



B&D

HORECA TECHNOLOGY

VOLUME 1



ANGOLA
LARGO
BAR

EXP. CIELATI

ELEMEN TO
SCABLAT O
ILLUM.

CAPP A
CAPP E

BANG O
BAR ILLUM. VET ERI NE

EXP. PANINI / DOLCI



@bradensrl



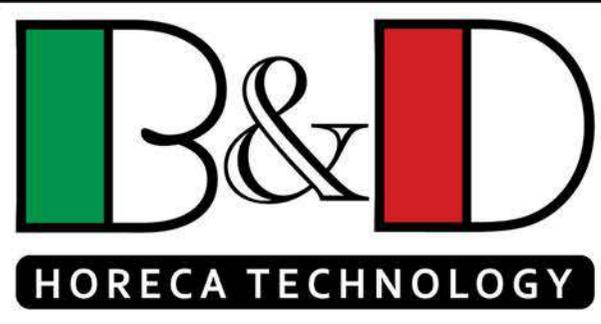
Braden s.r.l.



BD horeca technology

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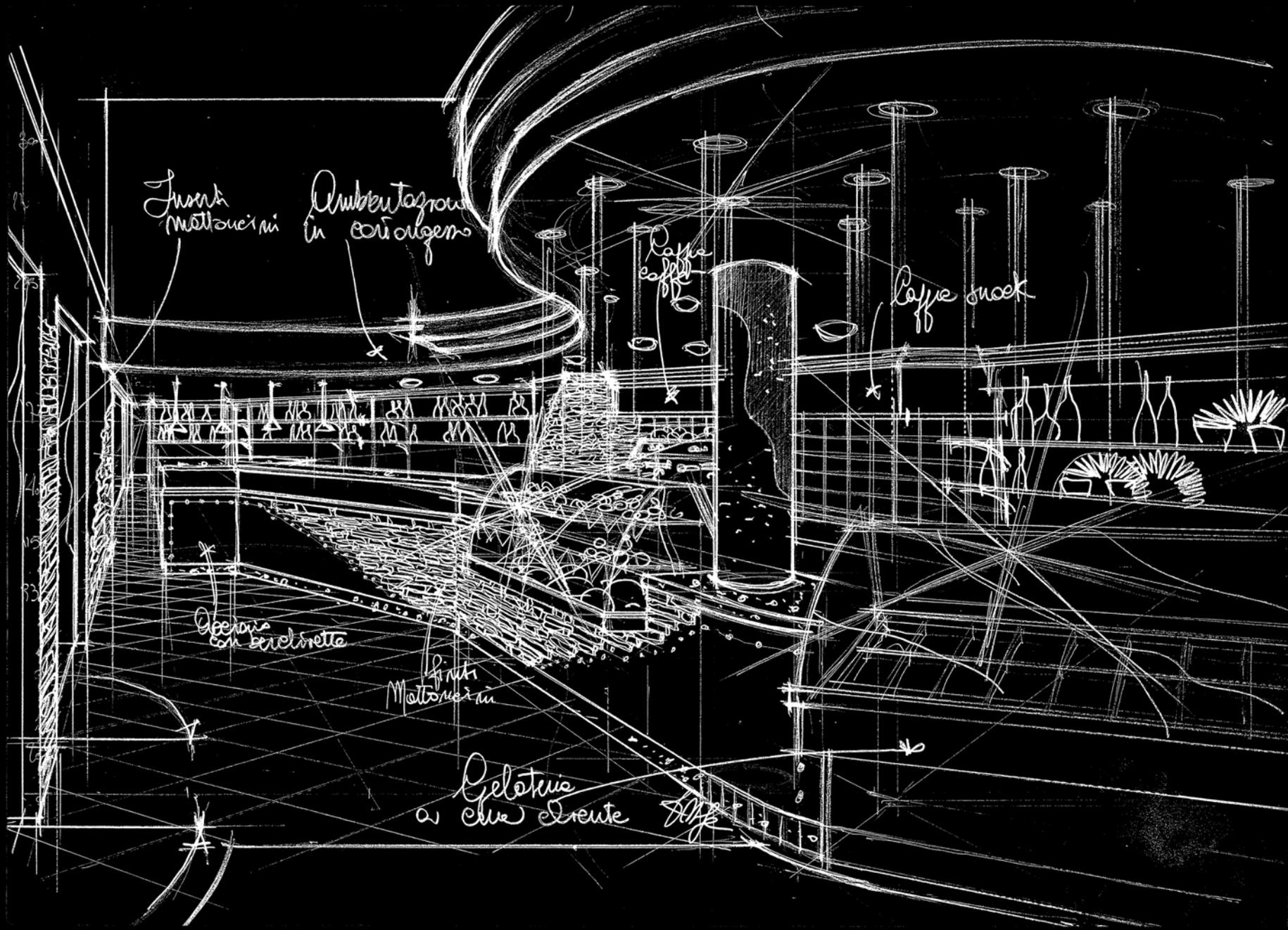
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Cappuccino

Cappuccino

Operano con architetto

Inseri Metallucini

Gelateria a due livelli

Attrezzature & Componenti modulari per il mondo HO.RE.CA.

 "B&D technology" si fonda sulla volontà di progettare e realizzare tecnicamente le soluzioni più innovative ed eleganti per tutte le esigenze di servizio nel mondo della ristorazione professionale. "B&D" è un marchio della società italiana Braden.

La società Braden nasce da persone con più di trenta anni di esperienza nel settore arredo bar.

La sua attività principale è la progettazione, fabbricazione e commercializzazione di attrezzature e mobili di arredo per attività commerciali in genere, rivolto soprattutto a settori specifici HO.RE.CA. quali bar, ristoranti, pizzerie, panetterie, pasticcerie, gelaterie, self-service, gastronomie, alberghi, centri commerciali, supermarket, deli shops, ecc.

La Braden si avvale di un ufficio tecnico progettuale composto da architetti e ingegneri di fama nel settore e di un laboratorio interno per la produzione di mobili standard e su misura. Produzione che nel corso degli anni gli hanno permesso di essere presente sul mercato nazionale ed internazionale.

L'assistenza amministrativa, commerciale e tecnica, è garantita costantemente e continuamente da personale esperto e qualificato.

Ad oggi le proprie attività produttive vengono svolte in un edificio di circa 6.000 mq., in una zona industriale/commerciale nell'entroterra pescarese (centro Italia), facilmente raggiungibile per via mare, ferroviaria ed aerea, dove sono situati gli uffici, laboratori e magazzini.

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Modular Components & Equipment for the HO.RE.CA. world

 "B&D technology" is characterised by the capacity of projecting and realizing the most elegant and innovative technical solutions in foodservice field. "B & D" and 'a brand of Italian society Braden.

The firm Braden was born by people with more than thirty-year experiences in the commercial interior design.

Its main activity is planning, manufacturing and marketing equipments and furniture for HO.RE.CA. business activities, addressed to specific fields such as bars, coffee shops, restaurants, pizza restaurants, baker's shops, confectioner's shops, ice-cream shops, self-service restaurants, deli shops, hotels, shopping centres, supermarkets and so on.

BRADEN s.r.l. in the course of the years, has achieved a big experience in planning and making commercial premises and has highly specialized technical staff. The administrative, trade and technical assistance is constantly and continuously guaranteed by experienced and skilled staff.

Our own manufacturing activities take place in a building of about m2 6.000 in a manufacturer/trade area in Pescara hinterland (centre of Italy), which can be easily reached by sea, railway and air, where offices, workshops and warehouses are situated.

Componentes modulares y material para el mundo HO.RE.CA.

