standard  
Neón standard / Neonlicht Standard  
Neón estándar

## SHOPPING 1400 COLD VD

NEW



Portelli scorrevoli di chiusura  
Sliding doors  
Portes coulissantes de fermeture  
Verschiebbares Schließfach  
Puertas de cierre corredizas



	Watt	230v/1/50Hz	°C		DEFROST		m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)				Kg.
<b>SHOPPING 1100 COLD</b>	270	230v/1/50Hz	-1/+6			R 404a	0,51	1072x960x615	-	Di serie	1	102
<b>SHOPPING 1400 COLD</b>	270	230v/1/50Hz	-1/+6			R 404a	0,73	1394x960x615	-	Di serie	1	125
<b>SHOPPING 2000 COLD</b>	440	230v/1/50Hz	-1/+6			R 404a	1,10	2038x960x615	-	Di serie	1	165
<b>SHOPPING 2700 COLD</b>	530	230v/1/50Hz	-1/+6			R 404a	1,45	2682x960x615	-	Di serie	1	245
<b>SHOPPING 1100 COLD GN</b>	270	230v/1/50Hz	-1/+6			R 404a	0,51	1072x960x615	-	Di serie	1	102
<b>SHOPPING 1400 COLD GN</b>	270	230v/1/50Hz	-1/+6			R 404a	0,73	1394x960x615	-	Di serie	1	125
<b>SHOPPING 2000 COLD GN</b>	440	230v/1/50Hz	-1/+6			R 404a	1,10	2038x960x615	-	Di serie	1	165
<b>SHOPPING 2700 COLD GN</b>	530	230v/1/50Hz	-1/+6			R 404a	1,45	2682x960x615	-	Di serie	1	245

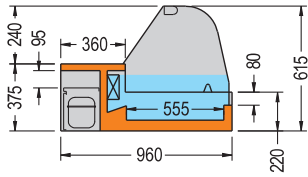


Prezzi vedi a pagina 30-31  
Prices see page 30-31

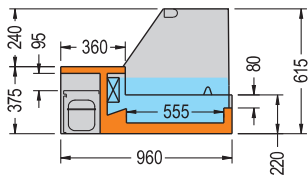
Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

**Da appoggio su banco**  
To be positioned onto the counter  
A positionner sur les étagères  
Zum Aufsetzen auf den Ladentisch  
Para colocar sobre el mostrador

**SHOPPING COLD  
SHOPPING GN COLD**



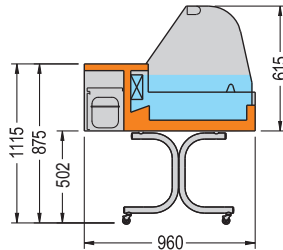
**SHOPPING COLD VD  
SHOPPING COLD VD GN**



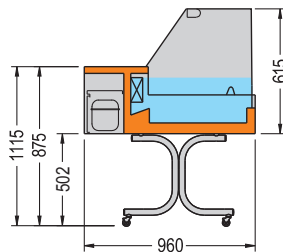
**OPTIONAL:**

**Con carrello**  
With trolley  
Avec chariot  
Mit Wagen  
Con pièe rotante

**SHOPPING COLD  
SHOPPING GN COLD**



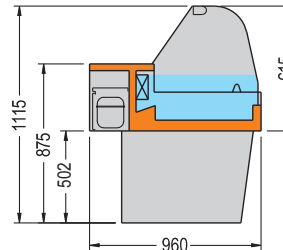
**SHOPPING COLD VD  
SHOPPING COLD VD GN**



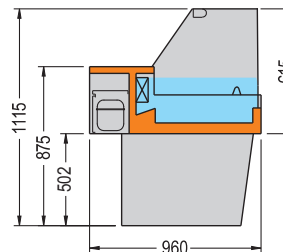
**OPTIONAL:**

**Con montanti fissi in acc. inox**  
With non-removable stainless steel vertical rods  
Avec montants fixes en acier inoxydable  
Mit fixen Ständern aus rostfreiem Stahl  
Con montantes fijos de acero inox

**SHOPPING COLD  
SHOPPING GN COLD**



**SHOPPING COLD VD  
SHOPPING COLD VD GN**



**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Vasca in acciaio inox AISI 316**  
resistente alla corrosione salina  
Salt-proof AISI 316 stainless steel basin  
/ Cuve en acier inox AISI 316 résistant  
à la corrosion du sel / Edelstahl AISI  
316 Wanne Salzkorrosion resistent /  
Cuba en acero inox AISI 316 resistente  
a la corrosión salina

**Sbrinamenti nelle 24 h.**  
Defrosting in 24 h.  
Dégivrage en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4

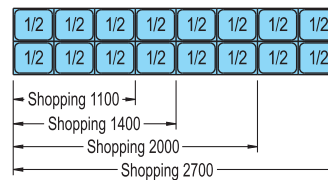
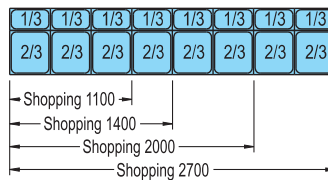
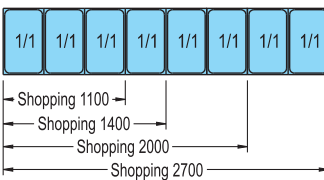
**Costruzione in acciaio inox 18/10**  
18/10 stainless steel body /  
Construction en acier inoxydable  
18/10 /  
Konstruktion aus rostfreiem Stahl  
18/10 /  
Construcción de acero inoxidable  
18/10

**Mensola portaoggetti lato operatore**  
Object-holding top installed close to  
the operator / Etagère porte-objets  
côté opérateur / Konsole für  
verschiedene Gegenstände auf  
Technikerseite / Repisa para objetos  
al lado del operador

**Copri evaporatore in acciaio inox**  
Stainless steel evaporator cover /  
Dispositif de couverture de l'évaporateur  
en acier inoxydable /  
Verdampferabdeckung aus rostfreiem  
Stahl / Tapa del evaporador de acero  
inoxidable

**Evaporatore trattato contro acidi**  
Anti-acid treated evaporator /  
Évaporateur traité contre les acides /  
Gegen Säuren behandelter Verdampfer  
/ Evaporador tratado con barnices anti-  
ácidos

**ACCESSORI / ACCESSORIES:** Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert Las cubetera se entregan bajo pedido



**SHOPPING 1400 GN COLD**



**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato / Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis / Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado

	Watt	230v/1/50Hz	°C	DEFROST	R 404a	m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)	Di serie	1	Kg.
<b>SHOPPING 1100 VD COLD</b>	270	230v/1/50Hz	-1/+6	DEFROST	R 404a	0,51	1072x960x615	-	1	102
<b>SHOPPING 1400 VD COLD</b>	270	230v/1/50Hz	-1/+6	DEFROST	R 404a	0,73	1394x960x615	-	1	125
<b>SHOPPING 2000 VD COLD</b>	440	230v/1/50Hz	-1/+6	DEFROST	R 404a	1,10	2038x960x615	-	1	165
<b>SHOPPING 2700 VD COLD</b>	530	230v/1/50Hz	-1/+6	DEFROST	R 404a	1,45	2682x960x615	-	1	245
<b>SHOPPING 1100 VD COLD GN</b>	270	230v/1/50Hz	-1/+6	DEFROST	R 404a	0,51	1072x960x615	-	1	102
<b>SHOPPING 1400 VD COLD GN</b>	270	230v/1/50Hz	-1/+6	DEFROST	R 404a	0,73	1394x960x615	-	1	125
<b>SHOPPING 2000 VD COLD GN</b>	440	230v/1/50Hz	-1/+6	DEFROST	R 404a	1,10	2038x960x615	-	1	165
<b>SHOPPING 2700 VD COLD GN</b>	530	230v/1/50Hz	-1/+6	DEFROST	R 404a	1,45	2682x960x615	-	1	245

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Prezzi vedi a pagina 31-32  
Prices see page 31-32

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

Vetrine riscaldate Gastronorm / Gastronorm heated display cabinets / Vitrines chauffées Gastronorm / Gastronorm Heizvitrine / Vitrinas calentadas Gastronorm



**SHOPPING 2000 DRY GN**

**Mensola portaoggetti lato operatore**  
Object-holding top installed close to the operator  
Etagère porte-objets côté opérateur  
Konsole für verschiedene Gegenstände auf Technikerseite  
Repisa para objetos al lado del operador

**Paralume con luce natura**  
natural light light-cover  
Pare-lumière avec lumière naturelle  
Leuchtschirm mit Naturlicht  
Panta lla con luz natura



**ACCESSORIO / ACCESSORY:**  
**Montanti fissi in acciaio inox**  
Non-removable stainless steel vertical rods  
Montants fixes en acier inoxydable  
Fixen Ständern aus rostfreiem Stahl  
Montantes fijos de acero inox

**Portelli scorrevoli di chiusura**  
Sliding doors  
Portes coulissantes de fermeture  
Verschiebbares Schließfach  
Puertas de cierre corredizas



Watt

400v/3/50Hz

+30/+70

m<sup>2</sup>  
Superficie espositiva  
Display surface

mm. (LxPxH)

-

Di serie

1

Kg.

**SHOPPING 1400 DRY GN**

4450

400v/3/50Hz

+30/+70

0,73

1394x960x615

-

Di serie

1

125

**SHOPPING 2000 DRY GN**

4750

400v/3/50Hz

+30/+70

1,10

2038x960x615

-

Di serie

1

135

**NEW SHOPPING 1400 DRY VD GN**

4450

400v/3/50Hz

+30/+70

0,73

1394x960x615

-

Di serie

1

125

**NEW SHOPPING 2000 DRY VD GN**

4750

400v/3/50Hz

+30/+70

1,10

2038x960x615

-

Di serie

1

135





**SHOPPING DRY VD GN** NEW

Versione da appoggio su banco  
Version to be positioned onto the counter  
Version à positionner sur les étagères  
Version zum Aufsetzen auf den Ladentisch  
Versión para colocar sobre el mostrador

Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubetera se entregan bajo pedido



Shopping 1400 Dry GN  
Shopping 2000 Dry GN



Shopping 1400 Dry GN  
Shopping 2000 Dry GN



Shopping 1400 Dry GN  
Shopping 2000 Dry GN

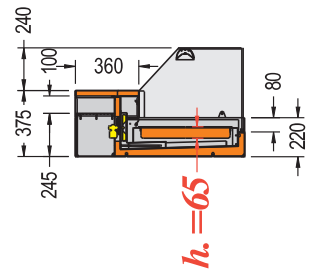
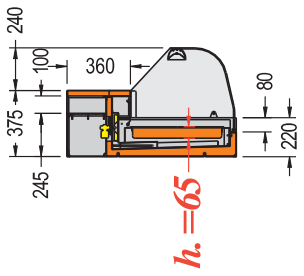
Costruzione in acciaio inox 18/10  
18/10 stainless steel body  
Construction en acier inoxydable 18/10  
Konstruktion aus rostfreiem Stahl 18/10  
Construcción de acero inoxidable 18/10

Quadro elettronico lato operatore  
high-visibility and large-surface display top  
Panneau électronique côté opérateur  
Elektronikschrank auf Technikerseite  
Cuadro electrónico del lado del operador

Vasca in acciaio inox AISI 316 resistente alla corrosione salina  
Salt-proof AISI 316 stainless steel basin  
Cuve en acier inox AISI 316 résistante à la corrosion du sel  
Edelstahl AISI 316 Wanne Salzkorrosion resistant  
Cuba en acero inox AISI 316 resistente a la corrosión salina

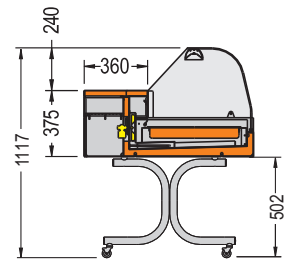
NEW **SHOPPING DRY VD GN**

Da appoggio su banco  
To be positioned onto the counter  
A positionner sur les étagères  
Zum Aufsetzen auf den Ladentisch  
Para colocar sobre el mostrador



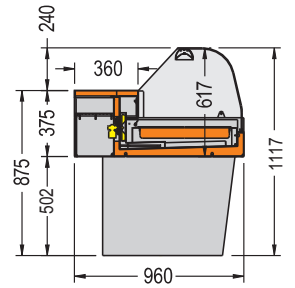
**OPTIONAL:**

Con carrello  
With trolley  
Avec chariot  
Mit Wagen  
Con pié rodante



**OPTIONAL:**

Con montanti fissi in acc. inox  
With non-removable stainless steel vertical rods  
Avec montants fixes en acier inoxydable  
Mit fixen Ständern aus rostfreiem Stahl  
Con montantes fijos de acero inox



Paralume con luce  
Light with light-cover  
Pare-lumière avec lumière  
Leuchtschirm mit licht  
Pantalla con luz

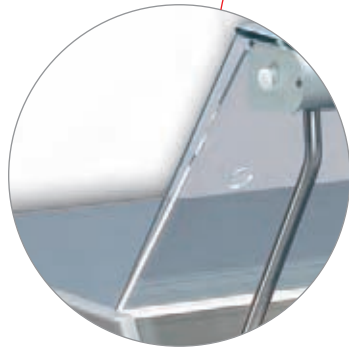


## COIBA 140 COLD



**ACCESSORIO / ACCESSORY:**  
Montanti fissi in acciaio inox  
Non-removable stainless steel vertical rods  
Montants fixes en acier inoxydable  
Fixen Ständern aus rostfreiem Stahl  
Montantes fijos de acero inox

Portelli scorrevoli di chiusura  
Sliding doors  
Portes coulissantes de fermeture  
Verschiebbares Schließfach  
Puertas de cierre corredizas



## COIBA 140 COLD VD



	Watt	230v/1/50Hz	°C		DEFROST		m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)				Kg.
<b>COIBA 110 COLD</b>	270	230v/1/50Hz	-1/+6			R 404a	0,51	1072x780x895	-	Di serie	1	102
<b>COIBA 140 COLD</b>	270	230v/1/50Hz	-1/+6			R 404a	0,73	1394x780x895	-	Di serie	1	125
<b>COIBA 110 COLD GN</b>	270	230v/1/50Hz	-1/+6			R 404a	0,51	1072x780x895	-	Di serie	1	102
<b>COIBA 140 COLD GN</b>	270	230v/1/50Hz	-1/+6			R 404a	0,73	1394x780x895	-	Di serie	1	125

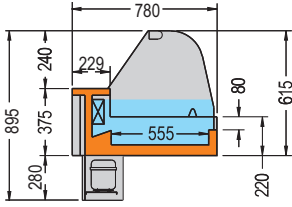


Prezzi vedi a pagina 32-33  
Prices see page 32-33

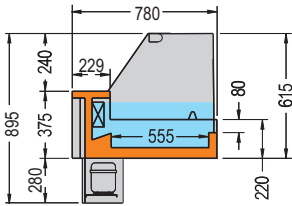
Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

**Da appoggio su banco**  
To be positioned onto the counter  
A positionner sur les étagères  
Zum Aufsetzen auf den Ladentisch  
Para colocar sobre el mostrador

**COIBA COLD  
COIBA GN COLD**



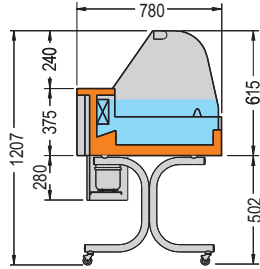
**NEW COIBA COLD VD  
COIBA COLD VD GN**



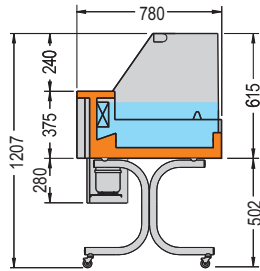
**OPTIONAL:**

**Con carrello**  
With trolley  
Avec chariot  
Mit Wagen  
Con piñe rodante

**COIBA COLD  
COIBA GN COLD**



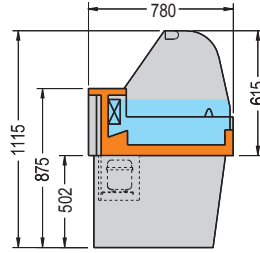
**NEW COIBA COLD VD  
COIBA COLD VD GN**



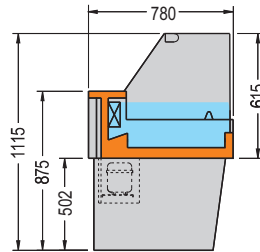
**OPTIONAL:**

**Con montanti fissi in acc. inox**  
With non-removable stainless steel vertical rods  
Avec montants fixes en acier inoxydable  
Mit fixen Ständern aus rostfreiem Stahl  
Con montantes fijos de acero inox

**COIBA COLD  
COIBA GN COLD**



**NEW COIBA COLD VD  
COIBA COLD VD GN**



**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

**Sbrinamenti nelle 24 h.**  
Defrosting in 24 h.  
Dégivrages en 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4

**Costruzione in acciaio inox 18/10**  
18/10 stainless steel body /  
Construction en acier inoxydable  
18/10 /  
Konstruktion aus rostfreiem Stahl  
18/10 /  
Construcción de acero inoxidable  
18/10

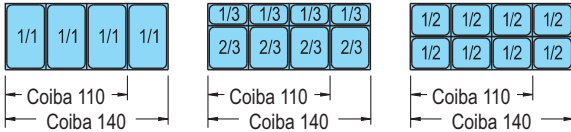
**Piano di esposizione di ampia superficie e maggiore visibilità**  
High-visibility and large-surface display top /  
Plan d'étagage de grandes dimensions et de grande visibilité /  
Große und besser sichtliche Ausstellfläche /  
Importante plano de exposición y de muy buena visibilidad

**Mensola portaoggetti lato operatore**  
Object-holding top installed close to the operator /  
Étagère porte-objets côté opérateur /  
Konsole für verschiedene Gegenstände auf Technikerseite /  
Repisa para objetos al lado del operador

**Copri evaporatore in acciaio inox**  
Stainless steel evaporator cover /  
Dispositif de couverture de l'évaporateur en acier inoxydable /  
Verdampferabdeckung aus rostfreiem Stahl /  
Tapa del evaporador de acero inoxidable

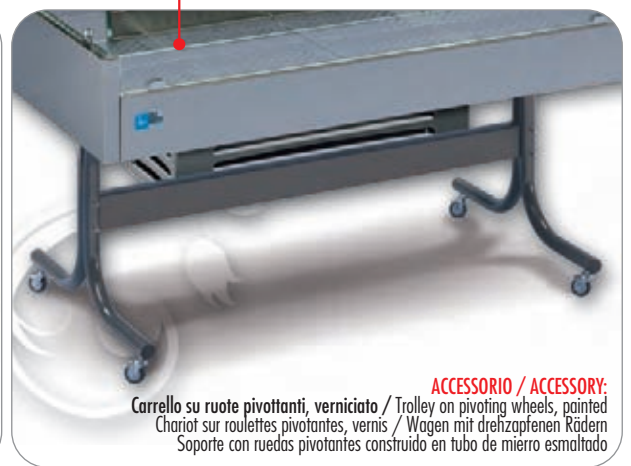
**Evaporatore trattato contro acidi**  
Anti-acid treated evaporator  
Évaporateur traité contre les acides  
Gegen Säuren behandelter Verdampfer  
Evaporador tratado con barnices anti-acidos

**ACCESSORI / ACCESSORIES:** Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis sur demande / Die Schalen werden auf Wunsch geliefert Las cubetera se entregan bajo pedido



**Vasca in acciaio inox AISI 316 resistente alla corrosione salina**  
Salt-proof AISI 316 stainless steel basin /  
Cuve en acier inox AISI 316 résistante à la corrosion du sel /  
Edelstahl AISI 316 Wanne Salzkorrosion resistant /  
Cuba en acero inox AISI 316 resistente a la corrosión salina

**COIBA 140 GN COLD**



**ACCESSORIO / ACCESSORY:**  
Carrello su ruote pivotanti, verniciato / Trolley on pivoting wheels, painted  
Chariot sur roulettes pivotantes, vernis / Wagen mit drehzapfenen Rädern  
Soporte con ruedas pivotantes construido en tubo de hierro esmaltado



	Watt	230v/1/50Hz	°C	DEFROST	R 404a	m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)	Di serie	1	Kg.
<b>NEW COIBA 110 COLD VD</b>	270	230v/1/50Hz	-1/+6	☑	☑	0,51	1072x780x895	-	Di serie	102
<b>NEW COIBA 140 COLD VD</b>	270	230v/1/50Hz	-1/+6	☑	☑	0,73	1394x780x895	-	Di serie	125
<b>NEW COIBA 110 VD COLD GN</b>	270	230v/1/50Hz	-1/+6	☑	☑	0,51	1072x780x895	-	Di serie	102
<b>NEW COIBA 140 VD COLD GN</b>	270	230v/1/50Hz	-1/+6	☑	☑	0,73	1394x780x895	-	Di serie	125

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 32-33  
Prices see page 32-33

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

Vetrina frigorifera per pesce / Refrigerated fish cabinet / Vitrine réfrigérée pour poisson / Fischvitrine / Vitrina frigorífica para pescado



**OCEANUS 150**

**OCEANUS OCEANUS C**

Chiusura posteriore con porte scorrevoli in Plexiglas  
Back closure with sliding Plexiglas doors  
Fermeture arrière avec portes coulissantes en Plexiglas / Rückseitiger Verschluss mit Schiebetüren aus Plexiglas / Cierre trasero con puertas corredizas de Plexiglas

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage / verdunsten des Auftauwassers  
Evaporación agua descongelación

Costruzione in acciaio inox 18/10 AISI 304

18/10 AISI 304 stainless steel body  
Construction en acier inoxydable 18/10 AISI 304 / Konstruktion aus rostfreiem Stahl 18/10 AISI 304 / Construcción de acero inoxidable 18/10 AISI 304

Vasca in acciaio inox AISI 316 resistente alla corrosione salina  
Salt-proof AISI 316 stainless steel basin  
Cuve en acier inox AISI 316 résistant à la corrosion du sel / Edelstahl AISI 316 Wanne Salzkorrosion resistant / Cuba en acero inox AISI 316 resistente a la corrosión salina

Vano frigorifero chiuso con riserva neutra  
Closed refrigerator cupboard with non-refrigerated unit / Logement réfrigéré fermé avec tiroir de rangement / Geschlossener Kühlraum mit ungekühltem Behälter / Alojamiento frigorífico cerrado con contenedor de reserva neutro (no refrigerado)



Spostabile su ruote  
Cabinet on trolley  
Se manutentionne sur chariot  
Fahrbar  
Móvil con carrito

Griglia in Aisi 304 / Aisi 304 grille  
Grille en Aisi 304 / Aisi 304-Roste  
Parilla de Aisi 304

**OCEANUS 100 SS**



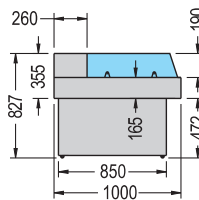
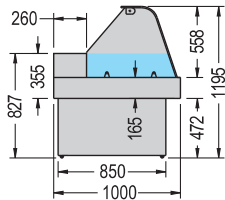
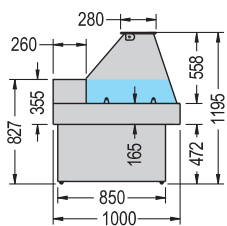
**OCEANUS 100 OCEANUS 150**



**OCEANUS 100 C OCEANUS 150 C**



**OCEANUS 100 SS OCEANUS 150 SS**



	Watt		°C				m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)				Kg.
<b>OCEANUS 100</b>	370	230v/1/50Hz	-2	☑	☑	R 404a	0,64	1000x1000x1195	-	Di serie	1	128
<b>OCEANUS 100 C</b>	370	230v/1/50Hz	-2	☑	☑	R 404a	0,64	1000x1000x1195	-	Di serie	1	128
<b>OCEANUS 100 SS</b>	370	230v/1/50Hz	-2	☑	☑	R 404a	0,64	1000x1000x827	-	-	1	95
<b>OCEANUS 150</b>	465	230v/1/50Hz	-2	☑	☑	R 404a	0,99	1500x1000x1195	-	Di serie	1	158
<b>OCEANUS 150 C</b>	465	230v/1/50Hz	-2	☑	☑	R 404a	0,99	1500x1000x1195	-	Di serie	1	158
<b>OCEANUS 150 SS</b>	465	230v/1/50Hz	-2	☑	☑	R 404a	0,99	1500x1000x827	-	-	1	123

Prezzi vedi a pagina 33  
Prices see page 33

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)





# Refrigeratori & Congelatori



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Refrigeratori per bibite / Coolers for soft drinks / Réfrigérateurs pour boissons / Kühlende Strukturen für Getränke / Refrigerador para bebidas

CC48



BEVANDE



BEVANDE



ALIMENTI



FKGR 273

Apribottiglie di serie  
Serial bottle opener  
Décapsuleur de serie  
Flaschenöffner-Serie  
Abridor botella de serie



	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>CC48</b>	150	230v/1/50Hz	+2/+8				43	-	-	ø 540x860	-	-	1	34
<b>FKGR 273</b>	170	230v/1/50Hz	+3/+10				210	-	-	920x600x895	-	-	1	60
<b>FKGR 403</b>	260	230v/1/50Hz	+3/+10				307	-	-	1260x600x895	-	-	1	72
<b>FKG 530</b>	200	230v/1/50Hz	0/+12				411	-	-	1504x654x916	-	-	1	67
<b>FKG 610</b>	226	230v/1/50Hz	0/+12				509	-	-	1704x654x916	-	-	1	77

Prezzi vedi a pagina 38  
Prices see page 38

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Raffreddatore professionale di grande capacità per bibite / Big capacity professional cooler for soft drinks / Réfrigérateur professionnel pour boissons de grande capacité / Professionelle kühlende Struktur von großer Fähigkeit für Getränke / Refrigerador profesional de grand capacidad para bebidas




















## RABI 300



BEVANDE



ALIMENTI

	 Watt		 °C		 DEFROST		 Lt.	 Serie	 Max	 mm. (LxPxH)			 Kg.
<b>RABI 300</b>	340	230v/1/50Hz	+1/+10			R 134a	283	-	-	1012x715x903	Di serie	Di serie	58
<b>RABI 400</b>	350	230v/1/50Hz	+1/+10			R 134a	384	-	-	1302x715x903	Di serie	Di serie	65
<b>RABI 500</b>	385	230v/1/50Hz	+1/+10			R 134a	471	-	-	1552x715x903	Di serie	Di serie	76

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 38  
Prices see page 38



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Raffreddatori di bottiglie / Bottles coolers / Refroidisseur pour bouteilles  
Gekühlte Struktur für Flaschen / Refrigeradores de botellas

BEG 100 I





















Termostato meccanico  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

Rivestimento interno ed esterno in acciaio inox AISI 304  
Inner and outer lining with AISI 304 stainless steel / Revêtement intérieur et extérieur en acier inox AISI 304 / Innen- und Aussenverkleidung aus AISI 304 rostfreiem Stahl / Interior y exterior enchapado en acero inox AISI 304

Unità condensatrice estraibile  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbare Kondenseinheit  
Unidad condensadora extraíble

Porte scorrevoli  
Sliding doors  
Portes coulissantes  
Schiebetüren  
Puertas correderas

Da appoggio a muro, schiena in lamiera zincata  
Free-standing wall, rear in galvanized sheet  
Free-mur debout, arrière en tôle galvanisée  
Freistehende Wand, zurück in verzinktem  
Independiente de la pared, de vuelta de chapa galvanizada

	 Watt	 230v/1/50Hz	 °C				 Lt.	Separatori / Separators Séparateurs / Divisores Trennungselement	 mm. (LxPxH)				 Kg.
<b>BEG 100 I</b>	123	230v/1/50Hz	+2/+8			R 134a	184	Serie N° 1	1015x550x835	-	-	1	52
<b>BEG 150 I</b>	199	230v/1/50Hz	+2/+8			R 134a	282	N° 2	1510x550x835	-	-	1	75
<b>BEG 200 I</b>	396	230v/1/50Hz	+2/+8			R 134a	550	N° 3	2000x550x835	-	-	1	90



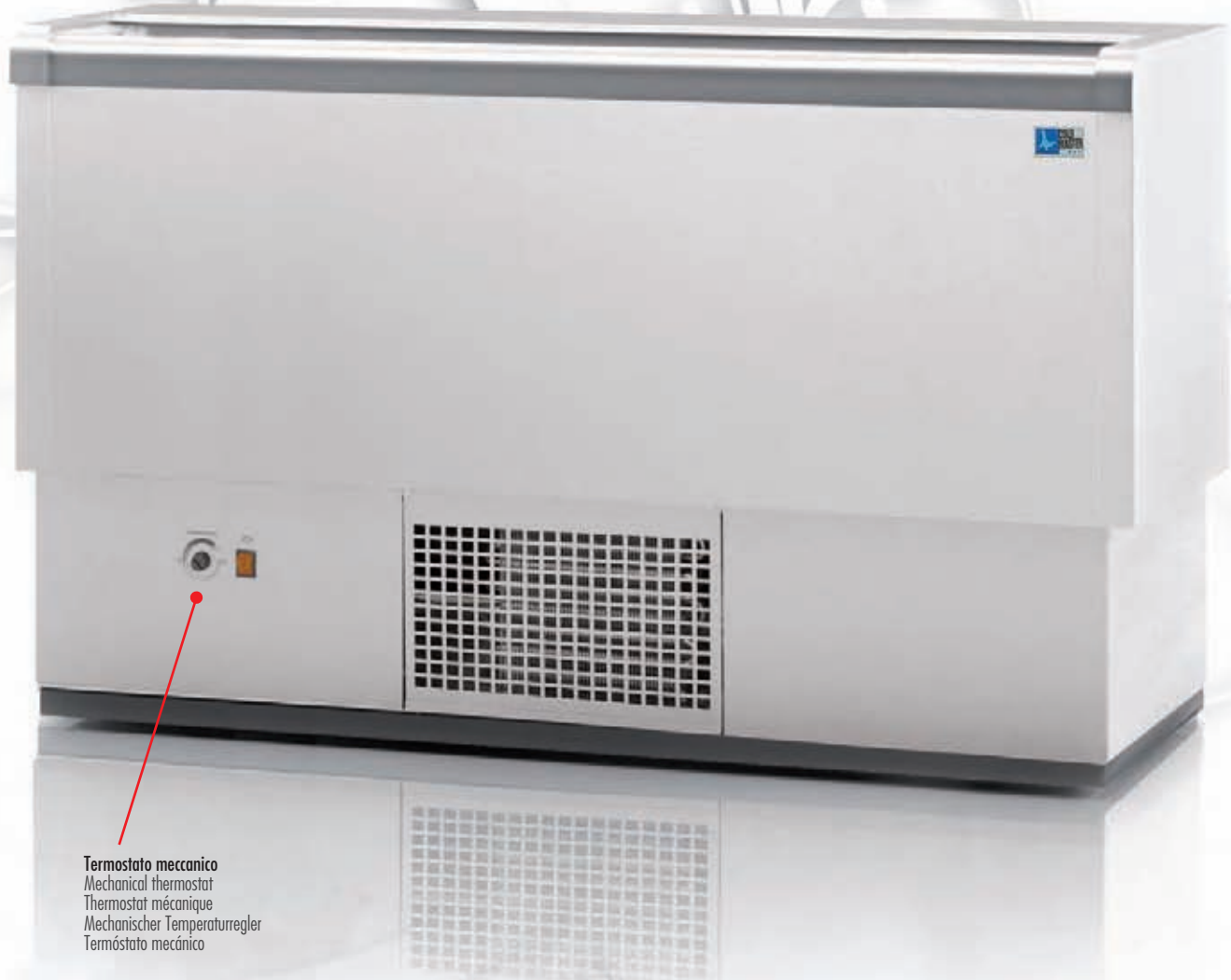
Prezzi vedi a pagina 38-39  
Prices see page 38-39

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Raffreddatori di bottiglie / Bottles coolers / Refroidisseur pour bouteilles  
Gekühlte Struktur für Flaschen / Refrigeradores de botellas

BEG 150 BI



Termostato meccanico  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

Esterno in acciaio plastificato bianco.  
Interno in acciaio galvanizzato  
Outside made of white plasticized steel.  
Inside in galvanized steel /  
Extérieur en acier revêtu de plastique  
blanc. Intérieur en acier galvanisé /  
Außenfläche aus weißlackiertem Stahl.  
Innenfläche aus verzinktem Stahl /  
Externo de acero plastificado blanco.  
Interno en acero galvanizado

Unità condensatrice estraibile  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbare Kondenseinheit  
Unidad condensadora extraíble

Porte scorrevoli  
Sliding doors  
Portes coulissantes pouvant s'extraire  
Ausziehbare Schiebetüren  
Puertas correderas

Da appoggio a muro, schiena in lamiera zincata  
Free-standing wall, rear in galvanized sheet  
Free-mur debout, arrière en tôle galvanisé  
Freistehende Wand, zurück in verzinktem  
Independiente de la pared, de vuelta de chapa galvanizada

	Watt	230v/1/50Hz	°C				Lt.	Separatori / Separators Séparateurs / Divisores Trennungselement	mm.				Kg.
								Serie	mm. (LxPxH)				
<b>BEG 100 BI</b>	123	230v/1/50Hz	+2/+8				184	N° 1	1015x550x835	-	-	1	52
<b>BEG 150 BI</b>	199	230v/1/50Hz	+2/+8				282	N° 2	1510x550x835	-	-	1	75
<b>BEG 200 BI</b>	396	230v/1/50Hz	+2/+8				550	N° 3	2000x550x835	-	-	1	90

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 39  
Prices see page 39



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Refrigeratori con vetro curvo per bibite / Curved glass coolers for soft drinks / Réfrigérateurs avec vitre bombé pour boissons / Kühlende Strukturen mit geb. Glas für Getränke / Refrigerador con vidrio curvo para bebidas

## CBX 450
































BEVANDE



ALIMENTI



CBX Delta

	 Watt		 °C				 Lt.	 Serie	 Max	 mm. (LxPxH)				 Kg.	
<b>CBX 220</b>	110	230v/1/50Hz	+3/+10				R 134a	163	-	-	724x680x918	Di serie	-	1	47
<b>CBX 350</b>	125	230v/1/50Hz	+3/+10				R 134a	267	-	-	1054x680x918	Di serie	-	1	54
<b>CBX 450</b>	173	230v/1/50Hz	+3/+10				R 134a	345	-	-	1304x680x918	Di serie	-	1	64
<b>CBX 610</b>	226	230v/1/50Hz	+3/+10				R 134a	471	-	-	1704x680x918	Di serie	-	1	77
<b>CBX - DELTA</b>	101	230v/1/50Hz	+3/+10				R 134a	75	-	-	910x680x918	Di serie	-	1	25



Prezzi vedi a pagina 39  
Prices see page 39

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€





























Espositori e conservatori per gelato / Display cases and freezers for ice cream / Comptoir de présentoir et conservateur à glace / Aussteller und Gefriertruhen für Eis / Expositores y conservadores para helado

FVS 500

NEW



GELATI

													
	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)			Kg.
 <b>FVS 200</b>	190	230v/1/50Hz	-12/-22			R 404a	165	-	n° 2	719x629x892	Di serie	-	47
 <b>FVS 300</b>	220	230v/1/50Hz	-12/-22			R 404a	255	-	n° 3	1009x629x892	Di serie	-	56
 <b>FVS 400</b>	300	230v/1/50Hz	-12/-22			R 404a	325	-	n° 5	1298x629x892	Di serie	-	65
 <b>FVS 500</b>	400	230v/1/50Hz	-12/-22			R 404a	430	-	n° 6	1548x629x892	Di serie	-	85
 <b>FVS 700</b>	440	230v/1/50Hz	-12/-22			R 404a	620	-	n° 8	2055x629x892	Di serie	-	99

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 39-40  
Prices see page 39-40



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales

FVSC 400

NEW



SURGELATI



GELATI



	Watt	230v/1/50Hz	°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)			Kg.	
<b>FVSC 200</b>	190	230v/1/50Hz	-12/-22			R 404a	165	-	n° 2	719x629x892	Di serie	-	1	47
<b>FVSC 300</b>	220	230v/1/50Hz	-12/-22			R 404a	255	-	n° 3	1009x629x892	Di serie	-	1	56
<b>FVSC 400</b>	300	230v/1/50Hz	-12/-22			R 404a	325	-	n° 5	1298x629x892	Di serie	-	1	65
<b>FVSC 500</b>	400	230v/1/50Hz	-12/-22			R 404a	430	-	n° 6	1548x629x892	Di serie	-	1	85



Prezzi vedi a pagina 40  
Prices see page 40

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)





Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales

FIVS 300



SURGELATI



GELATI

	Watt	230v/1/50Hz	°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>FIVS 200</b>	190	230v/1/50Hz	-12/-22			R 404a	157	-	n° 2	720x615x950	Di serie	-	1	45
<b>FIVS 300</b>	220	230v/1/50Hz	-12/-22			R 404a	238	-	n° 3	1009x615x950	Di serie	-	1	56
<b>FIVS 400</b>	300	230v/1/50Hz	-12/-22			R 404a	325	-	n° 5	1298x615x950	Di serie	-	1	65
<b>FIVS 500</b>	400	230v/1/50Hz	-12/-22			R 404a	398	-	n° 6	1548x615x950	Di serie	-	1	79

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 40-41  
Prices see page 40-41

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





























Espositori e conservatori per gelato / Display cases and freezers for ice cream / Comptoir de présentoir et conservateur à glace / Aussteller und Gefriertruhen für Eis / Expositores y conservadores para helado

FIVSC 200

NEW

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSMINIBAR & FARMACIA  
MINIBAR & PHARMACYARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

Prezzi vedi a pagina 41  
Prices see page 41

	 Watt		 °C		 DEFROST		 Lt.	 Serie	 Max	 mm. (LxPxH)				 Kg.
 <b>FIVSC 200</b>	190	230v/1/50Hz	-12/-22			R 404a	157	-	n° 2	720x615x950	Di serie	-	1	45
 <b>FIVSC 300</b>	220	230v/1/50Hz	-12/-22			R 404a	238	-	n° 3	1009x615x950	Di serie	-	1	56
 <b>FIVSC 400</b>	300	230v/1/50Hz	-12/-22			R 404a	325	-	n° 5	1298x615x950	Di serie	-	1	65
 <b>FIVSC 500</b>	400	230v/1/50Hz	-12/-22			R 404a	398	-	n° 6	1548x615x950	Di serie	-	1	79

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales

VCI 430



SURGELATI



GELATI



Cesti di serie  
Serial baskets  
Paniers de serie  
Serien Koerbe  
Canastas de serie

	Watt	230v/1/50Hz	°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>VCI 320</b>	224	230v/1/50Hz	-18/-22				R 134a	n° 4	n° 4	1103x600x830	-	-	1	52
<b>VCI 430</b>	226	230v/1/50Hz	-18/-22				R 134a	n° 5	n° 5	1406x600x830	-	-	1	58
<b>VCI 550</b>	260	230v/1/50Hz	-18/-22				R 134a	n° 6	n° 6	1806x600x830	-	-	1	64

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 41  
Prices see page 41

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



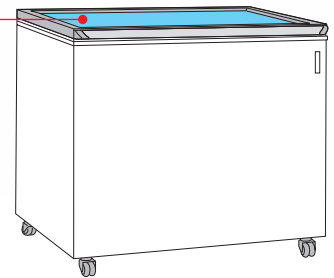
Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales
























FPV 300

NEW



Coperchio in vetro  
Glass plate cover  
Couvercle en vitre  
Deckel aus Glasstür  
Tapa en vidrio



														
	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)				Kg.
 <b>FPV 300</b>	190	230v/1/50Hz	-12/-22			R 404a	261	-	n° 3	1012x715x903	-	-	1	64
 <b>FPV 400</b>	300	230v/1/50Hz	-12/-22			R 404a	355	-	n° 5	1302x715x903	-	-	1	76
 <b>FPV 500</b>	400	230v/1/50Hz	-12/-22			R 404a	471	-	n° 6	1552x715x903	-	-	1	83



Prezzi vedi a pagina 41-42  
Prices see page 41-42

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales

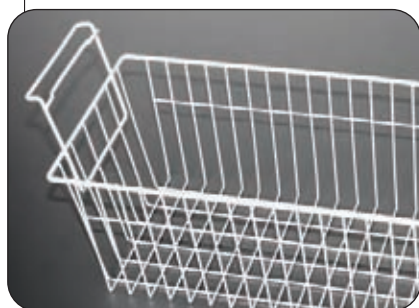
VLC 550



SURGELATI



GELATI



Cesti di serie  
Serial baskets  
Paniers de serie  
Serien Koerbe  
Canastas de serie

	Watt	230v/1/50Hz	°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>VLC 320</b>	224	230v/1/50Hz	-18/-22			R 134a	231	n° 5	n° 5	1100x600x830	-	-	1	52
<b>VLC 430</b>	226	230v/1/50Hz	-18/-22			R 134a	315	n° 6	n° 6	1400x600x830	-	-	1	58
<b>VLC 550</b>	260	230v/1/50Hz	-18/-22			R 134a	426	n° 8	n° 8	1810x600x830	-	-	1	64

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 42  
Prices see page 42

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

Conservatori con vetro curvo per gelato / Curved glass freezers for ice-cream / Conservateurs pour crème glacée avec vitre bombé / Tiefkühltruhen mit geb. Glas für Eis / Conservadores con vidrio curvo para helado

CX 450

























SURGELATI



GELATI



CX Delta

	 Watt	 230v/1/50Hz	 °C		 DEFROST		 Lt.	 Serie	 Max	 mm. (LxPxH)				 Kg.
<b>CX 350</b>	166	230v/1/50Hz	-12/-25			R 134a	267	-	n° 3	1054x680x918	Di serie	-	1	54
<b>CX 450</b>	226	230v/1/50Hz	-12/-25			R 134a	345	-	n° 4	1304x680x918	Di serie	-	1	64
<b>CX 610</b>	276	230v/1/50Hz	-12/-25			R 404	471	-	n° 5	1704x680x918	Di serie	-	1	77
<b>CX - DELTA</b>	141	230v/1/50Hz	-12/-25			R 134a	75	-	-	910x680x918	Di serie	-	1	25



Prezzi vedi a pagina 42  
Prices see page 42

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Congelatori industriali / Freezers for the industry / Congélateurs industriels / Gewerbliche-Tiefkühlgeräte / Congeladores industriales

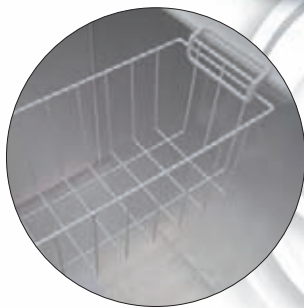
AB 300



SURGELATI



ALIMENTI









































Cesti di serie  
Serial baskets  
Paniers de serie  
Serien Koerbe  
Canastas de serie



AB 650

Coperchio in lamiera grigio  
Grey plate cover  
Couvercle en tôle gris  
Deckel aus grauem Blech  
Tapa en chapa gris



														
	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>AB 108</b>	75	230V/1/50Hz	-16/-24			R 600	101	n° 1	n° 2	550x550x825	-	-	1	28
<b>AB 200</b>	120	230V/1/50Hz	-16/-26			R 600	181	n° 1	n° 1	720x695x850	Di serie	Di serie	1	40
<b>AB 240</b>	125	230V/1/50Hz	-16/-26			R 600	225	n° 1	n° 2	850x695x850	Di serie	Di serie	1	44
<b>AB 300</b>	130	230V/1/50Hz	-16/-26			R 600	282	n° 1	n° 3	1020x695x850	Di serie	Di serie	1	50
<b>AB 350</b>	135	230V/1/50Hz	-16/-26			R 600	317	n° 1	n° 3	1125x695x850	Di serie	Di serie	1	52
<b>AB 396</b>	145	230V/1/50Hz	-17/-24			R 600	362	n° 2	n° 4	1260x695x850	Di serie	Di serie	1	55
<b>AB 425</b>	140	230V/1/50Hz	-16/-26			R 600	399	n° 2	n° 4	1370x695x850	Di serie	Di serie	1	58
<b>AB 506</b>	190	230V/1/50Hz	-16/-26			R 600	463	n° 2	n° 5	1560x695x850	Di serie	Di serie	1	60
<b>AB 530</b>	173	230V/1/50Hz	-12/-25			R 134a	504	n° 3	n° 4	1504x730x860	Di serie	Di serie	1	67
<b>AB 610</b>	226	230V/1/50Hz	-12/-25			R 134a	580	n° 3	n° 5	1704x730x860	Di serie	Di serie	1	77
<b>AB 650</b>	270	230V/1/50Hz	-20/-25			R 404a	586	n° 3	n° 7	1570x775x955	Di serie	Di serie	1	88
<b>AB 710</b>	276	230V/1/50Hz	-12/-25			R 134a	670	n° 3	n° 6	1800x770x860	Di serie	Di serie	1	85

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Prezzi vedi a pagina 42-44  
Prices see page 42-44ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICEIPERMERCATI  
HYPERMARKETSPIZZERIA  
PIZZERIARISTORAZIONE  
CATERING EQUIPMENTPASTICCERIA  
PASTRYARMADI SPECIALI  
SPECIAL CABINETSMINIBAR & FARMACIA  
MINIBAR & PHARMACYREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSPICCOLA ESPOSIZIONE  
SMALL DISPLAYS

**ABX 530**  
**ABX 610**  
**ABX 710**



**ABX** Porta in acciaio inox  
Stainless steel door  
Porte en inox  
Tür aus Inox  
Puerta en acero inox

*Congelatori industriali*  
*Freezers for the industry*  
*Congélateurs industriels*  
*Gewerbliche-Tiefkühlgeräte*  
*Congeladores industriales*



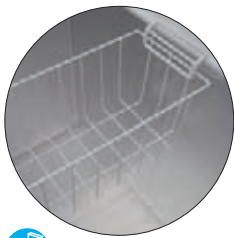
SURGELATI

Esterno in acciaio verniciato bianco.  
Interno in alluminio  
Outside made of white painted steel.  
Inside aluminium / Extérieur en acier  
peint en blanc. Intérieur en aluminium  
/ Außenfläche aus weißlackie rtem  
Stahl. Innenfläche aus Aluminium /  
Externo de acero pintado blanco.  
Interno de aluminio

Evaporazione acqua di sbrinamento o  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Termometro esterno  
External Thermometer  
Thermomètre extérieur  
Aussen thermometer  
Termómetro exterior



Cesti di serie  
Serial baskets  
Paniers de serie  
Serien Koerbe  
Canastas de serie

**ABX** Porta in acciaio inox  
Stainless steel door  
Porte en inox  
Tür aus Inox  
Puerta en acero inox

Acciaio verniciato grigio  
Grey painted stainless steel  
Acier verni en gris  
Stahl grau lackiert  
Acero pintado de color gris

**ABX 396**  
**ABX 506**



Esterno in acciaio verniciato grigio.  
Interno in alluminio  
Outside made of grey painted steel.  
Inside aluminium / Extérieur en acier  
peint en gris. Intérieur en aluminium /  
Außenfläche aus graulackier tem Stahl.  
Innenfläche aus Aluminium / Exte  
rno de acero pintado gris. Interno de aluminio



	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)			Kg.
<b>ABX 396</b>	145	230v/1/50Hz	-17/-24	🔒	❄️	R 600	362	n° 2	n° 4	1260x695x850	Di serie	Di serie	1 55
<b>ABX 506</b>	190	230v/1/50Hz	-17/-24	🔒	❄️	R 600	463	n° 2	n° 5	1560x695x850	Di serie	Di serie	1 60
<b>ABX 530</b>	173	230v/1/50Hz	-12/-25	🔒	❄️	R 134a	504	n° 3	n° 4	1504x730x860	Di serie	Di serie	1 67
<b>ABX 610</b>	226	230v/1/50Hz	-12/-25	🔒	❄️	R 134a	580	n° 3	n° 5	1704x730x860	Di serie	Di serie	1 77
<b>ABX 710</b>	276	230v/1/50Hz	-12/-25	🔒	❄️	R 134a	670	n° 3	n° 6	1800x770x860	Di serie	Di serie	1 85



Prezzi vedi a pagina 44  
Prices see page 44

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Congelatori professionali di grande capacità / Big capacity professional freezers / Congelateurs professionnel de grande capacité  
 Professionelle Kühltruhen von großer Kapazität / Congeladores profesionales de grande capacidad

AB 730



SURGELATI

AB 800



AB 800

Coperchio in lamiera grigio  
 Grey plate cover  
 Couvricle en tôle gris  
 Deckel aus grauem Blech  
 Tapa en chapa gris

	Watt	230v/1/50Hz	°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>AB 730</b>	530	230v/1/50Hz	-18/-22			R 134a	640	n° 3	n° 5	1910x740x860	Di serie	Di serie	2	95
<b>AB 800</b>	400	230v/1/50Hz	-20/-25			R 404a	803	n° 3	n° 8	2020x790x980	Di serie	Di serie	1	101

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 44  
 Prices see page 44



ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
 HYPERMARKETS

SUPERMERCATI  
 SUPERMARKETS

PIZZERIA  
 PIZZERIA

RISTORAZIONE  
 CATERING EQUIPMENT

PASTICCERIA  
 PASTRY

ARMADI SPECIALI  
 SPECIAL CABINETS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS



SE 325

NEW

Congelatori SE classe

A++



Ampia maniglia con serratura di serie  
Large handle with standard lock



Interno in alluminio  
Inside made of aluminum



SURGELATI



ALIMENTI



Termometro digitale esterno  
External digital thermometer

	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)			Kg.
<b>SE 255</b>	75	230v/1/50Hz	-17/-24				244	n° 2	n° 9	1260x600x850	Di serie	Di serie	61
<b>SE 325</b>	75	230v/1/50Hz	-17/-24				321	n° 3	n° 15	1560x600x850	Di serie	Di serie	68

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 45  
Prices see page 45

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Iper congelatori per gelato e laboratori (-45°C) / Hyper freezers for ice-cream and laboratories (-45°C) / Iper congélateurs pour crème glacée et laboratoires (-45°C) / Iper Kühltruhen für Eis und Labor (-45°C) / Iper congeladores para helado y laboratorios (-45 °C)

EL 410



OSPEDALI



LABORATORI



PESCE SURGELATO



GELATI



Nei laboratori e per conservare speciali tipi di gelato, la bassa temperatura è spesso essenziale. Se volete preservare il pesce per il sushi, basse temperature stabili sono la migliore garanzia per mantenere una alta qualità. La gamma EL di Cold Master offre temperature di -45°C per freezer da 310 a quasi 500 lt. La temperatura è tenuta ad un livello costante e può essere facilmente monitorata sul display digitale. La centralina può essere programmata ed offre inoltre la possibilità di aggiungere un allarme esterno. L'isolamento di 100 mm di schiuma di poliuretano assicura, in caso di mancanza di elettricità, un rialzo molto lento della temperatura. La tradizionale alta qualità Cold Master è la migliore assicurazione che potete avere.



Fig. 1: Sono forniti di maniglia con serratura



Fig. 2: Il tubo di drenaggio permette un facile sbrinamento



Fig. 3: Il termostato elettronico è facile da leggere e permette di tener monitorato lo stato del freezer

	Watt		°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>EL 310</b>	360	230v/1/50Hz	-25/-45			R404	314	-	n° 3	1305x655x865	Di serie	Di serie	1	64
<b>EL 410</b>	400	230v/1/50Hz	-25/-45			R404	375	-	n° 4	1505x655x865	Di serie	Di serie	1	67
<b>EL 510</b>	420	230v/1/50Hz	-25/-45			R404	438	-	n° 4	1705x655x865	Di serie	Di serie	1	77

Prezzi vedi a pagina 45  
Prices see page 45

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



*Iper congelatori per gelato e laboratori (-60°C) / Hyper freezers for ice-cream and laboratories (-60°C) / Iper congélateurs pour crème glacée et laboratoires (-60°C) / Iper Kühltruhen für Eis und Labor (-60°C) / Iper congeladores para helado y laboratorios (-60°C)*

**VT 300** 

OSPEDALI



LABORATORI



PESCE SURGELATO



GELATI



**Ampia maniglia con serratura di serie**  
Large handle with standard lock























**Esterno e interno in acciaio verniciato bianco**  
Outside and inside made of white painted steel



**VT 300 e VT 390:**  
Ruote di serie  
Standard castors

**VT 500:**  
Piedini di serie  
Standard feet

														
	Watt		°C				Lt.	Serie	Max	mm. (LxPxH)				Kg.
<b>VT 300</b>	400	230v/1/50Hz	-30/-60			Nature-R	284	n° 3	n° 12	1260x698x885	Di serie	-	1	76
<b>VT 390</b>	400	230v/1/50Hz	-30/-60			Nature-R	368	n° 4	n° 15	1560x698x885	Di serie	-	1	88
<b>VT 500</b>	500	230v/1/50Hz	-30/-60			Nature-R	476	n° 3	n° 15	1660x758x890	Di serie	-	1	107

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 45  
Prices see page 45

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

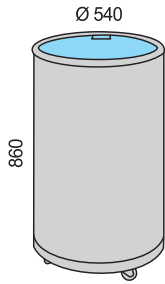
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## CC 48



Modello con accumulatore di freddo da ricaricare nelle ore notturne. Di giorno la riserva di freddo è attiva per 12 ore (25°C).

Model with cold accumulator which is recharged during the night. During the day the cold reserve is active for 12 hours (25°C).

Modèle avec accumulateur de froid à recharger la nuit. Le jour, la réserve de froid est en marche pendant 12 heures (25°C).

Modell mit Kältespeicher, welcher bei Nacht aufgeladen wird. Bei Tag reicht die Kältereserve für 12 Stunden (25°C).

Modelo con acumulador de frío para recargar en las horas nocturnas. De día la reserva de frío está activa 12 horas (25°C).

Esterno interno in PVC  
Inside outside of PVC  
Ausseres und Inneres aus PVC  
Extérieur et intérieur en PVC  
Exterior interior en PVC

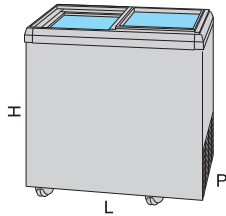
0,50 lt. Pet bottles N° 41  
0,33 lt. Cans N° 81

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Di serie senza pubblicità  
Series Standard with no advertisement  
De série sans publicité  
Serienmässig ohne Reklame  
De serie sin publicidad

## FKGR / FKG



DIMENSIONI / SIZE / DIMENSIONS  
MABE / MEDIDAS

	LxPxH (mm)
FKGR 273	920x600x895
FKGR 403	1260x600x895
FKG 530	1504x654x916
FKG 610	1704x654x916

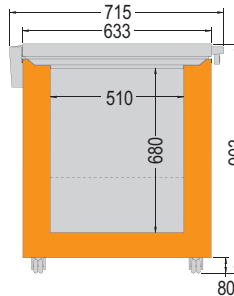
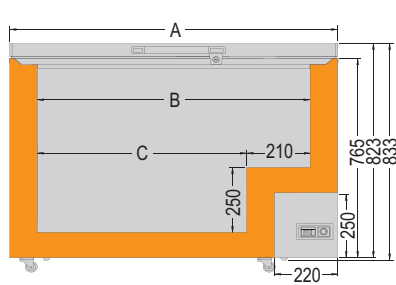
Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Termometro esterno  
External Thermometer  
Thermomètre extérieur  
Ausserthermometer  
Termómetro exterior

Esterno in acciaio verniciato bianco. Interno in acciaio grigio  
Outside made of white painted steel. Internally grey steel / Extérieur en acier peint en blanc. Intérieur en acier gris / Außenfläche aus weißlackiertem Stahl. Innenteil aus grauem Stahl / Externo de acero pintado blanco. Interior en acero gris

## RABI



DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)
RABI 300	1012	890	680
RABI 400	1302	1180	970
RABI 500	1552	1430	1220

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

Ruote  
Wheels  
Roues  
Räder  
Ruedas

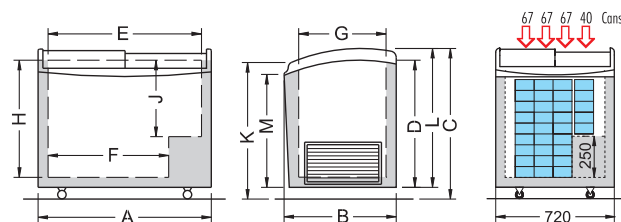
Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



## CBX

DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	J (mm)	K (mm)	L (mm)	M (mm)
CBX 220	724	680	918	753	606	406	536	750	500	840	848	690
CBX 350	1054	680	918	753	936	736	536	750	500	840	848	690
CBX 450	1304	680	918	753	1186	986	536	750	500	840	848	690
CBX 610	1704	680	918	753	1586	1386	536	750	500	840	848	690



N° di lattine  
N° of cans  
N° des canettes  
N° der Büchsen  
N° de latas

CBX 220 = n° 241  
CBX 350 = n° 442  
CBX 450 = n° 576  
CBX 610 = n° 844

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Esterno in acciaio verniciato bianco.  
Interno in alluminio  
Outside made of white painted steel.  
Inside aluminium / Extérieur en acier peint en blanc. Intérieur en aluminium / Außenfläche aus weißlackiertem Stahl. Innenteil aus Aluminium / Externo de acero pintado blanco. Interno de aluminio

Termometro esterno  
External Thermometer  
Thermomètre extérieur  
Ausserthermometer  
Termómetro exterior

**CBX - DELTA**

DIMENSIONI / SIZE / DIMENSIONS / MAßE / MEDIDAS

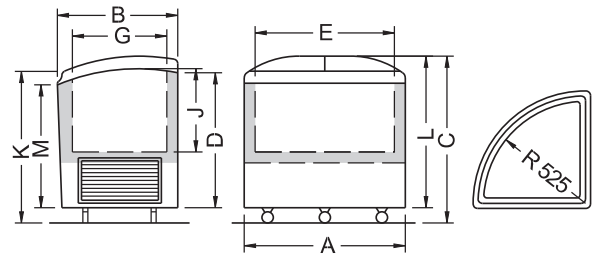
	A	B	C	D	E	G	J	K	L	M
	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)
CBX Delta	910	680	918	753	750	536	500	840	848	690

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

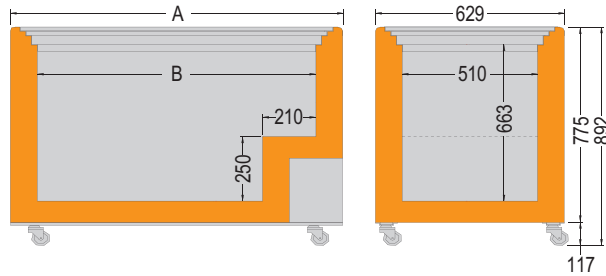


Esterno in acciaio verniciato bianco.  
Interno in alluminio  
Outside made of white painted steel.  
Inside aluminium / Extérieur en acier peint en blanc. Intérieur en aluminium  
Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium / Externo de acero pintado blanco. Interno de aluminio

Termometro esterno  
External Thermometer  
Thermomètre extérieur  
Aussen thermometer  
Termómetro exterior



**FVS**



DIMENSIONI / SIZE / DIMENSIONS / MAßE / MEDIDAS

	A	B
	(mm)	(mm)
FVS 200	719	600
FVS 300	1009	890
FVS 400	1298	1180
FVS 500	1548	1430
FVS 700	2055	1930

N. cesti di serie No. serial baskets Nr. paniers de serie Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale kapacitetaet Koerbe Capacitat total canastos
FVS 300	N° 3 mm. 230x490 h. 200
FVS 400	N° 5 mm. 230x490 h. 200
FVS 500	N° 6 mm. 230x490 h. 200
FVS 700	N° 8 mm. 230x490 h. 200

Unità condensatrice estraibile  
Extractible condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbarer Kondenseneinheit  
Unidad condensadora extraíble

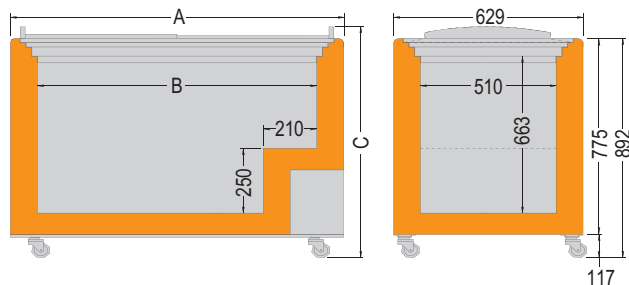
Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

Ruote  
Wheels  
Roues  
Reder  
Ruedas

**FVSC**



DIMENSIONI / SIZE / DIMENSIONS / MAßE / MEDIDAS

	A	B	C
	(mm)	(mm)	(mm)
FVSC 200	719	600	942
FVSC 300	1009	890	942
FVSC 400	1298	1180	942
FVSC 500	1548	1430	942

N. cesti di serie No. serial baskets Nr. paniers de serie Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale kapacitetaet Koerbe Capacitat total canastos
FVSC 300	N° 3 mm. 230x490 h. 200
FVSC 400	N° 5 mm. 230x490 h. 200
FVSC 500	N° 6 mm. 230x490 h. 200

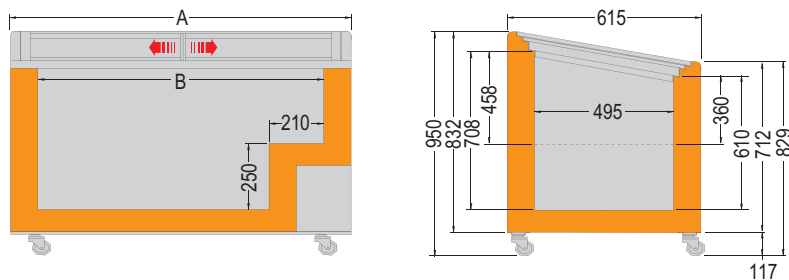
Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

Ruote  
Wheels  
Roues  
Reder  
Ruedas

**FIVS**



DIMENSIONI / SIZE / DIMENSIONS / MAßE / MEDIDAS

	A	B
	(mm)	(mm)
FIVS 200	720	600
FIVS 300	1009	890
FIVS 400	1298	1180
FIVS 500	1548	1430

N. cesti di serie No. serial baskets Nr. paniers de serie Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale kapacitetaet Koerbe Capacitat total canastos
FIVS 300	N° 3 mm. 230x490 h. 200
FIVS 400	N° 5 mm. 230x490 h. 200
FIVS 500	N° 6 mm. 230x490 h. 200

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

Ruote  
Wheels  
Roues  
Reder  
Ruedas

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

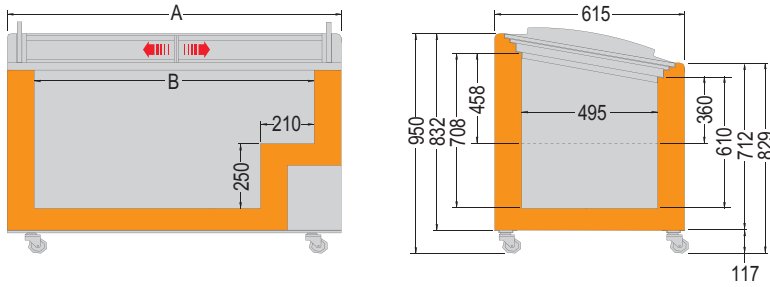
IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## FIVSC



Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolerstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

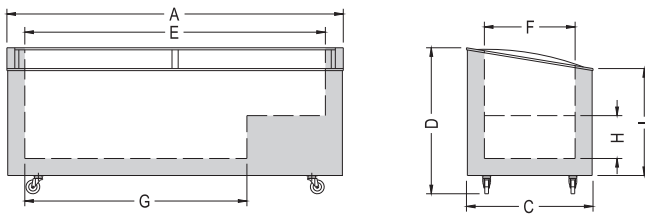
Ruote  
Wheels  
Roues  
Reder  
Ruedas

## DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	A (mm)	B (mm)
FIVSC 200	720	600	FIVSC 400	1298 1180
FIVSC 300	1009	890	FIVSC 500	1548 1430

	Nr. cesti di serie No. serial baskets Nr. paniers de serie Nr. Serien Korbbe Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale kapazität Korbbe Capacitat total canastos
FIVSC 200	-	N° 2 mm. 230x490 h. 200
FIVSC 300	-	N° 3 mm. 230x490 h. 200
FIVSC 400	-	N° 5 mm. 230x490 h. 200
FIVSC 500	-	N° 6 mm. 230x490 h. 200

## VCI



Interno ed esterno in lamiera plastificata bianca  
Inside and outside in white metal plastified sheet  
Intérieur et extérieur en plaque blanche plastifiée  
Innerseite und Outerseite aus weisse Kunststoff-platte  
Interior and exterior in chapa blanca plastificada.

Spie di controllo: corrente, congelazione rapida, allarme  
Control pilot lamps: current, quick-freezing, alarm  
Lampes témoins de contrôle: courant, congélation rapide, alert  
Kontrolllampen: Strom, schnelles Gefrieren, Alarm  
Pilotos de control: corriente, congelación rápida, alarma

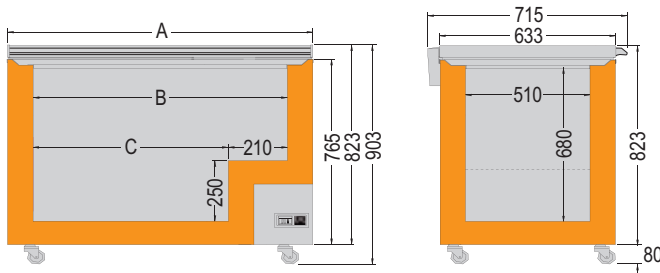
Coperchio anticondensa  
Anticodense cover  
Couvercle anti-condensation  
Antikondensation Deckel  
Tapa anticondensación

Termometro interno  
Internal Thermometer  
Thermomètre intérieur  
Innen thermometer  
Termómetro interior

## DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)
VCI 320	1103	600	830	980	480	670	280	730
VCI 430	1406	600	830	1280	480	970	280	730
VCI 550	1806	600	830	1690	480	1380	280	730

## FPV



Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolerstärke 60 mm.  
Espesor de aislamiento 60 mm.

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

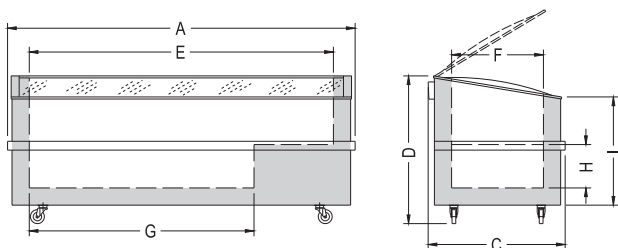
Ruote  
Wheels  
Roues  
Reder  
Ruedas

	Nr. cesti di serie No. serial baskets Nr. paniers de serie Nr. Serien Korbbe Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale kapazität Korbbe Capacitat total canastos
FPV 300	-	N° 3 mm. 230x490 h. 200
FPV 400	-	N° 5 mm. 230x490 h. 200
FPV 500	-	N° 6 mm. 230x490 h. 200

## DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)
FPV 300	1012	890	680
FPV 400	1302	1180	970
FPV 500	1552	1430	1220

## VLC



Interno ed esterno in lamiera plastificata bianca  
Inside and outside in white metal plastified sheet.  
Intérieur et extérieur en plaque blanche plastifiée.  
Innerseite und Outerseite aus weisse Kunststoff-platte.  
Interior and exterior in chapa blanca plastificada.

Spie di controllo: corrente, congelazione rapida, allarme  
Control pilot lamps: current, quick-freezing, alarm  
Lampes témoins de contrôle: courant, congélation rapide, alert  
Kontrolllampen: Strom, schnelles Gefrieren, Alarm  
Pilotos de control: corriente, congelación rápida, alarma

Termometro interno  
Internal Thermometer  
Thermomètre intérieur  
Innen thermometer  
Termómetro interior

Cerniere con molla  
Hinges with spring  
Charnières avec ressort  
Scharniere mit Feder  
Bisagras con quelle

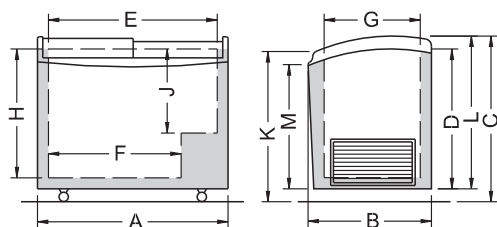
Coperchio anticondensa  
Anticodense cover  
Couvercle anti-condensation  
Antikondensation Deckel  
Tapa anticondensación

## DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)
VLC 320	1100	600	830	980	480	670	280	730
VLC 430	1400	600	830	1280	480	970	280	730
VLC 550	1810	600	830	1690	480	1380	280	730



**CX**



DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	J (mm)	K (mm)	L (mm)	M (mm)
CX 350	1054	680	918	753	936	736	536	750	500	840	848	690
CX 450	1304	680	918	753	1186	986	536	750	500	840	848	690
CX 610	1704	680	918	753	1586	1386	536	750	500	840	848	690

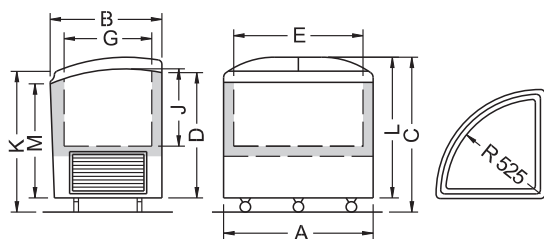
Esterno in acciaio verniciato bianco. Interno in alluminio  
 Outside made of white painted steel. Inside aluminium  
 Extérieur en acier peint en blanc. Intérieur en aluminium  
 Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium  
 Externo de acero pintado blanco. Interno de aluminio

Evaporazione acqua di sbrinamento  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 verdunsten des Auftauwassers  
 Evaporación agua descongelación

Termometro esterno  
 External Thermometer  
 Thermomètre extérieur  
 Aussenthermometer  
 Termómetro exterior



**CX - DELTA**



DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	G (mm)	J (mm)	K (mm)	L (mm)	M (mm)
CBX Delta	910	680	918	753	750	536	500	840	848	690

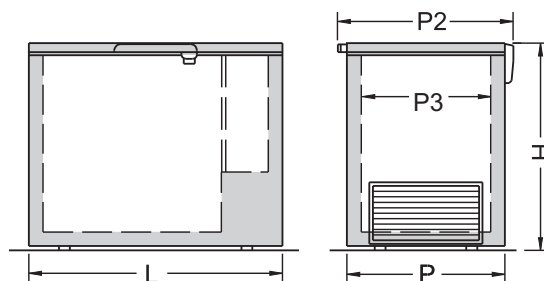
Esterno in acciaio verniciato bianco. Interno in alluminio  
 Outside made of white painted steel. Inside aluminium  
 Extérieur en acier peint en blanc. Intérieur en aluminium  
 Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium  
 Externo de acero pintado blanco. Interno de aluminio

Evaporazione acqua di sbrinamento  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 verdunsten des Auftauwassers  
 Evaporación agua descongelación

Termometro esterno  
 External Thermometer  
 Thermomètre extérieur  
 Aussenthermometer  
 Termómetro exterior



**AB / ABX**



DIMENSIONI  
 SIZE / DIMENSIONS / MABE / MEDIDAS

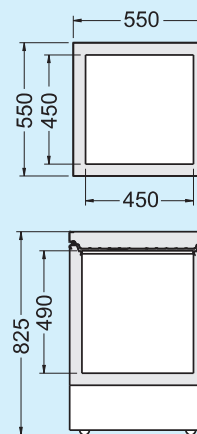
	L (mm)	P (mm)	H (mm)	P2 (mm)	P3 (mm)
AB 200	720	650	850	695	440
AB 240	850	650	850	695	500
AB 300	1020	650	850	695	440
AB 350	1125	650	850	695	500
AB 396	1260	600	850	695	500
AB 425	1370	650	850	695	500
AB 506	1560	650	850	695	500
AB 530	1504	650	860	730	590
AB 610	1704	650	860	730	590
AB 650	1570	704	955	775	580
AB 710	1800	690	860	770	630

Evaporazione acqua di sbrinamento  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 verdunsten des Auftauwassers  
 Evaporación agua descongelación

Termometro esterno  
 External Thermometer  
 Thermomètre extérieur  
 Aussenthermometer  
 Termómetro exterior



\* AB 108  
 Termometro interno  
 Internal Thermometer  
 Thermomètre intérieur  
 Innenthermometer  
 Termómetro interior



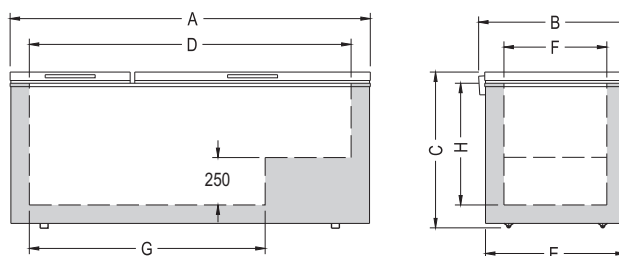
**AB 730**

DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)
AB 730	1910	740	860	1790	700	580	1380	710	280

Evaporazione acqua di sbrinamento  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 verdunsten des Auftauwassers  
 Evaporación agua descongelación

Termometro esterno  
 External Thermometer  
 Thermomètre extérieur  
 Aussenthermometer  
 Termómetro exterior



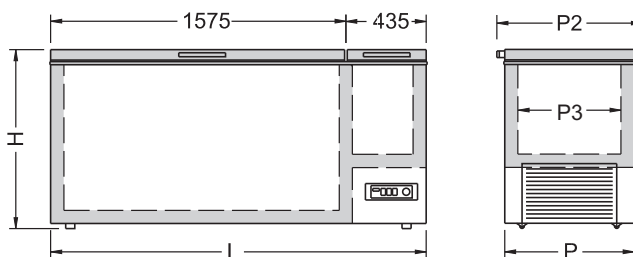
**AB 800**

DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

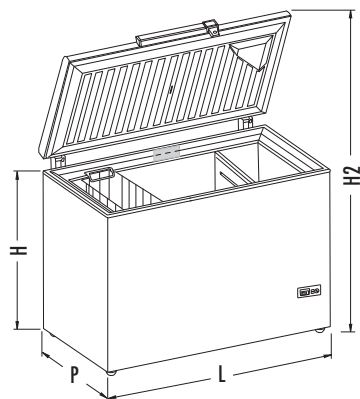
	L (mm)	P (mm)	H (mm)	P2 (mm)	P3 (mm)
AB 800	2020	704	980	790	580

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

**Termometro esterno**  
External Thermometer  
Thermomètre extérieur  
Ausserthermometer  
Termómetro exterior



**SB**



DIMENSIONI / SIZE / DIMENSIONS  
MABE / MEDIDAS

	L (mm)	P (mm)	H (mm)	H2 (mm)
SB 200	920	650 (700)	860	930
SB 300	1260	650 (700)	860	930
SB 400	1560	650 (700)	860	930

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



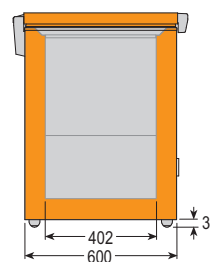
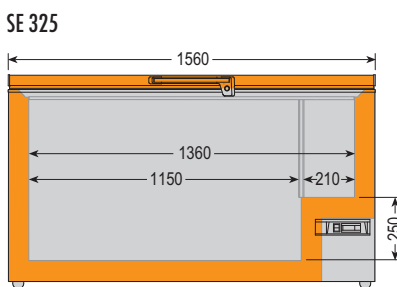
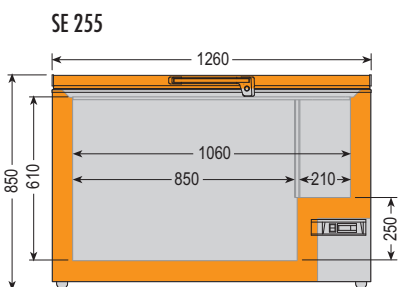
**Basso consumo di energia**  
Low energy consumption  
Consommation d'énergie modérée  
Geringer Energieverbrauch  
Bajo consumo de energía

**Termometro esterno**  
External Thermometer  
Thermomètre extérieur  
Ausserthermometer  
Termómetro exterior

**Spessore isolamento 80 mm.**  
Insulation thickness 80 mm.  
Épaisseur isolation 80 mm.  
Isolierung Stärke 80 mm.  
Espesor aislamiento 80 mm.

**Esterno in acciaio verniciato bianco. Interno in alluminio**  
Outside made of white painted steel. Inside aluminium  
Extérieur en acier peint en blanc. Intérieur en aluminium  
Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium  
Externo de acero pintado blanco. Interno de aluminio

**SE**



**Esterno in acciaio verniciato bianco. Interno in alluminio**  
Outside made of white painted steel. Inside aluminium  
Extérieur en acier peint en blanc. Intérieur en aluminium  
Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium  
Externo de acero pintado blanco. Interno de aluminio

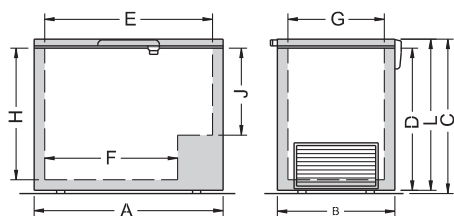
**Spessore isolamento 100 mm.**  
Insulation thickness 100 mm.  
Épaisseur isolation 100 mm.  
Isolierung Stärke 100 mm.  
Espesor aislamiento 100 mm.

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Basso consumo di energia**  
Low energy consumption  
Consommation d'énergie modérée  
Geringer Energieverbrauch  
Bajo consumo de energía

**EL**



DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	J (mm)	L (mm)
EL 310	1305	655	865	780	1100	900	450	650/695	400/445	850
EL 410	1505	655	865	780	1300	1100	450	650/695	400/445	850
EL 510	1705	655	865	780	1500	1300	450	650/695	400/445	850

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

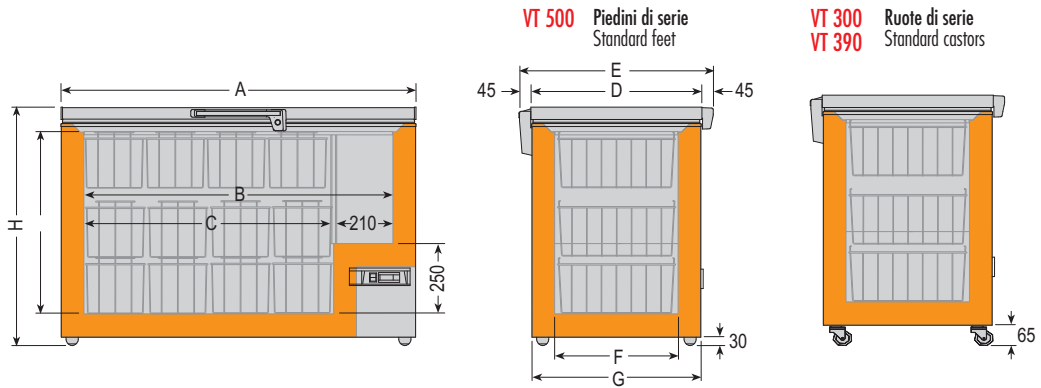


**Termometro esterno**  
External Thermometer  
Thermomètre extérieur  
Ausserthermometer  
Termómetro exterior

**Esterno in acciaio verniciato bianco. Interno in alluminio**  
Outside made of white painted steel. Inside aluminium  
Extérieur en acier peint en blanc. Intérieur en aluminium  
Außenfläche aus weißlackiertem Stahl. Innenfläche aus Aluminium  
Externo de acero pintado blanco. Interno de aluminio



**VT**



**VT 500** Piedini di serie  
Standard feet

**VT 300** Ruote di serie  
**VT 390** Standard castors

Spessore di isolamento mm. 80  
Insulation thickness 80 mm.  
Épaisseur d'isolation 80 mm.  
Isolierstärke 80 mm.  
Espesor de aislamiento 80 mm.

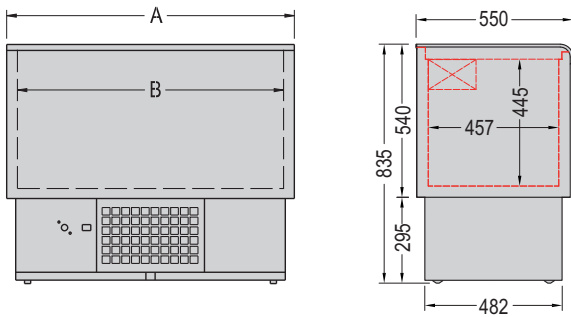
Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)
VT 300	1260	1100	890	608	698	440	600	885	660
VT 390	1560	1400	1190	608	698	440	600	885	660
VT 500	1660	1500	1290	668	758	500	660	890	695

	Nr. cesti di serie No. serial baskets Nr. paniers de serie Nr. serien Koerbe Nr. canastos de serie	Capacità totale cesti Total capacity of baskets Capacité totale paniers Totale Kapazität Koerbe Capacidad total canastos
VT 300	N° 3 mm. 216x403 h. 200	N° 12 mm. 216x403 h. 200
VT 390	N° 4 mm. 216x403 h. 200	N° 15 mm. 216x403 h. 200
VT 500	N° 3 mm. 216x459 h. 210	N° 15 mm. 216x459 h. 210

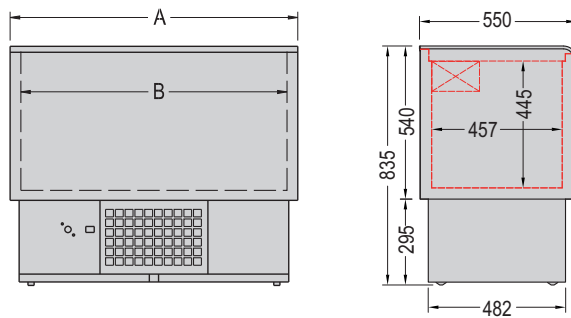
**BEG I**



DIMENSIONI / SIZE / DIMENSIONS  
MABE / MEDIDAS

	A (mm)	B (mm)
BEG 100 I	1015	927
BEG 150 I	1510	1417
BEG 200 I	2000	1937

**BEG BI**



DIMENSIONI / SIZE / DIMENSIONS  
MABE / MEDIDAS

	A (mm)	B (mm)
BEG 100 BI	1015	927
BEG 150 BI	1510	1417
BEG 200 BI	2000	1937

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

SPECIAL CABINETS  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

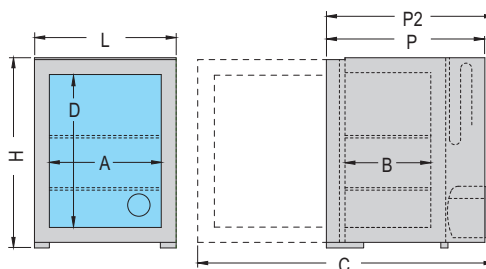
IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





C36G / C46G / C61G



DIMENSIONI / SIZE / DIMENSIONS / MABE / MEDIDAS

	L (mm)	P (mm)	P2 (mm)	H (mm)	A (mm)	B (mm)	C (mm)	D (mm)
C36G	382	427	450	510	327	230	800	445
C46G	426	446	465	570	363	252	840	487
C61G	482	507	525	580	402	297	945	497

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

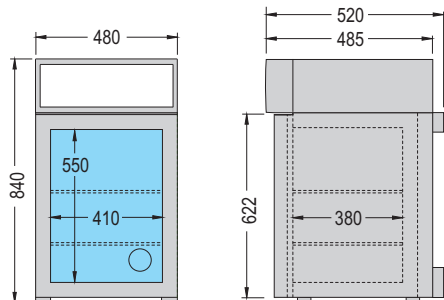


Termostato regolabile  
Adjustable thermostat  
Thermostat réglable  
Einstellbarer Thermostat  
Termostato ajustable

Porta reversibile  
Reversible door  
Porte réversible  
Umkehrbare Tür  
Puerta reversible

Tasto luce e tasto on-off  
sul retro / On-off and light  
keys on the back / Touche  
lumière et touch on-off sur  
le derrière / Licht Taste on-  
off auf Rückseite / Tecla luz  
y tecla on-off detrás

C 55 GC



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Esterno in acciaio verniciato bianco.  
Interno in PS  
Outside made of white painted steel.  
Inside in PS / Extérieur en acier peint  
en blanc. Intérieur en PS / Außenfläche  
aus weißlackiertem Stahl. Innenfläche  
aus PS / Externo de acero pintado  
blanco. Interno de PS

Porta non reversibile  
Not reversible door



	Watt	230v/1/50Hz	°C	no frost	no frost	R 134a	Lt.	Serie	mm. (LxPxH)	-	Di serie	Kg.
C 36 G	58	230v/1/50Hz	0/+10	no frost	no frost	R 134a	35	n. 2 mm. 210x320	382x450x510	-	Di serie	14
C 46 G	58	230v/1/50Hz	0/+10	no frost	no frost	R 134a	45	n. 2 mm. 220x350	426x446x570	-	Di serie	15
C 61 G	58	230v/1/50Hz	0/+10	no frost	no frost	R 134a	60	n. 2 mm. 240x410	482x507x580	-	Di serie	19
C 55 GC	215	230v/1/50Hz	+1/+10	no frost	no frost	R 134a	55	n. 2 mm. 400x275	480x520x840	Di serie	Di serie	38

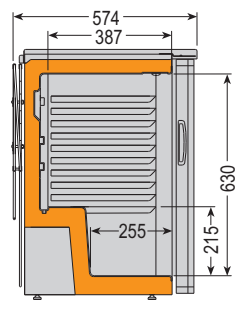
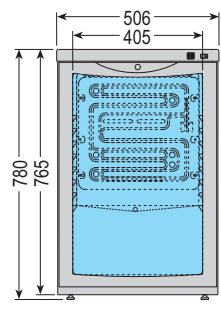


Prezzi vedi a pagina 47  
Prices see page 47



Vetro doppio - Porta reversibile  
Double glazed - Door reversible

**C 84 G** ★ NEW

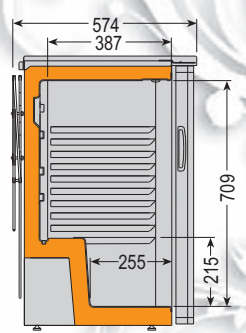
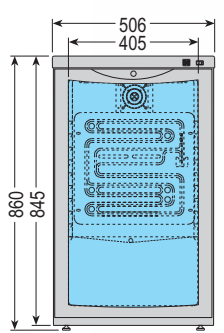


n° 3 griglie a filo verniciate bianco, regolabili in altezza  
No. 3 wire white coated shelves with adjustable height



Termometro digitale esterno e interruttore per lampada LED interna  
External digital thermometer and switch for LEDs internal lamp

**C 104 GV** ★ NEW



n° 3 griglie a filo verniciate bianco, regolabili in altezza  
No. 3 wire white coated shelves with adjustable height



Termometro digitale esterno e interruttore per lampada LED interna  
External digital thermometer and switch for LEDs internal lamp



Ventola interna  
Internal fan



Vetro doppio - Porta reversibile  
Double glazed - Door reversible

	Watt		°C		DEFROST		Lt.	Serie	mm. (LxPxH)		Led di serie	Kg.
<b>C 84 G</b>	75	230v/1/50Hz	+4/+12			R 134a	85	n. 3 mm. 352x408	506x574x780	Di serie	Led di serie	33
<b>C 104 GV</b>	122	230v/1/50Hz	+4/+12			R 134a	105	n. 3 mm. 352x408	506x574x860	Di serie	Led di serie	36

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 65)

Prezzi vedi a pagina 47  
Prices see page 47

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

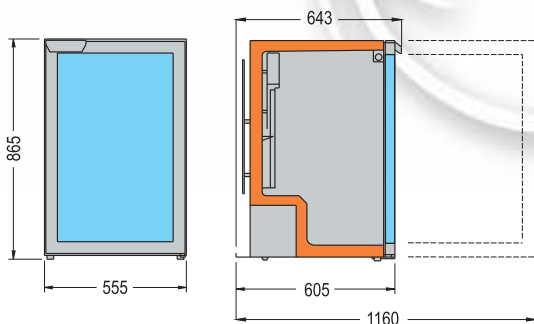
PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**C 165 G**

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



0,50 lt. Pet bottles N° 110  
0,33 lt. Cans N° 210

Esterno in acciaio verniciato bianco.  
Interno in PS  
Outside made of white painted steel.  
Inside in PS / Extérieur en acier peint  
en blanc. Intérieur en PS / Außenfläche  
aus weißlackiertem Stahl. Innenfläche  
aus PS / Externo de acero pintado  
blanco. Interno de PS

Termostato meccanico  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termostato mecánico

Porta reversibile  
Reversible door  
Porte réversible  
Umkehrbare Tür  
Puerta reversible



Watt



230v/1/50Hz



°C

+2/+10



R 134a



Lt.

156



Serie

n. 2 mm. 400x470



mm. (LxPxH)

555x643x865



Di serie



Di serie



Kg.

42

**C 165 G**

118



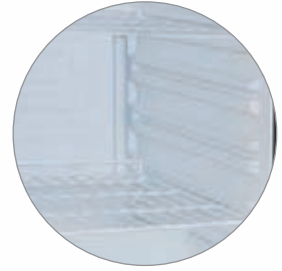
Prezzi vedi a pagina 47  
Prices see page 47

PL 201



Centralina elettronica  
Electronic control panel

Serratura di serie  
Standard lock

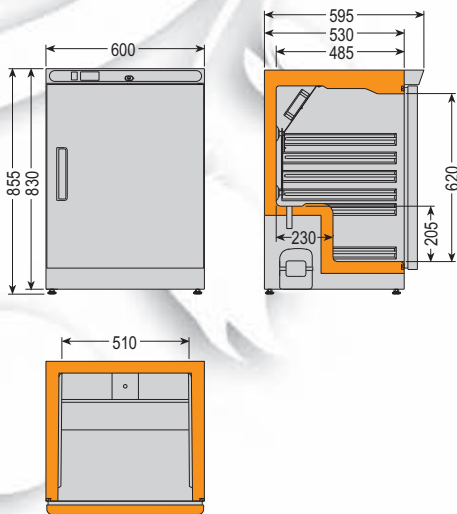


**PL 201 PT**  
n° 3 griglie a filo verniciate bianco,  
regolabili in altezza  
No. 3 wire white coated shelves  
with adjustable height

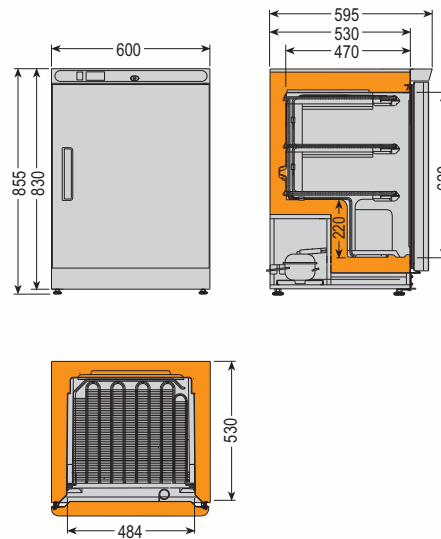


**PL 201 NT**  
n° 3 griglie evaporanti fisse  
No. 3 evaporating fixed shelves

PL 201 PT



PL 201 NT



	Watt		°C		DEFROST		Lt.	Serie	mm. (LxPxH)			Kg.
<b>PL 201 PT</b>	120	230v/1/50Hz	-2/+8			R 134a	129	n. 2 mm. 507x415 n. 1 mm. 507x225	600x595x855	Di serie	-	44
<b>PL 201 NT</b>	150	230v/1/50Hz	-10/-25			R 134a	119	n. 3 mm. 431x415	600x595x855	Di serie	-	45

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)



Prezzi vedi a pagina 47-48  
Prices see page 47-48

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

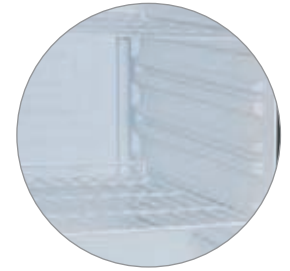
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

PL 201 GLASS

NEW

Centralina elettronica  
Electronic control panelSerratura di serie  
Standard lock

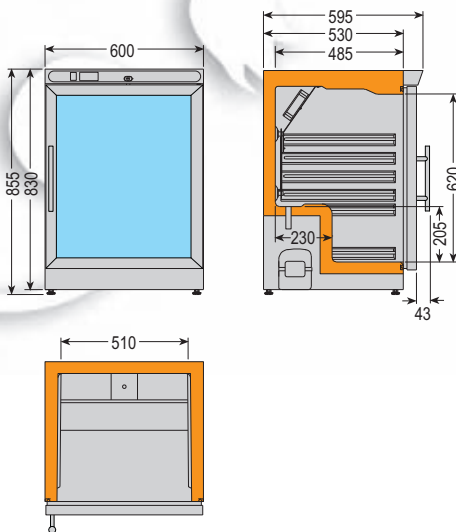
**PL 201 PT**  
n° 3 griglie a filo verniciate bianco,  
regolabili in altezza  
No. 3 wire white coated shelves  
with adjustable height



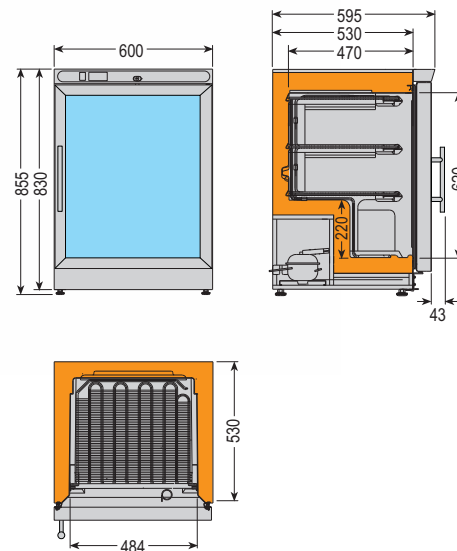
**PL 201 PT GLASS**  
Ventola interna  
Internal fan

**PL 201 NT GLASS**  
n° 3 griglie evaporanti fisse  
No. 3 evaporating fixed shelves

PL 201 PT GLASS



PL 201 NT GLASS



Watt

°C

Lt.

Serie

mm. (LxPxH)

Kg.

NEW PL 201 PT Glass

120

230v/1/50Hz

-2/+8

R 134a

129

n. 2 mm. 507x415

n. 1 mm. 507x225

600x595x855

Di serie

Di serie

44

NEW PL 201 NT Glass

150

230v/1/50Hz

-10/-22

R 404a

119

n. 3 mm. 480x405

600x595x855

Di serie

Di serie

45

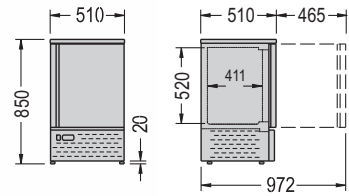
Prezzi vedi a pagina 47  
Prices see page 47

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)

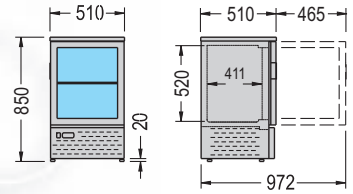




**TEMPANO 85**



**TEMPANO 85 GLASS**



**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelaçión

 **TEMPANO 85**

**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**Unità condensatrice estraibile**  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbare Kondenseinheit  
Unidad condensadora extraíble







**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuseaus rostfreiem AISI 304  
Constucción en acero inox AISI 304

**Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile**

Automatic return of door, remains open if exceeds of 90° of opening, reversible /  
Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible /

Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Oeffnung ueberschreitet, umkehrbar /  
Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible



	Watt	230v/1/50Hz	°C			R 134a	Lt.	Serie	mm. (LxPxH)	-	-	Kg.
<b>TEMPANO 85</b>	210	230v/1/50Hz	-5/-10			R 134a	85	n. 1 mm. 400x385	510x510x850	-	-	39
<b>TEMPANO 85 GLASS</b>	210	230v/1/50Hz	-5/-10			R 134a	85	n. 1 mm. 400x385	510x510x850	-	-	39

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 48  
Prices see page 48

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

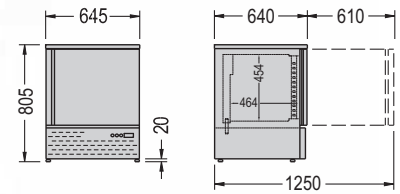
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

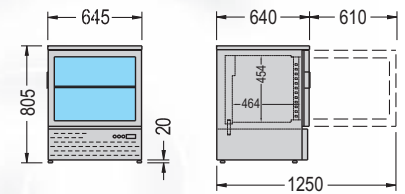
€



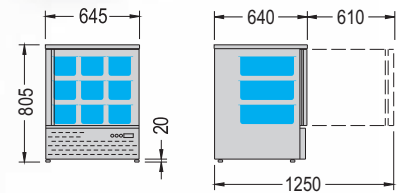
## TEMPANO 140 PTS



## NEW TEMPANO 140 PTS GLASS

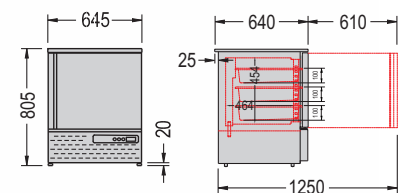


## TEMPANO 140 NT



max. n° 9 360x165 h120 mm

## NEW TEMPANO 140 FISH



## TEMPANO 140 FISH

3 bacinelle ABS con fondo inox forato estraibile  
3 plastic containers with removable stainless steel perforated bottom

## TEMPANO 140 PTS - NT

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelaciónCostruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem AISI 304  
Construcción en acero inox AISI 304

TEMPANO 140

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónicaUnità condensatrice estraibile  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbarer Kondenseneinheit  
Unidad condensadora extraíblePorta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile  
Automatic return of door, remains open if exceeds of 90° of opening, reversible /  
Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible /  
Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar /  
Puerto con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

Watt

°C

Lt.

Serie

mm. (LxPxH)

Kg.

TEMPANO 140 PTS

286

230v/1/50Hz

-2/+8



R 134a

125

n. 2 mm. 440X530

645X640X805



50

NEW TEMPANO 140 PTS GLASS

180

230v/1/50Hz

-2/+8



R 134a

125

n. 2 mm. 440X530

645X640X805

Optional



52

TEMPANO 140 NT

445

230v/1/50Hz

-15/-20



R 404a

125

n. 2 mm. 440X530

645X640X805



50

NEW TEMPANO 140 FISH

286

230v/1/50Hz

-4/+4



R 134a

125

n. 3 mm. 460X530  
h. 100

645X640X805

Optional

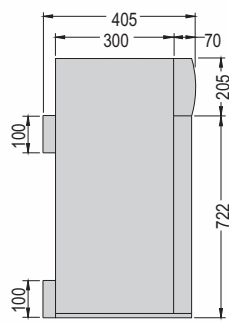
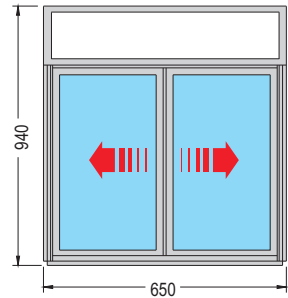
Optional

50

Prezzi vedi a pagina 48  
Prices see page 48



**C 60 GC SS**



**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



0,33 lt. Cans N° 88

**Termometro meccanico**  
Mechanical thermometer  
Thermomètre mécanique  
Mechanischer Thermometer  
Termómetro mecánico

**Termostato meccanico**  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

**Luce interna**  
Internal light  
Plafonnier  
Innenlicht  
Luz interior

**Esterno in acciaio verniciato bianco. Interno in PS**  
Outside made of white painted steel. Inside in PS / Extérieur en acier peint en blanc. Intérieur en PS / Außenfläche aus weißlackiertem Stahl. Innenfläche aus PS / Externo de acero pintado blanco. Interno de PS

**C 21 GSS**



**Capacità n° lattine**  
N° cans capacity:

0,33 lt. Cans N° 270

**Esterno in lamiera verniciata bianca**  
Interno in AL  
Outside made of white coated steel.  
Inside in AL

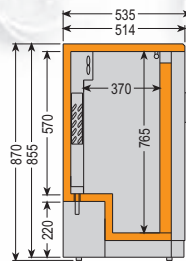
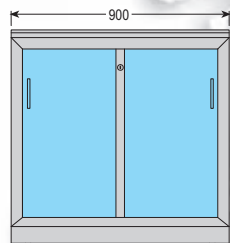
**Vetri doppi e porte scorrevoli autochudenti**  
Double glazed and self-closing doors

**Luce interna di serie**  
Standard internal light

**Serratura di serie**  
Standard lock

**Centralina elettronica**  
Electronic control panel

**n° 4 griglie a filo in acciaio cromato, regolabili in altezza**  
No. 4 steel chrome wire shelves, with adjustable height



	Watt	230v/1/50Hz	°C		DEFROST	R 134a	Lt.	Serie	mm. (LxPxH)	Di serie	Di serie	Kg.
<b>C 60 GC SS</b>	230	230v/1/50Hz	+1/+10			R 134a	60	n. 3 mm. 580x207	650x405x940	Di serie	Di serie	46
<b>C 21 GSS</b>	280	230v/1/50Hz	+2/+8			R 134a	202	n. 4 mm. 410x316	900x535x870	Di serie	Di serie	68

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Prezzi vedi a pagina 48  
Prices see page 48

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

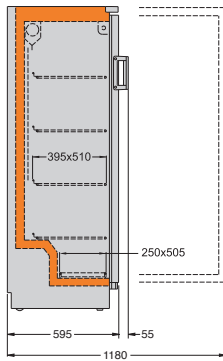
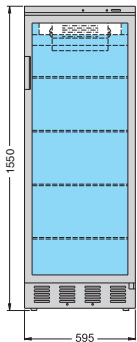


PICCOLA ESPOSIZIONE  
SMALL DISPLAYSREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSMINIBAR & FARMACIA  
MINIBAR & PHARMACYARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

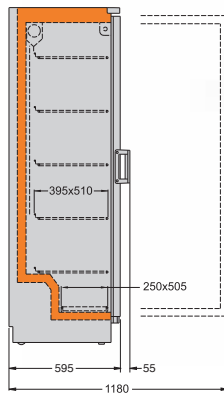
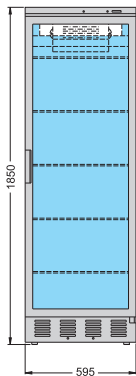
## FKG 311



**FKG 311:**  
0,33 lt. Cans N° 378  
0,50 lt. Bottles N° 189



**FKG 371:**  
0,33 lt. Cans N° 476  
0,50 lt. Bottles N° 231



## FKG 371



Termostato meccanico  
Mechanical thermostat

Termometro meccanico  
Mechanical thermometer

Serratura di serie  
Standard lock

Evaporazione acqua di sbrinamento  
Evaporation of de frost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

Esterno in acciaio verniciato bianco. Interno in PVC  
Outside made of white painted steel. Inside in PVC  
Extérieur en acier peint en blanc. Intérieur en PVC  
Außenfläche aus weißlackiertem Stahl. Innenfläche aus PVC  
Externo de acero pintado blanco. Interno de PVC



	Watt	230v/1/50Hz	°C		DEFROST	R 134a	Lt.	Serie	mm. (LxPxH)	Di serie	Di serie	Kg.
<b>FKG 311</b>	200	230v/1/50Hz	+3/+10			R 134a	281	n. 4 mm. 510x400 n. 1 mm. 500x250	595x650x1550	Di serie	Di serie	69
<b>FKG 371</b>	300	230v/1/50Hz	+3/+10			R 134a	351	n. 5 mm. 510x400 n. 1 mm. 500x250	595x650x1850	Di serie	Di serie	86



Prezzi vedi a pagina 48-49  
Prices see page 48-49

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

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REFRIGERATORS & FREEZERS

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ARMADI SPECIALI  
SPECIAL CABINETS

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PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

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PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



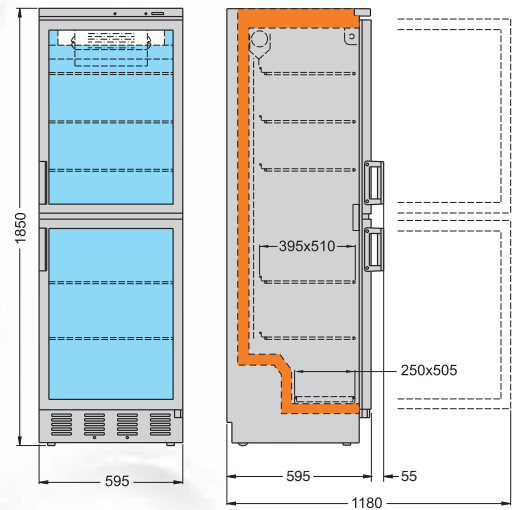


Termostato meccanico  
Mechanical thermostat

Termometro meccanico  
Mechanical thermometer

Serratura di serie  
Standard lock

FKG 370



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



0,33 lt. Cans N° 476  
0,50 lt. Bottles N° 231

Esterno in acciaio verniciato bianco.  
Interno in PVC  
Outside made of white painted steel.  
Inside in PVC / Extérieur en acier peint  
en blanc. Intérieur en PVC /  
Außenfläche aus weißlackiertem Stahl.  
Innenfläche aus PVC / Externo de  
acero pintado blanco. Interno de PVC



Watt



230v/1/50Hz



°C

+3/+10



R 134a



Lt.