 "B&D technology" se ha distinguido por su trabajo de diseño y construcción de soluciones innovadoras y elegantes dirigidas a los clientes del mundo de la restauración profesional. "B & D" es propiedad de la empresa italiana Braden. La compañía Braden se ha distinguido por su trabajo de diseño y construcción de soluciones innovadoras y elegantes dirigidas a los clientes del mundo de la restauración profesional. Braden es propiedad de la empresa italiana Braden. La compañía Braden proviene de gente con experiencia de más de treinta años. Su actividad principal es el diseño, fabricación y comercialización de equipos y muebles para sectores específicos HO.RE.CA como bares, cafeterías, restaurantes, pizzerías, panaderías, pastelerías, heladerías, auto-servicios, gastronomías, hoteles, centros comerciales, supermercados, tiendas de delicatessen, etc. La compañía Braden hace uso de arquitectos e ingenieros reconocidos en el campo y un laboratorio para la producción de muebles estándar y a medida. La producción en los últimos años le ha permitido estar presente en el mercado nacional e internacional. La gestión administrativa, comercial y técnica, está garantizado de manera constante y continuamente por personal capacitado y calificado. Las actividades de producción se llevan a cabo en un edificio de 6.000 metros cuadrados situado en el centro de Italia, fácilmente accesible por mar, ferrocarril y transporte aéreo, donde se ubican las oficinas, laboratorios y almacenes.

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Modular Komponenten & Zubehör für die HO.RE.CA. Welt

 "B&D technology" ist gekennzeichnet durch die Fähigkeit, die neuesten und elegantesten Lösungen für jeden Geschmack in der Welt des Gastgewerbes zu entwerfen und zu entwickeln. "B&D" ist eine Marke von der italienischen Firma Braden. Das Unternehmen Braden kommt von Leuten mit Erfahrung seit über 30 Jahre. Die Haupttätigkeiten der Firma sind die Entwicklung, Herstellung und Vermarktung von Anlagen und Möbeln für allgemeine Geschäfte, in den Sektoren der HO.RE.CA wie Bars, Restaurants, Pizzerien, Bäckereien, Konditoreien, Eisdielen, Self-Service, Feinkostläden, Hotels, Einkaufszentren, Supermärkte, Feinkost-Läden, etc. Braden hat für jedes Projekt ein reportour an renommierten Architekten und Ingenieuren sowie eine Produktion für die Herstellung von Standard und maßgeschneiderten Möbeln zur Verfügung. Durch die jahrelange Erfahrung in der Produktion konnte sich die Firma auf dem nationalen und internationalen Markt beweisen. Die verwaltungs, kaufmännischen und technischen Aufgaben werden kontinuierlich von einem geschulten und qualifizierten Personal garantiert. Bis heute wird die Produktion in einem Gebäude von 6.000 Quadratmetern

Composants modulaires et équipements pour le monde HO.RE.CA.



"B&D technology" est caractérisée par la volonté de projeter et réaliser techniquement les solutions les plus innovantes et élégantes pour toutes les exigences dans le monde de la restauration professionnelle. "B&D" appartient à la société italienne Braden.

La société Braden provient de personnes ayant une expérience de plus de trente ans dans le domaine de l'hôtellerie. Son activité principale est la conception, la fabrication et la commercialisation d'équipements et de meubles pour les secteurs spécifiques HO.RE.CA tels que les comptoirs bars et cafés, restaurants, pizzeria, boulangeries, pâtisseries, glaciers, traiteurs, hôtels, centres commerciaux, supermarchés, etc.

La Braden fait usage d'un bureau technique qui se compose d'architectes et des ingénieurs de renom dans le domaine et un laboratoire pour la production de mobiliers standard et sur mesure. Production qui au cours des années lui ont permis d'être présent sur les marchés nationales et internationales.

La gestion administrative, commerciale et technique, est garanti de façon constante et continue par des personnes formées et qualifiées.

À ce jour, les activités de production sont réalisées dans un bâtiment de 6.000 mètres carrés situe près de la ville de Pescara (Italie centrale) facilement accessible par voie maritime, ferroviaire et aérien, où sont situés les bureaux, les laboratoires et les entrepôts.

Модульные компоненты и оборудование для мира HO.RE.CA.

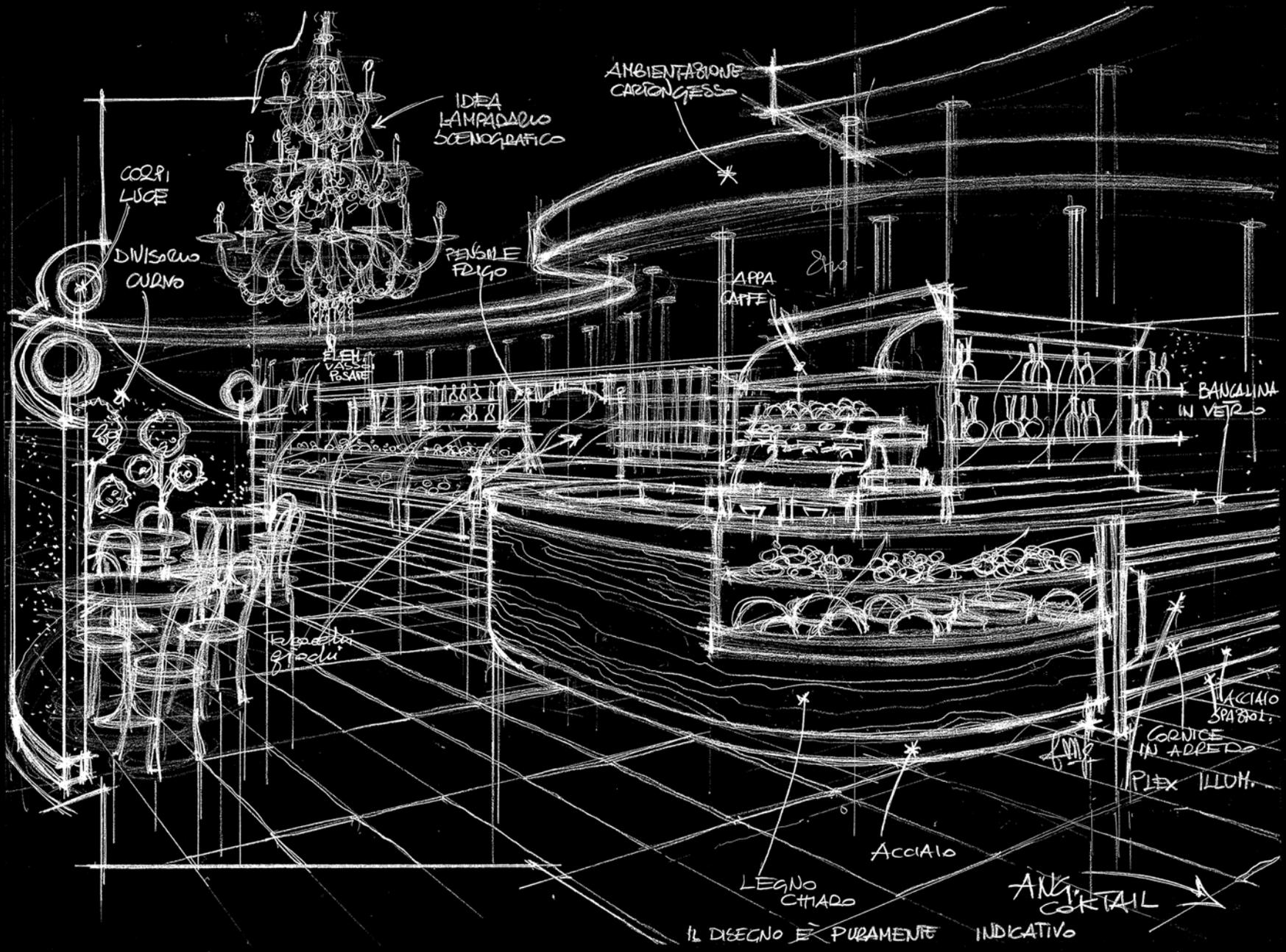


"B&D technology" проектируют и осуществляют наиболее инновационные решения в мире ресторанного оборудования их в элегантный дизайн. "B & D" принадлежит итальянской компании Брейден.

Компания Braden S.r.l. была создана людьми с тридцати лет опыта. Ее основная деятельность – проектирование, производство и продажа оборудования и мебели для торговых предприятий в общем, и прежде всего для баров, ресторанов, пиццерий, булочных, кондитерских, кафе-мороженое, ресторанов самообслуживания, гастрономии, гостиниц, торговых центров, двадцатилетний опыт. На внутреннем рынке фирма имеет клиентуру, работающую по большей части в системе розничной торговли, налаживая связи напрямую через торговых агентов, информаторов или через сеть концессионеров и сотрудников, поддерживающих существующую систему продаж. Для внешнего рынка характерно присутствие импортеров, кроме тех случаев, когда фирма работает напрямую с конечным клиентом или с крупными торговыми сетями.