347



Serie

n. 5 mm. 510x400  
n. 1 mm. 500x250



mm. (LxPxH)

595x650x1850



Di serie



Di serie



Kg.

87

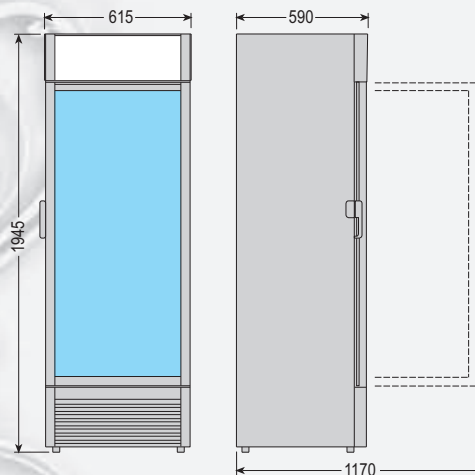
FKG 370

300



Prezzi vedi a pagina 49  
Prices see page 49

VIP 380 G



Spot luminoso di serie con termometro digitale esterno  
Light spot standard with external digital thermometer

n° 4 griglie a filo verniciate bianco, regolabili in altezza  
No. 4 wire white coated shelves with adjustable height



Neon di serie  
Neon standard



**NEW** VIP 380 G

Watt

287

230V/1/50Hz

0/+10



R 134a

Lt.

352

Serie

n. 4 mm. 522x415

mm. (LxPxH)

615x590x1945

Di serie

Di serie

Kg.

74

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 49  
Prices see page 49



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PICCOLA ESPOSIZIONE  
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PIZZERIA  
PIZZERIA

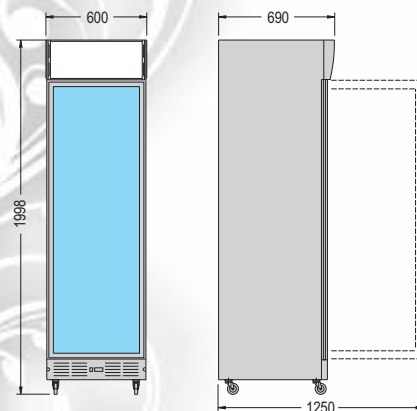
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SUPERMARKETS

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10



C 450 GC



**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**Esterno in acciaio verniciato bianco.**  
**Interno in alluminio**  
Outside made of white painted steel.  
Inside in aluminium / Extérieur en  
acier peint en blanc. Intérieur en  
aluminium / Außenfläche aus  
weißlackiertem Stahl. Innenfläche aus  
Aluminium / Externo de acero pintado  
blanco. Interno de aluminio.



Watt



230v/1/50Hz



°C



R 134a



Lt.



Serie

n. 5 mm. 496x477



mm. (LxPxH)

600x690x1998



Di serie



Di serie



Kg.

101

C 450 GC

315

230v/1/50Hz

0/+10

R 134a

420

n. 5 mm. 496x477

mm. (LxPxH)

600x690x1998

Di serie

Di serie

Kg.

101

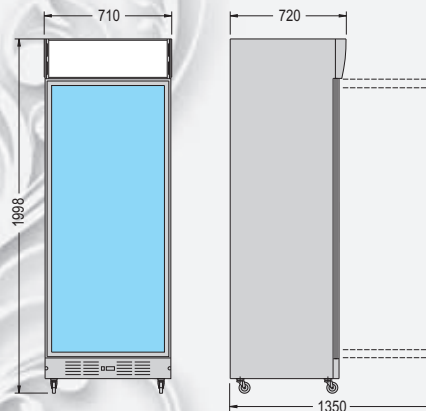


Prezzi vedi a pagina 49  
Prices see page 49

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



**NEW** C 600 GC



Porta reversibile  
con molla di ritorno  
Reversible door with  
self-closing system

Centralina elettronica  
Electronic control panel

Serratura di serie  
Standard lock



**NEW** C 600 GC

Watt

420

230v/1/50Hz

°C

0/+10



R 134a

Lt.

480

Serie

n. 4 mm. 487x587

mm. (LxPxH)

710x720x1988

Di serie

Di serie

Kg.

106

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 49  
Prices see page 49

PICCOLA ESPOSIZIONE  
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HYPERMARKETS

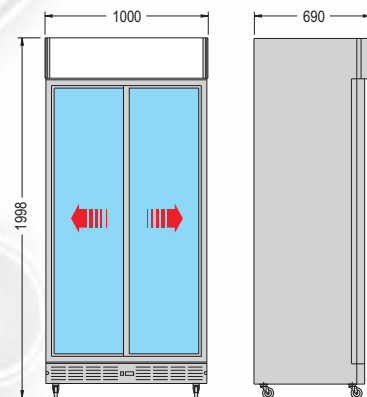
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ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

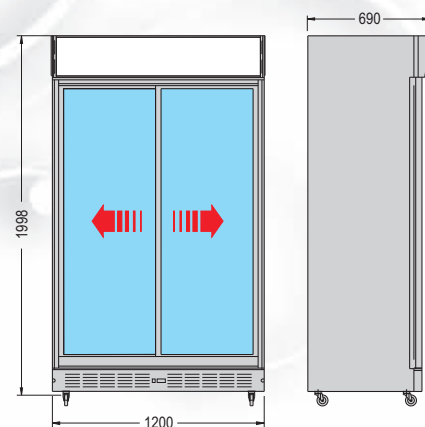




## C 800 GC SS



## C 900 GC SS



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Esterno in acciaio verniciato bianco.  
Interno in alluminio  
Outside made of white painted steel.  
Inside in aluminium / Extérieur en  
acier peint en blanc. Intérieur en  
aluminium / Außenfläche aus  
weißlackiertem Stahl. Innenfläche aus  
Aluminium / Externo de acero pintado  
blanco. Interno de aluminio.

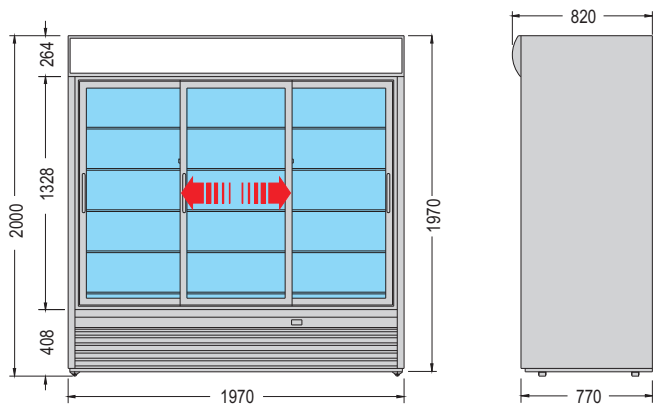
Porte scorrevoli autochiudenti  
Self-closing sliding doors  
Portes coulissantes à fermeture automatique  
Selbstschließende Schiebetüren  
Puertas correderas de cierre automático

	Watt	230v/1/50Hz	°C			R 134a	Lt.	Serie	mm. (LxPxH)	Di serie	Di serie	Kg.
<b>C 800 GC SS</b>	385	230v/1/50Hz	0/+10			R 134a	800	n. 8 mm. 414x435	1000x690x1988	Di serie	Di serie	147
<b>C 900 GC SS</b>	495	230v/1/50Hz	0/+10			R 134a	960	n. 8 mm. 410x527	1200x690x1988	Di serie	Di serie	170



Prezzi vedi a pagina 49  
Prices see page 49

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



**C 2000 GSS**

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Esterno in acciaio verniciato bianco.  
Interno in PVC  
Outside made of white painted steel.  
Inside in PVC / Extérieur en acier peint  
en blanc. Intérieur en PVC /  
Außenfläche aus weißlackiertem Stahl.  
Innenfläche aus PVC / Externo de  
acero pintado blanco. Interno de PVC



**C 2000 GSS**



Watt

1680



230V/1/50Hz



°C

+3



R 134a



DEFROST



Lt.

2040



Serie

n. 15 mm. 595x555



mm. (LxPxH)

1970x770x2000



Di serie



Di serie



Kg.

331





## CFS 344 / CFS 344 X



Evaporazione acqua di sbrinamento / Evaporation of defrost water / Evaporation  
eau de dégivrage / Verdunsten des Auftauwassers / Evaporación agua descongelación



**Termometro digitale esterno**  
External digital thermometer  
Thermomètre numérique externe  
Externe digitale Thermometer  
Exteriores termómetro digital

**Interno in PVC con cassetti e sportelli  
in plastica trasparente**  
PVC interior with drawers and doors in  
transparent plastic /  
Intérieur en PVC avec tiroirs et portes  
en plastique transparent /  
Innen in PVC mit Laden und Schalter  
aus durchsichtige Plastik /  
Interior en PVC con cajones y puertas  
en plástico transparente

**C - N° 3 porte basculanti / N° 3 up-  
and-over doors / 3 portes à bascule  
/ 3 Schwingtüren / Número 3 puertas  
basculantes**

**D - N° 5 cassetti / N° 5 drawers /  
5 tiroirs / 5 Schubladen  
Número 5 cajones**

**CFS 344:**  
Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc.  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco



	Watt	230v/1/50Hz	°C		DEFROST		Lt.	Serie	mm. (LxPxH)			Kg.
<b>CFS 344</b>	140	230v/1/50Hz	-16/-24			R 600	311	-	595x630x1860	Di serie	Di serie	72
<b>CFS 344 X</b>	140	230v/1/50Hz	-16/-24			R 600	311	-	595x630x1860	Di serie	Di serie	72



Prezzi vedi a pagina 49  
Prices see page 49

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



**CFS 344 X**  
Esterno in lamiera verniciata grigio  
Exterior in grey painted plate  
Extérieur en tôle verni en gris  
Aussenseite aus lackiertem grau Blech  
Exterior en chapa barnizada gris

**&**  
Porta inox  
Stainless steel door  
Porte en inox  
Inox Tür  
Puerta inox

PICCOLA ESPOSIZIONE  
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RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

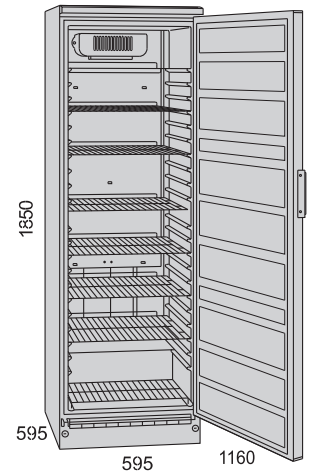
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





## CFKS 471 / CFKS 471 X

**CFKS 471:**

Esterno in lamiera verniciata bianco  
Exterior in white painted plate  
Extérieur en tôle verni en blanc.  
Aussenseite aus lackiertem weiß Blech  
Exterior en chapa barnizada blanco

**Interno in PVC**

PVC Interior  
Intérieur en PVC  
Innen in PVC  
Interior en PVC

**Termometro digitale esterno**  
External digital thermometer  
Thermomètre numérique externe  
Externe digitale Thermometer  
Exteriores termómetro digital

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



0,33 lt. Pet bottles N° 400

**CFKS 471 X:**

Esterno in lamiera verniciata grigio  
Exterior in grey painted plate  
Extérieur en tôle verni en gris  
Aussenseite aus lackiertem grau Blech  
Exterior en chapa barnizada gris

**Porta inox**  
Stainless steel door  
Porte en inox  
Inox Tür  
Puerta inox

	Watt	230v/1/50Hz	°C		DEFROST		Lt.	Serie	mm. (LxPxH)			Kg.
<b>CFKS 471</b>	300	230v/1/50Hz	+3/+10				333	n. 5 mm. 510x400 n. 1 mm. 500x250	595x595x1850	Di serie	Di serie	69
<b>CFKS 471 X</b>	300	230v/1/50Hz	+3/+10				333	n. 5 mm. 510x400 n. 1 mm. 500x250	595x595x1850	Di serie	Di serie	69



Prezzi vedi a pagina 50  
Prices see page 50

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



## PL 401 PT GLASS



## PL 501 PT GLASS:

Interno in alluminio verniciato bianco  
 Inside made of white painted steel  
 Intérieur en acier peint en blanc  
 Innenfläche aus weißlackiertem Stahl  
 Interno de acero pintado blanco

Sistema di cremagliere reggi griglie  
 System of racks to take grilles  
 Système de crémaillères de soutien des grilles  
 Systemschranke Aufhänger Gitter  
 Sistema de cremalleras portaparrillas

Evaporazione acqua di sbrinamento  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 Verdunsten des Auftauwassers  
 Evaporación agua descongelación



Profondità con porta aperta  
 Depth with open door  
 Profondeur porte ouverte  
 Ausßenmaße Tiefe (offene Tür)  
 Profundidad con puerta abierta  
 PL 401: mm 1143  
 PL 501: mm 1450  
 PL 601: mm 1450

Sbrinamenti nelle 24 h.  
 Defrosting in the 24 h.  
 Dégivrages dans les 24 heures  
 Auftauen innerhalb 24 Stunden  
 Descongelación en las 24 h.  
 N°4

Spessore di isolamento mm. 40  
 Insulation thickness 40 mm.  
 Epaisseur d'isolation 40 mm.  
 Isolierstärke 40 mm  
 Espesor de aislamiento 40 mm.

PL 401 PT GLASS  
 PL 601 PT GLASS:  
 Esterno in acciaio verniciato bianco.  
 Interno in PS  
 Outside made of white painted steel.  
 Inside in PS / Extérieur en acier peint  
 en blanc. Intérieur en PS / Außenfläche  
 aus weißlackiertem Stahl. Innenfläche  
 aus PS / Externo de acero pintado  
 blanco. Interno de PS.



	Watt		°C		DEFROST		Lt.	Serie	mm. (LxPxH)			Kg.
<b>PL 401 PT GLASS</b>	185	230v/1/50Hz	0/+10			R 134a	361	n. 3 mm. 507x415 n. 1 mm. 507x225	600x600x1855	Di serie	Di serie	69
<b>PL 501 PT GLASS</b>	185	230v/1/50Hz	0/+10			R 134a	522	n. 3 mm. 652x530	777x725x1720	Di serie	Di serie	90
<b>PL 601 PT GLASS</b>	185	230v/1/50Hz	0/+10			R 134a	620	n. 3 mm. 654x525 n. 1 mm. 654x330	777x705x1895	Di serie	Di serie	90

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)



Prezzi vedi a pagina 50-51  
 Prices see page 50-51





## PL 601 PT



## PL 601 NT



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Sbrinamenti nelle 24 h.  
Defrosting in the 24 h.  
Dégivrages dans les 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N°4 PT

Spessore di isolamento  
Insulation thickness  
Épaisseur d'isolation  
Isolierstärke  
Espesor de aislamiento  
PT: 40 mm.  
NT: 60 mm.

Profondità con porta aperta  
Depth with open door  
Profondeur porte ouverte  
Ausßenmaße Tiefe (öffene Tür)  
Profundidad con puerta abierta  
PL 401: mm 1143  
PL 501: mm 1450  
PL 601: mm 1450

Esterno in acciaio verniciato bianco  
Outside made of white painted steel / Extérieur en acier  
peint en blanc / Außenfläche aus weißlackiertem Stahl  
/ Externo de acero pintado blanco



## PL 401 / PL 601:

Interno in PS  
Inside in PS  
Intérieur en PS  
Innenfläche aus PS  
Interno de PS



## PL 501:

Interno in alluminio verniciato bianco  
Inside made of white painted steel  
Intérieur en acier peint en blanc  
Innenfläche aus weißlackiertem Stahl  
Interno de acero pintado blanco

Sistema di cremagliere reggi griglie  
System of racks to take grilles  
Système de crémaillères de soutien des grilles  
Systemschränke Aufhänger Gitter  
Sistema de cremalleras portaparillas

	Watt	230v/1/50Hz	°C				Lt.	Serie	mm. (LxPxH)			Kg.
<b>PL 401 PT</b>	185	230v/1/50Hz	-2/+8			R 134a	361	n. 3 mm. 507x415 n. 1 mm. 507x225	600x595x1855	Di serie	-	69
<b>PL 501 PT</b>	185	230v/1/50Hz	-2/+8			R 134a	522	n. 3 mm. 652x530	777x725x1720	Di serie	-	90
<b>PL 601 PT</b>	185	230v/1/50Hz	-2/+8			R 134a	620	n. 3 mm. 654x525 n. 1 mm. 654x330	777x705x1895	Di serie	-	90
<b>PL 401 NT</b>	210	230v/1/50Hz	-10/-25			R 134a	351	n. 6 mm. 425x415	600x595x1855	Di serie	-	74
<b>PL 501 NT</b>	350	230v/1/50Hz	-10/-25			R 134a	522	n. 6 mm. 600x470	777x725x1720	Di serie	-	90
<b>PL 601 NT</b>	350	230v/1/50Hz	-10/-25			R 134a	610	n. 6 mm. 600x470	777x705x1895	Di serie	-	94



Prezzi vedi a pagina 50-51  
Prices see page 50-51

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)





## PL 501 PTX



## PL 501 NTX



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Sbrinamenti nelle 24 h.  
Defrosting in the 24 h.  
Dégivrage dans les 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4 PT

Spessore di isolamento  
Insulation thickness  
Épaisseur d'isolation  
Isolierstärke  
Espesor de aislamiento  
PT: 40 mm.  
NT: 60 mm.

Profondità con porta aperta  
Depth with open door  
Profondeur porte ouverte  
Ausßenmaße Tiefe (offene Tür)  
Profundidad con puerta abierta  
PL 401: mm 1143  
PL 501: mm 1450  
PL 601: mm 1450

Rivestimento esterno in acc. inox AISI 430  
Stainless steel AISI 430 external coating / Revêtement  
externe en acier inox AISI 430 / Außenverkleidung aus  
Edelstahl AISI 430 / Revestimiento exterior de acero  
inoxidable AISI 430



## PL 401 / PL 601:

























Interno in PS  
Inside in PS  
Intérieur en PS  
Innenfläche aus PS  
Interno de PS



## PL 501:

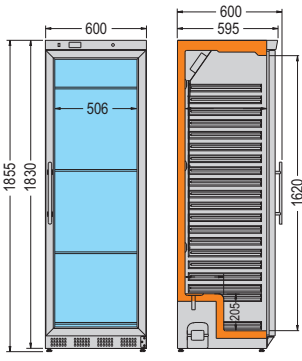
Interno in alluminio verniciato bianco  
Inside made of white painted steel  
Intérieur en acier peint en blanc  
Innenfläche aus weißlackiertem Stahl  
Interno de acero pintado blanco

Sistema di cremagliere reggi griglie  
System of racks to take grilles  
Système de crémaillères de soutien des grilles  
Systemschranke Aufhänger Gitter  
Sistema de cremalleras portapanillas

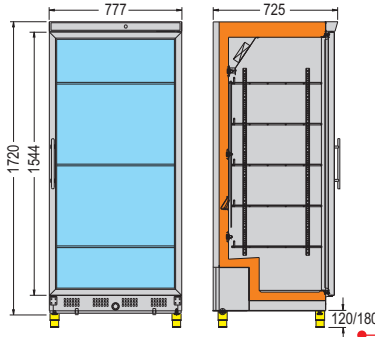
	 Watt	 230v/1/50Hz	 °C				 Lt.	 Serie	 mm. (LxPxH)			 Kg.
<b>PL 401 PTX</b>	185	230v/1/50Hz	-2/+8			R 134a	361	n. 3 mm. 507x415 n. 1 mm. 507x225	600x595x1855	Di serie	-	69
<b>PL 501 PTX</b>	185	230v/1/50Hz	-2/+8			R 134a	522	n. 3 mm. 652x530	777x725x1720	Di serie	-	90
<b>PL 601 PTX</b>	185	230v/1/50Hz	-2/+8			R 134a	620	n. 3 mm. 654x525 n. 1 mm. 654x330	777x705x1895	Di serie	-	90
<b>PL 401 NTX</b>	210	230v/1/50Hz	-10/-25			R 134a	351	n. 6 mm. 425x415	600x595x1855	Di serie	-	74
<b>PL 501 NTX</b>	350	230v/1/50Hz	-10/-25			R 134a	522	n. 6 mm. 600x470	777x725x1720	Di serie	-	90
<b>PL 601 NTX</b>	350	230v/1/50Hz	-10/-25			R 134a	610	n. 6 mm. 600x470	777x705x1895	Di serie	-	94



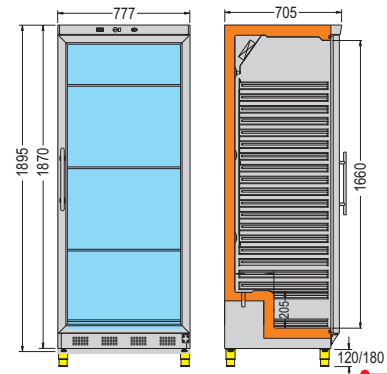
PL 401 PT GLASS



PL 501 PT GLASS



PL 601 PT GLASS



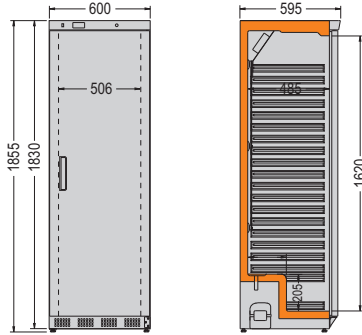
Griglie  
Grates  
Grilles  
Gitter  
Rejillas  
**GN 2/1**

**ACCESSORIO  
ACCESSORY:**  
Kit 4 piedi  
GN regolabili  
Set of 4 GN  
adjustable feet  
H=120/180

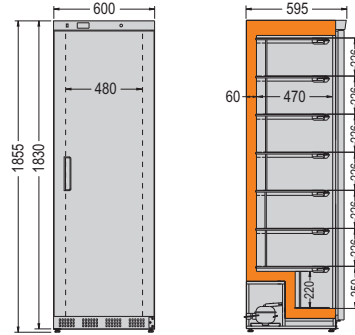
Griglie  
Grates  
Grilles  
Gitter  
Rejillas  
**GN 2/1**

**ACCESSORIO  
ACCESSORY:**  
Kit 4 piedi  
GN regolabili  
Set of 4 GN  
adjustable feet  
H=120/180

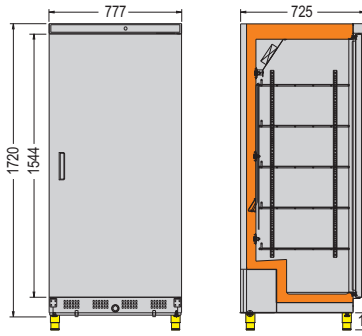
PL 401 PT / PL 401 PTX



PL 401 NT / PL 401 NTX



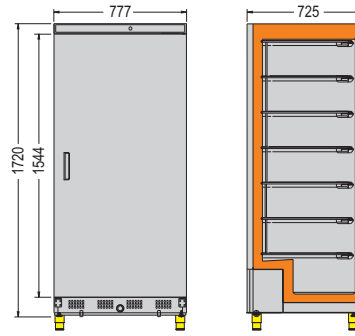
PL 501 PT / PL 501 PTX



PL 501 PT  
PL 501 PTX  
Griglie  
Grates  
Grilles  
Gitter  
Rejillas  
**GN 2/1**

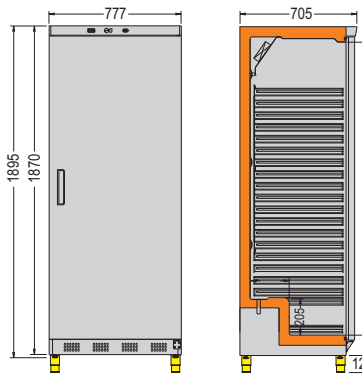
**ACCESSORIO / ACCESSORY:**  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

PL 501 NT / PL 501 NTX



**ACCESSORIO  
ACCESSORY:**  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

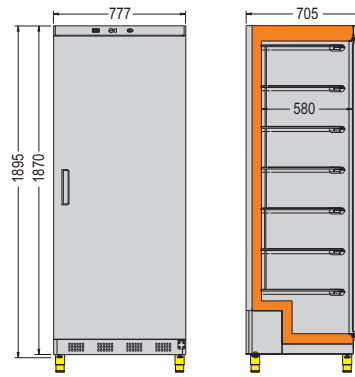
PL 601 PT / PL 601 PTX



PL 601 PT  
PL 601 PTX  
Griglie  
Grates  
Grilles  
Gitter  
Rejillas  
**GN 2/1**

**ACCESSORIO / ACCESSORY:**  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

PL 601 NT / PL 601 NTX



**ACCESSORIO  
ACCESSORY:**  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



# Minibar & Farmacia



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**MINI 35 AE**

Disponibili anche con  
motocompressore per ordini con  
quantitativi elevati.  
Available also with compressor for  
orders with big quantities. /  
Disponibles même avec compresseur  
pour commandes avec grandes  
quantités. /  
Verfügbar auch mit Motokompressor  
für grosse Bestellungen. /  
Estos modelos son disponible también  
con compresor si la cantidad es  
importante.

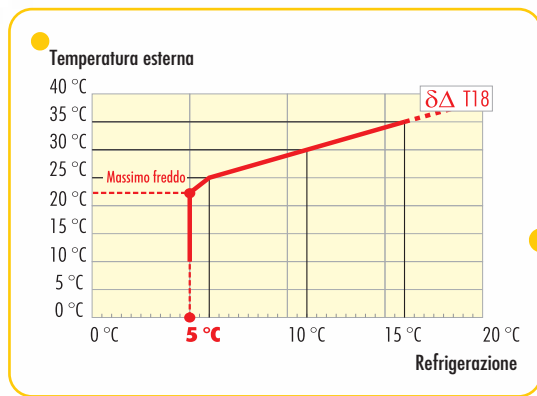
Termostato regolabile  
Adjustable thermostat  
Thermostat réglable  
Einstellbarer Thermostat  
Termostato ajustable

Esterno in lamiera verniciata, interno  
in polistirene espanso  
External of painted steel plate internal  
of polystyrene / Extérieur en tôle  
vernie, intérieur en polystyrène expansé  
/ Aussenteil aus lackiertem Blech,  
Innenteil aus ausgedehntem Polystyren  
/ Exterior en chapa barnizada, interior  
en poliestireno expandido

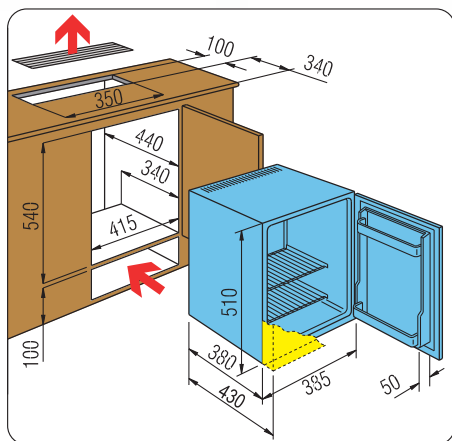
Colore nero esterno, bianco interno  
Colours: black outside, white inside  
Couleur: noir à l'extérieur, blanc à  
l'intérieur / Farbe aussen schwarz,  
innen weiss / Color exterior negro,  
interior blanco

Porta reversibile  
Reversible door  
Porte réversible  
Umdrehbare Tür  
Puerta reversible

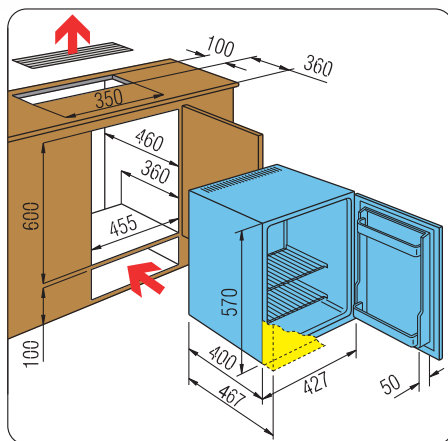
Funzionamento ad assorbimento  
Function by means of power absorption  
Fonctionnement à absorption  
Betrieb durch Absorption  
Funcionamiento por absorción



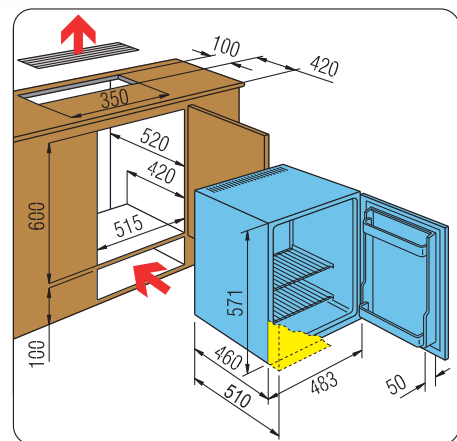
**MINI 35 AE**



**MINI 45 AE**



**MINI 60 AE**

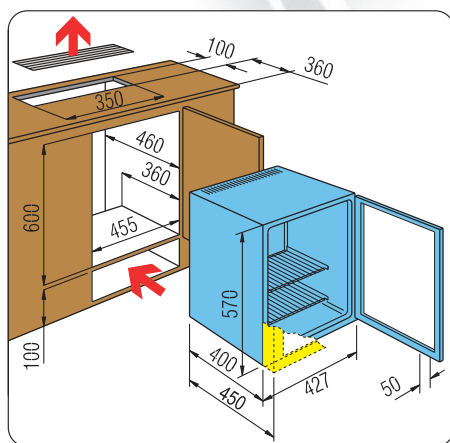


	Watt	230v/1/50Hz	°C				Lt.	Serie	mm. (LxPxH)			Kg.
<b>MINI 35 AE</b>	75	230v/1/50Hz	+5/+7			NH3	35	n. 1 mm. 320x165 n. 1 mm. 320x125	385x430x510	-	Di serie	13
<b>MINI 45 AE</b>	75	230v/1/50Hz	+5/+7			NH3	45	n. 1 mm. 175x350 n. 1 mm. 120x350	427x467x570	-	Di serie	15
<b>MINI 60 AE</b>	100	230v/1/50Hz	+5/+7			NH3	60	n. 1 mm. 200x395 n. 1 mm. 110x205	483x510x571	-	Di serie	17

Prezzi vedi a pagina 56  
Prices see page 56

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

## MINI 45 AE GLASS

**Funzionamento ad assorbimento**

Function by means of power absorption  
Fonctionnement à absorption  
Betrieb durch Absorption  
Funcionamiento por absorción

**Disponibili anche con motocompressore per ordini con quantitativi elevati.**

Available also with compressor for orders with big quantities. / Disponibles même avec compresseur pour commandes avec grandes quantités. / Verfügebar auch mit Motokompressor fuer grosse Bestellungen. / Estos modelos son disponible tambien con compresor si la cantidad es importante.

**Termostato regolabile**

Adjustable thermostat  
Thermostat réglable  
Einstellbarer Thermostat  
Termostato ajustable

**Esterno in lamiera verniciata, interno in polistirene espanso**

External of painted steel plate internal of polystyrene / Extérieur en tôle vernie, intérieur en polystyrène expansé / Aussenteil aus lackiertem Blech, Innenteil aus ausgedehntem Polystiren / Exterior en chapa barnizada, interior en poliéstireno expandido

**Porta reversibile**

Reversible door  
Porte réversible  
Umdrehbare Tür  
Puerta reversible

**Colore nero esterno, bianco interno**

Colours: black outside, white inside  
Couleur: noir à l'extérieur, blanc à l'intérieur / Farbe aussen schwarz, innen weiss / Color exterior negro, interior blanco

**Porta in vetro**

Glass door  
Porte en vitre  
Glastür  
Puerta en vidrio



MINI 45 AE GLASS

75

230v/1/50Hz

+7/+10

NH3

45

n. 1 mm. 175x350

n. 1 mm. 120x350

427x450x570

-

Di serie

17



Frigoriferi per farmacie / Refrigerators for Pharmacy / Réfrigérateurs pour pharmacies / Kuehlschraenke für apotheken / Frigorifico para farmacia

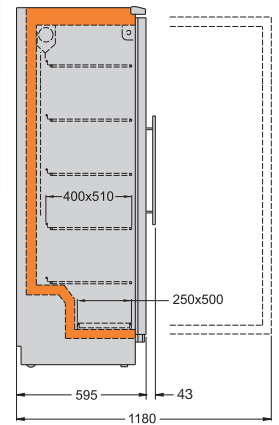
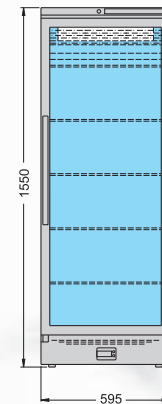


Display digitale con allarme  
Digital display with alarm  
Display digitale avec alerte  
Anzeige digitaler Alarm  
Display digital de alarma

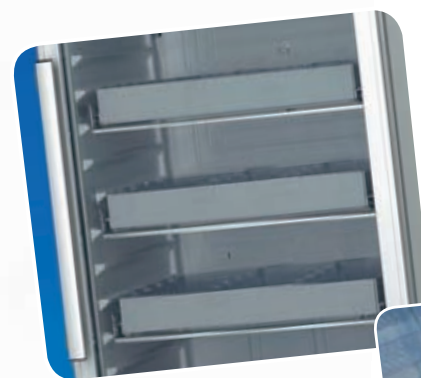
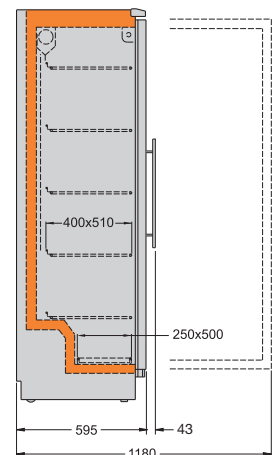
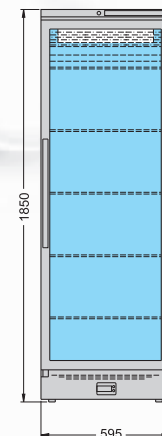
**MEDIKA 380**



**MEDIKA 300**



**MEDIKA 380**



















Divisori interni di serie nei cassetti  
Internal dividers standard in the drawers  
Séparateurs internes standard dans les tiroirs  
Interne Separatoren Standard in den Schubladen  
Separadores internos estándar en los cajones

**OPTIONAL:**

Griglie estraibili con cassetto  
Grates with pull drawer  
Grilles avec le tiroir  
Gitter mit pull schublade  
Parillas con cajón pull  
MEDIKA 300: max n° 9  
MEDIKA 380: max n° 13



	 Watt	 230v/1/50Hz	 °C			 R 134a	 Lt.	 Serie	 mm. (LxPxH)			 Kg.
<b>MEDIKA 300</b>	250	230v/1/50Hz	+3,5/+5			R 134a	281	n. 4 mm. 510x400 n. 1 mm. 500x250	595x638x1550	Di serie	Di serie	78
<b>MEDIKA 380</b>	350	230v/1/50Hz	+3,5/+5			R 134a	351	n. 5 mm. 510x400 n. 1 mm. 500x250	595x638x1850	Di serie	Di serie	82



Prezzi vedi a pagina 57  
Prices see page 57

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

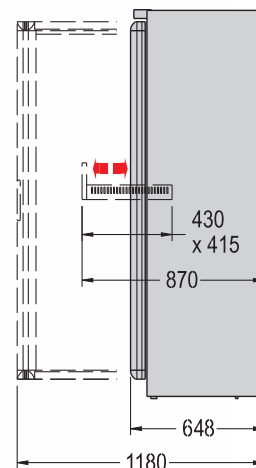
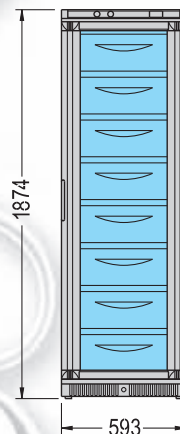


Frigoriferi per farmacie / Refrigerators for Pharmacy / Réfrigérateurs pour pharmacies / Kuehlschraenke für apotheken / Frigorifico para farmacia

Interruttore luce interna  
Interior light switch  
Interrupteur de lumière intérieur  
Interior Lichtschalter  
Interruptor de la luz interior

Display digitale con allarme  
Digital display with alarm  
Display digitale avec alerte  
Anzeige digitaler Alarm  
Display digital de alarma

**MEDIKA 400**



Cassetti estraibili su guide telescopiche  
Drawers on sliding shelves  
Tiroirs sur clayettes coulissantes  
Schubladen auf Schiebeböden  
Cajones sobre estantes corredizos  
n° 7

Esterno interno in lamiera zincata e plastificata  
Exterior/internal of painted plastic coated steel plate / Extérieur, intérieur en tôle zinguée et plastifiée / Aussenteil /Innenteil aus verzinktem plastifiziertem Blech / Exterior interior en chapa cincada y plastificada



**MEDIKA 400**



Watt

260



230v/1/50Hz



+3/+10



R 134a



Lt.

250



Serie

-



mm. (LxPxH)

593x648x1874



-



Di serie



Kg.

74





ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS





# Armadi Speciali



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



## BREAK 455 S

**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**Scocca interna ed esterna in lamiera bianca atossica** / Outside and inside body made of atoxic white plate / Construction intérieure et extérieure en tôle blanche atoxique / Innen- und Außenbau aus weissem unschädlichem Blech / Construcción interna y externa de chapa blanca no tóxica

**Porta con molla di ritorno**  
Door with return spring  
Porte avec ressort de retour  
Tür mit Rückzugfeder  
Puerta con muelle de retorno

**Porta con guarnizione magnetica intercambiabile** / Door with interchangeable magnetic strips / Porte avec joint magnétique interchangeable / Tür mit magnetischer austauschbarer Dichtung / Puerta con burlete magnético intercambiable

**Maniglia porta su tutta l'altezza della porta e incassata** / Door handle from top to bottom of the door and embedded / Poignée de la porte sur toute la hauteur de la porte et encastrée / Schubladenfach aus rostfreiem Stahl für alle Modelle / Tirador de la puerta montado en toda la altura de la puerta y encajado

**Cassettiera in acc. inox per tutti i modelli** / Chest of drawers in stainless steel for all models / Tirours en acier inoxydable pour tous les modèles / Türe des Schubladenfachs mit serienmässigen / Cajonera de acero inoxidable para todos modelos

**Evaporazione acqua di sbrinamento**  
Evaporation of deïrost water  
Evaporation eau de dédïvrage  
Verdunsten des Auftauwassers  
Evaporación agua descongelación



**Spessore isolamento 50 mm**  
50 mm insulation thickness  
Epaisseur de l'isolant 50 mm  
Isolierungsdicke 50 mm  
Espesor aislamiento 50 mm



**BREAK 222 S/L**

Watt

210 230v/1/50Hz

°C

+3/+8

•

•

R 134a

Lt.

85

mm. (LxPxH)

645x638x805

-

Kg.

39

**BREAK 400 S/L**

850

230v/1/50Hz

+3/+8

•

•

R 404a

384

665x625x1923

-

130

**BREAK 600 S/L**

850

230v/1/50Hz

+3/+8

•

•

R 404a

508

715x725x1923

-

150



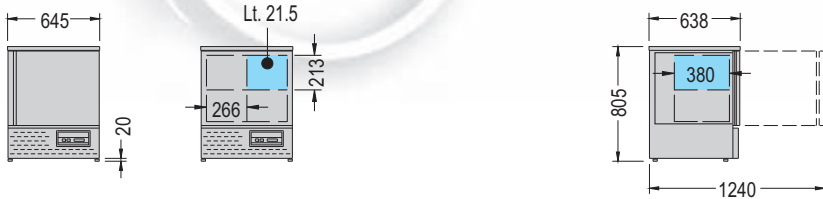
Prezzi vedi a pagina 60-61  
Prices see page 60-61

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

**BREAK 222 S**

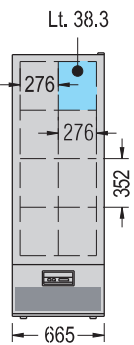


**BREAK 222 S/L**

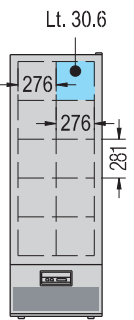


**S**  
 Porte della cassettera con serrature di serie e passe-partout  
 Chest of drawers doors with current locks and master-key  
 Porte des tiroirs avec serrure de série et clé passe-partout  
 Schlössen und Hauptschlüssel  
 Puerta de la cajonera con cerradura corriente y llave maestra

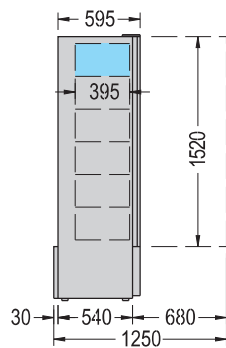
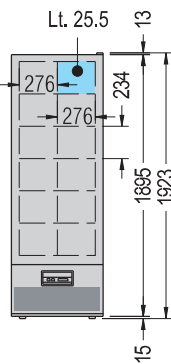
**BREAK 444 S/L**



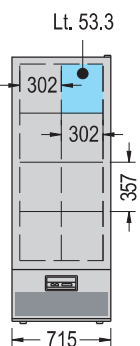
**BREAK 455 S/L**



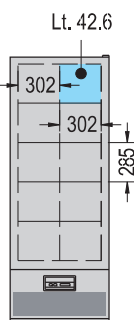
**BREAK 466 S/L**



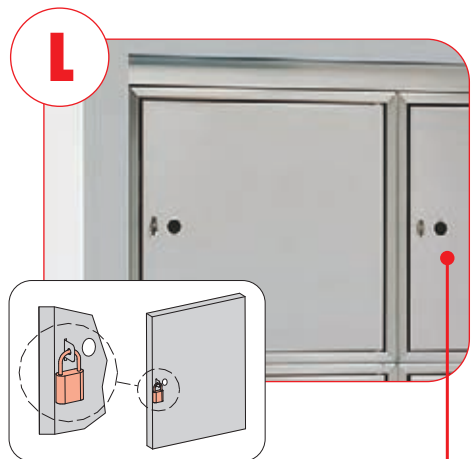
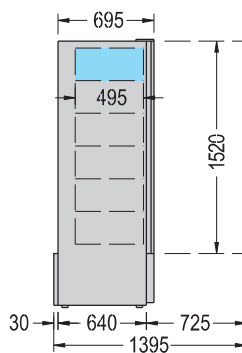
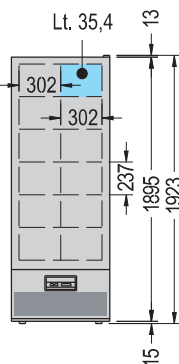
**BREAK 644 S/L**



**BREAK 655 S/L**



**BREAK 666 S/L**



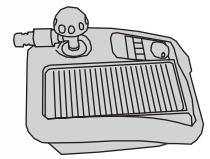
**L**  
 Predisposizione chiusura con lucchetti (lucchetti non forniti)  
 Arranged for closing with locks (locks not supplied)  
 Prévu pour fermeture avec cadenas (le cadenas n'est pas fourni)  
 Voreinstellung für Vorhängeschloss-Schliessung (Vorhängeschloss gehört nicht zum Lieferumfang)  
 Predisposición cierre con candados (candados no incluido en el equipamiento base)

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 PHARMACY  
 PHARMACY  
 SPECIAL CABINETS  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



Armadi per asciugatura salumi e formaggi / Cabinets for cheese and cured meats maturation / Armoires pour séchage charcuterie et fromage / Schränke für Abtrocknen von Wurstwaren und Käse / Armarios para maduración de queso y curado de embutidos

## KLIMA 700 GLASS



## ACCESSORIO / ACCESSORY:

Umidificatore a vapore  
Humidifier to vapor  
Humidificateur à vapeur  
Befeuchter zu Dampf  
Humidificador de vapor

Necessario per stagionatura formaggi  
Required for maturing cheese  
Nécessaire pour la maturation du fromage  
Erforderlich für die Reifung Käse  
Necesarios para la maduración de queso

## KLIMA 700 PTS



Watt

°C

Kg.

Aste alluminio / Aluminium bars  
Barres d'aluminium  
Aluminium-Bars  
Barros de aluminio

mm. (LxPxH)

Kg.

	Watt	°C	DEFROST	Kg.	Aste alluminio / Aluminium bars Barres d'aluminium Aluminium-Bars Barros de aluminio	mm. (LxPxH)			Kg.	
<b>KLIMA 700 PTS</b>	1000	230v/1/50Hz	+8/+35	R 404a	65	n. 10	720x800x2100	-	-	112
<b>KLIMA 700 GLASS</b>	1000	230v/1/50Hz	+8/+35	R 404a	65	n. 10	720x830x2100	Di serie	Di serie	112
<b>KLIMA 1400 PTS</b>	1600	230v/1/50Hz	+8/+35	R 404a	150	n. 20	1440x800x2100	-	-	201
<b>KLIMA 1400 GLASS</b>	1600	230v/1/50Hz	+8/+35	R 404a	150	n. 20	1440x830x2100	Di serie	Di serie	201



Prezzi vedi a pagina 62  
Prices see page 62

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (+2/+50 °C - % U.R. 70)



## KLIMA 1400 PTS



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Spessore isolamento 50 mm  
50 mm insulation thickness  
Épaisseur de l'isolant 50 mm  
Isolierungsdicke 50 mm  
Espesor aislamiento 50 mm

Riscaldamento con resistenze elettriche  
Electrical heaters  
Chauffage avec résistances électriques  
Erwärmung mit elektrischen Heizungen  
Calentamiento con resistencias eléctricas

Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem  
Construcción en acero inox

Unità condensatrice estraibile  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbare Kondenseinheit  
Unidad condensadora extraíble

Porta con molla di ritorno  
Door with return spring  
Porte avec ressort de retour  
Tür mit Rückzugfeder  
Puerta con muelle de retorno

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

### CICLO DI ASCIUGATURA / DRYING CYCLE

DURATA ORE	TEMPERATURA °C	UMIDITA' %Ur
4-7	24	99
24	21	65-70
24	20	67-72
24	19	69-74
24	18	71-76
24	17	73-78
24	16	75-80

### CICLO DI STAGIONATURA / MATURING CYCLE

DURATA GIORNI	TEMPERATURA °C	UMIDITA' %Ur
5-30	15	75-80

N.B: i dati sopra riportati sono di carattere generale e variabili da molteplici fattori. È necessario controllare giornalmente i prodotti e nel caso intervenire (consultare manuale d'istruzione)

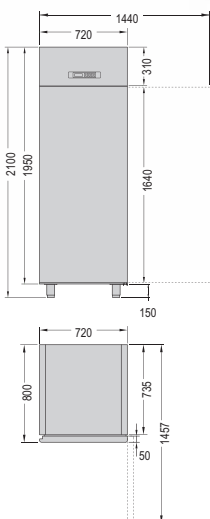
N.B. the above mentioned informations are general and can change because of many factors. It is necessary to check the products daily and in case make intervention (pls check the instruction manual)

N.B. les données indiquées en-haut sont générales et peuvent changer pour différents facteurs. Il est nécessaire contrôler les produits chaque jour et dans le cas intervenir (consulter le manuel des instructions)

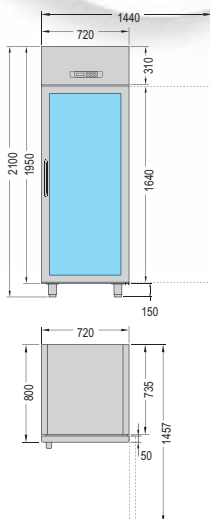
Die o.g Daten sind generelle Daten und veränderlich von vielen Faktoren. Man muss die Produkte täglich kontrollieren und im Falle eingreifen (siehe Technische Gebrauchsanweisung)

Esta información es de carácter general y puede variar en función de muchos factores. Es necesario comprobar diariamente los productos y si es necesario, intervenir (ver manual técnico)

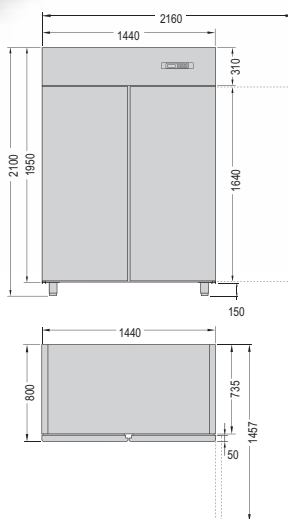
KLIMA 700 PTS



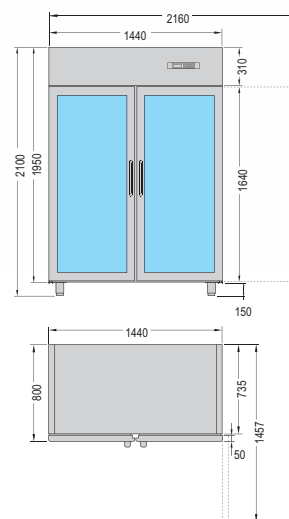
KLIMA 700 GLASS



KLIMA 1400 PTS



KLIMA 1400 GLASS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSMINIBAR & FARMACIA  
MINIBAR & PHARMACY  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



5

# Pasticceria



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

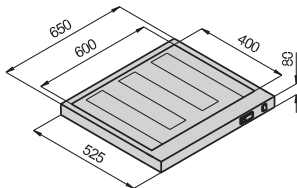
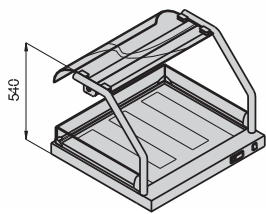
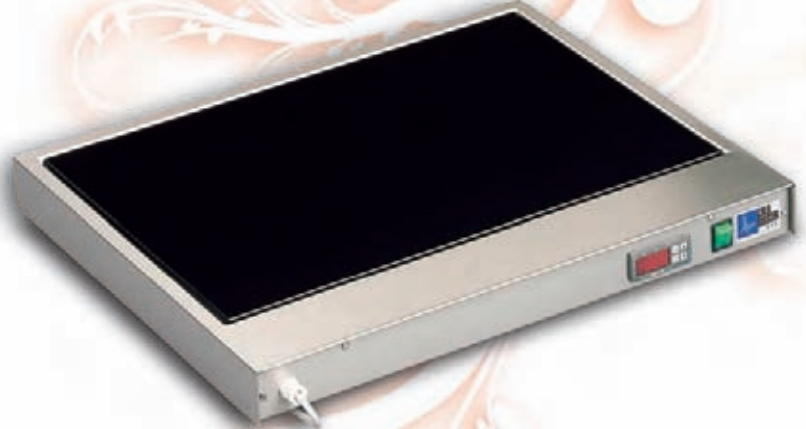
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



## EURONORM VISTA



## EURONORM BASE



Potenza raggi infrarossi  
Infrared ray power  
Puisance des rayons infrarouges  
Leistung der infraroten Strahlen  
Potencia rayos infrarrojos



Potenza piastre in vetro ceramico  
Glass-ceramic plate power  
Puisance des plaques en céramique de verre  
Leistung der Platten aus Glaskeramik  
Potencia placas en vidrio-cerámica



	Watt	230v/1/50Hz	°C	Watt	Watt	mm. (LxPxH)	Kg.
<b>EURONORM BASE</b>	400	230v/1/50Hz	+30/+120	–	400	650x525x80	12
<b>EURONORM VISTA</b>	700	230v/1/50Hz	+30/+120	300	400	650x525x540	20



Prezzi vedi a pagina 64  
Prices see page 64

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
HYPERMARKETS

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS





**PASTRYFRY 17 E**

**NEW**



Piani e vasche in acciaio inox 18/10 / Surfaces and basins of stainless steel 18/10 / étages et cuves en inox 18/10 / Auslageflächen und Wannen aus Inox 18/10 / Planos y cubas en acero inox 18/10

Rubinetto a sfera a largo passaggio, collettore di scarico estraibile / Fast flow ball tap/removable drain tray / Robinet à sphère à large passage, collecteur d'évacuation extractible / Kugelhahn mit breitem Durchgang, ausziehbarer Auspuffkrümmer / Grifo de esfera de grande flujo, colector de desague extraíble

2 spie di segnalazione, protezione resistenze e agganciamento cestello / 2 alarm lights, heaters protection and basket coupling / 2 voyantes de segnalisation, protection résistances et accrochage panier / 2 Kontrollampen, geschützte Heizungen und Kupplung von Korb / 2 indicadores, protección resistencias y enganche cesta

**PASTRYFRY 24 E**

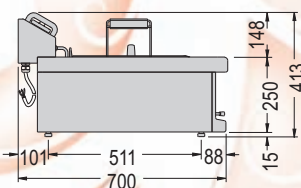
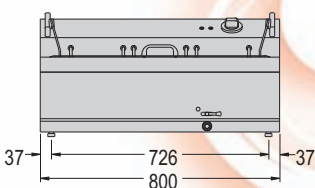
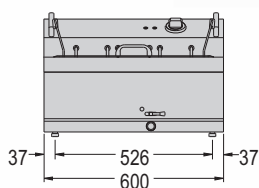
**NEW**



Accessori optional  
Optional accessories  
Accessoire optional  
Zubehoere Optional  
Accesorio optional

**PASTRYFRY 17 E**

**PASTRYFRY 24 E**



	Watt	230v - 400v/3/50Hz	+100/+180 °C	Lt.	mm. (LxPxH)	mm. (LxPxH)	mm. (LxPxH)	Kg.
<b>PASTRYFRY 17 E</b>	660	230v - 400v/3/50Hz	+100/+180	17	600x700x413	500x425x175	470x350x80	32
<b>PASTRYFRY 24 E</b>	1020	230v - 400v/3/50Hz	+100/+180	24	800x700x413	700x425x175	670x350x80	40

**NEW**  
**NEW**

Prezzi vedi a pagina 64  
Prices see page 64

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE




**PASTRYFRY 20 G**

**NEW**

**Bruciatori speciali in acciaio a fiamma orizzontale, riscaldamento mediante tubi alettati immersi nell'olio** / Special steel burners with horizontal flame, heating through finned pipes dipped in oil / Brûleurs spéciales en acier à flamme horizontale, chauffage par tubes munis d'ailettes plongées dans l'huile / Spezielle Brenner aus Stahl mit waagrechter Flamme, Heizung durch gerippte Röhre die im Öl eingetaucht sind / Quemadores especiales en acero de llama horizontal, calefacción con tubos de aletas hundidos en aceite

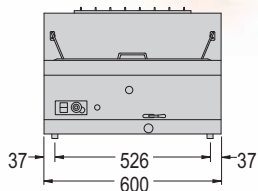
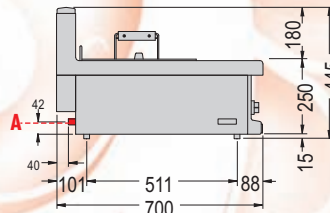
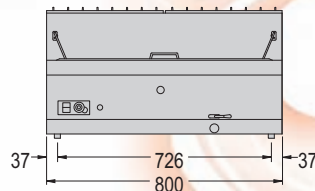
**Piani e vasche in acciaio inox 18/10** / Surfaces and basins of stainless steel 18/10 / étages et cuves en inox 18/10 / Auslagflächen und Wannen aus Inox 18/10 / Planos y cubas en acero inox 18/10

**Scarico fumi sul retro** / Fume outlet at the back / évacuation des fumées à l'arrière / Auslaßrauch hinten / Escape de humo atrás

**Allacciamento sulla parte posteriore, per il gas 1/2" conico** / Back hook for connection to gas, •5f conic / Branchement sur la partie postérieure / Anschluß auf hinterer Seite, für Gas •5f kegelförmig / Acometida en la parte trasera, para el gas, •5f" conico


**PASTRYFRY 28 G**
**NEW**


Accessori optional  
Optional accessories  
Accessoire optional  
Zubehoere Optional  
Accesorio optional

**PASTRYFRY 20 G**

**PASTRYFRY 28 G**


**A**  
**Attacco gas**  
Gas connection  
Raccord du gaz  
Gasanschluss  
Entrada del gas


**PASTRYFRY 20 G**
**PASTRYFRY 28 G**

Watt

Lt.

mm. (LxPxH)

mm. (LxPxH)

 Dimensioni vasca  
Tank dimensions  
Cuve dimensions  
Becken Abmessungen  
Dimensiones cuba

mm. (LxPxH)

 Dimensioni cesto  
Basket dimensions  
Panier dimensions  
Korben Abmessungen  
Dimensiones cesta

Kg.

1120

20

600x700x413

500x380x240

470x350x80

43

1650

28

800x700x413

700x380x240

670x350x80

57

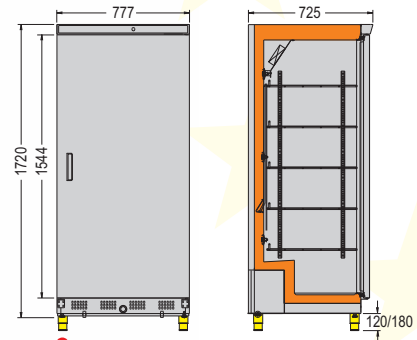
Prezzi vedi a pagina 65  
Prices see page 65

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralito electrónica



ASLB 501 PT

NEW



ACCESSORIO / ACCESSORY:  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

**P = 725**  
**600x400**

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

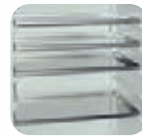


N° 4 Sbrinamenti nelle 24 h.  
N° 4 Defrosting in the 24 h.  
N° 4 Dégivrages dans les 24 heures  
N° 4 Auftauen innerhalb 24 Stunden  
N° 4 Descongelación en las 24 h.

Profondità con porta aperta  
Depth with open door  
Profondeur porte ouverte  
Ausßenmaße Tiefe (offene Tür)  
Profundidad con puerta abierta  
mm 1450

N° 5 coppie guide  
N° 5 pair of guide  
N° 5 couple de glissières  
N° 5 paar Schienen  
N° 5 guías parrillas

ACCESSORI / ACCESSORIES:



Teglie in alluminio 600 x 400 mm  
600 x 400 mm aluminium baking pan  
plat à rôtir en aluminium mm 600 x 400  
Backform aus Aluminium mm 600 x 400  
Bandeja para horno de aluminio mm 600 x 400



Piedini regolabili GN  
GN adjustable feet  
Pieds GN réglables  
GN Verstellbare Füße  
Patas regulables GN



Interno in alluminio verniciato bianco  
Inside made of white painted steel  
Intérieur en acier peint en blanc  
Innenfläche aus weißlackiertem Stahl  
Interno de acero pintado blanco

Sistema di cremagliere reggi griglie  
System of racks to take grills  
Système de crémaillères de soutien des grilles  
Systemschranke Aufhänger Gitter  
Sistema de cremalleras portaparrillas

Rivestimento esterno in acc. inox AISI 430  
Stainless steel AISI 430 external coating  
Revêtement externe en acier inox AISI 430  
Außenverkleidung aus Edelstahl AISI 430  
Revestimiento exterior de acero inoxidable AISI 430



NEW ASLB 501 PT

Watt

185

230v/1/50Hz

-2/+8

ASA

R134a

R 134a

Lt.

522

Serie

n. 5 mm. 600x400

mm. (LxPxH)

777x725x1720

Di serie

-

Kg.

90

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)



Prezzi vedi a pagina 66  
Prices see page 66



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

## FERMALIEVITATORE LIEVAMATIC 700

NEW

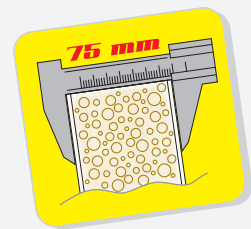


**ACCESSORIO / ACCESSORIE:**  
Teglie inox fornite a richiesta  
Stainless steel pans  
are available on request



Ruote di serie  
Standard wheels

**DI SERIE / STANDARD:**  
Coppia guide L per kit pasticceria /  
Pastry kit L guide pair / Couple de  
glissières en forme de L pour kit  
pâtisserie / Führungspare in L Form  
für Konditoreikit / Par de guías en  
"L" para el kit de pastelería  
N°20



Da collegare alla rete idrica  
To be connected to water system

Porta con ritorno automatico, rimane  
aperta se supera i 90° di apertura,  
reversibile.  
Automatic return of door, remains open if  
exceeds of 90° of opening, reversible.

N° 7 programmi con controllo elettronico  
display LCD  
LCD display electronic control with 7 programs



Watt

230v/1/50Hz

-3/+35

°C

R404a

R404a

700

-

n°24 mm. 600x400

750x820x2025

Di serie

Di serie

140

650

230v/1/50Hz

-20/+35

°C

R404a

R404a

700

-

n°24 mm. 600x400

750x820x2025

Di serie

Di serie

150

**LIEVAMATIC 700 PTS**

**LIEVAMATIC 700 NT**

Prezzi vedi a pagina 66  
Prices see page 66

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (40°C - % U.R. 40)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

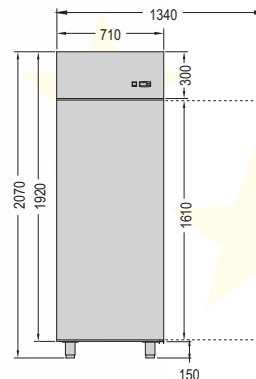
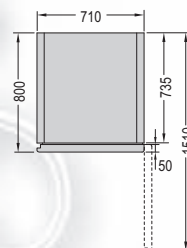


Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



ASLP 700

NEW



**P = 800**  
**600x400**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

N°4 Sbrinamenti nelle 24 h.  
N°4 Defrosting in the 24 h.  
N°4 Dégivrages dans les 24 heures  
N°4 Auftauen innerhalb 24 Stunden  
N°4 Descongelación en las 24 h.

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolerstärke 60 mm  
Espesor de aislamiento 60 mm.

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile

Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Oeffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible



**DI SERIE / STANDARD:**

Coppia guide L per kit pasticceria  
Pastry kit L guide pair  
Couple de glissières en forme de L pour kit pâtisserie  
Führungspare in L Form für Konditoreikit  
Par de guias en "L" para el kit de pastelería  
N°10



**ACCESSORIO / ACCESSORIE:**  
Teglie inox fornite a richiesta  
Stainless steel pans are available on request

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare FüÙe  
Patas regulables



Watt

230v/1/50Hz

°C

-2/+8

R 134a

700

-

n°20 mm. 600x400

710x800x2070

Optional

-

128

580

230v/1/50Hz

-15/-22

R 404a

700

-

n°20 mm. 600x400

710x800x2070

Optional

-

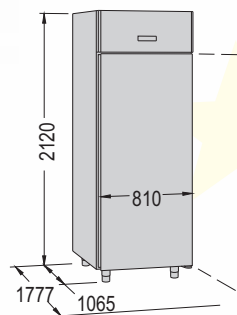
128



Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



ASLP 800



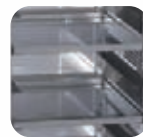
**P = 1065**  
**600x800**

Spessore di isolamento mm. 70  
Insulation thickness 70 mm.  
Épaisseur d'isolation 70 mm.  
Isolierstärke 70 mm  
Espesor de aislamiento 70 mm.

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Coppia guide L per kit pasticceria /  
Pastry kit L guide pair / Couple de  
glissières en forme de L pour kit  
pâtisserie / Führungspare in L Form  
für Konditoreikit / Par de guías en  
"L" para el kit de pastelería  
N°20

#### ACCESSORI / ACCESSORIES:



**Teglie in alluminio**  
Aluminium baking pan  
Plat à rôtir en aluminium  
Backform aus Aluminium  
Bandeja para horno de aluminio  
mm. 600 x 400



**Teglie in alluminio**  
Aluminium baking pan  
Plat à rôtir en aluminium  
Backform aus Aluminium  
Bandeja para horno de aluminio  
mm. 600 x 800  
MAX N° 20



**ACCESSORIO / ACCESSORIE:**  
Teglie inox fornite a richiesta  
Stainless steel pans are available on  
request



Watt

°C

Lt.

Serie

Teglie/Pans Max

mm. (LxPxH)

Kg.

ASLP 800 PTS

450

230v/1/50Hz

-2/+8



R 134a

900

-

n°20 mm. 600x800

810x1065x2120

-

-

125

ASLP 800 NT

956

230v/1/50Hz

-10/-20



R 404a

900

-

n°20 mm. 600x800

810x1065x2120

-

-

125

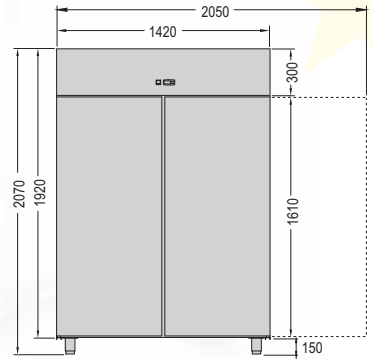
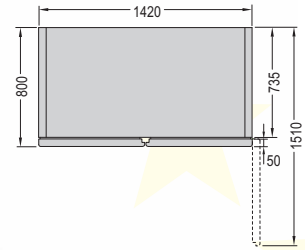


Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



ASLP 1400

NEW



**P = 800**  
**600x400**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

N°4 Sbrinamenti nelle 24 h.  
N°4 Defrosting in the 24 h.  
N°4 Dégivrages dans les 24 heures  
N°4 Auftauen innerhalb 24 Stunden  
N°4 Descongelación en las 24 h.

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile

Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Ruckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

ACCESSORIO / ACCESSORIE:  
Teglie inox fornite a richiesta  
Stainless steel pans are available on request

DI SERIE / STANDARD:  
Coppia guide L per kit pasticceria  
Pastry kit L guide pair  
Couple de glissières en forme de L pour kit pâtisserie  
Führungspare in L Form für Konditoreikit  
Par de guías en "L" para el kit de pastelería  
N° 10+10



NEW ASLP 1400 PTS  
NEW ASLP 1400 NT

	Watt	230v/1/50Hz	°C		DEFROST		Lt.	Serie	Teglie/Pans Max	mm. (LxPxH)		Kg.
ASLP 1400 PTS	450	230v/1/50Hz	-2/+8			R 134a	1310	-	n°20+20 mm. 600x400	1420x800x2070	Optional	185
ASLP 1400 NT	956	230v/1/50Hz	-15/-22			R 404a	1310	-	n°20+20 mm. 600x400	1420x800x2070	Optional	185

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (40°C - % U.R. 40)



Prezzi vedi a pagina 66  
Prices see page 66



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



## TSL 2000 3 TOP



Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



## TSL 2000 3 ALZ

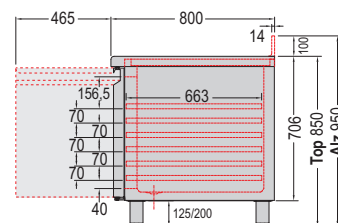
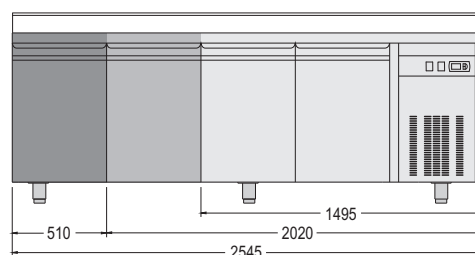
P = 800

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

Coppia guide L per kit pasticceria /  
Pastry kit L guide pair / Couple de  
glissières en forme de L pour kit  
pâtisserie / Führungsreihe in L Form  
für Konditoreikit / Par de guías en  
"L" para el kit de pastelería

TSL 1500 PTS 2 TOP/ALZ: n° 2  
TSL 2000 PTS 3 TOP/ALZ: n° 3  
TSL 2500 PTS 4 TOP/ALZ: n° 4  
TSL 1500 NT 2 TOP/ALZ: n° 2  
TSL 2000 NT 3 TOP/ALZ: n° 3



## ACCESSORI / ACCESSORIES:

Teglie 600x400  
Pans 600x400  
Plaques 600x400  
Backblech 600x400  
Bandejas 600x400

Griglie 600x400  
Grilles 600x400  
Grilles 600x400  
Gitter 600x400  
Rejillas 600x400

	Watt		°C		DEFROST		Lt.	Serie	Max	mm. (LxPxH)			Kg.
<b>TSL 1500 PTS 2 TOP</b>	350	230v/1/50Hz	-2/+8				375	n° 2 mm. 600x400	n°12	1495x800x850	-	-	129
<b>TSL 2000 PTS 3 TOP</b>	396	230v/1/50Hz	-2/+8				410	n° 3 mm. 600x400	n°18	2020x800x850	-	-	162
<b>TSL 2500 PTS 4 TOP</b>	615	230v/1/50Hz	-2/+8				815	n° 4 mm. 600x400	n°24	2545x800x850	-	-	195
<b>TSL 1500 NT 2 TOP</b>	880	230v/1/50Hz	-15/-20				375	n° 2 mm. 600x400	n°12	1495x800x850	-	-	129
<b>TSL 2000 NT 3 TOP</b>	880	230v/1/50Hz	-15/-20				595	n° 3 mm. 600x400	n°18	2020x800x850	-	-	162
<b>TSL 1500 PTS 2 ALZ</b>	350	230v/1/50Hz	-2/+8				375	n° 2 mm. 600x400	n°12	1495x800x950	-	-	129
<b>TSL 2000 PTS 3 ALZ</b>	396	230v/1/50Hz	-2/+8				595	n° 3 mm. 600x400	n°18	2020x800x950	-	-	162
<b>TSL 2500 PTS 4 ALZ</b>	615	230v/1/50Hz	-2/+8				815	n° 4 mm. 600x400	n°24	2545x800x950	-	-	195
<b>TSL 1500 NT 2 ALZ</b>	880	230v/1/50Hz	-15/-20				375	n° 2 mm. 600x400	n°12	1495x800x950	-	-	129
<b>TSL 2000 NT 3 ALZ</b>	880	230v/1/50Hz	-15/-20				595	n° 3 mm. 600x400	n°18	2020x800x950	-	-	162





# Ristorazione

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

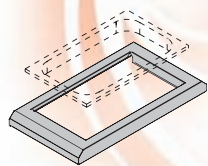
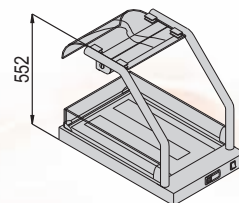
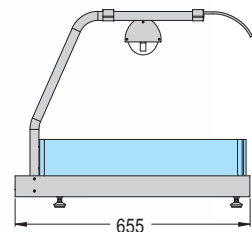
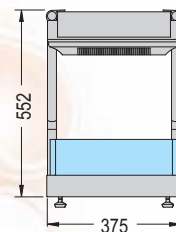
IPERMERCATI  
HYPERMARKETS

10

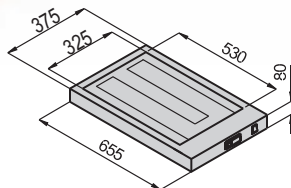
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## GASTRONORM 1/1 GN VISTA



**OPTIONAL:**  
Supporto inox per bacinelle GN 1/1  
Inox support for GN 1/1 basins  
Inox support pour GN 1/1 bacs  
Inox auflagen für GN 1/1 schalen  
Soporte en acero para cubetas GN 1/1  
MAX H. 40



## GASTRONORM 1/1 BASE

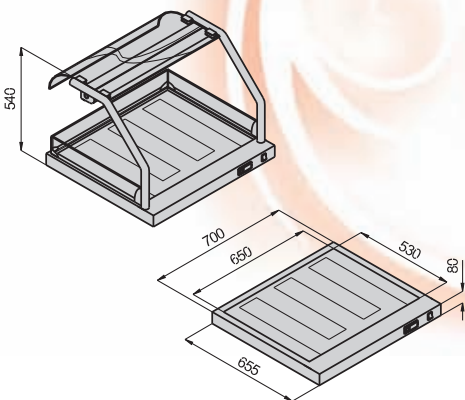


	Watt	230V/1/50Hz	°C	Watt	Potenza raggi infrarossi Infrared ray power Puissance des rayons infrarouges Leistung der infraroten Strahlen Potencia rayos infrarrojos	Watt	Potenza piastre in vetro ceramico Glass-ceramic plate power Puissance des plaques en céramique de verre Leistung der Platten aus Glaskeramik Potencia placas en vidrio-cerámica	mm. (LxPxH)	Kg.
<b>GASTRONORM 1/1 BASE</b>	600	230V/1/50Hz	+30/+120	–		600		375x655x80	11
<b>GASTRONORM 1/1 VISTA</b>	900	230V/1/50Hz	+30/+120	300		600		375x655x552	19



Prezzi vedi a pagina 70  
Prices see page 70


**GASTRONORM 2/1 VISTA**

**GASTRONORM 2/1 BASE**

**GASTRONORM 2/1 BASE**  
**GASTRONORM 2/1 VISTA**


Watt



230v/1/50Hz



°C



Watt

 Potenza raggi infrarossi  
 Infrared ray power  
 Puissance des rayons infrarouges  
 Leistung der infraroten Strahlen  
 Potencia rayos infrarrojos


Watt

 Potenza piastre in vetro ceramica  
 Glass-ceramic plate power  
 Puissance des plaques en céramique de verre  
 Leistung der Platten aus Glaskeramik  
 Potencia placas en vidrio-cerámica


mm.

 mm. (LxPxH)  
 Kg.


Kg.

 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE

 Prezzi vedi a pagina 70  
 Prices see page 70

 PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

 ARMADI SPECIALI  
 SPECIAL CABINETS

 PASTICCERIA  
 PASTRY

 RISTORAZIONE  
 CATERING EQUIPMENT

 PIZZERIA  
 PIZZERIA

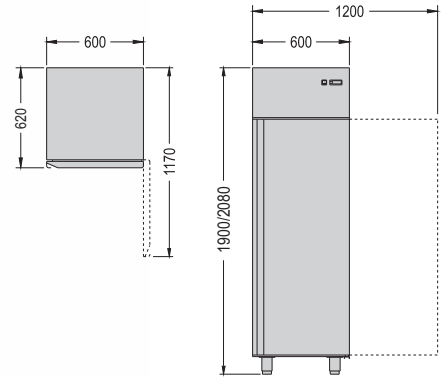
 SUPERMERCATI  
 SUPERMARKETS

 IPERMERCATI  
 HYPERMARKETS

# Linea Snack


**AS 404 PTS**

Centralina elettronica  
Electronic cabinet  
Central electronic  
Elektronisches Steuergehäuse  
Centralita electrónica



Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

**AS 404 FISH**

**AS 404 NT**

**P = 620**

Costruzione in acciaio  
inox AISI 304  
Construction in AISI 304  
stainless steel  
Construction en acier inox  
AISI 304  
Gehäuse aus rostfreiem  
Stahl AISI 304  
Construcción en acero  
inox AISI 304



	Watt	230v/1/50Hz	°C	DEFROST	DEFROST	R 404a	Lt.	Serie	mm. (LxPxH)			Kg.
<b>AS 404 PTS</b>	385	230v/1/50Hz	0/+10			R 404a	400	n. 3 mm. 520x400	600x620x1900	-	-	68
<b>AS 404 NT</b>	650	230v/1/50Hz	-18/-20			R 404a	400	n. 3 mm. 520x400	600x620x1900	-	-	80
<b>AS 404 FISH</b>	385	230v/1/50Hz	-2/+8			R 404a	400	n. 4	600x620x1900	-	-	68



Prezzi vedi a pagina 71  
Prices see page 71

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

 PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

 REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

 MINIBAR & FARMACIA  
MINIBAR & PHARMACY

 ARMADI SPECIALI  
SPECIAL CABINETS

 PASTICCERIA  
PASTRY

 RISTORAZIONE  
CATERING EQUIPMENT

 PIZZERIA  
PIZZERIA

 SUPERMERCATI  
SUPERMARKETS

 IPERMERCATI  
HYPERMARKETS

 10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

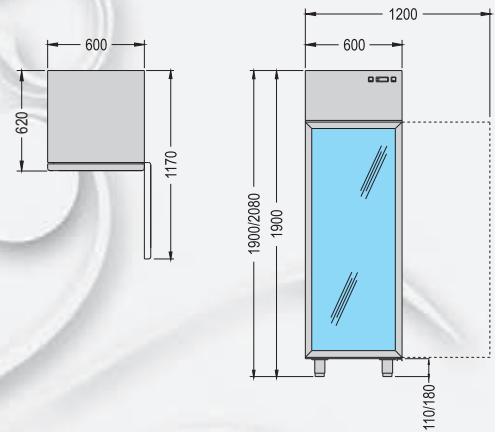

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

Tasto luce on-off  
On-off light key

AS 404 PTS GLASS



AS 404 NT GLASS



## P = 620

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304



n° 3 griglie a filo plastificate,  
regolabili in altezza  
No. 3 wire plastic-coated grille  
with adjustable height



Angoli interni arrotondati  
Internal rounded corners

### NT GLASS:

Fermo ventola ad apertura porta  
Fan stop with opening the door

Porta reversibile  
Reversible door



AS 404 PTS GLASS

385

230v/1/50Hz

0/+10



R 404a

400

n. 3 mm. 520x400

600x620x1900

-

Di serie

78

**NEW** AS 404 NT GLASS

650

230v/1/50Hz

-18/-20



R 404a

400

n. 3 mm. 520x400

600x620x1900

-

Di serie

90

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 71  
Prices see page 71

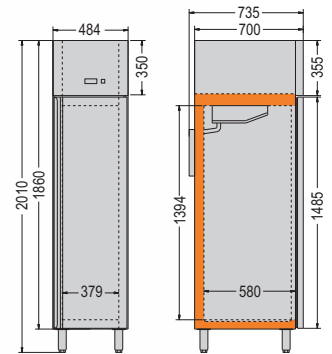


# Linea Kitchen

**AKG 350 PTS**

**AKG 350 NT**


**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica


**P = 700**

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Porta reversibile dall'utente finale** / The door can be reversed by the end users / La porte peut être inversée par l'utilisateur finale / Umkehrbare Tür fuer den end Kunden / Puerta reversible por el cliente final

**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

**Piedini regolabili**  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



Watt

230v/1/50Hz

°C

-2/+8



R 134a

301

n. 3 mm. 328x530

484x700x2010

-

-

110

**NEW AKG 350 PTS**

300

230v/1/50Hz

-2/+8



R 134a

301

n. 3 mm. 328x530

484x700x2010

-

-

110

**NEW AKG 350 NT**

600

230v/1/50Hz

-18/-22



R 134a

301

n. 3 mm. 328x530

484x700x2010

-

-

110

Prezzi vedi a pagina 71  
Prices see page 71

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

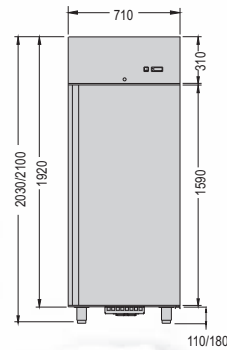
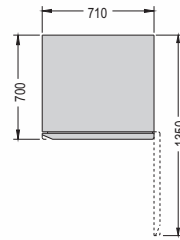
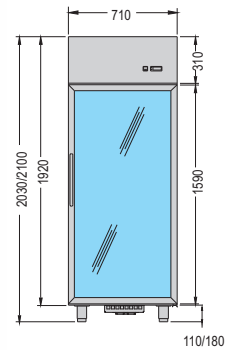
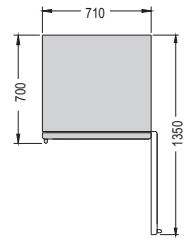
MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY



## AK 600

AK 600 PTS  
AK 600 NTAK 600 PTS GLASS  
AK 600 NT GLASS

P = 700

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



## AK 600 GLASS



Esterno e interno in acciaio inox.  
Bordi interni curvi  
Inside outside made of stainless steel. Internal curved border /  
Extérieur et intérieur en acier inox.  
Bords internes bombés /  
Ausseres und Inneres aus rostfreiem  
Stahl. Innere gebogene Borden /  
Exterior e interior en acero  
inoxidable. Bordes interiores curvos

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Epaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

	Watt	230v/1/50Hz	°C				Lt.	Serie	mm. (LxPxH)			Kg.
<b>AK 600 PTS</b>	385	230v/1/50Hz	0/+10			R 404a	516	n. 3 mm. 530x550	710x700x2030	Di serie	-	100
<b>AK 600 PTS GLASS</b>	385	230v/1/50Hz	0/+10			R 404a	516	n. 3 mm. 530x550	710x700x2030	Optional	Di serie	122
<b>AK 600 NT</b>	650	230v/1/50Hz	-18/-22			R 404a	516	n. 3 mm. 530x550	710x700x2030	Di serie	-	110
<b>AK 600 NT GLASS</b>	650	230v/1/50Hz	-18/-22			R 404a	516	n. 3 mm. 530x550	710x700x2030	Optional	Di serie	132

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 71-72  
Prices see page 71-72



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

RISTORAZIONE  
CATERING EQUIPMENT

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

AK 1200 GLASS



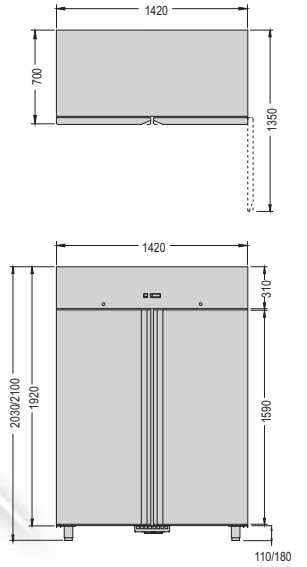
AK 1200



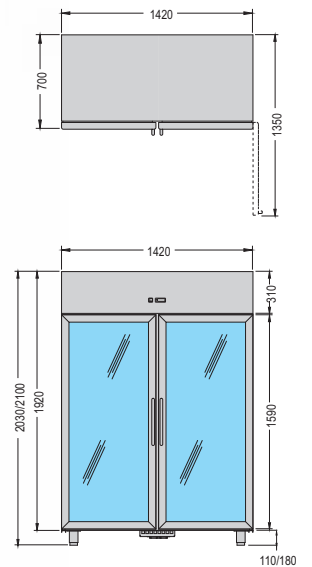
Piedini regolabili  
Adjustable Teet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

Esterno e interno in acciaio inox.  
Bordi interni curvi  
Inside outside made of stainless steel.  
Internal curved border /  
Extérieur et intérieur en acier inox.  
Bords internes bombés/  
Aussenere und Inneres aus rostfreiem  
Stahl. Innere gebogene Borden /  
Exterior e interior en acero inoxidable.  
Bordes interiores curvos

AK 1200 PTS  
AK 1200 NT



AK 1200 PTS GLASS  
AK 1200 NT GLASS



P = 700

Evaporazione acqua di sbrinamento  
Evaporation of detrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Epaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

	Watt	230v/1/50Hz	°C				Lt.	Serie	mm. (LxPxH)			Kg.
<b>AK 1200 PTS</b>	570	230v/1/50Hz	0/+10			R 404a	1138	n. 6 mm. 530x550	1420x700x2030	Di serie	-	135
<b>AK 1200 PTS GLASS</b>	570	230v/1/50Hz	0/+10			R 404a	1138	n. 6 mm. 530x550	1420x700x2030	Optional	Di serie	171
<b>AK 1200 NT</b>	700	230v/1/50Hz	-18/-22			R 404a	1138	n. 6 mm. 530x550	1420x700x2030	Di serie	-	144
<b>AK 1200 NT GLASS</b>	700	230v/1/50Hz	-18/-22			R 404a	1138	n. 6 mm. 530x550	1420x700x2030	Optional	Di serie	189

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Prezzi vedi a pagina 72  
Prices see page 72

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





AKB 575



P = 730

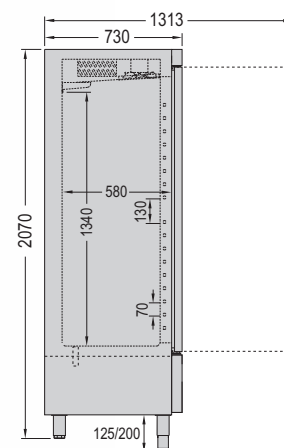
**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Esterno e interno in acciaio inox.**  
**Bordi interni curvi**  
Inside outside made of stainless steel.  
Internal curved border /  
Extérieur et intérieur en acier inox.  
Bords internes bombés /  
Ausseres und Inneres aus rostfreiem  
Stahl. Innere gebogene Borden /  
Exterior e interior en acero inoxidable.  
Bordes interiores curvos

**Evaporatore in cella con protezione anticorrosiva**  
Evaporator in unit with anticorrosive protection /  
Evaporateur dans la chambre avec protection anticorrosion /  
Verdampfer in Zelle mit korrosionshemmenden Schutz /  
Evaporador en la cámara con protección anticorrosiva

**Spessore di isolamento mm. 50**  
Insulation thickness 50 mm.  
Épaisseur d'isolation 50 mm.  
Isolierstärke 50 mm  
Espesor de aislamiento 50 mm.



**Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile**

Automatic return of door, remains open if exceeds of 90° of opening, reversible /  
Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible /  
Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Oeffnung ueberschreitet, umkehrbar /  
Puerta con retorno automatico, queda abierta si sobrepasa los 90° de apertura, reversible

AKB 1150



**Piedini regolabili**  
Adjustable Feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



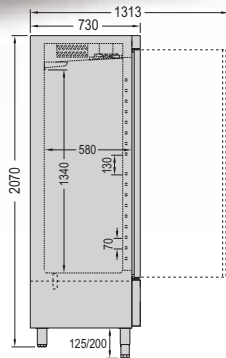
	Watt	230v/1/50Hz	°C	DEFROST	DEFROST	Lt.	Serie	mm. (LxPxH)	Key	Light	Kg.
<b>AKB 575 PTS</b>	484	230v/1/50Hz	-2/+8	DEFROST	DEFROST	R 134a	520 n. 3 mm. 560x540	695x730x2070	-	Di serie	122
<b>AKB 575 NT</b>	880	230v/1/50Hz	-15/-20	DEFROST	DEFROST	R 404a	520 n. 3 mm. 560x540	695x730x2070	-	-	128
<b>AKB 1150 PTS</b>	704	230v/1/50Hz	-2/+8	DEFROST	DEFROST	R 134a	1130 n. 6 mm. 560x540	1390x730x2070	-	Di serie	185
<b>AKB 1150 NT</b>	1320	230v/1/50Hz	-15/-20	DEFROST	DEFROST	R 404a	1130 n. 6 mm. 560x540	1390x730x2070	-	-	193



## AKB 1150 GLASS



Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



## P = 730

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Esterno e interno in acciaio inox.  
Bordi interni curvi  
Inside outside made of stainless steel.  
Internal curved border /  
Extérieur et intérieur en acier inox.  
Bords internes bombés /  
Ausseres und Inneres aus rostfreiem  
Stahl. Innere gebogene Borden /  
Exterior e interior en acero inoxidable.  
Bordes interiores curvos

Evaporatore in cella con protezione anticorrosiva  
Evaporator in unit with anticorrosive protection /  
Evaporateur dans la chambre avec protection anticorrosion /  
Verdampfer in Zelle mit korrosionshemmenden Schutz /  
Evaporador en la cámara con protección anticorrosiva

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile  
Automatic return of door, remains open if exceeds of 90° of opening, reversible /  
Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible /  
Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar /  
Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Epaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

## AKB 575 GLASS



Watt

°C

Lt.

Serie

mm. (LxPxH)

Kg.

AKB 575 PTS GLASS

300

230v/1/50Hz

-2/+8



R 134a

520

n. 3 mm. 560x540

695x730x2070

-

Di serie

122

NEW AKB 575 NT GLASS

300

230v/1/50Hz

-15/-20



R 404a

520

n. 4 mm. 560x540

695x730x2070

-

Di serie

108

AKB 1150 PTS GLASS

590

230v/1/50Hz

-2/+8



R 134a

1130

n. 6 mm. 560x540

1390x730x2070

-

Di serie

185

NEW AKB 1150 NT GLASS

880

230v/1/50Hz

-15/-20



R 404a

1130

n. 8 mm. 560x540  
n. 3 mm. 160x500

1390x730x2070

-

Di serie

175

Prezzi vedi a pagina 72-73  
Prices see page 72-73

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - PT GLASS: MAX = (30°C - % U.R. 55) • NT GLASS: MAX = (40°C - % U.R. 40)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSMINIBAR & FARMACIA  
MINIBAR & PHARMACYARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

# Linea Gastro: AGLP



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

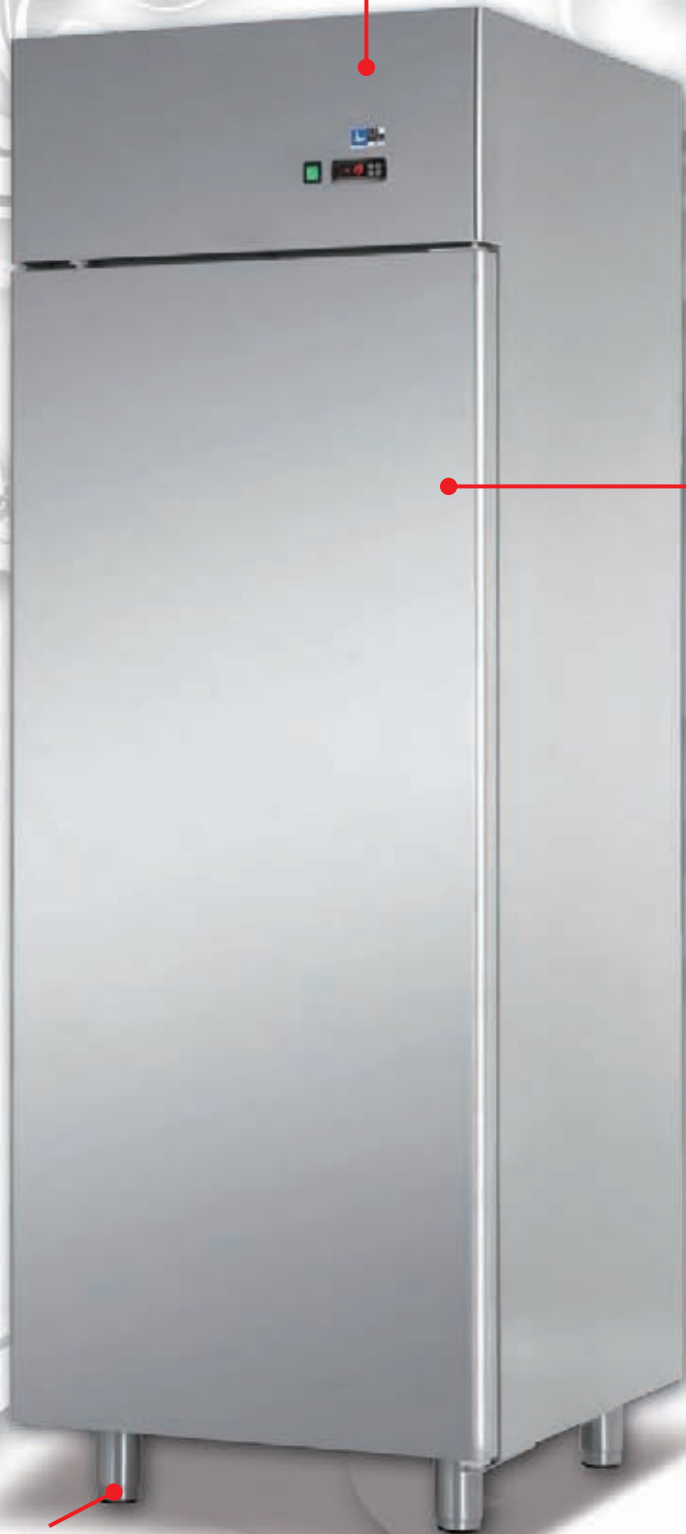
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## AGLP 700

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica



Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile  
Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Oeffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible



**P = 800**  
**GN 2/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

**AGLP PTS / AGLP NT:**

Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponible en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponible en version SG sin grupo refrigerador

## AGLP 1400



Piedini regolabili / Adjustable feet  
Pieds réglables / Verstellbare Füße  
Patas regulables



	Watt		°C		DEFROST		Lt.	Serie - GN 2/1	mm. (LxPxH)			Kg.
<b>AGLP 700 PT</b>	330	230v/1/50Hz	+3/+10			R 134a	700	n. 3 mm. 650x530	710x800x2070	Optional	-	128
<b>AGLP 700 PTS</b>	330	230v/1/50Hz	-2/+8			R 134a	700	n. 3 mm. 650x530	710x800x2070	Optional	-	128
<b>AGLP 700 NT</b>	580	230v/1/50Hz	-15/-23			R 404a	700	n. 3 mm. 650x530	710x800x2070	Optional	-	128
<b>AGLP 1400 PT</b>	450	230v/1/50Hz	+3/+10			R 134a	1310	n. 6 mm. 650x530	1420x800x2070	Optional	-	185
<b>AGLP 1400 PTS</b>	450	230v/1/50Hz	-2/+8			R 134a	1310	n. 6 mm. 650x530	1420x800x2070	Optional	-	183
<b>AGLP 1400 NT</b>	956	230v/1/50Hz	-15/-23			R 404a	1310	n. 6 mm. 650x530	1420x800x2070	Optional	-	191



Prezzi vedi a pagina 73-74  
Prices see page 73-74

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORS  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**AGLP 700 PTM**

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

**P = 800**  
**GN 2/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm.  
Espesor de aislamiento 60 mm.

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile

Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

Evaporatore statico con protezione in acciaio inox / Static evaporator with stainless steel protection / Evaporateur statique avec protection en acier inoxydable / Statische Verdampfer mit Edelstahl-Schutz / Evaporador estático con protección de acero inoxidable

Piedini regolabili / Adjustable feet  
Pieds réglables / Verstellbare Füße  
Patas regulables

**AGLP 700 FISH****AGLP FISH**

Bacinelle per pesce in polycarbonato 400x600 x h.130  
400x600 x h.130 polycarbonate fish bowls  
Bassines pour poissons en polycarbonate 400x600 x h.130  
Schalen für Fische aus Polykarbonat 400x600 x h.130  
Bandejas para pescado de polycarbonato 400x600 x h.130



Watt



230v/1/50Hz



°C



+1/+6



R 134a



R 134a



R 134a



R 134a



Serie



n. 3 mm. 650x530



mm. (LxPxH)



710x800x2070



Optional



-



Kg.



128

**NEW AGLP 700 PTM****AGLP 700 FISH****AGLP 1400 FISH**

330

230v/1/50Hz

+1/+6

R 134a

R 134a

R 134a

R 134a

n. 3 mm. 650x530

710x800x2070

Optional

-

128

330

230v/1/50Hz

-2/+8

R 134a

R 134a

R 134a

R 134a

n. 7 bacinelle mm. 400x600 h 130

710x800x2070

Optional

-

125

450

230v/1/50Hz

-2/+8

R 134a

R 134a

R 134a

R 134a

n. 7+7 bacinelle mm. 400x600 h 130

1420x800x2070

Optional

-

180

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 74-75  
Prices see page 74-75



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

RISTORAZIONE  
CATERING EQUIPMENT

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

## AGLP 700 GLASS

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

**P = 800**  
**GN 2/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

## DI SERIE / STANDARD:

Luce interna LED  
Led internal light / Plafonnier led  
Innenlicht led / Luz interior led

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile

Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Oeffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

## AGLP 1400 GLASS



Piedini regolabili / Adjustable feet  
Pieds réglables / Verstellbare FüÙe  
Patas regulables



Watt

°C

DEFROST

Lt.

Serie - GN 2/1

mm. (LxPxH)

Kg.

	Watt	°C	DEFROST	Lt.	Serie - GN 2/1	mm. (LxPxH)		Kg.		
<b>AGLP 700 PT GLASS</b>	330	230v/1/50Hz	+4/+8	R 134a	700	n. 3 mm. 650x530	710x800x2070	Optional	Di serie	128
<b>AGLP 700 NT GLASS</b>	580	230v/1/50Hz	-15/-20	R 404a	700	n. 3 mm. 650x530	710x800x2070	Optional	Di serie	128
<b>AGLP 1400 PT GLASS</b>	450	230v/1/50Hz	+4/+8	R 134a	1310	n. 6 mm. 650x530	1420x800x2070	Optional	Di serie	185
<b>AGLP 1400 NT GLASS</b>	956	230v/1/50Hz	-15/-20	R 404a	1310	n. 6 mm. 650x530	1420x800x2070	Optional	Di serie	185



Prezzi vedi a pagina 73-74  
Prices see page 73-74

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORS  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

## AGLP 700 PTS 2

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

**P = 800**  
**GN 2/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile / Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Ruckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible



## AGLP 1400 PTS 1.2



Piedini regolabili / Adjustable feet  
Pieds réglables / Verstellbare Füße  
Patas regulables



	Watt	230v/1/50Hz	-2/+8	DEFROST	R 134a	Lt.	Serie - GN 2/1	mm. (LxPxH)	Optional	-	Kg.
<b>AGLP 700 PTS 2</b>	330	230v/1/50Hz	-2/+8	DEFROST	R 134a	700	n. 3 mm. 530x650	710x800x2070	Optional	-	128
<b>AGLP 700 NT 2</b>	580	230v/1/50Hz	-15/-23	DEFROST	R 404a	700	n. 3 mm. 530x650	710x800x2070	Optional	-	128
<b>AGLP 1400 PTS 1.2</b>	450	230v/1/50Hz	-2/+8	DEFROST	R 134a	1310	n. 6 mm. 530x650	1420x800x2070	Optional	-	185

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 73-74  
Prices see page 73-74



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

## AGLP 1400 COMBI 2

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

**P = 800**  
**GN 2/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.





















Porta con ritorno automatico, rimane aperta se supera i 90° di apertura, reversibile

Automatic return of door, remains open if exceeds of 90° of opening, reversible / Porte avec retour automatique, reste ouverte si dépasse 90° de ouverture, reversible / Tuere mit automatischem Rueckgang, bleibt offen wenn es 90° von Öffnung ueberschreitet, umkehrbar / Puerta con retorno automático, queda abierta si sobrepasa los 90° de apertura, reversible

Sbrinamenti nelle 24 h.  
Defrosting in the 24 h.  
Dégivrage dans les 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N°4

## AGLP 700 COMBI 2

Piedini regolabili / Adjustable feet  
Pieds réglables / Verstellbare Füße  
Patos regulables

	 Watt		 °C				 Lt.	 Serie - GN 2/1	 mm. (LxPxH)			 Kg.
<b>AGLP 700 COMBI 2</b>	330+330	230v/1/50Hz	-2/+8 -2/+8			R 134a	275+275	n. 2+2 mm. 530x650	710x800x2070	Optional	-	128
<b>AGLP 700 COMBI 2 NT</b>	330+580	230v/1/50Hz	-15/-23 -2/+8			R 404a	275+275	n. 2+2 mm. 530x650	710x800x2070	Optional	-	128
<b>AGLP 1400 COMBI 2</b>	330+330	230v/1/50Hz	-2/+8 -2/+8			R 134a R 134a	458+458	n. 3+3 mm. 530x650	1420x800x2070	Optional	-	185
<b>AGLP 1400 COMBI 2 NT</b>	330+580	230v/1/50Hz	-2/+8 -15/-23			R 134a R 404a	458+458	n. 3+3 mm. 530x650	1420x800x2070	Optional	-	185



Prezzi vedi a pagina 74-75  
Prices see page 74-75

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



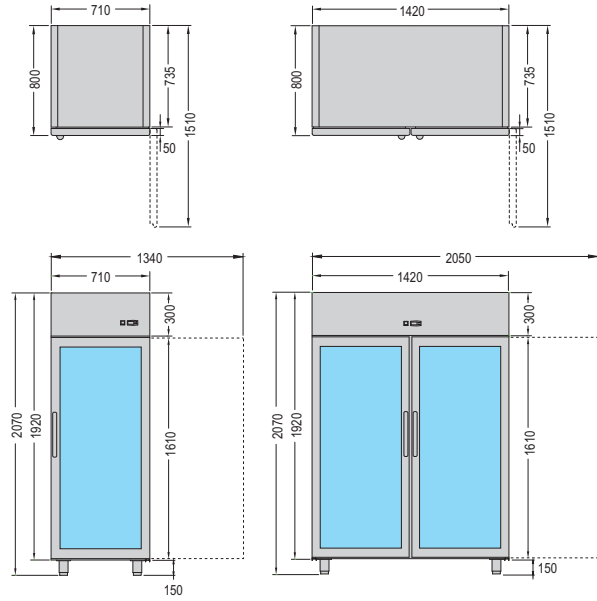
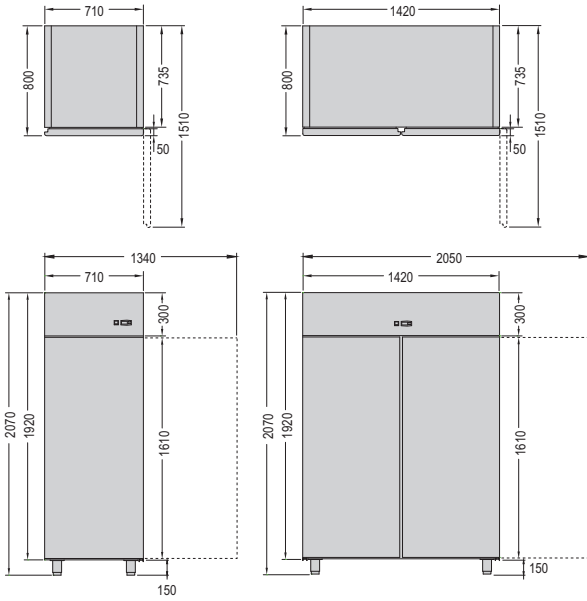
**AGLP 700 / 1400**

**AGLP 700 PT**  
**AGLP 700 PTS**  
**AGLP 700 NT**  
**AGLP 700 FISH**  
**AGLP 700 PTM**

**AGLP 1400 PT**  
**AGLP 1400 PTS**  
**AGLP 1400 NT**  
**AGLP 1400 FISH**

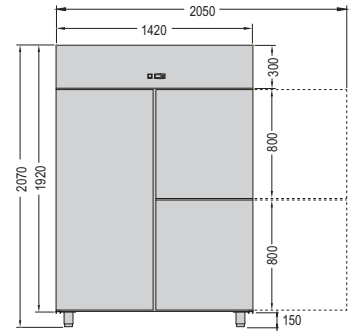
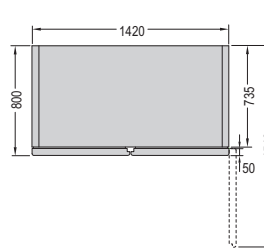
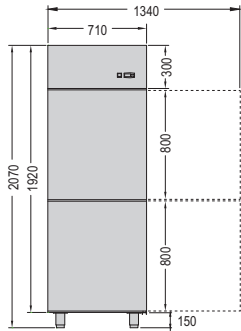
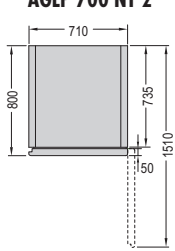
**AGLP 700 PT GLASS**  
**AGLP 700 NT GLASS**

**AGLP 1400 PTS GLASS**  
**AGLP 1400 NT GLASS**



**AGLP 700 PTS 2**  
**AGLP 700 NT 2**

**AGLP 1400 PTS 1.2**

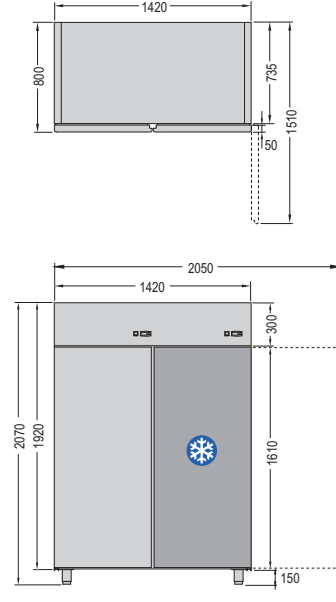
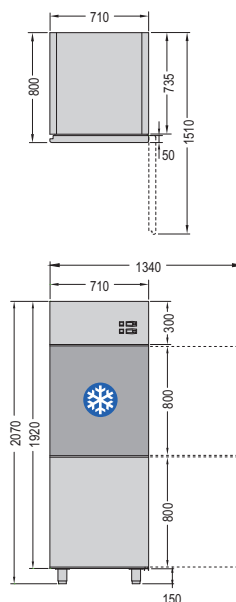
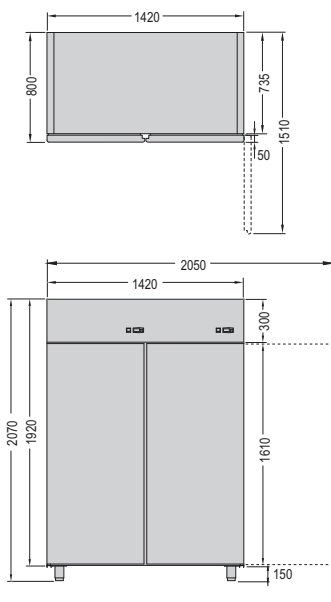
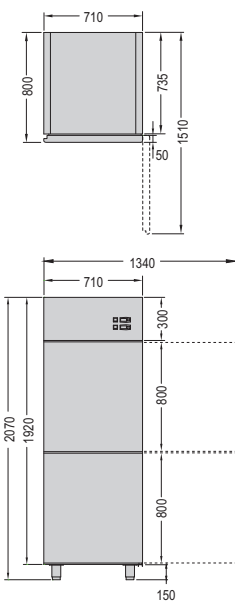


**AGLP 700 COMBI 2**

**AGLP 1400 COMBI 2**

**AGLP 700 COMBI 2 NT**

**AGLP 1400 COMBI 2 NT**



Cella di congelamento / Frosting cell / Cellule de congélation  
 Gefrierzelle / Cámara de congelación

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY  
 ARMADI SPECIALI  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



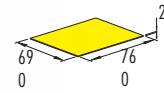
# Linea Gastro: CARGO



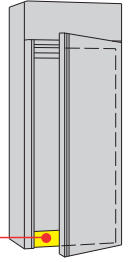
## PTS

Accessorio - Accessory - Accessoire - Zubehör - Accesorio:

Fondo piatto in lamiera fornito a richiesta  
 Plate bottom sheet supplied on request  
 Fond plat feuille fourni à la demande  
 Nach Anfrage wird auch flacher Boden Datenblatt geliefert  
 Hoja de fondo plano provisto bajo pedido  
 mm. 2



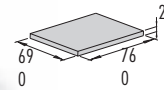
Accessorio



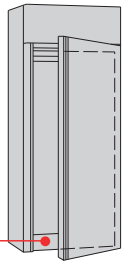
## NT

Di serie - Standard - De serie - Standard - Standard:

Fondo isolato  
 Isolated plate bottom  
 Fond plat détournée  
 Freigestellt Platte unten  
 Fondo llano aislado  
 mm. 20



Di serie



## CARGO 1000 PTS GLASS



	Watt	230v/1/50Hz	°C		DEFROST		Lt.	mm. (LxPxH)			Kg.
<b>CARGO 1000 PTS GLASS</b>	521	230v/1/50Hz	-2/+8			R 134a	840	880x880x2140	Di serie	-	260
<b>CARGO 1000 PTS</b>	521	230v/1/50Hz	-2/+8			R 134a	840	880x880x2140	Di serie	-	260
<b>CARGO 1000 NT</b>	811	230v/1/50Hz	-18/-21			R 404a	840	880x880x2140	Di serie	-	260
<b>CARGO 2000 PTS</b>	575	230v/1/50Hz	-2/+8			R 134a	1680	1760x880x2140	Di serie	-	450
<b>CARGO PASS 1000 PTS</b>	521	230v/1/50Hz	-2/+8			R 134a	840	880x960x2140	Di serie	-	290
<b>CARGO PASS 2000 PTS</b>	575	230v/1/50Hz	-2/+8			R 134a	1680	1760x960x2140	Di serie	-	500



Prezzi vedi a pagina 75  
 Prices see page 75

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (40°C - % U.R. 40)

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

IPERMERCATI  
 HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



**P = 880**  
**P = 960**  
**GN 2/1**

**Porte reversibili autochiusanti**  
 Reversible doors self closing  
 Portes réversibles avec auto fermeture  
 Umkehrbare selbstschliessende Türen  
 Puertas reversibles con cerradura automática

**Evaporazione acqua di sbrinamento**  
 Evaporation of defrost water  
 Evaporation eau de dégivrage  
 Verdunsten des Auftauwassers  
 Evaporación agua descongelación



**Esterno e interno in acciaio inox**  
 Inside outside made of stainless steel  
 Extérieur et intérieur en acier inox  
 Ausseres und Inneres aus rostfreiem Stahl / Exterior e interior en acero inoxidable

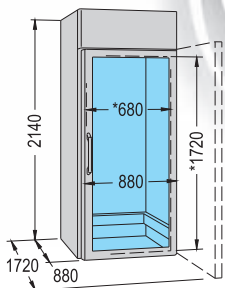
**Unità condensatrice estraibile**  
 Extractible Condensing unit  
 Unité condensatrice pouvant s'extraire  
 Ausziehbare Kondenseinheit  
 Unidad condensadora extraíble

**Spessore di isolamento mm. 60**  
 Insulation thickness 60 mm.  
 Epaisseur d'isolation 60 mm.  
 Isolierstärke 60 mm  
 Espesor de aislamiento 60 mm.

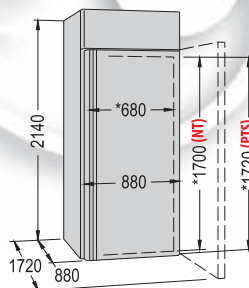
**Predisposti per carrello GN 2/1**  
 For GN 2/1 baking pans  
 Foresee for trolley GN 2/1  
 or pans holder 600 x 400 /  
 Prédisposés pour chariot GN 2/1  
 ou porte plaques 600 x 400 /  
 Vorrichtungen für Wagen GN 2/1  
 oder Backformen Träger 600x400 /  
 Predisuestos para carrito GN 2/1  
 o lleva fuentes 600 X 400



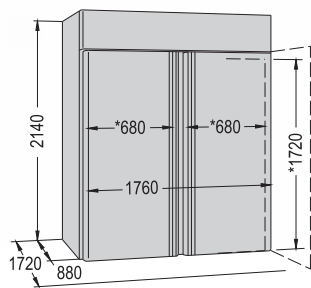
**CARGO**  
**1000 PTS GLASS**



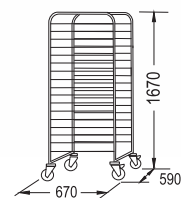
**CARGO 1000 PTS**  
**CARGO 1000 NT**



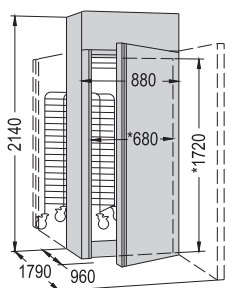
**CARGO 2000 PTS**



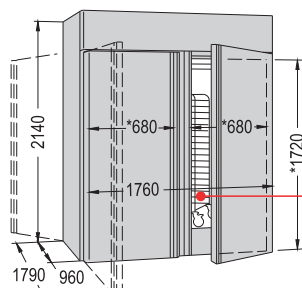
**Per teglie GN 2/1**  
 For GN 2/1 baking pans  
 Pour plats à rôtir GN 2/1  
 Für Backform GN 2/1  
 Para bandeja GN 2/1



**CARGO PASS**  
**1000 PTS**



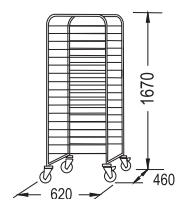
**CARGO PASS**  
**2000 PTS**



**\* Altezza/Larghezza massima di entrata carrello**  
 Max. height/width for trolley entrance  
 Max. Hauteur/largeur d'entrée du chariot  
 Maximale Höhe/Breite für Eingang von Trolley  
 Alto/ancho maximo de entrada carro

**ACCESSORIO / ACCESSORY:**  
 Carrello con ruote / Undercarriage with wheels / Chariot avec des roues / Laufkatze mit Rädern / Carrito con ruedas

**Per teglie 600 x 400 mm**  
 For 600 x 400 mm baking pans  
 Pour plat à rôtir mm 600 x 400  
 Für Backform mm 600 x 400  
 Para bandeja mm 600 x 400



PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

IPERMERCATI  
 HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE

€

# Saladettes

Stazione per la preparazione di sandwich, insalate e piatti freddi / Unit for the preparation of sandwiches, salads and cold dishes /  
 Unité pour la préparation de sandwiches, salades et assiettes froides / Station für die Zubereitung von Sandwichs, Salaten und kalten  
 Gerichten / Equipo para la preparación de sandwichs, ensaladas y platos fríos

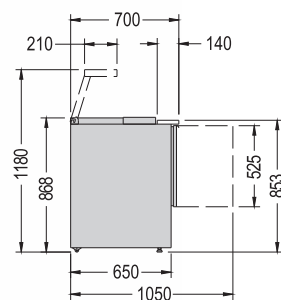


**SALAD 400**

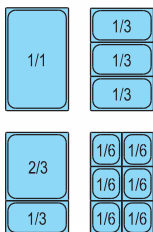


Il mobile dispone di una superficie d'appoggio realizzata in polietilene /  
 The counter is equipped with a wall-contact surface made in polyethylene /  
 Le banc dispose d'une surface d'appui réalisée en polyéthylène /  
 Die Abstellfläche des Möbels ist aus Polyäthylen /  
 El mueble dispone de una superficie de apoyo realizada en polietileno

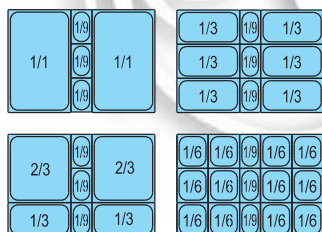
Centralina elettronica  
 Electronic cabinet  
 Central électronique  
 Elektronisches Steuergehäuse  
 Centralita electrónica



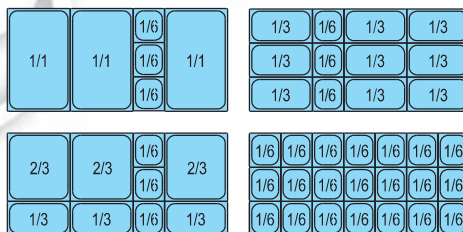
Salad 400



Salad 800



Salad 1200



Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

	Watt	230v/1/50Hz	°C			GN - h. max 150 mm. ACCESSORI / ACCESSORIES	Serie - GN 1/1	mm. (LxPxH)			Kg.	
<b>SALAD 400</b>	255	230v/1/50Hz	+3/+8			R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 1 mm. 325x530	400x700x1180	-	-	55
<b>SALAD 800</b>	255	230v/1/50Hz	+3/+8			R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 2 mm. 325x530	800x700x1180	-	-	70
<b>SALAD 1200</b>	255	230v/1/50Hz	+3/+8			R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 3 mm. 325x530	1180x700x1180	-	-	85

Prezzi vedi a pagina 79  
 Prices see page 79

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

PICCOLA ESPOSIZIONE SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI REFRIGERATORS & FREEZERS  
 PHARMACY  
 SPECIAL CABINETS  
 PASTRY  
 CATERING EQUIPMENT  
 PIZZERIA  
 SUPERMARKETS  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio ADDITIONAL EQUIPMENT'S SERVICE



**P = 700**  
**GN 1/1**

**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
Verdunsten des Auftauwassers  
Evaporación agua descongelación



**L'evaporatore è trattato contro gli acidi**  
The evaporator is acid-proof / L'évaporateur  
a été traité contre les attaques acides / Der  
Verdunster ist gegen Säuren schutzbehandelt  
/ El evaporador tiene un tratamiento contra  
los ácidos

**Guarnizioni magnetiche intercambiabili**  
Replaceable magnetic seals  
Joint magnétiques interchangeables  
Austauschbare, magnetische Dichtungen  
Juntas magnéticas intercambiables

**Il vano della cella è dimensionato per alloggiare griglie o contenitori GN 1/1 di h. 100 mm o h. 150 mm**  
Thanks to the compartment sizes, it is possible to install grids or GN 1/1 containers (height: 100 mm or 150 mm) / Les dimensions de la cellule permettent l'installation de grilles ou de récipients GN 1/1 (hauteur 100 mm ou 150 mm) / Der Innenraum der Zelle ist für das Einführen von Rosten und GN-Behältern 1/1 in den Höhen 100 mm oder 150 mm bemessen / El espacio de la celda tiene dimensiones como para alojar parrillas y contenedores GN 1/1 de altura 100 mm. o a. 150 mm

**N° 1 Coppia guide per porta**  
N. 1 pair of guides for door  
N. 1 couple de glissières par porte  
N. 1 Führungspaar pro Tür  
N. 1 Par de guías por porta



**SALAD 800**



**SALAD 1200**



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**SALAD 1200 C**



Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**P = 700  
GN 1/1**

**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



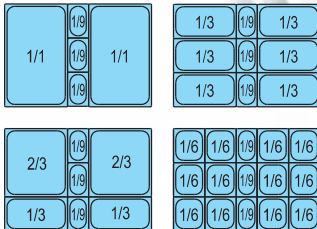
**L'evaporatore è trattato contro gli acidi**  
The evaporator is acid-proof / L'évaporateur  
a été traité contre les attaques acides / Der  
Verdunster ist gegen Säuren schutzbehandelt  
/ El evaporador tiene un tratamiento contra  
los ácidos

**Guarnizioni magnetiche intercambiabili**  
Replaceable magnetic seals  
Joint magnétiques interchangeables  
Austauschbare, magnetische Dichtungen  
Juntas magnéticas intercambiables

**Il vano della cella è dimensionato per alloggiare griglie o contenitori GN 1/1 di h. 100 mm o h. 150 mm**  
Thanks to the compartment sizes, it is possible to install grids or GN 1/1 containers (height: 100 mm or 150 mm) / Les dimensions de la cellule permettent l'installation de grilles ou de récipients GN 1/1 (hauteur 100 mm ou 150 mm) / Der Innenraum der Zelle ist für das Einführen von Rosten und GN-Behältern 1/1 in den Höhen 100 mm oder 150 mm bemessen / El espacio de la celda tiene dimensiones como para alojar parrillas y contenedores GN 1/1 de altura 100 mm. o a. 150 mm

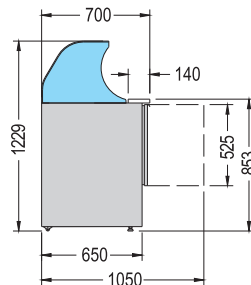
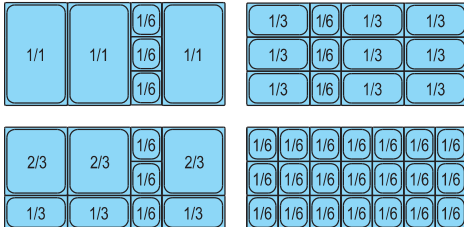
**N° 1 Coppia guide per porta**  
N. 1 pair of guides for door  
N. 1 couple de glissières par porte  
N. 1 Führungsspar pro Tür  
N. 1 Par de guías por porta

**Salad 800 C**



**Il mobile dispone di una superficie d'appoggio realizzata in polietilene** / The counter is equipped with a wall-contact surface made in polyethylene / Le banc dispose d'une surface d'appui réalisée en polyéthylène / Die Abstellfläche des Möbels ist aus Polyäthylen / El mueble dispone de una superficie de apoyo realizada en polietileno

**Salad 1200 C**



Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido



**SALAD 800 C**



	Watt		°C				GN - h. max 150 mm. ACCESSORI / ACCESSORIES	Serie - GN 1/1	mm. (LxPxH)			Kg.	
<b>SALAD 800 C</b>	255	230v/1/50Hz	+3/+8				R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 2 mm. 325x530	800x700x1229	-	-	70
<b>SALAD 1200 C</b>	255	230v/1/50Hz	+3/+8				R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 3 mm. 325x530	1180x700x1229	-	-	85

Prezzi vedi a pagina 79  
Prices see page 79



**SALAD 800 D**



Il mobile dispone di una superficie d'appoggio realizzata in polietilene / The counter is equipped with a wall-contact surface made in polyethylene / Le banc dispose d'une surface d'appui réalisée en polyéthylène / Die Abstellfläche des Möbels ist aus Polyäthylen / El mueble dispone de una superficie de apoyo realizada en polietileno

Centralina elettronica / Electronic cabinet  
Central électronique / Elektronisches Steuergehäuse  
Centralita electrónica

**P = 700  
GN 1/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

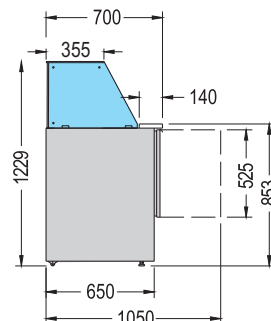


L'evaporatore è trattato contro gli acidi  
The evaporator is acid-proof / L'évaporateur a été traité contre les attaques acides / Der Verdunster ist gegen Säuren schutzbehandelt / El evaporador tiene un tratamiento contra los ácidos

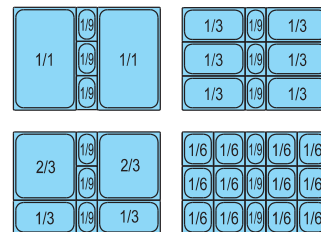
Guarnizioni magnetiche intercambiabili  
Replaceable magnetic seals  
Joint magnétiques interchangeables  
Austauschbare, magnetische Dichtungen  
Juntas magnéticas intercambiables

Il vano della cella è dimensionato per alloggiare griglie o contenitori GN 1/1 di h. 100 mm o h. 150 mm  
Thanks to the compartment sizes, it is possible to install grids or GN 1/1 containers (height: 100 mm or 150 mm) / Les dimensions de la cellule permettent l'installation de grilles ou de récipients GN 1/1 (hauteur 100 mm ou 150 mm) / Der Innenraum der Zelle ist für das Einführen von Rosten und GN-Behältern 1/1 in den Höhen 100 mm oder 150 mm bemessen / El espacio de la celda tiene dimensiones como para alojar parrillas y contenedores GN 1/1 de altura 100 mm. o a. 150 mm

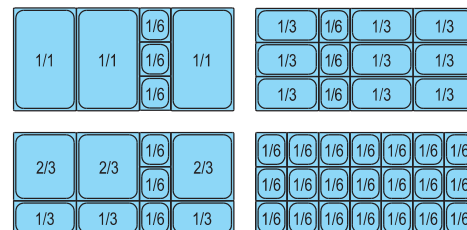
N° 1 Coppia guide per porta  
N. 1 pair of guides for door  
N. 1 couple de glissières par porte  
N. 1 Führungspaar pro Tür  
N. 1 Par de guías por porta



Salad 800 D



Salad 1200 D



**SALAD 1200 D**



Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

	Watt		°C		DEFROST		GN - h. max 150 mm. ACCESSORI / ACCESSORIES	Serie - GN 1/1	mm. (LxPxH)	Kg.
<b>SALAD 800 D</b>	255	230v/1/50Hz	+3/+8			R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 2 mm. 325x530	800x700x1229	70
<b>SALAD 1200 D</b>	255	230v/1/50Hz	+3/+8			R 404a	1/1-1/2-1/3-1/4-1/6-1/9-2/1-2/3	n. 3 mm. 325x530	1180x700x1229	85



Prezzi vedi a pagina 79  
Prices see page 79

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

**SALAD 1200 TOP****P = 700**  
**GN 1/1**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

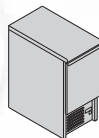
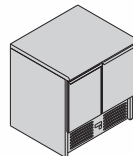
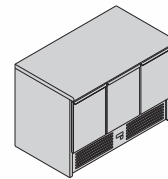
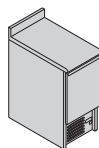
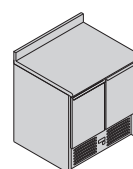
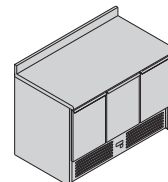
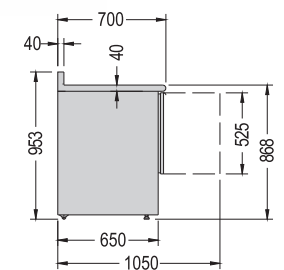
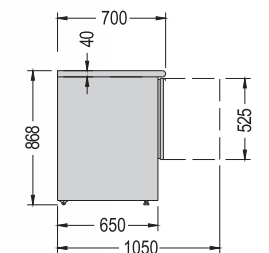


L'evaporatore è trattato contro gli acidi  
The evaporator is acid-proof / L'évaporateur  
a été traité contre les attaques acides / Der  
Verdunster ist gegen Säuren schutzbehandelt  
/ El evaporador tiene un tratamiento contra  
los ácidos

Guarnizioni magnetiche intercambiabili  
Replaceable magnetic seals  
Joint magnétiques interchangeables  
Austauschbare, magnetische Dichtungen  
Juntas magnéticas intercambiables

Il vano della cella è dimensionato per  
alloggiare griglie o contenitori GN 1/1 di  
h. 100 mm o h. 150 mm  
Thanks to the compartment sizes, it is  
possible to install grids or GN 1/1 containers  
(height: 100 mm or 150 mm) / Les  
dimensions de la cellule permettent  
l'installation de grilles ou de récipients GN  
1/1 (hauteur 100 mm ou 150 mm) / Der  
Innenraum der Zelle ist für das Einführen von  
Rosten und GN-Behältern 1/1 in den Höhen  
100 mm oder 150 mm bemessen /  
El espacio de la celda tiene dimensiones  
como para alojar panillas y contenedores GN  
1/1 de altura 100 mm. o a. 150 mm

N° 1 Coppia guide per porta  
N. 1 pair of guides for door  
N. 1 couple de glissières par porte  
N. 1 Führungsspar pro Tür  
N. 1 Par de guías por porta

**SALAD 400 ALZ****SALAD 400 TOP****SALAD 800 TOP****SALAD 1200 TOP****SALAD 400 ALZ****SALAD 800 ALZ****SALAD 1200 ALZ**

	Watt	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	Serie - GN 1/1	mm. (LxPxH)	Kg.
<b>SALAD 400 TOP</b>	279	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 1 mm. 325x530	400x700x868	55
<b>SALAD 800 TOP</b>	360	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 2 mm. 325x530	800x700x868	70
<b>SALAD 1200 TOP</b>	279	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 3 mm. 325x530	1180x700x868	85

<b>SALAD 400 ALZ</b>	279	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 1 mm. 325x530	400x700x953	55
<b>SALAD 800 ALZ</b>	360	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 2 mm. 325x530	800x700x953	70
<b>SALAD 1200 ALZ</b>	279	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	n. 3 mm. 325x530	1180x700x953	85

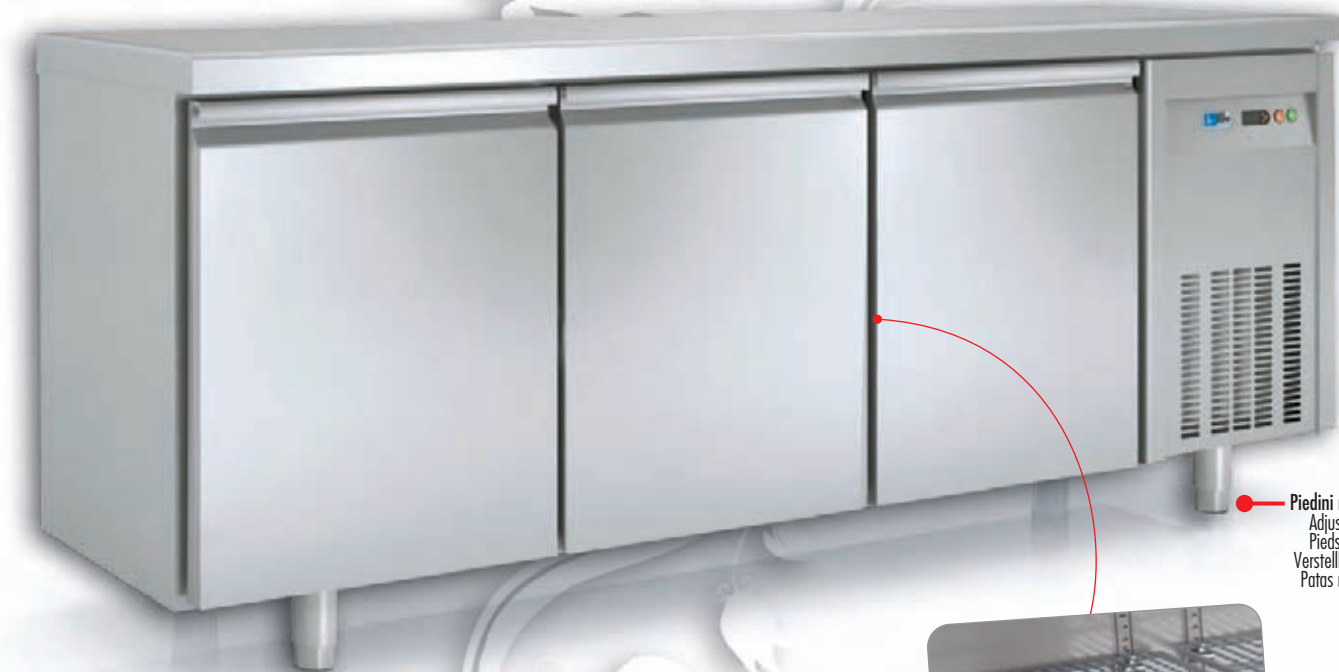
Prezzi vedi a pagina 79  
Prices see page 79

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 5%)



# Linea Snack

TS 2000 3 TOP

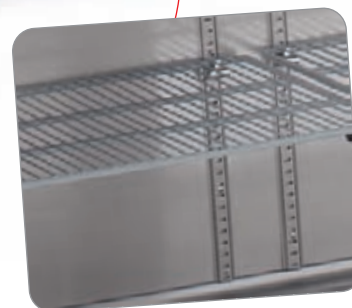


**Piedini regolabili**  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

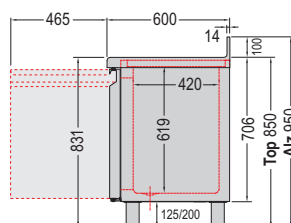
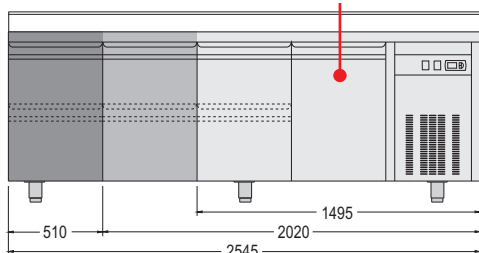
TS ALZ



**OPTIONAL:**  
Cassetti con guide telescopiche / Drawers  
provided with telescopic guides / Tiroirs avec  
glissières télescopiques / Schubladen mit  
teleskopischen Schienen / Cajoneras con  
guías telescópicas:  
1/2 + 1/2



NO CASSETTI / NO DRAWERS



P = 600

**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

**Spessore di isolamento mm. 60**  
Insulation thickness 60 mm.  
Epaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

DI SERIE / STANDARD:

Clips / Clips / Support de grille/  
Halterung fuer Ablagerosten /  
Soporte de rejilla

TS 1500 PTS 2 TOP/ALZ: n°8  
TS 2000 PTS 3 TOP/ALZ: n°12  
TS 2500 PTS 4 TOP/ALZ: n°16

TS 1500 NT 2 TOP/ALZ: n°8  
TS 2000 NT 3 TOP/ALZ: n°12

	Watt		°C			Lt.	Serie	mm. (LxPxH)		Kg.	
<b>TS 1500 PTS 2 TOP</b>	350	230v/1/50Hz	-2/+8			R 134a	260	n°2 mm. 405x460	1495x600x850	-	92
<b>TS 2000 PTS 3 TOP</b>	396	230v/1/50Hz	-2/+8			R 134a	410	n°2 mm. 405x460 n°1 mm. 405x525	2020x600x850	-	113
<b>TS 2500 PTS 4 TOP</b>	615	230v/1/50Hz	-2/+8			R 134a	560	n°2 mm. 405x460 n°2 mm. 405x525	2545x600x850	-	134
<b>TS 1500 NT 2 TOP</b>	880	230v/1/50Hz	-15/-20			R 404a	260	n°2 mm. 405x460	1495x600x850	-	95
<b>TS 2000 NT 3 TOP</b>	880	230v/1/50Hz	-15/-20			R 404a	410	n°2 mm. 405x460 n°1 mm. 405x525	2020x600x850	-	118
<b>TS 1500 PTS 2 ALZ</b>	350	230v/1/50Hz	-2/+8			R 134a	260	n°2 mm. 405x460	1495x600x950	-	92
<b>TS 2000 PTS 3 ALZ</b>	396	230v/1/50Hz	-2/+8			R 134a	410	n°2 mm. 405x460 n°1 mm. 405x525	2020x600x950	-	113
<b>TS 2500 PTS 4 ALZ</b>	615	230v/1/50Hz	-2/+8			R 134a	560	n°2 mm. 405x460 n°2 mm. 405x525	2545x600x950	-	134
<b>TS 1500 NT 2 ALZ</b>	880	230v/1/50Hz	-15/-20			R 404a	260	n°2 mm. 405x460	1495x600x950	-	95
<b>TS 2000 NT 3 ALZ</b>	880	230v/1/50Hz	-15/-20			R 404a	410	n°2 mm. 405x460 n°1 mm. 405x525	2020x600x950	-	118

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 65)



Prezzi vedi a pagina 81  
Prices see page 81



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PIZZERIA PIZZERIA

SUPERMERCATI SUPERMARKETS

IPERMERCATI HYPERMARKETS

RISTORAZIONE CATERING EQUIPMENT

PASTICCERIA PASTRY

ARMADI SPECIALI SPECIAL CABINETS

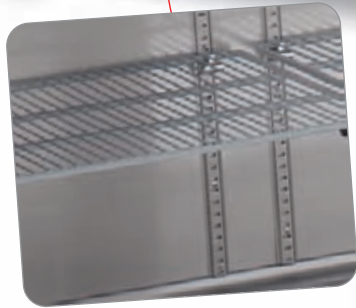
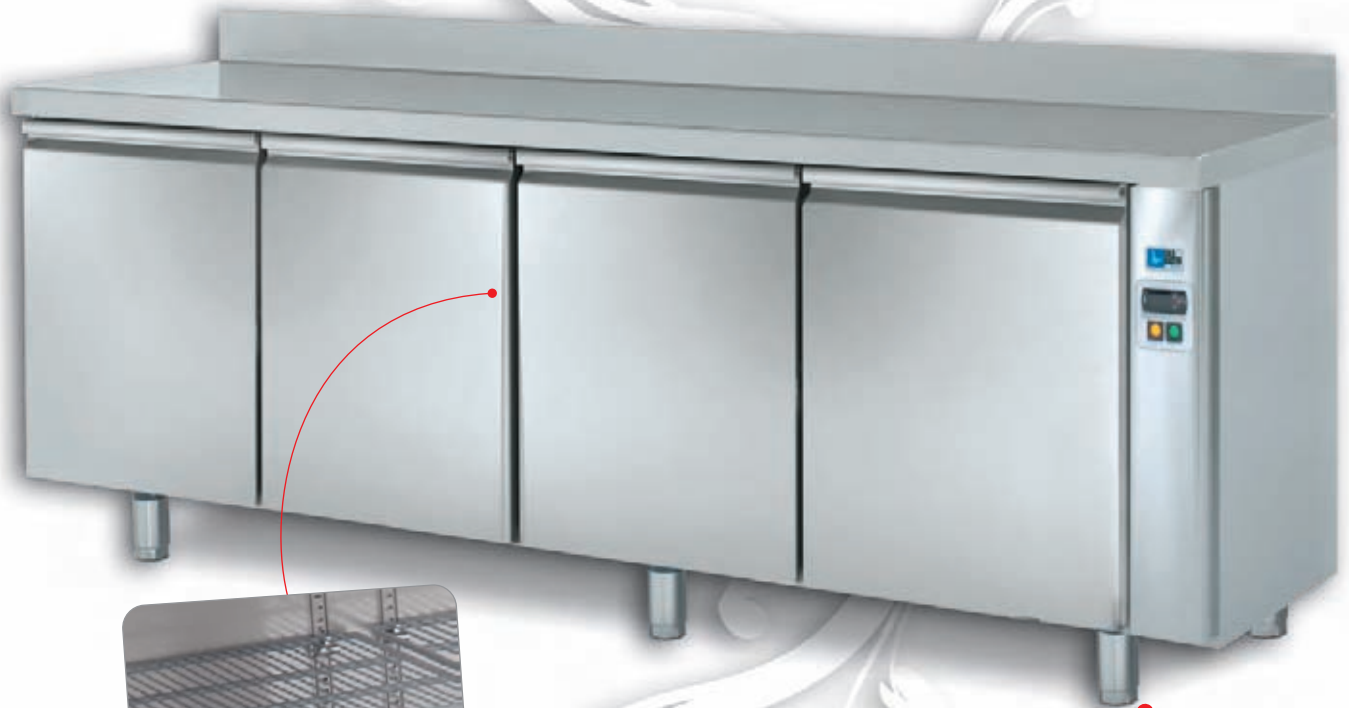
MINIBAR &amp; FARMACIA MINIBAR &amp; PHARMACY

REFRIGERATORI &amp; CONGELATORI REFRIGERATORS &amp; FREEZERS

PICCOLA ESPOSIZIONE SMALL DISPLAYS



## TS 2500 PTS SG ALZ



**Piedini regolabili**  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

## TS SG TOP

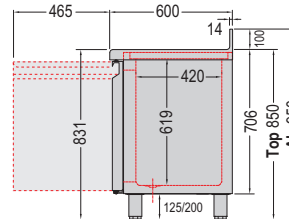
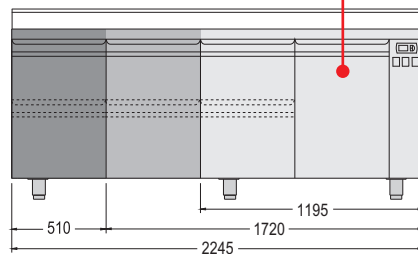


### OPTIONAL:

Cassetti con guide telescopiche / Drawers provided with telescopic guides / Tiroirs avec glissières télescopiques / Schubladen mit teleskopischen Schienen / Cajoneras con guías telescópicas:

1/2 + 1/2

NO CASSETTI / NO DRAWERS



**P = 600**

**Costruzione in acciaio inox AISI 304**  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

**Spessore di isolamento mm. 60**  
Insulation thickness 60 mm.  
Epaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

### DI SERIE / STANDARD:

Clips / Clips / Support de grille /  
Halterung fuer Ablagerosten /  
Soporte de rejilla

TS 1500 PTS 2 SG TOP/ALZ: n°8  
TS 2000 PTS 3 SG TOP/ALZ: n°12  
TS 2500 PTS 4 SG TOP/ALZ: n°16



	Watt	230v/1/50Hz	°C	DEFROST	Compressor	Lt.	Serie	mm. (LxPxH)			Kg.
<b>TS 1500 PTS 2 SG TOP</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	260	n°2 mm. 405x460	1195x600x850	-	-	68
<b>TS 2000 PTS 3 SG TOP</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	410	n°2 mm. 405x460 n°1 mm. 405x525	1720x600x850	-	-	89
<b>TS 2500 PTS 4 SG TOP</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	560	n°2 mm. 405x460 n°2 mm. 405x525	2245x600x850	-	-	110

<b>TS 1500 PTS 2 SG ALZ</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	260	n°2 mm. 405x460	1195x600x950	-	-	68
<b>TS 2000 PTS 3 SG ALZ</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	410	n°2 mm. 405x460 n°1 mm. 405x525	1720x600x950	-	-	89
<b>TS 2500 PTS 4 SG ALZ</b>	15	230v/1/50Hz	-2/+8	DEFROST	R 134a	560	n°2 mm. 405x460 n°2 mm. 405x525	2245x600x950	-	-	110



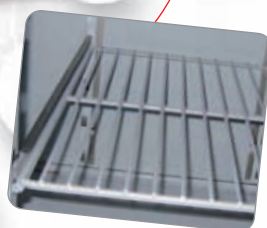
Prezzi vedi a pagina 81  
Prices see page 81

# Linea Gastro: TGLP


**TGLP 2 PTS ALZ**


**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**Piedini regolabili**  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



**Griglie verniciate grigio, regolabili in altezza**  
Gray coated shelves with adjustable height


**OPTIONAL:**

Cassetti con guide telescopiche / Drawers provided with telescopic guides / Tirours avec glissières télescopiques / Schubladen mit teleskopischen Schienen / Cajoneras con guías telescópicas

**P = 700  
GN 1/1**

**Costruzione in acciaio inox AISI 304**  
Construction in acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304
























**Evaporazione acqua di sbrinamento**  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**Sbrinamenti nelle 24 h.**  
Defrosting in the 24 h.  
Dégivrage dans les 24 heures  
Auftauen innerhalb 24 Stunden  
Descongelación en las 24 h.  
N° 4

**Spessore di isolamento mm. 60**  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolerstärke 60 mm.  
Espesor de aislamiento 60 mm.

**N° 1 Coppia guide per porta**  
N. 1 pair of guides for door  
N. 1 couple de glissières par porte  
N. 1 Führungsspaar pro Tür  
N. 1 Par de guías por puerta

	 Watt		 °C				 Serie - GN 1/1	 mm. (LxPxH)			 Kg.
<b>TGLP 2 PTS TOP / ALZ</b>	320	230v/1/50Hz	-2/+8			R 134a	n. 2 mm. 325x530	1280x700x850 / ALZ: h. 900	-	-	109
<b>TGLP 3 PTS TOP / ALZ</b>	330	230v/1/50Hz	-2/+8			R 134a	n. 3 mm. 325x530	1760x700x850 / ALZ: h. 900	-	-	161
<b>TGLP 4 PTS TOP / ALZ</b>	400	230v/1/50Hz	-2/+8			R 134a	n. 4 mm. 325x530	2240x700x850 / ALZ: h. 900	-	-	155
<b>TGLP 2 NT TOP / ALZ</b>	540	230v/1/50Hz	-15/-22			R 404a	n. 2 mm. 325x530	1280x700x850 / ALZ: h. 900	-	-	109
<b>TGLP 3 NT TOP / ALZ</b>	560	230v/1/50Hz	-15/-22			R 404a	n. 3 mm. 325x530	1760x700x850 / ALZ: h. 900	-	-	146
<b>TGLP 4 NT TOP / ALZ</b>	730	230v/1/50Hz	-15/-22			R 404a	n. 4 mm. 325x530	2240x700x850 / ALZ: h. 900	-	-	155

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 81  
Prices see page 81

 PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

 REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

 MINIBAR & FARMACIA  
MINIBAR & PHARMACY

 ARMADI SPECIALI  
SPECIAL CABINETS

 PASTICCERIA  
PASTRY

 RISTORAZIONE  
CATERING EQUIPMENT

 PIZZERIA  
PIZZERIA

 SUPERMERCATI  
SUPERMARKETS

 IPERMERCATI  
HYPERMARKETS

10

 ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE


PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

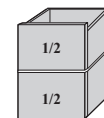
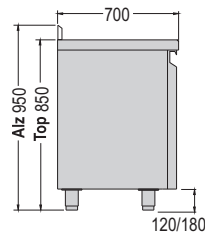
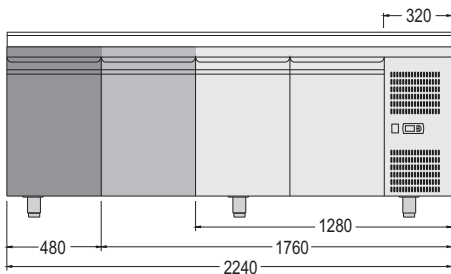
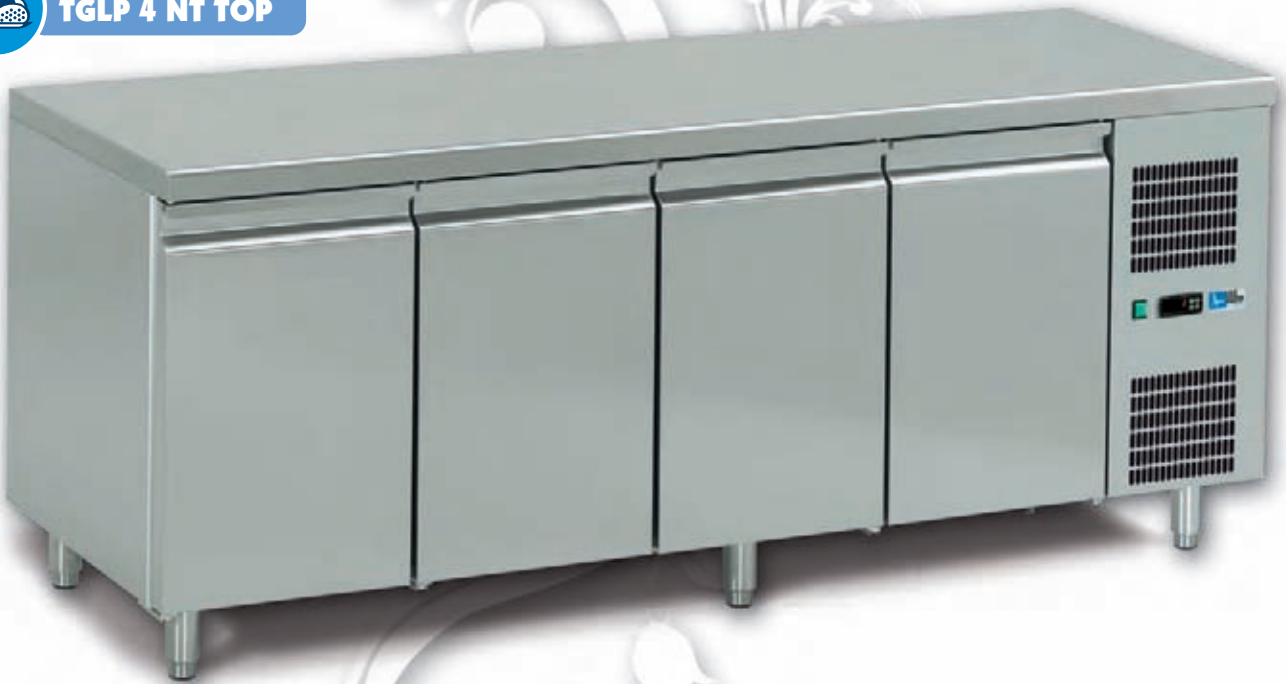
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



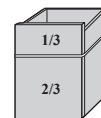
TGLP 3 PTS TOP



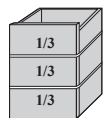
TGLP 4 NT TOP



A



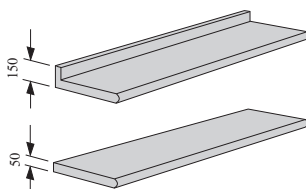
B



C

SG:

Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponible en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponible en version SG sin grupo refrigerador



ALZ

TOP

OPTIONAL:

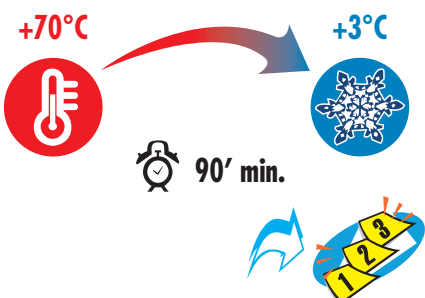
Cassetti con guide telescopiche per composizioni a richiesta (A•B•C)  
/Drawers provided with telescopic guides for compositions on demand (A•B•C) /Tiroirs avec glissières telescopiques pour compositions sur demande (A•B•C) /Schubladen mit teleskopischen Schienen für Zusammenstellungen auf Wunsch (A•B•C) /Cajoneras con guías telescopicas para ser instaladas bajo demanda (A•B•C)



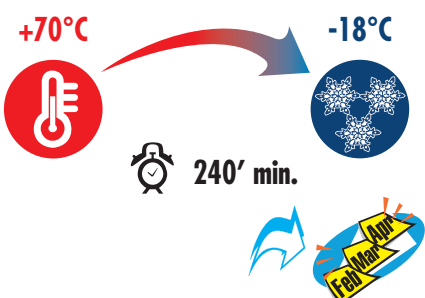
Prezzi vedi a pagina 81  
Prices see page 81

# Abbattitori SF

**CICLO DI ABBATTIMENTO RAPIDO** • BLAST CHILLERS • REFOIDISSEMENT RAPIDE • SCHNELLKÜHLUNG • CICLO DE ENFRIAMIENTO

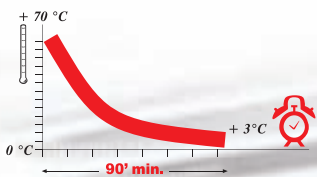
 <p><b>+70°C</b> <b>+3°C</b> 90' min.</p>	<p><b>Abbattimento rapido</b> <b>+70°C &gt; +3°C</b></p> <p>Grazie al ciclo di abbattimento rapido la temperatura del prodotto scende da +70°C a +3°C in 90 minuti. Il passaggio tra i +65°C ed i +10°C (clima ideale per la proliferazione dei batteri), è così veloce da impedire qualsiasi generazione.</p> <p>Il cibo abbattuto rimane quindi sicuro e conservabile per circa 8 giorni.</p>	<p><b>Blast Chillers</b> <b>+70°C &gt; +3°C</b></p> <p>Thanks to the Blast Chilling cycle, the product temperature drops from +70°C to +3°C in 90 minutes. The transition between +65°C and +10°C (ideal climate for the proliferation of bacteria), is so fast that any bacterial generation can be prevented.</p> <p>The blast frozen food remains safe and preservable for 8 days.</p>	<p><b>Refoidissement Rapide</b> <b>+70°C &gt; +3°C</b></p> <p>Grâce au cycle de refroidissement rapide, baisse de la température du produit de +70°C à +3°C en 90 minutes. La transition entre +65°C et +10°C (climat idéal pour la prolifération des bactéries), est très rapide afin d'éviter toute prolifération de bactérie.</p> <p>Le plan alimentaire demeure sûr et conservé pendant 8 jours.</p>	<p><b>Schnellkühlung</b> <b>+70°C &gt; +3°C</b></p> <p>Dank des Schnellkühlzyklus sinkt die Temperatur von +70°C auf +3°C innerhalb von max 90 Minuten ab. Der Übergang zwischen +65°C und +10°C (Idealtemperatur für die Entwicklung von Bakterienflora) ist so schnell, dass jede Entwicklung und Vermehrung verhindert wird.</p> <p>Die schnellgekühlten Lebensmittel bleiben daher für ca. 8 Tagen sicher und haltbar.</p>
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**CICLO DI CONGELAMENTO** • FREEZING CYCLE • CYCLE DE CONGELATION • GEFRIERZYKLUS • CICLO DE CONGELACIÓN

 <p><b>+70°C</b> <b>-18°C</b> 240' min.</p>	<p><b>Surgelazione Rapida</b> <b>+70°C &gt; -18°C</b></p> <p>Il massimo della conservazione si ottiene grazie alla produzione rapida di freddo tale da consentire la produzione di microcristalli che preservano ottimamente le cellule del prodotto. La surgelazione rapida fa scendere la temperatura da +70°C a -18°C in un tempo massimo di 240 minuti.</p> <p>Il cibo rapidamente surgelato rimane conservabile per mesi.</p>	<p><b>Shock Freezing</b> <b>+70°C &gt; -18°C</b></p> <p>The maximum storage is achieved through the rapid production of cold to allow the production of microcrystals that optimally preserve the cells of the product. The shock freezing drops the temperature from +70°C to -18°C in a maximum time of 240 minutes.</p> <p>The food is quickly frozen and therefore preservable for months.</p>	<p><b>Surgelation Rapide</b> <b>+70°C &gt; -18°C</b></p> <p>La conservation optimale est atteinte grâce à la production rapide de froid qui permet de préserver les cellules du produit. La surgelation rapide fait descendre la température de +70°C à -18°C en un temps maximum de 240 minutes.</p> <p>La nourriture est rapidement congelée, puis rangez pendant des mois.</p>	<p><b>Schockfrostern</b> <b>+70°C &gt; -18°C</b></p> <p>Die höchste Konservierung wird durch dem raschen Schockfrostenszyklus erreicht. Damit werden Eis-Mikrokristalle gebildet, welche die Lebensmittelzellen optimal schützen. Aufgrund des Schockfrostesprozesses, sinkt die Temperatur von +70°C auf -18°C innerhalb von max 240 Minuten ab.</p> <p>Die schockgefrosteten Lebensmittel bleiben daher für Monate haltbar.</p>
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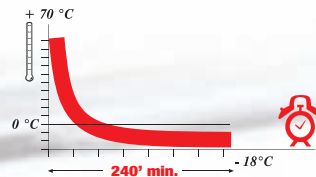
**CICLO DI ABBATTIMENTO**  
COOLING CYCLE • CYCLE DE REFRIGERATION  
TEMPERATURDÄMPFUNGSZYKLUS • CICLO DE ENFRIAMIENTO

Cibi cotti (70 °C)



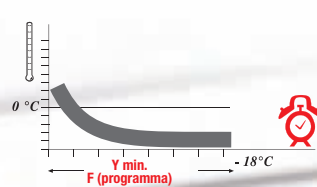
**CICLO DI CONGELAMENTO**  
FREEZING CYCLE • CYCLE DE CONGELATION  
GEFRIERZYKLUS • CICLO DE CONGELACIÓN

Cibi cotti (70 °C)



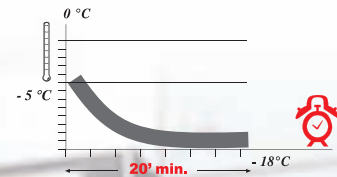
**CICLO DI CONGELAMENTO**  
FREEZING CYCLE • CYCLE DE CONGELATION  
GEFRIERZYKLUS • CICLO DE CONGELACIÓN

Cibi crudi



**CICLO DI CONGELAMENTO RAPIDO**  
RAPIDFREEZING CYCLE • CYCLE DE CONGELATION RAPIDE  
RAPIDE GEFRIERZYKLUS • CICLO DE CONGELACIÓN RÁPIDA

Gelato



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

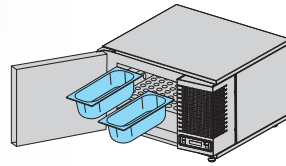
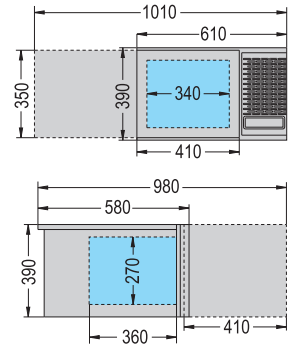
10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



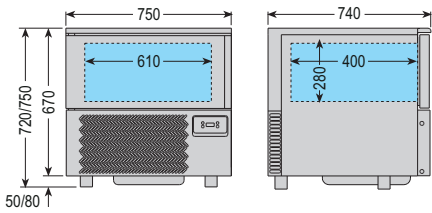
**SF 2/3.7/5**



X = 360 x 165 x H 120  
Lit. 5  
cod. A8505

Max n° 2 per ogni ciclo  
N. 2 max. for each cycle  
Max. n° 2 pour chaque cycle  
Max n°2 für jeden Zyklus  
Max n.2 cada ciclo

**DI SERIE / STANDARD:**  
Sonda al cuore  
Temperature core probe  
Sonde au cœur  
Kernfühler  
Sonda al corazón



**SF 3.14/11**

NEW

Il sistema di guide e cremagliere reggi griglie o vassoi è asportabile manualmente. Tale sistema è bivalente perché si possono usare griglie o vassoi GN 1/1 oppure griglie o vassoi 60x40. La nostra gamma di abbattitori / congelatori garantisce i seguenti servizi:  
a) ciclo di abbattimento +70 °C → +3°C: da una temperatura di +70 °C si raggiunge una temperatura di +3 °C al cuore del prodotto in un tempo di circa 90'.  
b) ciclo di congelamento rapido: da una temperatura di +70 °C si raggiunge una temperatura di -18 °C al cuore del prodotto in un tempo di circa 240'.  
c) attivazione della fase di conservazione alla fine del ciclo di abbattimento o congelamento.

The system of guides and racks to take grills and trays can be manually taken out. It is a bivalent system because you can use grills or trays GN 1/1, or grills or trays 60x40. Our range of Coolers / freezers guarantees the following services:  
a) Cooling cycle +70°C → +3°C: It takes about 90 minutes for the temperature of the centre of the product to drop from +70°C to +3°C.  
b) Rapid freezing cycle: It takes about 240 minutes for the temperature at the centre of the product to drop from +70°C to -18°C.  
c) Activation of the preservation stage At the end of the cooling and freezing cycles.

Le système de glissières et de crémaillères de soutien des grilles ou des plateaux peut être retiré de façon manuelle. Ce système est donc ambivalent puisqu'il permet d'utiliser aussi bien des grilles que des plateaux. GN 1/1 ou alors des grilles ou des plateaux 60 par 40. Notre gamme de réfrigérateurs / congélateurs garantit les services suivants:  
a) Cycle de refroidissement de +70°C à +3°C: Partant d'une température de +70°C, on descend à une température de +3°C au cœur du produit, en un temps supérieur ou égal à 90 minutes.  
b) Cycle de congélation rapide: Partant d'une température de +70°C, on descend à une température de -18°C au cœur du produit, en un temps supérieur ou égal à 240 minutes.  
c) La conservation sera activée à la fin du cycle de congélation rapide.

Das System der Führungen und Gitter- oder Tablethaltevorrichtungen lässt sich manuell abnehmen. Dieses System bietet doppelte Anwendung, sowohl für Gitter und für Tablets GN 1/1, als auch für Gitter und Tablets 60x40. Unsere Reihe an Temperaturdämpfern / Gefriergeräten garantiert folgende Leistungen:  
a) Temperaturdämpfungszyklus +70°C → +3°C: an der Temperatur +70°C erreicht man die Temperatur +3°C im Zentrum des Produkts innerhalb von > 90'.  
b) Zyklus des Schne leintrierens: Von der Temperatur +70°C erreicht man die Temperatur -18°C im Zentrum des Produkts innerhalb von > 240'.  
c) Aktivierung der Konservierungsphase: am Ende des Temperaturdämpfungs- oder Gefrierzyklusses.

El sistema de guías y crema leras portaparillas o portabandejas puede desmontarse manualmente. Dicho sistema es ambivalente, ya que pueden usarse parillas o bandejas GN 1/1 o bien parillas o bandejas 60x40. Nuestra gama de enfriadores / congeladores garantiza los siguientes servicios:  
a) Ciclo de enfriamiento +70°C → +3°C: a partir de una temperatura de +70 °C se alcanza una temperatura de +3 °C en la parte central del producto en un tiempo de > 90'.  
b) Ciclo de congelación rápida: a partir de una temperatura de +70 °C se alcanza una temperatura de -18 °C en la parte central del producto en un tiempo de > 240'.  
c) Activación de la fase de conservación: al final del ciclo de enfriamiento o congelación.

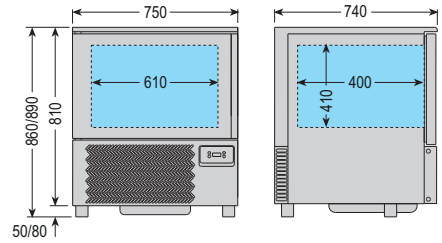
					Resa di abbattimento Blast chilling performance Rendement de refroidiss Schnellkühlleistung Rendimiento de abatimiento	+70 → +3°C +70 → +3°C +70 → +3°C +70 → +3°C +70 → +3°C	Resa di congelamento Blast freezing performance Rendement de congelation Tiefkühlungsprozess Rendimiento de congelación	+70 → -18°C +70 → -18°C +70 → -18°C +70 → -18°C +70 → -18°C			
<b>SF 2/3.7/5</b>	Watt	230v/1/50Hz	Serie	Max	Kg 7		Kg 4,9		mm. (LxPxH)	R 404a	Kg.
	650		-	n. 3 GN 2/3					610x580x390		48

Prezzi vedi a pagina 83  
Prices see page 83

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



SF 5.20/15



Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

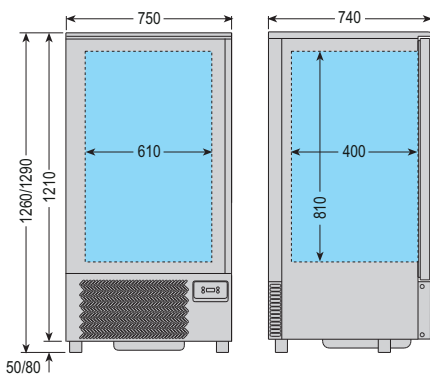
Refrigerazione ventilata con agitatore d'aria  
Ventilated cooling with air shaker  
Réfrigération ventilée avec agitateur  
Umluftkühlung mit Lüftungsrad  
Refrigeración ventilada con agitador de aire

Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

Spessore di isolamento mm. 60  
Insulation thickness 60 mm.  
Épaisseur d'isolation 60 mm.  
Isolierstärke 60 mm  
Espesor de aislamiento 60 mm.

Coppie guide in acciaio  
Stainless Steel guides pairs  
Couple de glissières en Acier Inox  
Führungspaar Edelstahlschienen  
Par de guías de acero inoxidable

SF 2/3.7/5: n° 3  
SF 3.14/11: n° 3  
SF 5.20/15: n° 5  
SF 10.25/20: n° 10



SF 10.25/20



Resa di abbattimento  
Blast chilling performance  
Rendement de refroidiss  
Schnellkühlleistung  
Rendimiento de abatimiento

+70 → +3°C  
+70 → +3°C  
+70 → +3°C  
+70 → +3°C  
+70 → +3°C

Resa di congelamento  
Blast freezing performance  
Rendement de congelation  
Tiefkühlungsprozess  
Rendimiento de congelación

+70 → -18°C  
+70 → -18°C  
+70 → -18°C  
+70 → -18°C  
+70 → -18°C



mm. (LxPxH)

Kg.

NEW SF 3.14/11

1150

230v/1/50Hz

-

n. 3 GN 1/1  
n. 3 600x400

Kg 14

Kg 11

750x740x750

R 404a

50

NEW SF 5.20/15

1424

230v/1/50Hz

-

n. 5 GN 1/1  
n. 5 600x400

Kg 20

Kg 15

750x740x880

R 404a

71

NEW SF 10.25/20

1490

230v/1/50Hz

-

n. 10 GN 1/1  
n. 10 600x400

Kg 25

Kg 20

750x740x1290

R 404a

90



# Neutro Gastronomia

## TAVOLI SU GAMBE forniti smontati / WORK TABLES disassembled / TABLES DE TRAVAIL démontées / ARBEITSTISCHE zerlegt / MESAS DE TRABAJO desmontadas

AISI 304 Scotch-Brite, gambe in tubo quadro 40x40 mm, piedini regolabili / Made of AISI 304 Scotch-Brite, height-adjustable feet, square-section tubular legs 40x40 mm. / Réalisées en acier inox AISI 304 Scotch-Brite, pieds réglables. Piètement en tube carré de 40x40 mm. / In Ausführung AISI 304 Scotch-Brite. Unterplattenverstärkung, Beine aus Vierkantröhr 40x40 mm. / Realizadas en acero inox. AISI 304 Scotch-Brite. Patas de tubo cuadrado de 40x40 mm.

TT



TTA



Con alzatina / With upstand

TR



Con ripiano inferiore / With shelf

TRA



Con alzatina e ripiano inferiore  
With shelf and upstand

## TAVOLI ARMADI / CUPBOARDS / TABLES ARMOIRES / SCHRANKTISCHE / MESAS CON ARMARIOS

AISI 304 Scotch-Brite. Sottopiano di rinforzo idrofuogo e fonoassorbente. Porte insonorizzate e ripiano intermedio regolabile in altezza. Piedini tondi regolabili / AISI 304 Scotch-Brite. Waterproof, soundproofed, reinforcing underframe. Soundproofed doors and heightadjustable intermediate shelf. Adjustable round feet / AISI 304 Scotch-Brite. Renfort par panneau hydrofuge et insonorisant. Portes insonorisées et étagère intermédiaire réglable en hauteur. Piètement en tube rond, pieds réglables / AISI 304 Scotch-Brite. Wasserabstoßende und schalldämpfte Unterplattenverstärkung. Schalldämpfte und höhenverstellbarer Zwischenboden. Höhen verstellbare Füße aus Rundrohr / AISI 304 Scotch-Brite. Plano inferior de refuerzo hidrófugo e insonorizante. Puertas insonorizadas y estante intermedio regulable en altura. Pies de apoyo regulables en tubo redondo

TN



Con porte scorrevoli / With sliding doors

TNA



Con porte scorrevoli e alzatina  
With sliding doors and upstand

TN PB



Con porte battenti / With hinged doors

TNA PB



Con porte battenti e alzatina  
With hinged doors and upstand

TAN A



Con porte battenti e alzatina  
With hinged doors and upstand

TAP



Tavoli armadi passanti con porte scorrevoli  
Pass-through cupboards with sliding doors

AN



Armadi stoviglie con porte scorrevoli,  
3 ripiani intermedi regolabili.  
Pan cupboards with sliding doors,  
3 height adjustable intermediate shelves.  
Armoires de rangement,  
portes coulissantes, 3 étagères  
intermédiaires réglables en hauteur.  
Geschirrschranke, Schiebetüren, drei  
höhenverstellbare Zwischenböden.  
Armarios vajilleros con puertas  
de corredera, 3 estantes intermedios  
regulables en altura.

## TAVOLI ARMADI RISCALDATI / HOT CUPBOARDS / TABLES ARMOIRES CHAUDES / WARMHALTESCHRANK TISCHE / MESAS CON ARMARIOS CALENTADOS

AISI 304 Scotch-Brite. Riscaldamento ventilato. Sottopiano di rinforzo idrofuogo e fonoassorbente. Porte scorrevoli insonorizzate e ripiano intermedio. Piedini tondi regolabili / AISI 304 Scotch-Brite. Ventilated heating. Waterproof, soundproofed, reinforcing underframe, Soundproofed sliding doors and intermediate shelf. Adjustable round feet / AISI 304 Scotch-Brite. Chauffage ventilé. Renfort par panneau hydrofuge et insonorisant. Portes coulissantes insonorisées et étagère intermédiaire. Piètement en tube rond, pieds réglables / AISI 304 Scotch-Brite. Umluftbeheizung. Wasserabstoßende und schalldämpfte Unterplattenverstärkung. Schalldämpfte Drehtüren und Zwischenboden. Höhen verstellbare Füße aus Rundrohr / AISI 304 Scotch-Brite. Calentamiento ventilado. Plano inferior de refuerzo hidrófugo e insonorizante. Puertas de corredera insonorizadas y estante intermedio. Pies de apoyo regulables en tubo redondo

HOT: +30/+90 °C - Watt 2500 - 230V/1/50Hz

TE



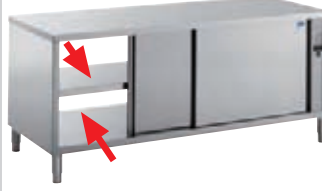
Con porte scorrevoli / With sliding doors

TE A



Con porte scorrevoli e alzatina  
With sliding doors and upstand

TEP



Tavoli armadi passanti con porte scorrevoli  
Pass-through cupboards with sliding doors



Prezzi vedi a pagina 84-104  
Prices see page 84-104



## TAVOLI attrezzati con cassetti / CUPBOARDS with drawers / TABLES ARMOIRES avec tiroirs / SCHRANKTISCHE mit Schubladen / MESAS CON ARMARIOS con cajones

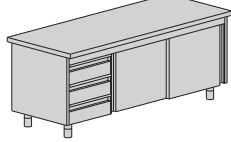
AISI 304 Scotch-Brite. Sottopiano di rinforzo idrofuogo e fonoassorbente. Vani con porte scorrevoli insonorizzate dotati di ripiano intermedio regolabile in altezza e cassettiere per contenimento bacinelle GN. Piedini tondi regolabili / AISI 304 Scotch-Brite. Waterproof, soundproofed, reinforcing underframe. Compartments with soundproofed sliding doors, fitted with heightadjustable intermediate shelf and drawer unit to hold GN containers. Adjustable round feet / AISI 304 Scotch-Brite. Reinfort par panneau hydrofuge et insonorisant. Compartiments à portes insonorisées coulissantes, dotés d'étagère intermédiaire réglable en hauteur et blocs tiroirs. Accepte les bacs GN. Piètement en tube rond, pieds réglables / AISI 304 Scotch-Brite. Wasserabstoßende und schalldämpfende Unterplattenverstärkung. Lieferbar mit Fächern und schalldämpfenden Schiebebzw. Flügeltüren, ausgestattet mit höhenverstellbarem Zwischenboden und Schubladenblock für die Aufnahme von GN-Behältern. Höhen verstellbare Füße aus Rundrohr / AISI 304 Scotch-Brite. Plano inferior de refuerzo hidrófugo e insonorizante. Compartimentos con puertas de corredera insonorizadas, equipados con estante intermedio regulable en altura y cajoneras para contener recipientes GN. Pies de apoyo regulables en tubo redondo

TNCD



Con 3 cassetti a destra  
With 3 drawers on the right side

TNCS



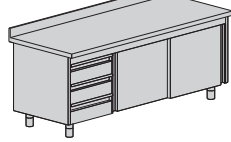
Con 3 cassetti a sinistra  
With 3 drawers on the left side

TNCA



Con 3 cassetti a destra e alzata  
With 3 drawers on the right side and upstand

TNCSA

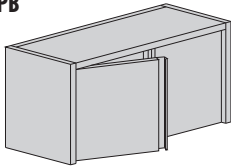


Con 3 cassetti a sinistra e alzata  
With 3 drawers on the left side and upstand

## ARMADI PENSILI / WALL UNITS / ÉLÉMENTS HAUT / HÄNGESCHRANK / ARMARIOS PÉNSIL

AISI 304 Scotch-Brite, completi di staffe per fissaggio a parete / Made of AISI 304 Scotch-Brite, complete with brackets for attachment to walls / Réalisées en acier inox AISI 304 Scotch-Brite, avec consoles pour la fixation au mur / In Ausführung AISI 304 Scotch-Brite. Mit Befestigungsbügeln für die Wand / Realizadas en acero inox. AISI 304 Scotch-Brite, completos de estribos para fijación ala pared.

PB



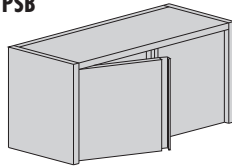
Con porte battenti / With hinged doors

PC



Con porte scorrevoli / With sliding doors

PSB



Scolapiatti con porte battenti  
Wall drainer units with hinged doors

PS



Scolapiatti con porte scorrevoli  
Wall drainer units with sliding doors

PAB PB

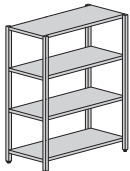


Pensile ad angolo con porta battente  
Wall corner units with hinged door

## SCAFFALATURE e MENSOLE / SHELVING UNITS and SHELVES / RAYONNAGES et ÉTAGÈRES / KONSOLEN und REGALE / REPISAS y ESTANTERIAS

AISI 304 Scotch-Brite / Made of AISI 304 Scotch-Brite / Réalisées en acier inox AISI 304 Scotch-Brite / In Ausführung AISI 304 Scotch-Brite / Realizadas en acero inox. AISI 304 Scotch-Brite

SL



Ripiani lisci posizionabili a diverse altezze  
Height-adjustable smooth shelves

RP



Mensola a parete - Profondità 300 o 400 mm. - Ripiano liscio  
Wall shelves - Depth 300 or 400 mm. - Smooth shelf

SNT



Sovrastrutture neutre per tavoli - Profondità 350 mm.  
Neutral superstructures for tables - Depth 350 mm.

SRT



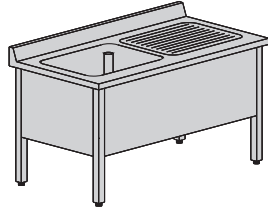
Sovrastrutture riscaldate per tavoli - Profondità 350 mm.  
Heated superstructures for tables - Depth 350 mm.

## LAVATOI SU GAMBE forniti montati / SINKS ON LEGS assembled / ÉVIERS SUR PIEDS assemblés / SPÜLTISCHE AUF BEINEN, montiert / LAVADEROS EN LAS PATAS ensambladas

AISI 304 Scotch-Brite. Piano di lavoro con invaso stampato. Alzata posteriore h 100 mm. Vasca insonorizzata. Pannellatura su tre lati con pieghe salvamani. Gambe in tubo quadro 40x40 mm con piedini regolabili. In dotazione: piletta di scarico e tubo trap-pieno. **NB ACCESSORI:** ripiani inferiori, rubinetti, sifoni / Made of AISI 304 Scotch-Brite. Work top with pressed anti-drip edge. Rear upstand h 100 mm. Soundproofed bowl. Panelling on three sides with flattened lower edges Square-section tubular legs 40x40 mm with heightadjustable feet. Drain and overflow pipe supplied. **NB ACCESSORIES:** undershelves, taps, traps / Réalisées en acier inox AISI 304 Scotch-Brite. Plan de travail avec bords anti-ruisselement emboutis. Dossieret arrière h. 100 mm. Bac insonorisé. Habillage 3 faces avec bords pincés. Piètement en tube carré de 40x40 mm avec pieds réglables. Dotation: crépine et tube de trap-plein. **NB ACCESSOIRES:** étagères inférieures, robinets et siphons / In Ausführung AISI 304 Scotch-Brite. Arbeitsfläche mit gefornnten Überfallrand. Hintere Aufkantung h 100 mm. Schallgedämpftes Becken. Dreiseitige Verkleidung mit Handschutzalz. Beine aus Vierkanrohr 40x40 mm, mit höhenverstellbaren Füßen. Lieferung: Abflusstopten und Überlaufrohr. **NB ZUBEHÖR:** Abstellflächen unten, Wasserhähnen, Siphons / Realizados en acero inox. AISI 304 Scotch-Brite. Plano de trabajo con superficie rebajada estampado. Placa posterior de h 100 mm. Pila insonorizada. Paneles en los tres lados con pliegues de protección de las manos. Patas de tubo cuadrado de 40x40 mm con pies de apoyo regulables. Se entregan con desagüe y tubo rebosadero. **NB ACCESORIOS:** estantes inferiores, grifos y sifones

L1V - P: 600  
L - P: 700

Lavatoio 1 vasca / 1-Basin sink / Evier à 1 bac  
Spültisch mit 1 Becken / Lavadero 1 lavabo

L1VGD - P: 600  
LVGD - P: 700

Lavatoio 1 vasca + scivolo dx / 1-Basin sink + rh  
draining board / Evier à 1 bac + égouttoir dr.  
Spültisch mit 1 Becken und rechtsseitiger Ablauffläche  
Lavadero 1 lavabo + escurridor derecho

L1VGS - P: 600  
LVGS - P: 700

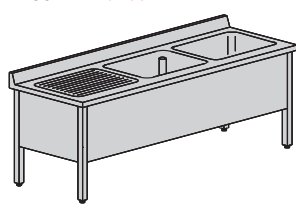
Lavatoio 1 vasca + scivolo sx / 1-Basin sink + lh  
draining board / Evier à 1 bac + égouttoir g.  
Spültisch mit 1 Becken und linksseitiger Ablauffläche  
Lavadero 1 lavabo + escurridor izquierdo

L2V -6 - P: 600  
L2V -7 - P: 700

Lavatoio 2 vasche / 2-Basin sink / Evier à 2 bacs  
Spültisch mit 2 Becken / Lavadero 2 lavabos

L2VGD -6 - P: 600  
L2VGD -7 - P: 700

Lavatoio 2 vasche + scivolo dx / 2-Basin sink + rh  
draining board / Evier à 2 bacs + égouttoir dr.  
Spültisch mit 2 Becken und rechtsseitiger Ablauffläche  
Lavadero 2 lavabos + escurridor derecho

L2VGS -6 - P: 600  
L2VGS -7 - P: 700

Lavatoio 2 vasche + scivolo sx / 2-Basin sink + lh  
draining board / Evier à 2 bacs + égouttoir g.  
Spültisch mit 2 Becken und linksseitiger Ablauffläche  
Lavadero 2 lavabos + escurridor izquierdo

L2V2G - P: 600



Lavatoio 2 vasche + scivolo sx e sx / 2-Basin sink +  
lh and lh draining board / Evier à 2 bacs + égouttoir  
dr. et g. / Spültisch mit 2 Becken und rechts- sowie  
linksseitiger Ablauffläche / Lavadero 2 lavabos +  
escurridor derecho y izquierdo



Prezzi vedi a pagina 84-104  
Prices see page 84-104



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

## LAVATOI ARMADIATI / CABINET SINKS / MEUBLES EVIER / SPÜLSCHRÄNKE / LAVADEROS CON ARMARIO

AISI 304 Scotch-Brite. Piano di lavoro con invaso stampato. Alzatina posteriore h 100 mm. Vasca insonorizzata. In dotazione: piletta di scarico e tubo troppopieno. NB ACCESSORI: rubinetti, sifoni / Made of AISI 304 Scotch-Brite. Work top with pressed anti-drip edge. Rear upstand h 100 mm. Soundproofed bowl. Drain and overflow pipe supplied. NB ACCESSORIES: taps, traps / Réalisées en acier inox AISI 304 Scotch-Brite. Plan de travail avec bords anti-ruisellement emboutis. Dossieret arrière h. 100 mm. Bac insonorisé. Dotation: crépine et tube de trop-plein. NB ACCESSOIRES: robinets et siphons / In Ausführung AISI 304 Scotch-Brite. Arbeitsfläche mit geformten Überfallrand. Hintere Aufkantung h 100 mm. Schallgedämpftes Becken. Lieferumfang: Abflusstופן und Überlaufrohr. NB ZUBERHÖR: Wasserhähnen, Siphons / Realizados en acero inox. AISI 304 Scotch-Brite. Plano de trabajo con superficie rebajada estampada. Placa posterior de h 100 mm. Pila insonorizada. Se entregan con desagüe y tubo rebosadero. NB ACCESORIOS: grifos y sifones

LA1V - P: 600  
LA - P: 700



Lavatoio 1 vasca / 1-Basin sink / Evier à 1 bac  
Spültisch mit 1 Becken / Lavadero 1 lavabo

LAVGD -6 - P: 600  
LAVGD -7 - P: 700



Lavatoio 1 vasca + scivolo dx / 1-Basin sink + rh  
draining board / Evier à 1 bac + égouttoir dr.  
Spültisch mit 1 Becken und rechtsseitiger Abflauffläche  
Lavadero 1 lavabo + escurridor derecho

LAVGS -6 - P: 600  
LAVGS -7 - P: 700



Lavatoio 1 vasca + scivolo sx / 1-Basin sink + lh  
draining board / Evier à 1 bac + égouttoir g.  
Spültisch mit 1 Becken und linksseitiger Abflauffläche  
Lavadero 1 lavabo + escurridor izquierdo

LA2V -6 - P: 600  
LA2V -7 - P: 700



Lavatoio 2 vasche / 2-Basin sink / Evier à 2 bacs  
Spültisch mit 2 Becken / Lavadero 2 lavabos

LA2VGD -6 - P: 600  
LA2VGD -7 - P: 700



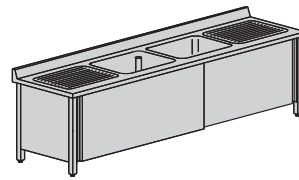
Lavatoio 2 vasche + scivolo dx / 2-Basin sink + rh  
draining board / Evier à 2 bacs + égouttoir dr.  
Spültisch mit 2 Becken und rechtsseitiger Abflauffläche  
Lavadero 2 lavabos + escurridor derecho

LA2VGS -6 - P: 600  
LA2VGS -7 - P: 700



Lavatoio 2 vasche + scivolo sx / 2-Basin sink + lh  
draining board / Evier à 2 bacs + égouttoir g.  
Spültisch mit 2 Becken und linksseitiger Abflauffläche  
Lavadero 2 lavabos + escurridor izquierdo

LA2V2G - P: 600



Lavatoio 2 vasche + scivolo sx e sx / 2-Basin sink +  
lh and lh draining board / Evier à 2 bacs + égouttoir  
dr. et g. / Spültisch mit 2 Becken und rechts- sowie  
linksseitiger Abflauffläche / Lavadero 2 lavabos +  
escurridor derecho y izquierdo

## LAVAPENTOLE SU GAMBE forniti montati / WASHING SINKS assembled / BACS DE LAVAGE assemblés / SPÜLBECKEN, montiert / PILAS DE LAVADO ensambladas

AISI 304 Scotch-Brite. Piano di lavoro con invaso stampato. Alzatina posteriore h 100 mm. Vasca insonorizzata. Pannellatura su tre lati con pieghe salvamani. Gambe in tubo quadro 40x40 mm con piedini regolabili. In dotazione: piletta di scarico, tubo troppopieno. NB ACCESSORI: rubinetti, sifoni / Made of AISI 304 Scotch-Brite. Work top with pressed anti-drip edge. Rear upstand h 100 mm. Soundproofed bowl. Panelling on three sides with flattened lower edges Square-section tubular legs 40x40 mm with heightadjustable feet. Drain, overflow pipe supplied. NB ACCESSORIES: taps, traps / Réalisées en acier inox AISI 304 Scotch-Brite. Plan de travail avec bords anti-ruisellement emboutis. Dossieret arrière h. 100 mm. Bac insonorisé. Habillage 3 faces avec bords pincés. Piètement en tube carré de 40x40 mm avec pieds réglables. Dotation: crépine, tube de trop-plein. NB ACCESSOIRES: robinets et siphons / In Ausführung AISI 304 Scotch-Brite. Arbeitsfläche mit geformten Überfallrand. Hintere Aufkantung h 100 mm. Schallgedämpftes Becken. Dreiseitige Verkleidung mit Handschutzfalz. Beine aus Vierkantrrohr 40x40 mm, mit höhenverstellbaren Füßen. Lieferumfang: Abflusstופן und Überlaufrohr. NB ZUBERHÖR: Wasserhähnen, Siphons / Realizados en acero inox. AISI 304 Scotch-Brite. Plano de trabajo con superficie rebajada estampada. Placa posterior de h 100 mm. Pila insonorizada. Paneles en los tres lados con pliegues de protección de las manos. Patas de tubo cuadrado de 40x40 mm con pies de apoyo regulables. Se entregan con desagüe, tubo rebosadero. NB ACCESORIOS: grifos y sifones

LP - P: 700



Lavapentole 1 vasca  
1-Basin pan sink  
Evier à 1 bac pour casseroles  
Spültisch für Töpfe mit 1 Becken  
Lavadero para ollas 1 tina

LP2V - P: 700



Lavapentole 2 vasche  
2-Basin pan sink  
Evier à 2 bacs pour casseroles  
Spültisch für Töpfe mit 2 Becken  
Lavadero para ollas 2 lavabos

## LAVATOI SU GAMBE predisposti per lavastoviglie / SINKS ON LEGS suitable for dishwasher / PLONGES SUR PIEDS préparé pour la lave-vaisselle / SPÜLE AUF BEINEN vorbereitung für geschirrspülmaschine / LAVADEROS EN LAS PATAS predispuestos para lavavajillas

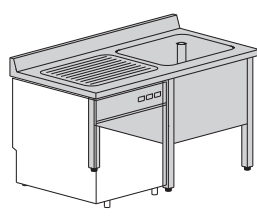
AISI 304 Scotch-Brite. Piano di lavoro con invaso stampato. Alzatina posteriore h 100 mm. Vasca insonorizzata. Pannellatura su tre lati con pieghe salvamani. Gambe in tubo quadro 40x40 mm con piedini regolabili. In dotazione: piletta di scarico e tubo troppopieno. NB ACCESSORI: ripiani inferiori, rubinetti, sifoni / Made of AISI 304 Scotch-Brite. Work top with pressed anti-drip edge. Rear upstand h 100 mm. Soundproofed bowl. Panelling on three sides with flattened lower edges Square-section tubular legs 40x40 mm with heightadjustable feet. Drain and overflow pipe supplied. NB ACCESSORIES: undershelves, taps, traps / Réalisées en acier inox AISI 304 Scotch-Brite. Plan de travail avec bords anti-ruisellement emboutis. Dossieret arrière h. 100 mm. Bac insonorisé. Habillage 3 faces avec bords pincés. Piètement en tube carré de 40x40 mm avec pieds réglables. Dotation: crépine et tube de trop-plein. NB ACCESSOIRES: étagères inférieures, robinets et siphons / In Ausführung AISI 304 Scotch-Brite. Arbeitsfläche mit geformten Überfallrand. Hintere Aufkantung h 100 mm. Schallgedämpftes Becken. Dreiseitige Verkleidung mit Handschutzfalz. Beine aus Vierkantrrohr 40x40 mm, mit höhenverstellbaren Füßen. Lieferumfang: Abflusstופן und Überlaufrohr. NB ZUBERHÖR: Abstellflächen unten, Wasserhähnen, Siphons / Realizados en acero inox. AISI 304 Scotch-Brite. Plano de trabajo con superficie rebajada estampada. Placa posterior de h 100 mm. Pila insonorizada. Paneles en los tres lados con pliegues de protección de las manos. Patas de tubo cuadrado de 40x40 mm con pies de apoyo regulables. Se entregan con desagüe y tubo rebosadero. NB ACCESORIOS: estantes interiores, grifos y sifones

LLD - P: 700



Lavatoio 1 vasca + scivolo dx / 1-Basin sink + rh  
draining board / Evier à 1 bac + égouttoir dr.  
Spültisch mit 1 Becken und rechtsseitiger Abflauffläche  
Lavadero 1 lavabo + escurridor derecho

LLS - P: 700



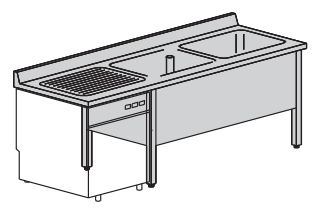
Lavatoio 1 vasca + scivolo sx / 1-Basin sink + lh  
draining board / Evier à 1 bac + égouttoir dr.  
Spültisch mit 1 Becken und linksseitiger Abflauffläche  
Lavadero 1 lavabo + escurridor izquierdo

LL2VD - P: 700



Lavatoio 2 vasche + scivolo dx / 2-Basin sink + rh  
draining board / Evier à 2 bacs + égouttoir dr.  
Spültisch mit 2 Becken und rechtsseitiger Abflauffläche  
Lavadero 2 lavabos + escurridor derecho

LL2VS - P: 700



Lavatoio 2 vasche + scivolo sx / 2-Basin sink + lh  
draining board / Evier à 2 bacs + égouttoir g.  
Spültisch mit 2 Becken und linksseitiger Abflauffläche  
Lavadero 2 lavabos + escurridor izquierdo



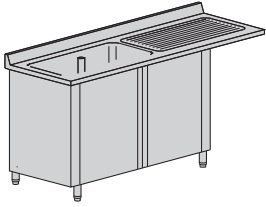
Prezzi vedi a pagina 84-104  
Prices see page 84-104

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
FARMACIA  
PHARMACY  
SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

LAVATOI ARMADIATI predisposti per lavastoviglie / CUPBOARD SINKS UNITS suitable for dishwasher / PLONGES SUR ARMOIRES préparé pour la lave-vaisselle / SPÜLSCHRANKE vorbereitung für geschirrspülmaschine / LAVADEROS CON ARMARIOS predisuestos para lavavajillas

AISI 304 Scotch-Brite. Piano di lavoro con invaso stampato. Alzatina posteriore h 100 mm. Vasca insonorizzata. In dotazione: piletta di scarico e tubo troppopieno. NB ACCESSORI: ripiani inferiori, rubinetti, sifoni / Made of AISI 304 Scotch-Brite. Work top with pressed anti-drip edge. Rear upstand h 100 mm. Soundproofed bowl. Drain and overflow pipe supplied. NB ACCESSORIES: undershelves, taps, traps / Réalisées en acier inox AISI 304 Scotch-Brite. Plan de travail avec bords anti-ruissellement emboutis. Dossieret arrière h. 100 mm. Bac insonorisé. Dotation: crépine et tube de trop-plein. NB ACCESSOIRES: étagères inférieures, robinets et siphons / In Ausführung AISI 304 Scotch-Brite. Arbeitsfläche mit geformten Überfallrand. Hintere Aufkantung h 100 mm. Schallgedämpftes Becken. Lieferumfang: Abflußstopfen und Überlaufrohr. NB ZUBEHÖR: Abstellflächen unten, Wasserhähnen, Siphons / Realizados en acero inox. AISI 304 Scotch-Brite. Plano de trabajo con superficie rebajada estampada. Placa posterior de h 100 mm. Pila insonorizada. Se entregan con desagüe y tubo rebosadero. NB ACCESORIOS: estantes inferiores, grifos y sifones

LLAD - P: 700



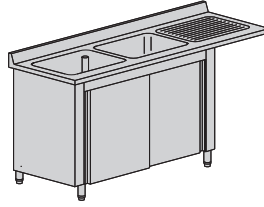
Lavatoio 1 vasca + scivolo dx / 1-Basin sink + rh draining board / Evier à 1 bac + égouttoir dr. Spültisch mit 1 Becken und rechtsseitiger Ablauffläche Lavadero 1 lavabo + escurridor derecho

LLAS - P: 700



Lavatoio 1 vasca + scivolo sx / 1-Basin sink + lh draining board / Evier à 1 bac + égouttoir g. Spültisch mit 1 Becken und linksseitiger Ablauffläche Lavadero 1 lavabo + escurridor izquierdo

LLA2VD - P: 700



Lavatoio 2 vasche + scivolo dx / 2-Basin sink + rh draining board / Evier à 2 bacs + égouttoir dr. Spültisch mit 2 Becken und rechtsseitiger Ablauffläche Lavadero 2 lavabos + escurridor derecho

LLA2VS - P: 700



Lavatoio 2 vasche + scivolo sx / 2-Basin sink + lh draining board / Evier à 2 bacs + égouttoir g. Spültisch mit 2 Becken und linksseitiger Ablauffläche Lavadero 2 lavabos + escurridor izquierdo

LINEA NEUTRA INOX GN  
STAINLESS STEEL NEUTRAL LINE GN  
LIGNE NEUTRE INOX GN  
NEUTRALE INOX-LINIE GN  
LINEA NEUTRA INOX GN



CS	C	PR2	PR1	MPPE
MPSE	GMPS	GMPP	9070000	9072030
9074010	9072050	2009250	9012030	2061000
E 200925	E 205030	PCE	LAV 1	RI

SCALDAPIATTI INOX / PLATES HEATER / CHAUFFE-ASSIETTES / TELLERWAERMER / CALIENTAPLATOS

HOT: Max +85 °C - 230V/1/50Hz

SP1 - P: 450



Watt: 750  
LxPxH - EXT: mm. 450x450x850  
LxPxH - INT: mm. 430x425x755  
Peso netto: Kg. 32  
Capacità piatti: n° 55/60

Watt: 750  
LxPxH - EXT: mm. 450x450x850  
LxPxH - INT: mm. 430x425x755  
Net weight: Kg. 32  
Plates capacity: n° 55/60

SP2 - P: 450



Watt: 1200  
LxPxH - EXT: mm. 750x450x850  
LxPxH - INT: mm. 730x425x755  
Peso netto: Kg. 46  
Capacità piatti: n° 110/120

Watt: 1200  
LxPxH - EXT: mm. 750x450x850  
LxPxH - INT: mm. 730x425x755  
Net weight: Kg. 46  
Plates capacity: n° 110/120



Prezzi vedi a pagina 84-104  
Prices see page 84-104

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Produttori di ghiaccio

## FULL ICE

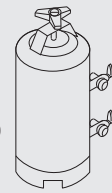


PER TUTTI I PRODUTTORI DI GHIACCIO /  
FOR ALL ICE-MAKERS / POUR TOUTES LES  
PRODUCTEURS DE GLACE / FÜR ALLE  
EISBEREITER / PARA TODOS LOS  
FABRICANTES DE HIELO:



E' fortemente consigliato  
l'uso di un depuratore /  
It is highly recommended  
to use a purifier /

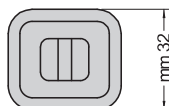
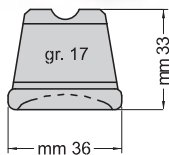
Es sumamente aconsejado la  
utilización de un depurador / Wir stark empfehlen  
die Benutzung eines Reiniger / On recommande  
fortement l'utilisation d'un dépurateur.



Produttori automatici di ghiaccio a cubetti  
pieni con sistema a spruzzo  
Automatic full ice cube makers - spray system  
/ Machine à glaçons glace plein, système à  
projection d'eau / Automatische volle Eiswürfel  
Hersteller mit Spritzer System / Máquinas  
automáticas para hacer cubitos llenos de hielo  
con sistema por pulverización

Scarico acqua  
Water outlet  
Evacuation de l'eau  
Wasserablauf  
Descarga agua  
24 mm

Entrata acqua Ø gas  
Water inlet Ø gas  
Entrée d'eau Ø gas  
Wassereinlauf Ø gas  
Entrada agua Ø gas  
3/4"



### STANDARD:

A= Condensazione ad aria / Air condensation / Condensation à air  
Luft-Kondensation / Condensación por aire

### OPTIONAL:

W= Condensazione ad acqua / Water condensation / Condensation à eau  
Wasser-Kondensation / Condensación por agua

Temperatura ambiente 20 °C - Temperatura acqua 15 °C / Ambient temperature  
20 °C - Water temperature 15 °C / Température de l'air 20 °C - Température de l'eau  
15 °C / Raumtemperatur 20 °C - Wassertemperatur 15 °C / Temperatura ambiente  
20 °C - Temperatura del agua 15 °C



FI 90



FI 155

	Watt	Consumo acqua (l/kg) Water consumption (l/kg) Consommation d'eau (l/kg) Wasserverbrauch (l/kg) Consumo agua	Produzione Kg/24 ore Prod. Kg/day Production Kg/24 heures Produktion Kg/24 Std. Prod. Kg/24 horas	Capacità del contenitore Container capacity Capacité du récipient Behälterkapazität Capacidad contenedor	mm. (LxPxH)	mm. Altezza del piede Foot height Hauteur du pied Fußhöhe Alt. pata	R 404a	Kg.
<b>FI 18</b>	320	A-4,5 / W-20	21	4	355x404x590	5	R 404a	28
<b>FI 24</b>	350	A-5,1 / W-14	24	6	390x460x610	5	R 404a	35
<b>FI 24 BIS</b>	370	A-5,1 / W-14	28	9	390x460x690	5	R 404a	37
<b>FI 30</b>	370	A-3,3 / W-13	33	16	500x580x690	110-150	R 404a	48
<b>FI 40</b>	450	A-4 / W-15	42	16	500x580x690	110-150	R 404a	52
<b>FI 45</b>	500	A-4 / W-14	46	25	500x580x800	110-150	R 404a	56
<b>FI 60</b>	650	A-2,8 / W-12,8	65	40	738x600x920	110-150	R 404a	77
<b>FI 80</b>	800	A-2,6 / W-14,4	80	40	738x600x920	110-150	R 404a	86
<b>FI 90</b>	850	A-2,5 / W-14,2	90	55	738x600x1020	110-150	R 404a	89
<b>FI 125</b>	1050	A-2,8 / W-15,3	130	65	840X740X1075	110-150	R 404a	113
<b>FI 155</b>	1400	A-2,6 / W-13	155	65	840X740X1075	110-150	R 404a	118

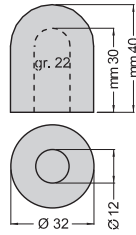


Prezzi vedi a pagina 105  
Prices see page 105





EMPTY ICE



### Empty Ice

**Produttori di ghiaccio in cubetti cavi con sistema a palette**  
Automatic ice cube makers producing hollow cubes, paddle system / Machine à glaçons, glaces avec trou système à doigts / Hohle Eiswürfel Hersteller mit Schaufel System / Maquinas automáticas para hacer cubitos de hielo huecos, sistema de paleta

**Entrata acqua Ø gas**  
Water inlet Ø gas  
Entrée d'eau Ø gas  
Wassereinfluss Ø gas  
Entrada agua Ø gas  
3/4"

**Scarico acqua**  
Water outlet  
Evacuation de l'eau  
Wasserablauf  
Descarga agua  
24 mm



EI 25

EI 32

EI 45

EI 76

### NEVADA



NV 80

NV 140

### Nevada

**Produttori automatici di ghiaccio a scaglie granulari, sistema con evaporatore con vite senza fine che trita il ghiaccio**  
Automatic granular ice flakers, system with evaporator and screw without end to cut the ice / Machines à pailettes avec vis sans fin pour couper la glace / Automatischer granuliertes Splittereis Hersteller System mit Verdampfer mit endlose Schraube dass das Eis zerkleinert / Maquinas automáticas para hacer hielo triturado con tornillo sin fin para cortar el hielo



**Entrata acqua Ø gas**  
Water inlet Ø gas  
Entrée d'eau Ø gas  
Wassereinfluss Ø gas  
Entrada agua Ø gas  
3/4"

**Scarico acqua**  
Water outlet  
Evacuation de l'eau  
Wasserablauf  
Descarga agua  
24 mm

**STANDARD:**

A= Condensazione ad aria / Air condensation / Condensation à air  
Luft-Kondensation / Condensación por aire

**OPTIONAL:**

W= Condensazione ad acqua / Water condensation / Condensation à eau  
Wasser-Kondensation / Condensación por agua

Temperatura ambiente 20 °C - Temperatura acqua 15 °C / Ambient temperature 20 °C - Water temperature 15 °C / Température de l'air 20 °C - Température de l'eau 15 °C / Raumtemperatur 20 °C - Wassertemperatur 15 °C / Temperatura ambiente 20 °C - Temperatura del agua 15 °C

	Watt	Consumo acqua (l/kg) Water consumption (l/kg) Consommation d'eau (l/kg) Wasserverbrauch (l/kg) Consumo agua	Produzione Kg/24 ore Prod. Kg/day Production Kg/24 heures Produktion Kg/24 Std. Prod. Kg/24 horas	Kg.	mm. (LxPxH)	mm.	R 404a	Kg.
<b>EI 25</b>	310	A-4,5 / W-15,5	25	8	390x460x690	5	R 404a	38
<b>EI 32</b>	310	A-4,4 / W-13,3	32	15	500x580x690	110-150	R 404a	47
<b>EI 45</b>	420	A-3,3 / W-10,5	45	20	500x580x800	110-150	R 404a	54
<b>EI 76</b>	480	A-3,3 / W-10,5	75	30	738x600x920	110-150	R 404a	75
<b>NV 80</b>	550	A-1 / W-6,3	90	20	500x660x690	110-150	R 404a	59
<b>NV 140</b>	650	A-1 / W-6,4	150	55	738x690x1020	110-150	R 404a	94

Prezzi vedi a pagina 106  
Prices see page 106

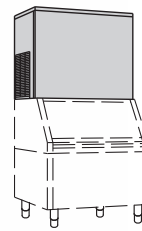
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



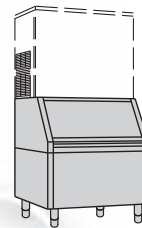
## FI POLAR + RISERVA



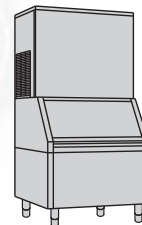
## FI POLAR



## RISERVA



## FI POLAR + RISERVA



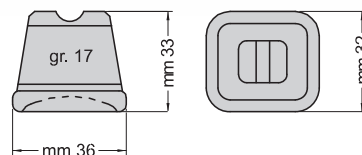
Produttori automatici di ghiaccio a cubetti pieni con sistema a spruzzo  
Automatic full ice cube makers - spray system / Machine à glaçons glace plein, système à projection d'eau / Automatische volle Eiswürfel Hersteller mit Spritzer System / Máquinas automáticas para hacer cubitos llenos de hielo con sistema por pulverización

**STANDARD:**

A= Condensazione ad aria / Air condensation / Condensation à air  
Luft-Kondensation / Condensación por aire

**OPTIONAL:**








W= Condensazione ad acqua / Water condensation / Condensation à eau  
Wasser-Kondensation / Condensación por agua



Entrata acqua Ø gas  
Water inlet Ø gas  
Entrée d'eau Ø gas  
Wassereinfluss Ø gas  
Entrada agua Ø gas  
3/4" (Polar)

Scarico acqua  
Water outlet  
Evacuation de l'eau  
Wasserablauf  
Descarga agua  
24 mm

Temperatura ambiente 20 °C - Temperatura acqua 15 °C / Ambient temperature 20 °C - Water temperature 15 °C / Température de l'air 20 °C - Température de l'eau 15 °C / Raumtemperatur 20 °C - Wassertemperatur 15 °C / Temperatura ambiente 20 °C - Temperatura del agua 15 °C

		Consumo acqua (l/kg) Water consumption (l/kg) Consommation d'eau (l/kg) Wasserverbrauch (l/kg) Consumo agua	Produzione Kg/24 ore Prod. Kg/day Production Kg/24 Std. Produktion Kg/24 horas		Capacità del contenitore Container capacity Capacité du récipient Behälterkapazität Capacidad contenedor			Altezza del piede Foot height Hauteur du pied Fußhöhe Alt pata	Abbinamenti Pairings Appariements Passend Emparejamientos		
	Watt			Kg.		mm. (LxPxH)	mm.				Kg.
<b>FIP 90</b>	850	A-2,2 / W-13,5	90	-	-	862x470x620	-	-	Riserva 151	R 404a	83
<b>FIP 150</b>	1400	A-2,6 / W-13	155	-	-	862x555x720	-	-	Riserva 151	R 404a	118
<b>FIP 300</b>	2600	A-2,6 / W-14,3	300	-	-	1250x580x848	-	-	Riserva 301	R 404a	152
<b>RISERVA 151</b>	-	-	-	200	200	870x790x1000	100-160	100-160	FIP 90 / FIP 150	-	74
<b>RISERVA 301</b>	-	-	-	350	350	1250x790x1000	100-160	100-160	FIP 300	-	105

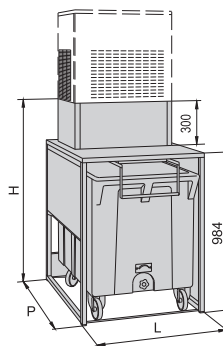


Prezzi vedi a pagina 106-107  
Prices see page 106-107

## SCAGLIE + STORAGE



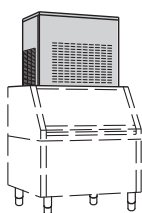
## RIBALTA 25.50



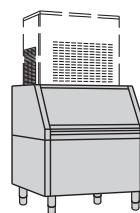
## RIBALTA 25.50



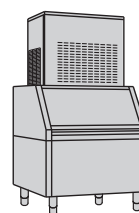
## SC (scaglie)



## RISERVA



## SCAGLIE + RISERVA



Entrata acqua Ø gas  
Water inlet Ø gas  
Entrée d'eau Ø gas  
Wassereinfluss Ø gas  
Entrada agua Ø gas  
3/4" (Scaglie)

Scarico acqua  
Water outlet  
Evacuation de l'eau  
Wasserablauf  
Descarga agua  
24 mm

## STANDARD:

A= Condensazione ad aria / Air condensation / Condensation à air  
Luft-Kondensation / Condensación por aire

## OPTIONAL:

W= Condensazione ad acqua / Water condensation / Condensation à eau  
Wasser-Kondensation / Condensación por agua

Temperatura ambiente 21 °C - Temperatura acqua 15 °C / Ambient temperature 21 °C - Water temperature 15°C / Température de l'air 21°C - Température de l'eau 15 °C /  
Raumtemperatur 21°C - Wassertemperatur 15°C / Temperatura ambiente 21 °C - Temperatura del agua 15°C

	Watt	Consumo acqua (l/kg) Water consumption (l/kg) Consommation d'eau (l/kg) Wasserverbrauch (l/kg) Consumo agua	Produzione Kg/24 ore Prod. Kg/day Production Kg/24 heures Produktion Kg/24 Std. Prod. Kg/24 horas	Capacità del contenitore Container capacity Capacité du récipient Behälterkapazität Capacidad contenedor	mm. (LxPxH)	mm. Altezza del piede Foot height Hauteur du pied Fußhöhe Alt. pata	Abbinamenti Pairings Appariements Passend Emparejamientos	R 404a	Kg.
<b>SC 150</b>	650	A-1 / W-6,4	150	-	664x428x555	-	Riserva 151	R 404a	59
<b>SC 250</b>	1050	A-1 / W-5,2	250	-	640x470x700	-	Riserva 151 / 301	R 404a	82
<b>SC 500</b>	1700	A-1 / W-5,3	500	-	640x470x700	-	Riserva 151 / 301	R 404a	104
<b>RISERVA 151</b>	-	-	-	200	870x790x1000	100-160	SC 150 / 250 / 500	-	74
<b>RISERVA 301</b>	-	-	-	350	1250x790x1000	100-160	SC 250 / 500	-	105
<b>RIBALTA 25.50</b>	-	-	-	108	795x970x1284	-	SC 250 / 500	-	64



Prezzi vedi a pagina 107  
Prices see page 107



# Lavabicchieri/Clean Glass

Consulta la sezione "NEUTRO" da pag. 148 a pag. 151 per ulteriori modelli / Look at "AMBIENT" section from 148 to 151 pages for further models / Pour ce qui concerne les ultérieures modèles consulter la section "NEUTRO" de la page 148 jusqu'à la page 151 / Konsultieren Sie bitte die Sektion "Neuro" von Seite 148 bis 151 für weitere Modelle / Consultar la seccion "NEUTRO" para otros modelos

## CARATTERISTICHE TECNICHE - SPECIFICATIONS - CARACTERISTIQUES TECHNIQUES - TECHNISCHE MERKMALE - CARACTERISTICAS TECNICAS

### CLEAN GLASS

Modello / Model / Modelle / Model / Modelo	21 / 35	25 / 38	28/40
Produzione oraria / Hourly production / Débit horaire Stundenleistung / Producción por hora	850/1000	1200	1400
Alimentazione / Power Supply / Alimentation Versorgung / Alimentación	230V-50Hz (10A)	230V-50Hz (11A)	230V-50Hz (11A)
Potenza totale / Total power / Puissance totale / Gesamtleistung / Potencia total	2860W	2860W	2860W
Resistenza boiler / Boiler resistor / Résistance chauffe-eau Boiler-Heizwiderstand / Resistencia calentador	2500W	2500W	2500W
Resistenza vasca / Tub resistor / Résistance cuve Wannen-Heizwiderstand / Resistencia recipiente	2000W	2000W	2000W
Pompa di lavaggio / Wash pump / Pompe lavage / Spülpumpe / Bomba de lavado	0,1HP (200W)	0,25HP (360W)	0,25HP (360W)
Capacità boiler / Boiler pump / Capacité chauffe-eau Boilerfassungsvermögen / Capacidad calentador	2,2 L	3 L	3 L
Capacità vasca / Tub capacity / Capacité cuve Wannenfassungsvermögen / Capacidad recipiente	14 L	15 L	16 L
Pressione risciaquo / Rinsing pressure / Pression rinçage Nachspüldruck / Presión de enjuague	2 ÷ 5 bar	2 ÷ 5 bar	2 ÷ 5 bar
Consumo acqua per ciclo / Water consumption by cycle / Consommation eau par cycle Wasserverbrauch pro Waschzyklus / Consumo agua por ciclo	2 L	2 L	2 L
Dimensioni cesto / Basket size / Dimensions panier Korbabmessungen / Medidas del cesto	350x350 mm	380x380 mm	400x400 mm
Dotazione cesto bicchieri / Glass racks supplied / Dotation panier verres Beigestellte Glaskörbe / Cestos para vasos	2	2	2
Cesto portacucchiai / Spoon basket / Panier petites cuillères Korb für kleine Löffel / Cestos para cucharitas	1	1	1
Inserto piatti / Dish insert / Élément soucoupes Untertasseneinsatz / Sostén para platos pequeños	1	1	1
H utile entrata / Nominal access height / H utile entrée Eingabe-Nutzhöhe / H útil entrada	210 mm	250 mm	310 mm
Peso lordo / Gross weight / Poids brut / Bruttogewicht / Peso bruto	32 Kg	38 Kg	41 Kg

### OPTIONALS / OPTIONALS / OPTIONS / SONDERZUBEHÖR / OPCIONALES

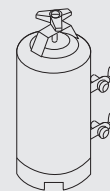
Depuratore 8 litri / 8L Purifier / Dépurateur 8 litres 8-Liter-Reiniger / Depurador 8 litros	•	•	•
Basamento inox portacesti / Stainless steel basket-holding base / Base Inox porte-paniers Rostfreiers Korbbalgestell / Estructura inoxidable porta cestos	H = 470 mm	H = 470 mm	H = 470 mm
Inserto per cesto tondo e cesto tondo Insert for round basket (=rack) and round basket (=rack) Élément pour panier rond et panier rond Einsatz für Rundkorb und Rundkorb Sostén para cesto redondo y cesto redondo	Ø = 350 mm	Ø = 380 mm	Ø = 400 mm



PER TUTTI I PRODOTTI DEL CAPITOLO WASH MASTER  
FOR ALL THE PRODUCTS OF CHAPTER WASH MASTER  
POUR TOUS LES PRODUITS DU CHAPITRE WASH MASTER  
FÜR ALLE ERZEUGNISSE DES KAPITELS WASH MASTER  
PARA TODOS LOS PRODUCTOS DEL CAPITULO WASH MASTER:



E' fortemente consigliato  
l'uso di un depuratore /  
It is highly recommended  
to use a purifier / Es sumamente  
aconsejado la utilización de un depurador / Wir stark empfehlen  
die Benutzung eines Reiniger / On recommande fortement l'utilisation  
d'un dépurateur.



Prezzi vedi a pagina 108  
Prices see page 108





## CLEAN GLASS

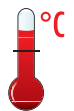


Ciclo  
Cycle  
Cycle  
Waschzyklus  
Ciclo  
2 min.