За годы своей работы Braden s.r.l приобрела значительный опыт в области проектирования и оборудования торговых помещений, и имеет в распоряжении высококвалифицированный технический персонал, что позволило фирме приобрести международный сертификат качества.

В настоящее время производственная деятельность разворачивается в помещениях, где расположены офисы, цеха и склады, общей площадью 6000 кв.м. в промышленно-коммерческой зоне провинции Пескары (центр Италии), с которой имеется воздушное, морское и железнодорожное сообщение.



CORPI
LUCI

DIVISORI
CURVO

IDEA
LAMPADARIO
SCENOGRAFICO

PENSILE
FRIGO

AMBIENTAZIONE
CARTONGESSO

CAPPA
CAFFÈ

BANCONINA
IN VETRO

FRIGORIFERO
GRADUI

LACIAIO
SPRINT

CORNICE
IN ALUMINIO

PLEX ILLUM.

ACCIAIO

LEGNO
CITRADO

AREA
CORTAIL

IL DISEGNO È PURAMENTE INDICATIVO

TECHNICAL FEATURES





CARATTERISTICHE TECNICHE

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

BANCO BAR REFRIGERATO

REFRIGERATED BAR COUNTER / MOSTRADOR BAR REFRIGERADO / KÜHLBARTHEKE / COMPTOIR BAR REFRIGÉRÉ / БАРНЫЙ ХОЛОДИЛЬНИЙ ПРИЛАВОК

I _ Struttura in acciaio inox 18/10 AISI 304 spess. 10/10; base d'appoggio in legno/acciaio inox/acciaio zincato; isolamento cella con poliuretano iniettato (densità 40 kg/mc). Interno cella in acciaio inox, realizzato con una completa arrotondatura di tutti gli angoli, dotato di ripiano intermedio ed evaporatore con gocciolatoio. Fondo cella completo di scarico con valvola antiriflusso. Piano lavoro interamente in acciaio 18/10 AISI 304 equipaggiabile a richiesta con 1 o 2 lavelli rotondi saldati (diam. mm. 420) e miscelatore monocomando; zona lavaggio provvista di bordo antisgocciolo. Bancalina di mescita in acciaio inox, granito o marmo naturale o ricomposto sp. mm. 30 profondità mm. 280. Vani a giorno e vano motore in conglomerato di legno bimelaminico di classe E1 (idrofugo). Unità condensatrice ermetica incorporata, controllata da apposita centralina.

GB _ Stainless steel 18/10 AISI 304 structure, 10/10 thickness; support base of wood/stainless steel/galvanized steel; cell insulation with injected polyurethane (40 kg/m³ density). Stainless steel cell inside, with a complete corner rounding off, equipped with an intermediate shelf and evaporator with drip. Cell bottom supplied with drain with an anti-reflux valve. Work top entirely in stainless steel 18/10 AISI 304 which can be equipped, when required, with 1 or 2 welding round sinks (diameter 420 mm) and monocontrol mixer; washing area supplied with anti-dripping edge. Pouring top of stainless steel, natural or reassembled granite or marble thickness 30 mm, depth 280 mm. Open spaces and engine space in bimelaminated wooden structure of class E1 (waterproof). Incorporated hermetic condensing unit, controlled by a special central system.

E _ Estructura de acero inoxidable 18/10 AISI 304 espesor 10/10; base de apoyo de madera/acero inoxidable/acero cincado; aislamiento cámara con poliuretano inyectado (densidad 40 kg/m³). Interior cámara de acero inoxidable, realizado con un completo redondeo de todos los ángulos, dotado de tablero intermedio y evaporador con goterón. Fondo cámara completo de descargue con válvula antireflujo. Tablero trabajo enteramente de acero 18/10 AISI 304 equipable a petición con 1 o 2 fregaderos redondos soldados (diámetro mm. 420) y mezclador monomando; zona lavado dotada de borde antigoteo. Top de escancia de acero inoxidable, granito o mármol natural o recompuesto espesor mm. 30 profundidad mm. 280. Espacios abiertos y espacio motor de conglomerado de madera bimelaminico de clase E1 (hidrófugo). Unidad condensadora hermética incorporada, controlada por apropiado circuito de control.

D _ Rostfreier Stahl 18/10 AISI 304 Struktur, 10/10 Dicke; Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl; Zelle Isolation mit eingespritztem Polyurethan (40 kg/m³ Dichte). Rostfreier Stahl Zelle Innenseite, mit einer ganzen Abrudung aller Winkel, ausgestattet mit Zwischenfläche und Evaporator mit Tropfblech. Zelle Unterseite mit Abladen mit antirückfluß Ventil. Arbeitstisch

CARATTERISTICHE TECNICHE

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

gänzlich aus Stahl 18/10 AISI 304 daß werden ausgerüstet auf Wunsch mit 1 oder 2 geschweißten runden Spülbecken (diameter mm. 420) und einsteuerung Mischer kann; Waschenstreifen ausgerüstet mit antitropfen Kante. Einschenkentop aus rostfreierem Stahl, natürlichem oder zusammengesetzt Granit oder Marmor Dicke mm. 30 Tiefe mm. 280. Offene Räume und Motorraum aus Anhäufung aus bimelaminischem Holz von Klasse E1 (wasserabstoßend). Eingebaute hermetische Kondensatoreinheit, kontrolliert durch besonderes Zentralsystem.

F _ Structure en acier inoxydable 18/10 AISI 304 épaisseur 10/10; base d'appui en bois/acier inoxydable/acier galvanisé; isolation cellule avec polyuréthane injecté (densité 40 kg/ m³). Intérieur cellule en acier inoxydable, réalisé avec une complète arrondissement de tous les angles, pourvu de rayon intermédiaire et évaporateur avec goutte-d'eau. Fond cellule complet de déchargement avec valve antireflux. Top travail entièrement en acier 18/10 AISI 304 équipable à la demande avec 1 o 2 éviers ronds soudés (diamètre mm. 420) et mélangeur monocommande; zone nettoyage pourvu de bord antiégouttage. Top pour verser en acier inoxydable, granit o marbre naturel o rassemblé épaisseur mm. 30 profondeur mm. 280. Embrasures ouvertes et embrasure moteur en conglomerat de bois bimelaminique de classe E1 (hydrofuge). Unité condensatrice hermétique incorporée, contrôlée par spécial système central.

RUS _ Структура из нержавеющей стали 18/10 AISI 304, толщ.10/10; основание из дерева/нержавеющей стали/оцинкованной стали; изоляция – полиуретановая пена (плотность 40 кг/м³). Внутреннее покрытие камеры – нержавеющая сталь, с полным скруглением всех углов, снабженное средней полкой и испарителем с конденсатором. Дно камеры снабжено сливом с обратным клапаном. Рабочая поверхность выполнена полностью из нержавеющей стали 18/10 AISI 304, оснащаемая по требованию клиента 1 или 2 круглыми запаянными мойками (диам.420 мм) с однорычажным смесителем, моечная зона имеет антикапельную кромку. Барная высокая столешница из нержавеющей стали, гранита, натурального мрамора или мраморной крошки толщ. 30 мм, шир.280 мм. Открытые ниши и ниша мотора из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое). Встроенный герметический конденсаторный узел, управляемый со специального пульта.

BANCO BAR NEUTRO

NEUTRAL BAR COUNTER / MOSTRADOR BAR NEUTRO / NEUTRALE BARTHEKEN / COMPTOIR BAR NEUTRE / НЕЙТРАЛЬНАЯ БАРНАЯ СТОЙКА

I _ Struttura in conglomerato bimelaminico di classe E1 (idrofugo); base d'appoggio in legno/acciaio inox/acciaio zincato. Piano lavoro interamente in acciaio inox 18/10 AISI 304, equipaggiabile a richiesta con 1 o 2 lavelli rotondi saldati in atmosfera di Argon (diam. mm. 420) e miscelatore monocomando; bancalina di miscita in acciaio inox, granito o marmo naturale o ricomposto sp.

CARATTERISTICHE TECNICHE

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

mm. 30, profondità mm. 280; vani a giorno completi di sportelli scorrevoli di chiusura e ripiano intermedio.

GB _ Bimelaminated structure of class E1 (waterproof); support base of wood/stainless steel/galvanized steel. Work top entirely in stainless steel 18/10 AISI 304, which can be equipped, when required, with 1 or 2 Argon welding round sinks (diameter 420 mm) and monocontrol mixer; pouring top in stainless steel, natural or reassembled granite or marble thickness 30 mm, depth 280 mm; open spaces supplied with closing sliding doors and intermediate shelf.

E _ Estructura de conglomerado bimelaminico de clase E1 (hidrófugo); base de apoyo de madera/acero inoxidable/acero cincado. Tablero trabajo enteramente de acero inoxidable 18/10 AISI 304 equipable a petición con 1 o 2 fregaderos redondos soldados en atmósfera de Argon (diámetro mm. 420) y mezclador monomando; top de escancia de acero inoxidable, granito o mármol natural o recompuesto espesor mm. 30, profundidad mm. 280; espacios abiertos completos de puertas correderas de cierre y tablero intermedio.

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D _ Struktur aus bimelaminischer Anhäufung von Klasse E1 (wasserabstoßend); Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Arbeitstisch gänzlich aus rostfreierem Stahl 18/10 AISI 304, daß werden ausgerüstet auf Wunsch mit 1 oder 2 Argon geschweißten runden Spülbecken (diameter mm. 420) und einsteuerung Mischer kann; Einschenkentop aus rostfreierem Stahl, natürlichem oder zusammengesetzt Granit oder Marmor Dicke mm. 30, Tiefe mm. 280; offene Räume mit Schließe Schiebetüren und Zwischenfläche.

F _ Structure en conglomerat bimélaminaire de classe E1 (hydrofuge); base d'appui en bois/acier inoxydable/acier galvanisé. Top travail entièrement en acier inoxydable 18/10 AISI 304, équipable à la demande avec 1 o 2 éviers ronds soudés en atmosphère d'Argon (diamètre mm. 420) et mélangeur monocommande; top pour verser en acier inoxydable, granit o marbre naturel o rassemblé épaisseur mm. 30, profondeur mm. 280; embrasures ouvertes completes de portes coulissantes de fermeture et rayon intermédiaire.

RUS _ Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое), основание из дерева/нержавеющей стали/оцинкованной стали. Рабочая поверхность выполнена полностью из нержавеющей стали 18/10 AISI 304, оснащаемая по требованию клиента 1 или 2 круглыми запаянными (газ аргон) мойками (диам.420 мм) с однорыжачным смесителем. Барная высокая столешница из нержавеющей стали, гранита, натурального мрамора или мраморной крошки толщ. 30 мм, шир.280 мм. Открытые ниши оборудованы раздвижными дверками и промежуточной полкой

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

ANGOLI

CORNERS / ÁNGULOS / WINKEL / ANGLES / УГЛЫ

I _ Struttura in conglomerato bmelaminico di classe E1 (idrofugo). Top in acciaio inox, granito o marmo naturale o ricomposto, sp. mm. 30, base d'appoggio in legno/acciaio inox/acciaio zincato. Angoli interni con vano a giorno dotato di mensola intermedia.

GB _ Bimelaminated structure of class E1 (waterproof). Top in stainless steel, natural or reassembled granite or marble thickness 30 mm, support base in wood/stainless steel/galvanized steel. Inside corners with open space with an intermediate shelf.

E _ Estructura de conglomerado bmelaminico de clase E1 (hidrófugo). Top de acero inoxidable, granito o mármol natural o recompuesto, espesor mm. 30, base de apoyo de madera/acero inoxidable/acero cincado. Ángulos interiores con espacio abierto dotado de repisa intermedia.

D _ Struktur aus bmelaminischer Anhäufung von Klasse E1 (wasserabstoßend). Top aus rostfreierem Stahl, natürlichem oder zusammengesetzt Granit oder Marmor, Dicke mm. 30, Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Innenwinkel mit offenem Raum ausgestattet mit Zwischenkonsole.

F _ Structure en conglomérat bmelaminique de classe E1 (hydrofuge). Top en acier inoxydable, granit o marbre naturel o rassemblé, épaisseur mm. 30, base d'appui en bois/acier inoxydable/acier galvanisé. Angles intérieurs avec embrasure ouverte pourvue d'étagère intermédiaire.

RUS _ Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое).

Столешница из нержавеющей стали, гранита, натурального мрамора или мраморной крошки толщ.30 мм, основание из дерева/нержавеющей стали/оцинкованной стали. Внутренние углы имеют открытую нишу с промежуточной полкой.

VETRINA SNACK REFRIGERATA

REFRIGERATED SNACK DISPLAY-CASE / VITRINA SNACK REFRIGERADA / KÜHL-SNACK-VITRINE / VITRINE SNACK REFRIGÉRÉE / ХОЛОДИЛЬНАЯ ВИТРИНА ДЛЯ ЗАКУСОК

I Struttura in conglomerato bmelaminico di classe E1 (idrofugo). Base d'appoggio in legno/acciaio inox/acciaio zincato. Vasca refrigerata in acciaio inox 8/10 AISI 304 con isolamento in poliuretano, dotata di evaporatore di adeguata superficie,

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coprievaporatore in acciaio con termometro per la visualizzazione della temperatura interna vetrina lato cliente. Parte superiore totalmente in cristallo; vetro anteriore curvo apribile verso il basso. Scorrevoli di chiusura in plexiglas e plafoniera in alluminio anodizzato con tubo fluorescente per l'illuminazione. Piano di lavoro in acciaio inox, marmo o granito naturale o ricomposto. Refrigerazione mediante gruppo compressore ermetico incorporato, controllato da apposita centralina.

GB _ Bimelaminated structure of class E1 (waterproof). Support base in wood/stainless steel/galvanized steel. Refrigerated tank in stainless steel 8/10 AISI 304 with polyurethane insulation, with a properly sized evaporator, steel evaporator-cover with thermometer to visualize the inside temperature of the display-case customer side. Upper part completely in glass; curved front glass which can be opened downward. Closing sliding doors in perspex and ceiling lamp in anodized aluminium with fluorescent tube for lighting. Work top in stainless steel, natural or reassembled marble or marble. Refrigeration by means of incorporated hermetic compressor group, controlled by a special central system.

E _ Estructura de conglomerado bmelaminico de clase E1 (hidrófugo). Base de apoyo de madera/acero inoxidable/acero cincado. Tina refrigerada de acero inoxidable 8/10 AISI 304 con aislamiento de poliuretano, dotada de evaporador de adecuada superficie, cubreevaporador de acero con termómetro para la visualización de la temperatura interior vitrina lado cliente. Parte superior totalmente de cristal; vidrio anterior curvo que se puede abrir del alto al bajo. Puertas correderas de cierre de plexiglás y plafón de aluminio anodizado con tubo fluorescente para la iluminación. Tablero de trabajo de acero inoxidable, mármol o granito natural o recompuesto. Refrigeración mediante grupo compresor hermético incorporado, controlado por apropiado circuito de control.

D _ Struktur aus bmelaminischer Anhäufung von Klasse E1 (wasserabstoßend). Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Kühlwanne aus rostfreierem Stahl 18/10 AISI 304 mit Polyurethan Isolation, ausgestattet mit Evaporator von angemessener Größe, Stahl Evaporatordecke mit Thermometer für das Sichtbarmachen der Innentemperatur der Vitrine Kundeseite. Oberteil gänzlich aus Kristall; krummes Vorderglas zu öffnend von oben herab. Schließe Schiebetüren aus Plexiglas und Deckenlampe aus Eloxalaluminium mit Fluoreszenzrohr für die Beleuchtung. Arbeitstisch aus rostfreierem Stahl, natürlichem oder zusammengesetzt Marmor oder Granit. Kühlung durch hermetische Einbaukompressorgruppe, kontrolliert durch besonderes Zentralsystem.

F _ Structure en conglomerat bmelaminique de classe E1 (hydrofuge). Base d'appui en bois/acier inoxydable/acier galvanisé. Bac réfrigéré en acier inoxydable 8/10 AISI 304 avec isolation en polyuréthane, pourvu d'évaporateur d'appropriée surface, couvre-évaporateur en acier avec thermomètre pour la visualisation de la température intérieure vitrine côté client. Partie supérieure totalement en cristal; verre antérieur courbe ouvrant de haut en bas. Portes coulissantes de fermeture en

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plexiglas et plafonnier en aluminium éloxé avec tube fluorescent pour l'éclairage. Top de travail en en acier inoxydable, marbre o granit naturel o rassemblé. Réfrigération moyennant groupe compresseur hermétique incorporé, contrôlé par spécial système central.