Temperatura di lavaggio  
Wash temperature  
Température de lavage  
Waschtemperatur  
Temperatura de lavado  
60 °C

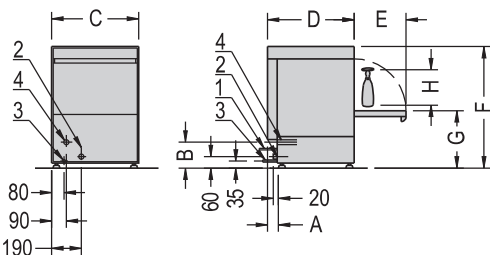
Risciaquo a caldo  
Hot rinse  
Rincage chaud  
Warm-Nachspülung  
Enjuague en caliente  
75 °C



Caricamento automatico  
Automatic filling  
Remplissage automatique  
Automatische Wasserfüllung  
Carga automática

Sicurezza porta  
Door safety device  
Porte dotée d'un dispositif de sécurité  
Türsicherung  
Seguridad puerta

Dosatore brillantante  
Rinse aid dispenser (Polish dispenser)  
Doseur produit brillant  
Glanzmitteldosierer  
Dosificador del producto para brillo



- 1 Tubo aspirazione per liquido pulente / Suction pipe for cleaning liquid / Tuyau d'aspiration pour liquide de nettoyage / Saugrohr für Reinigungsflüssigkeit / Tubo aspiración para liquido limpieza
- 2 Collegamento acqua Ø 3/4 G / Water connection Ø 3/4 G / Raccordement eau Ø 3/4 G / Wasseranschluß Ø 3/4 G / Conexión agua Ø 3/4 G
- 3 Cavo alimentazione / Supply cable / Câble d'alimentation / Speisekabel / Cable de alimentación
- 4 Tubo di scarico acqua Ø 35 / Water draining pipe Ø 35 / Tuyau de vidange eau Ø 35 / Wasserabflußrohr Ø 35 / Tubo de vaciado agua Ø 35

	A	B	C	D	E	F	G	H
<b>CLEAN GLASS 21/35</b>	35	125	406	435	242	627	320	210
<b>CLEAN GLASS 25/38</b>	50	140	436	495	290	700	345	250
<b>CLEAN GLASS 28/40</b>	50	140	455	490	320	700	345	280



Prezzi vedi a pagina 108  
Prices see page 108



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PAstry

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

# Lavapiatti/Clean Dish

Consulta la sezione "NEUTRO" da pag. 148 a pag. 151 per ulteriori modelli / Look at "AMBIENT" section from 148 to 151 pages for further models / Pour ce qui concerne les ultérieures modèles consulter la section "NEUTRO" de la page 148 jusqu'à la page 151 / Konsultieren Sie bitte die Sektion "Neuro" von Seite 148 bis 151 für weitere Modelle / Consultar la seccion "NEUTRO" para otros modelos

## CARATTERISTICHE TECNICHE - SPECIFICATIONS - CARACTERISTIQUES TECHNIQUES - TECHNISCHE MERKMALE - CARACTERISTICAS TECNICAS

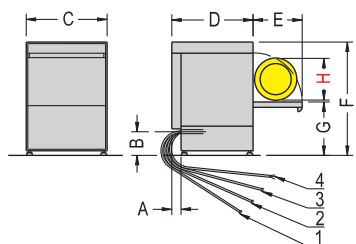
CLEAN DISH	CAPOTTINA			
Modello / Model / Modelle / Model / Modelo	<b>30 / 45</b>	<b>32 / 50</b>	<b>34 / 50</b>	<b>41 / 50 CAPOTTINA</b>
Capacità di lavaggio / Washing capacity / Capacité de lavage Wasch-Kapazität / Capacidad de lavado	30 cesti/h 30 baskets/h	30 cesti/h 30 baskets/h	30 cesti/h 30 baskets/h	60 cesti/h 60 baskets/h
Alimentazione / Power Supply / Alimentation / Versorgung / Alimentación	230V-50Hz (20A)	400V 3N-50Hz (10A)	400V 3N-50Hz (10A)	400V 3N-50Hz (10A)
Potenza totale / Total power / Puissance totale / Gesamtleistung / Potencia total	3600W	5300W	5300W	6800W
Resistenza boiler / Boiler resistor / Résistance chauffe-eau Boiler-Heizwiderstand / Resistencia calentador	3000W	4500W	4500W	6000W
Resistenza vasca / Tub resistor / Résistance cuve / Wannen-Heizwiderstand / Resistencia recipiente	2000W	4500W	4500W	4500W
Pompa di lavaggio / Wash pump / Pompe lavage / Spülpumpe / Bomba de lavado	0,5HP (600W)	1HP (800W)	1HP (800W)	1HP (800W)
Capacità boiler / Boiler pump / Capacité chauffe-eau Boilerfassungsvermögen / Capacidad calentador	5 L	5 L	5 L	8 L
Capacità vasca / Tub capacity / Capacité cuve Wannenfassungsvermögen / Capacidad recipiente	23 L	35 L	35 L	35 L
Pressione risciaquo / Rinsing pressure / Pression rinçage / Nachspüldruck / Presión de enjuague	2 ÷ 5 bar	2 ÷ 5 bar	2 ÷ 5 bar	2 ÷ 5 bar
Consumo acqua per ciclo / Water consumption by cycle / Consommation eau par cycle Wasserverbrauch pro Waschzyklus / Consumo agua por ciclo	2,5 L	2,5 L	2,5 L	3 L
Dimensioni cesto / Basket size / Dimensions panier Korbabmessungen / Medidas del cesto	450x450 mm	500x500 mm	500x500 mm	500x500 mm
Dotazione cesto piatti / Dish racks supplied / Dotation panier assiettes Beigestellte Tellerkörbe / Cestos para platos	2x14	2x12-18	2x12-18	2x12-18
Dotazione cesto bicchieri / Glass racks supplied / Dotation panier verres Beigestellte Glaskörbe / Cestos para vasos	1	1	1	1
Cesto portacucchiai / Spoon basket / Panier petites cuillères Korb für kleine Löffel / Cestos para cucharitas	1	2	2	4
Inserto piatti / Dish insert / Élément soucoupes Untertasseneinsatz / Sostén para platos pequeños	1	1	1	1
H utile entrata / Nominal access height / H utile entrée / Eingabe-Nutzhöhe / H útil entrada	300 mm	350 mm	350 mm	410 mm
Peso lordo / Gross weight / Poids brut / Bruttogewicht / Peso bruto	59 Kg	70 Kg	80 Kg	120 Kg
Dosatore brillantante / Rinse aid dispenser (Polish dispenser) / Doseur produit brillantant Glanzmitteldosierer / Dosificador del producto para brillo	Di serie/Standard	Di serie/Standard	Di serie/Standard	Di serie/Standard
Indicatori di temperatura / Gauges temperature / Jauges de température Gauges Temperatur / Medidores de temperatura	Di serie/Standard	Di serie/Standard	Di serie/Standard	Di serie/Standard
Tubo di carico con guarnizione e tubo di scarico / Inlet pipe with gasket and drain pipe / Tuyau d'entrée avec le joint et tuyau de vidange / Das Zuleitungsrohr mit Dichtung und Abflussrohr / Tubo de entrada con la junta y el tubo de desague	Di serie/Standard	Di serie/Standard	Di serie/Standard	Di serie/Standard
<b>OPTIONALS / OPTIONALS / OPTIONS / SONDERZUBEHÖR / OPCIONALES</b>				
Dosatore elettrico per detersivo / Detergent electric proportioning device Doseur électrique pour détergent / Elektrische Zuteilanlage für Detergentien Dosificador eléctrico para detergente	•	•	•	•
Depuratore 8 litri / 8L Purifier / Dépurateur 8 litres / 8-Liter-Reiniger / Depurador 8 litros	•	•	—	—
Pompa si scarico H>140 mm / Discharge pump H>140 mm / Pompe de vidange H>140 mm Abfließpumpe H>140 mm / Bomba de vaciado H>140 mm	•	•	•	•
400 V 3N 50 Hz (14A)	•	—	—	—
230 V / 1 / 50 Hz	—	•	•	•
Basamento inox portacesti / Stainless steel basket-holding base / Base Inox porte-paniers Rostfreiers Korbbaltestell / Estructura inoxidable porta cestos	H = 370 mm	H = 420 mm	—	—
Depuratore 16 litri / 16L Purifier / Dépurateur 16 litres / 16-Liter-Reiniger / Depurador 16 litros	—	—	•	•
Pompa supplementare min. 1,5 bar pressione in rete / Supplementary Pump, min. 1,5 mains pressure / Pompe supplémentaire 1,5 bar minimum pression en réseau / Zusätzl. Pumpe mind. 1,5 bar Netzdruck / Bomba suplementaria min. 1,5 bares de presión on red.	•	•	•	•
41/50 Tavolo prelavaggio e uscita: vedi linea neutro COLD MASTER / Pre-wash and outlet table: see neutral line COLD MASTER / Table de pré-lavage et de sortie: cfr ligne neutre COLD MASTER / Tisch f. Vorwäsche und Ausgabe: siehe Freiteile-Linie COLD MASTER / Mesa de prelavado y salida: véase línea neutra COLD MASTER				•



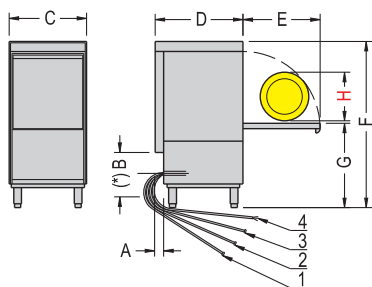
CLEAN DISH



CLEAN DISH 30/45  
CLEAN DISH 32/50



CLEAN DISH 34/50



Ciclo  
Cycle  
Cycle  
Waschzyklus  
Ciclo  
2 min.



Caricamento automatico  
Automatic filling  
Remplissage automatique  
Automatische Wasserfüllung  
Carga automática

Sicurezza porta  
Door safety device  
Porte dotée d'un dispositif de sécurité  
Türsicherung  
Seguridad puerta

Risciaquo a caldo  
Hot rinse  
Rincage chaud  
Warm-Nachspülung  
Enjuague en caliente

- 1 Tubo aspirazione per liquido pulente / Suction pipe for cleaning liquid / Tuyau d'aspiration pour liquide de nettoyage / Saugrohr für Reinigungsflüssigkeit / Tubo aspiración para liquido limpieza
  - 2 Collegamento acqua Ø 3/4 G / Water connection Ø 3/4 G / Raccordement eau Ø 3/4 G / Wasseranschluss Ø 3/4 G / Conexión agua Ø 3/4 G
  - 3 Cavo alimentazione / Supply cable / Câble d'alimentation / Speisekabel / Cable de alimentación
  - 4 Tubo di scarico acqua Ø 35 / Water draining pipe Ø 35 / Tuyau de vidange eau Ø 35 / Wasserabflusrohr Ø 35 / Tubo de vaciado agua Ø 35
- (\*) Vano di passaggio tubi carico e scarico acqua, e filo equipotenziale. 34/50 NB: Scarico non superiore a 450 mm. dal pavimento  
 (\*) Passage opening for filling and draining pipes and unipotential wires. 34/50 NB: Draining pipe not higher than 450 mm from the floor  
 (\*) Ouverture pour le passage des tubes de remplissage et d'évacuation de l'eau et fil equipotentiel. 34/50 N.B.: le tube d'évacuation ne doit pas se trouver à plus de 450 mm au-dessus du sol  
 (\*) Durchgangsöffnung für Einfüll- und Abflusrohr und Aquipotenzialleitung. 34/50 Anm. Abfluss nicht höher als 450 mm vom Boden  
 (\*) Abertura para el pasaje de tubos de llenados y de drenaje del agua y del hilo equipotencial. 34/50 N.B.: El tubo de drenaje no debe ser superior de 450 mm. desde el suelo

	A	B	C	D	E	F	G	H
CLEAN DISH 30/45	50	175	550	550	335	773	356	290
CLEAN DISH 32/50	50	175	555	605	355	818	391	310
CLEAN DISH 34/50	50	(*)410	600	600	385	1150	674	340



Prezzi vedi a pagina 108  
Prices see page 108

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



## CAPOTTINA



Ciclo  
Cycle  
Cycle  
Waschzyklus  
Ciclo  
1-2-3 min.



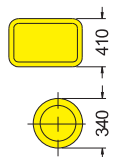
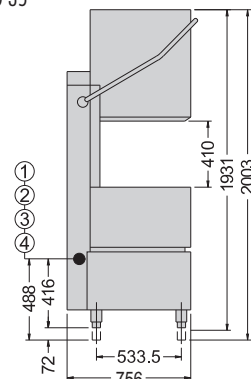
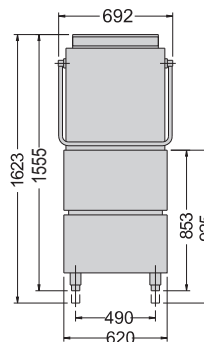
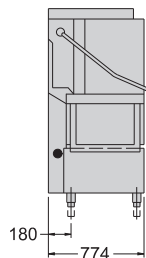
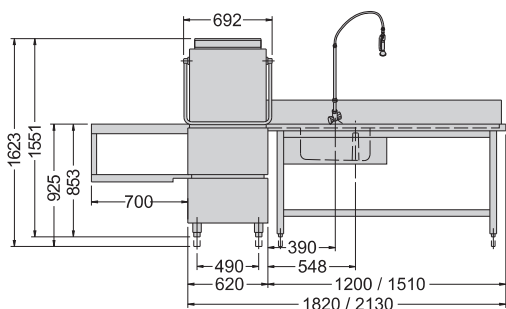
Caricamento automatico  
Automatic filling  
Remplissage automatique  
Automatische Wasserfüllung  
Carga automática

Sicurezza porta  
Door safety device  
Porte dotée d'un dispositif de sécurité  
Türsicherung  
Seguridad puerta

Risciaquo a caldo  
Hot rinse  
Rinçage chaud  
Warm-Nachspülung  
Enjuague en caliente

- 1 Tubo aspirazione per liquido pulente / Suction pipe for cleaning liquid / Tuyau d'aspiration pour liquide de nettoyage / Saugrohr für Reinigungsflüssigkeit / Tubo aspiración para liquido limpieza
- 2 Collegamento acqua Ø 3/4 G / Water connection Ø 3/4 G / Raccordement eau Ø 3/4 G / Wasseranschluß Ø 3/4 G / Conexión agua Ø 3/4 G
- 3 Cavo alimentazione / Supply cable / Câble d'alimentation / Speisekabel / Cable de alimentación
- 4 Tubo di scarico acqua Ø 35 / Water draining pipe Ø 35 / Tuyau de vidange eau Ø 35 / Wasserabflußrohr Ø 35 / Tubo de vaciado agua Ø 35

## 41/50 CAPOTTINA



# Lavastoviglie/Clean Pan

Consulta la sezione "NEUTRO" da pag. 148 a pag. 151 per ulteriori modelli / Look at "AMBIENT" section from 148 to 151 pages for further models / Pour ce qui concerne les ultérieures models consulter la section "NEUTRO" de la page 148 jusqu'à la page 151 / Konsultieren Sie bitte die Sektion "Neutro" von Seite 148 bis 151 für weitere Modelle / Consultar la seccion "NEUTRO" para otros modelos

## CARATTERISTICHE TECNICHE - SPECIFICATIONS - CARACTERISTIQUES TECHNIQUES - TECHNISCHE MERKMALE - CARACTERISTICAS TECNICAS

### CLEAN PAN

Modello / Model / Modèle / Model / Modelo	40 / 55	45 / 55
Produzione oraria / Hourly production / Débit horaire Stundenleistung / Producción por hora	150	150
Alimentazione / Power Supply / Alimentation Versorgung / Alimentación	400V 3 N (13A)	400V 3N (13A)
Potenza totale / Total power / Puissance totale / Gesamtleistung / Potencia total	6800W	6800W
Resistenza boiler / Boiler resistor / Résistance chauffe-eau Boiler-Heizwiderstand / Resistencia calentador	6000W	6000W
Resistenza vasca / Tub resistor / Résistance cuve Wannen-Heizwiderstand / Resistencia recipiente	4500W	6000W
Pompa di lavaggio / Wash pump / Pompe lavage / Spülpumpe / Bomba de lavado	1HP (800W)	1HP (800W)
Capacità boiler / Boiler pump / Capacité chauffe-eau Boilerfassungsvermögen / Capacidad calentador	7 L	7 L
Capacità vasca / Tub capacity / Capacité cuve Wannenfassungsvermögen / Capacidad recipiente	35 L	35 L
Pressione risciaquo / Rinsing pressure / Pression rinçage Nachspüldruck / Presión de enjuague	2 ÷ 5 bar	2 ÷ 5 bar
Consumo acqua per ciclo / Water consumption by cycle / Consommation eau par cycle Wasserverbrauch pro Waschzyklus / Consumo agua por ciclo	3 L	3 L
Dimensioni cesto / Basket size / Dimensions panier Korbabmessungen / Medidas del cesto	550x550 mm	550x550 mm
Dotazione 1 cesto inox 550x550 / Equipment: 1 550x550 stainless steel basket Dotation 1 corbeille en inox 550 x 550 Ausstattung 1 rostfreier Korb 550 x 550 Equipamiento 1 cesto en acero inoxidable 550 x 550	•	•
Dotazione 1 inserto inox per vassoi 600x400 a 5 divisori / Equipment: 1 stainless steel insert for 600x400 trays with 5 dividers / Dotation 1 pièce d'insertion en inox pour plateau 600 x 400 avec 5 cloisons / Ausstattung 1 rostfreier Einsatz für Schalen 600 x 400 mit 5 Einteilungen Equipamiento 1 inserto en acero inoxidable para bandeja 600 x 400 con 5 reparticiones	•	•
H utile entrata / Nominal access height / H utile entrée Eingabe-Nutzhöhe / H útil entrada	400 mm	450 mm
Peso lordo / Gross weight / Poids brut / Bruttogewicht / Peso bruto	82 Kg	90 Kg
Dosatore elettrico per detersivo / Detergent electric proportioning device Doseur électrique pour détergent / Elektrische Zuteilanlage für Detergentien Dosificador eléctrico para detergente	•	•
Pompa supplementare min. 1,5 bar pressione in rete / Supplementary Pump, min. 1,5 mains pressure Pompe supplémentaire 1,5 bar minimum pression en réseau. Zusätzl. Pumpe mind. 1,5 bar Netzdruck / Bomba suplementaria min. 1,5 bares de presión on red.	•	•

### OPTIONALS / OPTIONALS / OPTIONS / SONDERZUBEHÖR / OPCIONALES

Pompa si scarico H>140 mm / Discharge pump H>140 mm / Pompe de vidange H>140 mm Abflulpumpe H>140 mm / Bomba de vaciado H>140 mm	•	•
Depuratore 16 litri / 16L Purifier / Dépurateur 16 litres / 16-Liter-Reiniger / Depurador 16 litros	•	•



Prezzi vedi a pagina 109  
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PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

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SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





# Celle frigorifere/Big Store

Celle frigorifere modulari / Modular cold storage units / Chambres froides modulaires /  
Baukastensystem von Kühlzellen / Cámaras frigoríficas modulares

## CARATTERISTICHE COSTRUTTIVE - CONSTRUCTION FEATURES - CARACTERISTIQUES DE CONSTRUCTION - BAULICHE EIGENSCHAFTEN - CARACTERÍSTICAS DE CONSTRUCCIÓN

**Elementi costruttivi:** pannelli modulari componibili che costituiscono il pavimento, il soffitto, i pannelli verticali ed il modulo porta della cella. Tali pannelli sono autoportanti.  
Finitura: rivestimento interno ed esterno in lamiera zincata e plastificata bianca, idonea per ambienti ad uso alimentare.  
Montaggio: bloccaggio rapido, mediante l'utilizzo di ganci eccentrici.  
Isolamento: ottenuto attraverso l'iniezione ad alta pressione di poliuretano espanso senza CFC, densità pari a 40 Kg/m<sup>3</sup>.  
Altezza esterna celle mm: H = 2150/2550, H = 2230/2630.  
Dimensione luce netta porta: mm 650 x 1870  
Celle PTS: spessore mm 60.  
Celle NT: spessore mm 100, resistenza sulla porta, valvola di compensazione.  
Gruppi frigoriferi: sono progettati tenendo in considerazione i seguenti parametri: a) temperatura di introduzione del prodotto non superiore a +10 °C della temperatura di lavoro della cella, b) conservazione del prodotto già refrigerato con movimentazione giornaliera non superiore al 15% della capacità della cella.  
Angoli esterni ed interni leggermente arrotondati.

### Serie MLV

**Caratteristiche tecniche:**  
Impianto frigorifero con valvola di espansione. Le tubazioni di collegamento tra gruppo remoto ed evaporatore sono escluse dalla fornitura. Pannello comandi remoto di serie.  
I componenti di ogni singolo gruppo sono dimensionati per una distanza fino a 15 metri tra il gruppo remoto e il condensatore.  
Optional PRERISCALDO: se il motore viene posizionato dove la temperatura esterna è fra 0 e -8 °C, usare il "Kit riscaldamento olio per gruppo SPLIT".  
NB: Per temperature inferiori a -8 °C o superiori a +45 °C consultare la Ditta.

### OPTIONALS:

- Gruppo frigorifero: PTS (-2+8 °C) o NT (-18-22 °C), versione MDA/MDAE a parete o MCS/MLV a soffitto.
- Scaffalatura in alluminio.
- Luce interna.

**Elements of construction:** modular panels for floor and ceiling, vertical panels and the door of the cold-storage room. These panels are self-supporting.  
Finishing: internal and external coating in white galvanised, plasticised sheet metal, suitable for foodstuffs.  
Assembly: quick-locking, with eccentric hooks.  
Insulation: CFC-free polyurethane foam injected at high pressure, with a density of 40 Kg/m<sup>3</sup>.  
External height of cold-storage rooms in mm: H = 2150/2550, H = 2230/2630.  
Net door light: 650 x 1870 mm.  
PTS cold-storage rooms: thickness 60 mm.  
NT cold-storage rooms: thickness 100 mm, resistance on the door, compensation valve.  
Refrigerating units: designed allowing for the following parameters: a) product introduced at a temperature no higher than +10 °C above that of the working temperature of the cold-storage room, b) preservation of refrigerated product with a daily movement of no more than 15% of the cold-storage room's capacity.  
Slightly rounded inner and outer corners.

### MLV series

**Technical particulars:**  
Refrigerating system with expansion valve. The supply does not include the connection pipes between remote unit and evaporator.  
Current remote control panel.  
The components of each unit are dimensioned for a distance up to 15 m. between the remote unit and the evaporator.  
PREHEATING Optional: If the engine is placed where the ambient temperature is between 0 and -8 °C, use the "Oil heating Kit for SPLIT unit".  
NB: For temperature lower than -8 °C or higher than +45 °C, please contact our Company.

### OPTIONALS:

- Refrigerating unit: PTS (-2+8 °C) or NT (-18-22 °C), version MDA/MDAE wall mounted or MCS/MLV ceiling mounted version.
- Aluminium shelves.
- Internal light.

**Éléments de construction:** panneaux modulaires constituant le plancher, le plafond, les panneaux verticaux et l'élément porte de la chambre. Ces panneaux sont autoportants.  
Finition: revêtement interne et externe en tôle blanche galvanisée et plastifiée, adaptée à des utilisations alimentaires.  
Montage: blocage rapide, grâce à l'utilisation de crochets excentriques.  
Isolation: obtenue par l'injection à haute pression de polyuréthane expansé sans CFC, d'une densité équivalente à 40 Kg/m<sup>3</sup>.  
Hauteur externe des chambres en mm: H = 2150/2550, H = 2230/2630.  
Dimension de l'ouverture de la porte: mm 650 x 1870.  
Chambres PTS: épaisseur mm 60.  
Chambres NT: épaisseur mm 100, résistance sur la porte, soupape de compensation.  
Groupes réfrigérants: ils ont été conçus en tenant compte des paramètres suivants: a) température du produit lors de son introduction inférieure à +10 °C par rapport à la température de travail de la chambre, b) conservation du produit déjà réfrigéré avec manutention journalière inférieure à 15 % de la capacité de la chambre.  
Angles extérieurs et intérieurs légèrement arrondis.

### Série MLV

**Caractéristiques techniques:**  
Installation frigorifique avec soupape d'expansion. Les tubulures de connexion entre le groupe à distance et l'évaporateur sont exclues de la fourniture.  
Panneau de contrôle à distance de série.  
Les éléments de chaque groupe sont dimensionnés pour une distance allant jusqu'à 15 mètres entre le groupe à distance et le condensateur.  
Option PRÉCHAUFFAGE: au cas où le moteur est placé là où la température extérieure est comprise entre 0 et -8 °C il faudra utiliser le "Kit chauffage de l'huile pour groupe SPLIT".  
NB: Pour des températures inférieures à -8 °C ou supérieures à +45 °C consulter notre Société.

### OPTIONS:

- Groupe réfrigérant: PTS (-2 + 8 °C) ou NT (-18-22 °C), version MDA/MDAE pour paroi ou MCS/MLV pour plafond.
- Étagères en aluminium.
- Lumière interne.

**Bauelemente:** Baukastensystem-Paneele die den Boden, die Decke, die Seitenpaneele und das Türmodul der Zelle bilden. Diese Paneele sind selbsttragend.  
Fertigstellung: Innen- und Aussenverkleidung in verzinktem und plastifiziertem, weissem Blech, geeignet für Lebensmittelbereiche.  
Montage: Schnellspannung, mittels Nockenhaken.  
Isolierung: wird durch das Einspritzen unter Hochdruck von Polyurethanschaumstoff ohne FCKW erzielt, Dichte gleich 40 kg/m<sup>2</sup>.  
Aussehen der Zelle mm: H = 2150/2550, H = 2230/2630.  
Ausmass der Zellentüröffnung: mm 650 x 1870.  
Zelle PTS: Dicke mm 60.  
Zelle NT: Dicke mm 100, Widerstand auf der Tür, Ausgleichsventil.  
Kühlschranksgruppen: diese sind unter Berücksichtigung folgender Parameter entwickelt worden:  
a) die Temperatur des Produktes sollte bei der Einführung nicht mehr als +10 °C der Arbeitstemperatur der Zelle betragen, b) Die Konservierung des schon gekühlten Produktes mit einem täglichen Umschlag von nicht mehr als 15% der Zellenkapazität.  
Leicht abgerundete, äussere und innere Winkel.

### Serie MLV

**Technische Eigenschaften:**  
Kühlschranksanlage mit Ausdehnungsventil. Die Verbindungsleitungen zwischen Fernaggregat und Verdunster sind bei der Lieferung nicht inbegriffen.  
Serienmäßige Fernsteuertafel.  
Die Bestandteile jedes einzelnen Aggregats sind für einen Abstand von bis zu 15 Metern zwischen dem Fernaggregat und dem Kondensator bemessen.  
Zubehör Vorwärmung: Wenn das Motor eingestellt wird wo die Außentemperatur zwischen 0 und -8 °C liegt, verwenden Sie den "Kit Ölheizung für SPLIT-Aggregat".  
PS: Bei Temperaturen unter -8 °C oder über +45 °C wenden Sie sich bitte an unser Firma.

### ZUSATZAUSSTATTUNG:

- Kühlschranksgruppe: PTS (-2+8°C) oder NT (-18-22°C), Version MDA/MDAE für die Wand oder MCS/MLV für die Decke.
- Ausstattung mit Regalen aus Aluminium.
- Interne Licht.

**Elementos constructivos:** paneles modulares que constituyen el pavimento, el techo, los paneles verticales y el módulo-puerta de la cámara. Dichos paneles son autoportantes.  
Acabado: revestimiento interior y exterior de chapa galvanizada y plastificada blanca, adecuada para ambientes de uso alimentario.  
Montaje: bloqueo rápido, mediante utilización de ganchos excentricos.  
Aislamiento: obtenido por inyección a alta presión de poliuretano expandido sin CFC, con una densidad igual a 40 Kg/m<sup>3</sup>.  
Altura exterior de las cámaras en mm: H = 2150/2550, H = 2230/2630.  
Dimensión abertura neta puerta: mm 650 x 1870.  
Cámaras PTS: 60 mm de espesor.  
Cámaras NT: 100 mm de espesor, resistencia en la puerta y válvula compensadora.  
Grupos frigoríficos: han sido diseñados teniendo en cuenta los siguientes parámetros: a) temperatura de introducción del producto no superior a +10 °C de la temperatura de trabajo de la cámara, b) conservación del producto ya refrigerado con desplazamiento diario no superior al 15% de la capacidad de la cámara.  
Ángulos internos y externos ligeramente redondeados.

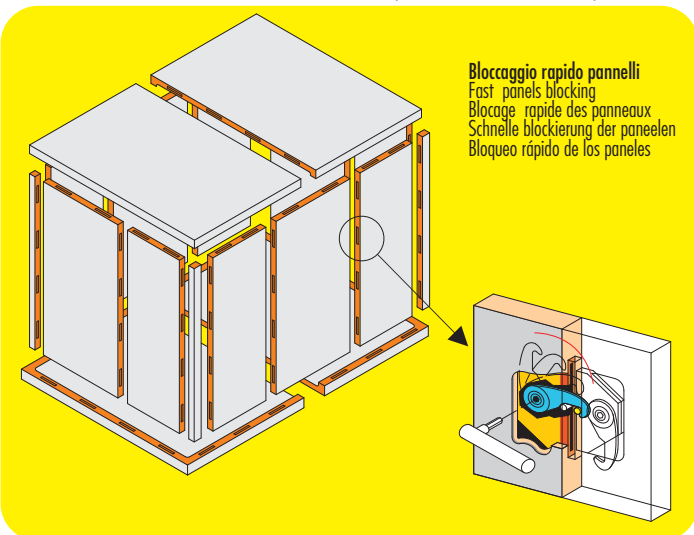
### Serie MLV

**Características técnicas:**  
Instalación frigorífica con válvula de expansión. Los tubos de conexión entre el grupo remoto y el evaporador no se encuentran incluidos en el suministro de fábrica.  
Panel de mandos remoto de serie.  
Los componentes de cada uno de los grupos se encuentran dimensionados según una distancia de hasta 15 metros entre el grupo remoto y el condensador.  
Opcional PRE-CALEFACCIÓN: Si el motor se pone donde la temperatura exterior es entre 0 y -8 °C, usar el "Kit Pre-calefacción del aceite para grupo SPLIT".  
N.B.: Para temperaturas inferiores a los -8 °C o superiores a los +45 °C, ponerse en contacto con nuestra Compañía.

### EQUIPAMIENTOS OPCIONALES:

- Grupo frigorífico: PTS (-2+8 °C) o NT (-18-22 °C), versión MDA/MDAE de pared o MCS/MLV de techo.
- Estantería de aluminio.
- Luz interior.

## SCHEMA DI MONTAGGIO / MOUNTING SCHEME / SCHEMA DE MONTAGE / MONTAGESCHEMA / ESQUEMA DE MONTAJE



**Bloccaggio rapido pannelli**  
Fast panels blocking  
Blocage rapide des panneaux  
Schnelle blockierung der paneelen  
Bloqueo rápido de los paneles



Prezzi vedi a pagina 111-123  
Prices see page 111-123



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PAstry

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

**CELLE BS**



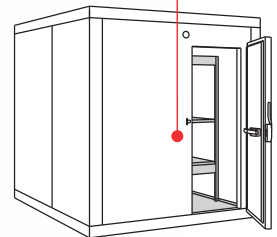
PTS -2 +8 °C



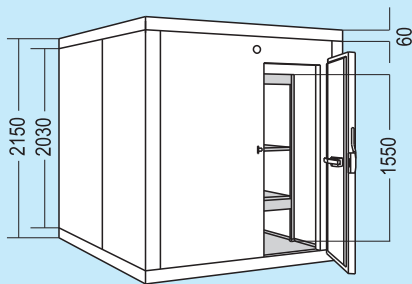
NT -18 -22 °C

**SCA**

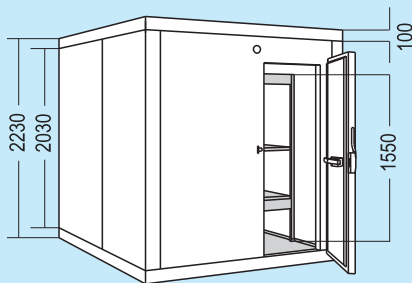
m³ = 4,1 | 16,7



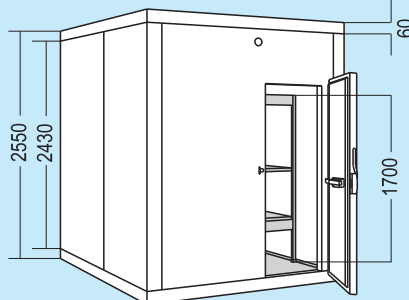
**PTS - h. 2030**



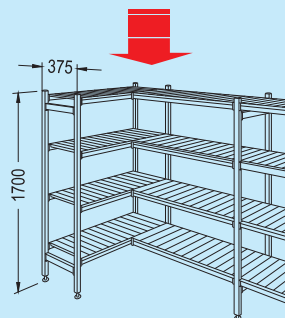
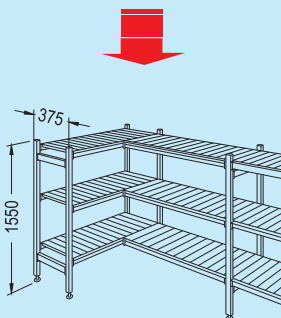
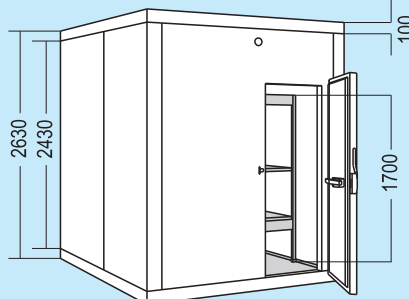
**NT - h. 2030**



**PTS - h. 2430**



**NT - h. 2430**



**ACCESSORI / ACCESSORIES:**



Gancio Inox a "S"  
Hook in stainless steel to shape of "S"  
Crochet en acier Inox à forme de "S"  
Haken aus nichtrostendem Stahl an Form von "S"  
Gancho en acero Acero inoxidable a forma de "S"



**SCA** Scaffalatura in alluminio con plastica atossica  
Shelving in aluminium with atoxic plastics /  
Étagère en aluminium avec plastique atoxique /  
Aluminium Regal mit atoxisch Plastik /  
Estantería en aluminio con plástico atóxico



**Illuminazione interna**  
Interior lighting  
Éclairage intérieur  
Innenbeleuchtung  
Iluminación interior



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PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





Composizioni celle BS / BS cold rooms makings / Compositions chambres froid BS / Zusammensetzung Zellen BS / Composicion cámaras BS



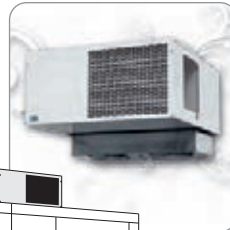
Mod. MDAE



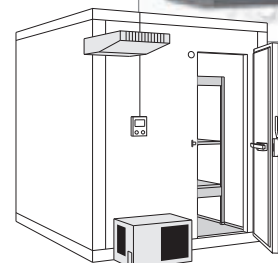
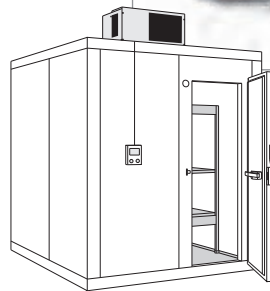
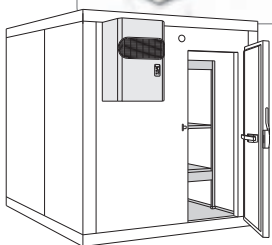
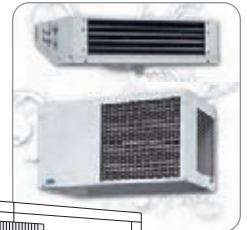
Mod. MDA



Mod. MCS



Mod. MLV



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**Impianti monoblocco per celle / Single unit storage installations / Monobloc pour chambres / Monoblockanlagen für Vorgefertigte Equipos monoblocs para camaras**

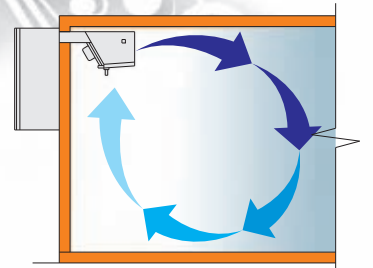
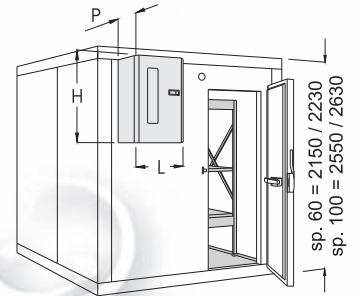
**MDAE**



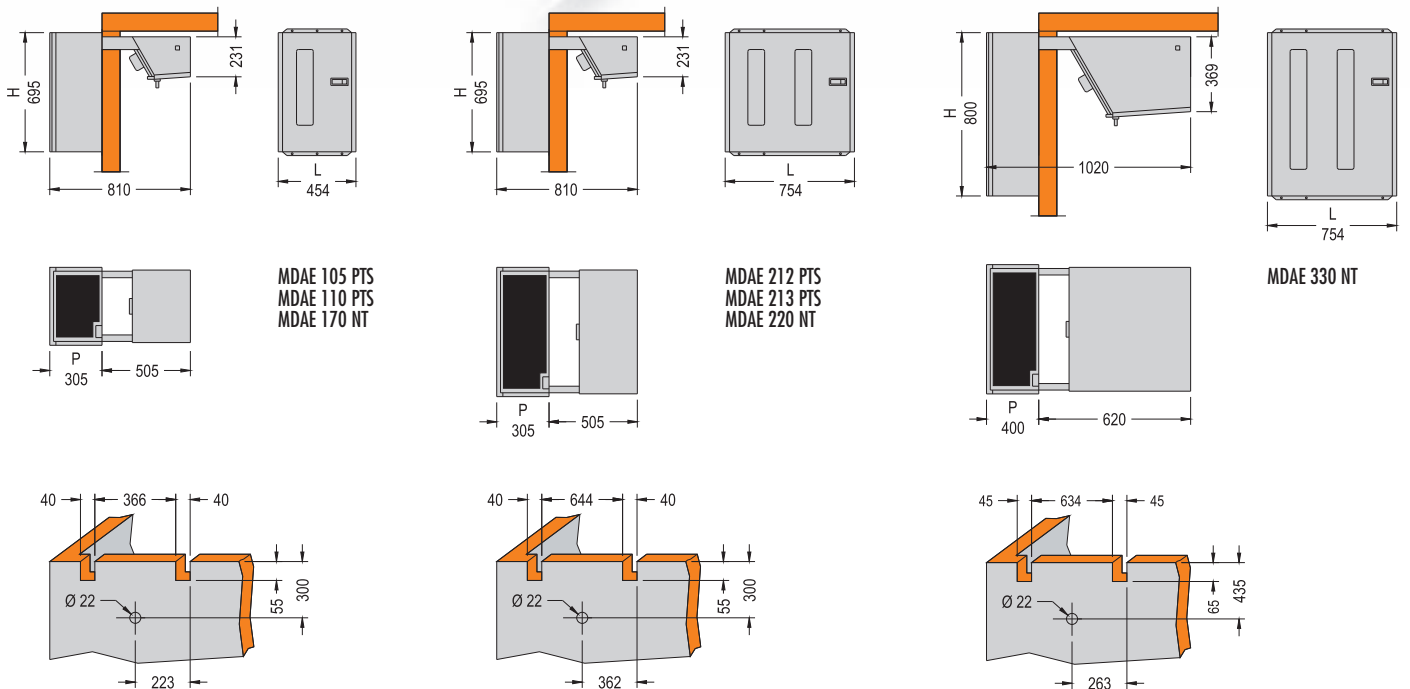
MDAE PTS -2 +8 °C



MDAE NT -18 -22 °C



**SCHEMA DI MONTAGGIO / MOUNTING SCHEME / SCHEMA DE MONTAGE / MONTAGESCHEMA / ESQUEMA DE MONTAJE**



MDAE 105 PTS  
MDAE 110 PTS  
MDAE 170 NT

MDAE 212 PTS  
MDAE 213 PTS  
MDAE 220 NT

MDAE 330 NT

PICCOLA ESPOSIZIONE / SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI / REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA / MINIBAR & PHARMACY  
 ARMADI SPECIALI / SPECIAL CABINETS  
 PASTICCERIA / PASTRY  
 RISTORAZIONE / CATERING EQUIPMENT  
 PIZZERIA / PIZZERIA  
 SUPERMERCATI / SUPERMARKETS  
 IPERMERCATI / HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio / ADDITIONAL EQUIPMENT'S SERVICE



Prezzi vedi a pagina 124 / Prices see page 124

**Impianti monoblocco per celle / Single unit storage installations / Monobloc pour chambres / Monoblockanlagen für Vorgefertigte Equipos monoblocs para camaras**

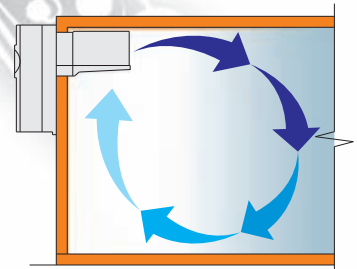
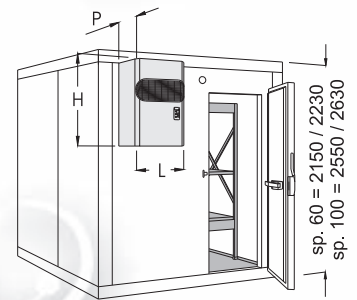
**MDA**



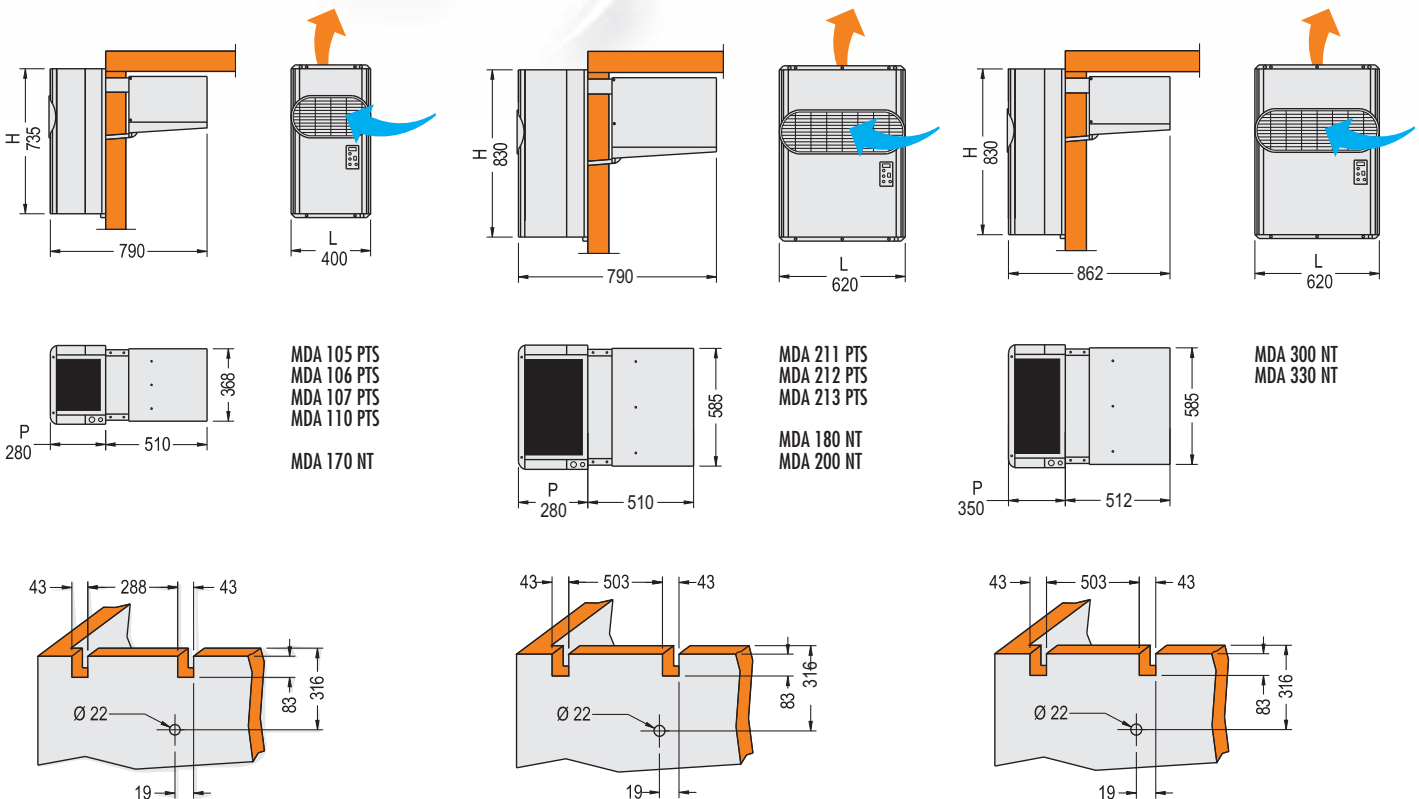
MDA PTS -2 +8 °C



MDA NT -18 -22 °C



**SCHEMA DI MONTAGGIO / MOUNTING SCHEME / SCHEMA DE MONTAGE / MONTAGESCHEMA / ESQUEMA DE MONTAJE**



Prezzi vedi a pagina 124-125  
Prices see page 124-125

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**Impianti monoblocco per celle / Single unit storage installations / Monobloc pour chambres / Monoblockanlagen für Vorgefertigte Equipos monoblocs para camaras**

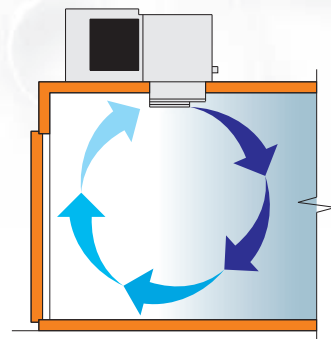
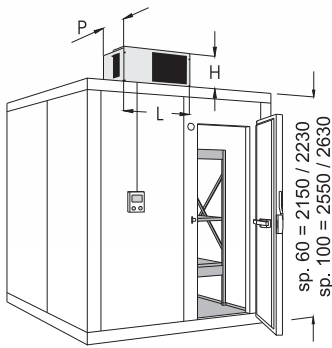
**MCS**



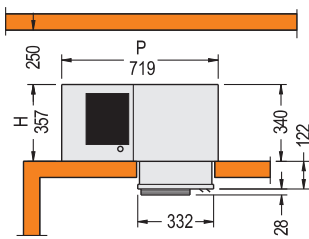
MCS PTS -2 +8 °C



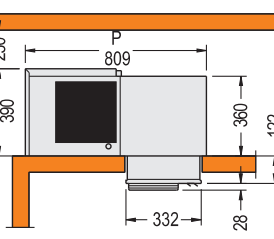
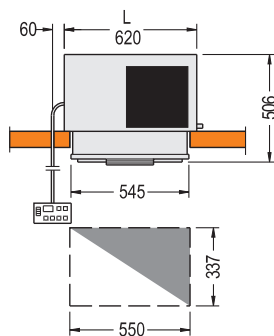
MCS NT -18 -22 °C



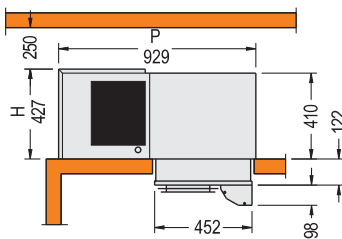
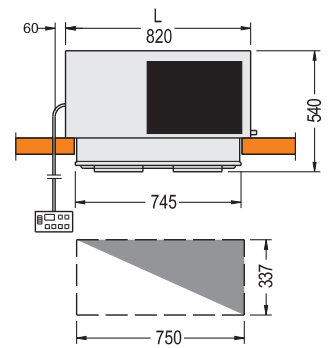
**SCHEMA DI MONTAGGIO / MOUNTING SCHEME / SCHEMA DE MONTAGE / MONTAGESCHEMA / ESQUEMA DE MONTAJE**



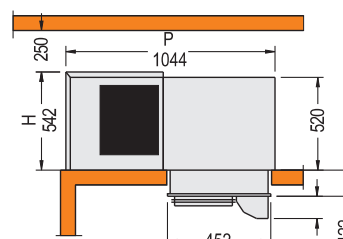
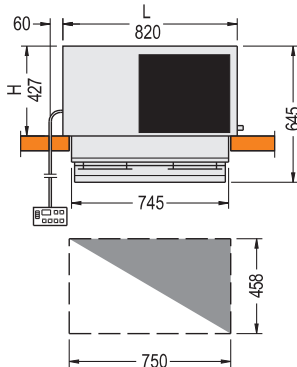
MCS 125 PTS  
MCS 130 PTS



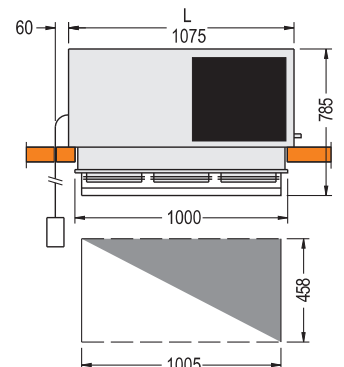
MCS 225 PTS  
MCS 230 PTS  
MCS 225 NT



MCS 235 PTS  
MCS 135 NT



MCS 235 NT



Prezzi vedi a pagina 126  
Prices see page 126

PICCOLA ESPOSIZIONE / SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI / REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA / MINIBAR & PHARMACY  
 ARMADI SPECIALI / SPECIAL CABINETS  
 PASTICCERIA / PASTRY  
 RISTORAZIONE / CATERING EQUIPMENT  
 PIZZERIA / PIZZERIA  
 SUPERMERCATI / SUPERMARKETS  
 IPERMERCATI / HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio / ADDITIONAL EQUIPMENT'S SERVICE

Gruppi refrigeranti SPLIT / SPLIT refrigerating units / Groupes de réfrigération SPLIT / SPLIT-Kühlaggregate / Grupos refrigerador SPLIT

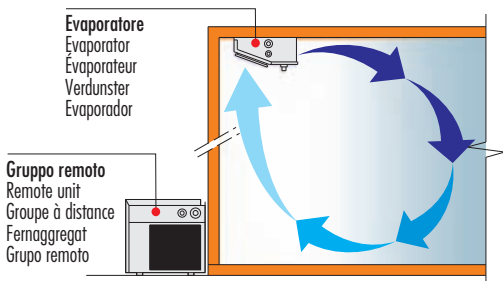
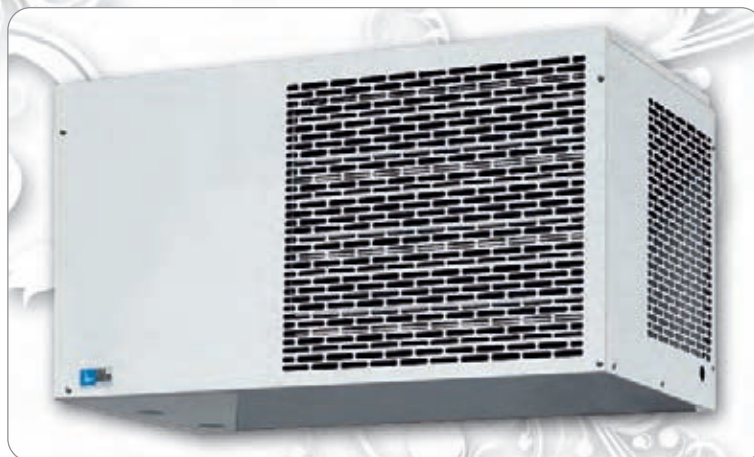
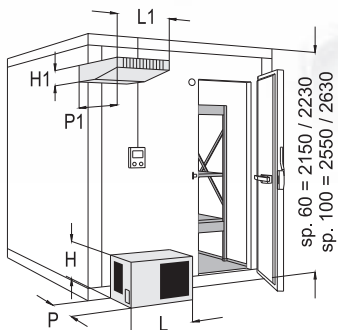
MLV



MLV PTS -2 +8 °C



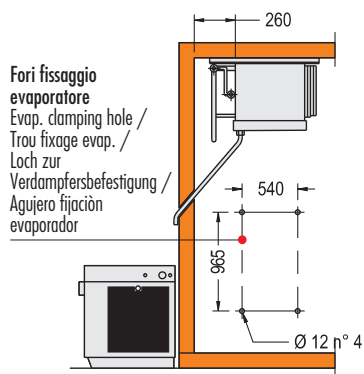
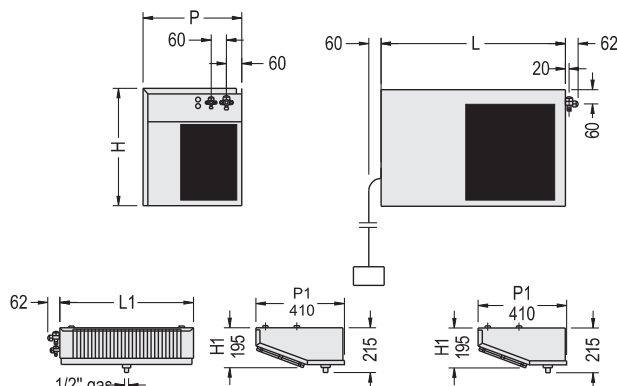
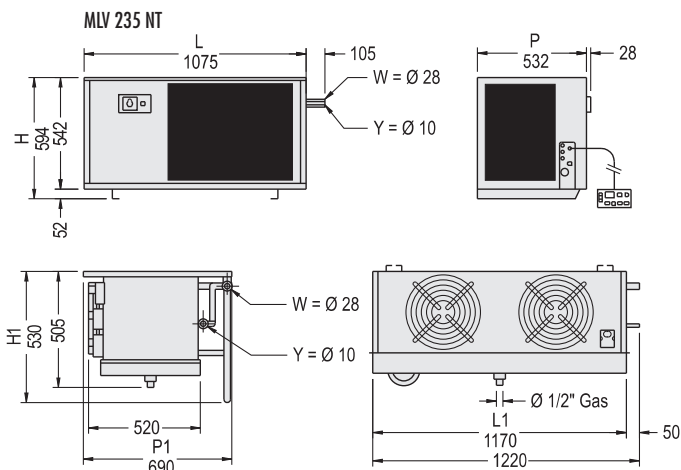
MLV NT -18 -22 °C



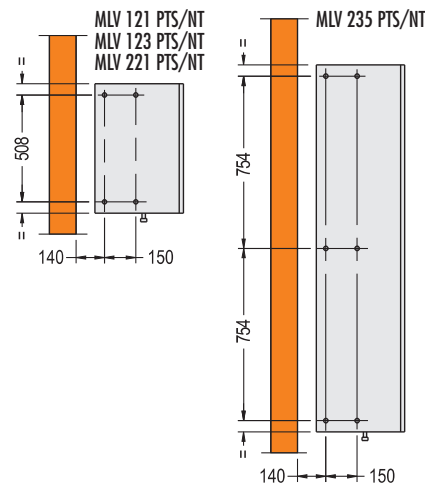
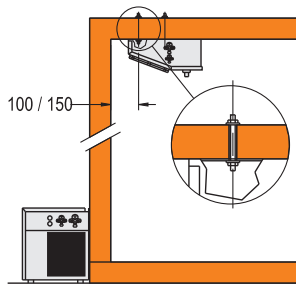
MODELLO / MODEL / MODÈLE / MODELL / MODELO

	L	P	H	LI	F
MLV 121 / MLV123	620	337	357	614	508
MLV 221	820	427	390	1034	928
MLV 235	820	427	427	1614	754+754

MLV 121 PTS/NT - MLV 123 PTS/NT - MLV 221 PTS/NT - MLV 235 PTS/NT



- W** Tubo di aspirazione  
Suction pipe  
Tuyau aspiration  
Saugrohr  
Tubo de aspiracion
- Y** Tubo di mandata  
Delivery pipe  
Tuyau refolement  
Druckrohr  
Tubo de expulsion



Prezzi vedi a pagina 126-127  
Prices see page 126-127

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
FARMACIA  
PHARMACY  
SPECIAL CABINETS  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS



# Pizzeria



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

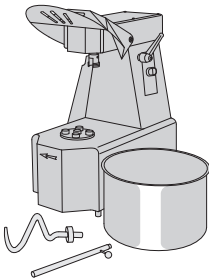
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE




**IMPASTA 8/12/17/24 VF M**  
**IMPASTA 8/12/17/24 VF T**

**IMPASTA VEM-TS**  
**IMPASTA VET-TS**

**VEM-TS** Testata sollevabile  
**VET-TS** Raisable head  
 Tête qui peut être soulevé  
 Aufhebares Kopfaufsatz  
 Cabeza levantable


**IMPASTA 35 VF M**  
**IMPASTA 35 VF T**


**Modello IMPASTA**  
 Spirale in acciaio inox speciale forgiata a mano. Vasca e spaccapasta in acciaio Inox 18/10 (AISI 304). Vasca e spirale fisse (VF) o estraibili (VE). Versione bianca verniciata. Comandi a bassa tensione 24 volt. Motoriduttori a bagno d'olio.

**Model IMPASTA**  
 Hand-forged stainless steel spiral. Bowl and dough-breaker made of 18/10 (AISI 304) stainless steel. Bowl and spiral fixed (VF) or extractable (VE). Version with painted body. 24 V low-voltage controls. Oil-bath speed reducers.

**Modelo IMPASTA**  
 Spirale en acier inox forgée à la main. Cuve et brise-pâte en acier Inox 18/10 (AISI 304). Cuve et spirale fixées (VF) ou extractibles (VE). Version avec carrosserie peinte. Commandes à basse tension 24 Volt. Motoréducteurs à bain d'huile.

**Modell IMPASTA**  
 Spirale aus handgeschmiedetem Edelstahl. Kessel und Teigbrecher aus 18/10 Edelstahl (AISI 304). Becken und Spirale fest eingebaut (VF) oder herausnehmbar (VE). Ausführung mit lackierter Struktur. Steuerungen mit Niederspannung 24V. Reduziergetrieben im Ölbad.

**Modelo IMPASTA**  
 Espiral en acero inoxidable forjada a mano. Caba y quebra pasta de acero inoxidable 18/10 (AISI 304) Caba y espiral bien fijas (VF) o extraíble (VE). Versión con armazón barnizado. Mandos de baja tensión (24 Volt). Motoriductos lubricado.



Capacità del contenitore  
 Container capacity  
 Capacité du récipient  
 Behälterkapazität  
 Capacidad contenedor

mm. (LxPxH)

Kg.

	Watt			mm. (LxPxH)	Kg.
<b>IMPASTA 8 VF M</b>	370	230v/1/50Hz	Lt. 10 - Kg. 7 - Ø mm. 250x200	270x540x560	49
<b>IMPASTA 12 VF M</b>	900	230v/1/50Hz	Lt. 17 - Kg. 13 - Ø mm. 330x210	350x660x630	73
<b>IMPASTA 12 VF T</b>	750	400v/3/50Hz	Lt. 17 - Kg. 13 - Ø mm. 330x210	350x660x630	73
<b>IMPASTA 17 VF M</b>	900	230v/1/50Hz	Lt. 22 - Kg. 18 - Ø mm. 380x210	400x690x630	76
<b>IMPASTA 17 VF T</b>	750	400v/3/50Hz	Lt. 22 - Kg. 18 - Ø mm. 380x210	400x690x630	76
<b>IMPASTA 24 VF M</b>	1500	230v/1/50Hz	Lt. 32 - Kg. 25 - Ø mm. 420x260	440x830x720	100
<b>IMPASTA 24 VF T</b>	1500	400v/3/50Hz	Lt. 32 - Kg. 25 - Ø mm. 420x260	440x830x720	100
<b>IMPASTA 35 VF M</b>	1500	230v/1/50Hz	Lt. 41 - Kg. 35 - Ø mm. 450x260	490x800x800	102
<b>IMPASTA 35 VF T</b>	2000	400v/3/50Hz	Lt. 41 - Kg. 35 - Ø mm. 450x260	490x800x800	102
<b>IMPASTA 18 VEM-TS</b>	750	230v/1/50Hz	Lt. 21 - Kg. 17 - Ø mm. 260x210	400x660x695	60
<b>IMPASTA 18 VET-TS</b>	1000	400v/3/50Hz	Lt. 21 - Kg. 17 - Ø mm. 260x210	400x660x695	60
<b>IMPASTA 25 VEM-TS</b>	1000	230v/1/50Hz	Lt. 32 - Kg. 25 - Ø mm. 400x260	435x780x800	92
<b>IMPASTA 25 VET-TS</b>	1500	400v/3/50Hz	Lt. 32 - Kg. 25 - Ø mm. 400x260	435x780x800	92
<b>IMPASTA 35 VEM-TS</b>	1500	230v/1/50Hz	Lt. 41 - Kg. 35 - Ø mm. 450x260	490x800x800	102
<b>IMPASTA 35 VET-TS</b>	2000	400v/3/50Hz	Lt. 41 - Kg. 35 - Ø mm. 450x260	490x800x800	102



Prezzi vedi a pagina 130-131  
 Prices see page 130-131



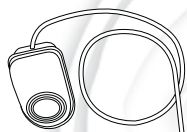




## STENDIPIZZA 40 C

NEW

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



ACCESSORIO / ACCESSORIE:  
Pedale elettrico  
Electric pedal  
Pédale électrique  
Elektr. Pedale  
Pie eléctrico



## SFOGLIA 30

## SFOGLIA 30

Stendipizza monorullo per pizza tonda, senza pedale elettrico

Stendipizza single roller, for round pizza, without electric pedal

Stendipizza monorouleau pour pizza rond, sans pédale électrique

Die Ausbreitermaschine für Pizza (Stendipizza) einzige Rolle, für runde Pizza, ohne elektr. Pedale

Formadora de pizza monorodillo para pizza redonda, sin pie eléctrico



Le Stendipizza permettono un grande risparmio di tempo e soprattutto, per il loro funzionamento, non è necessario personale specializzato. Le Stendipizza COLD MASTER sono state progettate per risolvere velocemente i problemi di produzione di dischi di pasta per la preparazione di pizze, pane, focacce, tortine, ecc.. Le Stendipizza lavorano a freddo e non alterano le caratteristiche della pasta. Lo spessore ed il diametro della pasta sono regolabili a piacere.

The Stendipizza pizza rollers save time and eliminated the need for specialist staff. COLD MASTER pizza rollers have been designed to quickly solve the problems of rolling pasta disks for the preparation of pizzas, bread, focaccias, pies and so on. The Stendipizza rollers do not heat up, nor do they alter the characteristics of the dough. The thickness and diameter of the dough can be set as required.

Les Stendipizza permettent un important gain de temps. En particulier, leur fonctionnement ne requiert pas de personnel spécialisé. Les Stendipizza COLDMASTER ont été projetées pour résoudre rapidement les problèmes de production des ronds de pâte pour la préparation de pizzas, pain, focgasses, pâtisserie, etc.. Les Stendipizza travaillent à froid et n'altèrent pas les caractéristiques de la pâte. Epaisseur et diamètre de la pâte peuvent être réglés selon nécessité.

Die Stendipizza ermöglichen eine grosse Zeiteinsparnis und vor allem wird aufgrund ihres Betriebs kein Fachpersonal benötigt. Die Stendipizza COLD MASTER wurden dafür entworfen, das Problem der Herstellung von Teigscheiben zur Zubereitung von Pizza, Brot, Fladen, Törtchen usw. schnell zu beseitigen. Die Stendipizza arbeiten ohne Heizung und verändern die Eigenschaften des Teigs nicht. Die Stärke und der Durchmesser des Teigs können beliebig eingestellt werden.

La Stendipizza permiten un gran ahorro de tiempo y, sobre todo, debido a su funcionamiento, no es necesario personal especializado. La Stendipizza COLD MASTER ha sido proyectada para resolver los problemas de producción de discos de masa rápidamente para la preparación de pizzas, pan, focacce, tortas, etc. La Stendipizza trabaja en frío y no altera las características de la masa. El espesor y el diámetro de la pasta se pueden regular a placer.

Struttura acciaio inox  
Stainless steel frame  
Structure acier inox  
Edelstahl Struktur  
Estructura en acero inoxidable



Watt



Peso pasta  
Dough weight / Poids pâte  
Gewicht d. Teiges / Peso de la masa



Ø Pizza



mm. (LxPxH)



Kg.

## NEW STENDIPIZZA 40 C

## SFOGLIA 30

370

250

230v/1/50Hz

230v/1/50Hz

gr. 210/600

gr. 80/400

cm. 26/40

cm. 14/34

460x520x740

500x400x450

39

30



Prezzi vedi a pagina 132  
Prices see page 132

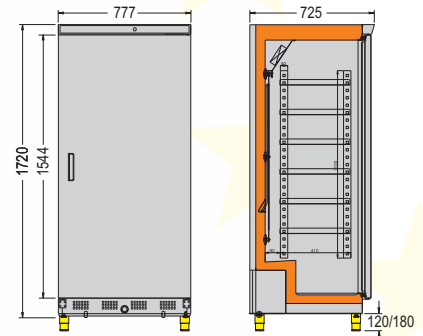


Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

EURONORM



## PIZZA 501 PTX



ACCESSORIO / ACCESSORY:  
Kit 4 piedi GN regolabili  
Set of 4 GN adjustable feet  
H=120/180

**P = 725**  
**600x400**

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



N°4 Sbrinamenti nelle 24 h.  
N°4 Defrosting in the 24 h.  
N°4 Dégivrages dans les 24 heures  
N°4 Auftauen innerhalb 24 Stunden  
N°4 Descongelación en las 24 h.

Profondità con porta aperta  
Depth with open door  
Profondeur porte ouverte  
Ausßenmaße Tiefe (offene Tür)  
Profundidad con puerta abierta  
mm 1450

N° 5 coppie guide  
N° 5 pair of guide  
N° 5 couple de glissières  
N° 5 paar Schienen  
N° 5 guías parrillas

Spessore di isolamento  
Insulation thickness  
Epaisseur d'isolation  
Isolierstärke  
Espesor de aislamiento  
55 mm.

### ACCESSORI / ACCESSORIES:



Bacinelle per pizza 600 x 400 x 70h mm  
Pizza basins 600 x 400 x 70h mm  
Bacs pour pizza 600 x 400 x 70h mm  
Pizza Schalen 600 x 400 x 70h mm  
Cubeteras para pizza 600 x 400 x 70h mm  
Max 10 PZ. (5 Pz. serie - 5 Pz. optional)



Griglie 600 x 400 mm  
Grille 600 x 400 mm  
Grille 600 x 400 mm  
Gitter 600 x 400 mm  
Rejilla 600 x 400 mm



Interno in alluminio verniciato bianco  
Inside made of white painted steel  
Intérieur en acier peint en blanc  
Innenfläche aus weißlackiertem Stahl  
Interno de acero pintado blanco

Sistema di cremagliere reggi griglie  
System of racks to take grills  
Système de crémaillères de soutien des grilles  
Systemschranke Aufhänger Gitter  
Sistema de cremalleras portaparrillas

Rivestimento esterno in acc. inox AISI 430  
Stainless steel AISI 430 external coating  
Revêtement externe en acier inox AISI 430  
Außenverkleidung aus Edelstahl AISI 430  
Revestimiento exterior de acero inoxidable AISI 430



Watt



230V/1/50Hz



°C

-2/+8



R 134a



522



Lt.

522



Serie

n. 5 mm. 600x400



mm. (LxPxH)

777x725x1720



Di serie



-



Kg.

90

PIZZA 501 PTX

185

230V/1/50Hz

-2/+8

R 134a

522

522

Lt.

522

Serie

n. 5 mm. 600x400

mm. (LxPxH)

777x725x1720

Di serie

-

Kg.

90



Prezzi vedi a pagina 132  
Prices see page 132

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (32°C - % U.R. 75)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

# Serie: PIZZA

- Il mobile è interamente costruito in acciaio inox 18/8 AISI 304.
- La refrigerazione è ventilata e garantisce pertanto un'ottima distribuzione del freddo in ogni punto del mobile.
- L'evaporatore è trattato contro gli acidi.
- Quadro elettronico.
- Sbrinamento automatico.
- Evaporazione dell'acqua di sbrinamento automatica.
- Gli sportelli sono provvisti di guarnizioni magnetiche che garantiscono un'ottima chiusura.
- Il vano della cella è dimensionato per alloggiare griglie o contenitori GN 1/1 di h. 100 mm o h. 150 mm.
- Piano di lavoro in granito.

- The counter is fully built with AISI 304 18/8 stainless steel.
- Refrigeration is ventilated, thus guaranteeing a very good distribution of cold in every part of the counter.
- The evaporator is acid-proof.
- Electronic panel board.
- Automatic defrosting.
- Automatic defrosting water evaporation.
- Doors are equipped with very good airtight magnetic joints.
- Thanks to the compartment sizes, it is possible to install grids or GN 1/1 containers (height: 100 mm or 150 mm).
- Granite work top.

- Le banc est compétement réalisé en acier inoxydable 18/8 AISI 304.
- La réfrigération est ventilée, ce qui garantit une très bonne distribution du froid dans tous les points du banc.
- L'évaporateur a été traité contre les attaques acides.
- Panneau électronique.
- Dégivrage automatique.
- Evaporation automatique de l'eau de dégivrage.
- Les portes sont dotées de joints magnétiques qui garantissent une très bonne étanchéité.
- Les dimension de la cellule permettent l'installation de grilles ou de récipients GN 1/1 (hauteur 100 mm ou 150 mm).
- Surface de travail en granit.

- Möbel ganz aus rostfreiem Stahl 18/8 AISI 304.
- Durch die ventilierte Kühlung wird eine optimale Kälteverteilung an allen Stellen gewährleistet.
- Der Verdunster ist gegen Säuren schutzbehandelt.
- Elektronisches Schaltfeld.
- Abtau-Automatik.
- Automatische Tauwasserverdunstung.
- Die Türen sind mit Magnetchichtungen ausgestattet, die eine optimale Schließung garantieren.
- Der Innenraum der Zelle ist für Einführen von Rosten und GN-Behältern 1/1 in den Höhen 100 mm oder 150 mm bemessen.
- Arbeitsplatte aus Granit.

- El mueble está completamente construido en acero inoxidable 18/8 AISI 304.
- La refrigeración es con ventilación por lo tanto garantiza una óptima distribución del frío en cada punto del mueble.
- El evaporador tiene un tratamiento contra los ácidos.
- Cuadro electrónico.
- Descongelación automática.
- Evaporación del agua de descongelación automática.
- Las puertas poseen burletes magnéticos que garantizan un óptimo cierre.
- El espacio de la celda tiene dimensiones como para alojar parrillas y contenedores GN 1/1 de altura 100 mm. o a. 150 mm.
- Plano de trabajo en granito.



## PIZZA 1200 MAXI



Cassetiera neutra con 7 bacinelle 60x40  
Neutral drawers with 7 60x40 trays  
Tiroirs neutres avec 7 cuvettes 60x40  
Neutrale Schubladen mit 7 Schalen 60x40  
Cajones neutrales con 7 bandejas 60x40

3 porte refrigerate °C +4/+8  
3 refrigerating doors +4/+8 °C  
3 portes réfrigérées +4/+8 °C  
3 Kühlungstüre +4/+8 °C  
3 puertas refrigeradas +4/+8 °C

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
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PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**PIZZA 1200 MAXI**



**P = 700**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Piano di lavoro in granito  
Granite work top  
Surface de travail en granit  
Arbeitsplatte aus Granit  
Plano de trabajo en granito

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralito electrónica

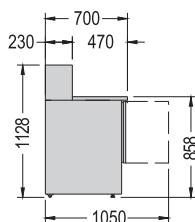
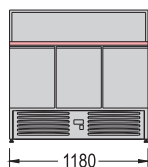
**PIZZA 800**



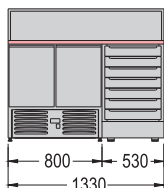
**PIZZA 800**



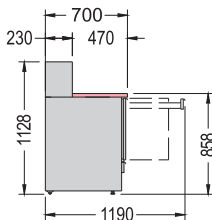
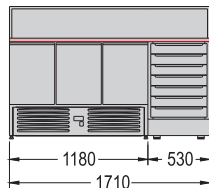
**PIZZA 1200**



**PIZZA 800 MAXI**



**PIZZA 1200 MAXI**



Pizza 800 GN 1/6 - 1/3 H 100 mm



Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubetera se entregan bajo pedido

Pizza 1200 GN 1/6 - 1/3 H 100 mm



	Watt		°C		DEFROST		Serie - GN 1/1	Serie	mm. (LxPxH)	Kg.
<b>PIZZA 800</b>	255	230v/1/50Hz	+4/+8			R404a	n. 2 mm. 530x325	-	800x700x1128	90
<b>PIZZA 800 MAXI</b>	255	230v/1/50Hz	+4/+8			R404a	n. 2 mm. 530x325	n. 7 mm. 600x400 h. 70	1330x700x1128	130
<b>PIZZA 1200</b>	255	230v/1/50Hz	+4/+8			R404a	n. 3 mm. 530x325	-	1180x700x1128	110
<b>PIZZA 1200 MAXI</b>	255	230v/1/50Hz	+4/+8			R404a	n. 3 mm. 530x325	n. 7 mm. 600x400 h. 70	1710x700x1128	240



**PIZZA 800 GLASS**

**P = 700**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

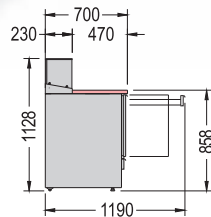
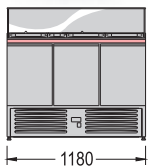
Il vano della cella è dimensionato per alloggiare griglie o contenitori GN 1/1 di h. 100 mm o h. 150 mm /  
Thanks to the compartment sizes, it is possible to install grids or GN 1/1 containers (height: 100 mm or 150 mm) /  
Les dimension de la cellule permettent l'installation de grilles ou de récipients GN 1/1 (hauteur 100 mm ou 150 mm) /  
Der Innenraum der Zelle ist für Einführen von Rosten und GN-Behältern 1/1 in den Höhen 100 mm oder 150 mm bemessen /  
El espacio de la celda tiene dimensiones como para alojar parrillas y contenedores GN 1/1 de altura 100 mm. o a. 150 mm



**PIZZA 800 GLASS**



**PIZZA 1200 GLASS**



Pizza 800 GN 1/6 - 1/3 H 100 mm



Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubetera se entregan bajo pedido

Pizza 1200 GN 1/6 - 1/3 H 100 mm



**PIZZA 1200 GLASS**



	Watt		°C	DEFROST		Serie - GN 1/1	Serie	mm. (LxPxH)			Kg.	
<b>PIZZA 800 GLASS</b>	255	230v/1/50Hz	+4/+8			R404a	n. 2 mm. 530x325	-	800x700x1128	-	-	92
<b>PIZZA 1200 GLASS</b>	255	230v/1/50Hz	+4/+8			R404a	n. 3 mm. 530x325	-	1180x700x1128	-	-	113

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 133  
Prices see page 133



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MIMBAR & FARMACIA  
MIMBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**PIZZA 1200 METAL**

**P = 700**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

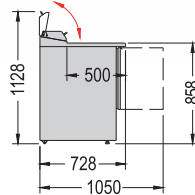
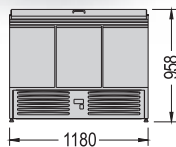
Piano di lavoro in acciaio inox con porta vaschette refrigerato GN /  
Stainless steel worktop with cooled GN basins holder /  
Plan de travail inox avec GN porte bacs refroidi /  
Arbeitsplatte aus Edelstahl mit gekühltem Becken GN Halter /  
Plano de trabajo en acero inoxidable con porta cubetas GN refrigerado



Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**PIZZA 800 METAL**

**PIZZA 1200 METAL**



Pizza 800 GN 1/6 - 1/3 H 100 mm



Pizza 1200 GN 1/6 - 1/3 H 100 mm



Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubetera se entregan bajo pedido

	Watt	230v/1/50Hz	°C	DEFROST	R404a	Serie - GN 1/1	Bacinelle ABS ABS Basins Bacs ABS Schalen ABS Cubetas ABS	mm. (LxPxH)	Kg.
<b>PIZZA 800 METAL</b>	255	230v/1/50Hz	+4/+8		R404a	n. 2 mm. 530x325	-	800x728x1128	90
<b>PIZZA 1200 METAL</b>	255	230v/1/50Hz	+4/+8		R404a	n. 3 mm. 530x325	-	1180x728x1128	110

# Serie: BANCOPIZZA

## COMODO E COMPATTO

La serie BANCO PIZZA P / PC è la soluzione ai problemi di spazio. La costruzione monoblocco è interamente in acciaio inox AISI 304, con piano in granito dotato di alzatina sui tre lati e bordo arrotondato nel lato servizio. La cassettiera è attrezzata con 7 cassette inox estraibili su guide in acciaio inox e sette cassette portapizze. Le basi refrigerate sono dotate di porte con chiusura magnetica e ogni vano è equipaggiato di sette coppie guide per cassette a ripiani, l'isolamento è ottenuto con iniezione di resine poliuretatiche, senza CFC, densità 40 kg/mc. Dispositivo anticondensa lato servizio. Unità condensatrice centralizzata, refrigerazione statica con sbrinamento a gas caldo. Doppio controllo termostatico della temperatura in cella e nell'elemento portabacinelle con deviatore e smaltimento automatico dell'acqua di condensa. L'elemento refrigerato portabacinelle, con capacità GN 1/1, è corredato di mensola in vetro piano.

## USEFUL AND COMPACT

The BANCO PIZZA P / PC series solves all space problems. The single block construction is entirely in AISI 304 stainless steel, with a granite working surface which has a raised rim on three sides and a rounded edge on the service side. The chest has 7 drawers inox removable on stainless steel runners and seven drawers for pizzas. The refrigerated bases have doors with magnetic closing and each compartment is equipped with seven pairs of drawer runners for drawers or shelves, isolation is provided by a polyurethane resin injection, CFC free, density 40 kg/m<sup>3</sup>. Anti condensation device on service side. Centralised condenser unit, static refrigeration with hot gas defrosting. Double thermostatic control of the temperature in the cold store and in the basin-holder with switch and automatic drainage of condensation. The refrigerated basin-holder, with GN 1/1 capacity, is fitted with flat glass shelf.

## PRATIQUE ET COMPACT

La série BANCO PIZZA P / PC est la solution à tous vos problèmes d'espace. La construction monobloc est entièrement en acier inox AISI 304, avec plan en granit doté d'une partie surélevée sur les trois côtés et d'un bord arrondi côté service. L'ensemble de tiroirs est équipé de 7 petits tiroirs désecastrables sur glissières en acier inox ainsi que sept compartiments porte-pizzas. Les bases réfrigérées sont équipées de portes avec fermeture magnétique et chaque volume intérieur est équipé de sept couples de glissières pour insérer des tiroirs ou des étagères; l'isolation se fait grâce à l'injection de résine polyuréthanique, sans CFC, d'une densité de 40 kg/mètres cube. Dispositif anti-condensation du côté service. L'unité de condensation est centralisée, la réfrigération est statique avec dégivrage au gaz chaud. Il y a un double contrôle thermostatique de la température de la cellule et du porte-bassines réfrigéré, avec déviateur et écoulement automatique de l'eau issue de la condensation. Le porte-bassines réfrigéré, dont la capacité est de GN 1/1, est équipé d'une étagère plate en verre.

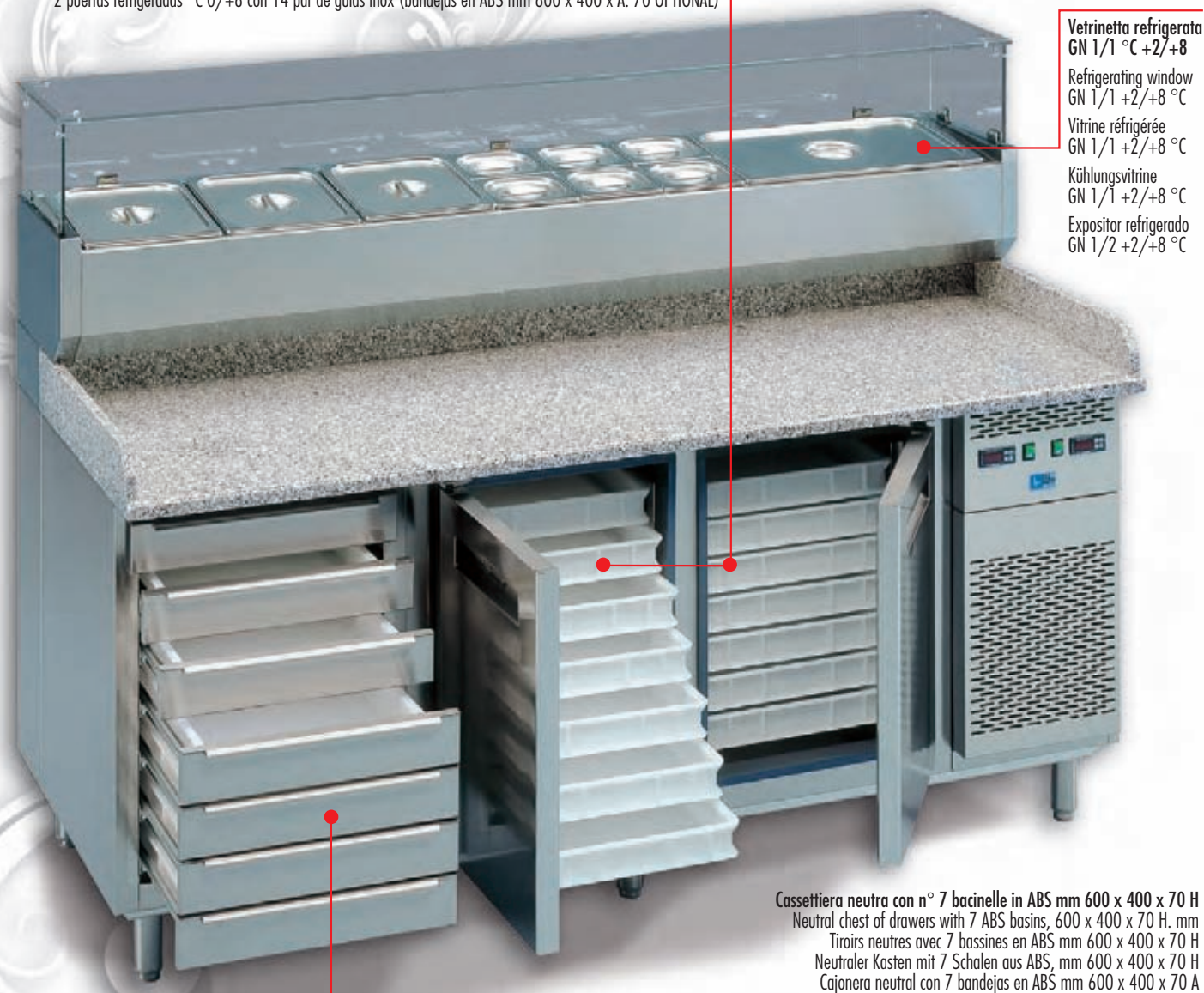
## CÓMODO Y COMPACTO

La serie BANCO PIZZA P / PC es la solución a los problemas de espacio. La construcción monobloc es de acero inoxidable AISI 304, con plano de granito dotado de barandilla en los tres lados y borde redondeado en el lado de servicio. La cajonera está equipada con 7 cajones extraíbles montados sobre guías de acero inoxidable y siete cajas porta pizzas. Las bases refrigeradas están dotadas de puertas con cierre magnético y cada cavidad está equipada con siete pares de guías para cajas o repisas, el aislamiento se obtiene por medio de inyección de resinas de poliuretano, sin CFC, densidad 40 Kg/m<sup>3</sup>. Dispositivo anti-condensación en el lado de servicio. Unidad condensadora centralizada, refrigeración estática con descongelación con gas caliente. Doble control termostático de la temperatura en la celda y en el elemento porta-cubetas con desviador y vaciado automático del agua de condensación. El elemento refrigerante porta-recipientes, con capacidad GN 1/1, está dotado de repisa de vidrio plano.

## BEQUEM UND COMPACT

Die Serie BANCO PIZZA P / PC ist die Lösung für Platzprobleme. Die Konstruktion im Ganzstück ist völlig aus INOX Stahl AISI 304, mit einer Granitplatte mit einem erhöhten Rand auf drei Seiten und einem abgerundeten Rand auf der Bedienungsseite versehen. Das Schubladenfach ist mit 7 inox Schubladen ausgestattet auf herausziehbaren inox Stahlschienen und 7 Pizzakasten. Die gekühlten Unterbauten sind mit magnetisch schließenden Türen versehen und jeder Raum besitzt sieben Paar Führungsschienen für Kästen oder Bleche. Die Isolation ist durch das Einspritzen von Poliurethanharz, ohne CFC mit einer Dichte von 40 kg pro mc, gewährleistet. An der Bedienungsseite befindet sich eine Vorrichtung zur Verhinderung von Kondensation. Centrale Kondensatoreinheit, statische Kühlung mit Abtuvorrichtung durch heißes Gas. Doppelte thermostatische Kontrolle der Temperatur in der Kühlzelle und im Element für den Schalenhalter mit Abweiser und automatischer Entsorgung des Kondenswassers. Das Kühlelement des Schalenhalters, mit einer Kapazität von GN1/1, ist mit einer Konsole in Flachglas ausgestattet.

- 2 porte refrigerate °C 0/+6 con n° 14 coppie di guide inox (bacinelle in ABS mm 600 x 400 x H. 70 OPTIONAL)  
 2 refrigerated doors °C 0/+6 with 14 pairs of stainless steel guides (ABS basins, 600 x 400 x H. 70 mm. OPTIONAL)  
 2 portes réfrigérées °C 0/+6 avec 14 paires de glissières en inox (bassines en ABS mm 600 x 400 x H. 70 en option)  
 2 Kühltüren °C 0/+6 mit 14 Führungsparen aus Inox ( Schalen aus ABS, mm 600 x 400 x H. 70 OPTIONAL)  
 2 puertas refrigeradas °C 0/+6 con 14 par de guías inox (bandejas en ABS mm 600 x 400 x A. 70 OPTIONAL)



Vetrinetta refrigerata  
GN 1/1 °C +2/+8

Refrigerating window  
GN 1/1 +2/+8 °C

Vitrine réfrigérée  
GN 1/1 +2/+8 °C

Kühlungsvitrine  
GN 1/1 +2/+8 °C

Expositor refrigerado  
GN 1/2 +2/+8 °C

Cassettiera neutra con n° 7 bacinelle in ABS mm 600 x 400 x 70 H  
 Neutral chest of drawers with 7 ABS basins, 600 x 400 x 70 H. mm  
 Tiroirs neutres avec 7 bassines en ABS mm 600 x 400 x 70 H  
 Neutraler Kasten mit 7 Schalen aus ABS, mm 600 x 400 x 70 H  
 Cajonera neutral con 7 bandejas en ABS mm 600 x 400 x 70 A

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**BANCOPIZZA83 3PC**



Temperatura vetrinetta GN  
GN window temperature  
Température de la vitrine GN  
Temperatur der Vitrine GN  
Temperatura expositor GN  
+2 / +8 °C

Piano di lavoro in granito  
Granite work top  
Surface de travail en granit  
Arbeitsplatte aus Granit  
Plano de trabajo en granito

**P = 830**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

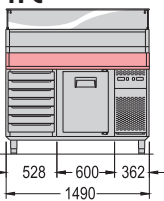
Spessore di isolamento mm. 50  
Insulation thickness 50 mm.  
Epaisseur d'isolation 50 mm.  
Isolierstärke 50 mm  
Espesor de aislamiento 50 mm.

Piedini regolabili  
Adjustable teet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

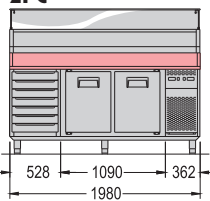


**BANCOPIZZA83 2PC SGN**

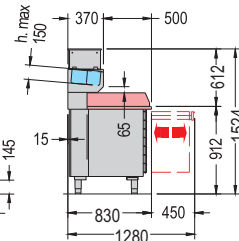
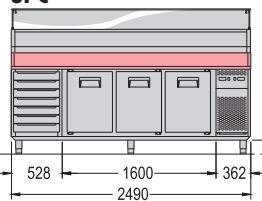
**BANCOPIZZA83 1PC**



**BANCOPIZZA83 2PC**



**BANCOPIZZA83 3PC**



Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubeteras se entregan bajo pedido

Bancopizza83 1PC



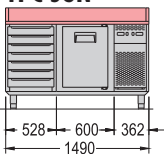
Bancopizza83 2PC



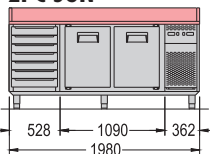
Bancopizza83 3PC



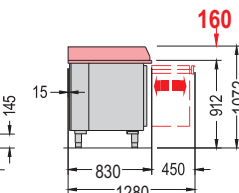
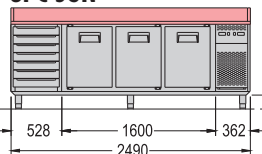
**BANCOPIZZA83 1PC SGN**



**BANCOPIZZA83 2PC SGN**



**BANCOPIZZA83 3PC SGN**



	Watt		°C	DEFROST		Serie	Serie	Basinelle ABS ABS Basins Bacs ABS Schalen ABS Cubetas ABS	Max	mm. (LxPxH)			Kg.
<b>BANCOPIZZA83 1PC</b>	468	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 14	1490x830x1524	-	-	300
<b>BANCOPIZZA83 2PC</b>	569	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 21	1980x830x1524	-	-	345
<b>BANCOPIZZA83 3PC</b>	569	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 28	2490x830x1524	-	-	440
<b>BANCOPIZZA83 1PC SGN</b>	468	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 14	1490x830x1072	-	-	280
<b>BANCOPIZZA83 2PC SGN</b>	569	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 21	1980x830x1072	-	-	325
<b>BANCOPIZZA83 3PC SGN</b>	569	230v/1/50Hz	0/+6			R404a	-	n° 7 mm. 600x400 h.70	n° 28	2490x830x1072	-	-	420

Prezzi vedi a pagina 133-134  
Prices see page 133-134

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



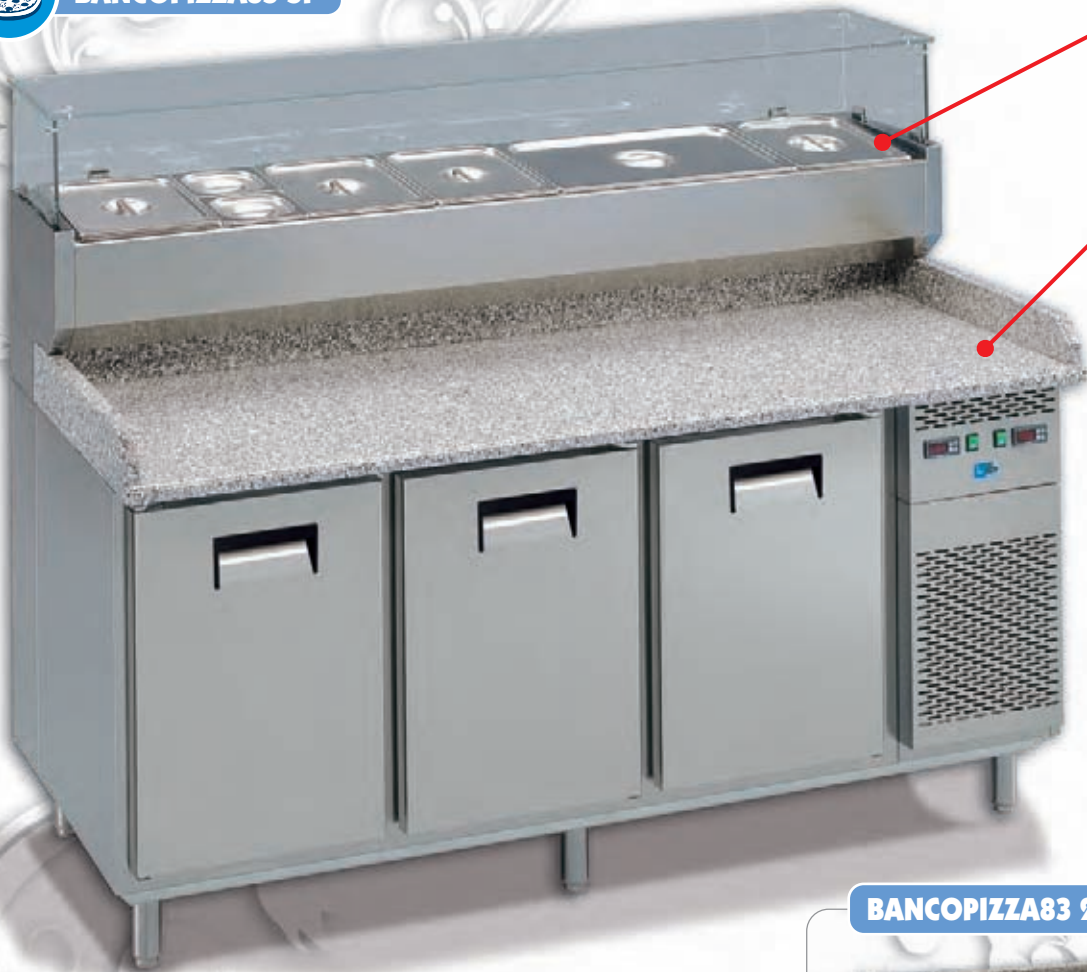




**BANCOPIZZA83 3P**

Temperatura vetrinetta GN  
GN window temperature  
Température de la vitrine GN  
Temperatur der Vitrine GN  
Temperatura expositor GN  
+2 / +8 °C

Piano di lavoro in granito  
Granite work top  
Surface de travail en granit  
Arbeitsplatte aus Granit  
Plano de trabajo en granito



**P = 830**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Spessore di isolamento mm. 50  
Insulation thickness 50 mm.  
Épaisseur d'isolation 50 mm.  
Isolierstärke 50 mm  
Espesor de aislamiento 50 mm.

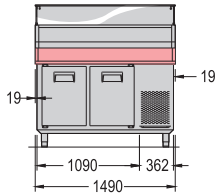
Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables

**BANCOPIZZA83 2P SGN**

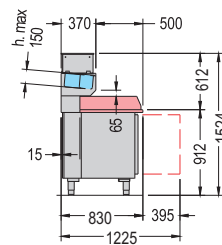
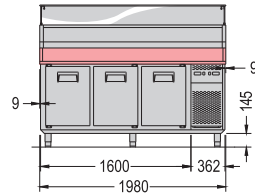


Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubeteras se entregan bajo pedido

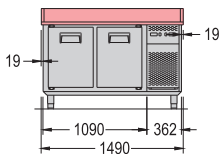
**BANCOPIZZA83 2P**



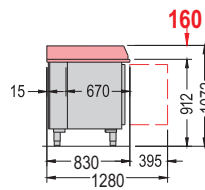
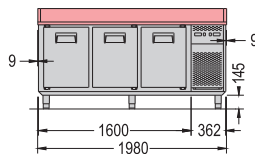
**BANCOPIZZA83 3P**



**BANCOPIZZA83 2P SGN**



**BANCOPIZZA83 3P SGN**



BancoPizza83 2P



BancoPizza83 3P



	Watt		°C				Serie	Serie	OPTIONAL - Max	Bacinelle ABS ABS Basins Bacs ABS Schalen ABS Cubetas ABS	mm. (LxPxH)			Kg.
<b>BANCOPIZZA83 2P</b>	569	230v/1/50Hz	0/+6	🔧	❄️	❄️	R404a	-	-	n° 14 mm. 600x400 h.70	1490x830x1524	-	-	259
<b>BANCOPIZZA83 3P</b>	569	230v/1/50Hz	0/+6	🔧	❄️	❄️	R404a	-	-	n° 21 mm. 600x400 h.70	1980x830x1524	-	-	349
<b>BANCOPIZZA83 2P SGN</b>	569	230v/1/50Hz	0/+6	🔧	❄️	❄️	R404a	-	-	n° 14 mm. 600x400 h.70	1490x830x1072	-	-	209
<b>BANCOPIZZA83 3P SGN</b>	569	230v/1/50Hz	0/+6	🔧	❄️	❄️	R404a	-	-	n° 21 mm. 600x400 h.70	1980x830x1072	-	-	278

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 134  
Prices see page 134



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

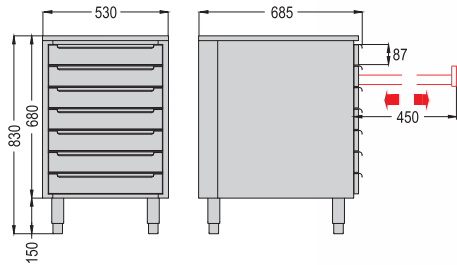


## CASSETTIERA 7

**P = 685**

Costruzione in acciaio inox AISI 304  
Construction in AISI 304 stainless steel  
Construction en acier inox AISI 304  
Gehäuse aus rostfreiem Stahl AISI 304  
Construcción en acero inox AISI 304

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Verstellbare Füße  
Patas regulables



°C



Serie

Bacinelle ABS  
ABS Basins  
Bacs ABS  
Schalen ABS  
Cubetas ABS



Max



mm.

mm. (LxPxH)



Kg.

CASSETTIERA 7

Ambient

n° 7 mm. 600x400 h.70

n° 7

530x685x830

-

18



SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Prezzi vedi a pagina 134  
Prices see page 134

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



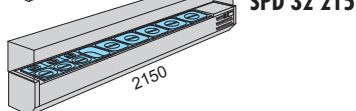
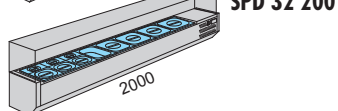
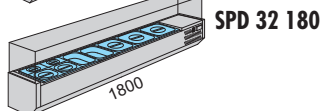
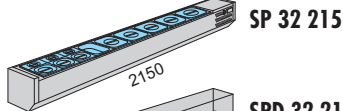
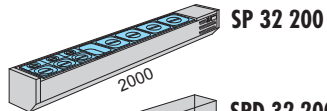
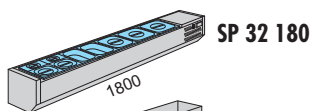
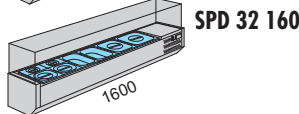
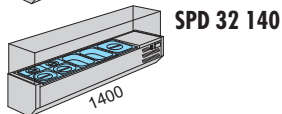
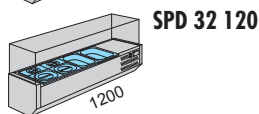
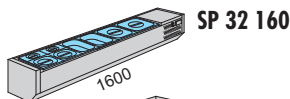
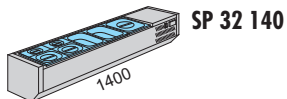
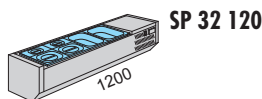
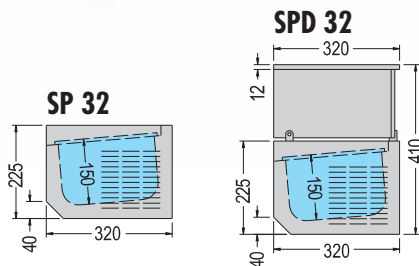
Prezzi vedi a pagina 134  
Prices see page 134



SPD 32 215



SP 32 120



PESO NETTO / NET WEIGHT / POIDS NET / NETTOGEWICHT / PESO NETO

	120 (Kg)	140 (Kg)	160 (Kg)	180 (Kg)	200 (Kg)	215 (Kg)
SP 32	20	22	28	34	37	41
SPD 32	44	46	55	62	66	73

Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

Elementi refrigerati portabacelle GN, costruzione monoscocca in acciaio inox AISI 304, vasche con angoli arrotondati. Disponibili in 5 modelli: cm 120-140-160-180-200-215, e nelle versioni: con vetro piano SPD o senza vetro SP. La refrigerazione è prodotta da un fascio tubiero con controllo automatico della temperatura (0° / +15°C) a mezzo termostato digitale. Unità condensatrice incorporata.

Refrigerated basin-holders GN, stainless steel monocoque construction AISI 304, trays with rounded corners. Available in 5 models: cm 120-140-160-180-200-215, and in versions: with flat glass shelves SPD or without glass SP. Refrigeration is produced by a tube bundle with automatic temperature control (0° / +15°C) using a digital thermostat. Condenser unit incorporated.

Éléments réfrigérés porte-bassines GN, construction monocoque en acier inox AISI 304, récipients avec angles arrondis. Disponibles en 5 modèles: 120-140-160-180-200-215 cm et dans les versions suivantes: avec vitre plate (SPD) ou sans vitre (SP). La réfrigération se fait par l'intermédiaire d'un faisceau tubulaire avec contrôle automatique de la température (0° / +15°C), grâce à la présence d'un thermostat digital. Unité de condensation incorporée.

Kühlelemente Schalenhalter GN, Schalenbauweise aus INOX Stahl AISI 304, Wannen mit abgerundeten Ecken. Verfügbar in 5 verschiedenen Modellen: cm 120-140-160-180-200-215, und in den Versionen: mit Flachglas SPD oder ohne SP Glas. Die Kühlung wird durch ein Rohrbündel mit automatischer Temperaturkontrolle (0° / +15°) mittels digitalem Thermostat erreicht. Eingebaute Kondensationseinheit.

Elementos refrigerados porta-recipientes GN, construcción monocoque de acero inoxidable AISI 304, finas con ángulos redondeados. Están disponibles 5 modelos: 120-140-160-180-200-215 cm, y las versiones con vidrio plano SPD o sin vidrio SP, de altura máxima. La refrigeración es producida por una batería de tubos con control automático de la temperatura (0° / + 15° C) por medio de un termostato digital. Unidad condensadora incorporada.

Icon	Watt	°C	Defrost	Refrigerant	Series	GN - Max h. 150 mm.	
SP 32	220	230v/1/50Hz	0/+15	1/2, 1/4, 1/4, 1/4, 1/9, 1/9	R 134a	-	1/2-1/4-1/6-1/9
SPD 32	220	230v/1/50Hz	0/+15	1/2, 1/4, 1/4, 1/4, 1/9, 1/9, 1/6, 1/6	R 134a	-	1/2-1/4-1/6-1/9

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Prezzi vedi a pagina 136-137 / Prices see page 136-137

PICCOLA ESPOSIZIONE / SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI / REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA / MINIBAR & PHARMACY  
 ARMADI SPECIALI / SPECIAL CABINETS  
 PASTICCERIA / PASTRY  
 RISTORAZIONE / CATERING EQUIPMENT

PIZZERIA / PIZZERIA

SUPERMERCATI / SUPERMARKETS

IPERMERCATI / HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio / ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



SPK 38

NEW



**Coperchio in acciaio inox**  
Stainless steel cover  
Courbé en acier inox  
Deckel aus edelstahl  
Tapa frontal de acero inoxidable

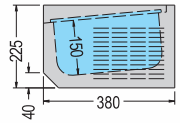
**ACCESSORIO / ACCESSORY:**  
Kit 4 piedi GN  
Set of 4 GN feet  
H=175



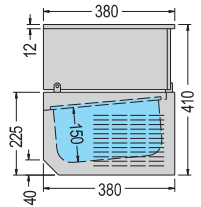
SP 38 120



SP 38



SPD 38



SPD 38 160

Elementi refrigerati portabacchine GN, costruzione monoscocca in acciaio inox AISI 304, vasche con angoli arrotondati. Disponibili in 6 modelli: cm 120-140-160-180-200-215, e nelle versioni: con vetro piano SPD o senza vetro SP. La refrigerazione è prodotta da un fascio tubiero con controllo automatico della temperatura (0°/+15°C) a mezzo termostato digitale. Unità condensatrice incorporata.

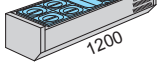
Refrigerated basin-holders GN, stainless steel monocoque construction AISI 304, trays with rounded corners. Available in 6 models: cm 120-140-160-180-200-215, and in versions: with flat glass shelves SPD or without glass SP. Refrigeration is produced by a tube bundle with automatic temperature control (0°/+15°C) using a digital thermostat. Condenser unit incorporated.

Éléments réfrigérés porte-bassines GN, construction monocoque en acier inox AISI 304, récipients avec angles arrondis. Disponibles en 6 modèles: 120-140-160-180-200-215 cm et dans les versions suivantes: avec vitre plate (SPD) ou sans vitre (SP). La réfrigération se fait par l'intermédiaire d'un faisceau tubulaire avec contrôle automatique de la température (0°/+15°C), grâce à la présence d'un thermostat digital. Unité de condensation incorporée.

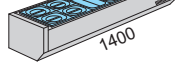
Kühlelemente Schalenhalter GN, Schalenbauweise aus INOX Stahl AISI 304, Wannen mit abgerundeten Ecken. Verfügbar in 6 verschiedenen Modellen: cm 120-140-160-180-200-215, und in den Versionen: mit Flachglas SPD oder ohne SP Glas. Die Kühlung wird durch ein Rohrbündel mit automatischer Temperaturkontrolle (0°/+15°C) mittels digitalem Termostat erreicht. Eingebaute Kondensatoreinheit.