RUS _ Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое).

Основание из дерева/нержавеющей стали/оцинкованной стали. Холодильный поддон из нержавеющей стали 8/10 AISI 304 с полиуретановой прокладкой, оснащенный конденсатором соответствующей поверхности, крышка испарителя из нержавеющей стали с термометром для визуализации температуры внутри витрины (со стороны клиента). Верхняя поверхность полностью из стекла, гнутое переднее стекло, открывающееся книзу. Раздвижные дверки из плексигласа и плафон из анодированного алюминия с флуорисцентной осветительной трубкой. Рабочая поверхность из нержавеющей стали, натурального мрамора, гранита, мраморной или гранитной крошки. Охлаждение при помощи встроенного герметично го компрессорного узла, управляемого со специального пульта.

VETRINA GASTRONOMIA CALDA

WARM GASTRONOMY DISPLAY-CASE / VITRINA GASTRONOMÍA CALIENTE / WARME GASTRONOMIEVITRINE / VITRINE GASTRONOMIE CHAUDE / ГОРЯЧАЯ ГАСТРОНОМИЧЕСКАЯ ВИТРИНА

I _ A BAGNOMARIA: Struttura in conglomerato bmelaminico di classe E1 (idrofugo). Base d'appoggio in legno/acciaio inox/acciaio zincato. Piano di lavoro in acciaio inox 18/10 AISI 304 completo di vasche "a bagnomaria" (optional) con termostato ed interruttore. Parte superiore totalmente in cristallo, vetro anteriore curvo apribile verso il basso. Scorrevoli di chiusura in plexiglas e plafoniera in alluminio anodizzato con tubo fluorescente per l'illuminazione. **_ A SECCO:** Stesse caratteristiche della precedente tranne: Piano di lavoro completo di piastre con resistenza "a secco", dotate di termostato ed interruttore.

GB _ WATER BATH: Bimelaminated structure of class E1 (waterproof). Support base in wood/stainless steel/galvanized steel. Work top in stainless steel 18/10 AISI 304 supplied with "water bath" tanks (optional) with thermostat and switch. Upper part completely in glass, curved front glass which can be opened downward. Closing sliding doors in perspex and ceiling lamp in anodized aluminium with fluorescent tube for lighting. **_ DRY:** Same characteristics as the previous one except: Work top supplied with "dry"-proof plates, equipped with thermostat and switch.

E _ A BAÑO MARÍA: Estructura de conglomerado bmelaminico de clase E1 (hidrófugo). Base de apoyo de madera/acero inoxidable/acero cincado. Tablero de trabajo de acero inoxidable 18/10 AISI 304 completo de finas "baño María" (extra) con termostato y interruptor. Parte superior totalmente de cristal, vidrio anterior curvo que se puede abrir del alto al bajo. Puertas

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correderas de cierre de plexiglás y plafón de aluminio anodizado con tubo fluorescente para la iluminación. _ **A SECO**: Mismas características de la precedente excepto: Tablero de trabajo completo de placas con resistencia "a seco", dotadas de termostato y interruptor.

D _ WASSERBAD: Struktur aus bmelaminischer Anhäufung von Klasse E1 (wasserabstoßend). Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Arbeitstisch aus rostfreierem Stahl 18/10 AISI 304 mit "Wasserbad" Wannen (extra) mit Thermostat und Schalter. Oberteil gänzlich aus Kristall, krummes Vorderglas zu öffnend von oben herab. Schließe Schiebetüren aus Plexiglas und Deckenlampe aus Eloxaluminium mit Fluoreszenzrohr für die Beleuchtung. _ **TROCKEN**: Gleiche Kennzeichen wie die vorhergehende Vitrine außer: Arbeitstisch mit Platten mit "trocken" Widerstand, mit Thermostat und Schalter.

F _ À BAIN-MARIE: Structure en conglomerat biméminique de classe E1 (hydrofuge). Base d'appui en bois/acier inoxydable/acier galvanisé. Top de travail en acier inoxydable 18/10 AISI 304 complet de bacs "à bain-marie" (optional) avec thermostat et interrupteur. Partie supérieure totalement en cristal; verre antérieur courbe ouvrant de haut en bas. Portes coulissantes de fermeture en plexiglas et plafonnier en aluminium éloxé avec tube fluorescent pour l'éclairage. _ **À SEC**: Mêmes caractéristiques de la précédente sauf: Top de travail complet de plaques avec résistance "à sec", pourvues de thermostat et interrupteur.

RUS _ "ВОДЯНАЯ БАНЯ" Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое). Основание из дерева/нержавеющей стали/оцинкованной стали. Рабочий стол из нержавеющей стали 18/10 AISI 304, укомплектованный ванночками (опционально) с термостатом и выключателем. Верхняя часть целиком стеклянная, гнутое переднее стекло, открывающееся книзу. Раздвижные дверки из плексигласа и плафон из анодированного алюминия с флуорисцентной осветительной трубкой. _ **СУХОЕ ТЕПЛО** Характеристики, идентичные вышеназванным, кроме следующего: Рабочий стол оснащен "сухими" электронагревательными пластинами, снабженными термостатом и выключателем.

CASSA E MULTISERVICE

CASH-DESK AND MULTISERVICE / CAJA Y MULTISERVICE / KASSE UND MULTISERVICE / CAISSE ET MULTISERVICE / КАССОВЫЙ И УНИВЕРСАЛЬНЫЙ ПРИБАВОК

I _ Struttura in conglomerato di legno bmelaminico di classe E1 (idrofugo). Piano di lavoro in acciaio inox, marmo o granito naturale o ricomposto sp. mm. 30 base d'appoggio in legno/acciaio inox/acciaio zincato. Lato operatore completo di n. 2 cassette.

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GB _ Bimelaminated wooden structure of class E1 (waterproof). Work top in stainless steel, natural or reassembled marble or granite thickness 30 mm, support base in wood/stainless steel/galvanized steel. Working side supplied with n. 2 drawers.

E _ Estructura de conglomerado de madera bmelaminico de clase E1 (hidrófugo). Tablero de trabajo de acero inoxidable, mármol o granito natural o recompuesto espesor mm. 30 base de apoyo de madera/acero inoxidable/acero cincado. Lado operador completo de n. 2 cajones.

D _ Struktur aus Anhäufung aus bmelaminischem Holz von Klasse E1 (wasserabstoßend). Arbeitstisch aus rostfreierem Stahl, natürlichem oder zusammengesetzt Marmor oder Granit Dicke mm. 30 Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Bedienerseite mit n. 2 Schubladen.

F _ Structure en conglomerat de bois bmelaminique de classe E1 (hydrofuge). Top de travail en acier inoxydable, marbre o granit naturel o rassemblé épaisseur mm. 30 base d'appui en bois/acier inoxydable/acier galvanisé. Côté opérateur complet de n. 2 tiroirs.

RUS _ Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое). Рабочая поверхность из нержавеющей стали, натурального мрамора или гранита, мраморной или гранитной крошки то лщ.30 мм. Основание из дерева/нержавеющей стали/оцинкованной стали. 2 выдвижных ящика со стороны кассира.

VETRINA GELATI VENTILATA

VENTILATED ICE-CREAM DISPLAY-CASE / VITRINA HELADOS VENTILADA / GELÜFTETE EISVITRINE / VITRINE GLACES VENTILÉE / ВЕНТИЛИРУЕМАЯ ВИТРИНА ДЛЯ МОРОЖЕНОГО

I _ Struttura portante in tubolare di ferro zincato, piano di lavoro, lato di servizio in acciaio inox 18/10 AISI 304. Vasca refrigerata in acciaio con parti in lamiera zincata isolata mediante poliuretano iniettato densità 40 kg/mc. Refrigerazione ventilata a "Lama d'aria" con doppio flusso d'aria così da annullare la differenza di temperatura tra zona anteriore e posteriore della vetrina. Zona esposizione vaschette inclinata per una migliore visibilità del prodotto. Parte superiore in cristallo curvo temperato apribile. La vetrina è munita sul retro di tendine avvolgibili di chiusura ed è completa di plafoniera in alluminio anodizzato con tubo fluorescente per l'illuminazione. Portagusti illuminato e termometro per la visualizzazione della temperatura interna vetrina lato cliente. Unità refrigerante semiermetica. Tutte le funzioni della vetrina (temperatura, sbrinamento, ecc.) sono regolate da una centralina elettronica digitale che permette una rapida visualizzazione del funzionamento e la possibilità di programmare gli sbrinamenti. Sbrinamento ad inversione del ciclo che consente di mantenere il gelato in esposizione 24 ore su 24.