Elementos refrigerados porta-recipientes GN, construcción monoscocca de acero inoxidable AISI 304, tinas con ángulos redondeados. Están disponibles 6 modelos: 120-140-160-180-200-215 cm, y las versiones con vidrio plano SPD o sin vidrio SP. La refrigeración es producida por una batería de tubos con control automático de la temperatura (0°/+15°C) por medio de un termostato digital. Unidad condensadora incorporada.

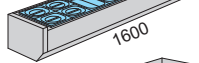
SP 38 120



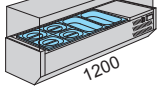
SP 38 140



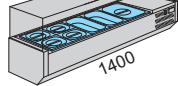
SP 38 160



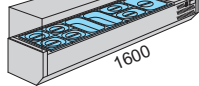
SPD 38 120



SPD 38 140



SPD 38 160



SP 38 180



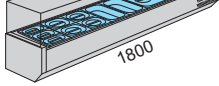
SP 38 200



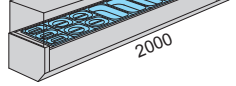
SP 38 215



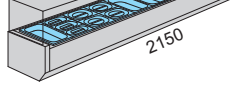
SPD 38 180



SPD 38 200



SPD 38 215



PESO NETTO / NET WEIGHT / POIDS NET / NETTOGEWICHT / PESO NETO

	120 (Kg)	140 (Kg)	160 (Kg)	180 (Kg)	200 (Kg)	215 (Kg)
SP 38	25	30	35	41	45	49
SPD 38	50	58	64	70	75	80

Le vaschette GN sono fornite a richiesta  
GN basins are available on request  
Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert  
Las cubetera se entregan bajo pedido

	Watt	°C	REFROST	R	Serie	GN - Max h. 150 mm.
SP 38	220	230v/1/50Hz	0/+15	R 134a	-	1/1-1/2-1/3-1/4-1/6-1/9
SPD 38	220	230v/1/50Hz	0/+15	R 134a	-	1/1-1/2-1/3-1/4-1/6-1/9
NEW SPK 38	220	230v/1/50Hz	0/+15	R 134a	-	1/1-1/2-1/3-1/4-1/6-1/9



Prezzi vedi a pagina 137-138  
Prices see page 137-138

# Piastre - Hot Plate

Accessori per bar, Fast Food etc. / Accessories for Bars, Fast foods etc. / Accessoires pour Bars, Fast Food etc. / Zubehoer fuer Bar, Fast Food etc. / Accesorios para cafeterias, Fast Food, etc.

Con le nuove piastre calde in vetroceramico modello HOT PLATE, la gamma dei soprabanco COLD MASTER si amplia e si arricchisce di uno strumento ideale per l'esposizione di alimenti che devono essere mantenuti caldi quali pizzette, croissants, panini, ecc. Le diverse dimensioni (Gastronorm, Euronorm e Pizza) si adattano alle esigenze del ristorante moderno, mentre l'utilizzo di materiali quali il vetro-ceramico e l'acciaio inox permettono un'agevole pulizia rispettando così gli aspetti igienici alimentari.

Due le versioni: (1) piastra d'appoggio riscaldata mod. BASE, (2) piastra d'appoggio riscaldata con protezioni laterali e lampada a raggi infrarossi per riscaldamento dall'alto mod. VISTA.

The new ceramic-glass HOT PLATE hot grids widen and enrich COLD MASTER counter products range with an ideal element to exhibit hot foodstuffs such as pizzas, croissants, sandwiches, etc. The different dimensions (Gastronorm, Euronorm and Pizza) meet the needs of modern restaurants and the use of materials such as glass-ceramic and stainless steel allows for an easy cleaning according to hygiene and food requirements.

There are two versions: (1) supporting hot plate mod. BASE, (2) supporting hot plate with side protections and infra-red lamp to heat from above mod. VISTA.

Grâce aux nouvelles plaques chaudes en céramique de verre HOT PLATE la gamme des dessus de banc COLD MASTER s'élargit et s'enrichit d'un instrument idéal pour l'exposition d'aliments qui doivent rester chauds, comme, par exemple, les pizzas, les croissants, les sandwich, etc. Les différentes dimensions à votre disposition (Gastronorm, Euronorm et Pizza) s'adaptent aux exigences des restaurants modernes, alors que l'utilisation de matériels comme la céramique de verre et l'acier inoxydable permettent un nettoyage facile, respectant ainsi la protection hygiénique et sanitaire.

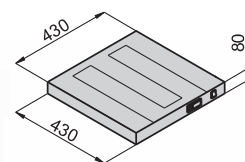
Deux versions: (1) plaque d'appui chauffée ayant protections latérales et lampes à rayons infrarouges pour chauffage du haut Mod. VISTA.

Die neuen Kochplatten HOT PLATE aus Glaskeramik erweitern und bereichern die Ladentisch-Produktpalette mit einem idealen Mittel zum Schauen von heißen Speisen wie Pizzas, Croissants, Sandwiches, usw. Die verschiedenen Massen (Gastronorm, Euronorm und Pizza) entsprechen den Ansprüchen der modernen Restaurants und Materialien wie Glaskeramik und Edelstahl erlauben eine einfache Reinigung nach hygienischen und Nahrungsmittelanforderungen. Zwei Ausführungen: (1) geheizte Aufsetzplatte Mod. BASE; (2) geheizte Aufsetzplatte mit seitlichem Schutz und Infrarotstrahler für Infrarot-Strahlungsheizung von oben Mod. VISTA.

Las nuevas planchas calentadas HOT PLATE amplían e enriquecen la serie de productos de barra con un instrumento ideal para mostrar alimentos calientes como pizzas, croissants, bocadillos, etc. Las distintas dimensiones (Gastronorm, Euronorm y Pizza) responden a las exigencias de los modernos restaurantes, mientras el uso de materiales como la vidrio-cerámica y el acero especial permiten limpiar sencillamente según las exigencias higiénicas y alimentares. Dos versiones: (1) Placa caliente modelo BASE, (2) placa de apoyo caliente con protecciones laterales y lámparas de rayos infrarojos para calentamiento de arriba modelo VISTA.



PIZZA BASE



PIZZA MODULAR



PIZZA BASE HOT PLATE

270

230v/1/50Hz

+30/+120

-

270

430x430x80

5,8

Potenza raggi infrarossi  
Infrared ray power  
Puissance des rayons infrarouges  
Leistung der infraroten Strahlen  
Potencia rayos infrarrojos

Potenza piastre in vetro ceramico  
Glass-ceramic plate power  
Puissance des plaques en céramique de verre  
Leistung der Platten aus Glaskeramik  
Potencia placas en vidrio-cerámica

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Prezzi vedi a pagina 140  
Prices see page 140



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

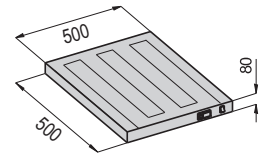
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

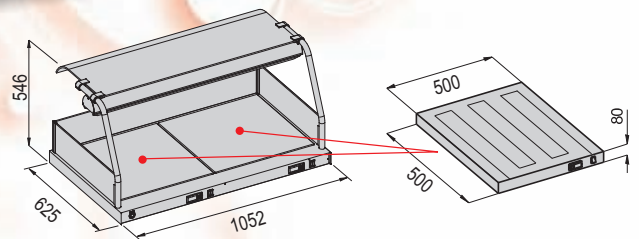
10



PIZZA BASE BIG



HOTTYPIZZA



PIZZA BASE BIG

270

230v/1/50Hz

+30/+120

-

 Potenza raggi infrarossi  
 Infrared ray power  
 Puissance des rayons infrarouges  
 Leistung der infraroten Strahlen  
 Potencia rayos infrarrojos

270

 Potenza piastre in vetro ceramico  
 Glass-ceramic plate power  
 Puissance des plaques en céramique de verre  
 Leistung der Platten aus Glaskeramik  
 Potencia placas en vidrio-cerámica

500x500x80

10

HOTTYPIZZA

1140

230v/1/50Hz

+30/+120

300+300

270+270

1052x625x546

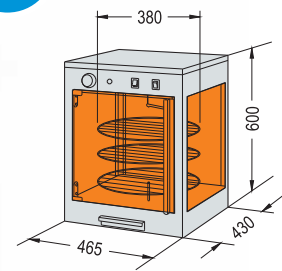
24


 Prezzi vedi a pagina 140  
 Prices see page 140

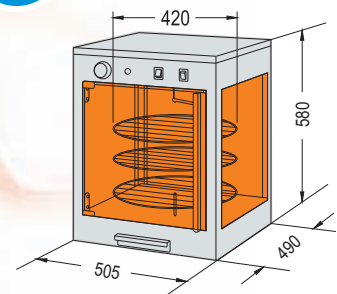
# Fornetti



## PRONTO PIZZA



## PRONTO PIZZA BIG



Vetrinette costruite in vetro trasparente di spessore 5 mm, base e piano di appoggio in acciaio inox  
Transparent glass showcases, 5 mm thickness, base and worktop in stainless steel  
Petite vitrine en verre transparent d'épaisseur 5 mm, base et surface d'appui en inox  
Vitrinen aus durchsichtigem Glas mit Dicke 5mm, Basis und Auflageebene aus Inox  
Vitrinas construidas en vidrio transparente de espesor 5 mm, base y plano de apoyo en acero inox

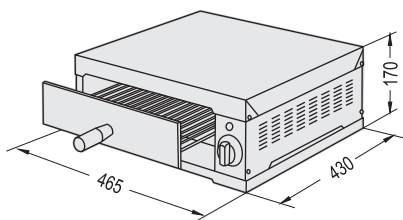
Termostato regolabile da 30 a 60°C  
Adjustable thermostat from 30 to 60°C  
Thermostat réglable de 30 jusqu'à 60°C  
Regulierbares Thermostat von 30° zu 60°  
Termostato regulable de 30 a 60 °C

Cassetto umidificatore che permette una prolungata e igienica conservazione del prodotto  
Humidifier drawer for a long and hygienic preservation of the product  
Tiroir humidificateur qui permet une prolongée et hygiénique conservation du produit  
Angefeuchtete Schublade für eine hygienische und längere Behaltung von dem Produkt  
Cajón humidificador que permite una extendida e higiénica conservación del producto

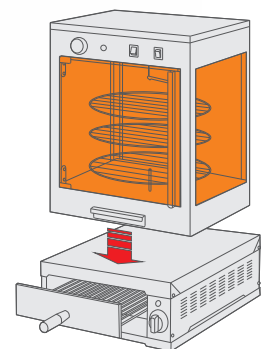


## FORNETTO PIZZA

Vedi pagina 188  
See page 188



### SOVRAPPONIBILI



### PRONTO PIZZA

Watt

230v/1/50Hz

°C

Serie

mm. (LxPxH)

Kg.

### PRONTO PIZZA BIG

1000

230v/1/50Hz

+30/+60

n. 3 mm. Ø 380

465x430x600

23

1000

230v/1/50Hz

+30/+60

n. 3 mm. Ø 420

505x490x580

25



Prezzi vedi a pagina 140  
Prices see page 140



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

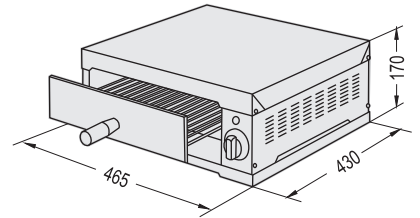


**Griglia di cottura in acciaio cromato**  
Cooking grille in chromated steel  
Grille de cuisson en acier cromé  
Kochablage aus chromiertem Stahl  
Rejilla de cocción en acero cromado

**Termostato e timer per la regolazione del tempo di cottura**  
Thermostat and timer for coking time adjustment  
Thermostat et timer pour la régulation du temp de cuisson  
Thermostat und Timer für Regelung von Kochzeit  
Termostato y temporizador para regular el tiempo de cocción



## FORNETTO PIZZA

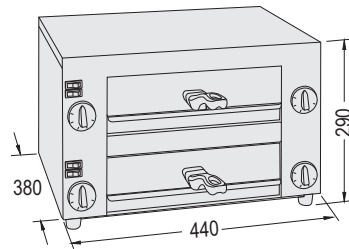


**Forno per pizza in acciaio inox AISI 304 studiato per sopportare il peso di altri forni** / Aisi 304 stainless steel oven for pizza, suitable to withstand the weight of other ovens / Four à pizza en inox AISI 304 étudié pour supporter le poids des autres fours / Ofen für Pizza aus inox AISI 304 studiert, um das Gewicht von anderen Oefen aushaltet / Horno para pizza en acero inox AISI 304 estudiado para suportar el peso de otros hornos.

**Resistenze corazzate in acciaio AISI 321**  
Armoured Aisi 321 steel resistances  
Résistance cuirassée en acier AISI 321  
Verkleidete Heizung aus AISI 321  
Resistencias protegidas en acero AISI 321



## FORNETTO PIZZA 2L



**Speciale per pizze fresche (no surgelate)**  
Special for fresh pizza (no deep-frozen)  
Spécial pour frais pizza (non surgelée)  
Speziell für frische Pizza (keine Tiefkühlprodukte)  
Especial para pizza fresca (no congelada)

**Forno per pizza in acciaio inox AISI 304**  
Aisi 304 stainless steel oven for pizza  
Four à pizza en inox AISI 304  
Ofen für Pizza aus inox AISI 304  
Horno para pizza en acero inox AISI 304

**Griglia di cottura in acciaio cromato**  
Cooking grille in chromated steel  
Grille de cuisson en acier cromé  
Kochablage aus chromiertem Stahl  
Rejilla de cocción en acero cromado

**Segnalatore acustico di fine ciclo per ogni singola camera** / End cycle acoustic signal for each chamber / Signalation acoustique de fin cycle pour chaque chambre / Akustischmelder beim Ende des Zyklus für jede einzelne Kammer / Indicador acustico al final del ciclo en cada camara

**Termostato meccanico**  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

**Regolazioni indipendenti delle temperature tramite termostato per ogni camera**  
Independent temperatures adjustments with thermostat for each chamber  
Régulations indépendants des températures avec thermostat pour chaque chambre  
Selbständige Regelungen der Temperatur durch ein Thermostat in jeder Kammer  
Regulaciones independientes de las temperaturas con termostato cada camara



**2 cassetti raccoglibriciole in acciaio inossidabile lavabile in lavastoviglie** / 2 stainless steel drawers to collect crumbs to be put in washmachine / 2 tiroirs en acier inox pour contenir les miettes, lavables dans la lave-vaisselle / 2 Krümsammler Schubladen aus Edelstahl, waschbar in Geschirrspülmaschine / 2 cajones en acero inoxidable para recoger las migas, lavables en la lavaplatos



### FORNETTO PIZZA

### FORNETTO PIZZA 2L

Watt

230v/1/50Hz

°C

Serie

mm. (LxPxH)

Kg.

1000+750

230v/1/50Hz

+30/+330

n. 1 mm. 360x430

465x430x170

15

3400

230v/1/50Hz

+5/+35

n. 2 mm. 350x350

440x380x290

11



Prezzi vedi a pagina 140  
Prices see page 140



# Forni Professionali


**FOPI 1**
**NEW**


Struttura acciaio inox  
Stainless steel frame  
Structure inox  
Inox Struktur  
Estructura en acero inox

Timer  
Timer  
Timer  
Timer  
Timer  
0-15 min.

Porte senza vetro, senza illuminazione interna  
Glasses without glass, without internal lighting  
Porte sans vitre, sans éclairage intérieur  
Türen ohne Glas, ohne innere Beleuchtung  
Puertas sin vidrios, sin iluminación interior


**FOPI 1+1**
**NEW**


Struttura inox  
Stainless steel frame  
Structure inox  
Inox Struktur  
Estructura en acero inox

Piano di cottura con materiale refrattario  
Cooking top in refractory material  
Plan de cuisson en matériel réfractaire  
Kochebene mit hitzefestes Material  
Plano de cocción con material refractario


**FOPI 4**
**FOPI 6**
**NEW**


Telaio in lamiera verniciata  
Exterior in painted plate  
Extérieur en tôle verni en  
Aussenseite aus lackiertem Blech  
Exterior en chapa barnizada

Piano di cottura con materiale refrattario  
Cooking top in refractory material  
Plan de cuisson en matériel réfractaire  
Kochebene mit hitzefestes Material  
Plano de cocción con material refractario


**FOPI 4+4**
**FOPI 6+6**
**NEW**


Telaio in lamiera verniciata  
Exterior in painted plate  
Extérieur en tôle verni en  
Aussenseite aus lackiertem Blech  
Exterior en chapa barnizada

Piano di cottura con materiale refrattario  
Cooking top in refractory material  
Plan de cuisson en matériel réfractaire  
Kochebene mit hitzefestes Material  
Plano de cocción con material refractario



Dimensioni interne camera  
Internal chamber size  
Dimensions intérieures de la chambre  
Innenabmessungen Kammer  
Dimensiones interiores cámara



Capacità pizze  
Pizza capacity  
Capacité pizza  
Kapazität Pizza  
Capacidad pizzas


**FOPI 1**

2000

230v/1/50Hz

+50/+300

410x365x90

n° 1 - ø 300 mm.

545x480x245

-

19

**FOPI 1+1**

3000

230v/1/50Hz

+50/+300

400x400x110 x 2

n° 2 - ø 300 mm.

550x585x430

Di serie

38,5

**FOPI 4**

4500

230v/1/50Hz

+50/+330

660x660x135

n° 4 - ø 300 mm.

925x975x420

Di serie

100

**FOPI 4+4**

9000

400v/3/50Hz

+50/+330

660x660x135 x 2

n° 8 - ø 300 mm.

925x975x745

Di serie

135

**FOPI 6**

6900

400v/3/50Hz

+50/+330

660x990x135

n° 6 - ø 300 mm.

1210x975x420

Di serie

119

**FOPI 6+6**

13800

400v/3/50Hz

+50/+330

660x990x135 x 2

n° 12 - ø 300 mm.

1210x975x745

Di serie

217



Prezzi vedi a pagina 140-141  
Prices see page 140-141



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

PIZZERIA  
PIZZERIA

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

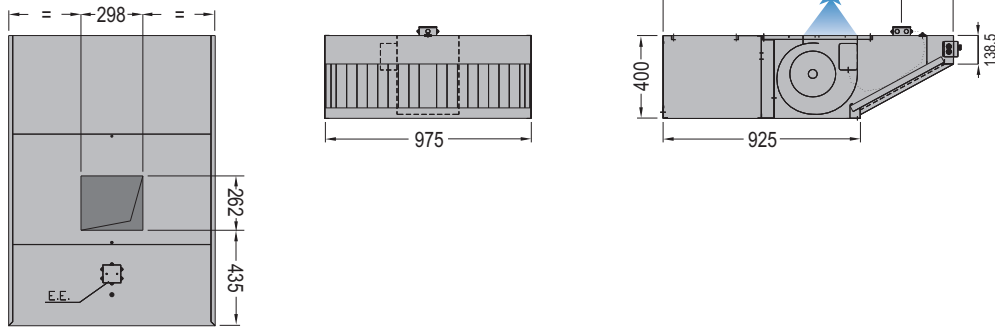
MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

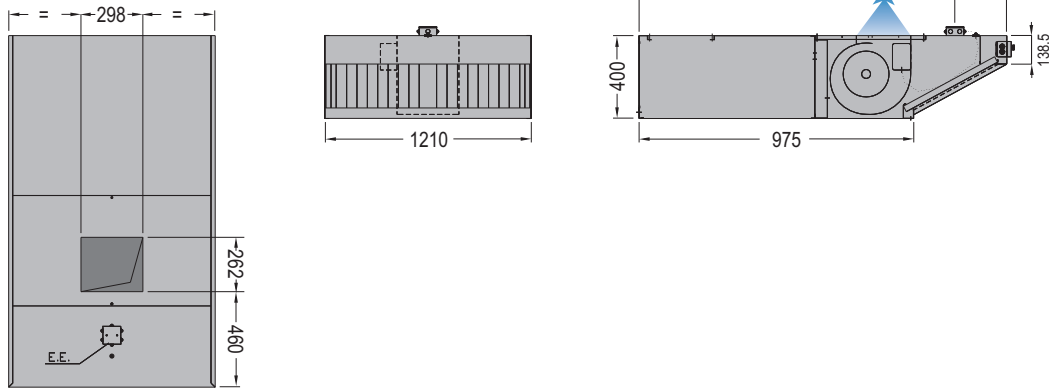
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Cappe per aspirazioni fumi, con regolatore manuale / Ventilation hoods, with manual regulator / Hotte pour aspiration des fumées, avec regulateur manuel / Rauchhauben mit Handregler / Campanas para extracción de humo, regulador manual

## KFP 4



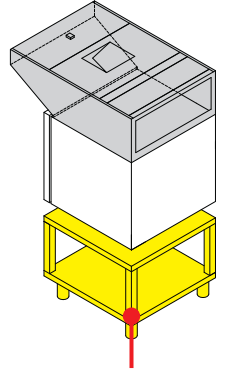
## KFP 6



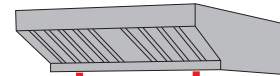
Cappe da appoggiare direttamente sul piano superiore dei forni pizza elettrica / Hoods to be placed directly on the upper surface of electrical pizza ovens / Hotte à poser directement sur l'étage supérieur des fours à pizza électriques / Hauben die man direkt auf oberer Fläche von elektrischen Pizza Oefen aufstützen kann / Campanas para apoyar directamente sobre el plano superior de los hornos electricos para pizza

Costruzione in acciaio inox AISI 304 / AISI 304 stainless steel body / Construction en acier inoxydable AISI 304 / Konstruktion aus rostfreiem Stahl AISI 304 / Construcción de acero inoxidable AISI 304

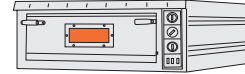
Filtri a labirinto in acciaio inox AISI 304 / Labyrinth filters in AISI 304 stainless steel / Filtres en acier inox AISI 304 / Filter aus Inox Stahl AISI 304 / Filtros en acero inox AISI 304



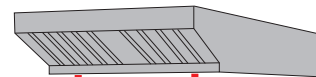
ACCESSORIO / ACCESSORY:  
Supporto forno  
Oven support  
Support pour four  
Halterung für Ofen  
Soporte para horno



KFP 4



FOPI 4 / FOPI 4+4



KFP 6



FOPI 6 / FOPI 6+6



Regolatore di velocità  
Speed regulator  
Régulateur de vitesse  
Geschwindigkeitsregler  
Regulador velocidad

Elettro-ventilatore incorporato  
Built-in electro-fan  
électro-ventilateur incorporé  
Eingebauter Elektro-Lüfter  
Electro-ventilador incorporado



mm. (LxPxH)



-



Kg.

KFP 4

550

220v/1/50Hz

Di serie

Di serie

975x1375x400

-

47

KFP 6

550

220v/1/50Hz

Di serie

Di serie

1210x1425x400

-

55



Prezzi vedi a pagina 141  
Prices see page 141





PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

FARMACIA & MINIBAR  
PHARMACY & MINIBAR

SPECIAL CABINETS  
ARMADI SPECIALI

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA



# Supermercati



SUPERMERCATI  
SUPERMARKETS

HYPERMERCATI  
HYPERMARKETS

10

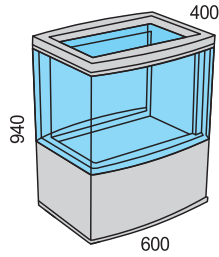
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Refrigeratori per bibite / Coolers for soft drinks / Refrigerateurs pour boissons / Kühlende Strukturen für Getränke / Refrigerador para bebidas



POS



Accessorio optional

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



0,50 lt. Pet bottles N° 72  
0,33 lt. Cans N° 96

Esterno interno in PVC  
Inside outside of PVC  
Ausseres und Inneres aus PVC  
Extérieur et intérieur en PVC  
Exterior interior en PVC

Di serie senza pubblicità  
Series Standard with no advertisement  
De série sans publicité  
Serienmässig ohne Reklame  
De serie sin publicidad



POS 80

NEW



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



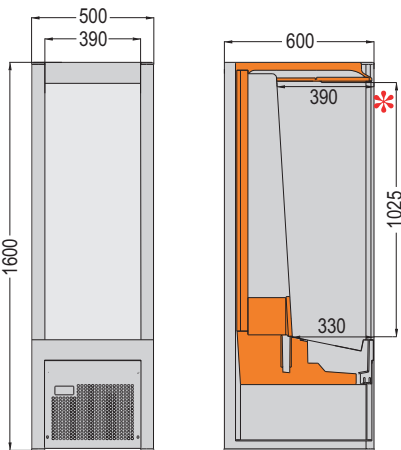
0,50 lt. Pet bottles N° 80

Esterno in gomma. Interno in acciaio verniciato / Outside made in rubber. Internally made of painted steel / Extérieur en caoutchouc. Intérieur en acier peint / Außenfläche im Gummi. Innenteil aus lackiertem Stahl / Externo de caucho. Interior de acero pintado

DI SERIE / STANDARD:  
Luci led  
LED lights  
LED-Leuchten  
Luces LED



DI SERIE / STANDARD:  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche



Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica



POS	Watt	230v/1/50Hz	+2/+8	°C	DEFROST	R 134a	Lt.	Serie	mm. (LxPxH)	-	-	Kg.
POS 80	230	230v/1/50Hz	0/+8	0/+8	DEFROST	R 600a	40	n° 4 mm. 270x250	500x600x1600	-	LED di serie	71

Prezzi vedi a pagina 144  
Prices see page 144

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Espositori per gelati e surgelati / Ice cream and frozen food display units / Exposants pour glaces et surgelés / Aussteller für Eis und Tiefkühlkost / Expositores para helados y productos congelados



**AVANCASSA**

**NEW**

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Isolamento con 60 mm di spessore  
Insulation thickness 60 mm.  
Isolation avec 60 mm d'épaisseur  
Isolierung durch eine Dicke von 60 mm.  
Aislamiento de 60 mm de espesor

Termostato meccanico  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

Termometro meccanico esterno  
External mechanical thermometer  
Thermomètre mécanique externe  
Externe Mechanischer Thermometer  
Exteriores termómetro mecánico

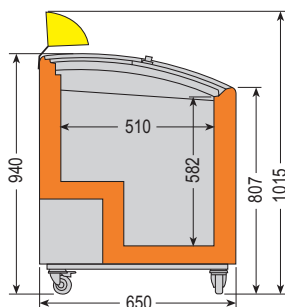
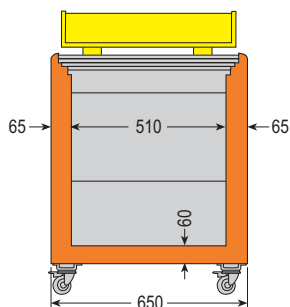


**ACCESSORIO / ACCESSORY:**  
KIT separatori merci / KIT goods partitions  
KIT intercalaires de marchandises  
KIT Warentrenner / KIT separadores de mercancías



**DI SERIE / STANDARD:**  
Ruote / Wheels  
Roues / Reder / Ruedas

**OPTIONAL:**  
Spot luminoso / Spot light  
Spot lumineux / Spot Licht / Spot iluminado



Separatori / Separators / Séparateurs  
Divisores / Trennungselement



**NEW AVANCASSA**

Watt

230V/1/50Hz

°C

-12/-22

ASA

R 404a

Lt.

105

Serie

-

Max

n° 1 KIT

mm. (LxPxH)

650x650x940

-

-

Kg.

47

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)



Prezzi vedi a pagina 144  
Prices see page 144



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Espositori per gelati e surgelati / Ice cream and frozen food display units / Exposants pour glaces et surgelés / Aussteller für Eis und Tiefkühlkost / Expositores para helados y productos congelados



**POLARIS 210 PT**

**NEW**



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

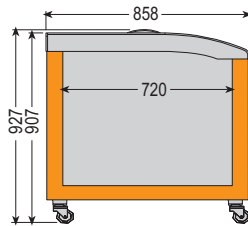
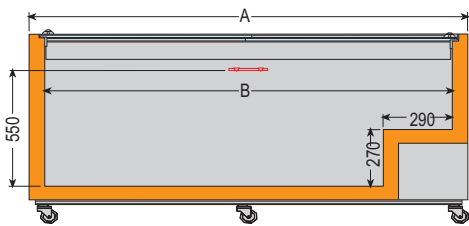


Isolamento con 65 mm di spessore  
Insulation thickness 65 mm.  
Isolation avec 65 mm d'épaisseur  
Isolierung durch eine Dicke von 65 mm.  
Aislamiento de 65 mm de espesor

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

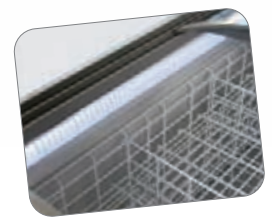
**DI SERIE / STANDARD:**  
Ruote / Wheels  
Roues / Reder / Ruedas

### POLARIS 185 / 210 / 250



DIMENSIONI / SIZE  
DIMENSIONS / MABE / MEDIDAS

	A (mm)	B (mm)
POLARIS 185	1856	1720
POLARIS 210	2106	1970
POLARIS 250	2506	2370



**DI SERIE / STANDARD:**  
Luce neon / Fluorescent light  
Lumière fluoescence / Kunstlicht  
Luz fluorescente



Sistema divisorio interno  
Internal divider system  
Système diviseur interne  
Interne Trennstegsystem  
Sistema divisor interno



	Watt		Lt.	°C					mm. (LxPxH)			Kg.
<b>NEW POLARIS 185 PT</b>	490	230v/1/50Hz	630	0/+10			R 404a	Di serie	1856x858x927	-	Di serie	138
<b>NEW POLARIS 210 PT</b>	660	230v/1/50Hz	730	0/+10			R 404a	Di serie	2106x858x927	-	Di serie	170
<b>NEW POLARIS 250 PT</b>	700	230v/1/50Hz	890	0/+10			R 404a	Di serie	2506x858x927	-	Di serie	195
<b>NEW POLARIS 185 NT</b>	500	230v/1/50Hz	630	-18/-23			R 404a	Optional	1856x858x927	-	Di serie	122
<b>NEW POLARIS 210 NT</b>	560	230v/1/50Hz	730	-18/-23			R 404a	Optional	2106x858x927	-	Di serie	152
<b>NEW POLARIS 250 NT</b>	590	230v/1/50Hz	890	-18/-23			R 404a	Optional	2506x858x927	-	Di serie	172



Prezzi vedi a pagina 144  
Prices see page 144

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



**DI SERIE / STANDARD:**  
 Tasto luce on-off / On-off light switch  
 Interrupteur de lumière / Lichtschalter-Aus / Interruptor de luz

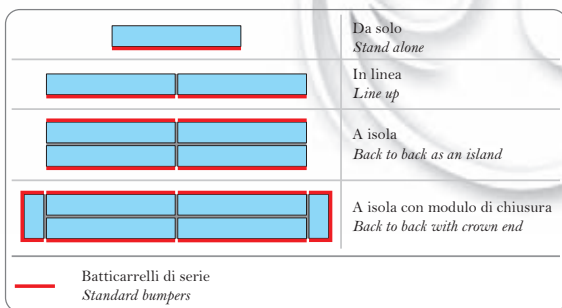
Esempio di composizione a isola:  
 POLARIS PT e NT con modulo di chiusura POLARIS MASTER  
 Example of island's composition:  
 POLARIS PT and NT with termination module POLARIS MASTER



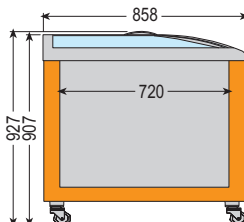
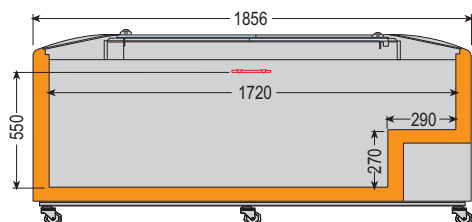
**POLARIS MASTER**



**POSSIBILITÀ DI INSTALLAZIONE / POSSIBILITY OF INSTALLATION:**



**POLARIS MASTER**



Sistema divisorio interno  
 Internal divider system  
 Système diviseur interne  
 Interne Trennsystem  
 Sistema divisor interno



	Watt	230v/1/50Hz	Lt.	°C	DEFROST	R 404a	Sistema divisorio interno / Internal divider system / Système diviseur interne / Interne Trennsystem / Sistema divisor interno	mm. (LxPxH)	-	Di serie	Kg.
<b>POLARIS MASTER PT</b>	580	230v/1/50Hz	630	0/+10	☑	☑	Di serie	1856x858x927	-	Di serie	147
<b>POLARIS MASTER NT</b>	450	230v/1/50Hz	630	-18/-23	☑	☑	Optional	1856x858x927	-	Di serie	142

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Prezzi vedi a pagina 144-145  
 Prices see page 144-145

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY  
 ARMADI SPECIALI  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



Espositori per gelati e surgelati / Ice cream and frozen food display units / Exposants pour glaces et surgelés / Aussteller für Eis und Tiefkühlkost / Expositores para helados y productos congelados



**IKG JUMBO 200 AN**



**IKG JUMBO 150 AN**

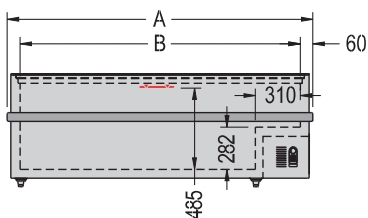
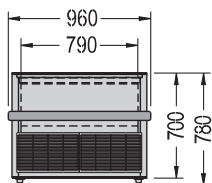


**IKG JUMBO 250 AN**

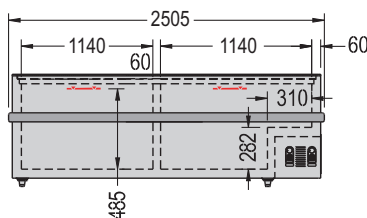


Comandi separati per ottenere diverse temperature nelle due celle / Separate controls to obtain different temperatures in two storages / Commandes séparées pour obtenir températures différentes dans les deux cellules / Separate Steuerungen um verschiedene Temperaturen in den zwei Zellen zu erzielen / Mandos separados para obtener temperaturas diferentes en las dos celdas

**IKG JUMBO 150 AN  
IKG JUMBO 200 AN**



**IKG JUMBO 250 AN**



**DIMENSIONI / SIZE / DIMENSIONS  
MARE / MEDIDAS**

	A (mm)	B (mm)
<b>IKG JUMBO 150 AN</b>	1550	1375
<b>IKG JUMBO 200 AN</b>	2050	1880



Watt

°C

°C

Defrost

R 134a

Lit.

Serie

Max

mm. (LxPxH)

mm.

mm.

mm.

mm.

mm.

mm.

Kg.

**IKG JUMBO 150 AN**

410

230V/1/50Hz

-15/-18

2

2

R 134a

459

n° 1

n° 3

1550x960x780

-

-

2

81

**IKG JUMBO 200 AN**

594

230V/1/50Hz

-15/-18

2

2

R 134a

652

n° 1

n° 5

2050x960x780

-

-

2

105

**IKG JUMBO 250 AN**

594

230V/1/50Hz

-15/-18

2

2

R 134a

805

n° 1

n° 7

2505x960x780

-

-

2

125



Prezzi vedi a pagina 145  
Prices see page 145

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





**Esterno in lamiera zincata rivestita in PVC**  
Exterior made of galvanized sheet covered in PVC / Extérieur en tôle galvanisée recouverte de PVC / Außenseite in verzinktem Blech mit PVC überzogen / Exterior de chapa galvanizada revestida de PVC

**Interno in lamiera rivestita in PVC atossico**  
Interior made of sheet covered in non toxic PVC / Intérieur en tôle recouvert de PVC atoxique / Innenseite aus Blech mit ungiftigem PVC überzogen / Interior de chapa revestida de PVC atóxico

**Congelamento veloce**  
Quick freezing / Congélation rapide  
Schnelles Einfrieren / Congelamiento rápido

**Scarico di liquidi**  
Discharge of liquids / Ecoulement de liquides / Flüssigkeitsentladung / Desagüe de líquidos

**Centralina elettronica per il controllo della temperatura interna**  
Electronic cabinet to check internal temperature / Central électronique pour le contrôle de la température interne / Elektronisches Steuergehäuse zur Kontrolle der Innentemperatur / Centralita electrónica para controlar temperatura interna

**Forniti con 1 paio di coperchi scorrevoli in vetro termico**  
Provided with 1 pair of sliding covers made of thermic glass / Fournis avec 1 paire de couvercles coulissants en verre thermique / Mit 1 Paar länglichen Schiebedeckel aus Wärmeschutzglas geliefert / Provistos con 1 par de tapas corredizas de cristal termico  
IKG JUMBO 150 AN  
IKG JUMBO 200 AN

**Forniti con 2 paia di coperchi scorrevoli trasversali in vetro termico**  
Provided with 2 pairs of transversal sliding covers made of thermic glass / Fournis avec 2 paires de couvercles coulissants transversaux en verre thermique / Mit 2 Paar queren Schiebedeckel aus Wärmeschutzglas geliefert / Provistos con 2 pares de tapas corredizas transversales de cristal termico  
IKG JUMBO 250 AN

## Espositori per gelati e surgelati / Ice cream and frozen food display units / Exposants pour glaces et surgelés / Aussteller für Eis und Tiefkühlkost / Expositores para helados y productos congelados



### PROMOXION 130



**DI SERIE / STANDARD:**  
Luce neon / Fluorescent light  
Lumière fluorescente / Kunstlicht  
Luz fluorescente

**Evaporazione acqua di sbrinamento**  
Evaporation of detrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

**Evaporatore in cella**  
Inside vaporator  
Evaporateur intérieur  
Verdampfer in der Velle  
Evaporador interior de la cámara

**Sbrinamenti nelle 24 h.**  
Defrosting in the 24 h.  
Dégivrage dans les 24 heures  
Auftauen innerhalb 24 stunden  
Descongelación en las 24 h.  
N°3

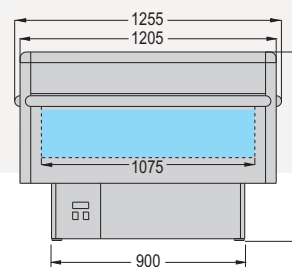
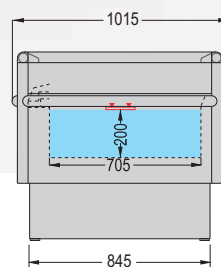
**Isolamento con 60 mm di spessore**  
Insulation thickness 60 mm.  
Isolation avec 60 mm d'épaisseur  
Isolierung durch eine Dicke von 60 mm.  
Aislamiento de 60 mm de espesor

**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

**DI SERIE / STANDARD:**  
Kit ruote con e senza freno  
Kit wheels with and without brake  
Kit roulettes avec et sans frein  
Kit rollen mit und ohne bremse  
Kit ruedas con y sin freno



**ACCESSORIO / ACCESSORY:**  
Kit griglie + clips  
Kit grille + clips  
Kit grills + support  
Kit Gitter + Halterung  
Kit grilles + soporte



	Watt	230v/1/50Hz	°C				Lt.	m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)			Kg.	
<b>PROMOXION 130 PT</b>	700	230v/1/50Hz	+1/+10				165	0,83	1015x1255x905	-	Di serie	1	128
<b>PROMOXION 130 NT</b>	900	230v/1/50Hz	-12/-22				165	0,83	1015x1255x905	-	Di serie	1	128

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 145  
Prices see page 145

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE




**SKY MASTER 180**

**ACCESSORI / ACCESSORIES:**

Separatori per alimenti  
Food partitions  
Intercalaires pour aliments  
Lebensmittelunterteilungen  
Separadores de alimentos



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Watt



°C



Lt.



mm. (LxPxH)



Kg.

**SKY MASTER 180**

762

230v/1/50Hz

-15/-18



R 134a

370

1820x838x900

-

Di serie

2

110

**SKY MASTER 180 COMBI**

762

230v/1/50Hz

-15/-18  
-1/+5

R 134a

370

1820x838x900

-

Di serie

2

110

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R.55)



Prezzi vedi a pagina 145  
Prices see page 145



SKY 150 P



SKY 200 S

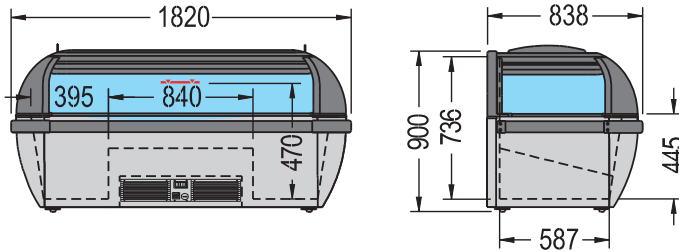


	Watt		°C				Lt.	mm. (LxPxH)				Kg.
<b>SKY 150 P</b>	600	230v/1/50Hz	°C -15/-18			R 134a	350	1500x885x940	-	Di serie	2	100
<b>SKY 150 P COMBI</b>	600	230v/1/50Hz	°C -15/-18 • °C -1/+5			R 134a	350	1500x885x940	-	Di serie	2	100
<b>SKY 200 P</b>	633	230v/1/50Hz	°C -15/-18			R 134a	518	2000x885x940	-	Di serie	2	125
<b>SKY 200 P COMBI</b>	633	230v/1/50Hz	°C -15/-18 • °C -1/+5			R 134a	518	2000x885x940	-	Di serie	2	125
<b>SKY 150 S</b>	600	230v/1/50Hz	°C -15/-18			R 134a	350	1500x885x940	-	Di serie	2	98
<b>SKY 150 S COMBI</b>	600	230v/1/50Hz	°C -15/-18 • °C -1/+5			R 134a	350	1500x885x940	-	Di serie	2	98
<b>SKY 200 S</b>	633	230v/1/50Hz	°C -15/-18			R 134a	518	2000x885x940	-	Di serie	2	123
<b>SKY 200 S COMBI</b>	633	230v/1/50Hz	°C -15/-18 • °C -1/+5			R 134a	518	2000x885x940	-	Di serie	2	123

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

Prezzi vedi a pagina 145-146  
Prices see page 145-146ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICESUPERMERCATI  
SUPERMARKETSPIZZERIA  
PIZZERIARISTORAZIONE  
CATERING EQUIPMENTPASTICCERIA  
PASTRYARMADI SPECIALI  
SPECIAL CABINETSMINIBAR & FARMACIA  
MINIBAR & PHARMACYREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSPICCOLA ESPOSIZIONE  
SMALL DISPLAYS

## SKY MASTER 180 / SKY MASTER 180 COMBI



**Profilo di protezione antiurto dei carrelli supermercato**  
 Supermarket trolleys' shock-resistant protection profile /  
 Profil de protection anti-choqs des chariots du supermarché /  
 Stoßfestes Schutzprofil gegen Einkaufswagen im Supermarkt /  
 Perfil de protección contra choques de carros de supermercado

**Isolamento con 70 mm di spessore**  
 Insulation thickness 70 mm.  
 Isolation avec 70 mm d'épaisseur /  
 Isolierung durch eine Dicke von 70 mm.  
 Aislamiento de 70 mm de espesor

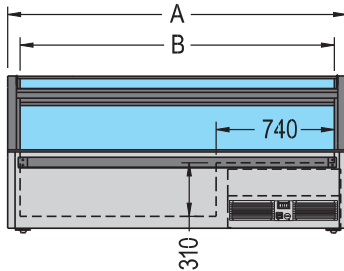
**Termostato regolabile**  
 Adjustable thermostat  
 Thermostat réglable  
 Regulierbarer Thermostat  
 Termostato regulable

**Interno ed esterno in lamiera galvanizzata rivestita in PVC bianco**  
 Interior and exterior made of galvanized sheet covered in white PVC /  
 Intérieur et extérieur en tôle galvanisée recouverte de PVC blanc /  
 Innen- und Außenseite aus galvanisiertem Blech und mit weißem PVC überzogen /  
 Interior y exterior de chapa galvanizada revestida de PVC blanco

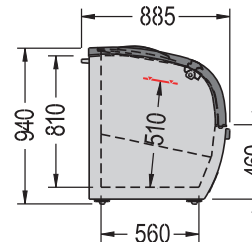
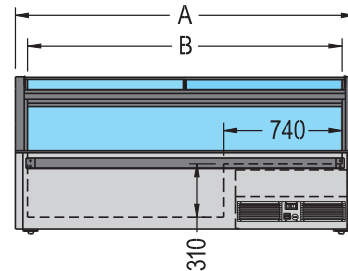
**Termometro digitale per il controllo della temperatura interna**  
 Digital thermometer to check internal temperature /  
 Thermomètre digital pour le contrôle de la température interne /  
 Digitaler Thermometer zur Kontrolle der Innentemperatur /  
 Termómetro digital para controlar temperatura interna

SKY P / SKY P COMBI  
SKY S / SKY S COMBI

SKY 150 P / SKY 200 P  
 SKY 150 P COMBI / SKY 200 P COMBI



SKY 150 S / SKY 200 S  
 SKY 150 S COMBI / SKY 200 S COMBI



## SKY S:

**Forniti con 1 paio di coperchi scorrevoli in vetro termico curvo**  
 Provided with 1 pair of sliding covers made of curved thermic glass /  
 Fournis avec 1 paire de couvercles coulissants en verre thermique courbé /  
 Mit 1 Paar Schiebedeckel aus gekrümmtem Wärmeschutzglas geliefert /  
 Provistos con 1 par de tapas corredizas de cristal térmico curvo

## DIMENSIONI / SIZE / DIMENSIONS / MAßE / MEDIDAS

	A (mm)	B (mm)
SKY 150 P/SKY 150 P COMBI	1500	1360
SKY 200 P/SKY 200 P COMBI	2000	1860
SKY 150 S/SKY 150 S COMBI	1500	1360
SKY 200 S/SKY 200 S COMBI	2000	1860

**Profilo di protezione antiurto dei carrelli supermercato**  
 Supermarket trolleys' shock-resistant protection profile /  
 Profil de protection anti-choqs des chariots du supermarché /  
 Stoßfestes Schutzprofil gegen Einkaufswagen im Supermarkt /  
 Perfil de protección contra choques de carros de supermercado

**Isolamento con 70 mm di spessore**  
 Insulation thickness 70 mm.  
 Isolation avec 70 mm d'épaisseur /  
 Isolierung durch eine Dicke von 70 mm.  
 Aislamiento de 70 mm de espesor

**Interno ed esterno in lamiera galvanizzata rivestita in PVC bianco**  
 Interior and exterior made of galvanized sheet covered in white PVC /  
 Intérieur et extérieur en tôle galvanisée recouverte de PVC blanc /  
 Innen- und Außenseite aus galvanisiertem Blech und mit weißem PVC überzogen /  
 Interior y exterior de chapa galvanizada revestida de PVC blanco

**Termostato regolabile**  
 Adjustable thermostat  
 Thermostat réglable  
 Regulierbarer Thermostat  
 Termostato regulable

**Termometro digitale per il controllo della temperatura interna**  
 Digital thermometer to check internal temperature /  
 Thermomètre digital pour le contrôle de la température interne /  
 Digitaler Thermometer zur Kontrolle der Innentemperatur /  
 Termómetro digital para controlar temperatura interna

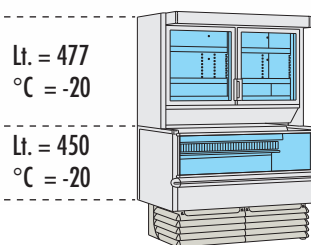
**Illuminazione interna**  
 Internal lighting  
 Eclairage interne  
 Innenbeleuchtung  
 Iluminación interna



EUROPA 140 2NT



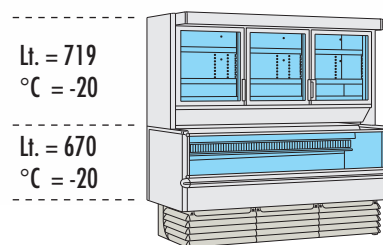
EUROPA 140 2NT



Lt. = 477  
°C = -20

Lt. = 450  
°C = -20

EUROPA 200 2NT



Lt. = 719  
°C = -20

Lt. = 670  
°C = -20

	Watt	230v/1/50Hz	°C	DEFROST	R 404a	Kwh/24	m <sup>2</sup> <i>Superficie espositiva base Lower unit display surface</i>	m <sup>2</sup> <i>Superficie espositiva alzata Upper unit display surface</i>	mm. (LxPxH)		Di serie	Kg.
<b>EUROPA 140 2NT</b>	1920	230v/1/50Hz	-20		R 404a	35,5	0,694	0,57	1374x893x1924	-	Di serie	280
<b>EUROPA 200 2NT</b>	2380	230v/1/50Hz	-20		R 404a	39,6	1,040	0,93	2004x893x1924	-	Di serie	410

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 156  
Prices see page 156

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



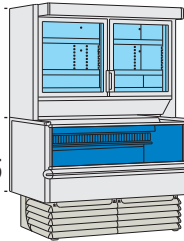
EUROPA 200 COMBI



EUROPA 140 COMBI

Lt. = 340  
°C = 0/+5

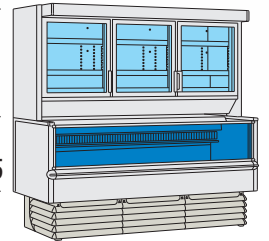
Lt. = 301  
°C = -18/-25



EUROPA 200 COMBI

Lt. = 512  
°C = 0/+5

Lt. = 451  
°C = -18/-25



Watt



°C



DEFROST



R 404a



Kwh/24



m<sup>2</sup>  
Superficie espositiva base  
Lower unit display surface



m<sup>2</sup>  
Superficie espositiva alzata  
Upper unit display surface



mm. (LxPxH)



Di serie



Kg.

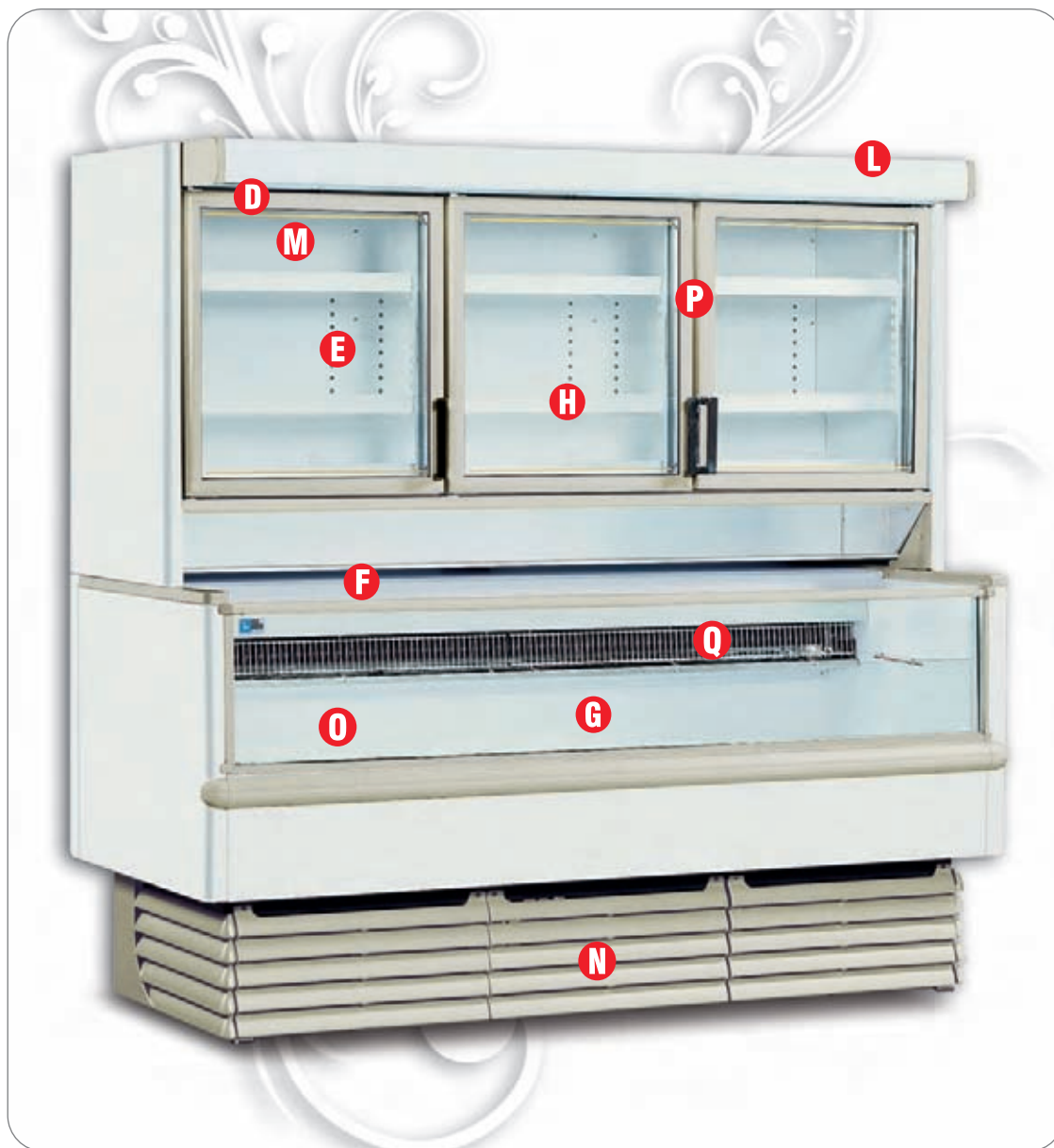
	Watt	°C	DEFROST	R 404a	Kwh/24	m <sup>2</sup> Superficie espositiva base Lower unit display surface	m <sup>2</sup> Superficie espositiva alzata Upper unit display surface	mm. (LxPxH)	Di serie	Kg.	
<b>EUROPA 140 COMBI</b>	1850+ 2600	230v/1/50Hz	0/+5 -18/-25	R 404a	29	0,694	0,57	1374x893x1924	-	Di serie	280
<b>EUROPA 200 COMBI</b>	2100+ 3450	230v/1/50Hz	0/+5 -18/-25	R 404a	37	1,040	0,93	2004x893x1924	-	Di serie	410



Prezzi vedi a pagina 157  
Prices see page 157

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)





Coperchi notte isolati di serie / Isolated standard night covers / Couvertres de nuit isolés de série / Isolierte Nachtabdeckungen, serienmässig / Tapas aisladas para la noche de serie

Arresto della ventilazione durante ogni apertura porta (Europa 2 NT). Di serie / Ventilation interrupted when door is open (Europa 2 NT). Standard / Arrêt automatique de la ventilation à chaque ouverture de la porte (Europa 2 NT). De série / Lüftungshalt während jeder Türöffnung (Europa 2 NT). Serienmässig / Interrupción de la ventilación durante cada abertura de la puerta (Europa 2 NT). De serie

**D**  
Illuminazione supplementare del frontale  
Additional frontal lighting  
Illumination supplémentaire de la partie antérieure /  
Zusätzliche Beleuchtung des Vorderteils  
Iluminación suplementaria del frontal

**E**  
Refrigerazione ventilata di grande efficienza  
Highly efficient fan refrigeration  
Réfrigération ventilée très efficace  
Belüftete, höchst wirksame Kühlung  
Refrigeración ventilada de gran eficiencia

**F**  
Ottima accessibilità ai prodotti esposti  
Excellent accessibility to displayed products  
Accès aux produits exposés très facile  
Optimaler Zugang zu den ausgestellten Produkten  
Óptima accesibilidad a los productos expuestos

**G**  
Grandi volumi di carico  
High capacity load  
Grand volume de charge  
Grosser Laderaum  
Grandes volúmenes de carga

**H**  
Ripiani regolabili in altezza  
Shelves adjustable to a height  
Étagères réglables en hauteur  
Höheneinstellbare Ablagen  
Repisas de altura regulable

**L**  
Cassonetto pubblicitario luminoso  
Illuminated advertising box  
Caisson publicitaire lumineux  
Leuchtender Werbekasten  
Cajón publicitario luminoso

**M**  
Illuminazione interna supplementare del prodotto  
Additional internal lighting of the product /  
Illumination interne supplémentaire du produit /  
Zusätzliche Innenbeleuchtung des Produkts /  
Iluminación interior del producto suplementaria

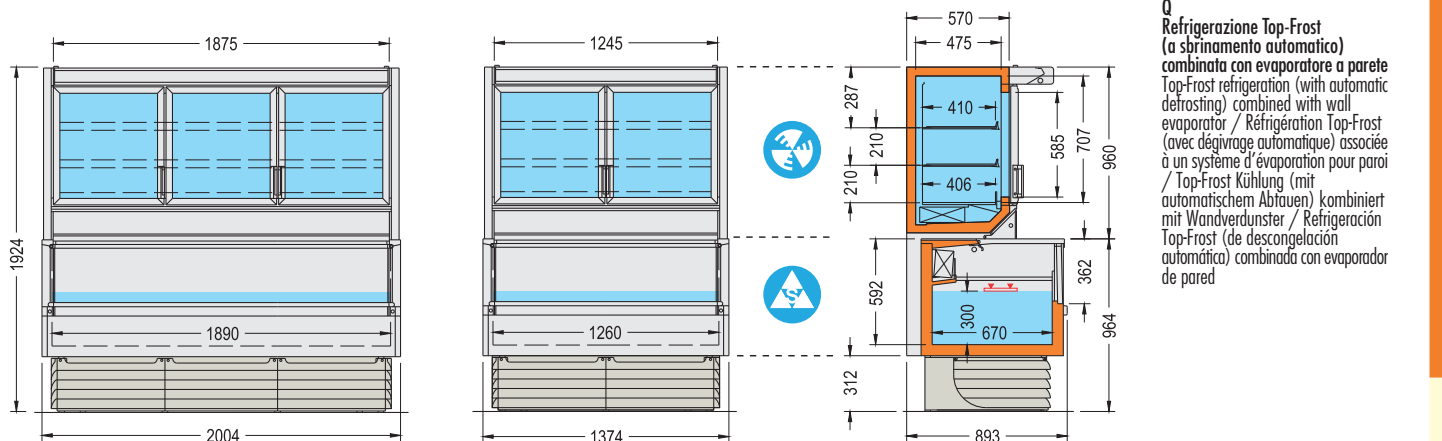
**N**  
Due impianti frigoriferi  
Two refrigerating systems  
Deux installations de réfrigération  
Zwei Kühlanlagen  
Dos instalaciones frigoríficas

**O**  
Vetrata panoramica  
Glass door giving full view of contents  
Vitres panoramiques /  
Übersichts-Scheibe /  
Vitrina panorámica

**P**  
Porte autochiudenti antiappannamento e regolabili  
Self closing, anti fogging, adjustable doors /  
Portes à fermeture automatique anti-buée et réglables /  
Selbstschliessende, nicht anlaufende und einstellbare Türen /  
Puertas de cierre automático, antivaho y regulables

**Q**  
Refrigerazione Top-Frost (a sbrinatorio automatico) combinata con evaporatore a parete  
Top-Frost refrigeration (with automatic defrosting) combined with wall evaporator /  
Réfrigération Top-Frost (avec dégivrage automatique) associée à un système d'évaporation pour paroi /  
Top-Frost Kühlung (mit automatischem Abtauen) kombiniert mit Wandverdunster /  
Refrigeración Top-Frost (de descongelación automática) combinada con evaporador de pared

## EUROPA 2NT / EUROPA COMBI



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

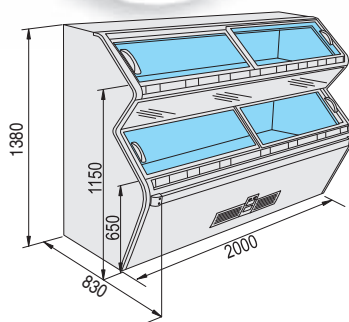
€



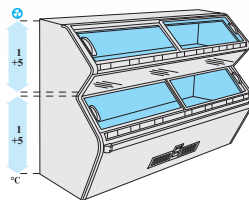
## VOYAGER 200



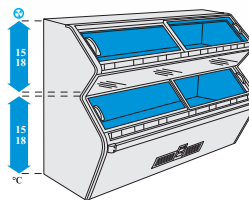
## VOYAGER 200



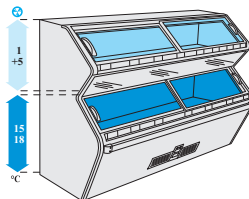
## VOYAGER PT



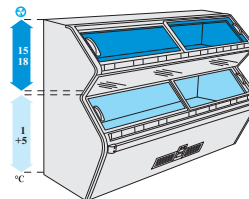
## VOYAGER NT



## VOYAGER COMBI



## VOYAGER COMBI SPECIAL



Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



Unità condensatrice estraibile  
Extractible Condensing unit  
Unité condensatrice pouvant s'extraire  
Ausziehbarer Kondensierheit  
Unidad condensadora extraíble

Evaporatore in cella  
Inside vaporator  
Evaporateur intérieur  
Verdampfer in der Velle  
Evaporador interior de la cámara

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergeläuse  
Centralita electrónica



Watt

230v/1/50Hz

601

-1/+5

R 134a

430

2000x830x1380

-

Di serie

2

204

230v/1/50Hz

601

-15/-18

R 134a

430

2000x830x1380

-

Di serie

2

204

204

-1/+5

-15/-18

R 134a

430

2000x830x1380

-

Di serie

2

204

204

-15/-18

-1/+5

R 134a

430

2000x830x1380

-

Di serie

2

204

204

-15/-18

-1/+5

R 134a

430

2000x830x1380

-

Di serie

2

204

204

R 134a

430

2000x830x1380

-

Di serie

2

204

204

2000x830x1380

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Di serie

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Di serie

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204





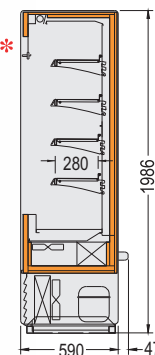


## BABY 120

**DI SERIE / STANDARD:**  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nachvorhang / Cortina para la noche



**ACCESSORIO / ACCESSORY:**  
Porte scorrevoli / Sliding doors  
Portes coulissantes / Schiebetüre  
Puertas corredizas



N° 4 ripiani spostabili e inclinabili,  
completi di porta prezzi in PVC  
N° 4 shelves, moveable and reclining,  
complete with PVC price holders  
N° 4 étagères réglables et inclinables,  
équipées de porte-prix en PVC  
N° 4 Ablagen, verstellbar und kippar,  
komplett mit Tür aus PVC  
N° 4 estantes ajustables e inclinables,  
incluyen portaprecios en PVC

Vasca in lamiera d'acciaio INOX  
Basin made of STAINLESS STEEL  
Bac en tôle d'acier INOX  
Becken aus NIROSTA  
Recipiente: de chapa de acevo INOX



## BABY 60



Centralina elettronica / Electronic cabinet / Central électronique  
Elektronisches Steuergehäuse / Centralita electrónica

### SG:

Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponible en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponible en version SG sin grupo refrigerador

### Evaporazione acqua di sbrinamento

Evaporation of defrost water  
Evaporation eau de dégivrage  
Verdunsten des Auftauwassers  
Evaporación agua descongelación



### Interno ed esterno a vista: bianco

Interior and exterior on sight: white  
Intérieur et extérieur visible: blanche  
Innen und außen sichtbar: weiß  
Interior y exterior a vista: blanco



Watt



°C



DEFROST



R 404a



m<sup>2</sup>  
Superficie espositiva / Display surface



mm. (LxPxH)



Kg.

	Watt	230v/1/50Hz	+4/+8	DEFROST	R 404a	m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)	Kg.
<b>BABY 60</b>	898	230v/1/50Hz	+4/+8	DEFROST	R 404a	0,90	665x590x1986	115
<b>BABY 90</b>	898	230v/1/50Hz	+4/+8	DEFROST	R 404a	1,35	965x590x1986	185
<b>BABY 120</b>	1263	230v/1/50Hz	+4/+8	DEFROST	R 404a	1,80	1265x590x1986	255
<b>BABY 150</b>	1263	230v/1/50Hz	+4/+8	DEFROST	R 404a	2,28	1605x590x1986	310
<b>BABY 180</b>	1812	230v/1/50Hz	+4/+8	DEFROST	R 404a	2,73	1905x590x1986	345

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 149  
Prices see page 149





## BABY 120 INOX



Interno ed esterno a vista: inox  
Interior and exterior on sight: stainless steel  
Intérieur et extérieur visible : inox  
Interne und Externe sichtbar: inox  
Interior y exterior a vista: inox

## BABY / BABY WOOD / BABY INOX:

**A RICHIESTA**  
Valvola per applicazioni con gruppo esterno o centralizzato.  
Griglie difesa motore di colori diversi.

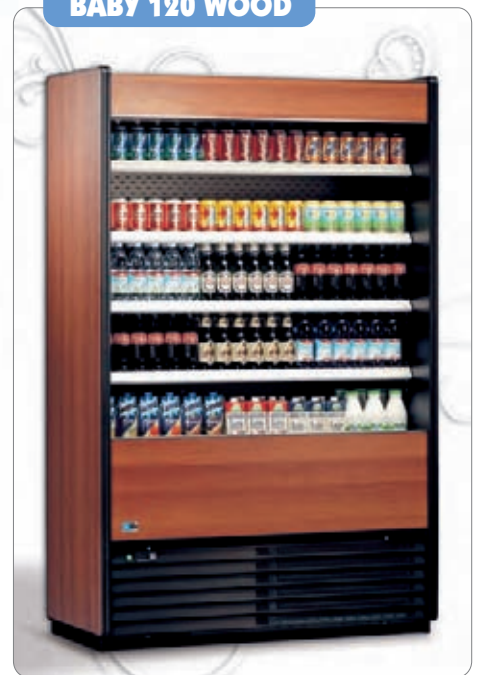
**ON REQUEST**  
Valve for applications with external or central unit.  
Motor protection grilles in different colours.

**SUR DEMANDE**  
Soupape pour applications avec groupe extérieur ou centralisé.  
Grilles protège-moteur de différentes couleurs.

**AUF ANFRAGE**  
Ventil für Verwendung mit Aussen-und Zentralaggregate.  
Motorschutz-Gitter in unterschiedlichen Farben.

**BAJO DEMANDA**  
Válvula para aplicaciones con grupo externo o centralizado.  
Rejillas de defensa motor de distintos colores.

## BABY 120 WOOD



Finiture esterne legno - Interno nero  
Exterior finish: wood - Interior: black  
Finissage extérieur en bois - Intérieur en noir  
Aueßere Fertigbearbeitung Holz - Innen schwarz  
Acabados exteriores madera - Interior negro



	Watt	230V/1/50Hz	°C				m <sup>2</sup> Superficie espositiva / Display surface	mm. mm. (LxPxH)				Kg.
<b>BABY 60 WOOD</b>	898	230V/1/50Hz	+4/+8			R 404a	0,90	665x590x1986	-	Di serie	1	115
<b>BABY 90 WOOD</b>	898	230V/1/50Hz	+4/+8			R 404a	1,35	965x590x1986	-	Di serie	1	185
<b>BABY 120 WOOD</b>	1263	230V/1/50Hz	+4/+8			R 404a	1,80	1265x590x1986	-	Di serie	1	255
<b>BABY 60 INOX</b>	898	230V/1/50Hz	+4/+8			R 404a	0,90	665x590x1986	-	Di serie	1	105
<b>BABY 90 INOX</b>	898	230V/1/50Hz	+4/+8			R 404a	1,35	965x590x1986	-	Di serie	1	175
<b>BABY 120 INOX</b>	1263	230V/1/50Hz	+4/+8			R 404a	1,80	1265x590x1986	-	Di serie	1	245



Prezzi vedi a pagina 149-150  
Prices see page 149-150

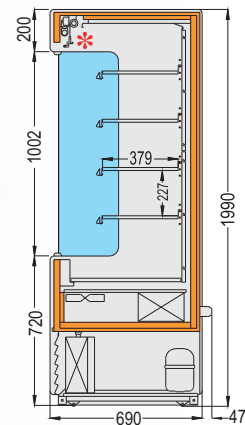
Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



## ULISSE 120

### DI SERIE / STANDARD:

Tenda notte  
Night curtain / Rideau pour la nuit  
Nächttvorhang / Cortina para la noche



N° 4 ripiani spostabili e inclinabili, completi di porta prezzi in PVC  
N° 4 shelves, moveable and reclining, complete with PVC price holders  
N° 4 étagères réglables et inclinables, équipées de porte-prix en PVC  
N° 4 Ablagen verstellbar und kippar, komplett mit Tür aus PVC  
N° 4 estantes ajustables e inclinables, incluyen portaprecios en PVC

Vasca in lamiera d'acciaio INOX  
Basin made of STAINLESS STEEL  
Bac en tôle d'acier INOX  
Becken aus NIROSTA  
Recipiente: de chapa de acevo INOX

Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación



**SG:**  
Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponibile en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponibile en version SG sin grupo refrigerador

Centralina elettronica / Electronic cabinet / Central électronique  
Elektronisches Steuergehäuse / Centralita electrónica



Interno ed esterno a vista: bianco  
Interior and exterior on sight: white / Intérieur et extérieur visible: blanche  
Innen und außen sichtbar: weiß / Interior y exterior a vista: blanco

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)				Kg.
<b>ULISSE 60</b>	898	230v/1/50Hz	+4/+8			R 404a	1,20	665x690x1990	-	Di serie	1	105
<b>ULISSE 90</b>	898	230v/1/50Hz	+4/+8			R 404a	1,80	965x690x1990	-	Di serie	1	185
<b>ULISSE 120</b>	1263	230v/1/50Hz	+4/+8			R 404a	2,35	1265x690x1990	-	Di serie	1	255

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 150  
Prices see page 150



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

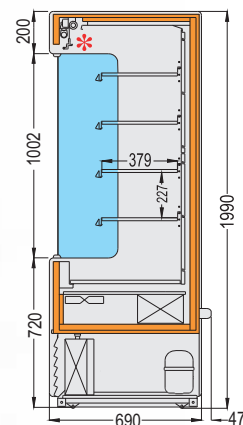
IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**ULISSE 120 INOX**

**DI SERIE / STANDARD:**  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nächsvorhang / Cortina para la noche



**N° 4 ripiani spostabili e inclinabili, completi di porta prezzi in PVC**  
N° 4 shelves, moveable and reclining, complete with PVC price holders  
N° 4 étagères réglables et inclinables, équipées de porte-prix en PVC  
N° 4 Ablagen, verstellbar und kippbar, komplett mit Tür aus PVC  
N° 4 estantes ajustables e inclinables, incluyen portaprecios en PVC

**Vasca in lamiera d'acciaio INOX**  
Basin made of STAINLESS STEEL  
Bac en tôle d'acier INOX  
Becken aus NIROSTA  
Recipiente: de chapa de acevo INOX

**Evaporazione acqua di sbrinamento**  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

**SG:**  
Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponibile en version SG sans le groupe réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponibile en version SG sin grupo refrigerador

Centralina elettronica / Electronic cabinet / Central électronique  
Elektronisches Steuergehäuse / Centralita electrónica



**Interno ed esterno a vista: inox**  
Interior and exterior on sight: stainless steel / Intérieur et extérieur visible : inox  
Interne und Externe sichtbar: inox / Interior y exterior a vista: inox

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)				Kg.
<b>ULISSE 60 INOX</b>	898	230v/1/50Hz	+4/+8			R 404a	1,20	665x690x1990	-	Di serie	1	105
<b>ULISSE 90 INOX</b>	898	230v/1/50Hz	+4/+8			R 404a	1,80	965x690x1990	-	Di serie	1	185
<b>ULISSE 120 INOX</b>	1263	230v/1/50Hz	+4/+8			R 404a	2,35	1265x690x1990	-	Di serie	1	255

Prezzi vedi a pagina 150  
Prices see page 150

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

**EASY .1**

Centralina elettronica / Electronic cabinet / Central électronique  
Elektronisches Steuergehäuse / Centralita electrónica

**DI SERIE / STANDARD:**  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche

Vetri laterali temperati  
Side tempered glasses  
Verres laterales tempérées  
Getemperte Seitengläser  
Vidrio laterales templados

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Vestibbare Fusse  
Patas regulables

Interno in acciaio verniciato, esterno acciaio ricoperto di PVC e lati in polystyrene con isolamento in poliuretano  
Epoxed painted steel inside, PVC coated steel outside and sides in polystyrene with polyurethane insulation  
Intérieur en acier verni, extérieur en acier avec PVC et cotés en polystyrene avec isolation en polyurethane  
Innen aus lackiertem Stahl, aussen aus bedecktem PVC Stahl, Seiten aus Polystyren mit Isolierung aus Polyurethan  
Interior en acero pintado, exterior en acero con PVC y lados en poliestireno con aislamiento en poliuretano

**DI SERIE / STANDARD:**  
Porta prezzi  
Price holder  
Porte-prix  
Preisausstellern  
Expositor para precios



Disegni Tecnici: PAG. 215

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)				Kg.
<b>EASY 80.1</b>	820	230v/1/50Hz	+4/+8			R 404a	1,22	790x735x1890	-	Di serie	1	135
<b>EASY 100.1</b>	920	230v/1/50Hz	+4/+8			R 404a	1,54	1000x735x1890	-	Di serie	1	153
<b>EASY 150.1</b>	1330	230v/1/50Hz	+4/+8			R 404a	2,23	1530x735x1890	-	Di serie	1	200
<b>EASY 200.1</b>	1830	230v/1/50Hz	+4/+8			R 404a	2,89	1950x735x1890	-	Di serie	2	240
<b>EASY 80.3</b>	820	230v/1/50Hz	+4/+8			R 404a	1,22	790x735x1890	-	Di serie	1	135
<b>EASY 100.3</b>	920	230v/1/50Hz	+4/+8			R 404a	1,54	1000x735x1890	-	Di serie	1	153
<b>EASY 150.3</b>	1330	230v/1/50Hz	+4/+8			R 404a	2,23	1530x735x1890	-	Di serie	1	200
<b>EASY 200.3</b>	1830	230v/1/50Hz	+4/+8			R 404a	2,89	1950x735x1890	-	Di serie	2	240

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 150-151  
Prices see page 150-151



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Centralina elettronica / Electronic cabinet / Central électronique  
Elektronisches Steuergehäuse / Centralita electrónica



## EASY .1 INOX

Struttura in acciaio inox AISI 304  
AISI 304 stainless steel frame  
Structure en inox AISI 304  
Struktur aus inox AISI 304  
Estructura en acero inox AISI 304

## DI SERIE / STANDARD:

Tenda notte  
Night curtain / Rideau pour la nuit  
Nächtvorhang / Cortina para la noche

Vetri laterali temperati  
Side tempered glasses  
Verres laterales tempérées  
Getemperte Seitengläser  
Vidrio laterales templados

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Vestellbare Fusse  
Patas regulables

## DI SERIE / STANDARD:





























Porta prezzi  
Price holder  
Porte-prix  
Preisausstellern  
Expositor para precios



## EASY .3 INOX



Disegni Tecnici: PAG. 215

	 Watt		 °C				 m <sup>2</sup> Superficie espositiva / Display surface	 mm. mm. (LxPxH)				 Kg.
<b>EASY 80.1 INOX</b>	820	230v/1/50Hz	+4/+8			R 404a	1,22	790x735x1890	-	Di serie	1	135
<b>EASY 100.1 INOX</b>	920	230v/1/50Hz	+4/+8			R 404a	1,54	1000x735x1890	-	Di serie	1	153
<b>EASY 150.1 INOX</b>	1330	230v/1/50Hz	+4/+8			R 404a	2,23	1530x735x1890	-	Di serie	1	200
<b>EASY 200.1 INOX</b>	1830	230v/1/50Hz	+4/+8			R 404a	2,89	1950x735x1890	-	Di serie	2	240
<b>EASY 80.3 INOX</b>	820	230v/1/50Hz	+4/+8			R 404a	1,22	790x735x1890	-	Di serie	1	135
<b>EASY 100.3 INOX</b>	920	230v/1/50Hz	+4/+8			R 404a	1,54	1000x735x1890	-	Di serie	1	153
<b>EASY 150.3 INOX</b>	1330	230v/1/50Hz	+4/+8			R 404a	2,23	1530x735x1890	-	Di serie	1	200
<b>EASY 200.3 INOX</b>	1830	230v/1/50Hz	+4/+8			R 404a	2,89	1950x735x1890	-	Di serie	2	240

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 151-152  
Prices see page 151-152

**DI SERIE / STANDARD:**

Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche



























**DISCOVERY****P = 649**

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

4 ripiani regolabili in altezza  
in acciaio verniciato  
4 adjustable shelves on height  
in epoxed painted steel  
4 étagères réglables en hauteur  
en acier peintée  
4 in hoehe verstellbare Auflagen,  
aus lackiertem Stahl  
4 estantes regulables en altitud  
en acero pintado

**DISCOVERY PLUS****P = 819**

Disegni Tecnici: PAG. 215

	 Watt		 °C				 m <sup>2</sup> Superficie espositiva / Display surface	 mm. (LxPxH)				 Kg.
<b>DISCOVERY 100</b>	960	230v/1/50Hz	0/+4			R 404a	1,1	1035x649x1940	-	Di serie	1	155
<b>DISCOVERY 130</b>	1240	230v/1/50Hz	0/+4			R 404a	1,4	1345x649x1940	-	Di serie	1	217
<b>DISCOVERY 150</b>	1240	230v/1/50Hz	0/+4			R 404a	1,7	1545x649x1940	-	Di serie	1	245
<b>DISCOVERY 200</b>	2380	230v/1/50Hz	0/+4			R 404a	2,1	1970x649x1940	-	Di serie	2	302
<b>DISCOVERY PLUS 100</b>	910	230v/1/50Hz	0/+4			R 404a	1,1	1037x854x1930	-	Di serie	1	205
<b>DISCOVERY PLUS 130</b>	1170	230v/1/50Hz	0/+4			R 404a	1,4	1350x854x1930	-	Di serie	1	250
<b>DISCOVERY PLUS 200</b>	2310	230v/1/50Hz	0/+4			R 404a	2,2	1975x854x1930	-	Di serie	2	350

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Prezzi vedi a pagina 152  
Prices see page 152ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICESUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSPIZZERIA  
PIZZERIARISTORAZIONE  
CATERING EQUIPMENTPASTICCERIA  
PASTRYARMADI SPECIALI  
SPECIAL CABINETSMINIBAR & FARMACIA  
MINIBAR & PHARMACYREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSPICCOLA ESPOSIZIONE  
SMALL DISPLAYS



## SPACE 200 INOX

**DI SERIE / STANDARD:**  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche

**DI SERIE / STANDARD:**  
Porta prezzi  
Price holder  
Porte-prix  
Preisstellern  
Expositor para precios

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Vestellbare Fusse  
Patas regulables

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Disegni Tecnici: PAG. 215



Watt

°C

m<sup>2</sup>  
Superficie espositiva / Display surface

mm. (LxPxH)

Kg.

	Watt	°C	DEFROST	R 404a	m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)	KEY	LIGHTBULB	BOX	PERSON
<b>SPACE 100 INOX</b>	1360	230v/1/50Hz	+4/+8		1,69	1037x635x1997	-	Di serie	1	155
<b>SPACE 135 INOX</b>	1690	230v/1/50Hz	+4/+8		2,21	1350x635x1997	-	Di serie	1	200
<b>SPACE 200 INOX</b>	2400	230v/1/50Hz	+4/+8		3,33	1975x635x1997	-	Di serie	2	302



Prezzi vedi a pagina 153  
Prices see page 153

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSMINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERSARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





## SPACE PLUS

**DI SERIE / STANDARD:**  
Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche



**Piedini regolabili**  
Adjustable feet  
Pieds réglables  
Vestellbare Füße  
Patas regulables

**DI SERIE / STANDARD:**  
Porta prezzi  
Price holder  
Porte-prix  
Preisusstellern  
Expositor para precios

**Centralina elettronica**  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Disegni Tecnici: PAG. 215

	Watt	230v/1/50Hz	°C				m <sup>2</sup> Superficie espositiva / Display surface	mm. mm. (LxPxH)			Kg.	
<b>SPACE PLUS 100</b>	1200	230v/1/50Hz	+2/+4			R 404a	1,9	1037x854x1930	-	Di serie	1	175
<b>SPACE PLUS 135</b>	2100	230v/1/50Hz	+2/+4			R 404a	2,5	1350x854x1930	-	Di serie	1	220
<b>SPACE PLUS 190</b>	3250	230v/1/50Hz	+2/+4			R 404a	3,7	1975x854x1930	-	Di serie	2	322
<b>SPACE PLUS 260</b>	3700	230v/1/50Hz	+2/+4			R 404a	4,9	2600x854x1930	-	Di serie	2	426

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 153  
Prices see page 153

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





## SPACE PLUS 135.1 INOX

## DI SERIE / STANDARD:

Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche


























## DI SERIE / STANDARD:

Porta prezzi  
Price holder  
Porte-prix  
Preisstützen  
Expositor para precios

Piedini regolabili  
Adjustable feet  
Pieds réglables  
Vestellbare Fusse  
Patas regulables

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

Disegni Tecnici: PAG. 215

												
	Watt		°C				Superficie espositiva / Display surface	mm. (LxPxH)				Kg.
<b>SPACE PLUS 100.1 INOX</b>	1200	230v/1/50Hz	+2/+4			R 404a	1,9	1037x854x1930	-	Di serie	1	175
<b>SPACE PLUS 100.2 INOX</b>	1200	230v/1/50Hz	-1/+2			R 404a	1,9	1037x854x1930	-	Di serie	1	175
<b>SPACE PLUS 135.1 INOX</b>	2100	230v/1/50Hz	+2/+4			R 404a	2,5	1350x854x1930	-	Di serie	1	220
<b>SPACE PLUS 135.2 INOX</b>	2100	230v/1/50Hz	-1/+2			R 404a	2,5	1350x854x1930	-	Di serie	1	220
<b>SPACE PLUS 190.1 INOX</b>	3250	230v/1/50Hz	+2/+4			R 404a	3,7	1975x854x1930	-	Di serie	2	322
<b>SPACE PLUS 190.2 INOX</b>	3250	230v/1/50Hz	-1/+2			R 404a	3,7	1975x854x1930	-	Di serie	2	322
<b>SPACE PLUS 260.1 INOX</b>	3700	230v/1/50Hz	+2/+4			R 404a	4,9	2600x854x1930	-	Di serie	2	426
<b>SPACE PLUS 260.2 INOX</b>	3700	230v/1/50Hz	-1/+2			R 404a	4,9	2600x854x1930	-	Di serie	2	426



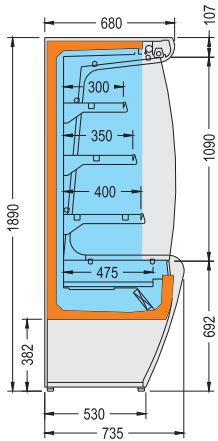
Prezzi vedi a pagina 153-154  
Prices see page 153-154

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

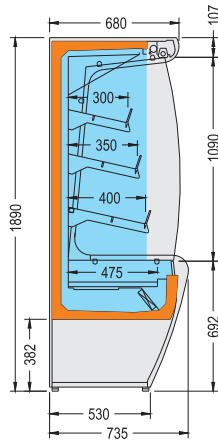


## EASY / EASY INOX

EASY 80.1  
EASY 100.1  
EASY 150.1  
EASY 200.1



EASY 80.3  
EASY 100.3  
EASY 150.3  
EASY 200.3



## EASY .1

3 ripiani regolabili in altezza in acciaio verniciato  
3 adjustable shelves on height in epoxed painted steel  
3 étagères réglables en hauteur en acier peintée  
3 in hoehe verstellbare Auflagen, aus lackiertem Stahl  
3 estantes regulables en altitud en acero pintado

## EASY .3

3 ripiani inclinati e regolabili in altezza in acciaio AISI 304  
3 inclined and adjustable shelves on height in AISI 304 stainless steel  
3 inclinés et réglables étagères en hauteur en acier inoxydable AISI 304  
3 schiefe und in Höhe verstellbare Auflagen aus Stahl AISI 304  
3 inclinado e regulables estantes en altitud en acero inoxidable AISI 304

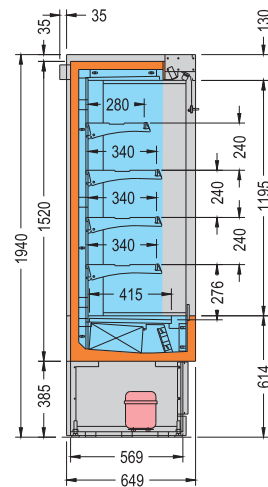
EASY SG  
EASY INOX SG

Disponibile in versione SG senza gruppo refrigerante (a tubo capillare)  
Available without refrigerating group, SG version (with capillary tube)  
Disponibile en version SG sans le group réfrigérant (avec tube capillaire)  
Verfügbar in Version SG ohne gek. Gruppe (Mit Kapillarrohr)  
Disponibile en version SG sin grupo refrigerador (con tubo capilar)

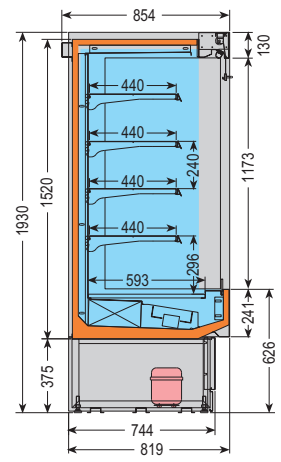
Termostato elettronico  
Electronic thermostat  
Thermostat électronique  
Elektronisch thermostat  
Termostato electrónico

Sistema di evaporazione doppio  
Dual evaporation system  
Système d'évaporation double  
Doppelte verdampfungssysteme  
Sistema de evaporación double

## DISCOVERY



## DISCOVERY PLUS



## SPACE INOX

Il modello SPACE è un frigorifero verticale pensato per valorizzare i prodotti esposti, ideale per insalate, sandwich, ecc. in regime self-service. È un murale in inox destinato agli spazi commerciali dove l'immagine assume un aspetto essenziale, di facile inserimento in ogni tipo di negozio. Disponibile in tre lunghezze non canalizzabili, quattro livelli di ripiani "multi-inclinazione" con porta prezzi, vassoi espositivi, piedi livellabili ad alta resistenza, illuminazione interna, evaporazione automatica dell'acqua di sbrinatorio, refrigerazione a mezzo circolazione forzata dell'aria, microprocessore elettronico programmabile, sbrinatorio automatico programmabile.  
Il gruppo refrigerante incorporato è di facile accesso per agevolare la manutenzione.

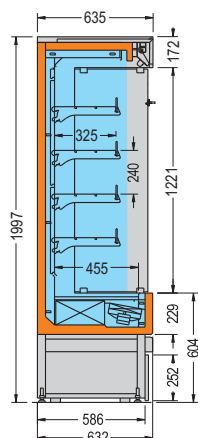
SPACE is a vertical refrigerator designed to bring the best out in the displayed products, and is ideal for salads, sandwiches, etc. in a self-service setting. This stainless steel wall model is designed for use in commercial areas that pay great attention to image, and fits easily into any shop environment. Available in three lengths (not channelled), four "multi-tilt" shelf levels with price holders, display trays, high resistance adjustable feet, internal lighting, automatic evaporation of the defrosting water, forced air circulation refrigeration, programmable electronic microprocessor, automatic programmable defrosting.  
The incorporated refrigerating unit is easily accessible for maintenance operations.

Le modèle SPACE est un réfrigérateur vertical pensé pour mettre en valeur les produits exposés, idéal pour les salades, sandwichs, etc. en régime self-service. C'est un mural en inox destiné aux espaces commerciaux où l'image assume un aspect essentiel, facile à insérer dans tous types de magasin. Disponible en trois longueurs non canalissables, quatre niveaux d'étagères "multi inclinasion" avec gandoles, plateaux d'exposition, pieds ajustables à haute résistance, illumination interne, évaporation automatique de l'eau de dégivrage, réfrigération par circulation forcée de l'air, microprocesseur électronique programmable, dégivrage automatique programmable.  
Le groupe réfrigérant incorporé est facile d'accès pour faciliter la maintenance.

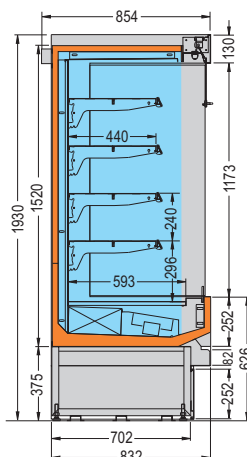
Das Modell SPACE ist ein vertikales Kühlgerät für eine optimale Produktauslage, das sich ideal für Salate, Brötchen, usw. in Selbstbedienungsläden eignet. Das Wandgerät aus rostfreiem Stahl ist

für Gewerbetreibende bestimmt, in denen das Image einen wesentlichen Aspekt darstellt, und fügt sich leicht in jeden Ladentyp. In drei nicht kanalisierten Längen, mit vier "mehrfach neigbaren" Ablageniveaus mit Preisausstellern, Auslagetablets, hochresistenten nivellierbaren Füßen, Innenbeleuchtung, automatischer Tauwasserverdampfung, Kühlung durch Zwangsluftzirkulation, programmierbarem elektronischem Mikroprozessor, programmierbarer Abtauautomatik.  
Die eingebaute Kühleinheit ist für eine leichte Wartung leicht zugänglich.

El modelo SPACE es un frigorífico vertical pensado para resaltar los productos en exposición, ideal para mostrar ensaladas, sandwichs, etc. con la modalidad self-service. Es un frigorífico de pared destinado a salas comerciales donde la imagen constituye un elemento esencial, de fácil introducción en todo tipo de establecimientos. Disponible en tres longitudes no canalizables, cuatro niveles de estanterías con sistema "multi-inclinación" con espacio expositor de precios, recipientes para exposición, con las bases de alta resistencia nivelables, iluminación interna, evaporación automática del agua de la escarcha, refrigeración a base de la circulación guiada del aire, microprocesador electrónico programable, descongelador de la escarcha automática y programable. El grupo frigorífico incorporado es de fácil acceso para facilitar el mantenimiento.



## SPACE PLUS



Interno ed esterno in acciaio verniciato bianco  
Interior and exterior in white painted steel  
Intérieur et extérieur en inox verni en blanche  
Interne und externe aus lackiertem Inox weiß  
Interior and exterior in ocreo barnizado blanco

4 ripiani regolabili in altezza in acciaio verniciato  
4 adjustable shelves on height in epoxed painted steel  
4 étagères réglables en hauteur en acier peintée  
4 in hoehe verstellbare Auflagen, aus lackiertem Stahl  
4 estantes regulables en altitud en acero pintado

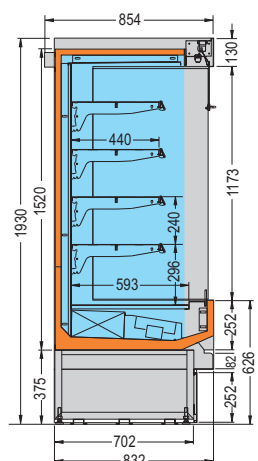
## SPACE PLUS INOX

Modello SPACE PLUS INOX, questo nuovo murale è disponibile nella versione (+2°C/+4°C) per latticini e nella versione (-1°C/+2°C) per carni confezionate. Disponibile in 4 lunghezze non canalizzabili, quattro livelli di ripiani "multi-inclinazione" con porta prezzi, vassoi espositivi, piedi livellabili ad alta resistenza, illuminazione interna, evaporazione automatica dell'acqua di sbrinatorio, refrigerazione a mezzo circolazione forzata dell'aria, microprocessore elettronico programmabile, sbrinatorio automatico programmabile.

SPACE PLUS INOX model, this new wall unit is available in one version (+2°C/+4°C) for dairy foods and another version (-1°C/+2°C) for pre-packed meats. Available in 4 lengths (not channelled), four "multi-tilt" shelf levels with price holders, display trays, high resistance adjustable feet, internal lighting, automatic evaporation of the defrosting water, forced air circulation refrigeration, programmable electronic microprocessor, automatic programmable defrosting.

Modèle SPACE PLUS INOX, ce nouvel appareil mural est disponible dans sa version (+2°C/+4°C) pour les produits laitiers et dans la version (-1°C/+2°C) pour les viandes emballées. Disponible en 4 longueurs non canalissables, huit niveaux d'étagères "multi inclinasion" avec gandoles, plateaux d'exposition, pieds ajustables à haute résistance, illumination interne, évaporation automatique de l'eau de dégivrage, réfrigération par circulation forcée de l'air, microprocesseur électronique programmable, dégivrage automatique programmable.

Modell SPACE PLUS INOX, dieses neue Wandelement steht in der Ausführung für Milchprodukte (+2°C/+4°C) und für abgepacktes Fleisch (-1°C/+2°C) zur Verfügung. In 4 nicht kanalisierten Längen, mit vier "mehrfach neigbaren" Ablageniveaus mit Preisausstellern, Auslagetablets, hochresistenten nivellierbaren Füßen, Innenbeleuchtung, automatischer Tauwasserverdampfung, Kühlung durch Zwangsluftzirkulation, programmierbarem elektronischem Mikroprozessor, programmierbarer Abtauautomatik.



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PAstry  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



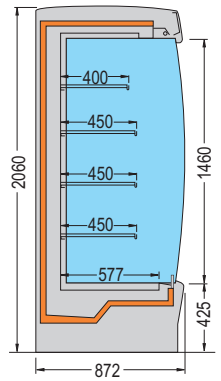
**THALES .1**

**DI SERIE / STANDARD:**  
 Tenda notte  
 Night curtain / Rideau pour la nuit  
 Nachtvorhang / Cortina para la noche

**THALES .1**



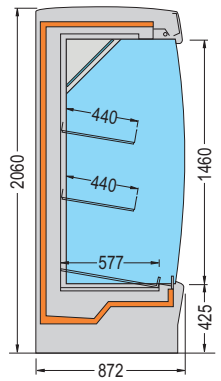
LATTICINI



**THALES .3**



FRUTTA E VERDURA



**THALES .3**

**OPTIONAL:**  
 Colori RAL / RAL colors / Couleurs RAL  
 RAL-Farbe / RAL colores:



**Rotating Power** Compressore rotativo  
 Rotating compressor / Compresseur rotatif  
 Rotationsverdichter / Compressor rotatorio

**SG:** Disponibile in versione SG senza gruppo refrigerante  
 Available without refrigerating group, SG version  
 Disponible en version SG sans le group réfrigérant  
 Verfügbar in Version SG ohne gek. Gruppe  
 Disponible en version SG sin grupo refrigerador

	Watt Versioni SG	Watt		°C				m <sup>2</sup> Superficie espositiva Display surface	mm. (LxPxH)				Kg.
<b>THALES 110.1</b>	960	1665	230v/1/50Hz	+2/+4			R 404a	2,18	1017x872x2060	-	Di serie	1	252
<b>THALES 140.1</b>	1280	2700	230v/1/50Hz	+2/+4			R 404a	2,90	1330x872x2060	-	Di serie	1	310
<b>THALES 200.1</b>	1920	3330	230v/1/50Hz	+2/+4			R 404a	4,36	1955x872x2060	-	Di serie	2	425
<b>THALES 260.1</b>	2560	5400	230v/1/50Hz	+2/+4			R 404a	5,80	2580x872x2060	-	Di serie	2	515
<b>THALES 110.3</b>	960	1665	230v/1/50Hz	+4/+8			R 404a	1,37	1017x872x2060	-	Di serie	1	240
<b>THALES 140.3</b>	1280	2700	230v/1/50Hz	+4/+8			R 404a	1,82	1330x872x2060	-	Di serie	1	300
<b>THALES 200.3</b>	1920	3330	230v/1/50Hz	+4/+8			R 404a	2,73	1955x872x2060	-	Di serie	2	415
<b>THALES 260.3</b>	2560	5400	230v/1/50Hz	+4/+8			R 404a	3,64	2580x872x2060	-	Di serie	2	500

Prezzi vedi a pagina 154-155  
 Prices see page 154-155





























Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE / SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI / REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA / MINIBAR & PHARMACY  
 ARMADI SPECIALI / SPECIAL CABINETS  
 PASTICCERIA / PASTRY  
 RISTORAZIONE / CATERING EQUIPMENT  
 PIZZERIA / PIZZERIA  
 SUPERMERCATI / SUPERMARKETS  
 IPERMERCATI / HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio / ADDITIONAL EQUIPMENT'S SERVICE


**PREMIERE 19.1 / PREMIERE 19.2**
**DI SERIE / STANDARD:**

Tenda notte  
Night curtain / Rideau pour la nuit  
Nächtvorhang / Cortina para la noche



	 Watt		 °C		 DEFROST		 m <sup>2</sup> Superficie espositiva / Display surface	 mm. mm. (LxPxH)				 Kg.
<b>PREMIERE 10.1</b>	1220	230v/1/50Hz	+4/+8			R 404a	2,23	1040x912x1950	-	Di serie	1	161
<b>PREMIERE 10.2</b>	1220	230v/1/50Hz	-1/+2			R 404a	2,23	1040x912x1950	-	Di serie	1	161
<b>PREMIERE 13.1</b>	1580	230v/1/50Hz	+4/+8			R 404a	2,97	1350x912x1950	-	Di serie	1	205
<b>PREMIERE 13.2</b>	1580	230v/1/50Hz	-1/+2			R 404a	2,97	1350x912x1950	-	Di serie	1	205
<b>PREMIERE 19.1</b>	2310	230v/1/50Hz	+4/+8			R 404a	4,46	1975x912x1950	-	Di serie	2	304
<b>PREMIERE 19.2</b>	2310	230v/1/50Hz	-1/+2			R 404a	4,46	1975x912x1950	-	Di serie	2	304
<b>PREMIERE 26.1</b>	2500	230v/1/50Hz	+4/+8			R 404a	5,95	2600x912x1950	-	Di serie	2	405
<b>PREMIERE 26.2</b>	2500	230v/1/50Hz	-1/+2			R 404a	5,95	2600x912x1950	-	Di serie	2	405

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 155-156  
Prices see page 155-156



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS


**PREMIERE 19.3**
**DI SERIE / STANDARD:**

Tenda notte  
Night curtain / Rideau pour la nuit  
Nachtvorhang / Cortina para la noche



**OPTIONAL:**  
Colore RAL 6029  
6029 RAL color



Watt

°C

 m<sup>2</sup>  
Superficie espositiva / Display surface

mm. (LxPxH)

Kg.

	Watt	°C	DEFROST		m <sup>2</sup> Superficie espositiva / Display surface	mm. (LxPxH)				Kg.
<b>PREMIERE 10.3</b>	1220	230v/1/50Hz	+4/+8		1,81	1040x912x1950	-	Di serie	1	157
<b>PREMIERE 13.3</b>	1580	230v/1/50Hz	+4/+8		2,42	1350x912x1950	-	Di serie	1	200
<b>PREMIERE 19.3</b>	2210	230v/1/50Hz	+4/+8		3,62	1975x912x1950	-	Di serie	2	297
<b>PREMIERE 26.3</b>	2500	230v/1/50Hz	+4/+8		4,85	2600x912x1950	-	Di serie	2	394



Prezzi vedi a pagina 156  
Prices see page 156

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

 PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

 REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

 ARMADI SPECIALI  
SPECIAL CABINETS

 PASTICCERIA  
PASTRY

 RISTORAZIONE  
CATERING EQUIPMENT

 PIZZERIA  
PIZZERIA

 SUPERMERCATI  
SUPERMARKETS

 IPERMERCATI  
HYPERMARKETS

 ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

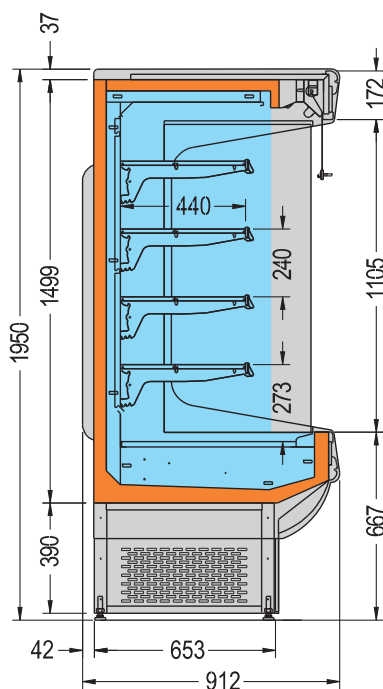

Il modello PREMIERE è un frigorifero verticale ideato per promuovere la vendita di diversi prodotti come: latticini, salumi, carni confezionate, frutta e verdura, sfruttando, nei supermercati, piccoli e medi spazi. Il limitato ingombro non pregiudica la superficie espositiva e ne permette il facile inserimento in ogni tipo di negozio. Questo nuovo murale è disponibile nella versione (+4°C/+8°C) per latticini e nella versione (-1°C/+2°C) per carni confezionate e può essere canalizzato; è ricco di accessori di serie come: l'illuminazione, la tenda notte, i ripiani regolabili in altezza ed inclinabili, il termometro e l'evaporazione automatica dell'acqua di sbrinatorio dell'evaporatore. Il gruppo refrigerante incorporato è di facile accesso per agevolare la manutenzione.

The PREMIERE model is a vertical refrigerator designed to promote the sale of various products including: dairy foods, cured meats, pre-packed meat, fruit and vegetables, exploiting both small and medium spaces in supermarkets. The contained dimensions do not affect the area of display and mean it can be easily inserted in all types of shop. This new wall unit is available in one version (+4°C/+8°C) for dairy foods and another version (-1°C/+2°C) for pre-packed meats and can be canalised; there are plenty of off-the-shelf accessories including: lighting, night curtain, height adjustable and inclining shelves, thermometer and automatic defrosting water evaporation from the evaporator. There is easy access to the incorporated cooling group to aid maintenance.

Le modèle PREMIERE est un réfrigérateur vertical conçu pour faciliter la vente de différents produits comme : les laitages, la charcuterie, les fruits et légumes, les viandes pré-emballées et il met à profit, dans les supermarchés, les petits et moyens espaces. Son encombrement limité ne réduit pas la surface d'exposition et permet une insertion facile dans n'importe quel type de magasins. Ce nouvel appareil mural est disponible dans sa version (+4°C / +8°C) pour les produits laitiers et dans la version (-1°C / +2°C) pour les viandes emballées et il peut être canalisé; il est équipé d'accessoires en dotation tels que : l'illumination, le rideau nuit, les étagères réglables en hauteur et inclinables, le thermomètre et le système d'évaporation automatique de l'eau de dégivrage de l'évaporateur. Le groupe de réfrigération incorporé est d'accès facile pour faciliter l'entretien.

Das Modell PREMIERE ist eine vertikale Kühltheke zum Fördern des Verkaufs verschiedener Artikel wie Milchprodukte, Wurstwaren, abgepacktes Fleisch, Obst und Gemüse, mit einem kleinen und mittleren Raumbedarf in Supermärkten. Der begrenzte Raumbedarf wirkt sich nicht negativ aus und ermöglicht die problemlose Eingliederung in jegliche Art von Verkaufspunkt. Dieses neue Wandelement steht in der Ausführung für Milchprodukte (+4°C/+8°C) und für abgepacktes Fleisch (-1°C/+2°C) zur Verfügung, auch kanalisiert; es ist reich an serienmäßigem Zubehör wie Beleuchtung, Nachtvorhang, höhen- und neigungseinstellbare Ablagen, Thermometer und automatische Tauwasserverdunstung. Das eingebaute Kühlaggregat ist zu Wartungszwecken leicht zugänglich.

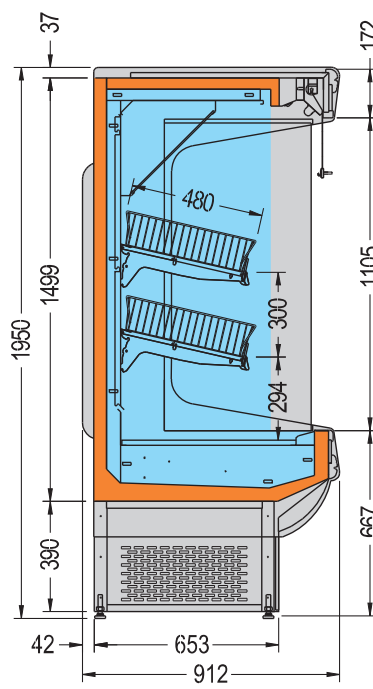
El modelo PREMIERE es un frigorífico vertical ideado para la promoción y venta de diversos productos como: lácteos y quesos, charcutería, fiambres y carnes envasadas, fruta y verdura, aprovechando en los supermercados espacios pequeños y medianos. Sus reducidas dimensiones no perjudican a la superficie de exposición y permiten su inserción en todo tipo de comercios. Este nuevo frigorífico de pared está disponible en la versión (+4°C/+8°C) para lácteos y quesos y en la versión (-1°C/+2°C) para los fiambres y carnes envasadas y puede ser canalizado; dispone de muchos accesorios de serie, tales como: la iluminación, la cubierta para la noche, los estantes regulables en altura e inclinables, el termómetro y la evaporación automática del agua de descongelación del evaporador. El grupo refrigerador incorporado es de fácil acceso para facilitar los trabajos de manutención.



PREMIERE 10.1  
PREMIERE 13.1  
PREMIERE 19.1  
PREMIERE 26.1



PREMIERE 10.2  
PREMIERE 13.2  
PREMIERE 19.2  
PREMIERE 26.2



PREMIERE 10.3  
PREMIERE 13.3  
PREMIERE 19.3  
PREMIERE 26.3



#### SG:

Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponibile en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponibile en version SG sin grupo refrigerador

#### GAMMA PREMIERE - OPTIONAL:

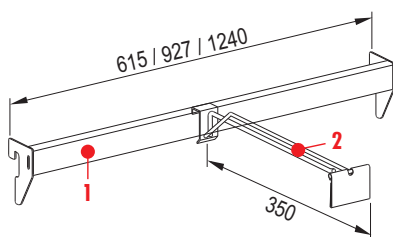
Colori RAL / RAL colors / Couleurs RAL / RAL-Farbe / RAL colores:



#### OPTIONAL - Optionnel - Extra - Extras

**1** Barra di carico  
Bar load  
Bar de charge  
Bar laden  
Barra de carga

**2** Gancio  
Hook  
Crochet  
Haken  
Gancho



**Espositori neutri o refrigerati per la presentazione e la vendita di prodotti ittici / Show-cabinets neutral or cooled to show and sell seafood products / Exposants neutres ou réfrigérés pour la présentation et la vente de produits de la poissonnerie / Neutrale oder gekühlte Aussteller zur Präsentation und zum Verkauf von Fisch und Meeresfrüchten / Expositores neutros o refrigerados para la presentación y la venta de productos pesqueros**

**ACCESSORIO / ACCESSORY:**  
Griglia forata / Perforated grille / Grille foré / Gelochtes Gitter / Parrilla perforada

**ACCESSORIO / ACCESSORY:**  
Piano di taglio / Surface of cut /  
Plan de coupe / Schnitt Plan /  
Plano de corte: mm. 600x400

Con porta coltelli / With knives  
support / Avec support couteaux /  
Mit Messerhalter / Con porta  
cuchillos



































**ELBA C**

Vasca in acciaio inox AISI 316 coibentata con poliuretano ad alta densità / Stainless steel AISI 316 basin insulated with high density polyurethane / Cuve en acier inox AISI 316 calorifugée avec du polyuréthane à haute densité / Schale aus rostfreiem Stahl AISI 316 isoliert mit Polyurethan von hoher Dichte / Cuba en acero inoxidable AISI 316 aislada con poliuretano de alta densidad.

Basamenti, rivestimenti e scarichi in acciaio inox / Bases, coatings and draining device of stainless steel / Bases, revêtements et écoulements en acier inox / Unterteile, Verkleidungen und Abläufe aus rostfreiem Stahl / Zócalos, revestimientos y desagües en acero inoxidable

Refrigerazione statica con serpentina a contatto del piano di esposizione / Static refrigeration with coil in contact with the display surface / Réfrigération statique avec serpentin au contact du plan d'exposition / Statische Kühlung durch eine Kühlschlange, welche mit der Ausstellungsebene in Kontakt ist / Refrigeración estática con serpentina en contacto con la bandeja de exposición

Può essere fornita anche la singola vetrina senza basamento / Single display without a base can be supplied / La vitrine peut être aussi fournie seule, sans socle / Es kann auch nur die einzelne Vitrine ohne Sockel geliefert werden / Disponible también la vitrina sola sin base

	 Watt		 °C		 DEFROST		 m <sup>2</sup> Superficie espositiva Display surface	 mm. (LxPxH)				 Kg.
<b>ELBA 11.11</b>	280	230v/1/50Hz	-2			R 404a	1,04	1100x1105x920	-	-	1	150
<b>ELBA 11.11 C</b>	280	230v/1/50Hz	-2			R 404a	1,04	1100x1105x1060	-	-	1	160
<b>ELBA 22.11</b>	760	230v/1/50Hz	-2			R 404a	2,16	2200x1105x920	-	-	1	200
<b>ELBA 22.11 C</b>	760	230v/1/50Hz	-2			R 404a	2,16	2200x1105x1060	-	-	1	210
<b>ELBA 30.11</b>	760	230v/1/50Hz	-2			R 404a	2,97	3000x1105x920	-	-	1	350
<b>ELBA 30.11 C</b>	760	230v/1/50Hz	-2			R 404a	2,97	3000x1105x1060	-	-	1	370
<b>ELBA 50.11</b>	1032	230v/1/50Hz	-2			R 404a	5,01	5000x1105x920	-	-	1	440
<b>ELBA 50.11 C</b>	1032	230v/1/50Hz	-2			R 404a	5,01	5000x1105x1060	-	-	1	480
<b>MITILI 11.11 C</b>	280	230v/1/50Hz	+3/+6			R 404a	0,84	1100x1125x1060	-	-	1	150
<b>MITILI 22.11 C</b>	760	230v/1/50Hz	+3/+6			R 404a	1,75	2200x1125x1060	-	-	1	180

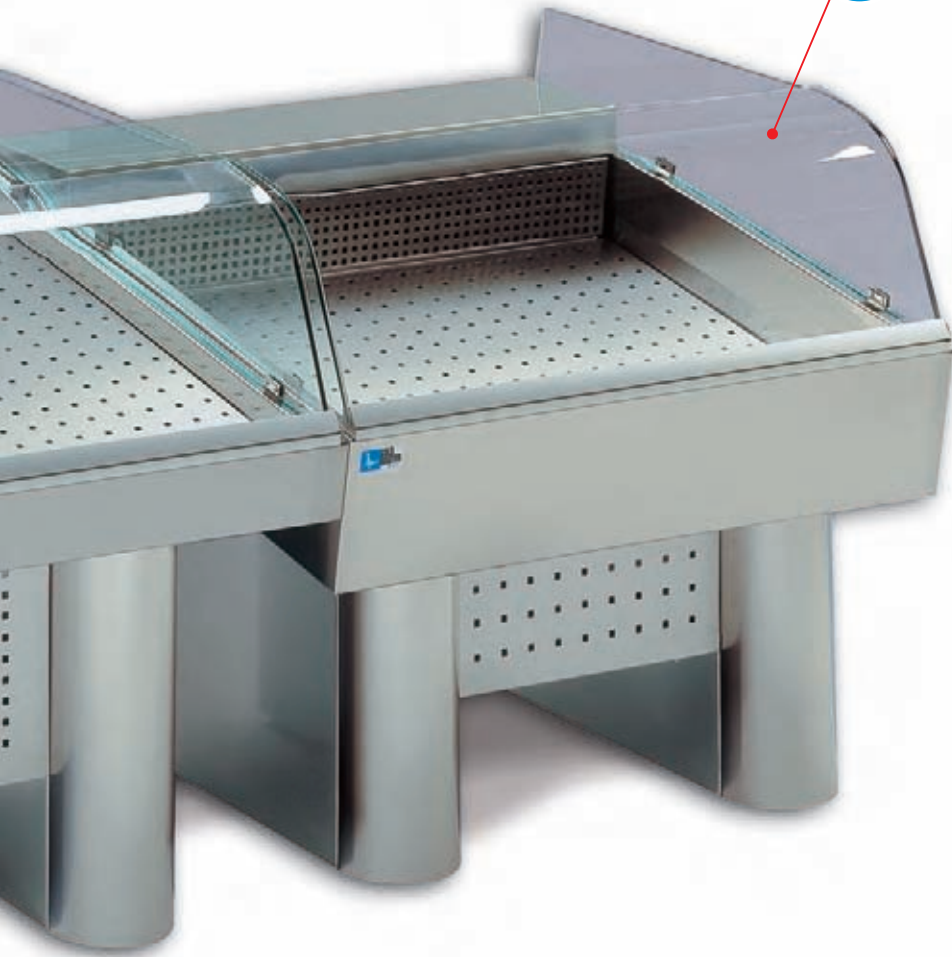


Prezzi vedi a pagina 159-160  
Prices see page 159-160

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (30°C - % U.R. 55)

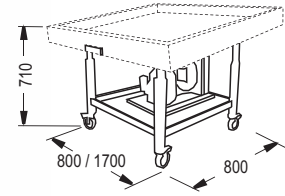




**MITILI C****SG:**

Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponible en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponible en version SG sin grupo refrigerador

**Costruzione in acciaio inox.**  
Spessore mm 1,2.  
Construction in stainless steel.  
Thickness mm 1,2. /  
Construction en acier inox.  
Epaisseur mm 1,2. / Gehäuse  
aus rostfreiem Stahl. Dicke mm  
1,2. / Construcción en acero  
inox. Espesor mm 1,2. /

**ACCESSORI / ACCESSORIES:**

Basamento in tubolare inox / Tubular base / Soubassement en  
tubulaire / Tunnelgehäuse / Basamento de tubular

Kit ruote / Kit wheels / Kit roulettes / Kit rollen / Kit ruedas

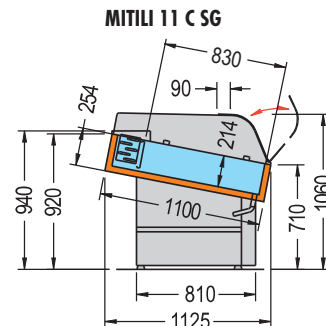
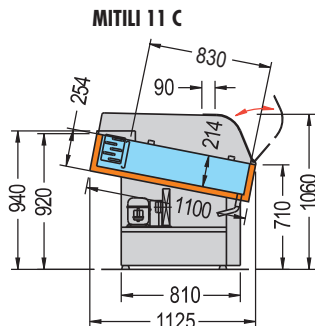
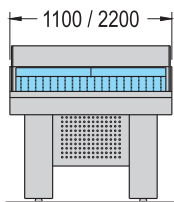
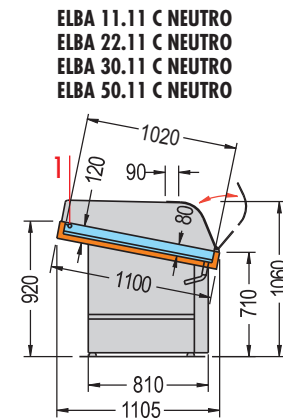
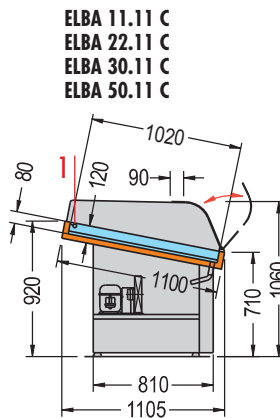
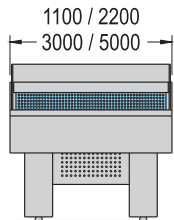
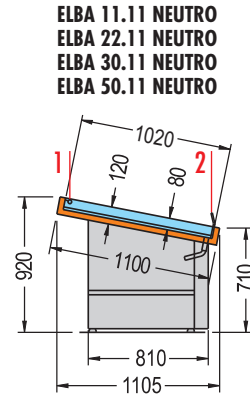
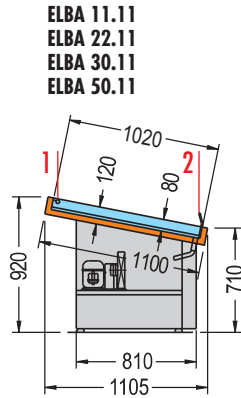
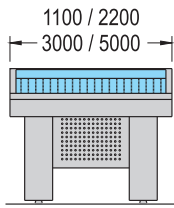
**ELBA 30.11**

OPTIONAL:

- 1 Tubo scioglihiaccio Ø 21  
Ice squeezer tube Ø 21  
Tube pour fondre la glace Ø 21  
Eisschmelzrohr Ø 21  
Tubo para calentar el hielo Ø 21

DI SERIE / STANDARD:

- 2 Fermagliaccio in plexiglass  
Plexiglas ice stopper  
Bloque glace en plexiglas  
Eisstopper aus Plexiglas  
Fabricadora de hielo en plexiglas



PICCOLA ESPOSIZIONE SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA REFRIGERATOR & PHARMACY  
 ARMADI SPECIALI SPECIAL CABINETS  
 PASTICCERIA PASTRY  
 RISTORAZIONE CATERING EQUIPMENT  
 PIZZERIA PIZZERIA  
 SUPERMERCATI SUPERMARKETS  
 IPERMERCATI HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio ADDITIONAL EQUIPMENT'S SERVICE





PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Vetrina frigorifera per pesce fresco / Refrigerated showcase for freshly fish / Vitrine réfrigérée pour poisson frais / Gefriertes Schaufenster für Frischfisch / Vitrinas refrigeradas para pescado fresco



## ATLANTIS 150 S

Piano di lavoro in acciaio inox  
Stainless steel worktop  
Paillasson en acier inoxydable  
Arbeitsfläche aus rostfreiem Stahl  
Tablero de trabajo de acero inoxidable

### DI SERIE / STANDARD:

Chiusura posteriore con porte scorrevoli  
Back closure with sliding doors / Fermeture arrière  
avec portes coulissantes / Rückseitiger Verschluss mit  
Schiebetüren / Cierre trasero con puertas corredizas

### DI SERIE / STANDARD:

Mensola intermedia / Middle shelf / Tablette mitoyenne  
Zwischensregal / Repiza intermedia  
ATLANTIS 150 S = mm 1425x250  
ATLANTIS 200 S = mm 955+955x250



Vasca in acciaio inox AISI 316 resistente alla corrosione salina  
Salt-proof AISI 316 stainless steel basin  
Cuve en acier inox AISI 316 résistant à la corrosion du sel  
Edelstahl AISI 316 Wanne Salzkorrosion resistent  
Cuba en acero inox AISI 316 resistente a la corrosión salina



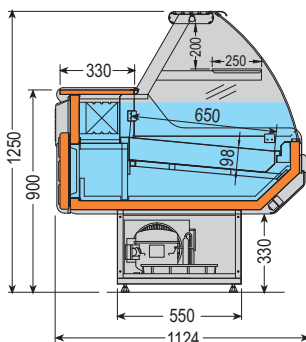
Vano frigorifero chiuso con riserva  
Closed refrigerator cupboard with  
refrigerated unit / Logement réfrigéré  
avec tiroir de rangement /  
Geschlossener Kühlraum mit Behälter  
/ Alojamiento frigorífico cerrado con  
contenedor de reserva

Centralina elettronica / Electronic  
controller / Contrôle électronique /  
Elektronik / Control electrónico

Profili in alluminio  
Aluminum profiles / Profils en  
aluminium / Aluminiumprofile /  
Perfiles de aluminio

Fianchi e porte in ABS, isolati con  
poliuretano espanso  
Sides and doors made of ABS, isolated  
with polyurethane foam /  
Côtés et portes en ABS, isolées avec  
de la mousse de polyuréthane /  
Zargen und Türen aus ABS, mit  
Polyurethanschaum isoliert /  
Lados y las puertas de ABS, aislado  
con espuma de poliuretano

**SG:**  
Disponibile in versione SG senza  
gruppo refrigerante  
Available without refrigerating group,  
SG version  
Disponible en version SG sans le groupe  
réfrigérant  
Verfügbar in Version SG ohne gek.  
Gruppe  
Disponible en version SG sin grupo  
refrigerador



Vano porta (mm. 600 x h. 340)  
Door opening / Ouverture de porte  
Türöffnung / Vano de puerta

ATLANTIS 150 S    ATLANTIS 200 S

Capacità della riserva (dm<sup>3</sup>)  
Storage volume / Volume de la réserve  
Unterbaukühlung / Capacidad de la reserva

280    370



Watt

230v/1/50Hz

°C

R 404a

m<sup>2</sup>

mm. (LxPxH)

-

Di serie

Kg.

ATLANTIS 150 S

460

230v/1/50Hz

-1/+7

R 404a

2,10

1505x1124x1250

-

Di serie

150

ATLANTIS 200 S

700

230v/1/50Hz

-1/+7

R 404a

2,85

2005x1124x1250

-

Di serie

200



Prezzi vedi a pagina 160  
Prices see page 160

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



SMART 132 DS



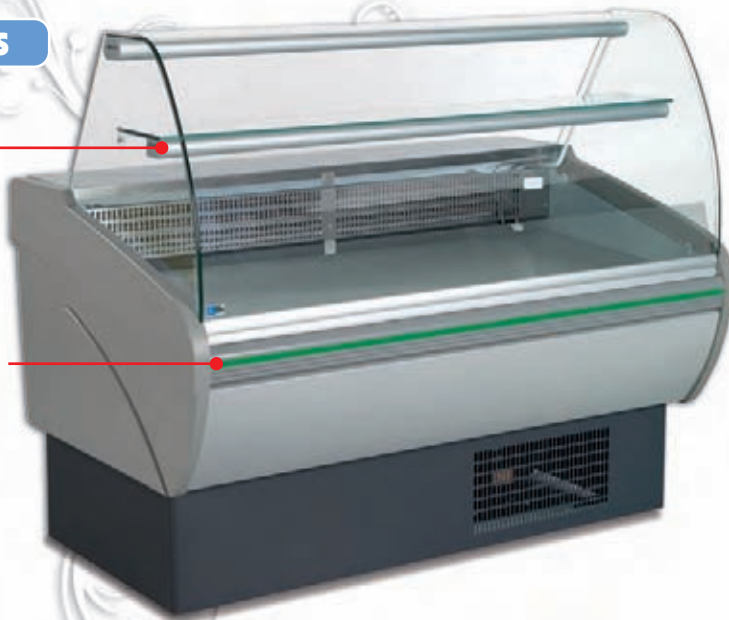
Posizione luce  
Position light  
Position de la lumière  
Standpunkt Licht  
Posición de la luz



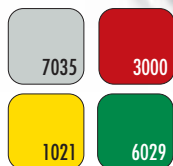
SMART 132 CS

Posizione luce  
Position light  
Position de la lumière  
Standpunkt Licht  
Posición de la luz

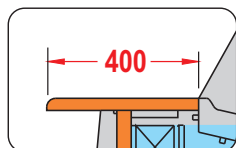
OPTIONAL:  
RAL 6029



**GAMMA SMART - OPTIONAL:**  
Colori RAL / RAL colors / Couleurs RAL  
RAL-Farbe / RAL colores:



**OPTIONAL:** Piano di lavoro  
profondità mm. 400 / Working top  
depth mm. 400 / Plan de travail en  
profondeur mm. 400 / Arbeitsplatte  
Tiefe mm. 400 / Profundidad de  
encimera mm. 400



	Watt	230v/1/50Hz	°C				Superficie espositiva Display surface m <sup>2</sup>	mm. mm. (LxPxH)			Kg.
<b>SMART 102 CS</b>	340	230v/1/50Hz	+2/+6			R 404a	0,74	1040x931x1262	-	Di serie	95
<b>SMART 102 DS</b>	340	230v/1/50Hz	+2/+6			R 404a	0,74	1040x931x1264	-	Di serie	95
<b>SMART 132 CS</b>	370	230v/1/50Hz	+2/+6			R 404a	0,93	1290x931x1262	-	Di serie	120
<b>SMART 132 DS</b>	370	230v/1/50Hz	+2/+6			R 404a	0,93	1290x931x1264	-	Di serie	120
<b>SMART 152 CS</b>	385	230v/1/50Hz	+2/+6			R 404a	1,09	1500x931x1262	-	Di serie	145
<b>SMART 152 DS</b>	385	230v/1/50Hz	+2/+6			R 404a	1,09	1500x931x1264	-	Di serie	145
<b>SMART 202 CS</b>	500	230v/1/50Hz	+2/+6			R 404a	1,47	2000x931x1262	-	Di serie	170
<b>SMART 202 DS</b>	500	230v/1/50Hz	+2/+6			R 404a	1,47	2000x931x1264	-	Di serie	170
<b>SMART 252 CS</b>	550	230v/1/50Hz	+2/+6			R 404a	1,86	2500x931x1262	-	Di serie	230
<b>SMART 252 DS</b>	550	230v/1/50Hz	+2/+6			R 404a	1,86	2500x931x1264	-	Di serie	230

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 163  
Prices see page 163

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

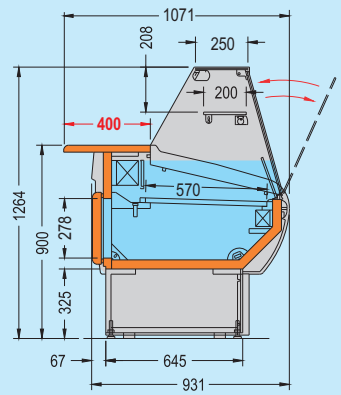
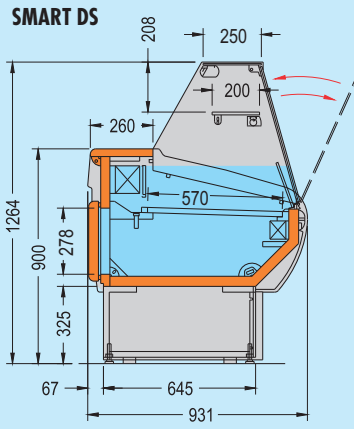
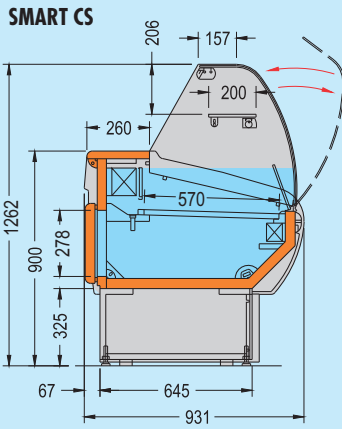
RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

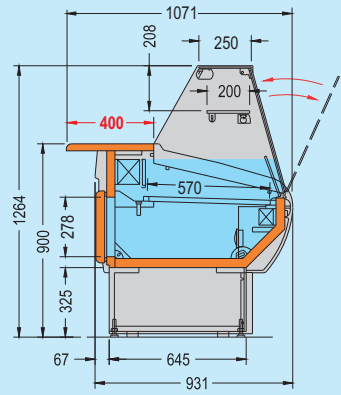
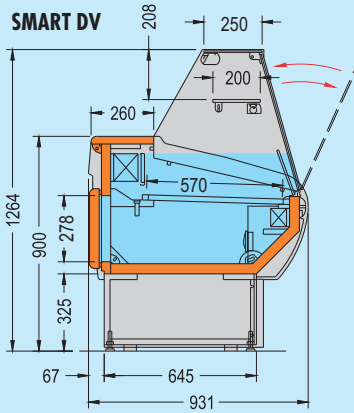
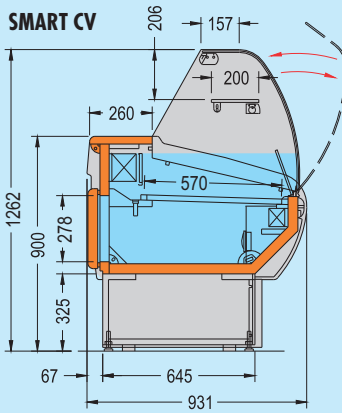
IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



**OPTIONAL:**

Piano di lavoro profondità mm. 400 / Working top depth mm. 400 / Plan de travail en profondeur mm. 400 / Arbeitsplatte Tiefe mm. 400 / Profundidad de encimera mm. 400

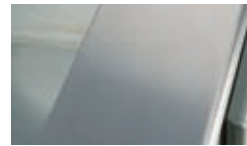


	SMART 102	SMART 132	SMART 152	SMART 202	SMART 252
Vano porta (mm. 450x h. 280) Door opening / Ouverture de porte Türoffnung / Vano de puerta					
Capacità della riserva (dm <sup>3</sup> ) Storage volume / Volume de la reserve Unterbaukühlung / Capacidad de la reserva	230	290	340	455	580



Il modello SMART è un banco alimentare di nuovo design con gruppo refrigerante incorporato, progettato per l'esposizione e la vendita di prodotti confezionati. / The SMART model is a food counter with a new design and an incorporated refrigerating group, designed for the display and sale of packaged products. / Le modèle SMART est un présentoir alimentaire au design innovant avec groupe réfrigérant incorporé, conçu pour l'exposition et la vente de produits emballés. / Das Modell SMART ist eine neuartig gestaltete Lebensmitteltheke mit eingebautem Kühlaggregat zur Ausstellung und zum Verkauf abgepackter Produkte. / El modelo SMART es un mostrador para alimentos de novedoso diseño con grupo refrigerador incorporado, proyectado para la exposición y venta de productos envasados.

1 - Centralina elettronica / Electronic controller / Contrôle électronique / Elektronik / Control electrónico / 2 - Guarnizioni magnetiche intercambiabili / Replaceable magnetic seals / Joint magnétiques interchangeables / Austauschbare, magnetische Dichtungen / Juntas magnéticas intercambiables / 3 - Piano di lavoro in acciaio inox / Stainless steel worktop / Pailasse en acier inoxydable / Arbeitsfläche aus rostfreiem Stahl / Tablero de trabajo de acero inoxidable



	Watt		°C		DEFROST	R 404a	Superficie espositiva Display surface	mm. (LxPxH)			Kg.
<b>SMART 102 CV</b>	350	230v/1/50Hz	+2/+6			R 404a	0,74	1040x931x1262	-	Di serie	95
<b>SMART 102 DV</b>	350	230v/1/50Hz	+2/+6			R 404a	0,74	1040x931x1264	-	Di serie	95
<b>SMART 132 CV</b>	380	230v/1/50Hz	+2/+6			R 404a	0,93	1290x931x1262	-	Di serie	119
<b>SMART 132 DV</b>	380	230v/1/50Hz	+2/+6			R 404a	0,93	1290x931x1264	-	Di serie	119
<b>SMART 152 CV</b>	450	230v/1/50Hz	+2/+6			R 404a	1,09	1500x931x1262	-	Di serie	145
<b>SMART 152 DV</b>	450	230v/1/50Hz	+2/+6			R 404a	1,09	1500x931x1264	-	Di serie	145
<b>SMART 202 CV</b>	550	230v/1/50Hz	+2/+6			R 404a	1,47	2000x931x1262	-	Di serie	170
<b>SMART 202 DV</b>	550	230v/1/50Hz	+2/+6			R 404a	1,47	2000x931x1264	-	Di serie	170
<b>SMART 252 CV</b>	620	230v/1/50Hz	+2/+6			R 404a	1,86	2500x931x1262	-	Di serie	230
<b>SMART 252 DV</b>	620	230v/1/50Hz	+2/+6			R 404a	1,86	2500x931x1264	-	Di serie	230

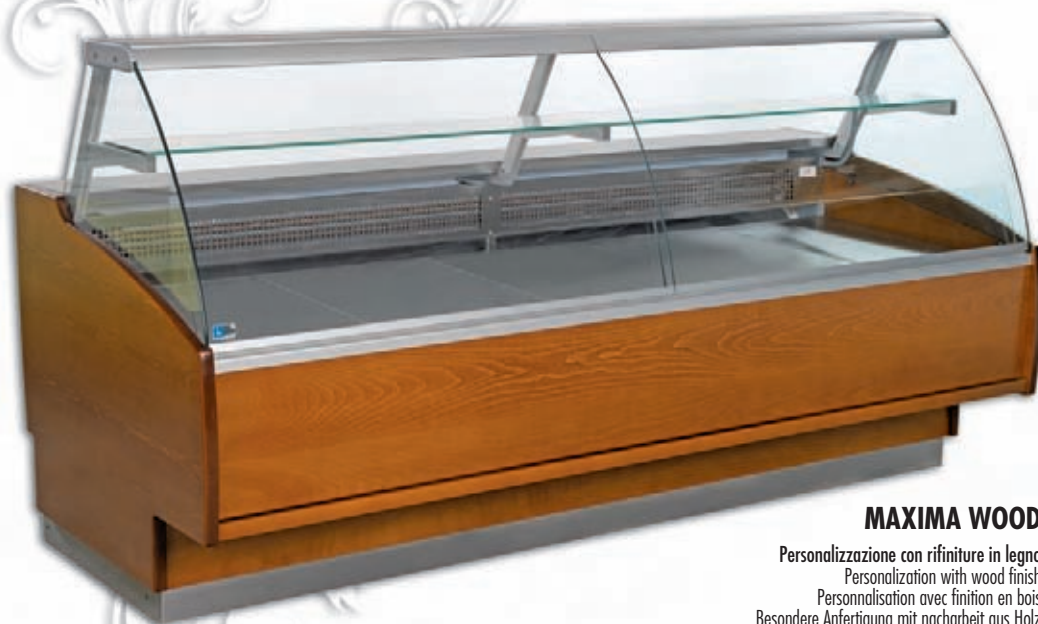
Prezzi vedi a pagina 164  
Prices see page 164

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

# Linea: Maxima



1 - Centralina elettronica / Electronic controller / Contrôle électronique / Elektronic / Control electrónico / 2 - Guarnizioni magnetiche intercambiabili / Replaceable magnetic seals / Joint magnétiques interchangeables / Austauschbare, magnetische Dichtungen / Juntas magnéticas intercambiables / 3 - Piano di lavoro in acciaio inox / Stainless steel worktop / Paillasse en acier inoxydable / Arbeitsfläche aus rostfreiem Stahl / Tablero de trabajo de acero inoxidable



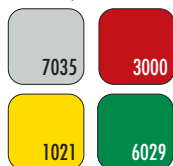
## MAXIMA WOOD

Personalizzazione con rifiniture in legno  
Personalization with wood finish  
Personnalisation avec finition en bois  
Besondere Anfertigung mit nacharbeit aus Holz  
Personalizacion con acabados en madera

COD. 93 Legno colore Cerejeira - Cerejeira coloured wood - Bois couleur Cerejeira - Holz Farbe Cerejeira - Madera color Cerejeira

### GAMMA MAXIMA - OPTIONAL:

Colori RAL / RAL colors / Couleurs RAL  
RAL-Farbe / RAL colores:



## MAXIMA C



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



MAXIMA 250 C

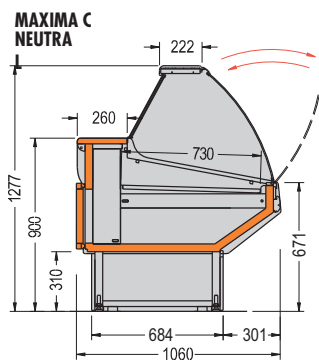
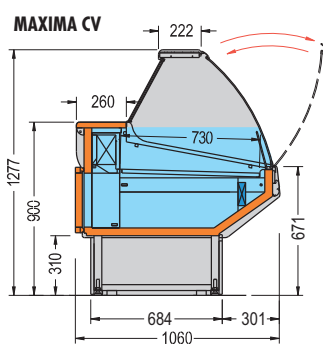
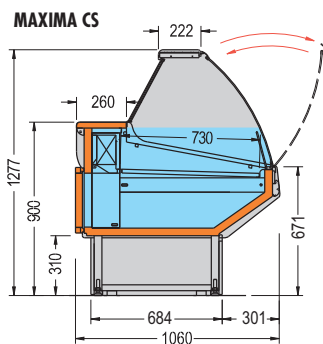


Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

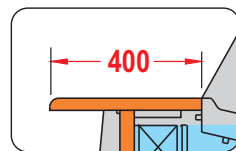


**SG:** Disponibile in versione SG senza gruppo refrigerante  
Available without refrigerating group, SG version  
Disponible en version SG sans le group réfrigérant  
Verfügbar in Version SG ohne gek. Gruppe  
Disponibile en version SG sin grupo refrigerador

	MAXIMA 100	MAXIMA 130	MAXIMA 150	MAXIMA 200	MAXIMA 250	MAXIMA 300
Vano porta (mm. 450x h. 280) Door opening / Ouverture de porte Türöffnung / Vano de puerta						
Capacità della riserva (dm <sup>3</sup> ) Storage volume / Volume de la réserve Unterbaukühlung / Capacidad de la reserva	270	340	398	538	678	818



**OPTIONAL:** Piano di lavoro profondità mm. 400 / Working top depth mm. 400 / Plan de travail en profondeur mm. 400 / Arbeitsplatte Tiefe mm. 400 / Profundidad de encimera mm. 400



	Watt	230v/1/50Hz	°C			Superficie espositiva Display surface	mm. (LxPxH)			Kg.
<b>MAXIMA 100 CS</b>	410	230v/1/50Hz	0/+4		R 404a	0,70	1050x1060x1277	-	Di serie	110
<b>MAXIMA 100 CV</b>	550	230v/1/50Hz	-2/+2		R 404a	0,70	1050x1060x1277	-	Di serie	110
<b>MAXIMA 130 CS</b>	515	230v/1/50Hz	0/+4		R 404a	0,88	1300x1060x1277	-	Di serie	139
<b>MAXIMA 130 CV</b>	610	230v/1/50Hz	-2/+2		R 404a	0,88	1300x1060x1277	-	Di serie	139
<b>MAXIMA 150 CS</b>	530	230v/1/50Hz	0/+4		R 404a	1,04	1510x1060x1277	-	Di serie	162
<b>MAXIMA 150 CV</b>	715	230v/1/50Hz	-2/+2		R 404a	1,04	1510x1060x1277	-	Di serie	162
<b>MAXIMA 200 CS</b>	630	230v/1/50Hz	0/+4		R 404a	1,40	2010x1060x1277	-	Di serie	220
<b>MAXIMA 200 CV</b>	810	230v/1/50Hz	-2/+2		R 404a	1,40	2010x1060x1277	-	Di serie	220
<b>MAXIMA 250 CS</b>	765	230v/1/50Hz	0/+4		R 404a	1,77	2510x1060x1277	-	Di serie	280
<b>MAXIMA 250 CV</b>	1060	230v/1/50Hz	-2/+2		R 404a	1,77	2510x1060x1277	-	Di serie	280
<b>MAXIMA 300 CS</b>	950	230v/1/50Hz	0/+4		R 404a	2,13	2930x1060x1277	-	Di serie	336
<b>MAXIMA 300 CV</b>	1300	230v/1/50Hz	-2/+2		R 404a	2,13	2930x1060x1277	-	Di serie	336

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Prezzi vedi a pagina 165-166  
Prices see page 165-166

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE





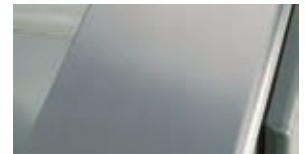
MAXIMA 150 C-BM



OPTIONAL:  
RAL 3000



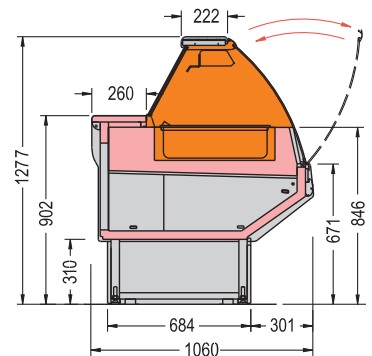
Termostato meccanico  
Mechanical thermostat / Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico



Piano di lavoro in acciaio inox  
Stainless steel worktop  
Paillasse en acier inoxydable  
Arbeitsfläche aus rostfreiem Stahl /  
Tablero de trabajo de acero inoxidable

1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4
1/2	1/2	1/2	1/2	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4
1/1	1/1	1/1	1/1	2/3	2/3	2/3	2/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3
				1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3

Maxima 130 BM  
Maxima 150 BM



Le vaschette GN sono fornite a richiesta  
GN basins are available on request / Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

	Watt	230V/1/50Hz	°C	m <sup>2</sup>	Superficie espositiva Display surface	GN - h. max 150 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Di serie	Kg.
<b>MAXIMA 130 C-BM</b>	3600	230v/1/50Hz	+10/+80	0,88		1/4-1/2-1/1-2/3-1/3	1300x1060x1277	-	139
<b>MAXIMA 150 C-BM</b>	3800	230v/1/50Hz	+10/+80	1,04		1/4-1/2-1/1-2/3-1/3	1510x1060x1277	-	162

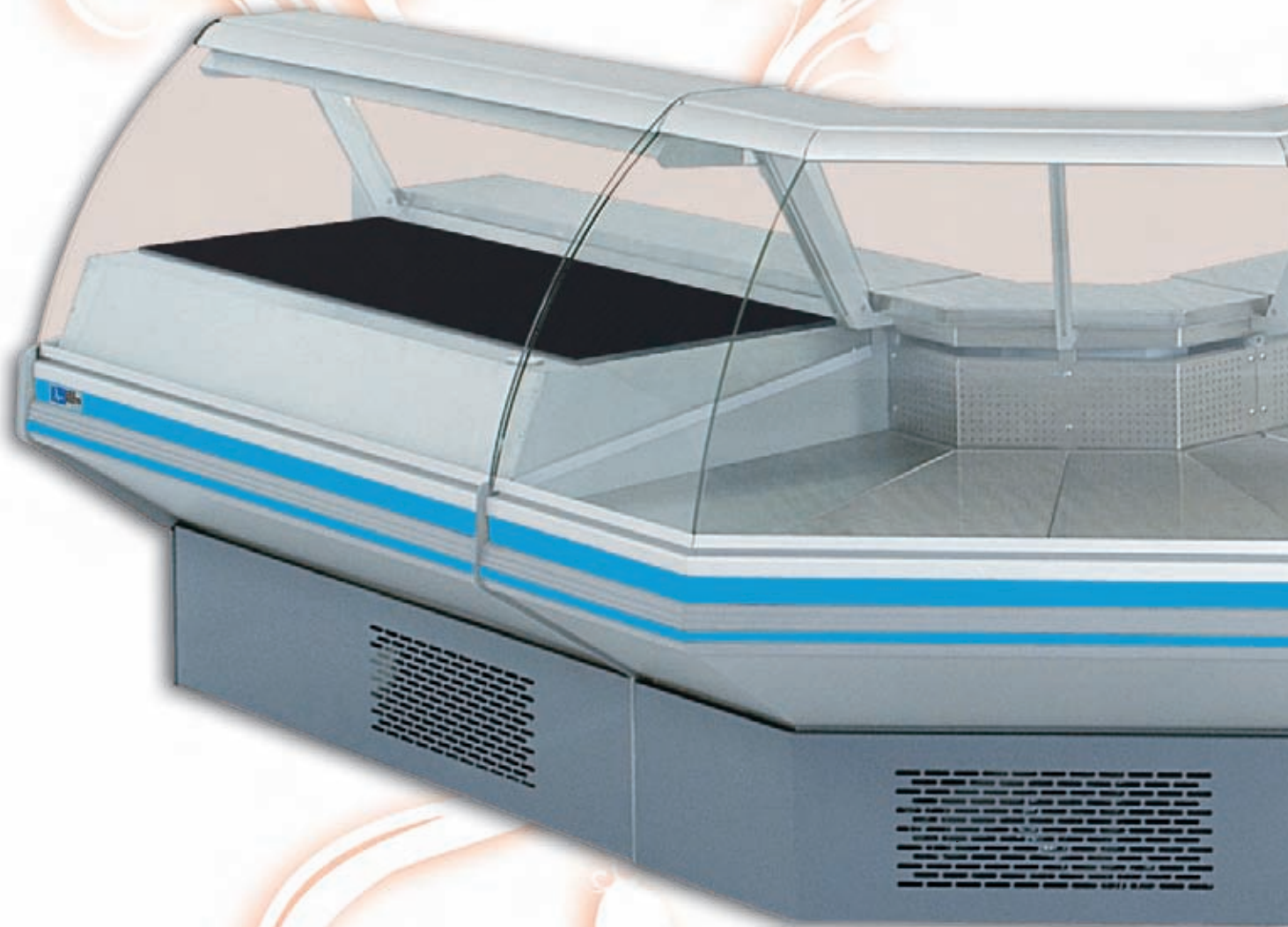


Prezzi vedi a pagina 166  
Prices see page 166

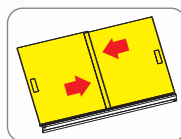
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
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PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



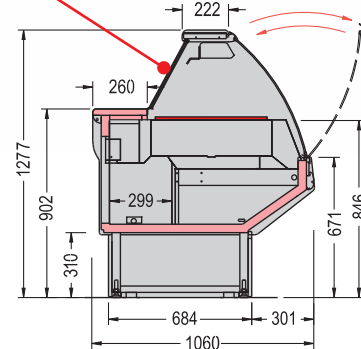
## MAXIMA 100 HOT



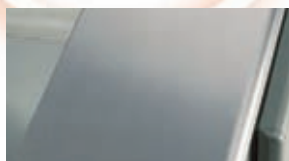
■ **ACCESSORIO / ACCESSORY:**  
Porte scorrevoli in vetro  
Glass sliding doors



**MAXIMA 100 HOT**  
**MAXIMA 130 HOT**



**Termostato meccanico**  
Mechanical thermostat / Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico



**Piano di lavoro in acciaio inox**  
Stainless steel worktop  
Pailasse en acier inoxydable  
Arbeitsfläche aus rostfreiem Stahl /  
Tablero de trabajo de acero inoxidable



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Watt



°C

Superficie espositiva  
Display surfacem<sup>2</sup>

mm. (LxPxH)



Di serie



Kg.

**MAXIMA 100 HOT**

1200

230v/1/50Hz

+65/+90

0,88

1050x1060x1277

-

Di serie

80

**MAXIMA 130 HOT**

1650

230v/1/50Hz

+65/+90

1,04

1300x1060x1277

-

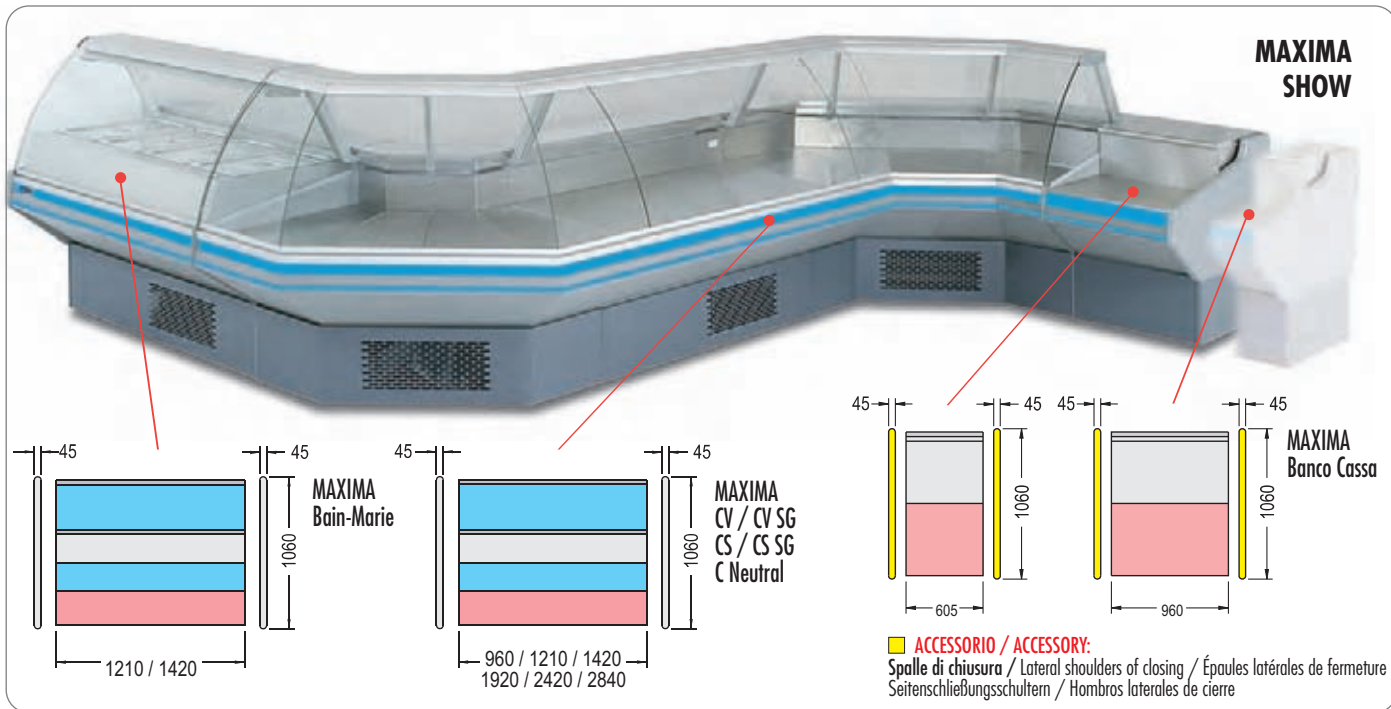
Di serie

139

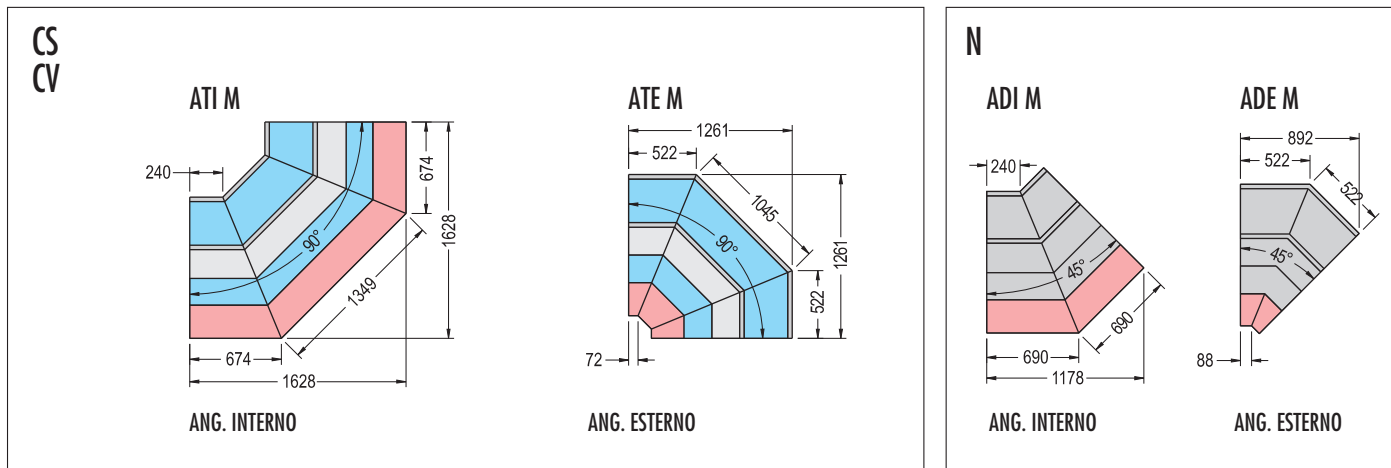


Prezzi vedi a pagina 167  
Prices see page 167

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



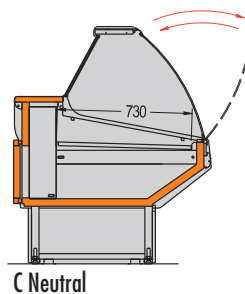
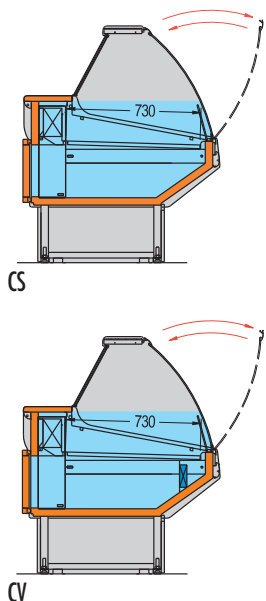
**ACCESSORIO / ACCESSORY:**  
 Spalle di chiusura / Lateral shoulders of closing / Épaules latérales de fermeture / Seitenschließungsschultern / Hombros laterales de cierre



**ACCESSORIO / ACCESSORY:** Spalle di chiusura / Lateral shoulders of closing / Épaules latérales de fermeture / Seitenschließungsschultern / Hombros laterales de cierre

MAXIMA	Modello Model Modèle Modell Modelo	CS	CSV	CV / SG	Refrigerato Refrigerated Réfrigéré Gekühlt Refrigerado
Angolo doppio 45° interno Interior 45° double angle Angle double 45° intérieur 45° Innendoppelwinkel Ángulo doble 45° interior	ADI M1				
Angolo doppio 45° esterno External 45° double angle Angle double 45° extérieur 45° Aussendoppelwinkel Ángulo doble 45° exterior	ADE M1				
Angolo triplo 90° interno Interior 90° triple angle Angle triple 90° intérieur 90° Innendreifachwinkel Ángulo triple 90° interior	ATI M1			•	•
	ATI M2	•			•
	ATI M1 SG			•	•
	ATI M2 SG	•		•	•
Angolo triplo 90° esterno External 90° triple angle Angle triple 90° extérieur 90° Aussendreifachwinkel Ángulo triple 90° exterior	ATE M1			•	•
	ATE M2		•		•
	ATE M1 SG			•	•
	ATE M2 SG	•		•	•

N	Neutro Neutral Neutral Neutral
	•
	•



SG = Senza gruppo refrigerante / Without refrigerating group / Sans groupe réfrigérant / ohne Kühlaggregat / Sin grupo refrigerador



Prezzi vedi a pagina 167  
 Prices see page 167

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 PHARMACIA  
 PHARMACY  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



## MAXIMA WOOD SHOW

Personalizzazione con rifiniture in legno  
 Personalization with wood finish  
 Personnalisation avec finition en bois  
 Besondere Anfertigung mit nacharbeit aus Holz  
 Personalizacón con acabados en madera

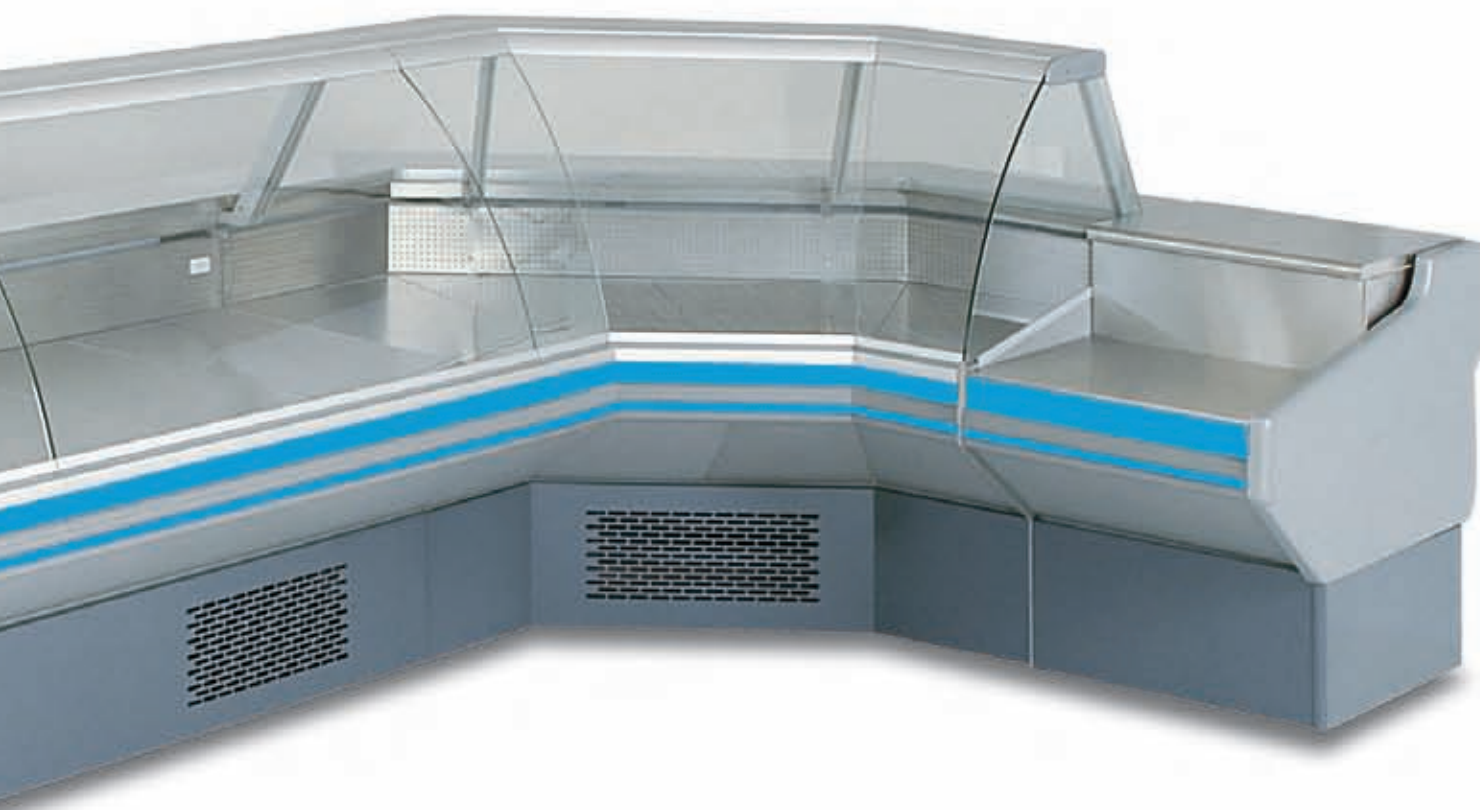
*Legno colore Cerejeira - Cerejeira coloured wood  
 Bois couleur Cerejeira - Holz Farbe Cerejeira - Madera color Cerejeira*



## MAXIMA SHOW



**OPTIONAL:**  
 Ripiano intermedio in vetro  
 In-between glass shelf / Clayette intermédiaire en verre  
 Zwischenschrankbrett aus Glas / Repisa medianera de vidrio



PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

IPERMERCATI  
 HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



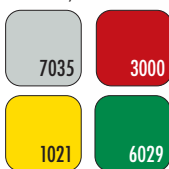
# Linea: Optima

OPTIMA CV



1 - Centralina elettronica / Electronic controller /  
 Contrôle électronique / Elektronic / Control electrónico  
 / 2 - Guarnizioni magnetiche intercambiabili /  
 Replaceable magnetic seals / Joint magnétiques  
 interchangeable / Austauschbare, magnetische  
 Dichtungen / Juntas magnéticas intercambiables / 3  
 - Piano di lavoro in acciaio inox / Stainless steel  
 worktop / Pailasse en acier inoxydable / Arbeitsfläche  
 aus rostfreiem Stahl / Tablero de trabajo de acero  
 inoxidable

**GAMMA OPTIMA - OPTIONAL:**  
 Colori RAL / RAL colors / Couleurs RAL  
 RAL-Farbe / RAL colores:



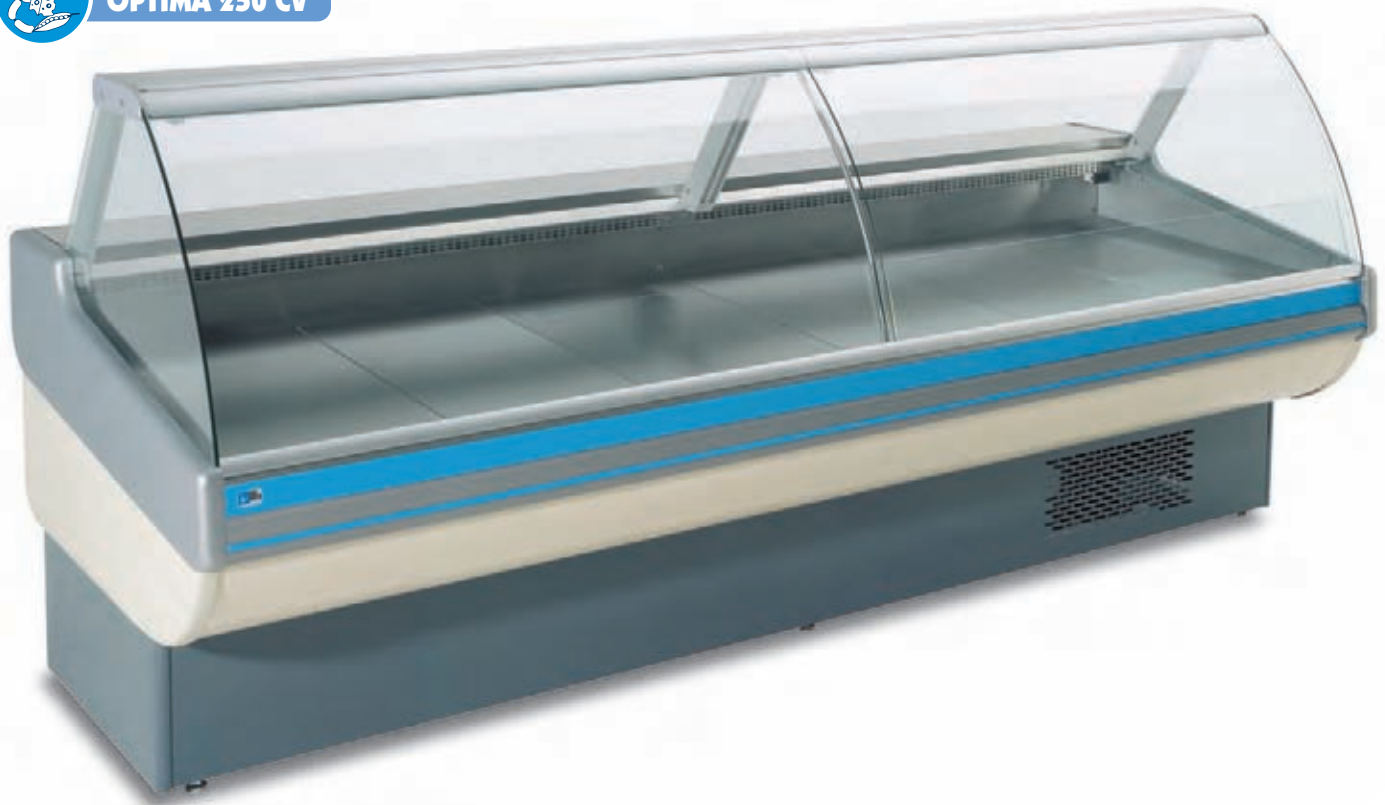
**Personalizzazione con rifiniture in legno**  
 Personalization with wood finish  
 Personnalisation avec finition en bois  
 Besondere Anfertigung mit nacharbeit aus Holz  
 Personalización con acabados en madera

COD. 93 Legno colore Cerejeira - Cerejeira coloured wood - Bois couleur Cerejeira - Holz Farbe Cerejeira - Madera color Cerejeira

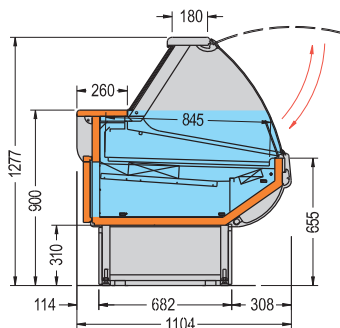
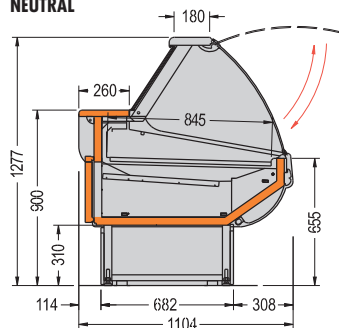




## OPTIMA 250 CV



OPTIMA CV

OPTIMA C  
NEUTRAL

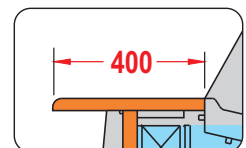
Evaporazione acqua di sbrinamento  
Evaporation of defrost water  
Evaporation eau de dégivrage  
verdunsten des Auftauwassers  
Evaporación agua descongelación

OPTIMA 100 CV / 130CV / 150 CV

OPTIMA 200 CV / 250CV / 300 CV

**SG:** Disponibile in versione SG  
senza gruppo refrigerante  
Available without refrigerating group,  
SG version  
Disponible en version SG sans le group  
réfrigérant  
Verfügbar in Version SG ohne gek.  
Gruppe  
Disponible en version SG sin grupo  
refrigerador

**OPTIONAL:** Piano di lavoro  
profondità mm. 400 / Working top  
depth mm. 400 / Plan de travail en  
profondeur mm. 400 / Arbeitsplatte  
Tiefe mm. 400 / Profundidad de  
encimera mm. 400



	OPTIMA 100	OPTIMA 130	OPTIMA 150	OPTIMA 200	OPTIMA 250	OPTIMA 300
Vano porta (mm. 450x h. 280) Door opening / Ouverture de porte Türöffnung / Vano de puerta						
Capacità della riserva (dm <sup>3</sup> ) Storage volume / Volume de la réserve Unterbaueühlung / Capacidad de la reserva	225	285	335	450	570	685

Il modello OPTIMA è un banco alimentare di nuovo design con gruppo refrigerante incorporato, progettato per la conservazione di prodotti freschi e confezionati: è l'ideale per le grandi superfici. È fornito in diverse lunghezze, può essere canalizzato e vanta una completa serie di angoli a 45° e a 90°, refrigerati e neutri. / Le modèle OPTIMA est un présentoir alimentaire au design innovant avec groupe réfrigérant incorporé, conçu pour la conservation de produits frais et emballés: il est idéal pour de grandes surfaces. Il est fourni en différentes longueurs, et peut être canalisé; il est équipé d'une série d'angles à 45° et à 90°, réfrigérés et neutres. / Das Modell OPTIMA ist eine neuartig gestaltete Lebensmitteltheke mit eingebautem Kühlaggregat, zur Aufbewahrung frischer und abgepackter Produkte: ideal für Grosse Oberflächen. Lieferbar mit verschiedenen Längen, auch kanalisiert, verfügt über eine komplette Serie an Winkeln von 45° und 90° Grad, gekühlt und neutral. / El modelo OPTIMA es un mostrador para alimentos de novedoso diseño con grupo frigorífico incorporado, proyectado para la conservación de productos frescos y envasados: es ideal para las grandes superficies. Está disponible en diversas longitudes, puede ser encañalado y tiene una completa serie de ángulos a 45° y a 90°, refrigerados y neutros.



	Watt		°C				Superficie espositiva Display surface m <sup>2</sup>	mm. (LxPxH)			Kg.
<b>OPTIMA 100 CV</b>	620	230v/1/50Hz	0/+4				0,81	1050x1104x1277	-	Di serie	135
<b>OPTIMA 130 CV</b>	650	230v/1/50Hz	0/+4				1,02	1300x1104x1277	-	Di serie	166
<b>OPTIMA 150 CV</b>	750	230v/1/50Hz	0/+4				1,20	1510x1104x1277	-	Di serie	195
<b>OPTIMA 200 CV</b>	950	230v/1/50Hz	0/+4				1,62	2010x1104x1277	-	Di serie	255
<b>OPTIMA 250 CV</b>	1130	230v/1/50Hz	0/+4				2,04	2510x1104x1277	-	Di serie	315
<b>OPTIMA 300 CV</b>	1355	230v/1/50Hz	0/+4				2,47	2930x1104x1277	-	Di serie	360

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 168  
Prices see page 168



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

# OPTIMA SHOW



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

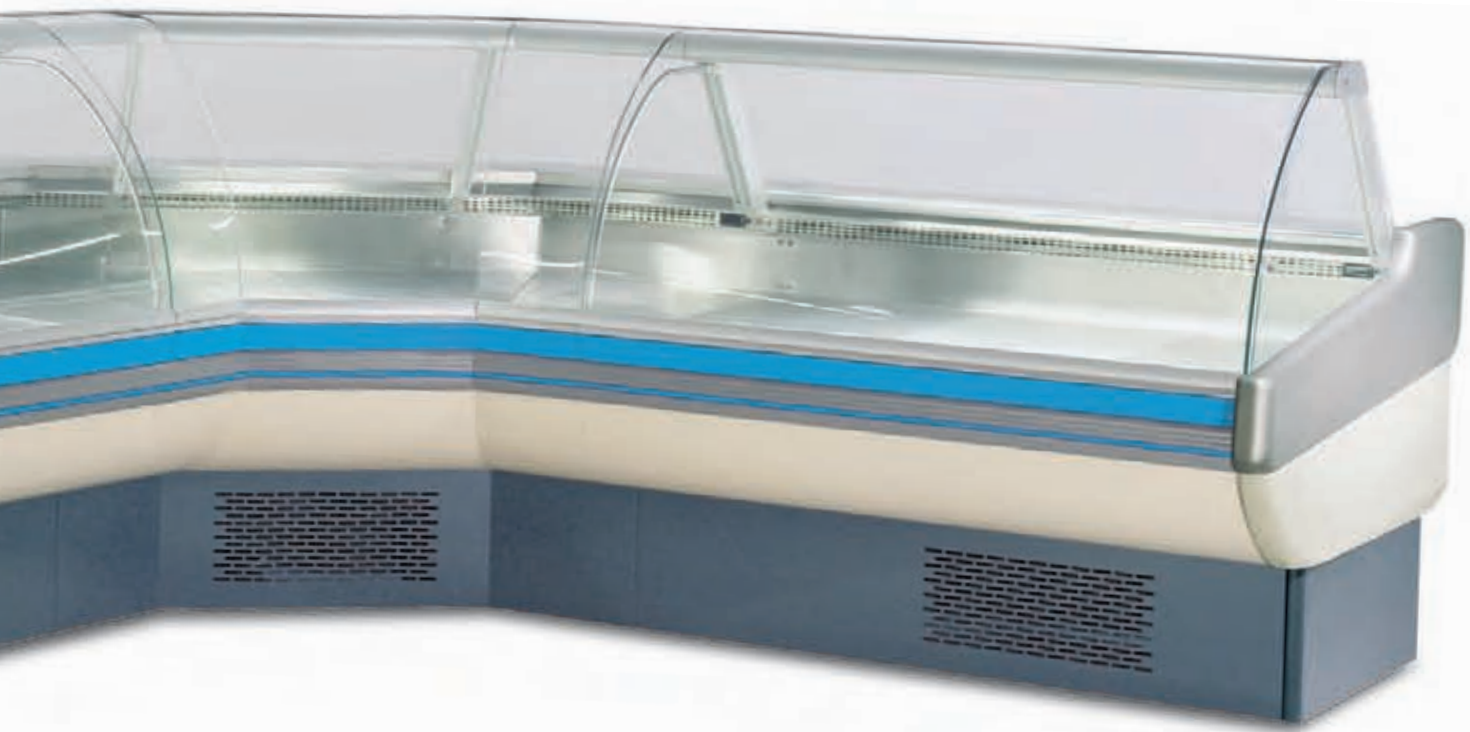
IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE







## OPTIMA WOOD SHOW

Personalizzazione con rifiniture in legno  
 Personalization with wood finish  
 Personnalisation avec finition en bois  
 Besondere Anfertigung mit nacharbeit aus Holz  
 Personalizacion con acabados en madera

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

IPERMERCATI  
 HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

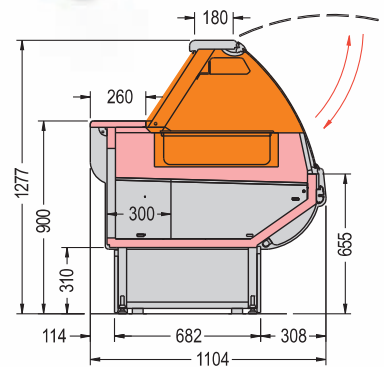
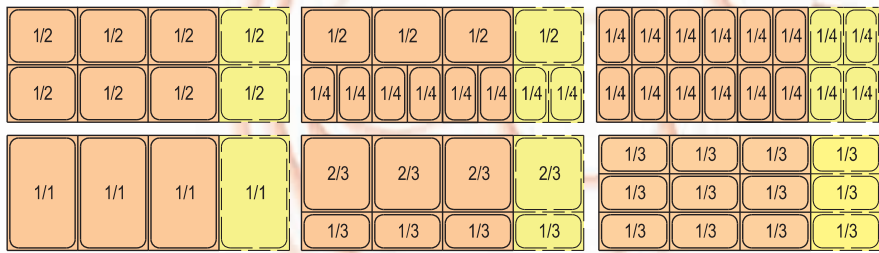
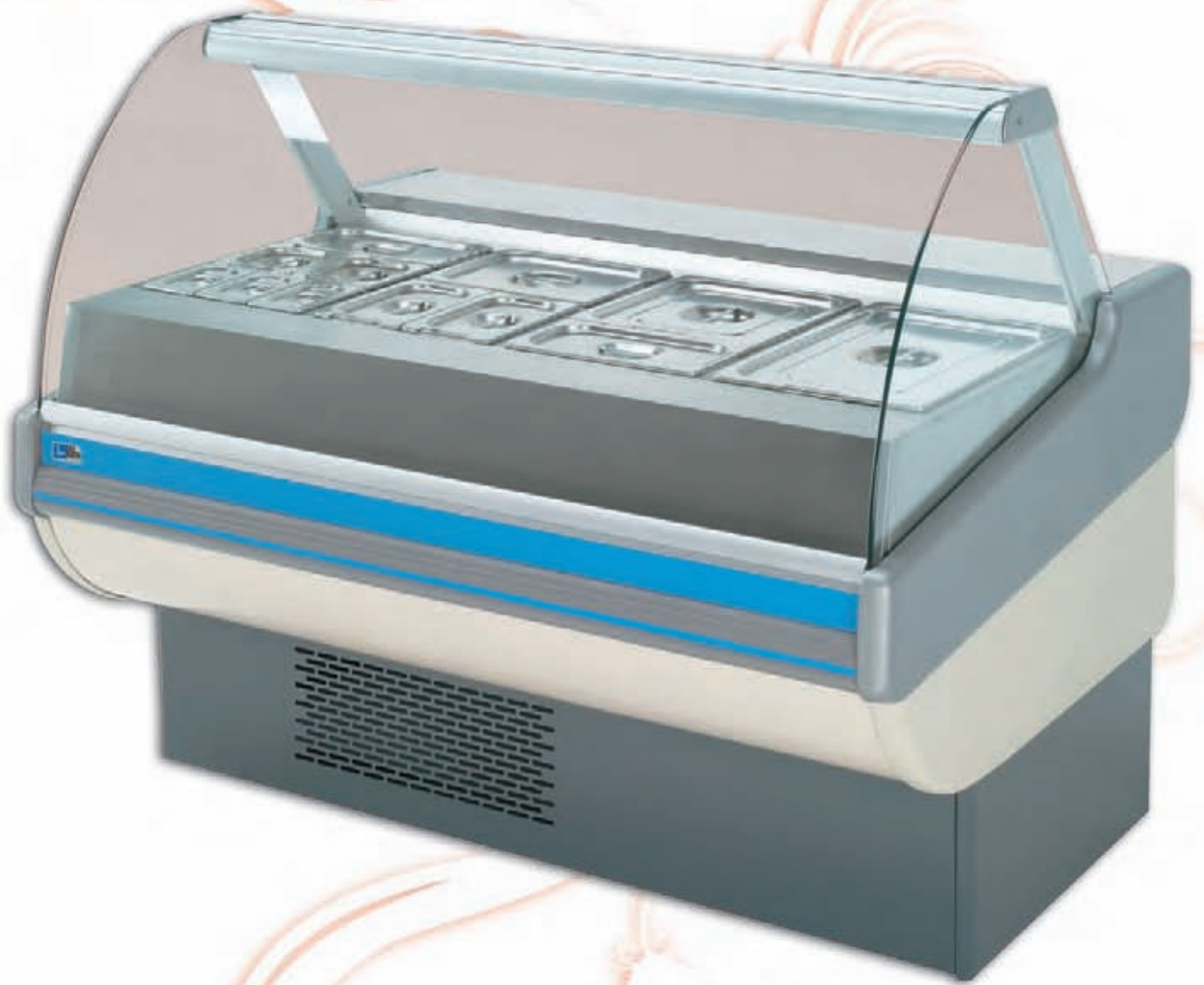
PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS



**OPTIMA 150 BM**

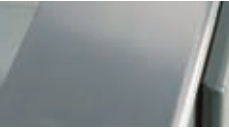


Le vaschette GN sono fornite a richiesta  
GN basins are available on request / Les bacs sont fournis su demande  
Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

Optima 130 BM  
Optima 150 BM



**Termostato meccanico**  
Mechanical thermostat / Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico



**Piano di lavoro in acciaio inox**  
Stainless steel worktop  
Paillasson en acier inoxydable  
Arbeitsfläche aus rostfreiem Stahl /  
Tablero de trabajo de acero inoxidable

	Watt	230v/1/50Hz	°C	m <sup>2</sup>	Superficie espositiva Display surface	GN - h. max 150 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	-	Di serie	Kg.
<b>OPTIMA 130 BM</b>	3600	230v/1/50Hz	+10/+80	1,02		1/4-1/2-1/1-2/3-1/3	1290x1104x1277	-	Di serie	200
<b>OPTIMA 150 BM</b>	3800	230v/1/50Hz	+10/+80	1,20		1/4-1/2-1/1-2/3-1/3	1500x1104x1277	-	Di serie	230

Prezzi vedi a pagina 169  
Prices see page 169

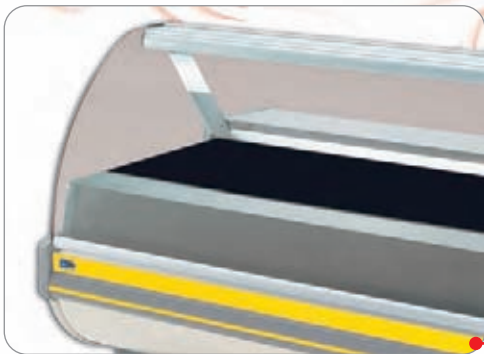
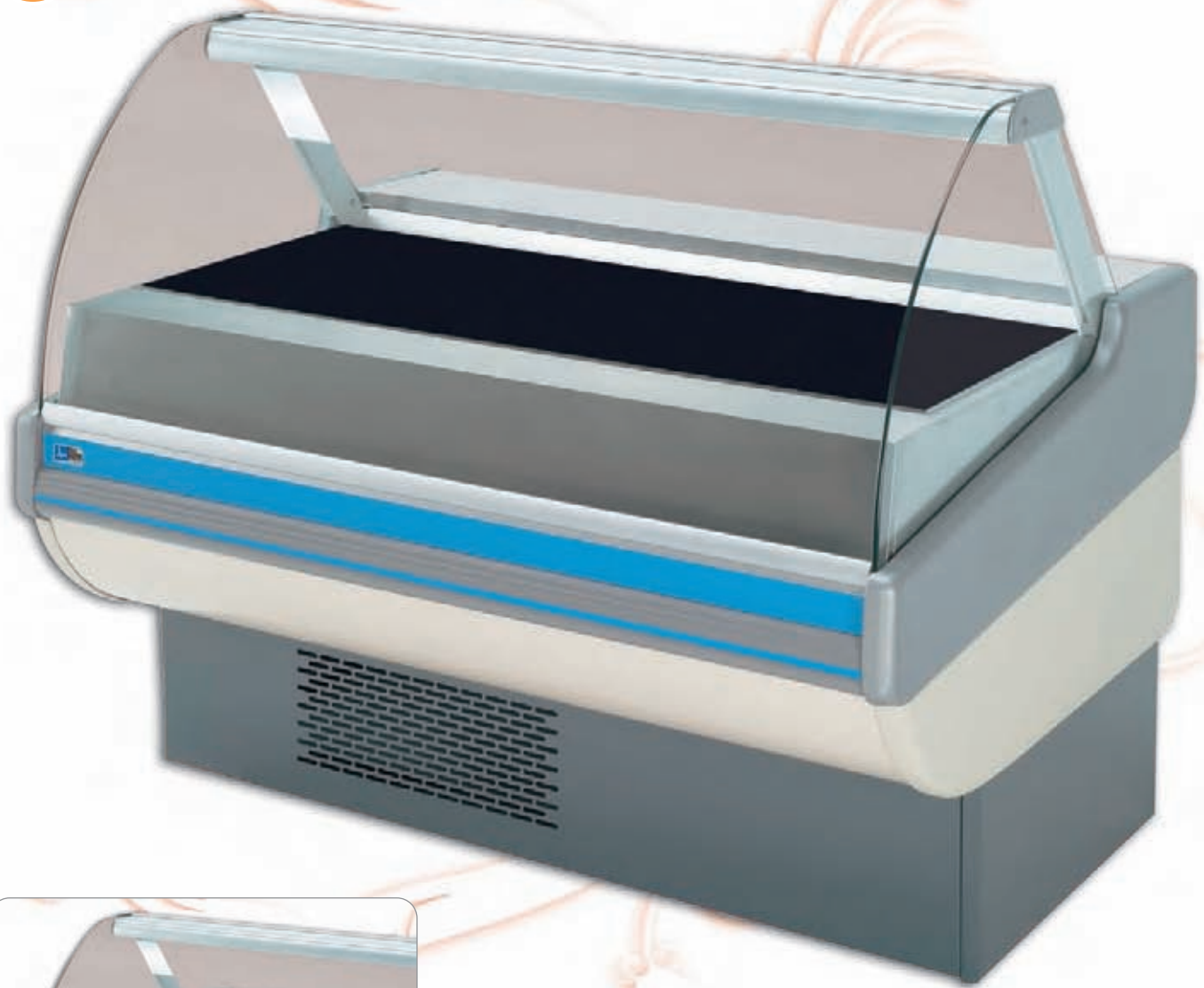


ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

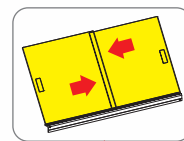
10



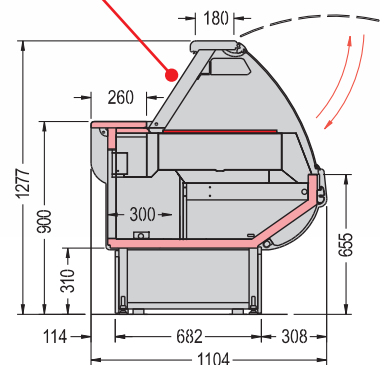
**OPTIMA 100 HOT**



OPTIONAL:  
RAL 1021



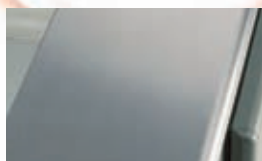
■ **ACCESSORIO / ACCESSORY:**  
Porte scorrevoli in vetro  
Glass sliding doors



**OPTIMA 100 HOT**  
**OPTIMA 130 HOT**



**Termostato meccanico**  
Mechanical thermostat / Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico



**Piano di lavoro in acciaio inox**  
Stainless steel worktop  
Pailasse en acier inoxydable  
Arbeitsfläche aus rostfreiem Stahl /  
Tablero de trabajo de acero inoxidable



Superficie espositiva  
Display surface



**OPTIMA 100 HOT**

**OPTIMA 130 HOT**

Watt

230v/1/50Hz

+65/+90

°C

m<sup>2</sup>

1,02

1040x1104x1277

-

Di serie

150

1650

230v/1/50Hz

+65/+90

1,20

1290x1104x1277

-

Di serie

200



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

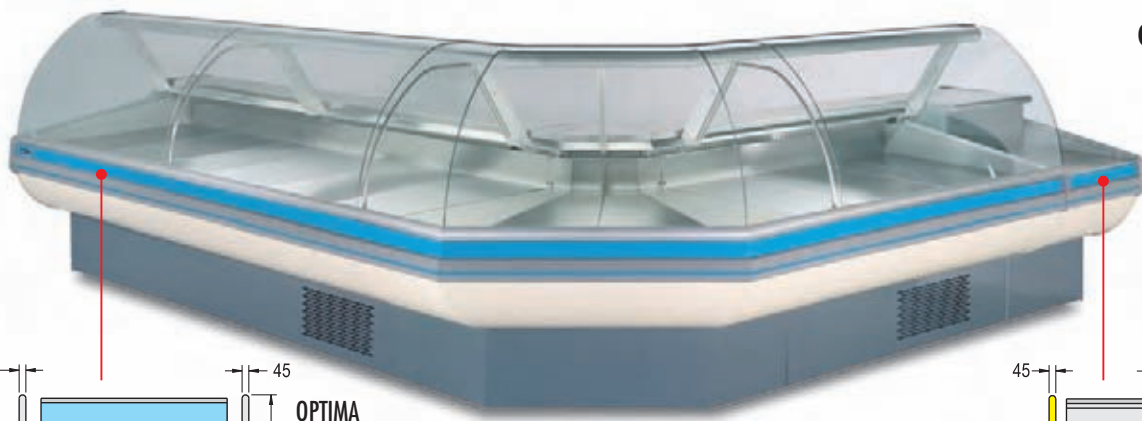
PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

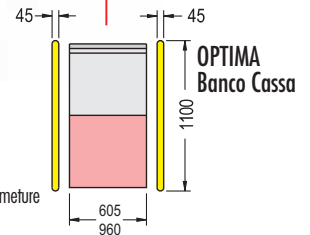
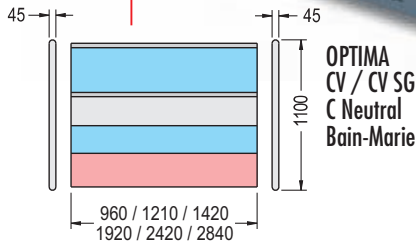
IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

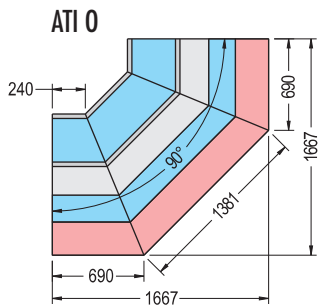


OPTIMA SHOW

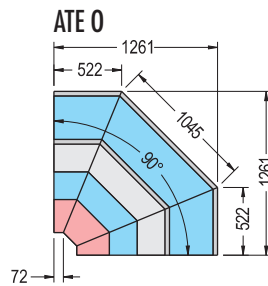


**ACCESSORIO / ACCESSORY:**  
Spalle di chiusura / Lateral shoulders of closing / Épaules latérales de fermeture  
Seitenschließungsschultern / Hombros laterales de cierre

CV

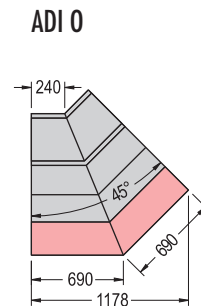


ANG. INTERNO

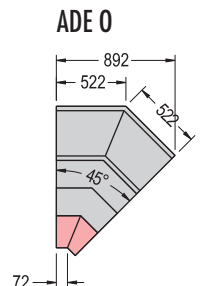


ANG. ESTERNO

N



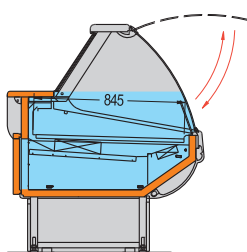
ANG. INTERNO



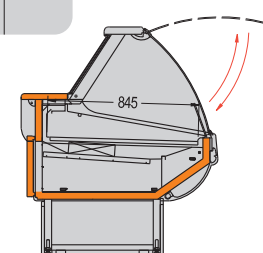
ANG. ESTERNO

**ACCESSORIO / ACCESSORY:** Spalle di chiusura / Lateral shoulders of closing / Épaules latérales de fermeture / Seitenschließungsschultern / Hombros laterales de cierre

OPTIMA	Modello Model Modèle Modell Modelo	CV	SG	Refrigerato Refrigerated Réfrigéré Gekühlt Refrigerado	N	Neutro Neutral Neutral Neutral Neutro
Angolo doppio 45° interno Interior 45° double angle Angle double 45° intérieur 45° Innendoppelwinkel Ángulo doble 45° interior	ADI 01				•	•
Angolo doppio 45° esterno External 45° double angle Angle double 45° extérieur 45° Aussendoppelwinkel Ángulo doble 45° exterior	ADE 01				•	•
Angolo triplo 90° interno Interior 90° triple angle Angle triple 90° intérieur 90° Innendreifachwinkel Ángulo triple 90° interior	ATI 01	•		•		
	ATI 01 SG	•	•	•		
Angolo triplo 90° esterno External 90° triple angle Angle triple 90° extérieur 90° Aussendreifachwinkel Ángulo triple 90° exterior	ATE 01	•		•		
	ATE 01 SG	•	•	•		



CV



C Neutral

SG = Senza gruppo refrigerante / Without refrigerating group / Sans groupe réfrigérant  
ohne Kühlaggregat / Sin grupo refrigerador





PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

# Ipermercati



10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Per TUTTE le macchine rappresentate nella sezione HYPERMARKET, le spalle di chiusura sono da ordinare al momento dell'acquisto. Il loro numero varia dalla composizione realizzata (ordine minimo: n° 1 coppia spalle).

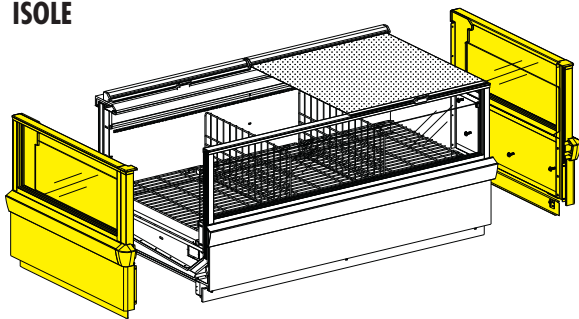
For All the products represented in the section HYPERMARKET, the shoulders of closing are to order during the purchase. Their number varies from the realized composition (minimum order: n° 1 couple shoulders).

Pour toutes les produits, présentées dans la section HYPERMARKET, les épaules de fermeture sont à commander au moment de la commande. Leur numéro change par la composition réalisée (commande minimum: n° 1 couple épaules.) Toutes les machines sont équipées de évaporateur avec valvule d'expansion thermostatique pour fonctionnement a gaz R404A pour installations de froid à distance.

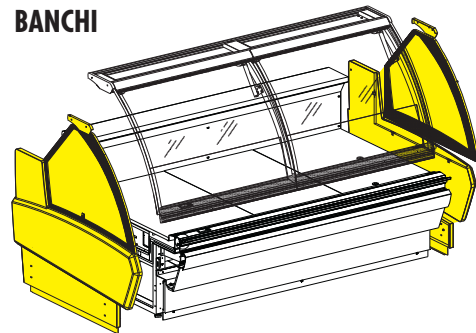
Fuer alle Produkte in der Sektion HYPERMARKET, die Seitenschließungsschultern muessen bei der Bestellung extra bestellt werden. Die Anzahl kommt nateuerlich auf die Zusammensetzung an (minimum: 1 Paar Schultern)

Para todas las maquinas de la seccion HYPERMARKET, los paneles laterales de cierre tienen que ser pedidos al momento del pedido. El numero cambia según la composición realizada (pedido mínimo: 1 pareja de laterales). Todas las máquinas están equipados de evaporadores con válvula de expansión térmica para funcionamiento con gas R404A para instalaciones de frío a distancia.

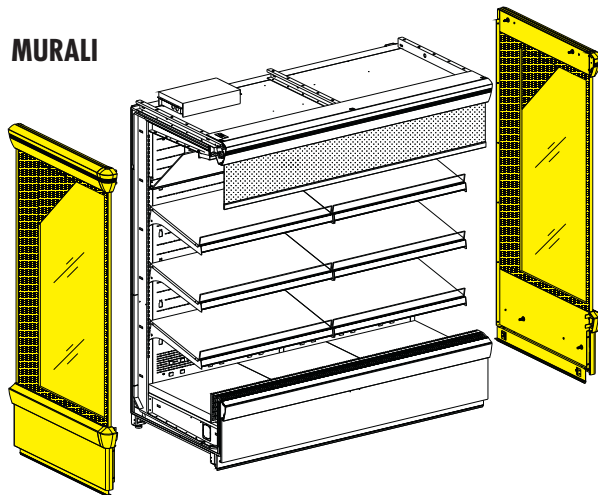
### ISOLE



### BANCHI



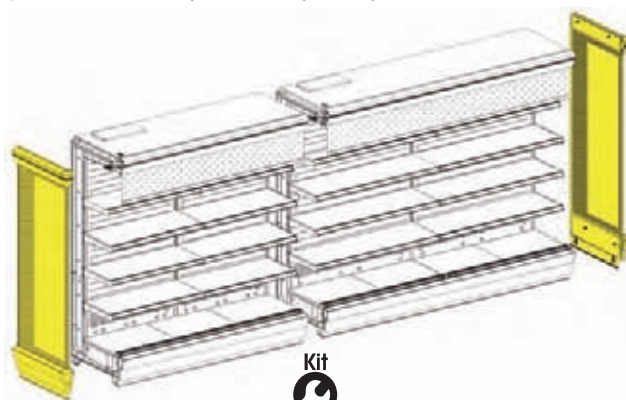
### MURALI



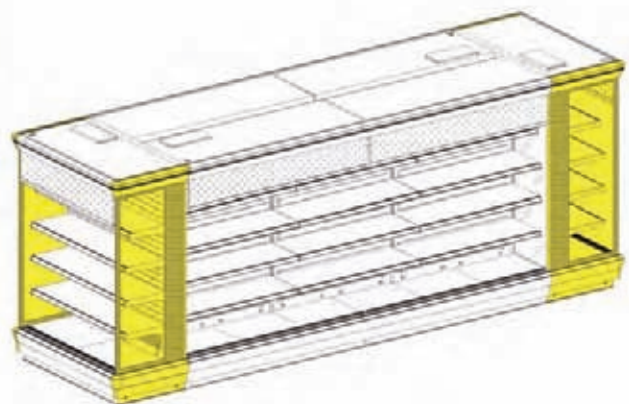
Coppia spalle di chiusura  
Lateral shoulders of closing  
Épaules latérales de fermeture  
Seitenschließungsschultern  
Hombros laterales de cierre

Esempi di composizioni • Examples of compositions • Exemples de compositions • Beispiele der Zusammenstellungen • Ejemplos de instalación de cajoneras

**N° 1:** Coppia spalle di chiusura / Lateral shoulders of closing /  
Épaules latérales de fermeture / Seitenschließungsschultern / Hombros laterales de cierre



Kit unione  
Kit in order to joint / Kit afin de joindre  
Installationssatz zwecks verbinden / Kit para articular



**N° 2:** Coppia spalle di chiusura / Lateral shoulders of closing /  
Épaules latérales de fermeture / Seitenschließungsschultern / Hombros laterales de cierre

Personalizzabile a richiesta / Customized on request / Sur demande du client / Auf anfrage individuell / Personalizados bajo pedido



COLORI RAL / RAL colors / Couleurs RAL / RAL-Farbe / RAL colores:



INTERNI: NERO / Interior: black / Intérieur: noir / Innenausstattung: Schwarz / Interior: negro



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



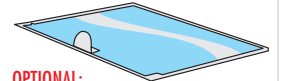
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORS & FREEZERS  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
SPECIAL CABINETS  
SPECIAL CABINETS  
PASTICERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS



**GONDOLA WALL SG**



**GONDOLA WALL**



**OPTIONAL:**  
Coperchi in vetro / Glass lids / Couverts en verre / Deckel aus Glas / Tapas de vidrio

Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva

GONDOLA WALL 190 SG = m<sup>2</sup> 1,92  
GONDOLA WALL 250 SG = m<sup>2</sup> 2,55  
GONDOLA WALL 380 SG = m<sup>2</sup> 3,83  
GONDOLA WALL TOP SG = m<sup>2</sup> 2,16



**GONDOLA 2V SG**



Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva

GONDOLA 2V 190 SG = m<sup>2</sup> 2,84  
GONDOLA 2V 250 SG = m<sup>2</sup> 3,78  
GONDOLA 2V 380 SG = m<sup>2</sup> 5,68  
GONDOLA 1V TOP SG = m<sup>2</sup> 1,12

	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230v/1/50Hz	°C -18/-22				Lt.	mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>GONDOLA WALL 190 SG</b>	1050	200	230v/1/50Hz	-18/-22			R 404a	670	2075x1130x890	1875	-	1	225
<b>GONDOLA WALL 250 SG</b>	1300	250	230v/1/50Hz	-18/-22			R 404a	890	2700x1130x890	2500	-	1	300
<b>GONDOLA WALL 380 SG</b>	1900	375	230v/1/50Hz	-18/-22			R 404a	1340	3950x1130x890	3750	-	1	450
<b>GONDOLA WALL TOP SG</b>	1150	210	230v/1/50Hz	-18/-22			R 404a	750	2312x1130x890	2112	-	1	257

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE  
€

Prezzi vedi a pagina 176  
Prices see page 176

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)





**ACCESSORIO / ACCESSORY:**  
 Tenda notte  
 Night curtain  
 Rideau nuit  
 Nachtvorhang  
 Cortina para la noche

**Vasca e pannello posteriore in lamiera zincata, isolamento in poliuretano**  
 Tank and rear panel in galvanized metal plate, polyurethane isolation  
 Bac et panneau derrière en tôle galvanisée, isolation en polyuréthane  
 Cuba y panel posterior en chapa galvanizada, aislamiento em poliuretano  
 Wanne und hinteres Paneel aus verzinktem Blech, Isolierung aus Polyurethan

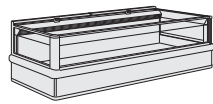
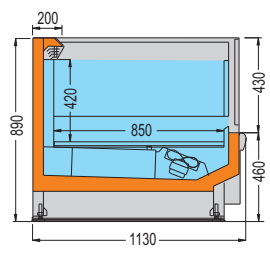
**Ferma prodotti in vetro**  
 Product stopper in glass  
 Ferme produit en verre  
 Para productos en vidrio  
 Produkt Stopper aus Glas

**Batticarrello frontale e laterale**  
 Front and side bumper bar  
 Protection anti-chocs frontale et latéral  
 Front und Seiten Schutzstab  
 Parachoque frontal y lateral

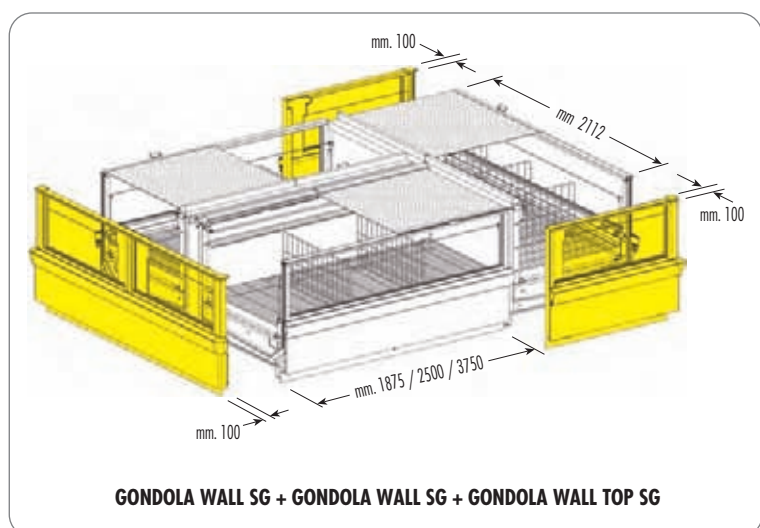
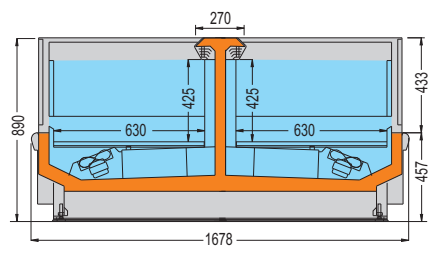
**Divisori in filo (uno per ogni 625 mm)**  
 Wire dividers (one for each 625 mm)  
 Intercalaire en fil (un chaque 625 mm)  
 Separador en hilo (uno cada 625 mm)  
 Trennelemente aus Draht (eins alle 625 mm)

**Vetro triplo panoramico**  
 Panoramic triple glass  
 Triple vitrage panoramique  
 Dreifaches panoramisches Glas  
 Vidrio triple panoramico

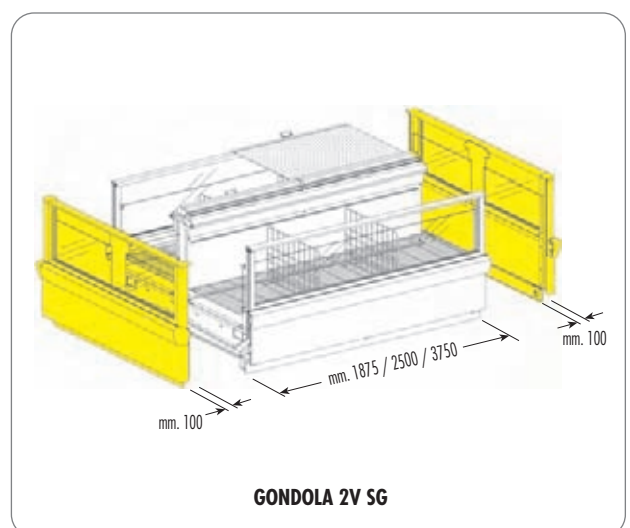
**GONDOLA WALL SG**



**GONDOLA 2V SG**



**GONDOLA WALL SG + GONDOLA WALL SG + GONDOLA WALL TOP SG**



**GONDOLA 2V SG**

	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230V/1/50Hz	°C -18/-22				Lt.	mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>GONDOLA 2V 190 SG</b>	2050	400	230V/1/50Hz	-18/-22				1000	2075x1678x890	1875	-	1	450
<b>GONDOLA 2V 250 SG</b>	2600	500	230V/1/50Hz	-18/-22				1340	2700x1678x890	2500	-	1	600
<b>GONDOLA 2V 380 SG</b>	3800	750	230V/1/50Hz	-18/-22				2000	3950x1678x890	3750	-	1	900
<b>GONDOLA 1V TOP SG</b>	1650	250	230V/1/50Hz	-18/-22				400	1680x1130x890	1480	-	1	215

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

**Prezzi vedi a pagina 176**  
 Prices see page 176

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY  
 ARMADI SPECIALI  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 10  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



### MYTOS MAXI SG

























DI SERIE / STANDARD:

Tenda notte  
Night curtain  
Rideau nuit  
Nachtvorhang  
Cortina para la noche



### MYTOS MAXI LEGS SG



	 Watt Potenza frigorifera Refrigeration power	 Watt Potenza elettrica Electric power		 °C				 mm. mm. (LxPxH) Dimensioni con spalle Size with side panels	 mm. mm. (L) Lunghezza senza spalle Length without side panels			 Kg.
<b>MYTOS 125 SG</b>	1550	140	230v/1/50Hz	0/+4			R 404a	1350x1270x1250	1250	Di serie	1	175
<b>MYTOS 190 SG</b>	2250	220	230v/1/50Hz	0/+4			R 404a	1975x1270x1250	1875	Di serie	2	250
<b>MYTOS 250 SG</b>	2900	300	230v/1/50Hz	0/+4			R 404a	2600x1270x1250	2500	Di serie	2	305
<b>MYTOS 310 SG</b>	3700	385	230v/1/50Hz	0/+4			R 404a	3225x1270x1250	3125	Di serie	2	400
<b>MYTOS 370 SG</b>	4350	425	230v/1/50Hz	0/+4			R 404a	3850x1270x1250	3750	Di serie	2	475



Prezzi vedi a pagina 178  
Prices see page 178

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)





PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

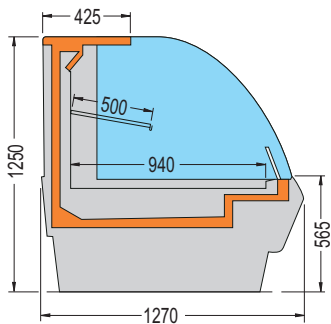
RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

### MYTOS SG

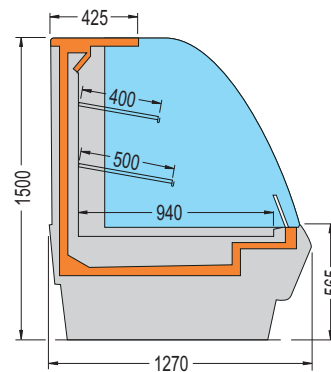


1 ripiano inclinato e regolabile in altezza in acciaio AISI 304  
1 inclined and adjustable shelves on height in AISI 304 stainless steel  
1 inclin  et r glables  tag re en hauteur en acier inoxydable AISI 304  
1 schiefe und in H he verstellbare Auflagen aus Stahl AISI 304  
1 inclinado e regulables estante en altitud en acero inoxidable AISI 304

Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfl che  
Superficie expositiva

MYTOS 125 SG = m<sup>2</sup> 1,80  
MYTOS 190 SG = m<sup>2</sup> 2,70  
MYTOS 250 SG = m<sup>2</sup> 3,60  
MYTOS 310 SG = m<sup>2</sup> 4,50  
MYTOS 370 SG = m<sup>2</sup> 5,40

### MYTOS MAXI SG



2 ripiani inclinati e regolabili in altezza in acciaio AISI 304  
2 inclined and adjustable shelves on height in AISI 304 stainless steel  
2 inclin  et r glables  tag res en hauteur en acier inoxydable AISI 304  
2 schiefe und in H he verstellbare Auflagen aus Stahl AISI 304  
2 inclinado e regulables estantes en altitud en acero inoxidable AISI 304

Superficie espositiva  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfl che  
Superficie expositiva

MYTOS MAXI 125 SG = m<sup>2</sup> 2,30  
MYTOS MAXI 190 SG = m<sup>2</sup> 3,45  
MYTOS MAXI 250 SG = m<sup>2</sup> 4,60  
MYTOS MAXI 310 SG = m<sup>2</sup> 5,75  
MYTOS MAXI 370 SG = m<sup>2</sup> 6,90

	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230v/1/50Hz	0/+4				mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>MYTOS MAXI 125 SG</b>	1900	140	230v/1/50Hz	0/+4			R 404a	1350x1270x1500	1250	Di serie	1	195
<b>MYTOS MAXI 190 SG</b>	2650	220	230v/1/50Hz	0/+4			R 404a	1975x1270x1500	1875	Di serie	2	280
<b>MYTOS MAXI 250 SG</b>	3500	300	230v/1/50Hz	0/+4			R 404a	2600x1270x1500	2500	Di serie	2	340
<b>MYTOS MAXI 310 SG</b>	4400	385	230v/1/50Hz	0/+4			R 404a	3225x1270x1500	3125	Di serie	2	450
<b>MYTOS MAXI 370 SG</b>	5200	425	230v/1/50Hz	0/+4			R 404a	3850x1270x1500	3750	Di serie	2	530

Dati di collaudo - Test details - D tails d'essai - Pr fungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 179  
Prices see page 179

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

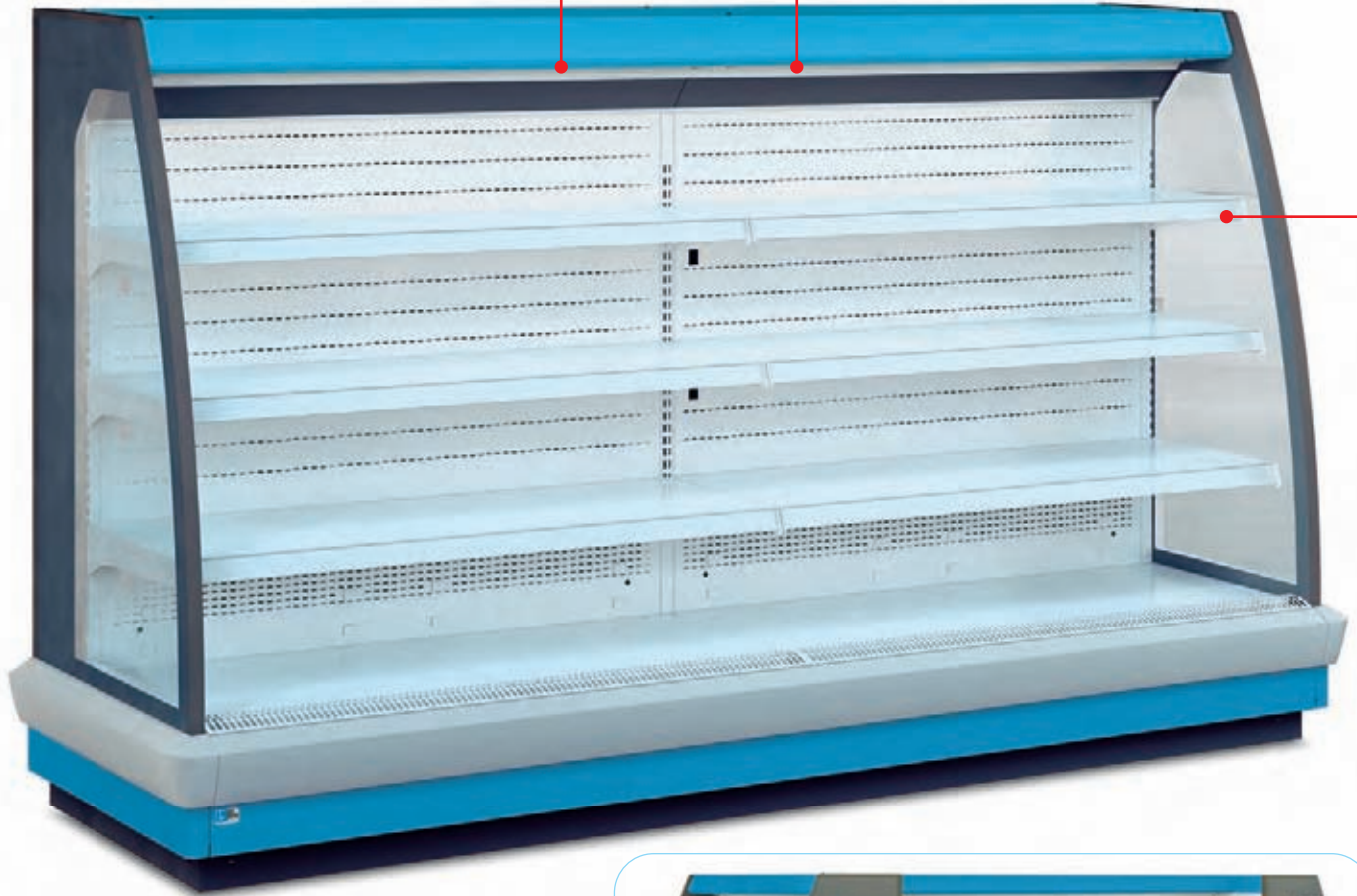


## PROMOTER 25.1 SG

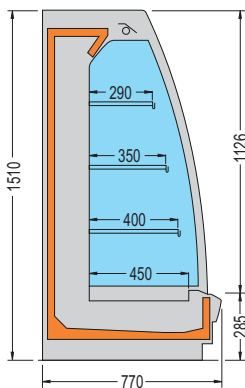
**DI SERIE / STANDARD:**  
Tenda notte / Night curtain  
Rideau nuit / Nachtvorhang  
Cortina para la noche