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GB _ Carrying structure of galvanized iron tubular, work top, service side in stainless steel 18/10 AISI 304. Steel refrigerated tank with parts in galvanized sheet insulated by means of injected polyurethane density 40 kg/m³. Ventilated refrigeration by "Air blade" system with double airflow in order to nullify the difference of temperature between front area and back area of the display-case. Leaning tank display area for a better visibility of the product. Upper part in temperate curved glass which can be opened. The display-case on its back has closing rolling curtains and it is supplied with a ceiling lamp in anodized aluminium with fluorescent tube for the lighting. Lit ice-cream sorts track and thermometer to visualize the inside temperature of the display-case customer side. Semi-hermetic refrigerating unit. Every function of the display-case (temperature, defrosting, etc.) is regulated by a digital electronic central system that allows a rapid visualization of the functioning and the possibility to program the defrostings. Defrosting with cycle reversal that allows to keep the ice-cream displayed 24 hours a day.

E _ Estructura maestra de tubo de hierro cincado, tablero de trabajo, lado de servicio de acero inoxidable 18/10 AISI 304. Tina refrigerada de acero con partes de plancha cincada aislada mediante poliuretano inyectado densidad 40 kg/m³. Refrigeración ventilada a "Hoja de aire" con doble flujo de aire para anular la diferencia de temperatura entre zona anterior y posterior de la vitrina. Zona exposición finas inclinada para una mejor visibilidad del producto. Parte superior de cristal curvo templado que se puede abrir. La vitrina tiene visillos anrollables de cierre detrás y es completa de plafón de aluminio anodizado con tubo fluorescente para la iluminación. Portagustos iluminado y termómetro para la visualización de la temperatura interior vitrina lado cliente. Unidad refrigerante semihermética. Todas las funciones de la vitrina (temperatura, descongelación, etc.) son reguladas por un circuito de control electrónico digital que permite una rápida visualización del funcionamiento y la posibilidad de programar las descongelaciones. Descongelación a inversión del ciclo que permite de mantener el helado en exposición 24 horas al día.

D _ Tragestruktur aus Zinkeisen Rohre, Arbeitstisch, Dienstseite aus rostfreierem Stahl 18/10 AISI 304. Stahl Kühlwanne mit Teile aus Zinkblech isoliert mit eingespritztem Polyurethan Dichte 40 kg/m³. Gelüftete Kühlung mit "Luftklingsystem" mit doppelter Luftströmung zu den Unterschied von Temperatur zwischen Vorderstreifen und Hinterstreifen der Vitrine annullieren. Geneigter Wannenausstellung Streifen für eine bessere Sichtbarkeit des Erzeugnisses. Oberteil aus gemäßigttem krummem Kristall zu öffnend. Die Vitrine habe Schließe Rollvorhänge auf der Rückseite und sie habe Deckenlampe aus Eloxaluminium mit Fluoreszenzrohr für die Beleuchtung. Beleuchteter Geschmackhalter und Thermometer für das Sichtbarmachen der Innentemperatur der Vitrine Kundeseite. Halbhermetische Kühleinheit. Alle Funktionen der Vitrine (Temperatur, Entfrostung, und so weiter) werden von einem digitalem elektronischem Zentralsystem reguliert daß ein schnelles Sichtbarmachen der Arbeitsweise und die Möglichkeit die Entfrostungen zu programmieren gestattet. Entfrostung mit Verlaufumkehren daß das Eis ausgestellte rund um die Uhr zu erhalten gestattet.

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F _ *Structure portante en boudin de fer galvanisé, top de travail, côté de service en acier inoxydable 18/10 AISI 304. Bac réfrigérée en acier avec parties en tôle galvanisée isolée moyennant polyuréthane injecté densité 40 kg/ m³. Réfrigération ventilée à "Lame d'air" avec double flud d'air de façon qu'on annule la différence de température entre zone antérieur et postérieur de la vitrine. Zone exposition bacs inclinée pour une meilleure visibilité du produit. Partie supérieure en cristal courbe tempéré ouvrant. La vitrine derrière est pourvue de stores déroulables de fermeture et elle est complete de plafonnier en aluminium éloxé avec tube fluorescent pour l'éclairage. Porte-goûts illuminé et thermomètre pour la visualisation de la température intérieure vitrine côté client. Unité réfrigérante semi-hermétique. Toutes les fonctions de la vitrine (température, dégivrage, etc.) sont réglées par un système central électronique digital qui permet une rapide visualisation du fonctionnement et la possibilité de programmer les dégivrages. Dégivrage à inversion du cycle qui permet de maintenir la glace en exposition 24 heures sur 24.*

RUS _ *Несущая трубчатая конструкция из оцинкованного железа; рабочий стол, зона обслуживания сделаны из нержавеющей стали 18/10 AISI 304. Холодильная ванна из стали с деталями из оцинкованного листа, изолированная пенополиуретаном плотностью 40 кг/м³. Вентилируемое охлаждение "воздушное лезвие" (двойной воздушный поток) для уничтожения разницы температур между передней и задней зонами витрины. Экспозиционная часть витрины имеет уклон для лучшего обозрения продукции. Верхняя часть из гнутого темперированного стекла. Витрина с задней стороны оснащена подъемными шторками и снабжена плафоном из анодированного алюминия с флуоресцентной осветительной трубкой. Наличие освещения гастроёмкостей и термометра для определения внутренней температуры витрины со стороны клиента. Полугерметичная холодильная установка. Все функции витрины (температура, размораживание и т.д.) регулируются цифровым электронным пультом с быстрым отображением функций и возможностью программирования размораживания. Размораживание и инверсия цикла позволяет хранить мороженое в витрине 24 часа в сутки.*

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PASTICCERIA

CONFECTIONERS / PASTELERÍA / KONDITOREI / PÂTISSERIE / КОНДИТЕРСКАЯ

I _ *Struttura in conglomerato bimelaminico di classe E1 (idrofugo). Base d'appoggio in legno/acciaio inox/acciaio zincato. Piano di lavoro e piano esposizione in acciaio inox 18/10 AISI 304, coprievaporatore in acciaio con termometro per visualizzare la temperatura interna vetrina lato cliente. Parte superiore in cristallo; vetro anteriore curvo apribile verso il basso completo di plafoniera in alluminio con tubo fluorescente per l'illuminazione. Piano esposizione scorrevole "a cassetto". Refrigerazione mediante gruppo compressore ermetico incorporato, controllato da apposita centralina.*

GB _ *Bimelaminated structure of class E1 (waterproof). Support base in wood/stainless steel/galvanized steel. Work top and display*

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top in stainless steel 18/10 AISI 304, steel evaporator-cover with thermometer to visualize the inside temperature of the display-case customer side. Upper part in glass; curved front glass which can be opened downward supplied with an aluminium ceiling lamp with fluorescent tube for lighting. Sliding display top with "drawer system". Refrigeration by means of incorporated hermetic compressor group, controlled by a special central system.

E _ Estructura de conglomerado bmelaminico de clase E1 (hidrófugo).

Base de apoyo de madera/acero inoxidable/acero cincado. Tablero de trabajo y tablero exposición de acero inoxidable 18/10 AISI 304, cubreevaporador de acero con termómetro para visualizar la temperatura interior vitrina lado cliente. Parte superior de cristal; vidrio anterior curvo que se puede abrir del alto al bajo completo de plafón de aluminio con tubo fluorescente para la iluminación. Tablero exposición corredero "a cajón". Refrigeración mediante grupo compresor hermético incorporado, controlado por apropiado circuito de control.

D _ Struktur aus bmelaminischer Anhäufung von Klasse E1 (wasserabstoßend).

Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Arbeitstisch und Ausstellungstop aus rostfreierem Stahl 18/10 AISI 304, Stahl Evaporatordecke mit Thermometer für das Sichtbarmachen der Innentemperatur der Vitrine Kundeseite. Oberteil aus Kristall; krummes Vorderglas zu öffnend von oben herab mit Deckenlampe aus Aluminium mit Fluoreszenzrohr für die Beleuchtung. "Schublade" Schiebeasstellungstop. Kühlung durch hermetische Einbaukompressorgruppe, kontrolliert durch besonderes Zentralsystem.

F _ Structure en conglomerat bimélaminique de classe E1 (hydrofuge). Base d'appui en bois/acier inoxydable/acier galvanisé.

Top de travail et top exposition en acier inoxydable 18/10 AISI 304, couvre-évaporateur en acier avec thermomètre pour visualiser la température intérieure vitrine côté client. Partie supérieure en cristal; verre antérieur courbe ouvrant de haut en bas complet de plafonnier en aluminium avec tube fluorescent pour l'éclairage. Top exposition coulissant "à tiroir". Réfrigération moyennant groupe compresseur hermétique incorporé, contrôlé par spécial système central.

RUS _ Структура из ДСП с двусторонним меламиновым покрытием класса E1 (влагоустойчивое).

Основание из дерева/нержавеющей стали/оцинкованной стали. Рабочий стол и экспозиционный стол из нержавеющей стали 18/10 AISI 304, крышка испарителя из стали с термометром для отслеживания внутренней температуры витрины со стороны клиента. Верхняя часть из стекла, гнутое переднее стекло, открывающееся книзу, оснащенное алюминиевым плафоном с флуоресцентной осветительной трубкой. Выдвижной экспозиционный стол. Охлаждение с помощью встроеного герметичного компрессорного узла, управляемого специальным пультом.

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

BASE RETROBANCO REFRIGERATA

REFRIGERATED BACK-COUNTER BASE / BASE MOSTRADOR TRASERO REFRIGERADA / KÜHLRÜCKTHEKEBASIS / BASE DERRIÈRE DE COMPTOIR REFRIGÉRÉE / ХОЛОДИЛЬНЫЙ ЗАДНИЙ ПРИЛАВОК

I _ Caratteristiche similari al banco refrigerato tranne: Lavelli opzionali ad incasso.

GB _ Similar characteristics as the refrigerated counter except: Optional embedding sinks.

E _ Características similares al mostrador refrigerado excepto: Fregaderos extras empotrados.

D _ Ähnliche Kennzeichen wie die Kühltheke außer: Versenkten extra Spülbecken.

F _ Caractéristiques similaire au comptoir réfrigéré sauf: Éviers optionnels enchâssés.

RUS _ Характеристики сходны с холодильным прилавком, кроме следующей: Опционально – встроенные мойки.

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BASE RETROBANCO NEUTRO

NEUTRAL BACK-COUNTER BASE / BASE MOSTRADOR TRASERO NEUTRA / NEUTRALE RÜCKTHEKEBASIS / BASE DERRIÈRE DE COMPTOIR NEUTRE / НЕЙТРАЛЬНЫЙ ЗАДНИЙ ПРИЛАВОК

I _ Struttura portante in conglomerato bimeleminico idrofugo di classe E1. Vano a giorno con ripiano intermedio ed antine scorrevoli di chiusura. Base d'appoggio in legno/acciaio inox/acciaio zincato. Top in acciaio inox, marmo o granito naturale o ricomposto, con alzata posteriore.

GB _ Waterproof bimeleminated carrying structure of class E1. Open space with intermediate shelf and closing sliding doors. Support base in wood/stainless steel/galvanized steel. Top in stainless steel, natural or reassembled marble or granite, with back raised part.

E _ Estructura maestra de conglomerado bimeleminico hidrófugo de clase E1. Espacio abierto con tablero intermedio y puertas correderas de cierre. Base de apoyo de madera/acero inoxidable/acero cincado. Top de acero inoxidable, mármol o granito natural o recompuesto, con alzado posterior.



CARATTERISTICHE TECNICHE

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

D _ Tragestruktur aus wasserabstoßender bmelaminischer Anhäufung von Klasse E1. Offener Raum mit Zwischenfläche und Schließe Schiebetüren. Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Top aus rostfreierem Stahl, natürlichem oder zusammengesetzt Marmor oder Granit, mit Hinteraufsatz.

F _ Structure portante en conglomerat biméminique hydrofuge de classe E1. Embrasure ouverte avec rayon intermédiaire et portes coulissantes de fermeture. Base d'appui en bois/acier inoxydable/acier galvanisé. Top en acier inoxydable, marbre o granit naturel o rassemblé, avec vaisselier postérieur.

RUS _ Несущая структура из ДСП с двусторонним меламиновым влагоустойчивым покрытием класса E1. открытая ниша с о средней полкой и раздвижными дверками. Основание из дерева/нержавеющей стали/оцинкованной стали. Столешница из нержавеющей стали, натурального мрамора или гранита, мраморной или гранитной крошки, со стеллажем.

BASE RETROBANCO MACCHINA CAFFE'

COFFEE MACHINE BACK-COUNTER BASE / BASE MOSTRADOR TRASERO MAQUINA CAFE / KAFFEEMASCHINE RÜCKTHEKEBASIS / BASE DERRIERE DE COMPTOIR MACHINE A CAFE / ЗАДНЯЯ СТОЙКА ДЛЯ КОФЕЙНОЙ МАШИНЫ

I _ Struttura portante in conglomerato bmelaminico idrofugo di classe E1. Vano a giorno con predisposizione per lavatazzine. Base d'appoggio in legno/acciaio inox/acciaio zincato. Piano di lavoro in acciaio inox 18/10 AISI 304 con foro per passaggio tubi. Lato operatore dotato di tramoggia battifondi (contenitore per fondi di caffè).

GB _ Waterproof bmelaminated carrying structure of class E1. Open space arranged for cupwasher. Support base in wood/stainless steel/galvanized steel. Work top of stainless steel 18/10 AISI 304 with hole for the passing of pipes. Working side supplied with coffee grounds container.

E _ Estructura maestra de conglomerado bmelaminico hidrófugo de clase E1. Espacio abierto con predisposición para lavatacitas. Base de apoyo de madera/acero inoxidable/acero cincado. Tablero de trabajo de acero inoxidable 18/10 AISI 304 con agujero para paso caños. Lado operador dotado de recipiente posos café.

D _ Tragestruktur aus wasserabstoßender bmelaminischer Anhäufung von Klasse E1. Offener Raum mit Anlage für Täßchenwäscher. Ablagebasis aus Holz/rostfreierem Stahl/Zinkstahl. Arbeitstisch aus rostfreierem Stahl 18/10 AISI 304 mit Loch für Rohredurchgang. Bedienerseite mit Kaffeesatzgefäß.

CARATTERISTICHE TECNICHE

TECHNICAL FEATURES / DATOS TECNICOS / TECHNISCHE ANGABEN / INFORMATIONS TECHNIQUES / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

F _ Structure portante en conglomerat bimé lamini que hydrofuge de classe E1. Embrasure ouverte avec disposition pour lave-tasses. Base d'appui en bois/acier inoxydable/acier galvanisé. Top de travail en acier inoxydable 18/10 AISI 304 avec trou pour passage tubes. Côté opérateur pourvu de récipient pour marcs de café.

RUS _ Несущая структура из ДСП с двусторонним меламиновым влагоустойчивым покрытием класса E1. открытая ниша, пред расположенная для мойки для чашек. Основание из дерева/нержавеющей стали/оцинкованной стали. Рабочий стол из нержавеющей стали 18/10 AISI 304 с отверстием для труб. С рабочей стороны – контейнер для кофейной гущи.

ALZATA

RAISED PART / ALZADO / AUFSATZ / VAISSELLIER / СТЕЛЛАЖ

I _ Struttura portante costituita da montanti in acciaio inox 18/10 AISI 304, opportunamente sagomati per resistere a sollecitazioni meccaniche e con cremagliere per il fissaggio e la regolazione in altezza delle mensole in cristallo. Nella parte superiore è fissato il cielino completo di illuminazione e la fascia personalizzata.