**DI SERIE / STANDARD:**  
Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**ACCESSORIO / ACCESSORY:**  
Illuminazione sui ripiani / Lighting by shelf  
Eclairage par plateau / Beleuchtung von Regal  
Iluminación de plataforma



**PROMOTER + TOP**



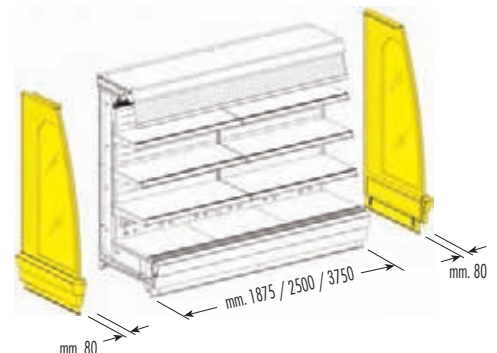
**Supporto ripiani inclinabili (90° e 80°)**  
Sloping brackets (90° and 80°)  
Support Étagères inclinables (90° e 80°)  
Supporte estantes inclinables (90° e 80°)  
Halterung kippbare Ablagebrette (90° u. 80°)

**Profilo portaprezzi di 40mm per ogni ripiano**  
Price holder profile with 40mm on each shelf  
Profil porte-prix de 40mm chaque Étagère  
Perfil porta-precios de 40mm cada estante  
Profil Preissetraeger von 40mm fuer jedes Regal

**Vetro doppio panoramico**  
Panoramic double glass  
Double vitrage panoramique  
Panoramisches Doppelglas  
Vidrio doble panoramico

**Peso max per ripiano**  
Maximum shelf load  
Poids maximum par étagère  
Maximales Gewicht pro schiefe  
Peso Máximo por estantes:  
90 kg/m

**Vasca, pannello posteriore e soffitto in lamiera zincata, isolamento in poliuretano**  
Tank, rear panel and ceiling in galvanized metal plate, polyurethane isolation  
Bac, panneau derrière et plafond en tôle galvanisée, isolation en polyuréthane  
Cuba, panel posterior y techo en chapa galvanizada, aislamiento em poliuretano  
Wanne, hinteres Paneel und Decke in verzinktem Blech, Isolierung aus Polyurethan



**Superficie espositiva**  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva

PROMOTER 19.1 SG = m<sup>2</sup> 1,67  
PROMOTER 25.1 SG = m<sup>2</sup> 2,23  
PROMOTER 37.1 SG = m<sup>2</sup> 3,35  
PROMOTER TOP SG = m<sup>2</sup> 1,24



	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	°C	°C	DEFROST	mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels	Kg.
<b>PROMOTER 19.1 SG</b>	2300	180	230v/1/50Hz	0/+4	☑	R 404a 2035x770x1510	1875	Di serie 2 220
<b>PROMOTER 25.1 SG</b>	2950	200	230v/1/50Hz	0/+4	☑	R 404a 2660x770x1510	2500	Di serie 2 310
<b>PROMOTER 37.1 SG</b>	4350	385	230v/1/50Hz	0/+4	☑	R 404a 3910x770x1510	3750	Di serie 2 470
<b>PROMOTER TOP SG</b>	1750	265	230v/1/50Hz	0/+4	☑	R 404a 1550x770x1510	1390	Di serie 2 165



Prezzi vedi a pagina 180  
Prices see page 180

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€

**DI SERIE / STANDARD:**  
Tenda notte / Night curtain  
Rideau nuit / Nachtvorhang  
Cortina para la noche

**DI SERIE / STANDARD:**  
Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**ACCESSORIO / ACCESSORY:**  
Illuminazione sui ripiani / Lighting by shelf  
Éclairage par plateau / Beleuchtung von Regal  
Iluminación de plataforma



**Batticarrella frontale e laterale**  
Front and side bumper bar  
Protection anti-chocs frontale et latÉral  
Front und Seiten Schutzstab  
Parachoque frontal y lateral

**Vetro doppio panoramico**  
Panoramic double glass  
Double vitrage panoramique  
Panoramisches Doppelglas  
Vidrio doble panoramico

**Supporto ripiani inclinabili (90° e 80°)**  
Sloping brackets (90° and 80°)  
Support ÉtagÉres inclinables (90° e 80°)  
Soporte estantes inclinables (90° e 80°)  
Halterung kippbare Ablagebrette (90° u. 80°)

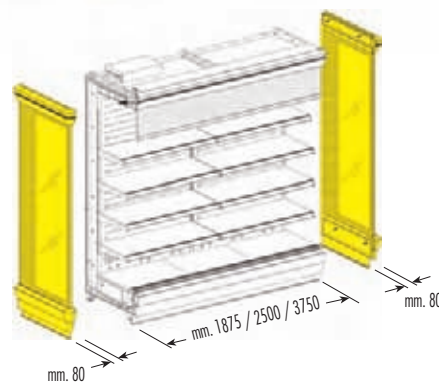
**Peso max per ripiano**  
Maximum shelf load  
Poids maximum par étagère  
Maximales Gewicht pro schiefere  
Peso Máximo por estantes:  
90 kg/m

**Superficie espositiva**  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva

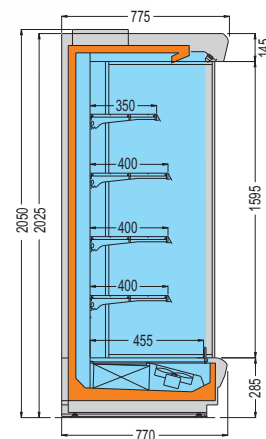
MINOR 19.1 SG = m<sup>2</sup> 2,49  
MINOR 25.1 SG = m<sup>2</sup> 3,32  
MINOR 37.1 SG = m<sup>2</sup> 4,98  
MINOR TOP SG = m<sup>2</sup> 2,57

**Profilo portaprezzi di 40mm per ogni ripiano**  
Price holder profile with 40mm on each shelf  
Profil porte-prix de 40mm chaque ÉtagÉre  
Perfil porta-precios de 40mm cada estante  
Profil Preisetraeger von 40mm fuer jedes Regal

**Vasca, pannello posteriore e soffitto in lamiera zincata, isolamento in poliuretano**  
Tank, rear panel and ceiling in galvanized metal plate, polyurethane isolation  
Baç, panneau derriÈre et plafond en tôle galvanisÉe, isolation en polyuréthane  
Cuba, panel posterior y techo en chapa galvanizada, aislamiento em poliuretano  
Wanne, hinteres Paneel und Decke in verzinktem Blech, Isolierung aus Polyurethan



**MINOR 25.1 SG**



	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230v/1/50Hz	°C 0/+4				mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>MINOR 19.1 SG</b>	3100	235	230v/1/50Hz	0/+4			R 404a	2035x775x2050	1875	Di serie	2	240
<b>MINOR 25.1 SG</b>	3950	285	230v/1/50Hz	0/+4			R 404a	2660x775x2050	2500	Di serie	2	330
<b>MINOR 37.1 SG</b>	5800	390	230v/1/50Hz	0/+4			R 404a	3910x775x2050	3750	Di serie	2	490
<b>MINOR TOP SG</b>	2350	235	230v/1/50Hz	0/+4			R 404a	1550x775x2050	1390	Di serie	2	185

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 180  
Prices see page 180

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

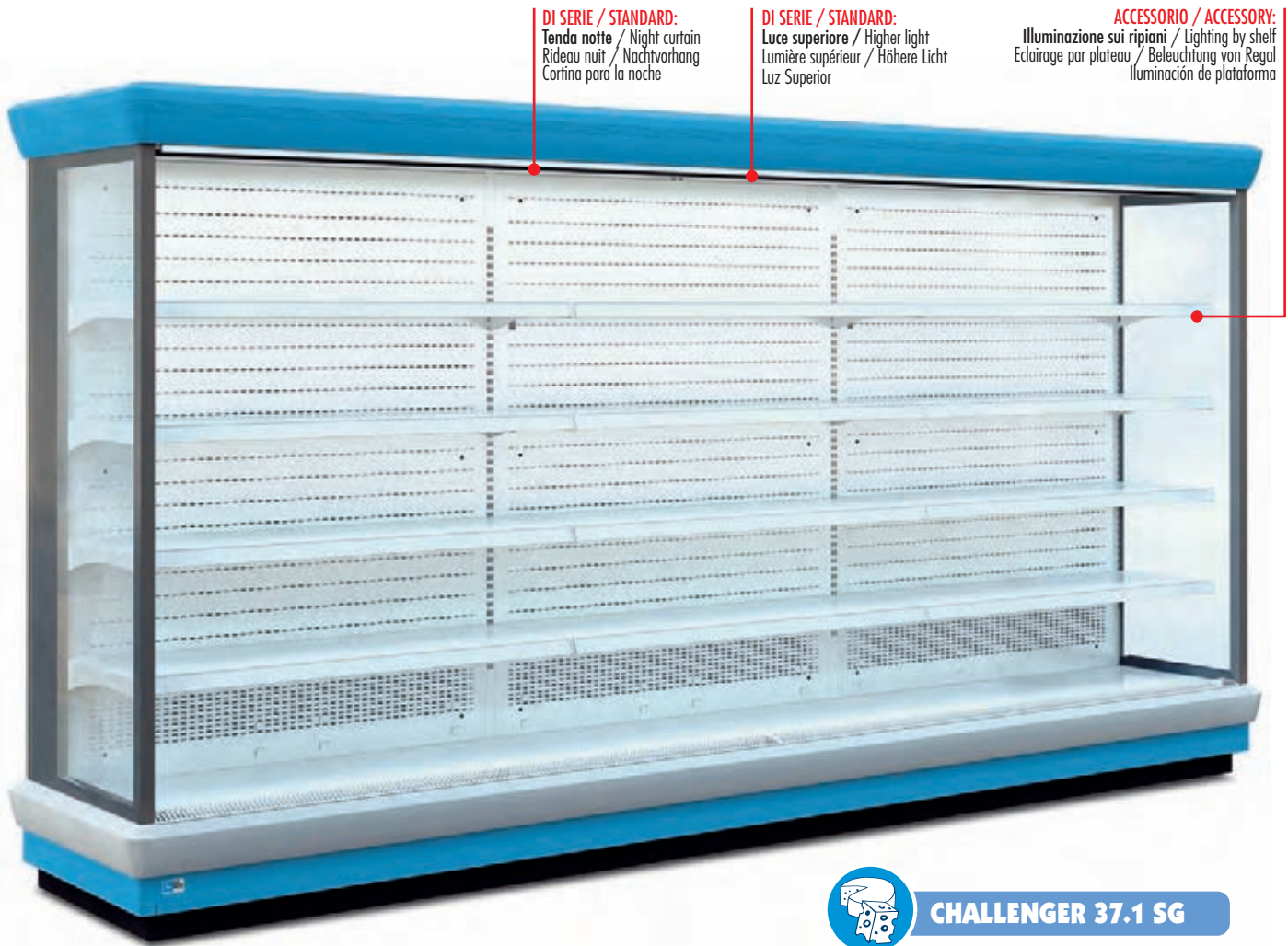
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

€



**DI SERIE / STANDARD:**  
Tenda notte / Night curtain  
Rideau nuit / Nachtvorhang  
Cortina para la noche

**DI SERIE / STANDARD:**  
Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**ACCESSORIO / ACCESSORY:**  
Illuminazione sui ripiani / Lighting by shelf  
Eclairage par plateau / Beleuchtung von Regal  
Iluminación de plataforma

## CHALLENGER 37.1 SG

**Batticarrello frontale e laterale**  
Front and side bumper bar  
Protection anti-chocs frontale et latéral  
Front und Seiten Schutzstab  
Parachoque frontal y lateral

**Vetro doppio panoramico**  
Panoramic double glass  
Double vitrage panoramique  
Panoramisches Doppelglas  
Vidrio doble panoramico

**Supporto ripiani inclinabili (90° e 80°)**  
Sloping brackets (90° and 80°)  
Support étagères inclinables (90° e 80°)  
Soporte estantes inclinables (90° e 80°)  
Halterung kippbare Ablagebrette (90° u. 80°)

**Peso max per ripiano**  
Maximum shelf load  
Poids maximum par étagère  
Maximales Gewicht pro schiefe  
Peso Máximo por estantes: **90 kg/m**

**Vasca, pannello posteriore e soffitto in lamiera zincata, isolamento in poliuretano**  
Tank, rear panel and ceiling in galvanized metal plate, polyurethane isolation /  
Bac, panneau derrière et plafond en tôle galvanisée, isolation en polyuréthane /  
Cuba, panel posterior y techo en chapa galvanizada, aislamiento em poliuretano /  
Wanne, hinteres Paneel und Decke in verzinktem Blech, Isolierung aus Polyurethan

**Profilo portaprezzi di 40mm per ogni ripiano**  
Price holder profile with 40mm on each shelf  
Profil porte-prix de 40mm chaque étagère  
Perfil porta-precios de 40mm cada estante  
Profil Preissetraeger von 40mm fuer jedes Regal

**Superficie espositiva**  
Display surface  
Surfaces d'exposition  
Ausstellungsoberfläche  
Superficie expositiva

CHALLENGER 19.1 SG = m<sup>2</sup> 4,84  
CHALLENGER 25.1 SG = m<sup>2</sup> 6,46  
CHALLENGER 37.1 SG = m<sup>2</sup> 9,69

CHALLENGER 19.2 SG = m<sup>2</sup> 2,90  
CHALLENGER 25.2 SG = m<sup>2</sup> 3,80  
CHALLENGER 37.2 SG = m<sup>2</sup> 5,80

CHALLENGER 19.3 SG = m<sup>2</sup> 2,86  
CHALLENGER 25.3 SG = m<sup>2</sup> 3,81  
CHALLENGER 37.3 SG = m<sup>2</sup> 5,72

**CHALLENGER 2:**  
Ferma merce in plexiglass su ogni ripiano  
Acrylic food stoppers on each shelf  
Ferme produit en plexiglass sur chaque étagère  
Para product em plexiglass sobre cada estante  
Waren Stopper aus Plexiglas auf alle Regale

**CHALLENGER 3:**  
3 livelli d'esposizione: 2 ripiani a filo di 440 mm, 1 piano inclinato di fondo di 650 millimetri / 3 display levels: 2 wired baskets with 440 mm, 1 sloping wired platform with 650 mm / 3 niveaux d'exposition: 2 étagères en fil de 440 mm, 1 plan incliné de fond de 650 mm / 3 niveles d'exposition: 2 estantes en hilo de 440 mm, 1 plano inclinado de fondo de 650 mm / 3 Ausstellungs-niveaux: 2 Regale in Leitung 440mm, 1 untere geneigte Ablage von 650 mm

	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230v/1/50Hz	°C 0/+4				mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>CHALLENGER 19.1 SG</b>	3300	260	230v/1/50Hz	0/+4			R 404a	2035x975x2050	1875	Di serie	2	335
<b>CHALLENGER 25.1 SG</b>	4250	315	230v/1/50Hz	0/+4			R 404a	2660x975x2050	2500	Di serie	2	445
<b>CHALLENGER 37.1 SG</b>	6100	430	230v/1/50Hz	0/+4			R 404a	3910x975x2050	3750	Di serie	2	570
<b>CHALLENGER 19.2 SG</b>	3750	260	230v/1/50Hz	0/+2			R 404a	2035x975x2050	1875	Di serie	2	335
<b>CHALLENGER 25.2 SG</b>	4850	315	230v/1/50Hz	0/+2			R 404a	2660x975x2050	2500	Di serie	2	445
<b>CHALLENGER 37.2 SG</b>	7000	430	230v/1/50Hz	0/+2			R 404a	3910x975x2050	3750	Di serie	2	570
<b>CHALLENGER 19.3 SG</b>	3000	260	230v/1/50Hz	+4/+8			R 404a	2035x975x2050	1875	Di serie	2	335
<b>CHALLENGER 25.3 SG</b>	3850	315	230v/1/50Hz	+4/+8			R 404a	2660x975x2050	2500	Di serie	2	445
<b>CHALLENGER 37.3 SG</b>	5600	430	230v/1/50Hz	+4/+8			R 404a	3910x975x2050	3750	Di serie	2	570

Prezzi vedi a pagina 180-181  
Prices see page 180-181

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



**CHALLENGER 37.2 SG**

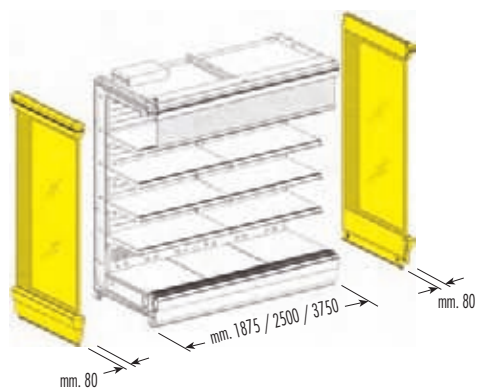
**DI SERIE / STANDARD:**

Tenda notte / Night curtain  
Rideau nuit / Nachvorhang  
Cortina para la noche

Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**ACCESSORIO / ACCESSORY:**

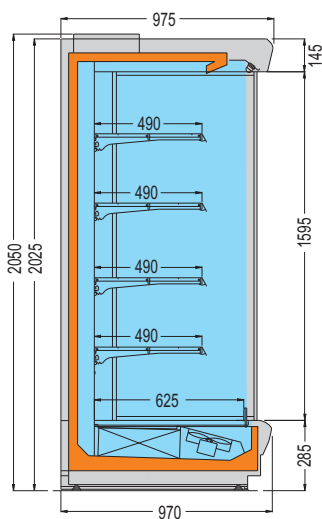
Illuminazione sui ripiani  
Lighting by shelf  
Éclairage par plateau  
Beleuchtung von Regal  
Iluminación de plataforma



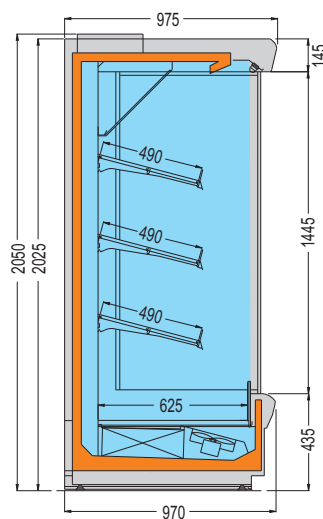
**CHALLENGER 25.3 SG**



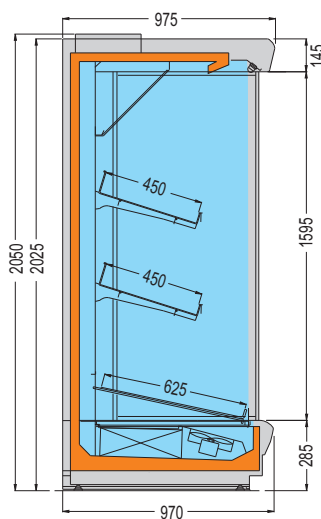
**CHALLENGER .1 SG**



**CHALLENGER .2 SG**



**CHALLENGER .3 SG**

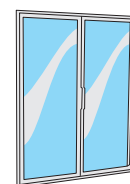


**DI SERIE / STANDARD:**

Tenda notte / Night curtain  
Rideau nuit / Nachvorhang  
Cortina para la noche

Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**CHALLENGER .1 SG  
CHALLENGER .2 SG  
CHALLENGER .3 SG**



**OPTIONAL:**  
Kit porte chiusura in vetro / Glass doors kit / Kit portes en verre / Glastüren Kit / Kit puertas de vidrio

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

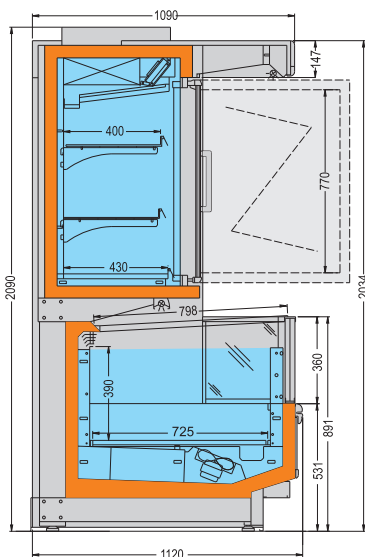
SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE




**STONE NT SG**


**Superficie espositiva**  
 Display surface  
 Surfaces d'exposition  
 Ausstellungsfläche  
 Superficie espositiva

**STONE 190 NT SG**  
 Corpo superiore / Upper body / Corps  
 supérieur / Oberer Körper / Parte superior  
 = m<sup>3</sup> 0,53

Corpo inferiore / Lower body / Corps  
 inférieur / Unterer Körper / Parte inferior  
 = m<sup>3</sup> 0,58

**STONE 250 NT SG**  
 Corpo superiore / Upper body / Corps  
 supérieur / Oberer Körper / Parte superior  
 = m<sup>3</sup> 0,77

Corpo inferiore / Lower body / Corps  
 inférieur / Unterer Körper / Parte inferior  
 = m<sup>3</sup> 0,71

**Piedini regolabili**  
 Adjustable feet  
 Pieds réglables  
 Verstellbare Füße  
 Pies ajustables

**Centralina elettronica programmabile con display della temperatura**

Programmable electronic controller with temperature display

Régulateur électronique programmable avec display du température

Programmierbare elektr. Steuerung mit Display von Temperatur

Control electrónico programable con pantalla display de la temperatura

**Sistema anticondensa dei vetri laterali e frontali del corpo inferiore per mezzo di resistenze elettriche sbrinatori**

Anti-mist side and front glass with defrosting electric resistance in the lower body

Système anti-buée des vitrages latéraux et frontales du corps inférieur parmi des résistances électrique de dégivrage

Kondensfreies System für Front und Seitengläser des unteren Körpers durch elektr. auftauungs Heizungen

Sistema antiempañamiento de los cristales laterales y frontales de la parte inferior mediante resistencias eléctricas y descongelación

	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	400v/3/50Hz	°C -18/-22				mm. mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>STONE 190 NT SG</b>	2800	1565+510	400v/3/50Hz	-18/-22			R 404a	2035x1120x2090	1875	Di serie	2	530
<b>STONE 250 NT SG</b>	3550	2070+720	400v/3/50Hz	-18/-22			R 404a	2660x1120x2090	2500	Di serie	2	705

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

**Prezzi vedi a pagina 181**  
 Prices see page 181

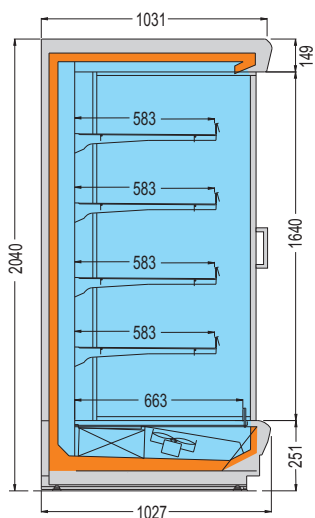




**SIGMA 3900 SG**

**DI SERIE / STANDARD:**  
Luce superiore / Higher light  
Lumière supérieur / Höhere Licht  
Luz Superior

**ACCESSORIO / ACCESSORY:**  
Illuminazione sui ripiani / Lighting by shelf  
Eclairage par plateau / Beleuchtung von Regal  
Iluminación de plataforma



**Batticarrello frontale e laterale**  
Front and side buffer  
Protection anti-chocs frontale et latéral  
Front und Seiten Schutzstab  
Parachoque frontal y lateral

**Vetro doppio panoramico**  
Panoramic double glass  
Double vitrage panoramique  
Doppelverglasung panoramisches  
Vidrio doble panoramico

**Superficie espositiva**  
Display surface  
Surfaces d'exposition  
Ausstellungsfläche  
Superficie expositiva  
SIGMA 2350 SG = m<sup>2</sup> 7,02  
SIGMA 3900 SG = m<sup>2</sup> 11,68

	<b>Watt</b> Potenza frigorifera Refrigeration power	<b>Watt</b> Potenza elettrica Electric power	<b>Hz</b>	<b>°C</b>	<b>REFRIGERANT</b>	<b>DEFROST</b>	<b>Porte</b> Doors	<b>mm. (LxPxH)</b> Dimensioni con spalle Size with side panels	<b>mm. (L)</b> Lunghezza senza spalle Length without side panels	<b>Di serie</b>	<b>Kg.</b>	
<b>SIGMA 2350 SG</b>	2100	1190	230v/1/50Hz	-18/-22			n° 3	2543x1031x2040	2343	Di serie	2	510
<b>SIGMA 3900 SG</b>	3250	1900	230v/1/50Hz	-18/-22			n° 5	4099x1031x2040	3899	Di serie	2	710

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 181  
Prices see page 181

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

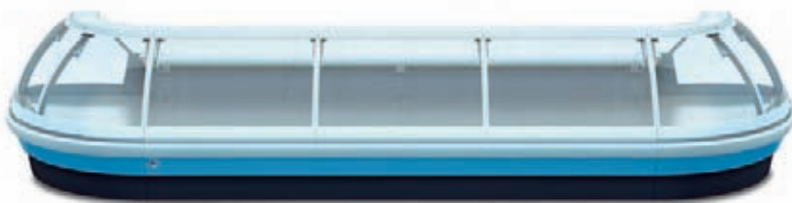




## CUSTOM CV SG



## CUSTOM LEGS CV SG



	Watt Potenza frigorifero Refrigeration power	Watt Potenza elettrica Electric power		°C				mm. (LxPxH) Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels			Kg.
<b>CUSTOM 125 CV SG</b>	750	145	230v/1/50Hz	0/+4			R 404a	1350x1270x1220	1250	Di serie	1	145
<b>CUSTOM 190 CV SG</b>	1000	195	230v/1/50Hz	0/+4			R 404a	1975x1270x1220	1875	Di serie	1	218
<b>CUSTOM 250 CV SG</b>	1350	245	230v/1/50Hz	0/+4			R 404a	2600x1270x1220	2500	Di serie	1	290
<b>CUSTOM 320 CV SG</b>	1700	320	230v/1/50Hz	0/+4			R 404a	3225x1270x1220	3125	Di serie	1	363
<b>CUSTOM 370 CV SG</b>	1950	390	230v/1/50Hz	0/+4			R 404a	3850x1270x1220	3750	Di serie	1	435
<b>CUSTOM ANGOLO 90° ESTERNO CV SG</b>	1000	390	230v/1/50Hz	0/+4			R 404a	1294x1250x1220	1294	Di serie	1	145
<b>CUSTOM ANGOLO 90° INTERNO CV SG</b>	1800	390	230v/1/50Hz	0/+4			R 404a	1954x1250x1220	1954	Di serie	1	290



Prezzi vedi a pagina 185-186  
Prices see page 185-186

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORS  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

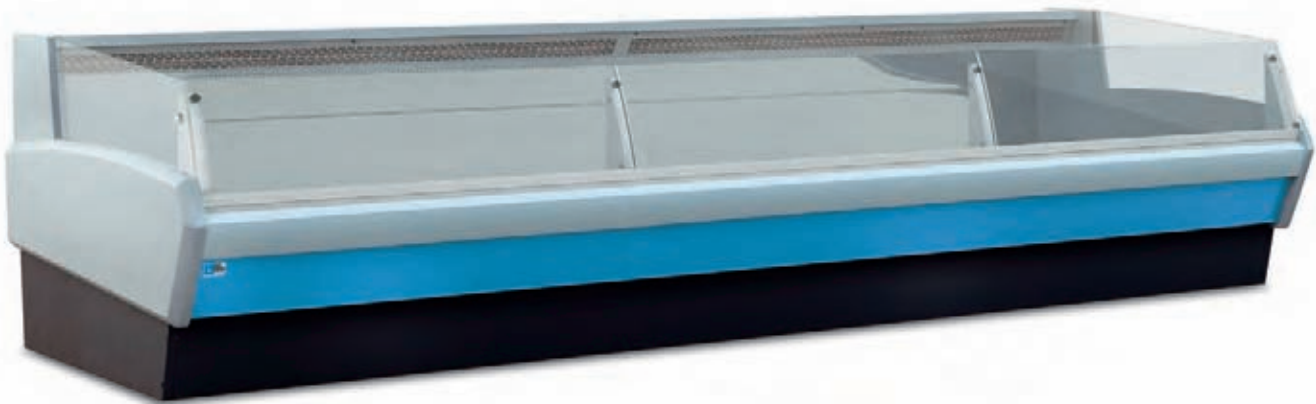
IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

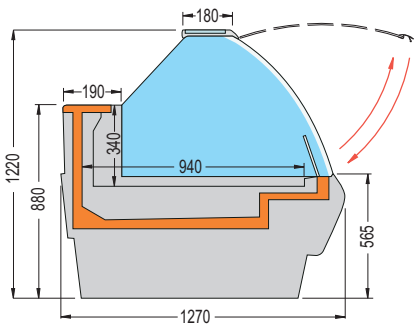




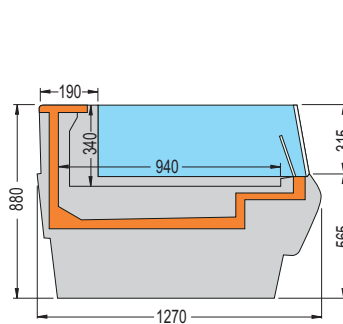
**CUSTOM SS V SG**



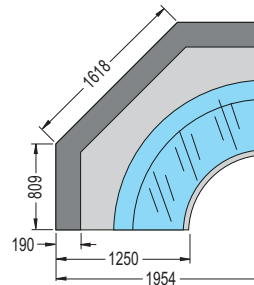
**CUSTOM CV-SG**



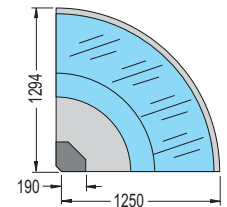
**CUSTOM SS V-SG**



**CUSTOM ANGOLO INTERNO 90° CV SG**



**CUSTOM ANGOLO ESTERNO 90° CV SG**



**Resistenze di sbrinamento sui vetri frontali**  
 Defrosting resistances on frontal glasses  
 Résistances de dégivrage sur les verres frontales  
 Resistencia de descongelación sobre los vidrios frontales  
 Abtau Heizungen auf den Frontgläsern

**Fianchi termoformati con doppi vetri**  
 Thermo-molded side panels with double glasses  
 Côtés thermoformés avec double verres  
 Lad os termoformados con vidrios dobles  
 Seiten aus Thermoform mit doppelten Gläsern

**Vetri curvi idraulici supportati con bracci in alluminio**  
 Curved hydraulic glasses supported in aluminium arms  
 Verres hydrauliques courbes supportés par des bras en aluminium  
 Vidrios curvo hidraulicos sostenidos de brazos en aluminio  
 Gebogene hydraulische Gläser gestützt aus aluminium Arme

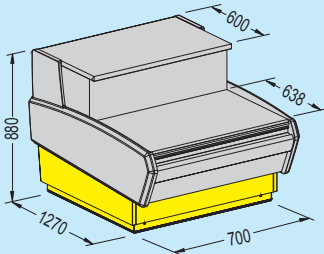
**Interno vasca in acciaio inox e pannello posteriore in lamiera verniciata**  
 Tank with the interior in stainless steel plate and rear panel in painted plate  
 Bac intérieure en acier inox et panneau derrière en tôle verni  
 Cuba interna en acero inox y panel posterior en chapa barnizada  
 Innen der Wanne aus Inox Stahl und hinteres Panel aus lackiertem Blech

**Superficie espositiva**  
 Display surface  
 Surfaces d'exposition  
 Ausstellungsoberfläche  
 Superficie expositiva

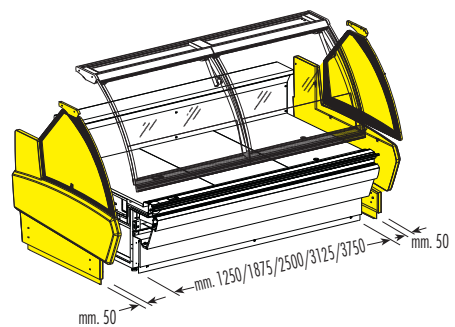
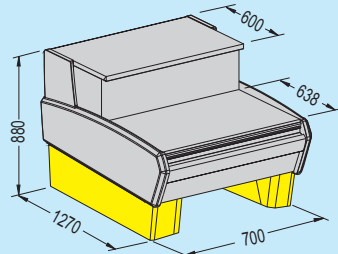
- CUSTOM 125 CV SG = m<sup>2</sup> 1,18
- CUSTOM 190 CV SG = m<sup>2</sup> 1,76
- CUSTOM 250 CV SG = m<sup>2</sup> 2,35
- CUSTOM 320 CV SG = m<sup>2</sup> 2,94
- CUSTOM 370 CV SG = m<sup>2</sup> 3,53

**Batticarello frontale e laterale**  
 Front and side bumper bar  
 Protection anti-chocs frontale et latéral  
 Front und Seiten Schutzstab  
 Parachoque frontal y lateral

**MOBILE CASSA CUSTOM 625**



**MOBILE CASSA CUSTOM LEGS 625**



	Watt Potenza frigorifera Refrigeration power	Watt Potenza elettrica Electric power	230v/1/50Hz	°C	DEFROST	mm. Dimensioni con spalle Size with side panels	mm. (L) Lunghezza senza spalle Length without side panels	Kg.
<b>CUSTOM 125 SS V SG</b>	750	145	230v/1/50Hz	0/+4	☑	R 404a 1350x1270x880	1250	145
<b>CUSTOM 190 SS V SG</b>	1000	195	230v/1/50Hz	0/+4	☑	R 404a 1975x1270x880	1875	218
<b>CUSTOM 250 SS V SG</b>	1350	245	230v/1/50Hz	0/+4	☑	R 404a 2600x1270x880	2500	290
<b>CUSTOM 320 SS V SG</b>	1700	320	230v/1/50Hz	0/+4	☑	R 404a 3225x1270x880	3125	363
<b>CUSTOM 370 SS V SG</b>	1950	390	230v/1/50Hz	0/+4	☑	R 404a 3850x1270x880	3750	435

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



Prezzi vedi a pagina 185-187  
 Prices see page 185-187

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS

MINIBAR & FARMACIA  
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ARMADI SPECIALI  
 SPECIAL CABINETS

PASTICCERIA  
 PASTRY

RISTORAZIONE  
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SUPERMERCATI  
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IPERMERCATI  
 HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE





ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

**10/1**  
**DRINK**

Pag. 258

**10/2**  
**DOLCE**

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**ATTREZZATURE  
BAR**

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**ATTREZZATURE  
CUCINA**

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**ACCESSORI  
CUCINA**

Pag. 301

**10**

Attrezzature  
Complementari di servizio



PICCOLA ESPOSIZIONE  
SMALL DIS-PLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

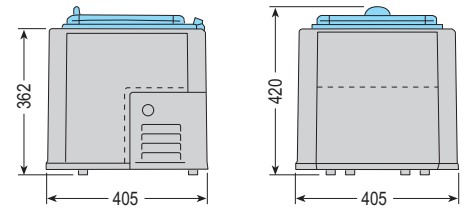
IPERMERCATI  
HYPERMARKETS

10

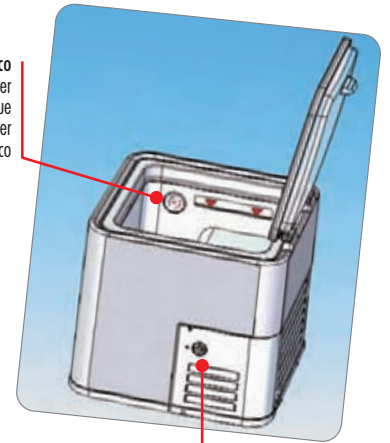
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Esposizione & Conservazione

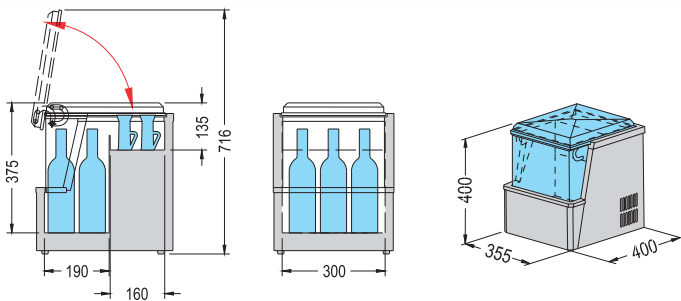

**ICEBOX 17**
**NEW**


**Termometro meccanico**  
Mechanical thermometer  
Thermomètre mécanique  
Mechanischer Thermometer  
Termómetro mecánico



**Termostato meccanico**  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

**Interno in lamiera verniciata. Esterno in ABS**  
Inside in painted plate. Outside made of ABS  
Intérieur en tôle vernie. Extérieur en ABS  
Innenfläche aus lackiertem Blech. Außenfläche aus ABS  
Interno en chapa barnizada. Externo de ABS


**VODKA 6**


**Struttura in lamiera verniciata. Cupola in plexiglas.**  
Varnished sheet structure. Plexiglass dome.  
Structure en tôle vernie. Calotte en plexiglas.  
Struktur aus lackiertem Blech. Haube aus Plexiglas.  
Estructura de chapa pintada. Cúpula de plexiglas.

**Termostato meccanico**  
Mechanical thermostat  
Thermostat mécanique  
Mechanischer Temperaturregler  
Termóstato mecánico

**Capacità: 6 bottiglie più bicchieri.**  
Capacity: 6 bottles + glasses  
Capacité: 6 bouteilles + verres  
Kapacitaet: 6 Flaschen + Glaeser  
Capacidad: 6 botellas + vasos


**NEW ICEBOX 17**
**VODKA 6**

Watt	230v/1/50Hz	°C	DEFROST	R 134a	Lt.	mm. (LxPxH)	-	-	Kg.
110	230v/1/50Hz	-25	☑	☑	17	405x405x420	-	-	17
135	230v/1/50Hz	0/-13	☑	☑	-	355x400x400	-	-	18

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - VODKA 6: MAX = (25°C - % U.R. 60) • ICEBOX 17: MAX = (30°C - % U.R. 10)



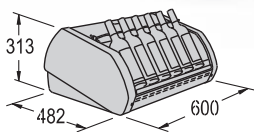
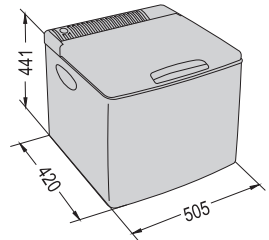
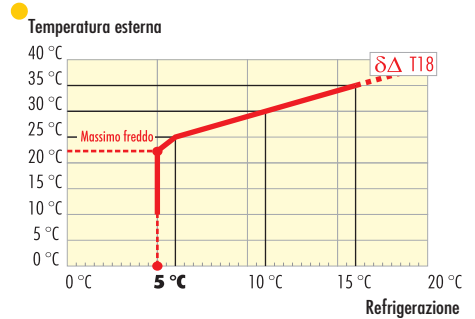
Prezzi vedi a pagina 192  
Prices see page 192



**PORTACOOOL**

**Bivalente 12V - 230V**

**Funzionamento ad assorbimento**  
 Function by means of power absorption  
 Fonctionnement à absorption  
 Betrieb durch Absorption  
 Funcionamiento por absorción



**EXPOWINE 6**

Espositore per bar e ristoranti facile da posizionare e utilizzare  
 Display case for bars and restaurants, easy to position and use  
 Présentoir pour bar et restaurant facile à mettre en place et à utiliser  
 Ausstellungsvitrine für Bar und Restaurant von einfacher Aufstellung und Gebrauch  
 Expositor para bares y restaurantes fácil de colocar y utilizar

**Centralina elettronica**  
 Electronic cabinet  
 Central électronique  
 Elektronisches Steuergeläuse  
 Centralita electrónica

Struttura in PVC colore legno scuro  
 PVC structure, dark wood colour  
 Structure en PVC couleur bois foncé  
 Struktur aus dunklem holzfarbigem PVC  
 Estructura de PVC color madera oscura

**Area espositiva**  
 Exhibition area  
 Zone d'exposition  
 Ausstellungsfläche  
 Area expositiva  
 0,29 m<sup>2</sup>



	Watt	12v-230v/1/50Hz	°C		no frost	NH3	mm. (LxPxH)	Lt.	Bottiglie Bouteilles Flaschen Botellas			Kg.
<b>PORTACOOOL</b>	75	12v-230v/1/50Hz	+5/+7				505x420x441	35	-	-	-	13
<b>EXPOWINE 6</b>	190	230v/1/50Hz	+8/+15			R 134a	600x482x313	-	N° 6	-	-	20

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)



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PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA  
 MINIBAR & PHARMACY  
 ARMADI SPECIALI  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
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 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



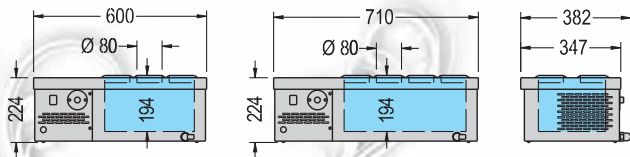
WINECONSOLLE 6



WINECONSOLLE 8

WINECONSOLLE 6

WINECONSOLLE 8



Diametro bottiglie max. 80 mm.  
Bottles max diameter. 80 mm.  
Diamètre bouteilles maximum 80 mm.  
Flaschendurchmesser maximal. 80 mm.  
Diámetro botellas max. 80 mm.

Selezione della temperatura per vino rosso o bianco / Temperature selection for red and white wines / Sélection de la température pour vin rouge ou blanc / Temperaturwahl für Rot- oder Weisswein / Selección de la temperatura del vino tinto o blanco

Esterno acciaio inox, interno in alluminio / Inside stainless steel outside aluminium / Extérieur en acier inox, intérieur en aluminium / Ausseres aus rostfreiem Stahl, Inneres aus Aluminium / Exterior en acero inoxidable, interior en aluminio



LAMPO 3

LAMPO 2 (Shockfroster) / LAMPO 3 (Shockfroster)

Aspettare che sia acceso da 6-7 ore prima di usarlo, in modo da raggiungere una temperatura di -30°/-35°C. La bottiglia sarà raffreddata ad una velocità di -2°C al minuto. Before use please wait 6-7 hours functioning, to reach the temperature of -30/-35°C. Bottle will be cooled with a speed of -2 °C per minute. / Attendre 6-7 heures avant de l'utiliser pour arriver une température de -30/-35°C. La Bouteille sera refroidissè à une vitesse de -2 °C par minute. / das Gerät muss ca 6-7 Stunden angeschaltet sein vor der Benutzung, damit es die Temperatur von -30°/-35°C erreichen kann- Die Flasche kühlt bei einer Geschwindigkeit von -2°C pro Minute. / Esperar 6-7 horas antes de utilizarlo, para alcanzar la temperatura de -30/-35 °C. La botella sera enfriada a una velocidad de -2 °C por minutos.



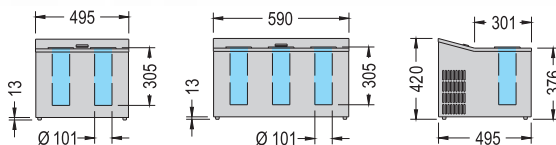
LAMPO 2



Struttura in lamiera verniciata  
Varnished sheet structure  
Structure en tôle vernie  
Struktur aus lackiertem Blech  
Estructura de chapa pintada

Refrigerazione con liquido antigelo  
/ Refrigeration with anti freezing liquid  
Refrigeration avec liquide antigel /  
Kühlung mit flüssigen Frost schutzmittel  
/ Refrigeración con liquido anticongelante

Centralina elettronica  
Electronic cabinet  
Central électronique  
Elektronisches Steuergehäuse  
Centralita electrónica

LAMPO 2  
(Shockfroster)LAMPO 3  
(Shockfroster)

	Watt		°C			mm. (LxPxH)	Lt.	Bottiglie Bouteilles Flaschen Botellas			Kg.
<b>WINECONSOLLE 6</b>	94	230v/1/50Hz	+5/+18	🔒	❄️	R 134a	600x382x224	-	N° 6	-	16
<b>WINECONSOLLE 8</b>	94	230v/1/50Hz	+5/+18	🔒	❄️	R 134a	710x382x224	-	N° 8	-	17
<b>LAMPO 2 (Shockfroster)</b>	265	230v/1/50Hz	-35	🔒	❄️	R 134a	495x495x420	-	N° 2	-	32
<b>LAMPO 3 (Shockfroster)</b>	300	230v/1/50Hz	-35	🔒	❄️	R 134a	590x495x420	-	N° 3	-	34



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# Tritaghiaccio



Con Hielo si ottiene un ghiaccio non tritato, ma spaccato come nella tradizione caraibica. E' indicato per locali tipo pubs, wine bar, ristoranti, discoteche, paninoteche e chioschi. Dotato di struttura portante in acciaio inox è sostenuto da una barra di alluminio anodizzato che consente la regolazione su tre diverse altezze. Le parti in plastica sono a norma per uso alimentare.

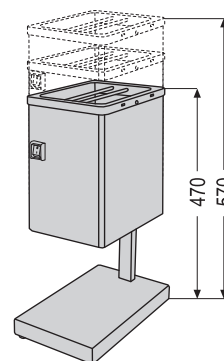
With the machine Hielo you can obtain a kind of ice which is not crushed but chopped like the caribbean tradition. This machine is recommended for pubs, wine bars, restaurants, discotheques, sandwich bars and kiosks. It has a stainless steel framework and it is supported by an anodized aluminium bar which allow to make adjustments in three different heights. The plastics parts are conform to the rules for alimentary use.

Avec la machine HIELO vous pouvez obtenir de la glace qui n'est pas broyée mais cassée comme dans la tradition des caribes. Indique pour les pubs, wine bars, restaurants, discotheques, sandwicheries et kiosques. Il a une armature en acier inox et il est soutenu de une barre en aluminium éloxé qui permet la régulation sur trois différentes hauteurs. Les parties en plastiques sont aux normes pour l'utilisation alimentaire.

Mit Hielo erreicht man ein nicht zerhacktes Eis, sondern gespalten laut Karibischer Tradition. Es ist geeignet für Lokale wie z.B. Pubs, Wine bars, Restaurants, Diskotheken, Bistros und Imbisse. Die tragende Struktur ist aus Inox Stahl und es ist bei einer eloxierten Aluminium Stange unterstützt, die Verstellung auf drei verschiedenen Höhen erlaubt. Die plastik Teile sind gemäß der normen für Lebensmittelbenutzung.

Con Hielo pueden obtener un hielo no picado ma quebrado como en la tradicion caraibica. Indicado para pubs, wine bars, restaurantes, discotecas, sandwicheries y quioscos. Con armadura en acero inox soportado de una barra en aluminio éloxado que permite la regulación sobre tres diferentes alturas. Los piezas en plastico son en conformidad para el uso alimentario.

## HIELO



**TRITAGHIACCIO** Apparecchiatura di uso molto semplice, trita cubetti di ghiaccio in granuli di varie dimensioni che variano da mm. 0,5 a mm. 10 per mezzo di una semplice regolazione meccanica. Fornito di micro sull'ampia bocca di alimentazione ghiaccio e sull'elegante e capiente vasca di raccolta che assicura la perfetta protezione dell'operatore. Componenti e struttura portante in acciaio e alluminio, bocca di alimentazione e macinazione in alluminio anodizzato e motore da 350 W garantiscono piena affidabilità ed elevata produzione oraria.

**ICE CRUSHER** This extremely easy-to-use appliance crushes ice-cubes into different sized granules (from 0.5 to 10 mm) using a simple mechanical adjustment. The large mouth for feeding ice and the elegant capacious collecting tank have micro switches to ensure complete operator safety. A body and components in aluminium and steel, a feeding mouth and grinders in anodised aluminium and a 350 W motor guarantee complete reliability and elevated hourly production.

**BROYEUR A GLACE** Appareillage d'utilisation très simple, broie les glaçons en granules de différentes dimensions qui varient de 0,5 mm à 10 mm au moyen d'un simple réglage mécanique. Muni de micro sur la grande ouverture d'alimentation glace et sur l'élégante et volumineuse cuve de recueil qui assure la parfaite protection de l'opérateur. Eléments et structure portante en acier et aluminium, ouverture d'alimentation et broyage en aluminium anodisé et moteur de 350 W garantissent une entière fiabilité et une production horaire élevée.

**EISZERKLEINER** Besonders einfach anzuwendendes Gerät, zerkleinert Eiswürfel in Körner verschiedener Abmessungen von 0,5 mm. bis zu 10 mm, mittels einer einfachen mechanischen Einstellung. Mit Mikroschalter an der breiten Eispeiseöffnung und an der eleganten und geräumigen Sammelwanne versehen, zur Garantie eines perfekten Schutzes des Bedieners. Bestandteile und tragende Struktur aus Stahl und Aluminium, Speiseöffnung und Mahlvorrichtung aus eloxiertem Aluminium sowie der 350 Watt-Motor garantieren komplette Zuverlässigkeit und große Produktionsmengen pro Stunde.

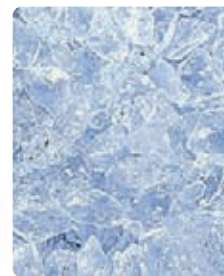
**TRITURADORA DE HIELO** Equipo de fácil utilización; tritura cubitos de hielo en trozos de diferentes dimensiones que pueden variar desde los 0'5 mm, a los 10 mm, mediante una simple regulación mecánica. Se suministra con microinterruptor colocado sobre la amplia boca de alimentación para el hielo y sobre una elegante bandeja de gran capacidad para la recogida del hielo triturado que asegura una perfecta protección para el operador. Componentes y estructura de soporte son de acero y aluminio, boca para la alimentación y la trituración de aluminio anodizado y motor de 350 W. Garantizan la mayor fiabilidad posible y una elevada producción horaria.






## TRITAGHIACCIO



**Giri coltello**  
Knife revs  
Tours couteaux  
Umdrehungen Motor  
R.p.m. cuchillas  
R.p.m. 1500

**Spessore di taglio**  
Cut thickness  
Epaisseur de coupe  
Schnittstärke  
Espesor de corte  
mm da 0,5 a 10



	 Watt	 230v/1/50Hz	 Giri motore (r.p.m.) Motor revs Tours moteur Umdrehungen Motor R.p.m. motor	 mm. (LxPxH)	 Kg.
<b>HIELO</b>	250	230v/1/50Hz	-	200x325x570	9,5
<b>TRITAGHIACCIO</b>	350	230v/1/50Hz	12.000	465x210x265 - h 480 max	8,4



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PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
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RISTORAZIONE  
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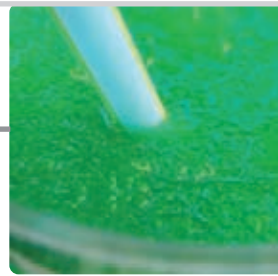
IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Granite & Sorbetti



## GRANITORI VDA

La nuova serie Granitori VDA è stata studiata e realizzata per ottenere un minimo ingombro ed un'ottima funzionalità con il sistema di miscelazione brevettato che assicura omogeneità e finezza al prodotto.

## GRANITORI VDA

The new VDA granita maker has been designed and built to take up very little space while guaranteeing excellent functionality, with its patented mixing system that ensures a smooth and fine crushed ice product.

## PRÉPARATEURS DE GRANITÉS VDA

Les nouveaux Préparateurs de granités VDA ont été conçus et réalisés pour garantir les plus hautes performances malgré leurs dimensions réduites, grâce au système de mélange breveté qui assure l'homogénéité et la finesse du produit.

## GRANITA-GERÄTE VDA

Die neue Serie Granita Geräte VDA wurde ausgearbeitet und realisiert, um einen minimalen Platzaufwand und eine optimale Betriebsweise zu garantieren, mit ihrem patentierten Mischsystem, das das Produkt garantiert homogen und fein macht.

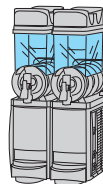
## MÁQUINA DE GRANIZADOS VDA

La nueva Serie de máquinas para preparar granizados VDA ha sido estudiada y realizada para obtener la máxima funcionalidad en dimensiones reducidas. Con el sistema de mezcla patentado asegura homogeneidad y finura del producto.

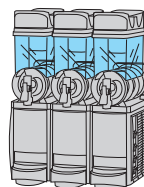
## VDA 1



## VDA 2



## VDA 3



**SORBETTIERA V**  
La nuova sorbettiera COLD MASTER è stata studiata e realizzata per ottenere un minimo ingombro ed un'ottima funzionalità. L'adozione di soluzioni nuove, abbinata all'economicità di gestione e ad una gradevole estetica, fanno sì che questa macchina si imponga all'attenzione del cliente più esigente.

**SORBETTIERA V**  
The new COLD MASTER sorbet maker has been designed and built to take up very little space while guaranteeing excellent functionality. Using new technical solutions and, also being cheap to run and very attractive, this machine is able to catch the attention of even the most demanding customer.

**SORBETIÈRE V**  
La nouvelle sorbettièrre COLD MASTER a été conçue et réalisée pour garantir les plus hautes performances malgré ses dimensions réduites. S'associant à une gestion économique et à un aspect esthétique agréable, les nouvelles solutions que cette machine adopte lui permettent de s'imposer à l'attention des clients les plus exigeants.

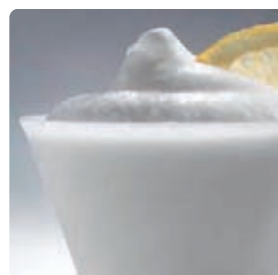
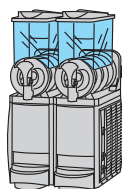
**SORBETTERIE V**  
Die neue Sorbettièrre COLD MASTER wurde ausgearbeitet und realisiert, um einen minimalen Platzaufwand und eine optimale Betriebsweise zu garantieren. Neuigkeiten zusammen mit der Wirtschaftlichkeit und ein angenehmes Aussehen wecken das Interesse des anspruchsvollsten Kunden an dieser Maschine.

**SORBETERA V**  
La nueva sorbetera COLD MASTER ha sido estudiada y realizada para obtener la máxima funcionalidad en dimensiones reducidas. La adopción de nuevas soluciones añadidas a la economía de gestión y a su agradable aspecto estético, hacen que se imponga en el primer puesto de la atención del cliente más exigente.

## V 1



## V 2



**VDA 1**

**VDA 2**

**VDA 3**

**V 1**

**V 2**



Watt



220v/1/50Hz



°C



R 404a



Lt.



mm. (LxPxH)



Kg.

530

220v/1/50Hz

-2

R 404a

10x1

200x480x840

30

850

220v/1/50Hz

-2

R 404a

10x2

400x480x840

55

1100

220v/1/50Hz

-2

R 404a

10x3

600x480x840

75

530

220v/1/50Hz

-2

R 404a

10x1

200x480x840

30

850

220v/1/50Hz

-2

R 404a

10x2

400x480x840

55



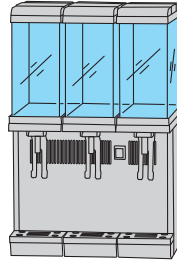
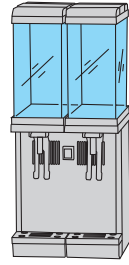
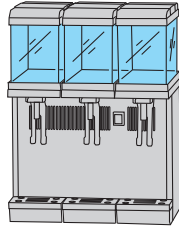
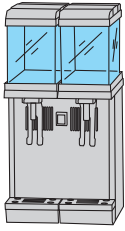
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2x6

3x6

2x9

3x9



**REFRIBIT**

Caratteristiche costruttive: vasche da 6 e da 9 litri, struttura esterna in acciaio inox con particolari in plastica antiurto, vasche a sezione rettangolare in policarbonato di facile smontaggio ed estrema pulibilità, miscelazione a pala girevole per evitare la formazione di schiuma, regolazione della temperatura mediante termostati, capacità refrigerante notevole, anche nei climi più caldi.  
Construction characteristics: 6 or

9 litre tanks, stainless steel external structure with parts in shock-proof plastic, rectangular section tanks in polycarbonate, easy to remove and clean, rotating blade mixing mechanism to stop the formation of froth, thermostat for temperature adjustment, great refrigerating capacity, even in very hot climates.

Caractéristiques de construction:

cuves de 6 et de 9 litres, structure externe en acier inox avec détails en plastique antichoc, cuves à section rectangulaire en polycarbonate de démontage facile et d'une extrême facilité de nettoyage, mélange à pale tournante pour éviter la formation de mousse, réglage de la température grâce à des thermostats, capacité réfrigérante remarquable, aussi dans des climats plus chauds.

Baueigenschaften: 6 und 9 Liter

Wannen, Außenstruktur aus rostfreiem Stahl mit Teilen aus stossfestem Kunststoff, rechteckige Wannen aus Polycarbonat, die sich leicht ausbauen und besonders bequem reinigen lassen, Rühren mittels Drehschaufel zur Vermeidung von Schaumbildung, Temperatureinstellung mittels Thermostaten, bedeutendes Kühlvermögen auch bei warmem Klima..

Características de fabricación:

bandejas de 6 y de 9 litros, estructura exterior de acero inox con particulares de plástico irrompible, bandejas de sección rectangular de policarbonato de fácil desmontaje y limpieza, mezcla mediante pala giratoria para evitar la formación de espuma, regulación de la temperatura mediante termostato y gran capacidad refrigeradora incluso en los climas más cálidos.



**REFRIBIT 2x6**



**REFRIBIT 2x9**



**REFRIBIT 2x6**

**REFRIBIT 3x6**

**REFRIBIT 2x9**

**REFRIBIT 3x9**



HP



1/6

1/5

1/6

1/5



°C

+6

+6

+6

+6



R 134a

R 134a

R 134a

R 134a



Lt.

2x6

3x6

2x9

3x9



mm. (LxPxH)

300x300x600

450x300x600

300x300x690

450x300x690



Kg.

21

28

22

30

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PAstry

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

Prezzi vedi a pagina 193  
Prices see page 193



# Succhi&Frappè

## TWISTER 1



Optional: bicchiere in acciaio inox /  
Optional: stainless steel bowl  
Option : récipient en acier inox /  
Zubehörteil: Becher aus rostfreiem Stahl  
/ Opcional: vaso de acero inox

**FRULLATORE TWISTER**  
Struttura in lega di alluminio verniciato - motore a due velocità - microinterruttore su coperchio - coltello removibile a quattro lame in acciaio inox - tappo su coperchio per aggiungere ingredienti in fase di lavoro - disponibile con bicchiere in lexan o acciaio inox.

Body made of painted aluminium alloy - 2 speed motor - micro switch on cover - 4-blade stainless steel removable knife - cap on lid to add ingredients during work - available with lexan or stainless steel cup.

Corps en alliage d'aluminium peint - moteur à deux vitesses - micro-contact sur le couvercle - couteau amovible à quatre lames en acier inox - bouchon sur le couvercle pour ajouter des ingrédients durant le travail - disponible avec un verre en lexan ou en acier inox.

Rahmenstruktur in lackierter Aluminiumlegierung - Motor mit zwei Geschwindigkeiten - Mikroschalter auf dem Deckel - abnehmbares Messer mit vier Klingen aus Inox-Stahl - Stopfen auf dem Deckel für die Beigabe der Zutaten in der Arbeitsphase - erhältlich mit Becher aus Lexan oder Inox-Stahl.

Estructura de aleación de aluminio pintado - motor de dos velocidades - microinterrupción en la tapa - cuchilla extraíble de cuatro hojas de acero inoxidable - tapón en la tapa para añadir ingredientes durante la elaboración - disponible con vaso de lexan o de acero inoxidable.

**FRULLATORE TORNADO V** Bicchiere da Lt. 2, motore silenzioso e potente (da 20.000 / 28.000 giri). Il frullatore Tornado è adatto alla preparazione di più Cocktails per volta e assicura un ottimo risultato anche nel tritare il ghiaccio.

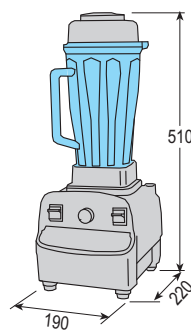
**THE TORNADO V ELECTRIC MIXER** 2 litre bowl, silent powerful motor (20.000/28.000 rpm.). The Tornado electric mixer can be used for preparing several Cocktails at a time, with guaranteed perfect results even when crushing ice.

**MIXER TORNADO V** Récipient de 2 Lt, moteur silencieux et puissant de 20.000/28.000 tours. Le mixer Tornado est indiqué pour la préparation de plusieurs Cocktails à la fois et assure aussi un excellent résultat pour piler la glace.

**MIXER TORNADO V** 2 Liter-Becher, geräuscharmer und leistungsstarker Motor (20.000/28.000 U<sub>p</sub>M.). Der Mixer Tornado eignet sich für die Zubereitung mehrerer Cocktails auf einmal und garantiert auch beim Zerkleinern von Eis ein optimales Ergebnis.

**BATIDORA TORNADO V** Vaso de 2 l., motor silencioso y potente de 20.000/28.000 r.p.m. La batidora Tornado es especialmente adapta para la preparación de los más variados Cocktails y asegura también un óptimo resultado cuando se trata de triturar hielo.

## TORNADO V



Giri/min. con variatore di velocità  
Rpm with speed variator  
Tours par minutes avec variateur de vitesse  
UpM. mit Geschwindigkeitsvariator  
R.p.m. con variador de velocidad



Capacità bicchiere  
Bowl capacity  
Capacité récipient  
Becherkapazität  
Capacidad del vaso



mm. (LxPxH)



Kg.

**TWISTER 1**

**TORNADO V**

600

230v/1/50Hz

20.000÷24.000

1,5

210x210x460

4

1500

230v/1/50Hz

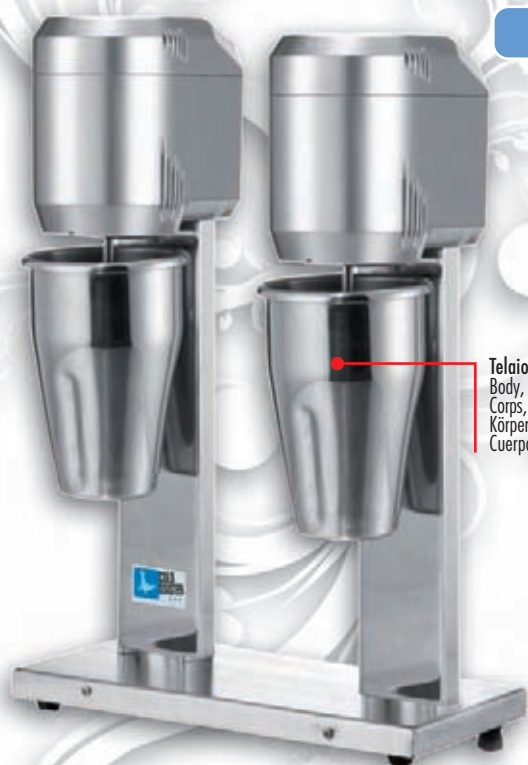
20.000÷28.000

2

190x220x510

5

Prezzi vedi a pagina 193-194  
Prices see page 193-194



**FRAPPÈ D** ★ NEW

Telaio, testata e bicchieri in acciaio inox  
Body, head and cup in stainless steel  
Corps, tête et tasse en acier inoxydable  
Körper, Kopf und Becher aus rostfreiem Stahl  
Cuerpo, cabeza y taza de acero inoxidable

**FRULLINO PER FRAPPE'**  
Grazie al suo agitatore a 3 dischi si ottengono ottimi e cremosi frappe sia con l'impiego di prodotti in polvere, sia con gelato e frutta.

**BLENDER FOR SHAKES**  
This mixer with 3 disks produces perfectly creamy shakes using both powders or ice cream and fruit.

**BATEUR POUR FRAPPE**  
Grâce à son agitateur à 3 disques on obtient des frappés excellents et crémeux aussi bien avec l'utilisation de produits en poudre qu'avec de la glace et des fruits.

**QUIRL FÜR FRAPPE'**  
Dank seines Rührers mit 3 Scheiben erhält man ausgezeichnete und cremige Frappèzubereitungen, sowohl mit Pulverprodukten, als auch mit Eis oder Obst.

**BATIDORA PARA FRAPPE'**  
Gracias a su agitador de 3 discos, se obtienen óptimos y cremosos frappés ya sea con la utilización de productos en polvo que con la utilización de helados y/o frutas.

**Tasto con 2 velocità**  
Push button with 2 speed  
Bouton à 2 vitesses  
Botón mit 2 Geschwindigkeiten

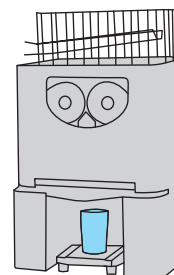
**Microinterruttore di sicurezza**  
Safety microswitch  
Micro de sécurité  
Sicherheits-Mikroschalter  
Microinterruptor de seguridad



**FRAPPÈ M** ★ NEW



**VORTICE**



Capacità orange/min.  
Oranges capacity/min  
Capacité orange/min.  
Kapazität Apfelsine/min.  
Capacitat naranjas / min.  
N° 20/25

Oranges  
Orange  
Apfelsine  
Naranjas  
Ø mm. 40/90



**NEW FRAPPÈ M**

**NEW FRAPPÈ D**

**VORTICE**

Watt

400

230v/1/50Hz

Lt.

Capacità bicchiere  
Bowl capacity  
Capacité récipient  
Becherkapazität  
Capacidad del vaso

0,5

Giri motore (r.p.m.)  
Motor revs  
Tours moteur  
Umdrehungen Motor  
R.p.m. motor

9.000÷16.500

mm. (LxPxH)

160x170x490

Kg.

3

400+400

230v/1/50Hz

0,5x2

9.000÷16.500

260x170x490

5,5

200

230v/1/50Hz

-

-

420x350x770

42



Prezzi vedi a pagina 194  
Prices see page 194



## SPREMI S

NEW



Telaio in alluminio  
Aluminium body  
Corps en aluminium  
Struktur aus Aluminium  
Estructura de aluminio

Telaio in acciaio inox  
Stainless steel body  
Corps en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Ogiva in acciaio inox  
Stainless steel juicing spindle  
Cône pressant en acier inoxydable  
Presskegel aus Edelstahl  
Cono exprimidor de acero inoxidable

Microinterruttore di sicurezza  
Safety microswitch  
Micro de sécurité  
Sicherheits-Mikroschalter  
Microinterruptor de seguridad

## DI SERIE / STANDARD:

3 ogive in ABS per uso alimentare  
3 juicing spindle in ABS for alimentary use  
3 cône pressant en ABS pour usage alimentaire  
3 Presskegel aus ABS, für Lebensmittel geeignet  
3 cono exprimidor de ABS específico para el uso alimenticio



## SPREMI D

NEW



Watt

230v/1/50Hz

mm. (LxPxH)

Kg.

180

230v/1/50Hz

300x190x440

6

180

230v/1/50Hz

335x205x475

6

NEW SPREMI S

NEW SPREMI D

Prezzi vedi a pagina 194  
Prices see page 194

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSREFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERSARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE

# 10/2 DOLCE



ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

10

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
SPECIAL CABINETS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

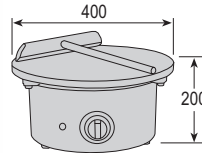
# Caldo Dolce

Macchine per crepes / Crepes maker / Machine de crêpes / Crepe-Maschine / Máquina de crepe



**CREPES S** NEW

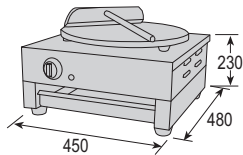
**DI SERIE / STANDARD:**  
Spatola in legno  
Wooden rake  
n° 1



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Piastra rivestita in Teflon  
Teflon coated plate  
Plaque revêtue de téflon  
Teflon beschichtete Platte  
Placa revestida de teflón

**DI SERIE / STANDARD:**  
Spatola in legno  
Wooden rake  
n° 1

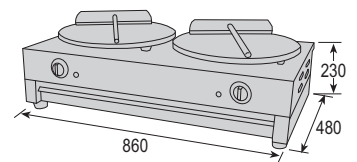


**CREPES 1D** NEW

**CREPES 2D** NEW



**DI SERIE / STANDARD:**  
Spatola in legno  
Wooden rake  
n° 2



Superficie utile  
Useful surface  
Sup. útil  
Nutzfläche  
Superficie útil

**NEW CRÊPES S**

**NEW CRÊPES 1D**

**NEW CRÊPES 2D**

Watt

3000

3000

3000+3000

230v/1/50Hz

230v/1/50Hz

230v/1/50Hz

°C

+30/+300

+30/+300

+30/+300

mm. (Ø)

400

400

400x2

mm. (LxPxH)

400x400x200

450x480x230

860x480x230

Kg.

18

24

42



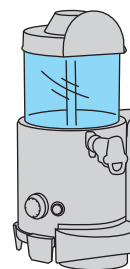
Prezzi vedi a pagina 196  
Prices see page 196







**IL CIOCCO**



**CHOCOLATIERE LA BUCHE**

Le distributeur de boissons chaudes La Bûche a été projeté et construit grâce à des technologies avancées, qui consentent à son système de bain-marie de basses consommations, des performances élevées et absence d'entretien.  
Caractéristiques de construction: structure externe en acier, cuve en polycarbonate, réglage de la température à travers un thermostat externe, capacité de 1 à 5 litres.

**KAKAOAUTOMAT IL CIOCCO**

Der Heissgetränkautomat Il Ciocco wurde dazu entworfen und hergestellt, mittels fortschrittlicher Technologien, seinem Wasserbadsystem niedrigen Konsum, hohe Leistungen und null Wartung zu ermöglichen.  
Bauigenschaften: Aussenstruktur aus Stahl, Wanne aus Polycarbonat, Temperatureinstellung mittels Aussenthermostat, 1-5 Liter Kapazität.

**CIOCCOLATIERA IL CIOCCO**

Il distributore di bevande calde Il Ciocco è stato progettato e costruito mediante tecnologie avanzate, che consentono al suo sistema di bain-marie bassi consumi, elevate prestazioni e assenza di manutenzione.  
Caratteristiche costruttive: struttura esterna in acciaio, vasca in polycarbonato, regolazione della temperatura attraverso termostato esterno, capacità da 1 a 5 litri.

**IL CIOCCO CHOCOLATE DISPENSER**

The "Il Ciocco" hot drinks dispenser was designed and built using the most advanced technologies, to ensure the low-consumption Bain Marie system, great performance and low maintenance.  
Construction characteristics: steel external structure, polycarbonate tank, external thermostat for temperature adjustment, capacity from 1 to 5 litres.

**CHOCOLATERA IL CIOCCO**

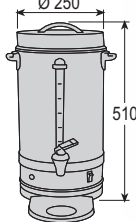
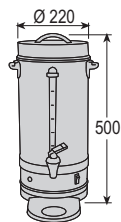
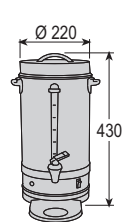
El distribuidor de bebidas calientes Il Ciocco, ha sido proyectado y fabricado mediante tecnologías avanzadas que consienten a su sistema de baño maría bajos consumos, elevadas prestaciones y ausencia de operaciones de mantenimiento.  
Características de fabricación: estructura exterior de acero, bandeja de polycarbonato, regulación de la temperatura mediante termostato exterior y capacidad de 1 a 5 litros.

Macchine per caffè, the, acqua / Coffee machines, tea, water / Machines à café, thé, eau / Kaffeemaschinen, Tee, Wasser / Máquinas de café, té, agua

**TERMODRINK 6**

**TERMODRINK 10**

**TERMODRINK 18**



**TERMODRINK 10**

**NEW**



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Doppia vasca  
Double body  
Doppelte Wanne  
Double bac intérieure  
Doble cuba interna

Indicatore di livello  
Filling level indicator  
Niveauanzeiger  
Indicateur de niveau  
indicador de nivel

Secondo sistema di riscaldamento per mantenere il calore dopo l'infusione  
Second separate heating system for brewing and keep warm  
Zweites Heizsystem, um die Waerme nach der Infusion zu halten  
Deuxième système de chauffage pour maintenir la chaleur après l'infusion  
Otro sistema de calefacción para mantener el calor despues de l'infusion



**IL CIOCCO**

- TERMODRINK 6**
- TERMODRINK 10**
- TERMODRINK 18**

Watt	230v/1/50Hz	°C	Lt.	mm. (LxPxH)	Kg.
900	230v/1/50Hz	+60/+70	-	230x500	5,5
1200	230v/1/50Hz	-	6-8	270x300x430	3,2
1200	230v/1/50Hz	-	9-10-11	270x300x500	3,4
1200	230v/1/50Hz	-	15-18	325x360x510	4,2



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PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PAstry  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE



**DOLCE 1PC**

NEW



Tasto on-off  
On-off switch

Termostato meccanico esterno  
Mechanical external thermostat

**DOLCE 1PC  
DOLCE 2PC**

**Vetrinette in plexiglass trasparente**  
Display cabinets made of transparent Plexiglas  
Vitrines fabriquées en plexiglas transparent  
Kleine Vitrinen aus durchsichtigem Plexiglas  
Vitrinas construidas en metacrilato transparente

**Basamento in acciaio inox**  
Stainless steel base  
Base en acier inox  
Basis aus rostfreiem Stahl  
Base de acero inox

**Riscalda e umidifica**  
Warms and humidifies  
Réchauffe et humidifie  
Erwärmt und befeuchtet  
Calienta y humidifica

**DOLCE 2PC**

NEW

**STUZZICO 90**

NEW

**STUZZICO 90  
STUZZICO 150**

**Telaio e griglie in acciaio inox**  
Stainless steel body and shelves  
Structure et grilles en acier inox  
Rahmen und Rosten aus Inox  
Estructura y estantes en acero inox

**4 ripiani estraibili e regolabili**  
4 extractable and adjustable shelves  
4 grilles extractibles et réglables  
4 ausziehbar und verstellbare Rosten  
4 estantes extraíbles y regulables en altura

**Vetro scorrevole su un lato**  
Sliding glass on 1 side  
Verre coulissant sur une coté  
Schiebescheibe auf eine Seite  
Vidrio corredero en un lado

**Indicatore della temperatura**  
Temperature indicator  
Temperaturanzeiger  
Indicateur de temperature  
Indicador de temperatura

**Vassoio raccogli condensa**  
Condensate drain tray



Watt

°C

mm. (LxPxH)

Kg.

NEW **DOLCE 1 PC**NEW **DOLCE 2 PC**NEW **STUZZICO 90**NEW **STUZZICO 150**

250

230v/1/50Hz

+30/+90

500x370x276

13

400

230v/1/50Hz

+30/+90

500x370x412

15

1000

230v/1/50Hz

+30/+90

640x340x530

32

1500

230v/1/50Hz

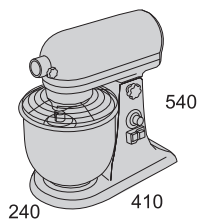
+30/+90

865x340x625

41

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## MESCOLA 7



Accessori di serie  
Standard accessories  
Accessoires de série  
Serienmäßige Zubehör  
Accesorios de serie



**IMPASTATRICE**  
Kneading machine  
Pétrisseuse  
Knetmaschine  
Mescladora

Impastatrice planetaria interamente in metallo. Testa alzabile per smontaggio vasca, sostituzione utensile e pulizia generale. Vasca smontabile inox da litri 7. Motore in CC con variatore di velocità. Microinterruttori su alzata testa. Dispositivo NVR.

Planetary kneading machine completely in metal. Lifting head to dismantle the basin, tool replacement and general cleansing. Dismantling inox basin 7 lt. Motor in CC with speed variator. Microswitches on the head of the machine. NVR device.

Pétrisseuse planétaire complètement en métal, tête éleuable pour démontage de la bac, remplacement ustensile et nettoyage général. Bac démontable en inox de 7 lt. Moteur en CC avec variateur de vitesse. Microinterrupteurs sur le soulèvement de la tête. Dispositif NVR.

Planetarische Knetmaschine ganz aus Metall. hochziehbarer Kopf für Demontierung des Behalters, ersetzung Werkzeug und allgemeine Reinigung. Demontierbares Behälter von 7LT aus Inox. Motor in CC mit Stufenloses Getriebe. Mikroschalter Kopfaufsatz. Vorrichtung NVR.

Mescladora planetaria completamente en metal. Cabeza levantable para desmontaje cuba, sustitución utensilio y limpieza general. Cuba desmontable inox de litros 7. Motor en CC con variador de velocidad. Microinterruptor para alzada de cabezal. Dispositivo NVR.

## MESCOLA 10



**IMPASTATRICE**  
Kneading machine  
Pétrisseuse  
Knetmaschine  
Mescladora

**Struttura in fusione alluminio/ghisa verniciata**

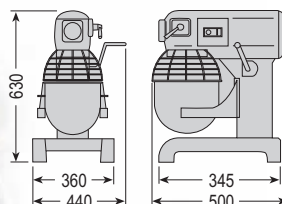
Melting of aluminium/lacquered cast iron structure  
Structure en fusion d'aluminium/fonte vernie  
Lackierte Struktur in Gießverfahren Aluminium/Gusseisen  
Estructura In fusión d'aluminio/hierro fundido barnizado

**Vasca in acciaio inox 304 facilmente smontabile** / Easily dismantlable  
Stainless steel AISI 304 basin / Bac en acier inox AISI 304 facilement démontable / Cuba en acero inox AISI 304 simplemente desmontable / Wanne aus Inox 304 leicht abnehmbar

**Griglia di protezione in acciaio cromato** / Chromium plated steel protection grille / Grille de protection en acier chromé / Protektionsgitter aus verchromten Stahl / Rejilla de protección en acero cromado

**Cambio meccanico a 3 velocità**  
Mechanical transmission gear with 3 speed / Boîte à commande mécanique à 3 vitesses / Mechanisches Dreiganggetriebe / Cambio mecanico con 3 velocidades

**Riduzione con ingranaggi in acciaio**  
Reduction with steel gears  
Reduction avec engrenages en acier  
Reduktion mit Metallgetriebe  
Reduccion con engranajes en acero

**DI SERIE/STANDARD:**

3 utensili di lavorazione facilmente sostituibili: spatola e gancio in fusione di alluminio, frusta in fusione di alluminio e acciaio / 3 processing tools easily replaceable: spatula and hook in cast aluminium, whip in steel and cast aluminium / 3 outils d'usage facilement remplaçables: gache et chochet en fusion d'aluminium, fouet en fusion d'aluminium et acier / 3 leicht austauschbare Werkzeuge fuer die Bearbeitung: Spachtel und Hacken in Aluminium Gießverfahren, Schneebesen in Aluminium und Stahl / 3 utensilios de manufactura simplemente reemplazables: spatula y gancho en fusión d'aluminio, batidora en fusión d'aluminio y acero



Giri Frusta (r.p.m.)  
Beater revolutions (r.p.m.)  
Tours du fouet (r.p.m.)  
Drehung Peitsche (r.p.m.)  
Revoluciones de la batidora (r.p.m.)



Capacità vasca  
Basin capacity  
Capacité de la bac  
Fähigkeit Wanne  
Capacidad de la cubata



MESCOLA 7

Watt

280

230v/1/50Hz

75 ÷ 660

Lt.

7

410x240x540

Kg.

18

NEW MESCOLA 10

450

230v/1/50Hz

108 ÷ 195 ÷ 355

10

440x500x630

74



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Prices see page 197



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

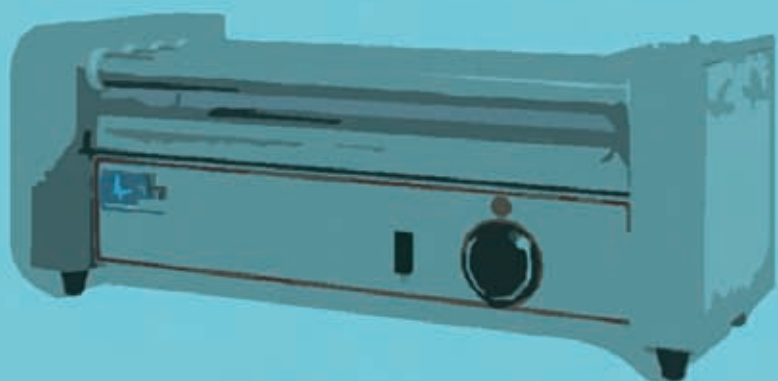
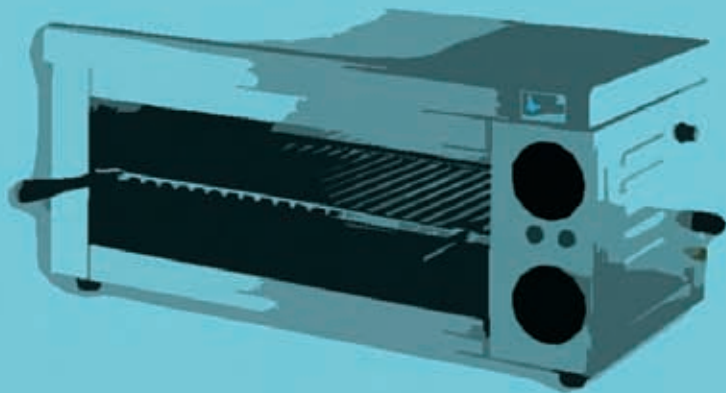
PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS



10/3

# ATTREZZATURE BAR

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



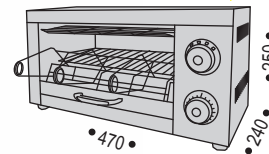
# Toaster



Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

Timer  
Timer  
Timer  
Timer  
Temporizador

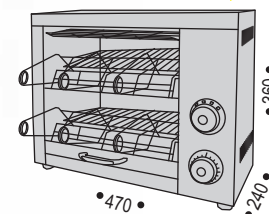
## MEGA 3 T NEW



Resistenze al quarzo  
Quartz heating elements  
Timer  
Timer  
Temporizador  
N° 3

Pinze incluse  
Clips included  
N° 3

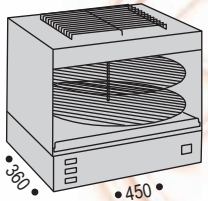
## MEGA 6 T NEW



Resistenze al quarzo  
Quartz heating elements  
Timer  
Timer  
Temporizador  
N° 6

Pinze incluse  
Clips included  
N° 6

## TOASTER ROTOR 2L



Forno con ripiani rotanti  
Oven with turning shelves  
Four avec étagères rotatifs  
Ofen mit rotierenden Ablagen  
Horno con estantes giratorios

Struttura in acciaio inossidabile  
Stainless steel structure  
Structure en acier inoxydable  
Struktur aus rostfreiem Stahl  
Estructura en acero inoxidable

Capacità: 8 bruschette  
Capacity: 8 "bruschetta"  
Capacite: 8 bruschetta  
Kapazität: 8 geroestete  
Weissbrotscheiben mit Öl und  
Knoblauch  
Capacidad: 8 bruschetta

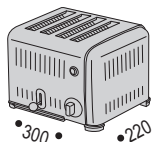
Produzione: 90 bruschette/h  
Production: 90 bruschette/h  
Production: 90 bruschette/h  
Produktion: 90 geroestete  
Weissbrotscheiben mit Öl und  
Knoblauch pro Stunde  
Production: 90 bruschetta/h



Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

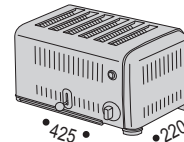
Timer  
Timer  
Timer  
Timer  
Temporizador

## TOASTER 4 NEW



Capacità: 4 fette  
Capacity: 4 slices  
Capacite: 4 Tranches  
Kapazität: 4 Scheiben  
Capacidad: 4 Rebanadas

## TOASTER 6 NEW



Capacità: 6 fette  
Capacity: 6 slices  
Capacite: 6 Tranches  
Kapazität: 6 Scheiben  
Capacidad: 6 Rebanadas



NEW MEGA 3 T

NEW MEGA 6 T

TOASTER ROTOR 2L

NEW TOASTER 4

NEW TOASTER 6

Watt

1700

2550

3000

1900/2300

2700/3300

230v/1/50Hz

230v/1/50Hz

230v/1/50Hz

230v/1/50Hz

230v/1/50Hz

Dimensioni interne  
Cavity dimensions  
Dim. intérieures  
Geräumabmessungen  
Dim. interiores

mm. (LxPxH)

330x225x170

330x225x340

-

-

-

mm. (LxPxH)

470x240x250

470x240x360

450x360x380

300x220x215

425x220x215

Kg.

8,2

11,2

16

6

8



**ROLLER TOASTER 450**

NEW



Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

Regolazione della velocità  
Transporting adjusting speed  
Regulation velocità transporteuse  
Regulierung von der Geschwindigkeit  
Regulación velocidad transportadora

Area di caricamento fette anteriore  
e/o posteriore / Loading area slices  
both front and rear / Zone de  
chargement tranches à la fois avant et  
arrière / Verladungsfläche con  
Brotscheiben vorne und hinten / Zona  
de cargamento rebanadas delantera y  
trasera

Cassetto raccogli-criccole  
Crumb tray

**ROLLER TOASTER 300**

NEW



Apertura della camera di tostatura: 5,0 cm  
Opening of the toasting chamber: 5,0 cm  
Ouverture de la chambre de grillage: 5,0 cm  
Öffnung Toaster Kammer: 5,0 cm  
Apertura de la cámara de tostadura: 5,0 cm

Area di caricamento fette capace di accogliere fino a 4 fette  
Slices loading area with capacity of 4 slices  
Zone de chargement tranches avec capacité pour 4 tranches  
Verladungsfläche con Brotscheiben bis zu 4 Scheiben  
Zona de cargamento rebanadas con capacidad de 4 rebanadas

Uscita della fetta di pane tostato posteriore  
Back exit of the bruschetta slides  
Sortie derrière des tranches de bruschetta  
Hinterer Ausgang von der getosteten Brotscheibe  
Salida posterior de las rebanadas de bruschetta

Struttura e nastro di trasporto pane in acciaio inossidabile lucido  
Structure and transporting tape in bright stainless steel  
Structure et bande transporteuse en acier inoxydable  
Struktur und Förderband fuer Brot aus glänzendem rostfreien Stahl  
Estructura y cinta transportadora en acero inoxidable

Interruttore con lampada spia  
Switch with spy lamp  
Interrupteur avec lampe indicateur  
Schalter mit Warnlampe  
Interruptor con luz piloto

Elementi riscaldanti in acciaio inossidabile  
Stainless steel warming elements  
Elements chauffants en acier inoxydable  
Heizende Elemente aus rostfreiem Stahl  
Elementos calientes en acero inoxidable

Regolazione della velocità del nastro  
Transporting tape adjusting speed  
Regulation velocità de la bande transporteuse  
Regulierung von der Geschwindigkeit des Bandes  
Regulación velocidad de la cinta transportadora

**TOASTER TUNNEL**

Produzione massima oraria / fette  
Max production per hour / slices  
Max production par heure / tranches  
Maximale Stunden Produktion / Brotscheiben  
Max production / rebanadas



Lunghezza nastro  
Tape Length  
Longueur de bande  
Bandlänge  
Longitud de la cinta



mm. (LxPxH)



Kg.

**TOASTER TUNNEL**

2100

220v/1/50Hz

600

250

410x340x360

13

NEW **ROLLER TOASTER 300**

1900

230v/1/50Hz

300-350

-

365x430x410

27

NEW **ROLLER TOASTER 450**

2600

230v/1/50Hz

450-500

-

465x430x410

35



Prezzi vedi a pagina 198  
Prices see page 198

**GRATIN P**

NEW

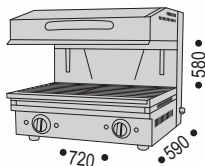
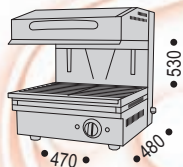


**GRATIN**  
La maniglia può essere utilizzata per regolare la distanza fra il cibo e i tubi a richiesta. La vasca dell'olio è estraibile per facile pulizia. Facile da usare, tirando in alto o in basso. Facile manutenzione.

**GRATIN**  
Its handle can adjust the distance between food and tubes of the food on demand while. The oil tray can be pulled out for cleaning. It is easy to operate by pulling up and down. Easy for maintenance.

**GRATIN**  
La poignée peut être utilisée pour régler la distance entre l'aliment et les tubes à demande. La cuve de l'huile est extractible pour un nettoyage facile. Facile à utiliser, en tirant en haut ou en bas. Entretien facile.

**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox



**2 termostati separati**  
2 separate thermostats  
2 thermostats séparés  
2 getrennte Thermostate  
2 termostatos independientes

**GRATIN GR**

NEW



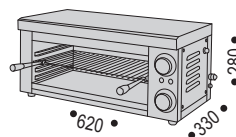
**SALAMANDRA 62x33**

NEW



**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

**3 livelli di cottura**  
3 cooking levels  
3 niveaux de cuisson  
3 Kochstufen  
3 niveles de cocción



**SALAMANDRA 80x40**



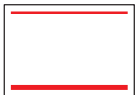
**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

**Interruttori indipendenti**  
Independent control buttons  
Boutons de contrôle indépendant  
Unabhängige Kontrolle Tasten  
Interruptores de control independiente

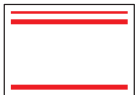
**Temperatura regolabile**  
Adjustable temperature  
Température réglable  
Einstellbare Temperatur  
Temperatura regulable

Resistenze  
Heating elements  
Resistências  
Heizelemente  
Resistencias:

**SALAMANDRA 60x40**



**SALAMANDRA 80x40**



**SALAMANDRA 60x40**



Resistenze  
Heating elements  
Resistências  
Heizelemente  
Resistencias



Dim. vano cottura  
Cooking chamber dim.  
Dim. chambre cuisson  
Kochraummaße  
Dim. cámara cocción



	Watt	V	°C	Resistenze	mm. (LxPxH)	mm. (LxPxH)	Kg.
<b>GRATIN P</b>	2800	230v/1/50Hz	+50/+300	-	445x325	470x480x530	37
<b>GRATIN GR</b>	4000	230v/1/50Hz	+50/+300	-	557x325	720x590x580	45
<b>SALAMANDRA 62x33</b>	2000	230v/1/50Hz	+50/+300	-	450x250	620x330x280	17
<b>SALAMANDRA 60x40</b>	2300+1300	230v/1/50Hz	-	2	450x350x215	600x400x455	14
<b>SALAMANDRA 80x40</b>	3000+1700	230v/1/50Hz	-	3	650x350x215	800x400x455	18



Prezzi vedi a pagina 198  
Prices see page 198



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
FARMACIA  
PHARMACY  
SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE

# Würstel

PANCHO 5 T

NEW



NEW

PANCHO 7 T



**PANCHO** Cuoce in modo rapido e uniforme, würstel e salsicce senza che sia necessario rigirarli manualmente. Realizzato in acciaio inox, è costituito da un basamento che racchiude uno speciale motore asincrono con riduttore di velocità ad ingranaggi, e da due spalle laterali che sostengono i rulli in acciaio inox contenenti delle resistenze corazzate.

**PANCHO**: it cooks wurstel and sausages quickly and uniformly. It is not necessary to turn them manually. Made in stainless steel, in its base it has a special induction motor with a gear speed reducer and two laterals bearing the stainless steel rollers, with armoured resistances

**PANCHO**. Cuit en façon rapide et uniforme würstel et saucisses sans qu'il soit nécessaire les tourner manuellement. Réalisé en inox, il est composé d'un soubassement qui contient un moteur spéciale asynchrone avec réducteur de vitesse à engrenage, et de deux côtes laterales qui soutiennent les rouleaux en inox qui contiennent les résistances cuirassées.

**PANCHO** kocht sehr schnell und gleichförmig, Würste ohne diese ständig von Hand zu drehen. Realisiert aus Inox, es hat einen Sockel dass einen speziellen asynchronischen Motor hat mit Geschwindigkeit Reduktor mit Zahnrad und von 2 Seitenteile die Rollen stützen und verkleidete Heizungen enthalten

**PANCHO** cuece de manera rapida y uniforme, wurstel y salsichones sin deber revolverlos manualmente. Realizado en acero inox, esta construido por una base que encierra un motor especial asincrono con reductor de velocidad con engranaes

PANCHO 4 COMBI



**PANCHO 4 COMBI**

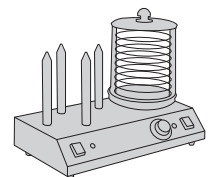
Modello per cottura a vapore in acciaio inox 18/8 satinato, con bacinella e coperchio in alluminio anodizzato, contenitore in pyrex con pratico cestello in acciaio inox a due scomparti. Quattro comodi riscaldatori verticali in alluminio anodizzato antiaderente mantengono il pane sempre caldo e pronto per la preparazione del vero hot-dog americano. L'apparecchio è dotato inoltre di termostato a spia luminosa che segnala l'accensione delle resistenze.

Model for steam cooking in satinised 18/8 stainless steel, with tank and cover in anodised aluminium, Pyrex container with handy stainless steel basket with two compartments. Four handy vertical heaters in non-stick anodised aluminium to keep the bread warm and ready for the preparation of real American hot-dogs. The appliance is also equipped with a thermostat with a light to signal when the elements are on.

Modèle pour cuisson à vapeur en acier inox 18/8 satiné, avec cuvette et couvercle en aluminium anodisé, récipient en pyrex avec un pratique panier en acier inox à deux compartiments. Quatre pratiques réchauffeurs verticaux en aluminium anodisé antiadhérent maintiennent le pain toujours chaud et prêt pour la préparation du vrai hot-dog américain. L'appareil est doté en outre de thermostat à voyant lumineux qui signale l'allumage des résistances.

Modell zum Kochen mit Dampf aus mattem, rostfreiem Stahl 18/8, mit Schale und Deckel aus eloxiertem Aluminium, Behälter aus Pyrex mit praktischem zweigeteilten Korb aus rostfreiem Stahl. Vier bequeme vertikale Heizer aus hartfreiem eloxiertem Aluminium halten das Brot stets warm und bereit zur Zubereitung des echten amerikanischen Hot-Dogs. Das Gerät verfügt zudem über ein Thermostat mit Leuchtanzeige des Einschaltzustands der Widerstände.

Modelo para la cocción a vapor de acero inox 18/8 satinado, con bandeja y tapa de aluminio anodizado, contenedor de pyrex con práctico cesto de acero inox con dos compartimentos. Cuatro cómodos calentadores verticales de aluminio anodizado antiadherente mantienen el pan siempre caliente y preparado para la preparación del verdadero perrito caliente americano. El aparato ha sido dotado además de un termostato que mediante una señal luminosa, indica el encendido de las resistencias.



Numero rulli  
Number of rollers  
Nombre rouleaux  
Rollenanzahl  
Número rulos

Larghezza rulli  
Rollers width  
Largeur des rouleaux  
Breite Rollen  
Ancho rodillos



mm. (LxPxH)

Kg.

NEW PANCHO 5 T

NEW PANCHO 7 T

PANCHO 4 COMBI

600

230v/1/50Hz

+50/+250

5

mm. 480

580x225x230

11

650

230v/1/50Hz

+50/+250

7

mm. 480

580x330x230

15

1100 230v/1/50Hz

-

-

500x280x350

10,5



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Prices see page 199

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

IPERMERCATI  
HYPERMARKETS

10

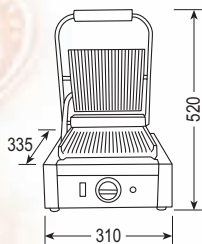
ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE





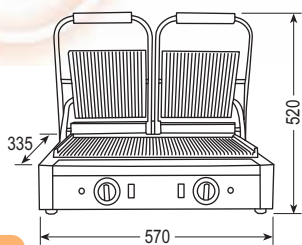
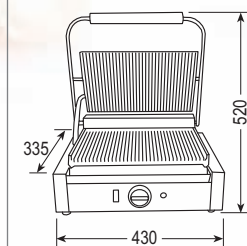
**STAR S**

**NEW**



**STAR M**

**NEW**



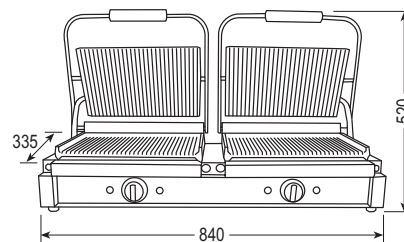
**STAR 2S**

**NEW**



**STAR 2M**

**NEW**



Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

Piastre in ghisa  
Cast iron plate



Superficie utile  
Useful surface  
Sup. util  
Nutzfläche  
Superficie útil



mm. (LxPxH)



Kg.

**NEW**  
**NEW**  
**NEW**  
**NEW**

**STAR S**

**STAR M**

**STAR 2S**

**STAR 2M**

1800

230v/1/50Hz

+50/+300

220x230

310x335x520

13

2200

230v/1/50Hz

+50/+300

340x230

430x335x520

16

1800

230v/1/50Hz

+50/+300

475x230

570x335x520

27

2200

230v/1/50Hz

+50/+300

340x230

840x335x520

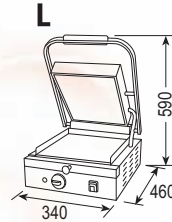
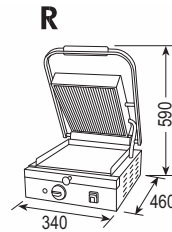
38



Prezzi vedi a pagina 199  
Prices see page 199

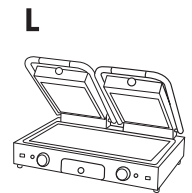
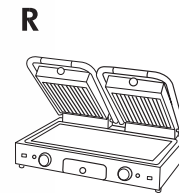


## STARGLASS L



L = Liscio  
L = smooth  
L = lisse  
L = glatt  
L = liso

R = Rigato  
R = ridged  
R = rainuré  
R = gerieft  
R = estriado



Base vetroceramico singolo e doppio coperchio specifico per agevolare cotture differenziate ed in velocità. Questa piastra può essere usata contemporaneamente e con temperature diversificate (2 termostati indipendenti) o singolarmente a seconda delle necessità.

- Cassetto raccogli sugo.
- Coperchio superiore in vetroceramico.
- Piano cottura in vetroceramico.
- Ideale per pizze, toast, panini, hamburger, verdure come zucchine, melanzane.

This plate features two top lids. These lids can be used as cooktop panels in order to achieve consistent cooking results. This particular feature allows for quick outcomes when the types of food differ greatly from each other (e.g. meat and vegetables). The grill features two independent thermostat controls, which can be adjusted for simultaneous usage or set at different temperatures, according to need.

- Drip trays.
- Vitroceramic Top Lids.
- Vitroceramic electric cooktop.
- Suitable for pizza, toast, sandwiches, hamburgers, vegetables such as zucchini, eggplants.

Cette plaque a une base vitro-ceramique unique et deux couvercles sp cifiques pour faciliter la cuisson d aliments diff renci set rapidement, avec des températures différentes grâce à deux thermostats indépendants, selon la nécessité.

- Tiroir pour la récolte de gras.
- Couvercle supérieure en vitro-ceramique.
- Surface en vitro-ceramique.
- Apte pour pizza, croques-messieurs, hamburgers, légumes tels quels zucchini, aubergines.

Esta plancha tiene una base en vidrio-ceramica y dos tapas para facilitar la cocci n de alimentos diferentes y muy r pida- mente, con temperaturas diferentes gra- cias a dos termostatos independientes, según necesidad.

- Cajon para recoger jugo.
- Tapa superior en vidrio-ceramica.
- Llano de cocción en vitrio-ceramica.
- Ideal para pizzas, toast, bocadillos, hamburger, verduras como berenjenas, carabacin.

## STARGLASS 2 RR



Superficie utile  
Useful surface  
Sup. util  
Nutzfläche  
Superficie útil



	Watt	230v/1/50Hz	°C	mm. (LxP)	mm. (LxPxH)	Kg.
<b>NEW STARGLASS L</b>	1700	230v/1/50Hz	+50/+300	270x300	340x460x220	17
<b>NEW STARGLASS R</b>	1700	230v/1/50Hz	+50/+300	270x300	340x460x220	17
<b>STARGLASS 2 LL</b>	2000	230v/1/50Hz	+300	510x280	600x410x170	21
<b>STARGLASS 2 RR</b>	2000	230v/1/50Hz	+300	510x280	600x410x170	21

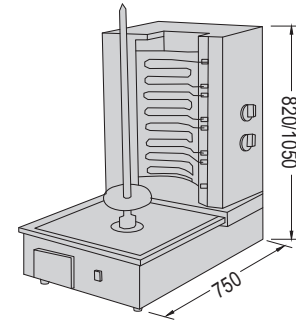
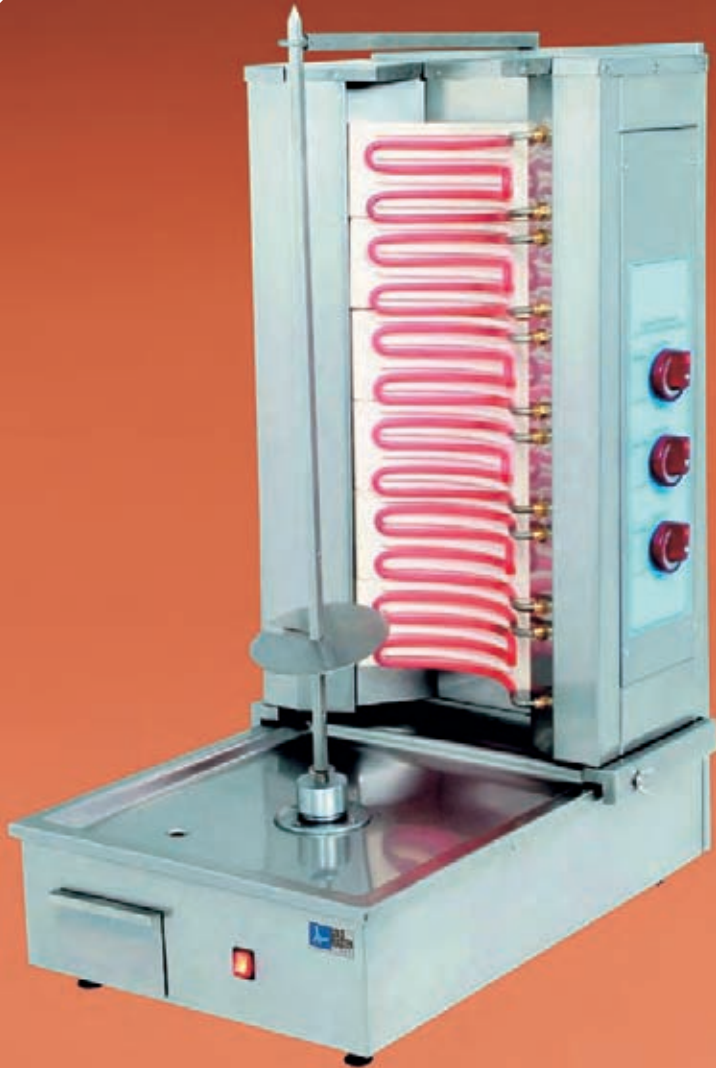


Prezzi vedi a pagina 199-200  
Prices see page 199-200

**Prodotti per la cottura ed il taglio del doner-kebab / Products for cooking and cutting of döner-kebab / Produits pour la cuisson et le découpage de döner-kebab / Produkte für das Kochen und Schneiden von Döner-Kebab / Productos para la cocina y corte de Döner kebab**

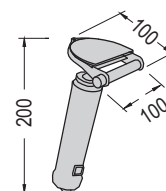


**GYROS 70 E 80**



**Coltello elettrico, pratico ed ergonomico permette di tagliare le fette di carne con la velocità e lo spessore desiderati**  
 Ergonomic and handy electric knife, cuts meat slices with requested speed and thickness  
 Couteau électrique, ergonomique et pratique qui permet de couper les tranches de viande à la vitesse et épaisseur désirée  
 Elektrisches Messer, praktisch und ergonomisch ermöglicht das Fleisch in Scheiben zu schneiden auf der gewünschten Geschwindigkeit und Dicke  
 Cuchillo eléctrico, ergonómico y práctico permite cortar las tajadas de carne según la velocidad y el espesor deseado

**CDR 80**



**Struttura in acciaio inox AISI 304**  
 AISI 304 Stainless steel structure  
 Structure en acier inox AISI 304  
 Struktur aus rostfreiem Stahl AISI 304  
 Estructura de acero inox AISI 304

**Asta spiedo in acciaio inossidabile di mm. 12x12**  
 Spit spear in stainless steel mm. 12x12  
 Broche arbre en acier inoxydable mm. 12x12  
 Speer Welle aus Edelstahl mm. 12x12  
 Asta asador en acero inoxidable mm. 12x12








**Sviluppo calore lento o veloce**  
 Slow or fast heat growth  
 Dégagement du chaleur lent ou rapide  
 Entwicklung von Wärme langsam oder schnell  
 Desarrollo lento o rápido de calor

**Regolazione resistenze a settori**  
 Heaters adjustment by areas  
 Réglage des résistances à secteurs  
 Widerstand einstellung in Bereichen  
 Ajuste de resistencias en sectores

**Bacinella asportabile**  
 Removable tray  
 Cuvette amovible  
 Abnehmbare Schale  
 Bandeja extraible

**Regolazione distanza dell'asta dal blocco cottura**  
 Adjustment of distance from the cooking elements  
 Réglage de la distance de l'arbre du bloc de cuisson  
 Fernregelung von Stab von Küchenblock  
 Ajuste de distancia desde el bloque de cocción

**Presa di alimentazione per coltello elettrico**  
 Connection for electric knife  
 Prise d'alimentation pour couteau électrique  
 Anschluss für elektrischen Messer  
 Conexión para cuchillo eléctrico

	 Watt	 230v/1/50Hz	Altezza carne max Max height of meat Max hauteur de la viande Maximale Höhe von Fleisch Max altura de la carne	 Kg.	Peso carne max Max weight meat Viande de poids max Fleisch Gewicht max Peso de carne max	 mm. (L)	Dimensioni lama Measure blade Mesure de la lame Maßnahme Klinge Medida de hoja	 mm. (LxPxH)	 Kg.
<b>GYROS 45 E 40</b>	5400	230v/1/50Hz	mm. 450	40	40	-	600x750x820	35	
<b>GYROS 70 E 80</b>	8100	230v/1/50Hz	mm. 700	80	80	-	600x750x1050	42	
<b>CDR 80</b>	100	230v/1/50Hz	-	-	-	80	100x100x200	1,2	

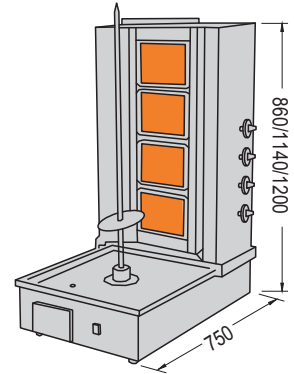
Prezzi vedi a pagina 200  
 Prices see page 200

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 FARMACIA  
 PHARMACY  
 MINIBAR & PHARMACY  
 MINIBAR & PHARMACY  
 SPECIAL CABINETS  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 SUPERMARKETS  
 SUPERMARKETS  
 HYPERMARKETS  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE  
 ADDITIONAL EQUIPMENT'S SERVICE





## GYROS 69 G 70



**Coltello elettrico, pratico ed ergonomico** permette di tagliare le fette di carne con la velocità e lo spessore desiderati

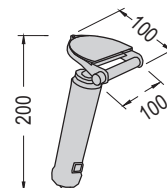
Ergonomic and handy electric knife, cuts meat slices with requested speed and thickness

Couteau électrique, ergonomique et pratique qui permet de couper les tranches de viande à la vitesse et épaisseur désirée

Elektrisches Messer, praktisch und ergonomisch ermöglicht das Fleisch in Scheiben zu schneiden auf der gewünschten Geschwindigkeit und Dicke

Cuchillo eléctrico, ergonómico y práctico permite cortar las tajadas de carne según la velocidad y el espesor deseado

## CDR 80



**Struttura in acciaio inox AISI 304**  
AISI 304 Stainless steel structure  
Structure en acier inox AISI 304  
Struktur aus rostfreiem Stahl AISI 304  
Estructura de acero inox AISI 304

**Asta spiedo in acciaio inossidabile di mm. 12x12**  
Spit spear in stainless steel  
mm. 12x12  
Broche arbre en acier inoxydable  
mm. 12x12  
Speer Welle aus Edelstahl  
mm. 12x12  
Asta asador en acero inoxidable  
mm. 12x12

**Sviluppo calore lento o veloce**  
Slow or fast heat growth  
Dégagement du chaleur lent ou rapide  
Entwicklung von Wärme langsam oder schnell  
Desarrollo lento o rápido de calor

**Regolazione radianti a settori**  
Adjustment of radiant heat by fields  
Réglage des résistances à secteurs  
Einstellen der strahlende Felder  
Ajuste de campos de radiación

**Bacinella asportabile**  
Removable tray  
Cuvette amovible  
Abnehmbare Schale  
Bandeja extraíble

**Regolazione distanza dell'asta dal blocco cottura**  
Adjustment of distance from the cooking elements  
Réglage de la distance de l'arbre du bloc de cuisson  
Fernregelung von Stab von Küchenblock  
Ajuste de distancia desde el bloque de cocción

**Presa di alimentazione per coltello elettrico**  
Connection for electric knife  
Prise d'alimentation pour couteau électrique  
Anschluss für elektrischen Messer  
Conexión para cuchillo eléctrico

**Tubi radianti in acciaio resistenti alle alte temperature**  
Steel radiant tubes resistant to high temperatures  
Tubes chauffants en acier résistants aux hautes températures  
Stahl leuchtende Röhren widerstandsfähig gegen hohe Temperaturen  
Tubos radiantes de acero resistente a temperaturas elevadas

**Radianti trasversali in ceramica**  
Cross radiant heaters in ceramic  
Résistance transversale en céramique  
Transversale Strahlen aus Keramik  
Radiante transversal en cerámica



Altezza carne max  
Max height of meat  
Max hauteur de la viande  
Maximale Höhe von Fleisch  
Max altura de la carne



Peso carne max  
Max weight meat  
Viande de poids max  
Fleisch Gewicht max  
Peso de carne max



Dimensioni lama  
Measure blade  
Mesure de la lame  
Maßnahme Klinge  
Medida de hoja



mm. (LxPxH)



Kg.

	Watt		mm.	Kg.	mm. (L)	mm. (LxPxH)	Kg.
<b>GYROS 52 G 50</b>	10000	230v/1/50Hz	mm. 520	50	-	600x750x860	27
<b>GYROS 69 G 70</b>	13000	230v/1/50Hz	mm. 690	70	-	600x750x1140	30
<b>GYROS 86 G 90</b>	16500	230v/1/50Hz	mm. 860	90	-	600x750x1200	34
<b>CDR 80</b>	100	230v/1/50Hz	-	-	80	100x100x200	1,2

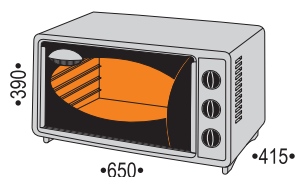


Prezzi vedi a pagina 200  
Prices see page 200



# Fornetti

**Forno di cottura statico/grill** • *Static/grill cooking oven* • *Four de cuisson statique/grill*  
*Kochen Backofen statisch/Grill* • *Horno de cocina estática/grill*


**GEMINI**


**Timer con suoneria**  
 Timer with alarm  
 Timer avec alerte  
 Timer mit Alarm  
 Temporizador con alarma

**Posizioni regolabili per i vassoi**  
 Adjustable tray position  
 Positions réglables pour plateaux  
 Verstellbare Positionen für Schalen  
 Niveles regulables para bandeja

**Costruzione in lamiera verniciata grigio**  
 Construction in grey painted plate  
 Construction en tôle verni en gris.  
 Gehäuse aus lackiertem grauen Blech  
 Construcción en chapa barnizada gris

**Dotazione interna:**  
 N° 1 griglia mm. 440x325  
 N° 2 teglie mm. 435x325

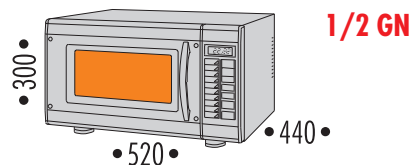
**Internal equipment:**  
 No. 1 440x325 mm. grille  
 No. 2 435x325 mm. baking pans

**Dotazione inférieure:**  
 N° 1 Grille mm. 440x325  
 N° 2 plats à rôtir mm. 435x325

**Innenausstattung:**  
 N° 1 Roste mm. 440x325  
 N° 2 Backform mm. 435x325

**Equipamiento interior:**  
 N° 1 parrilla mm. 440x325  
 N° 2 bandeja mm. 435x325

*Forni a microonde / Microwave ovens / Fours à micro-ondes / Mikrowelle-öfen / Hornos a microondas*


**VEGA EM-S 1000**


**Forno digitale / Digital oven /**  
*Four digital / Digitaler Ofen / Horno digital*

**Piatto fisso in vetro ceramica**  
 Fixed plate made of ceramic glass  
 Plateau fixe en vitrocéramique  
 Fester Teller aus Glaskeramik  
 Plato fijo de vidrio cerámico

**Interno ed esterno in acciaio inox**  
 Inside and outside made of stainless steel  
 Intérieur et extérieur en acier inoxydable / Innen- und Aussenteile aus rostfreiem Stahl / Interior y exterior en acero inoxidable

**Frequenza microonde**  
 Frequency  
 Fréquence  
 Frequenz  
 Frecuencia microondas  
 Mhz 2450

**Timer da 10 min. al 100% e 30 min. al 10% di potenza**  
 10 minute timer with 100% power and 30 min. timer with 10% power

/ Minuteur de 10 minutes à 100% de puissance et de 30 minutes à 10% de puissance / Stoppuhr 10 Min. bei 100% und 30 Min. bei 10% Leistung / Temporizador de 10 minutos con 100% de potencia y de 30 minutos con 10% de potencia

**10 tasti memoria / 10 storage keys**  
 10 touches de mémoire / 10 Speicher Tasten / 10 teclas de memoria

**10 livelli di potenza / 10 power levels**  
 10 niveaux de puissance / 10 Leistungsstufen / 10 niveles de potencia

**Tasti x2 - x3 porzioni / Keys x2 - x3 portions**  
 Touches pour 2 - 3 portions / Tasten für 2 - 3 Portionen  
 Teclas por 2-3 porciones



**Livelli di potenza**  
 Power levels  
 Niveaux de puissance  
 Leistungspegel  
 Niveles de potencia



**Dimensioni interne**  
 Cavity dimensions  
 Dim. intérieures  
 Geräumabmessungen  
 Dim. interiores



**Magnetron**  
 Magnétron  
 Magnétron  
 Magnétron  
 Magnétron



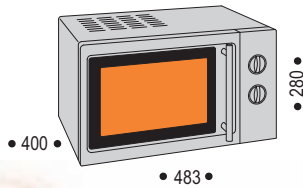
	Watt	Volt/Hz	Lt.	da 80 a 320 °C	mm. (LxPxH)	mm. (LxPxH)	Magnetron	Kg.
<b>GEMINI</b>	650+800	230v/1/50Hz	39	da 80 a 320 °C	420x340x240	650x415x390	-	13
<b>VEGA EM-S 1000 1/2 GN</b>	1496	230v/1/50Hz	20	n° 10	340x340x180	520x440x300	1	16,5



Prezzi vedi a pagina 200  
 Prices see page 200



## Forni a microonde / Microwave ovens / Fours à micro-ondes / Mikrowelle-öfen / Hornos a microondas



Piano girevole in vetro  
Rotating glass  
Verre pivotant  
Drehbare Glasplatte  
Plano giratorio en vidrio  
ø mm. 270

Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox



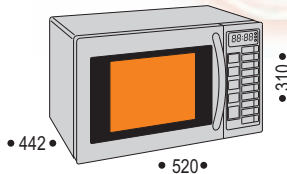
FMO 900 MG

NEW



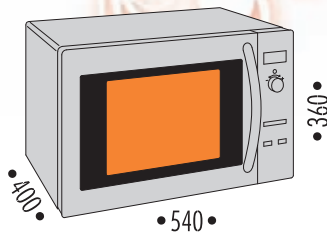
FMO 1001 DIGIT

NEW



Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

Piatto fisso  
Fixed tray



Questo modello può essere  
appoggiato o incastrato  
This model can be rested or built in  
Ce modèle peut être posé ou encastré  
Dieses Model kann aufstuetzen  
oder einspannen  
Este modelo puede ser apoyado o  
encajonado



FMO 1007 DIGIT



FMO 1000 DIGIT BAR



Piano girevole / Rotating plate  
Plateau tournant / Drehbare Platte  
Plano giratorio

Piano girevole con tasto d'arresto  
Rotating plate with stop key  
Plateau tournant avec bouton d'arrêt  
Drehbare Platte mit Stopptaste  
Plano giratorio con tacto de arresto



Livelli di potenza  
Power levels  
Niveaux de puissance  
Leistungspegel  
Niveles de potencia



Dimensioni interne  
Cavity dimensions  
Dim. intérieures  
Geräumabmessungen  
Dim. interiores



Magnetron  
Magnétron  
Magnétron  
Magnetron



	Watt	230v/1/50Hz	Lt.	6	mm. (LxPxH)	mm. (LxPxH)	mm. (LxPxH)	Kg.
<b>FMO 900 MG</b>	900	230v/1/50Hz	23	6	320x320x200	483x400x280	1	14
<b>FMO 1001 DIGIT</b>	1000	230v/1/50Hz	26	20	335x360x205	520x442x310	1	18
<b>FMO 1007 DIGIT</b>	1000	220-240v/1/50Hz	32	7	350x320x255	540x400x360	1	20
<b>FMO 1000 DIGIT BAR</b>	1000	220-240v/1/50Hz	32	1	350x320x255	540x400x360	1	20

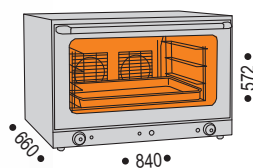


Prezzi vedi a pagina 200-201  
Prices see page 200-201

PICCOLA ESPOSIZIONE  
SMALL DISPLAYSMINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORS  
REFRIGERATORS & FREEZERSARMADI SPECIALI  
SPECIAL CABINETSPASTICCERIA  
PASTRYRISTORAZIONE  
CATERING EQUIPMENTPIZZERIA  
PIZZERIASUPERMERCATI  
SUPERMARKETSIPERMERCATI  
HYPERMARKETSATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE

# Forni

**Forni a convezione per bar, Fast Food etc. / Convection ovens for coffee bars, Fast foods etc.**  
**Fours à convection pour cafés, Fast Food etc. / Konvektionsöfen für Kaffee-Bar, Fast Food etc. /**  
**Hornos a convección para cafeterías, Fast Food, etc.**



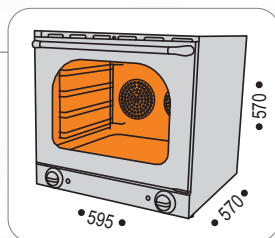
**Dotazione interna:**  
 N° 4 teglie in alluminio mm. 600x400  
 Internal equipment:  
 No. 4 mm. 600x400 aluminium baking pans  
**Dotation intérieure:**  
 N. 4 plats en aluminium mm 600x400  
**Innenausstattung:**  
 N. 4 Backformen aus Aluminium mm. 600x400  
**Equipamiento interior:**  
 N° 4 bandejas en aluminio mm. 600x400

**Comandi analogici**  
 Analog control / Commande analogique /  
 Mandos analógicos

**Funzione vaporizzatore**  
 Fonction vaporizer / Vaporisateur  
 Fonction / Verdampfer-Funktion /  
 Función vaporizador

**Esterno e interno in acciaio inox**  
 Inside outside made of stainless steel  
 Extérieur et intérieur en acier inox  
 Ausseres und Inneres aus rostfreiem Stahl /  
 Exterior e interior en acero inoxidable

**Ventilazione interna con due ventole**  
 Internal ventilation with 2 fans  
 Innenlüftung mit 2 Lüfterrädern  
 Ventilation intérieure avec 2 ventilateurs  
 Ventilación interior con 2 ventiladores

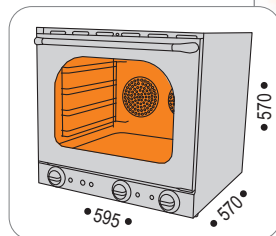


**Dotazione interna:**  
 N° 4 teglie in alluminio mm. 440x315  
 Internal equipment:  
 No. 4 mm. 440x315 aluminium baking pans  
**Dotation intérieure:**  
 N. 4 plats en aluminium mm 440x315  
**Innenausstattung:**  
 N. 4 Backformen aus Aluminium mm. 440x315  
**Equipamiento interior:**  
 N° 4 bandejas en aluminio mm. 440x315

**Comandi analogici**  
 Analog control / Commande analogique /  
 Analogsteuerung / Mandos analógicos

**Ventilazione interna con due ventole**  
 Internal ventilation with 2 fans  
 Innenlüftung mit 2 Lüfterrädern  
 Ventilation intérieure avec 2 ventilateurs  
 Ventilación interior con 2 ventiladores

**Telaio in acciaio inox**  
 Chassis made of stainless steel  
 Châssis en acier inox  
 Fahrgestelle aus rostfreiem Stahl  
 Chasis en acero inoxidable



**Dotazione interna:**  
 N° 4 teglie in alluminio mm. 440x315  
 Internal equipment:  
 No. 4 mm. 440x315 aluminium baking pans  
**Dotation intérieure:**  
 N. 4 plats en aluminium mm 440x315  
**Innenausstattung:**  
 N. 4 Backformen aus Aluminium mm. 440x315  
**Equipamiento interior:**  
 N° 4 bandejas en aluminio mm. 440x315

**Umidificatore**  
 Humidifier / Humidificateur  
 Anfeuchter / Humidificador

**Funzione Grill / With grill**

**Comandi analogici**  
 Analog control / Commande analogique /  
 Analogsteuerung / Mandos analógicos

**Telaio in acciaio inox**  
 Chassis made of stainless steel  
 Châssis en acier inox  
 Fahrgestelle aus rostfreiem Stahl  
 Chasis en acero inoxidable

**Ventilazione interna con due ventole**  
 Internal ventilation with 2 fans  
 Innenlüftung mit 2 Lüfterrädern  
 Ventilation intérieure avec 2 ventilateurs  
 Ventilación interior con 2 ventiladores

	Kw		°C	mm. (LxPxH) Dimensioni interne Cavity dimensions Dim. intérieures Geräumbmessungen Dim. interiores	mm. (LxPxH)	Timer Timer Timer Temporizador	N° livelli di carico griglie/teglie No. loading levels for grates/baking pans N. niveau de charge grilles/plats à rôtir N. Ladeniveau für Gitter/Backformen N° nivel de carga panifles/bandejas	Kg.
<b>NEW SOLE</b>	6,4	230v/1/50Hz	+50/+300	700x465x360	840x660x572	-	N° 4 mm. 600x400	73
<b>NEW COMETA</b>	2,5	230v/1/50Hz	+50/+300	460x370x350	595x570x570	0-120 min.	N° 4 mm. 440x315	41
<b>NEW COMETA VAPOR</b>	4,5	230v/1/50Hz	+50/+300	460x370x350	595x570x570	0-120 min.	N° 4 mm. 440x315	40

Prezzi vedi a pagina 201  
 Prices see page 201

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 PHARMACY  
 PHARMACY  
 SPECIAL CABINETS  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORS & CONGELATORS  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



10/4

ATTREZZATURE CUCINA



# Piastre

## Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción

Per il corretto funzionamento delle piastre a induzione è necessario l'utilizzo di pentole speciali a fondo piatto costruite con acciai ad alto contenuto di ferro / For the correct working of induction plates, it is necessary to use flat bottom pans, made with high iron content steel / Pour le correcte fonctionnement des plaques à induction il est nécessaire l'utilisation des casseroles spéciales, avec fond plat construites en acier avec haut contenu du fer / Für einen korrekten Betrieb von den Induktionsplatten ist notwendig Verwendung von spezielle Töpfe mit glatter Ebene, konstruiert mit Stähle die einen hohen Gehalt von Eisen haben / Para una correcta marcha de las placas de induccion es necesario utilizar ollas especiales con fondo llano y hechas con acero de alto contenido de hierro

**CARATTERISTICHE COSTRUTTIVE - CONSTRUCTION FEATURES - CARACTERISTIQUES DE CONSTRUCTION - BAULICHE EIGENSCHAFTEN - CARACTERÍSTICAS DE CONSTRUCCIÓN**

Apparecchi conformi alle norme in vigore. Qualità ed affidabilità collaudati da numerosi anni. Sicurezza rafforzata da: riconoscimento recipiente. Rilevazione presenza recipiente. Spegnimento automatico in caso di surriscaldamento o di ritiro del recipiente. Tutti i prodotti sono dotati di temporizzatore.

Appliances compliant with the regulations in force. Tried and tested quality and reliability for many years. Extra safety guaranteed by pan recognition. Pan detection. Automatic switch off in the event of overheating or pan removal. All products equipped with timer. Possibility to design and create customised products. Possibility to supply integrative kits (kit composed of an inducer, a generator, touch-sensitive controls, a ceramic glass plate and various accessories according to need). Appliances guaranteed by the manufacturer for 1 year (bring-in).

Appareils conformes aux normes en vigueur. Qualité et fiabilité éprouvées depuis de nombreuses années. Sécurité renforcée par: La reconnaissance de récipient. La détection de présence de récipient. La coupure automatique en cas surchauffe ou de retrait de récipient. Tous le produit sont équipés d'une minuterie.

Geräte entsprechen den geltenden Vorschriften. Qualität und Zuverlässigkeit - seit vielen Jahren erprobt. Höhere Sicherheit durch: Erkennen des Behälters. Anzeige Behälter vorhanden. Automatisches Ausschalten bei Überhitzung oder Wegnehmen des Behälters. Alle Produkte sind mit Timer versehen.

Applareos conformes a las normativas vigentes. Calidad y fiabilidad comprobados durante muchos años. Seguridad reforzada por: Reconocimiento del recipiente. Detecta la presencia del recipiente. Se apaga automáticamente en caso de recalentamiento o en caso de que se retire el recipiente. Todos los productos son dotados de temporizador.

**La tecnologia a induzione / Induction technology / La technologie Induction / Induktions-Technologie / Tecnologia de inducción**

**Il principio di funzionamento:** il calore viene prodotto da un campo magnetico direttamente all'interno del recipiente. Questo campo viene creato elettronicamente. Non ci sono elementi riscaldanti. La cottura avviene praticamente senza alcuna perdita di calore. È sufficiente togliere il recipiente per fermare la cottura.

**Operating principle:** heat is produced by a magnetic field directly inside the pan. This field is created electronically. There are no heating elements. Cooking takes place with almost no heat loss. Simply remove the pan from the heat to stop cooking.

**Le principe de fonctionnement:** la chaleur est produite par un champ magnétique directement à l'intérieur du récipient. Ce champ est créé électroniquement. Il n'y a pas d'élément chauffant. La cuisson s'effectue sans pratiquement aucune perte de chaleur. Le retrait du récipient suffit à stopper la cuisson.

**Betriebsprinzip:** Die Wärme wird direkt von einem Magnetfeld im Behälter erzeugt. Dieses Feld wird elektronisch geschaffen. Es sind keine Heizelemente vorhanden. Das Kochen erfolgt praktisch ohne jeglichen Wärmeverlust. Einfach Behälter von der Kochstelle nehmen, um Kochvorgang zu beenden.

**Principio de funcionamiento:** El calor se produce por la creación de un campo magnético directamente en el interior del recipiente. Dicho campo magnético se produce electrónicamente. No existen elementos de recalentamiento. La cocción tiene lugar sin producir prácticamente ninguna pérdida de calor. Es suficiente quitar el recipiente para detener la cocción.

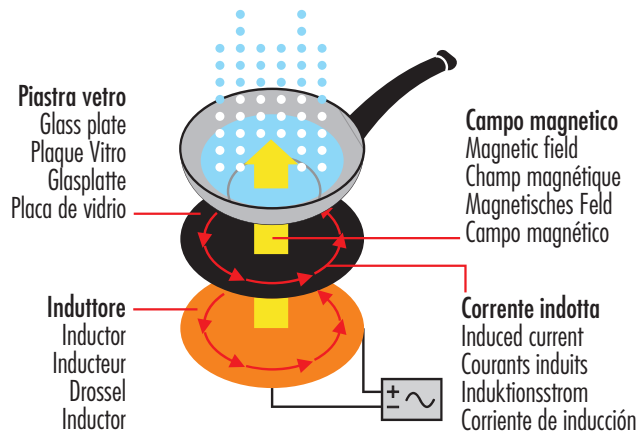
**Più flessibile del più piccolo dei bruciatori a gas / The most flexible of the smaller gas burners / Le plus flexible des plus petits brûleur à gaz / Das flexibelste von den kleinsten Gas Brenner / El mas flexible de los quemadores de gas mas pequenos**

**Più rapido del più potente dei fornelli elettrici / The faster of the most powerful electrical cooking stoves / Le plus vite des plus puissants fourneaux électriques / Schneller als das staerkste von den Elektrischen Herden / El mas rapido del mas potente hornillo eléctrico**

**La superficie non brucia le fuoriuscite, quindi il piano di lavoro si pulisce facilmente / The surface does not burn the discharges so the top can be easily cleaned / La surface ne brûle pas les écoulements donc le plan peut être facilement nettoyé / Die Oberfläche verbrennt das Ausfließen nicht und die Arbeitsfläche kann man sehr leicht putzen / La superficie no quema los escapes así el plano de trabajo se puede limpiar facilmente**

**Il più flessibile e il più preciso tra i piani di cottura / The most flexible and precise cooking plate / La plus flexible et précise plaque de cuisson / Das flexibelste und genauste von den Kochplatten / La placa de coccion mas exacta y flexible**

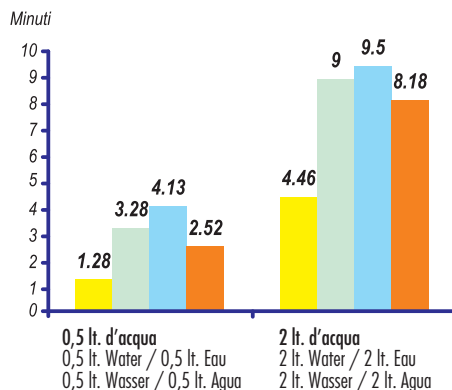
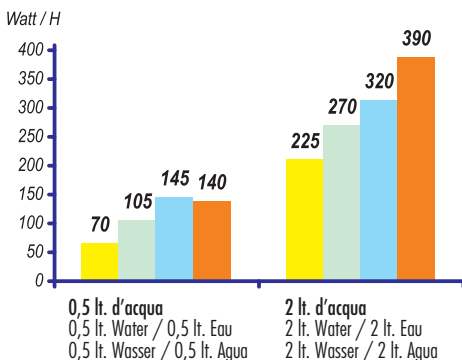
**9 o 12 regolazioni, da 50 a 3600 Watt. / 9 or 12 adjustments from 50 to 3600 watt / 9 ou 12 réglages de 50 à 3600 Watt / 9 oder 12 Regelungen, von 50 bis 3600 Watt. / 9 o 12 regulaciones de 50 a 3600 watt**



**IL PIÙ ECONOMICO / THE CHEAPER ONE / LE PLUS ÉCONOMIQUE DER BILLIGSTE / MAS ECONOMICO**

**Consumo per portare l'acqua da 20°C a 95°C.**  
Consumption to take the temp. from 20 °C to 95 °C  
Concomation pour porter la temperature de 20 à 95 °C  
Verbrauch das Wasser von 20°C zu 95°C zu bringen  
Consumo para llevar la temperatura de 20 a 95 °C

**Tempo necessario per portare l'acqua da 20°C a 95°C**  
Necessary time to take the water temp. From 20 to 95 °C  
Temps nécessaire pour porter la temperature de l'eau de 20 à 95 °C  
Zeitverbrauch um das Wasser von 20°C zu 95°C zu bringen  
Tiempo necesario para llevar la temperatura de 20 a 95 °C

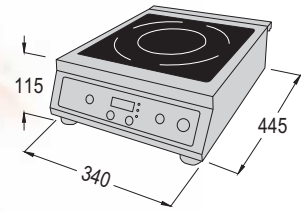


**Induzione / Induction / Induction**  
Induktion / Inducción  
**Alogeno / Halogen / Halogène**  
Halogen / Halogeno  
**Elettrico / Electric / Électrique**  
Elektrisch / Eléctrico  
**Gas / Gas / Gaz**  
Gas / Gas

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción

**VULCANO 3.45**  
3500 Watt - 230V/1/50Hz

DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO

Costruzione in acciaio inox  
Construction in stainless steel  
Construction en acier inox  
Gehäuse aus rostfreiem Stahl  
Construcción en acero inox

10 livelli di regolazione temperatura  
10 levels of adjustable temperature  
10 niveaux de température réglable  
10 Stufen einstellbare Temperatur  
10 niveles de temperatura ajustable

Piatto quadrato in vetroceramica  
Ceramic squared plate  
Plat carré en ceramique  
Quadrat Teller aus Tonware  
Plato cuadrado en cerámica  
mm. 340x340

Timer con display  
Timer with display  
Timer avec affichage  
Timer mit Display  
Temporizador con display  
0-180 min.

ATTENZIONE! Per i modelli VULCANO, VULCANO INC, VULCANO 1 e 2 CSD bisogna utilizzare pentolame di diametro NON inferiore a 120 mm ma NON superiore a 280 mm.

ATTENTION! For the models VULCANO, VULCANO INC, VULCANO 1 and 2 CSD you must use stoves NOT less than 120 mm diameter but NOT more than 280 mm diameter.

ATTENTION! Pour les modèles VULCANO, VULCANO INC, VULCANO 1 et 2 CSD on doit utiliser des casseroles avec un diamètre pas inférieur à 120 mm et pas supérieur à 280 mm.

ACHTUNG! Für die modelle VULCANO, VULCANO INC, VULCANO 1 und 2 CSD muss man Kochtöpfe von einem Durchmesser NICHT kleiner als 120 mm aber NICHT grösser als 280 mm utilisieren.

ATENCIÓN! Para los modelos VULCANO, VULCANO INC, VULCANO 1 y 2 CSD deben utilizar baterías de cocina con diámetro NON inferior a 120 mm pero NON superior a un diámetro de 280 mm.



Watt

3500



230v/1/50Hz



°C

+60/+240



mm. (LxPxH)

340x445x115



Kg.

8

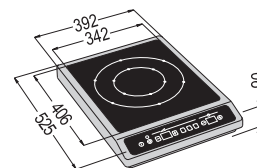
**VULCANO 3.45**

Prezzi vedi a pagina 202  
Prices see page 202

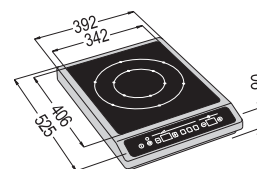
Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción



**VULCANO 2.8**  
2800 Watt - 230V/1/50Hz



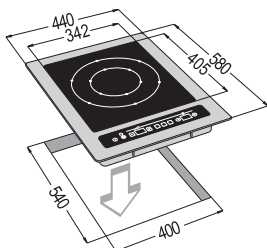
**VULCANO 3.6**  
3600 Watt - 230V/1/50Hz



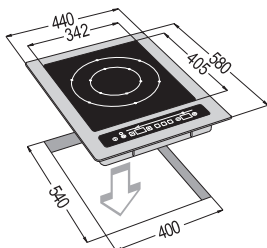
DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO



**VULCANO 2.8 INC**  
2800 Watt - 230V/1/50Hz



**VULCANO 3.6 INC**  
3600 Watt - 230V/1/50Hz



DA INCASSO  
BUILT IN  
ENCASTRABLE  
ZUM EINBAUEN  
DE ENCASTRE



	Watt	230v/1/50Hz	mm. (LxPxH)	Kg.
<b>VULCANO 2.8</b>	2800	230v/1/50Hz	392x525x90	7
<b>VULCANO 3.6</b>	3600	230v/1/50Hz	392x525x90	7
<b>VULCANO 2.8 INC</b>	2800	230v/1/50Hz	440x580	8
<b>VULCANO 3.6 INC</b>	3600	230v/1/50Hz	440x580	8

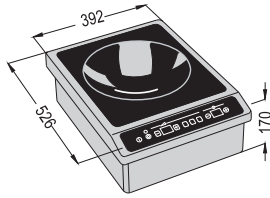


Prezzi vedi a pagina 202  
Prices see page 202

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
FARMACIA  
PHARMACY  
SPECIAL CABINETS  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción

**VULCANO 3.6 WOK**  
3600 Watt - 230V/1/50Hz

DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO



DA INCASSO  
BUILT IN  
ENCASTRABLE  
ZUM EINBAUEN  
DE ENCASTRE

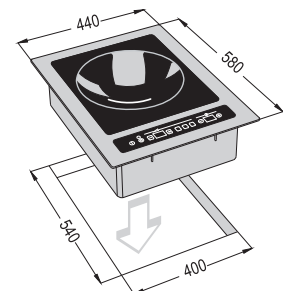
**ATTENZIONE!** Per i modelli VULCANO WOK NON bisogna utilizzare pentolame di diametro superiore a 360 mm.

ATTENTION! For the models VULCANO WOK, you must use stoves NOT more than 360 mm diameter.

ATTENTION! Pour les modèles VULCANO WOK on doit utiliser des casseroles avec un diamètre pas supérieur à 360 mm.

ACHTUNG! Für die Modelle VULCANO WOK muss man Kochtöpfe von einem Durchmesser NICHT größer als 360 mm verwenden.

ATENCIÓN! Para los modelos VULCANO WOK deben utilizar baterías de cocina con diámetro NON superior a 360 mm.

**VULCANO 3.6 INC WOK**  
3600 Watt - 230V/1/50Hz**VULCANO 3.6 WOK**

Watt

230v/1/50Hz

mm. (LxPxH)

Kg.

**VULCANO 3.6 INC WOK**

3600

230v/1/50Hz

392x526x170

9

3600

230v/1/50Hz

440x580

9



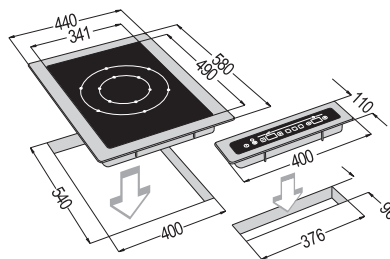
Prezzi vedi a pagina 202  
Prices see page 202



Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción



**VULCANO 1 CSD**  
3600 Watt - 230V/1/50Hz



DA INCASSO  
BUILT IN  
ENCASTRABLE  
ZUM EINBAUEN  
DE ENCASTRE

**ATTENZIONE!** Per i modelli VULCANO, VULCANO INC, VULCANO 1 e 2 CSD bisogna utilizzare pentolame di diametro NON inferiore a 120 mm ma NON superiore a 280 mm.

**ATTENTION!** For the models VULCANO, VULCANO INC, VULCANO 1 and 2 CSD you must use stoves NOT less than 120 mm diameter but NOT more than 280 mm diameter.

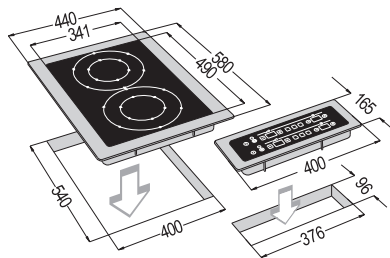
**ATTENTION!** Pour les modèles VULCANO, VULCANO INC, VULCANO 1 et 2 CSD on doit utiliser des casseroles avec un diamètre pas inférieur à 120 mm et pas supérieur à 280 mm.

**ACHTUNG!** Für die Modelle VULCANO, VULCANO INC, VULCANO 1 und 2 CSD muss man Kochtöpfe von einem Durchmesser NICHT kleiner als 120 mm aber NICHT größer als 280 mm utilisieren.





**ATENCIÓN!** Para los modelos VULCANO, VULCANO INC, VULCANO 1 y 2 CSD deben utilizar baterías de cocina con diámetro NON inferior a 120 mm pero NON superior a un diámetro de 280 mm.



**VULCANO 2 CSD**  
3200+3200 Watt - 230V/1/50Hz



DA INCASSO  
BUILT IN  
ENCASTRABLE  
ZUM EINBAUEN  
DE ENCASTRE

				
	Watt		mm. (LxPxH)	Kg.
<b>VULCANO 1 CSD</b>	3600	230v/1/50Hz	440x580	12
<b>VULCANO 2 CSD</b>	3200+3200	230v/1/50Hz	440x580	20



Prezzi vedi a pagina 202-203  
Prices see page 202-203

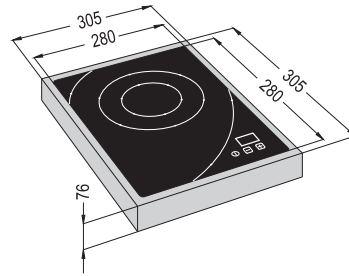
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



Cottura per induzione / Induction cooking / Cuisson par induction / Induktionskochen / Cocción por inducción

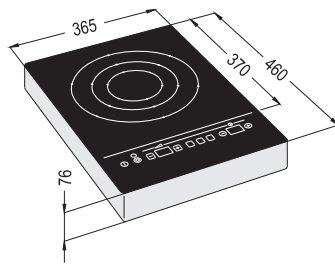


**VULCANO 2.2 MODULO**  
2200 Watt - 230V/1/50Hz



DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO

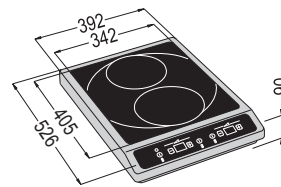
**VULCANO 2.8 MODULO**  
2800 Watt - 230V/1/50Hz



DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO



**VULCANO 3.6 DUAL**  
3600 Watt - 230V/1/50Hz



Due postazioni diametro  
Two setting diameter  
Deux réglage de diamètre  
Zwei Einstellungs Durchmesser  
Dos ajuste diámetro  
160 - 180 mm

Le zone riscaldate possono essere utilizzate separatamente o insieme / Heated areas can be used separately or together / Les zones chauffées peuvent être utilisées séparément ou ensemble / Die beheizten Zonen können separat oder zusammen genutzt werden / Las partes calientes pueden ser usadas juntas o por separado

DA APPOGGIO  
COUNTER TOP  
POSABLE  
ZUM AUFLEGEN  
DE APOYO



**VULCANO 2.2 MODULO**

Watt

230v/1/50Hz

mm. (LxPxH)

Kg.

**VULCANO 2.8 MODULO**

2200

230v/1/50Hz

305x305x76

6

**VULCANO 3.6 DUAL**

2800

230v/1/50Hz

365x460x76

9

3600

230v/1/50Hz

392x526x90

8



Prezzi vedi a pagina 202-203  
Prices see page 202-203

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

MINIBAR & FARMACIA  
REFRIGERATORI & CONGELATORI  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE



Accessori / Accessories / Accessoires / Zuberhör / Accesorios

**Casseruola alta 1 manico / Saucepan, 1 handle /**  
Stielkasserolle, 1 Griff / Casserole, 1 poignée / Cacerola, 1 mango:



Ø cm.	h. cm.	Lt.
16	11	2,1
18	12	3,0
20	13	4,0
24	14	6,3

**Casseruola bassa 1 manico / Sauté pan, 1 handle /**  
Stielkasserolle niedrig, 1 Griff / Plat à sauter, 1 poignée / Cazo recto bajo, 1 mango:



Ø cm.	h. cm.	Lt.
16	7,5	1,5
18	8	2,0
20	8	2,5
24	9,5	4,3

**Casseruola con becchi versatori / Saucepan with side spouts /**  
Kochtopf mit seitlichen Ausläufen / Casserole avec bec côté / Cacerola con picos secundarios:



Ø cm.	h. cm.	Lt.
16	7,5	1,5
20	10	3,1

**Casseruola tipo francese / French style saucepan /**  
Französisch Stiel Topf / Casserole à la française / Cacerola estilo francés:



Ø cm.	h. cm.	Lt.
16	7,5	1,5
18	9	2,3
20	10	3,1
24	12	5,4

**Casseruola alta 2 maniglie / Saucepot, 2 handles / Fleischtopf, 2 Griffen /**  
Brasière, 2 poignées / Cacerola alta, 2 asas:



Ø cm.	h. cm.	Lt.
20	13	4,0
24	14	6,3
28	17,5	10,2

**Casseruola bassa 2 maniglie / Sauté pan, 2 handles /**  
Stielkasserolle niedrig, 2 Griffen / Plat à sauter, 2 poignées / Cazo recto bajo, 2 asas:



Ø cm.	h. cm.	Lt.
20	8	2,5
24	9,5	4,3
28	11	6,7

**Padella, antiaderente / Frypan, non stick coating / Bratpfanne mit / Antihafbeschichtung /**  
Poêle avec revêtement anti-adhésif / Sartén antiaderente:



Ø cm.	h. cm.	Lt.
24	4,6	-
26	5	-
28	5,5	-

**Padella / Frypan / Bratpfanne / Poêle à frire / Sartén:**



Ø cm.	h. cm.	Lt.
24	4,6	-
26	5	-
28	5,5	-

**Padella bordo alto / Frypan having high border / Bratpfanne mit hohem Rand /**  
Poêle avoir de douane élevés / Sartén con la frontera de alta:



Ø cm.	h. cm.	Lt.
24	6	2,7
28	6	3,7

**Pentola / Stock pot / Topf / Pot / Olla:**



Ø cm.	h. cm.	Lt.
20	20	6,2
24	24	10
28	28	16,5

**Padella antiaderente per wok, fondo piano / Non stick flat wok / Non-Stick flacher Boden wok /**  
Wok antiadhésif plat / Wok antiaderente plana:



Ø cm.	h. cm.	Lt.
36	9	6

**Padella antiaderente per wok, fondo tondo / Non stick round wok / Non-Stick flacher runden Wok /**  
Wok antiadhésif rondes / Wok antiaderente ronda:



Ø cm.	h. cm.	Lt.
36	10	6

**Padella per wok, fondo piano / Flat wok / Flacher Boden wok / Wok plat / Wok plana:**



Ø cm.	h. cm.	Lt.
36	9	5,5

**Padella per wok, fondo tondo / Round wok / Flacher runden Wok / Wok rondes / Wok ronda:**



Ø cm.	h. cm.	Lt.
36	10	6

**Supporto per wok / Wok stand / Support für Wok / Support pour wok / Soporte para wok:**



Ø cm.	h. cm.	Lt.
23	-	-

**Coperchio / Cover / Couverture / Deckel / Tapa**



Ø cm.
16
18
20
24
26
28



Prezzi vedi a pagina 208-209  
Prices see page 208-209

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
MINIBAR & FARMACIA  
REFRIGERATOR & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & PHARMACY  
REFRIGERATORS & FREEZERS  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
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IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Fornelli

Fornelli elettrici / Electric oven / Réchauds électrique / Elektro-Backofen / Hornillos eléctrico



FE 1-30



## Modular

Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Accensione elettrica  
Electric ignition  
Allumage électrique  
Elektrische Anzündung  
Encendido eléctrico

Piastra in ghisa  
Galvanized pig-iron  
Claque en fonte brute  
Platte aus Roheisen  
Plancia en hierro en lingotes

Fornelli a gas / Gas cooking stoves / Réchauds à gaz / Gaskochplatten / Hornillos de gas

## Modular










FG 2-60



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Accensione elettrica  
Electric ignition  
Allumage électrique  
Elektrische Anzündung  
Encendido eléctrico

Disegni tecnici PAG. 296

	 Kw	 230v/1/50Hz	 Kcal/h Kcal/h Kcal/h	 Bruciatore Burner Brûleur Brenner Quemador	 Fornello Cooking stove Réchaud Kocher Hornillo	 mm. (LxPxH)	 Kg.
<b>FE 1-30</b>	2	230v/1/50Hz	–	1	–	300x490x240	8
<b>FE 2-60</b>	4	230v/1/50Hz	–	2	–	600x490x240	11
<b>FE 3-90</b>	6	230v/1/50Hz	–	3	–	900x490x240	14
<b>FG 1-30</b>	6	–	3.500	–	1	300x490x282	8
<b>FG 2-60</b>	12	–	7.000	–	2	600x490x282	16
<b>FG 3-90</b>	18	–	10.500	–	3	900x490x282	23



Prezzi vedi a pagina 203  
Prices see page 203





Fornetti a gas / Gas cooking stoves / Réchauds à gaz / Gaskochplatten / Hornillos de gas



**FGB 2-60**



**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

**Piano cottura in ferro**  
Iron cooking surface  
Surface de cuisson en fer  
Kochen Oberfläche aus Eisen  
Superficie de cocina en hierro



**PE 60-2**



**Struttura in acciaio inox**  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

**Piano cottura in ferro rettificato, spessore 12 mm /**  
12 mm thick rectified iron hot plate /  
Plaque métallique rectifiée de 12 mm d'épaisseur / Geschliffene Eisenplatte mit 12 mm Stärke / Plancha de hierro rectificada de 12 mm de espesor

Disegni tecnici PAG. 296



	Kw	Kcal/h Kcal/h Kcal/h Kcal/h	mm. (LxP)	LxP Piastre LxD Hot plate LxL Plaques chauffantes LxBWarmhalte platten LxP Planchas calientes	N° N° N° N°	N° interruttori N° de encendidos N° ignitions Nb. d'interrupteurs Anz. Zündungen	mm. (LxPxH)	Kg.
<b>FGB 1-30</b>	6	5.850	280x500		1		400x450x240	15
<b>FGB 2-60</b>	12	11.700	570x500		2		600x450x240	22
<b>FGB 3-90</b>	18	17.550	860x500		3		900x450x240	36
<b>PE 60-2</b>	7,2	7.000	595x390		2		600x490x267	30
<b>PE 80-3</b>	10,8	9.000	795x390		3		800x490x267	41
<b>PE 100-4</b>	14,4	11.500	995x390		3		1000x490x267	50



Prezzi vedi a pagina 203-204  
Prices see page 203-204

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

IPERMERCATI  
HYPERMARKETS

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IPERMERCATI  
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IPERMERCATI  
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IPERMERCATI  
HYPERMARKETS

IPERMERCATI  
HYPERMARKETS

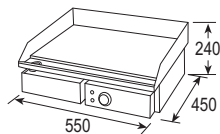
IPERMERCATI  
HYPERMARKETS

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

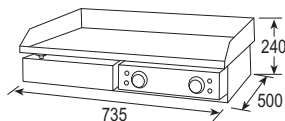
## Griglie elettriche / Electric fry top / Fry-top électrique / Elektro-Bratplatte / Parillas eléctrica



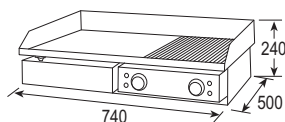
NEW PE 55 CR



NEW PE 74 CR



NEW PE 74 CRM



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Piastra cromata  
Chrome plate

## Fornetti a gas / Gas cooking stoves / Réchauds à gaz / Gaskochplatten / Hornillos de gas



PE 90 FG

Piano cottura in ferro rettificato,  
spessore 12 mm /  
12 mm thick rectified iron hot plate /  
Plaque métallique rectifiée de 12 mm  
d'épaisseur / Geschliffene Eisenplatte  
mit 12 mm Stärke / Plancha de hierro  
rectificada de 12 mm de espesor

## Modular

Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Accensione elettrica  
Electric ignition  
Allumage électrique  
Elektrische Anzündung  
Encendido eléctrico



PE 90 FG CR

Piano cottura in ferro rettificato, spessore 12 mm e 50 micron di cromo duro  
12 mm thick and 50 micra hard chrome rectified iron hot plate  
Plaque métallique rectifiée de 12 mm d'épaisseur et 50 microns de chrome dur  
Geschliffene Eisenplatte mit 12 mm Stärke und 50 Mikrometern Hartchrom  
Plancha de hierro rectificada de 12 mm de espesor y 50 micras de cromo duro

Disegni tecnici PAG. 296

	Kw	230v/1/50Hz	Kcal/h Kcal/h Kcal/h Kcal/h	mm. (LxP)	LxP Piastra LxD Hot plate LxL Plaques chauffantes LxBWarmhalte platten LxP Planchas calientes	Fornello Cooking stove Réchaud Kocher Hornillo	mm. (LxPxH)	Kg.
NEW PE 55 CR	3	230v/1/50Hz	-	550x350	-	-	550x450x240	23
NEW PE 74 CR	4,4	230v/1/50Hz	-	735x400	-	-	735x500x240	31
NEW PE 74 CRM	4,4	230v/1/50Hz	-	735x400	-	-	740x500x240	31
PE 90 FG	11,9	-	9.500	595x390	1	1	900x490x267	38
PE 90 FG CR	11,9	-	9.500	595x390	1	1	900x490x267	34



Prezzi vedi a pagina 204  
Prices see page 204



Fornetti a gas / Gas cooking stoves / Réchauds à gaz / Gaskochplatten / Hornillos de gas



Vassoio di raccolta facile da estrarre  
Easy to extract drip trays  
Bac fáciles de remover  
Leicht abnehmbare Tablett  
Bandeja fáciles de retirar

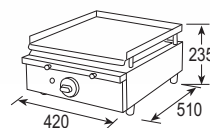


Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

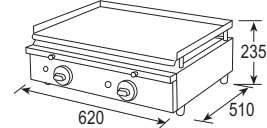
Accensione elettrica  
Electric ignition  
Allumage électrique  
Elektrische Anzündung  
Encendido eléctrico

Piano cottura in acciaio  
Steel cooking surface  
Surface de cuisson en acier  
Kochen Oberfläche aus Stahl  
Superficie de cocina en acero:  
mm. 6

PGF 300



PGF 600



Tavoli da supporto / Support tables / Tables support / Unterschränke / Mesas soporte

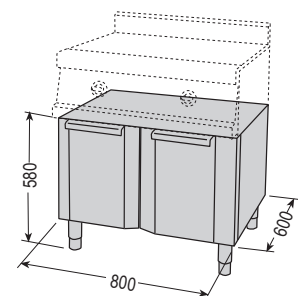
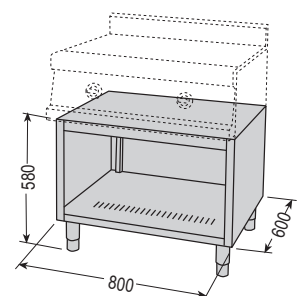
BASE 60



BASE 60 P



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox



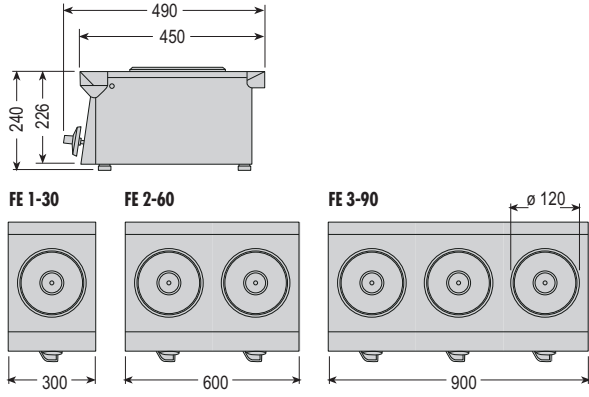
	Kw		Kcal/h Kcal/h Kcal/h Kcal/h	mm. (LxP) LxP Plastre LxD Hot plate LxL Plaques chauffantes LxB Warmhalte platten LxP Planchas calientes	N° Bruciatore Burner Bouleur Brenner Quemador	mm. (LxPxH) mm. (LxPxH)	Kg.
<b>PGF 300</b>	3,1	-	9.500	383x395	1	420x510x235	16,5
<b>PGF 600</b>	5,5	-	9.500	583x395	2	620x510x235	22,5
<b>BASE 60</b>	-	-	-	-	-	800x600x580	15
<b>BASE 60 P</b>	-	-	-	-	-	800x600x580	22

Prezzi vedi a pagina 205  
Prices see page 205

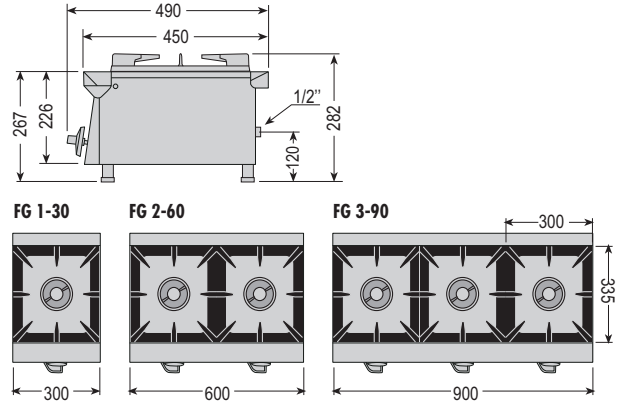
PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
FARMACIA  
PHARMACY  
SPECIAL CABINETS  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE



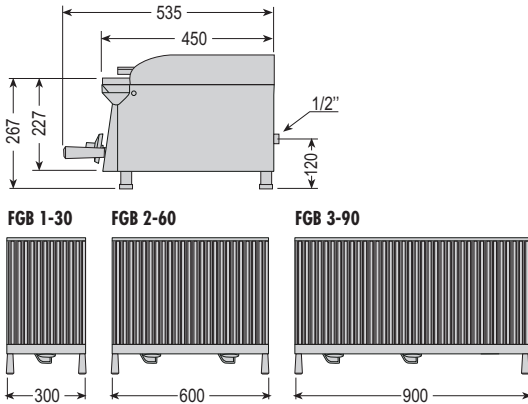
**FE**



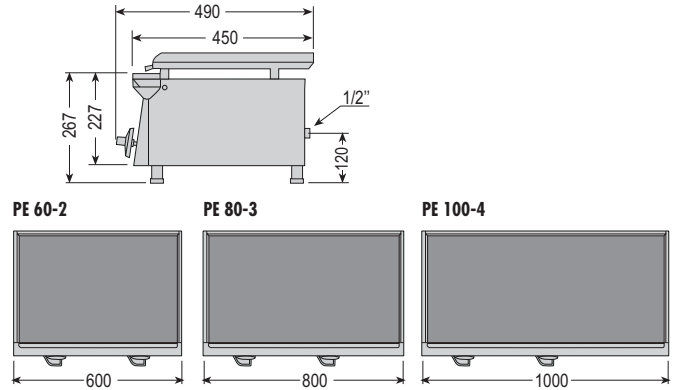
**FG**



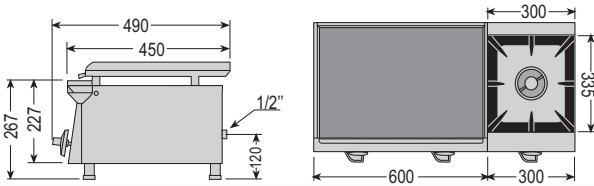
**FGB**



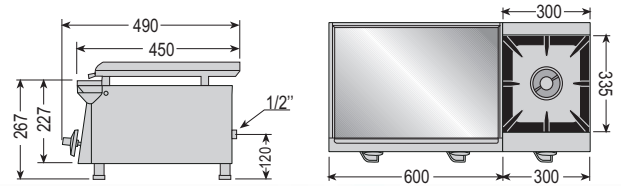
**PE**



**PE 90 FG**



**PE 90 FG CR**

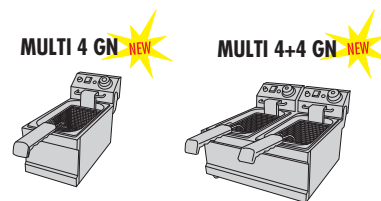


PICCOLA ESPOSIZIONE SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA REFRIGERATORS & PHARMACY  
 ARMADI SPECIALI SPECIAL CABINETS  
 PASTICCERIA PASTRY  
 RISTORAZIONE CATERING EQUIPMENT  
 PIZZERIA PIZZERIA  
 SUPERMERCATI SUPERMARKETS  
 IPERMERCATI HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio ADDITIONAL EQUIPMENT'S SERVICE



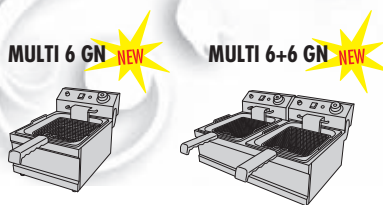
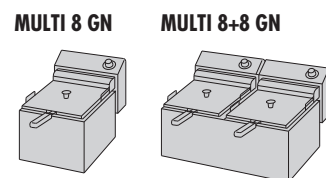
# Frittura

Friggitrici elettriche / Electric deep fryers / Friteuses électriques / Elektro-Fritteusen / Freidoras eléctricas



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Temperatura regolabile  
Adjustable temperature  
Température réglable  
Einstellbare Temperatur  
Temperatura regulable



Protezione contro il surriscaldamento / Protection overheating / Protection contre la surchauffe / Schutz Überhitzung / Protección contra sobrecalentamiento

Termostato di sicurezza / Security thermostat: 240 °C



Dimensioni interne  
Cavity dimensions  
Dim. intérieures  
Geräumabmessungen  
Dim. interiores



	Watt	230v/1/50Hz	°C	Lit.	mm. (LxPxH)	mm. (LxPxH)	Kg.
<b>MULTI 4 GN</b>	2000	230v/1/50Hz	+50/+190	4	130x220x100	195x430x275	4,5
<b>MULTI 4+4 GN</b>	2x2000	230v/1/50Hz	+50/+190	4+4	130x220x100 x 2	390x430x275	7
<b>MULTI 6 GN</b>	3000	230v/1/50Hz	+50/+190	6	200x220x100	295x430x290	6
<b>MULTI 6+6 GN</b>	2x3000	230v/1/50Hz	+50/+190	6+6	200x220x100 x 2	590x430x290	9,5
<b>MULTI 8 GN</b>	3250	230v/1/50Hz	+50/+190	8	185x245x160	295x430x345	8,1
<b>MULTI 8+8 GN</b>	2x3250	230v/1/50Hz	+50/+190	8+8	185x245x160 x 2	550x430x345	14



Prezzi vedi a pagina 205  
Prices see page 205

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10  
ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE



**MULTI 8 GNR**



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Temperatura regolabile  
Adjustable temperature  
Température réglable  
Einstellbare Temperatur  
Temperatura regulable

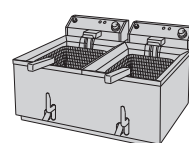
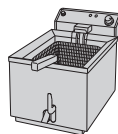
Cesti in acciaio inox  
Stainless steel baskets  
Paniers en acier inoxydable  
Körbe aus Edelstahl  
Cestas de acero inoxidable

Protezione contro il  
surriscaldamento /  
Protection overheating /  
Protection contre la  
surchauffe / Schutz  
Überhitzung / Protección  
contra sobrecalentamiento



**MULTI 8 GNR**

**MULTI 8+8 GNR**



**FRIGGI 8**

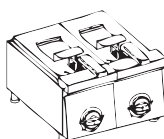
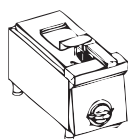


Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Cesti in acciaio inox  
Stainless steel baskets  
Paniers en acier inoxydable  
Körbe aus Edelstahl  
Cestas de acero inoxidable

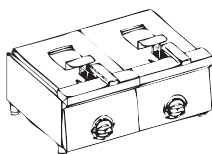
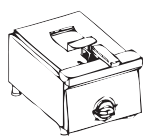
**FRIGGI 5**

**FRIGGI 5+5**



**FRIGGI 8**

**FRIGGI 8+8**



	Watt	230v/1/50Hz	°C	Lt.	mm. (LxPxH)	Kg.
<b>MULTI 8 GNR</b>	3600	230v/1/50Hz	+30/+190	8	290x620x405	10
<b>MULTI 8+8 GNR</b>	7200	230v/1/50Hz	+30/+190	8+8	580x620x405	12
<b>FRIGGI 5</b>	3000	230v/1/50Hz	+30/+200	5	200x450x240	6
<b>FRIGGI 5+5</b>	6000	230v/1/50Hz	+30/+200	5+5	400x450x240	12
<b>FRIGGI 8</b>	3000	230v/1/50Hz	+30/+200	8	300x450x240	7
<b>FRIGGI 8+8</b>	6000	230v/1/50Hz	+30/+200	8+8	600x450x240	14

Prezzi vedi a pagina 206  
Prices see page 206

PICCOLA ESPOSIZIONE / SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI / REFRIGERATORS & FREEZERS  
 MINIBAR & FARMACIA / MINIBAR & PHARMACY  
 ARMADI SPECIALI / SPECIAL CABINETS  
 PASTICCERIA / PASTRY  
 RISTORAZIONE / CATERING EQUIPMENT  
 PIZZERIA / PIZZERIA  
 SUPERMERCATI / SUPERMARKETS  
 IPERMERCATI / HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI di servizio / ADDITIONAL EQUIPMENT'S SERVICE



# Conserva vivande hot

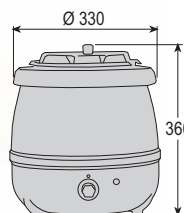
Zuppiera / Soup kettle / Soupière / Suppentopf / Sopera



**ZUPPA 9L**

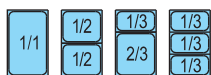
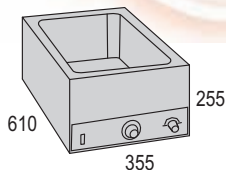
NEW

Contenitore removibile in acciaio inox  
 Inside stainless steel container removable  
 Conteneur amovible en acier inoxydable  
 Herausnehmbarer Edelstahlinsatz  
 Contenedor extraíble de acero inoxidable



**BM GN 1/1-150**

NEW



Le vaschette GN sono fornite a richiesta  
 GN basins are available on request  
 Les bacs sont fournis su demande  
 Die Schalen werden auf wunsch geliefert  
 Las cubetera se entregan bajo pedido

BAIN MARIE INOX  
 BAIN MARIE INOX  
 BAIN-MARIE INOX  
 BAIN-MARIE INOX  
 BANO MARIA EN ACIERO



Dimensioni interne  
 Cavity dimensions  
 Dim. intérieures  
 Geräumabmessungen  
 Dim. interiores



Watt

230v/1/50Hz

°C

Lt.

mm. (LxPxH)

mm. (LxPxH)

Kg.

**ZUPPA 9L**

400

230v/1/50Hz

+45/+95

9

-

ø 330x360

5,1

**BM GN 1/1-150**

1000

230v/1/50Hz

+30/+90

26

305x502x170

355x610x255

8



Prezzi vedi a pagina 206  
 Prices see page 206

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS  
 REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS  
 FARMACIA  
 PHARMACY  
 MINIBAR & PHARMACY  
 MINIBAR & PHARMACY  
 SPECIAL CABINETS  
 SPECIAL CABINETS  
 PASTICCERIA  
 PASTRY  
 PASTICCERIA  
 PASTRY  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 RISTORAZIONE  
 CATERING EQUIPMENT  
 PIZZERIA  
 PIZZERIA  
 PIZZERIA  
 PIZZERIA  
 SUPERMERCATI  
 SUPERMARKETS  
 SUPERMERCATI  
 SUPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS  
 IPERMERCATI  
 HYPERMARKETS

10

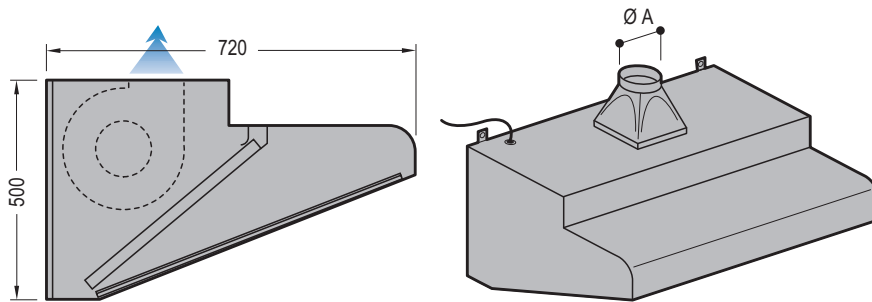
ATTREZZATURE COMPLEMENTARI di servizio  
 ADDITIONAL EQUIPMENT'S SERVICE



# Cappe

Cappe per aspirazioni fumi, con regolatore manuale / Ventilation hoods, with manual regulator  
Hotte pour aspiration des fumées, avec régulateur manuel / Rauchhauben mit Handregler  
Campanas para extracción de humo, regulador manual

## Serie K



**Elettroaspiratore incorporato**/Built-in electric extractor  
Electroaspirateur incorporé/Eingebauter Elektroansauger  
Electro vacío incorporado



**Regolatore di velocità**/Speed regulator  
Régulateur de vitesse/Geschwindigkeitsregler  
Regulador velocidad



**Lampada**/Light/Lampe/Beleuchtung/Lámpara



Costruzione in acciaio inox AISI 304 / AISI 304 stainless steel body / Construction en acier inoxydable AISI 304 / Konstruktion aus rostfreiem Stahl AISI 304 / Construcción de acero inoxidable AISI 304

Filtri a labirinto in acciaio inox AISI 304 / Labyrinth filters in AISI 304 stainless steel / Filtras en acier inox AISI 304 / Filter aus Inox Stahl aisi 304 / Filtras en acero inox AISI 304



N° filtri  
No. filters  
Nombre de filtres  
No Filter  
Filtros No.

Portata Mc/h  
Capacity Mc/h  
Capacitat Mc/h  
Kapazität Mc/h  
Capacidad Mc/h

Ø A



Watt



mm. (LxPxH)



Kg.

	N° filtri No. filters Nombre de filtres No Filter Filtros No.	Portata Mc/h Capacity Mc/h Capacitat Mc/h Kapazität Mc/h Capacidad Mc/h	Ø A	Watt	Voltage	mm. (LxPxH)	Kg.
<b>K 675</b>	1	900	mm. 200	200	220v/1/50Hz	600x720x500	35
<b>K 875</b>	1	1000	mm. 200	200	220v/1/50Hz	800x720x500	39
<b>K 975</b>	2	1100	mm. 200	200	220v/1/50Hz	900x720x500	40
<b>K 1075</b>	2	1200	mm. 200	200	220v/1/50Hz	1000x720x500	42
<b>K 1275</b>	2	1300	mm. 200	200	220v/1/50Hz	1200x720x500	45
<b>K 1475</b>	3	1500	mm. 200	200	220v/1/50Hz	1400x720x500	51
<b>K 1575</b>	3	2000	mm. 250	420	220v/1/50Hz	1500x720x500	61
<b>K 1675</b>	3	2100	mm. 250	420	220v/1/50Hz	1600x720x500	63



Prezzi vedi a pagina 206-207  
Prices see page 206-207







10/5

# ACCESSORI CUCINA

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Affettatrici professionali


**AFPE 250** 
**AFFETTATRICI AFPE**

Spessore taglio  
Cutting thickness  
Épaisseur de coupe  
Schnittstärke  
Grosor de corte  
15-16 mm.

Affilatoio fisso  
Fixed sharpener  
Fixe aiguiser  
Feste Spitzer  
Fija afilador

Lame RASSPE  
Blades RASSPE  
Lames RASSPE  
Blades RASSPE  
Cuchillas RASSPE

Telaio in alluminio verniciato  
Aluminium body painted  
Corps en aluminium peint  
Struktur aus Aluminium lackiert  
Estructura de aluminio pintado

Circuito elettronico di sicurezza  
Electronic safety circuit  
Circuit de sécurité électronique  
Elektronische Sicherheitsschaltung  
Circuito de seguridad electrónica

 PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

 REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

 MINIBAR & FARMACIA  
MINIBAR & PHARMACY

 ARMADI SPECIALI  
SPECIAL CABINETS

 PASTICCERIA  
PASTRY

 RISTORAZIONE  
CATERING EQUIPMENT

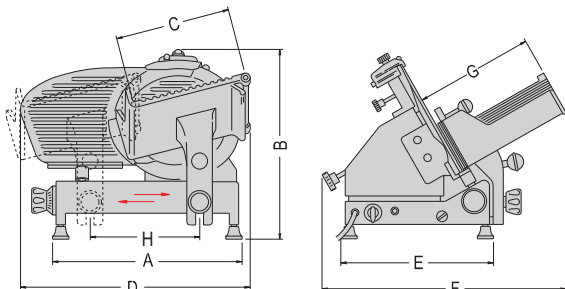
 PIZZERIA  
PIZZERIA














 SUPERMERCATI  
SUPERMARKETS

 IPERMERCATI  
HYPERMARKETS

 ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
ADDITIONAL EQUIPMENT'S SERVICE


**AFFETTATRICI TURBINE**  
Scocca in acciaio inox satinato  
Body in silked stainless steel  
Coque en acier inox satiné  
Aufbau aus matted, rostfreiem Stahl  
Estructura de acero inox satinado

**TURBINE INOX 330**


													
	Watt	V/Hz	mm	mm. (A)	mm. (B)	mm. (C)	mm. (D)	mm. (E)	mm. (F)	mm. (G)	mm. (H)	mm. (LxPxH)	Kg.
<b>AFPE 220</b>	240	230v/1/50Hz	mm 220	-	-	-	-	-	-	-	235	480x390x350	15
<b>AFPE 250</b>	240	230v/1/50Hz	mm 250	-	-	-	-	-	-	-	235	505x390x380	15,5
<b>AFPE 300</b>	380	230v/1/50Hz	mm 300	-	-	-	-	-	-	-	280	595x460x455	21,5
<b>TURBINE INOX 330</b>	HP 0,35	230v/1/50Hz	mm 330	540	480	280	670	390	550	310	300	670x550x480	34
<b>TURBINE INOX 350</b>	HP 0,35	230v/1/50Hz	mm 350	540	480	280	670	390	550	310	310	670x550x480	34

Prezzi vedi a pagina 210  
Prices see page 210

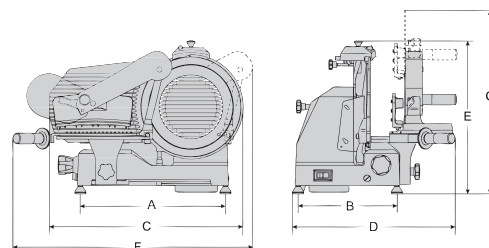
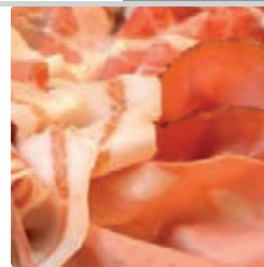
**ROTOR 300**



Scocca in alluminio  
Body in aluminium  
Coque en aluminium  
Aufbau aus Aluminium  
Estructura de aluminio

Motore ventilato  
Ventilated motor  
Moteur ventilé  
Belüftete Motor  
Motor ventilado














Lama in acciaio temperato  
Tempered steel blade  
Lame en acier trempé  
Gehärteter Stahl Klinge  
Hoja de acero templado



**ROTOR 350**



Scocca in alluminio  
Body in aluminium  
Coque en aluminium  
Aufbau aus Aluminium  
Estructura de aluminio

	 Watt	 230v/1/50Hz	 Ø Lama Ø Blade Ø Lame Ø Messer Ø Cuchilla	 mm. (A)	 mm. (B)	 mm. (C)	 mm. (D)	 mm. (E)	 mm. (F)	 mm. (G)	 Corsa carrello Carrage travel Voyage transport Düsenwegverkürzung Transporte de viaje	 mm. (LxPxH)	 Kg.
<b>ROTOR 300</b>	160	230v/1/50Hz	mm 300	440	300	585	540	460	740	770	mm 265	755x510x650	24
<b>ROTOR 350</b>	370	230v/1/50Hz	mm 350	-	-	-	-	-	-	-	mm 265	820x650x640	43
<b>ROTOR 370</b>	370	230v/1/50Hz	mm 370	-	-	-	-	-	-	-	mm 275	820x650x640	46

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

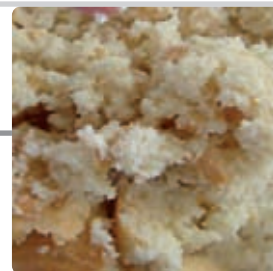
10

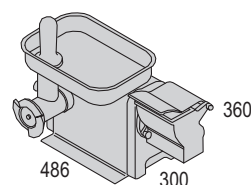
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

Prezzi vedi a pagina 210  
Prices see page 210



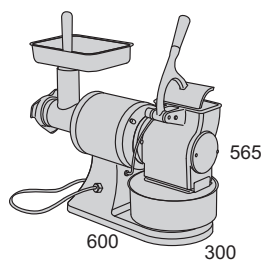
# Grattugie professionali


**TRIGRA 8 M**

**TRIGRA 8 M**


**GRATTUGIA**  
Grater  
Râpe à fromage  
Raspel  
Rallador

**Struttura in alluminio lucidato.** Offre la possibilità di sfruttamento completo del formaggio con velocissima produzione. Structure realised in polished aluminium. The biggest output in cheese grating. Structure en aluminium poli. Râpage complet du fromage avec grande vitesse. Struktur aus poliertes Aluminium. Kaese wird, in schnellem Arbeitsgang, bis zum Endstueck gerieben. Estructura en aluminio lustrado. Posibilidad de explotación completa del queso con producción muy rápida.

**TRIGRA 12 M  
TRIGRA 12 T**


Prod. oraria TC  
Hourly production TC  
Débit horaire TC  
Stunden Produktion TC  
Producción por hora TC

Piastra in dotazione  
Plate included  
Plaque incluse  
Platte ausstattung  
Plancha incluida


**TRIGRA 8 M**

Watt

230 230v/1/50Hz

Kg 65

ø mm 6

mm. (LxPxH)

Kg.

**TRIGRA 12 M**

735

230v/1/50Hz

Kg 150

ø mm 4,5

600x300x565

21

**TRIGRA 12 T**

735

400v/3/50Hz

Kg 150

ø mm 4,5

600x300x565

21



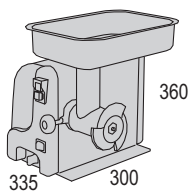
Prezzi vedi a pagina 211  
Prices see page 211



**TRICAR 8 M**



**TRICAR 8 M**

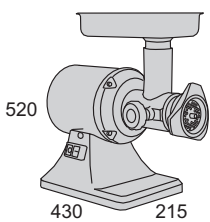


**TRITACARNE**  
Meat chopper  
Hache-viande  
Fleischwolf  
Picadora de carne

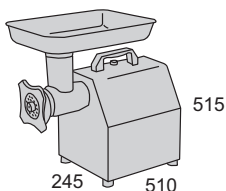
Struttura in alluminio lucidato.  
Structure realised in polished aluminium.  
Structure en aluminium poli.  
Struktur aus poliertes Aluminium.  
Estructura en aluminio lustrado



**TRICAR 12 M  
TRICAR 12 T**



**TRICAR 20 M**



Prod. oraria TC  
Hourly production TC  
Débit horaire TC  
Stunden Produktion TC  
Producción por hora TC

Piastra in dotazione  
Plate included  
Plaque incluse  
Platte ausstattung  
Plancha incluida



	Watt	230v/1/50Hz	Kg	ø mm	mm. (LxPxH)	Kg.
<b>TRICAR 8 M</b>	250	230v/1/50Hz	Kg 65	6	300x335x360	11
<b>TRICAR 12 M</b>	735	230v/1/50Hz	Kg 150	4,5	430x215x520	18
<b>TRICAR 12 T</b>	735	400v/3/50Hz	Kg 150	4,5	430x215x520	18
<b>TRICAR 20 M</b>	920	230v/1/50Hz	Kg 195	4,5	510x245x515	23



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Prices see page 211

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

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PASTICCERIA  
PASTRY

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CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

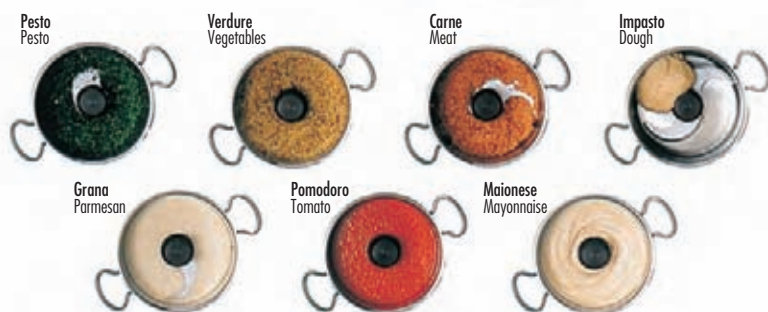
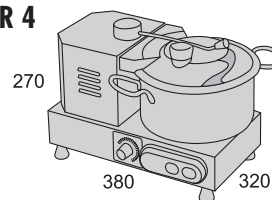
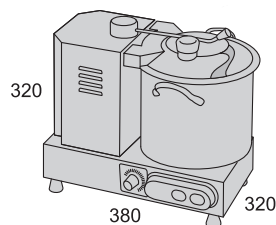
IPERMERCATI  
HYPERMARKETS

10

ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Robots da taglio


**CUTTER 4**

**CUTTER 6**

**CUTTER**

Struttura e pentola in acciaio inox, dispositivo NVR, micro su coperchio e variatore di velocità di serie.  
 Construction and bowl made of stainless steel, NVR device, microswitch on the cover and standard variable speed drive.  
 Structure et pot réalisés en acier inox, dispositif NVR, microinterrupteur sur le couvercle et standard variateur de vitesse.  
 Struktur und Topf aus Edelstahl, NVR Vorrichtung, Mikroswitcher am deckel und standard Geschwindigkeitswandler.  
 Estructura y olla en acero inox, mecanismo NVR, micro sobre la tapadera y variador de velocidad de serie.



Giri motore (r.p.m.)  
 Motor revs  
 Tours moteur  
 Umdrehungen Motor  
 R.p.m. motor



Capacità vasca  
 Basin capacity  
 Capacité de la bac  
 Fähigkeit Wanne  
 Capacidad de la cubeta



Capienza utile vasca  
 Net capacity of the basin  
 Capacité utile de la bac  
 Nützlich fassungsvermögen der Wanne  
 Capacidad neta de la cubeta



mm.  
 mm. (LxPxH)



Kg.

	Watt	230v/1/50Hz	1100 ÷ 2600	Lt.	Lt.	mm. (LxPxH)	Kg.
<b>CUTTER 4</b>	350	230v/1/50Hz	1100 ÷ 2600	3,3	1,5	380x320x270	10
<b>CUTTER 6</b>	350	230v/1/50Hz	1100 ÷ 2600	5,3	3,1	380x320x320	11



Prezzi vedi a pagina 211  
 Prices see page 211

PASTICCERIA  
 PASTRY

RISTORAZIONE  
 CATERING EQUIPMENT

PIZZERIA  
 PIZZERIA

SUPERMERCATI  
 SUPERMARKETS

IPERMERCATI  
 HYPERMARKETS

ATTREZZATURE COMPLEMENTARI DI SERVIZIO  
 ADDITIONAL EQUIPMENT'S SERVICE

MINIBAR & FARMACIA  
 MINIBAR & PHARMACY

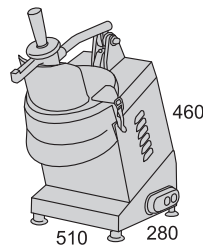
ARMADI SPECIALI  
 SPECIAL CABINETS

REFRIGERATORI & CONGELATORI  
 REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
 SMALL DISPLAYS



**TAGLIAVERDURE M**

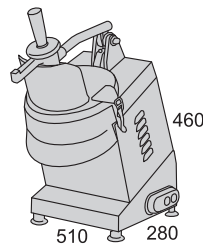


510 280 460

**TAGLIAVERDURE**  
Vegetables cutter  
Coupe-légumes  
Gemüseschneider  
Cortaverdura

Costruito in alluminio anodizzato, acciaio inox e particolari in ABS alimentare, questo tagliaverdure risulta molto compatto e versatile. Frutta, verdura e formaggi si prestano ai più svariati tipi di taglio. This vegetable cutter made of anodized aluminium, stainless steel and alimentary ABS details is very compact and useful. This tool reveals suitable for all applications on fruits, vegetables and cheeses.

**TAGLIAVERDURE T**



510 280 460

Ce coupe-légumes en aluminium anodisé, acier inox et détails en ABS se montre très compact et c'est indiqué pour remplir plusieurs fonctions. Cet appareil permet de couper fruits, légumes et fromages en divers découpages.

Dieser Gemüseschneider besteht aus eloxiertem Aluminium und Edelstahl und die Details aus ABS; er stellt sich vielfältig und mit einer kompakten Form heraus. Diese Maschine kann Obst, Gemüse und Käse in alle Sorten von Scheiben schneiden. / Fabricado en aluminio anodizado, acero inox y detalles en ABS alimentario, este cortaverduras es mucho compacto y versátil. Fruta, verdura y quesos se prestan a varios tipos de cortes.

Fornito di serie senza dischi  
Supplied without disks  
Livré de série sans les disques  
Serienmäßig geliefert ohne Scheiben  
Provisto de serie sin discos

Accessori optional / Optional accessories / Accessoires optional / Optional Zubehör / Accesorios optional



Disco fette 2 mm  
Disk slices 2 mm  
Disque rondelles 2 mm  
Scheibe 2 mm  
Disco rebanadas 2 mm



Disco fette 5 mm  
Disk slices 5 mm  
Disque rondelles 5 mm  
Scheibe 5 mm  
Disco rebanadas 5 mm



Disco fette 10 mm  
Disk slices 10 mm  
Disque rondelles 10 mm  
Scheibe 10 mm  
Disco rebanadas 10 mm



Disco bastoncini 8 mm  
Disk sticks 8 mm  
Disque petit bâtons 8 mm  
Scheibe Stockchen 8 mm  
Disco barritas 8 mm








Disco sfilaccio 3 mm  
Disk to fray 3 mm  
Disque éfilochement 3 mm  
Scheibe für Ausstransen 3 mm  
Disco a deshilachar 3 mm



Disco sfilaccio 9 mm  
Disk to fray 9 mm  
Disque éfilochement 9 mm  
Scheibe für Ausstransen 9 mm  
Disco a deshilachar 9 mm



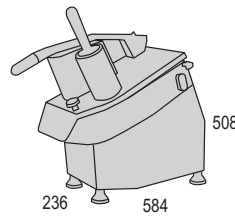
Disco cubetti 8 mm  
Disk cubes 8 mm  
Disque petit cubes 8 mm  
Scheibe Würfel 8 mm  
Disco cubitos 8 mm

	 Watt	 230v/1/50Hz	 Giri disco (r.p.m.) Disk revolutions (r.p.m.) Tours du disque (r.p.m.) Scheiben Drehung (r.p.m.) Revoluciones del disco	 mm. (LxPxH)	 Kg.
<b>TAGLIAVERDURE M</b>	515	230v/1/50Hz	300	510x280x460	23
<b>TAGLIAVERDURE T</b>	515	400v/3/50Hz	300	510x280x460	23

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PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
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PIZZERIA  
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SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

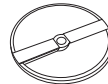
## TAGLIA FRUTTA-LEGUMI



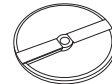
➔ Fornito di serie con n° 5 dischi  
Supplied with n° 5 disks  
Livré avec n° 5 disques  
Serienmäßig mit n° 5 Scheiben  
Provisto de serie con n° 5 discos:

n° 1 disco fette lisce mm. 4  
n° 1 disco sfilaccio mm. 3  
n° 1 disco sfilaccio mm. 4  
n° 1 disco sfilaccio mm. 7  
n° 1 disco fette per patate mm. 2

## Accessori optional / Optional accessories / Accessoires optional / Optional Zubehör / Accesorios optional



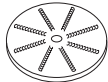
Disco fette ondulate  
Disc to cut undulated slices  
Disque à couper en tranches ondulées  
Band Gewellte Scheiben  
Disco para cortar en rodajas onduladas:  
mm. 3 / mm. 4  
mm. 6 / mm. 8  
mm. 14



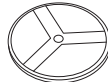
Disco fette lisce  
Disc for flat slices  
Disque pour tranches  
Scheiben Band  
Disco para cortar en rodajas:  
mm. 3  
mm. 4  
mm. 6 / mm. 8 / mm. 14



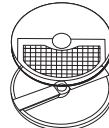
Disco bastoncino  
Disc for sticks  
Disque bâtons  
Stäbchen Band  
Disco palos:  
mm. 2,5 / mm. 4  
mm. 6 / mm. 8  
mm. 10



Disco sfilaccio - julienne (verdura-formaggio)  
Grater disc - julienne (vegetables and cheese)  
Disque râpe - julienne (légumes et fromage)  
Austranse Band julienne (Gemüse und Käse)  
Disco rallador - julienne (verduras y queso):  
mm. 3  
mm. 4  
mm. 7



Disco fette per patate  
Disc for potato slices  
Disque pour tranches de pommes de terre  
Scheiben Band fuer kartoffeln  
Disco para cortar las patatas en rodajas:  
mm. 1  
mm. 2



Disco cubetti  
Disc to cut in squares  
Disque à couper en petit cubes  
Würfel Band  
Disco para cortar en cubitos:  
mm. 8x8 / mm. 10x10  
mm. 12x12 / mm. 16x16 / mm. 20x20



Disco per patate fritte  
Disc for French fries  
Disque pour frites françaises  
Band für Pomme frites  
Disco para patatas fritas:  
mm. 6 / mm. 8 / mm. 10

Abbinare disco fette

Abbinare disco fette

## SFILACCIA MOZZARELLA

Struttura in acciaio inox, rullo grattugia e dischi a campana facilmente smontabili, trasmissione a cinghia piana, dispositivo NVR. Vaschetta di raccolta di serie.

Stainless steel structure, grating roller and discs holders easily removable, belt drive, NVR device, standard receiving bowl.

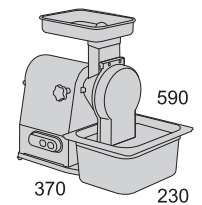
Structure en acier inox, rouleau râpe et disques à cône facilement démontables, transmission à courroie plate, dispositif NVR, standard cuve de récolte.

Struktur aus Edelstahl, Reibwalze und Scheibhalterung leicht abnehmbar, flache Riemenübertragung, NVR Vorrichtung, standard Reibgutbehälter. / Estructura en acero inox, rodillo del rallador y discos acampanado facilmente desmontables, correa plana de transmisión, mecanismo NVR. Cubata de recogida de serie.

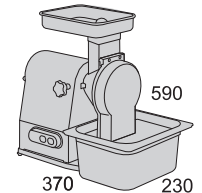


Disco di serie  
Equipped with disk  
Disque de série  
Scheibe serienmäßig  
Disco de serie

## SFILA M



## SFILA T



Giri disco (r.p.m.)  
Disk revolutions (r.p.m.)  
Tours du disque (r.p.m.)  
Scheiben Drehung (r.p.m.)  
Revoluciones del disco



TAGLIA FRUTTA-LEGUMI

Watt

230v/1/50Hz

1448

584x236x508

17

SFILA M

210

230v/1/50Hz

400

370x230x590

17

SFILA T

210

400v/3/50Hz

400

370x230x590

17

Prezzi vedi a pagina 212  
Prices see page 212



# Mixer



Accessori optional  
Optional accessories  
Accessoires optional  
Optional Zubehör  
Accesorios optional

Accessori optional / Optional accessories / Accessoires optional  
Optional Zubehör / Accesorios optional



FRUSTA

ASTA 350 mm

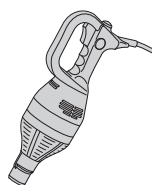
ASTA 450 mm

**FRULLATORI AD IMMERSIONE**  
Hand-held mixer  
Mixeur à immersion  
Immersion mixer  
Licuadora a inmersión

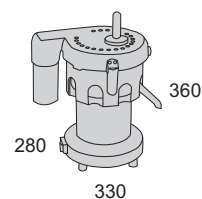
## MIXER 430



## MIXER 550



## CENTRIFUGA



**MIXER 430**

**MIXER 550**

**CENTRIFUGA**



Watt

430

550

550



230v/1/50Hz

230v/1/50Hz

230v/1/50Hz

Giri coltelli (r.p.m.)  
Cutters revolutions (r.p.m.)  
Tours des couteaux (r.p.m.)  
Drehung Messer (r.p.m.)  
Revoluciones de los cuchillos (r.p.m.)

1000 ÷ 11000

1000 ÷ 11000

2800



mm. (LxPxH)

125x190x377

125x190x385

330x280x360



Kg.

2,8

3

17



Prezzi vedi a pagina 212  
Prices see page 212

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
CATERING EQUIPMENT

PIZZERIA  
PIZZERIA

SUPERMERCATI  
SUPERMARKETS

IPERMERCATI  
HYPERMARKETS

10

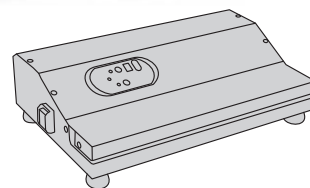
ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE



# Accessori

**Confezionatrici sottovuoto** / Vacuum packaging machine / Machine de conditionnement sous-vide / Vakuumverpackungsmaschine / Envasadoras al vacío

**L450**



**L380**

**Confezionatrici sottovuoto ad aspirazione esterna**  
Vacuum packaging machine with external aspiration / Machine de conditionnement sous-vide à aspiration externe / Vakuumverpackungsmaschine mit äußerer Saugvorrichtung / Envasadoras al vacío por aspiración externa

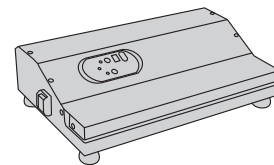
**Struttura in acciaio inox**  
Stainless steel structure / Structure en acier inox / Struktur aus rostfreiem Stahl / Estructura de acero inox

**Saldatura automatica con sensore**  
Automatic welding with sensor / Soudure automatique avec senseur / Automatische Verschweißung mit Sensor / Soldadura automática con sensor

**Saldatura programmabile**  
Programmable welding / Soudure programmable / Programmierbare Veranschweißung / Soldadura programable

**Sensore di controllo del vuoto**  
Vacuum control sensor / Senseur de contrôle du vide / Vakuum-Kontrollsensor / Sensor de control de vacío

**Pompa autolubrificante**  
Self lubricating pump / Pompe auto-lubrifiante / Selbstschmierende Pumpe / Bomba autolubrificante



Barra saldante  
Welding bar  
Barre soudante  
Schweiß stange  
Barra juntante

Portata pompa  
Pump capacity  
Portée pompe  
Pumpleistung  
Capacidad bomba



mm. (LxPxH)

Kg.

**L380**

85

230v/1/50Hz

mm 380

Lt/m 15

400x155x115

9

**L450**

100

230v/1/50Hz

mm 450

Lt/m 25

470x155x125

13



Prezzi vedi a pagina 212-213  
Prices see page 212-213



**Bilancia digitale portatile da cucina** / Portable digital scale for the kitchen / Balance portable digitale pour la cuisine / Tragbare digitale Kuechenwaage / Balanza digital portatil para la cocina

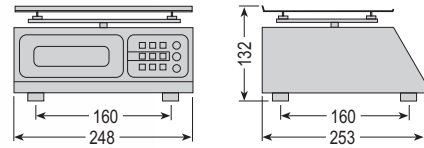
**BILANCIA**

**NEW**



Porta seriale per collegamento dati  
Serial port for data transfer

Ampio display digitale con retroilluminazione  
Large digital back lit display



Struttura in acciaio inox  
Stainless steel structure  
Structure en acier inox  
Struktur aus rostfreiem Stahl  
Estructura de acero inox

Alimentazione a batteria ricaricabile  
Powered by rechargeable batteries

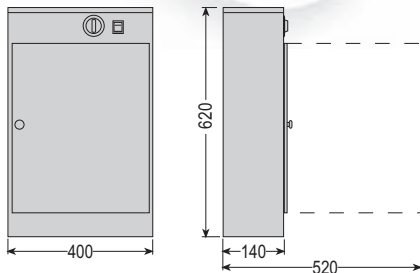
Unità di pesata g, lb e oz  
g, lb, oz weighin unit

Trasformatore caricabatteria incluso  
Battery loading transformer included

**Sterilizzatore coltelli** / Knives sterilizer / Stérilisateur couteaux / Messer Sterilisator / Cuchillos esterilizador

**STUV 15**

**NEW**



Portacoltelli in plexiglass trasparente totalmente estraibile per una migliore pulizia e consente di sterilizzare i coltelli senza doverli girare  
Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives

Struttura in acciaio inox AISI 430  
AISI 430 stainless steel structure  
Structure en acier inox AISI 430  
Struktur aus AISI 430 rostfreiem Stahl  
Estructura de acero inox AISI 430

Lampade ai vapori di mercurio con protezione in rete metallica  
Mercury vapour lamp with wire screen protection

Microinterruttore di sicurezza che spegne le lampade all'apertura della porta e viceversa alla chiusura  
A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed

Porta in plexiglass fumè che chiude perfettamente la camera  
Chamber is closed by a smoked plexiglass door

	Watt	Watt	Q.tà lampade e potenza Nr. of lamps and power	Timer	Capienza coltelli Knives capacity	Lunghezza max lama Max lenght of the blade	Campo di pesata Shipping weight	mm. Dimensioni piatto Pan dimensions Plateau dimensions Pan Größe Dimensiones platillo	mm. Dimensioni (LxPxH)	Kg.
<b>BILANCIA</b>	-	-	-	-	-	-	Kg. 10	240x180	248x253x132	3,4
<b>STUV 15</b>	70	230v/1/50Hz	1x16	0 ÷ 120	15	mm. 310	-	-	400x140x620	9



Prezzi vedi a pagina 213  
Prices see page 213

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS  
REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS  
MINIBAR & FARMACIA  
MINIBAR & PHARMACY  
ARMADI SPECIALI  
SPECIAL CABINETS  
PASTICCERIA  
PASTRY  
RISTORAZIONE  
CATERING EQUIPMENT  
PIZZERIA  
PIZZERIA  
SUPERMERCATI  
SUPERMARKETS  
IPERMERCATI  
HYPERMARKETS  
ATTREZZATURE COMPLEMENTARI di servizio  
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 REFRIGERATORI & CONGELATORI REFRIGERATORS & FREEZERS  
 FARMACIA & MINIBAR PHARMACY MINIBAR & PHARMACY  
 SPECIAL CABINETS ARMADI SPECIALI SPECIAL CABINETS  
 PASTICCERIA PASTRY  
 RISTORAZIONE CATERING EQUIPMENT  
 PIZZERIA PIZZERIA  
 SUPERMERCATI SUPERMARKETS  
 IPERMERCATI HYPERMARKETS  
 ATTREZZATURE COMPLEMENTARI DI SERVIZIO ADDITIONAL EQUIPMENT'S SERVICE



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AK GLASS	PAG. 123-124
AKB	PAG. 125-126
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C 36 G	PAG. 72
C 450 GC	PAG. 84
C 46 G	PAG. 72
C 55 GC	PAG. 72
C 60 GC SS	PAG. 79
C 600 GC	PAG. 85
C 61 G	PAG. 72
C 800 GC SS	PAG. 86
C 900 GC SS	PAG. 86
C104GV	PAG. 73
C21GSS	PAG. 79
C84G	PAG. 73
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IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO. I PESI, LE MISURE, ECC., SONO SEMPLICEMENTE FORNITI A TITOLO INDICATIVO E NON IMPEGNANO IL COSTRUTTORE. • WE RESERVE THE RIGHT TO MAKE CHANGES EITHER IN THE MATERIALS USED OR IN THE MODELS WITHOUT NOTICE. WEIGHTS, DIMENSIONS ETC. ARE GIVEN PURELY AS AN INDICATION AND THEY DO NOT ENGAGE THE MANUFACTURER. • LE CONSTRUCTEUR SE RÉSERVE LE DROIT D'APPORTER TOUTES MODIFICATIONS UTILES SUR LES COMPOSANTS ET LES MODELES SANS PRÉAVIS. LES POIDS, LES DIMENSIONS CARACTÉRISTIQUES SONT SIMPLEMENT FOURNIES A TITRE INDICATIF ET N'ENGAGENT PAS LE CONSTRUCTEUR. • DIE HERSTELLERFIRMA BEHAHLT SICH DAS RECHT VOR, OHNE VORHERIGE BENACHRICHTIGUNGAN MATERIAL UND AUSFUEHRUNG AENDERUNGEN VORZUNEHMEN. DIE GEWICHTE UND MASSE SIND HINWEISE UND VERPFLICHTEN NICHT DEN HERSTELLER. • EL CONSTRUCTOR SE RESERVA EL DERECHO DE INTRODUCIR MODIFICACIONES EN LOS MATERIALES Y MODELOS SIN PREAVISO. EL PESO, MEDIDAS, ETC. SON DADAS SIMPLEMENTE A TITULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.

**IMPORTANTE**

- LE NOSTRE MACCHINE SENZA GRUPPO (SG) SI INTENDONO SENZA VALVOLA SOLENOIDE. IN CASO DI COLLEGAMENTO AD IMPIANTI CENTRALIZZATI O CON UNITÀ REMOTE MOLTO DISTANTI SI CONSIGLIA DI MONTARE LA VALVOLA SOLENOIDE CHE PUÒ ESSERE FORNITA COME ACCESSORIO. PER QUALSIASI DUBBIO CONTATTARE LA DITTA.
- PER LE MACCHINE INCASSATE LE QUOTE CHE DOVETE OSSERVARE SONO QUELLE DELLA SCHEDA TECNICA E NON LE QUOTE DEL CATALOGO O LISTINO. LA SCHEDA TECNICA VA RICHIESTA ALLA DITTA. LA DITTA NON SI ASSUME RESPONSABILITÀ DALL'INOSSERVANZA DI TALE INFORMAZIONE.

**IMPORTANT**

- OUR EQUIPMENTS WITHOUT GROUP (SG) ARE INTENDED TO BE WITHOUT SOLENOID VALVE. IN CASE OF CONNECTION TO CENTRALIZED PLANTS OR WITH VERY FAR REMOTE UNITS WE RECOMMEND TO FIT THE SOLENOID VALVE THAT CAN BE FURNISHED AS AN ACCESSORY. FOR ANY DOUBT PLEASE CONTACT OUR COMPANY.
- PLEASE NOTE THAT FOR THE BUILT-IN MACHINES THE DIMENSIONS YOU HAVE TO CONSIDER ARE THOSE OF THE TECHNICAL SHEET AND NOT THE ONES OF THE CATALOGUE AND PRICE LIST. THE TECHNICAL SHEET MUST BE REQUESTED TO THE COMPANY. THE COMPANY DOES NOT TAKE ANY RESPONSABILITY FOR THE FAILURE TO COMPLY WITH THIS INFORMATION.

**IMPORTANT**

- NOS APPAREILS SANS GROUPE (SG) SONT LIVRÉE SANS LA VANNE À SOLÉNOIDE. EN CAS DE RACCORDEMENT AVEC UNITÉS À DISTANCE QUI SE TROUVENT BEAUCOUP DISTANTES NOUS VOUS CONSEILLONS DE MONTER LA VANNE À SOLÉNOIDE QUI PEUT VENIR LIVRÉE COMME ACCESSOIRE. POUR CHAQUE DEMANDES ET DOUTES NOUS VOUS PRIONS DE BIEN VOULOIR NOUS CONTACTER.
- VEUILLEZ S.V.P. NOTER QUE POUR LES MACHINES ENCAISSÉES LES DIMENSIONS À CONSIDERER SONT CELLES DE LA FICHE TECHNIQUE ET NON CELLES DU CATALOGUE ET LISTE DE PRIX. LA FICHE TECHNIQUE DOIT ÊTRE DEMANDÉ À LA MAISON. LA MAISON NE REpond PAS POUR L'INOSERVANZA DE CETTE INFORMATION.

**WICHTIG**

- UNSERE MASCHINEN OHNE GRUPPE (SG) SIND OHNE SOLENOIDVENTILE GELIEFERT. FALLS AN ZENTRALE KÜHLUNG VERBUNDEN WIRD ODER AN REMOTE EINHEIT MIT GROSSER ENTFERNUNG, EMPFEHLEN WIR DAS SOLENOIDVENTIL ZU MONTIEREN, DASS ALS ZUBEHÖR GELIEFERT WIRD. FÜR JEDEN ZWEIFEL DIE FIRMA KONTAKTIEREN.
- FÜR EINGEBAUTE MASCHINEN DIE ABMESSUNGEN, DIE MAN BEACHTEN MUSS, SIND DIE IN DEM TECHNISCHEM BLATT UND NICHT DIE VON DEM KATALOG ODER DER PREISLISTE. DAS TECHNISCHE BLATT MUSS AN UNSERER FIRMA ANGEFRAGT WERDEN. DIE FIRMA ÜBERNIMMT KEINE VERANTWORTUNG FÜR DIE NICHT BERÜCKSICHTIGUNG VON O.G. INFORMATION.

**IMPORTANTE**

- NUESTRAS MÁQUINAS SIN GRUPO, SG, SON SIN VÁLVULA SOLENOIDE. EN CASO DE ENLACE A INSTALACIONES CENTRALIZADAS O CON UNIDADES REMOTAS MUY LEJANAS SE ACONSEJA MONTAR LA VÁLVULA SOLENOIDE QUE PUEDE SER PROVISTA COMO ACCESORIO. POR CUALQUIER DUDA CONTACTAR NS EMPRESA.
- ROGAMOS TENER EN CONSIDERACION QUE PARA LAS MAQUINAS ENCAJADAS LAS DIMENSIONES A CONSIDERAR SON LAS DE LA FICHA TECNICA Y NO DEL CATALOGO Y LISTA DE PRECIOS. LA FICHA TECNICA DEBE SER SOLICITADA A LA EMPRESA. LA EMPRESA NO TIENE NINGUNA RESPONSABILIDAD POR EL INCUMPLIMIENTO DE ESTA INFORMACION.

IN CASO DI COLLOCAZIONE DEI NOSTRI ARTICOLI IN VANI DA RICAVARE, SPAZI DA LASCIARE, INSERITI IN ARREDAMENTI, ECC., VI INVITIAMO A CHIEDERE LA SCHEDA TECNICA DELLE MISURE ESATTE DELL'ARTICOLO + ZONE LIBERE DA LASCIARE; QUELLE RIPORTATE SUI CATALOGHI/LISTINI SONO MISURE PER L'INSTALLAZIONE LIBERA DEI PRODOTTI. DECLINIAMO OGNI RESPONSABILITÀ PER L'INOSSERVANZA A TALE SUGGERIMENTO.

PRIOR TO PURCHASE ENSURE THE DIMENSIONS OF YOUR NEW UNIT FIT TO THE SPACE YOU HAVE AVAILABLE AND ASK FOR THE TECHNICAL SHEET OF THE UNIT TO OUR TECHNICAL DEPARTMENT. WE CANNOT BE HELD RESPONSIBLE FOR ERRORS OR OMISSIONS IN THIS MATTER.

AVANT L'ACHAT DE LA MARCHANDISE, NOUS VOUS PRIONS DE BIEN VOULOIR VOUS ASSURER QUE LES DIMENSIONS DE LA MARCHANDISE SOIENT COMPATIBLES AVEC L'ESPACE À VOTRE DISPOSITION ET NOUS VOUS PRIONS DE DEMANDER LA FICHE TECHNIQUE PRODUIT À NOTRE SERVICE TECHNIQUE. NOUS DECLINONS CHAQUE RESPONSABILITÉ POUR L'INOSERVANZA DE NOTRE CONSEIL.

VOR DEN EINKAUF DER WARE, VERSICHERN SIE SICH DASS DIE MASSE DES GERÄTS MIT DEM VERFÜGBAREN RAUM ANPASSEN UND FRAGEN SIE BITTE UNSERER TECHNIKEABTEILUNG AN DIE TECHNISCHE DATENBLATT DES GERÄTS NACH. WIR LEHNE JEDE VERANTWORTUNG FÜR NICHTBEACHTUNG UNSERES HINWEISES AB.

ANTES DE LA COMPRA VERIFICAR QUE EL TAMAÑO DE LA UNIDAD ES COMPATIBLE CON EL ESPACIO DE COLOCACIÓN Y PONERSE EN CONTACTO CON NS DEPTO TECNICO PARA PREGUNTAR LA FICHA TECNICA DEL PRODUCTO. NO SOMOS RESPONSABLES DE LOS DAÑOS Y PERJUICIOS EN EL CASO DE INCUMPLIMIENTO A ESTA NORMA.





ATTREZZATURE COMPLEMENTARI di servizio  
ADDITIONAL EQUIPMENT'S SERVICE

note

IPERMERCATI  
HYPERMARKETS

SUPERMERCATI  
SUPERMARKETS

PIZZERIA  
PIZZERIA

RISTORAZIONE  
CATERING EQUIPMENT

PASTICCERIA  
PASTRY

ARMADI SPECIALI  
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MINIBAR & FARMACIA  
MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

# note

Lined writing area for notes.

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

MINIBAR & FARMACIA  
MINIBAR & PHARMACY

ARMADI SPECIALI  
SPECIAL CABINETS

PASTICCERIA  
PASTRY

RISTORAZIONE  
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PIZZERIA  
PIZZERIA

SUPERMERCATI  
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ATTREZZATURE COMPLEMENTARI di servizio  
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note

IPERMERCATI  
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SUPERMARKETS

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PIZZERIA  
PIZZERIA

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MINIBAR & PHARMACY

REFRIGERATORI & CONGELATORI  
REFRIGERATORS & FREEZERS

PICCOLA ESPOSIZIONE  
SMALL DISPLAYS

Note



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