GB _ Carrying structure composed of uprights in stainless steel 18/10 AISI 304, properly shaped to stand mechanical stress and with racks for the fixing and the height regulation of the glass shelves. On the upper part there is a ceiling supplied with lighting and a personalized fascia.

E _ Estructura maestra constituida por montantes de acero inoxidable 18/10 AISI 304, oportunamente perfilados para resistir a esfuerzos mecánicos y con cremalleras para la fijación y la regulación en altura de las repisas de cristal. En la parte superior está fijado el techo completo de iluminación y la faja personalizada.

D _ Tragestruktur gebildet von Pfosten aus rostfreierem Stahl 18/10 AISI 304, gemodelt eigens zu mechanische Beanspruchungen vertragen und mit Zahnstangen für die Befestigung und die Regelung in die Höhe der Kristall Konsolen. Im Oberteil gibt es die Decke mit Beleuchtung und das Band persönlich gemacht.

F _ Structure portante constituée par montants en acier inoxydable 18/10 AISI 304, opportunément façonnés pour résister à contraintes mécaniques et avec crémaillères pour la fixation et la régulation en hauteur des étagères en cristal. En la partie supérieure est fixé le plafond complet d'éclairage et le bandeau personnalisé.

RUS _ Несущая структура состоит из фигурных стоек из нержавеющей стали 18/10 AISI 304, способных выдерживать механические нагрузки, с зубчатой рейкой для фиксации и регулирования высоты стеклянных полок. В верхней части – потолочная панель с осветительной системой и индивидуальным карнизом.

MARMI – GRANITI – RICOMPOSTI

MARBLE – GRANITE – REASSEMBLED / MÁRMOL – GRANITO – RECOMPUESTO / MARMOR – GRANIT – ZUSAMMENSETZUNG /
 MARBRE – GRANIT – RASSEMBLÉ / МРАМОР – ГРАНИТ - КРОШКА

I _ E' importante precisare che questi materiali sono di origine esclusivamente naturale, possono quindi presentare sfumature di colore oppure piccole fessurazioni e venature di magrosità (ad esempio, tipiche del marmo di Carrara). Si ricordi inoltre che queste superfici, essendo intaccabili da prodotti acidi con i quali possono venire a contatto, dicasi limone, vino o similari, vanno trattate con una particolare cura ed attenzione, come viene specificato in maniera molto dettagliata nelle istruzioni di manutenzione che sempre accompagnano ogni arredo. IL NON RISPETTO DI QUESTE NORME ESONERA L'AZIENDA DA OGNI RESPONSABILITÀ DERIVANTE DA EVENTUALI CONTESTAZIONI.

GB _ It is important to say that these materials are of natural origin, therefore they can have shadings of colour, or small cracks and veinings (for instance, typical of Carrara marble). Besides these surfaces, being susceptible to the action of acid products they can get in contact with, such as lemon, wine or something similar, must be treated with particular care and attention, as it is specified in detail in the maintenance instructions which are always present with furnishings. THE NON RESPECT OF THESE RULES EXEMPTS THE COMPANY FROM EVERY RESPONSIBILITY DUE TO POSSIBLE OBJECTIONS.

E _ Es importante precisar que estos materiales son de origen exclusivamente natural, por lo tanto pueden presentar matices de color o pequeñas hendiduras y vetas (por ejemplo, típicas del mármol de Carrara). Hay que recordar además que estas superficies, siendo atacable por productos ácidos con los que pueden venir en contacto, como limón, vino o similares, deben ser tratadas con particular cuidado y atención, como especificado muy detalladamente en las instrucciones de manutención que están siempre junto a todos los muebles. EL NO RESPETO DE ESTAS NORMAS EXONERA LA EMPRESA DE TODAS LAS RESPONSABILIDADES QUE DERIVAN DE EVENTUALES DENEGACIONES.

D _ Es ist wichtig zu klarstellen daß diese Materialien von Naturursprung sind, also können sie Farbtöne oder kleine Spaltungen und Äderungen (zum Beispiel, typische des Marmor Carrara) zeigen. Außerdem sind diese Flächen angreifbar von saueren Erzeugnissen mit denen sie in Berührung kommen können, wie Zitrone, Wein oder ähnlich, also müssen sie mit einer besonderen Pflege und Vorsicht behandelt werden, wie ist ausführlich in der Wartung Bedienungsanweisung daß immer jeder Ausstattung beifügen genau angegeben. DIE NICHTBEACHTUNG DIESER NORMEN ENTBINDET DEN BETRIEB VON JEDER VERANTWORTUNG ABHÄNGENDEN VON MÖGLICHEN MITTEILUNGEN.

F _ Il est important de préciser que ces matériaux sont d'origine exclusivement naturel, donc ils peuvent présenter nuances de

couleur ou petites fissurations et veines (par exemple, typiques du marbre de Carrara). Il faut en outre se rappeler que ces surfaces, en pouvant être entamées par produits acides avec lesquels elles peuvent entrer en contact, comme citron, vin ou semblables, doivent être traitées avec un particulier soin et attention, comme il est spécifié d'une façon très détaillée dans les instructions d'entretien qui sont toujours avec chaque ameublement. LE NON RESPECT DE CES RÈGLES EXONÈRE LA MAISON DE CHAQUE RESPONSABILITÉ DÉRIVANT D'ÉVENTUELLES CONTESTATIONS.

RUS _ Важно! Эти материалы являются натуральными, вследствие чего могут несколько различаться в оттенках и ли иметь мелкие трещины и прожилки (типично, например, для Каррарского мрамора). Кроме того, эти поверхности очень чувствительны к воздействию продуктов, содержащих кислоты, таких, как лимон, вино или схожие с ними, поэтому требуют осторожности и особого внимания при работе с ними, на что подробно указывается в инструкциях по эксплуатации, прилагаемых к каждому изделию. НЕСОБЛЮДЕНИЕ ЭТИХ НОРМ ОСВОБОЖДАЕТ ПРОИЗВОДИТЕЛЯ ОТ ЛЮБОЙ ОТВЕТСТВЕННОСТИ ПО ПРЕДЪЯВЛЯЕМЫМ ПРЕТЕНЗИЯМ.

MARMO

MARBLE / MÁRMOL / MARMOR / MARBRE / МРАМОР

I _ Calcare di origine organica. Originato da intensi processi metamorfi, si forma dalla completa cristallizzazione del carbonato di calcio.

GB _ Limestone of organic origin. Created by intense metamorphic processes, it forms from the complete crystallization of the calcium carbonate.

E _ Calcáreo de origen orgánico. Originado por intensos procesos metamórficos, se forma de la completa cristalización del carbonato de calcio.

D _ Kalkstein von organischem Ursprung. Erzeugt von intensivem metamorphischem Verlauf, es bildet sich von der vollen Kristallisierung des Kalziumkarbonat.

F _ Calcaire d'origine organique. Né d'intenses procédés métamorphiques, il se forme de la complete cristallisation du carbonate de calcium.

RUS _ Известняк, органического происхождения. Возникает в результате интенсивных метаморфических про

цессов, образуется в результате полной кристаллизации карбоната кальция.

GRANITO

GRANITE / GRANITO / GRANIT / GRANIT / ГРАНИТ

I _ *Formazione di rocce eruttive contenente un'alta percentuale di silice. Costituito chimicamente da quarzo e feldspati alcalini, più raramente da feldspati contenenti calcio e sodio.*

GB _ *Formation of eruptive rocks containing a high percentage of silica. Chemically composed of quartz and alkaline feldspars, more seldom of feldspars containing calcium and sodium.*

E _ *Formación de rocas eruptivas continente una alta porcentaje de sílice. Constituido químicamente por cuarzo y feldespatos alcalinos, más raramente por feldespatos continentes calcio y sodio.*

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D _ *Bildung von Eruptivgesteine enthaltende einen hohen Prozentsatz von Kiesel. Gebildet chemisch von Quarz und alkalischen Feldspäten, mehr selten von Feldspäten enthaltenden Kalzium und Natrium.*

F _ *Formation de roches éruptives contenant un haut pourcentage de silice. Constitué chimiquement de quartz et feldspaths alcalins, plus rarement de feldspaths contenant calcium et sodium.*

RUS _ *Образование вулканической породы, содержащей высокий процент диоксида кремния. Химический состав: кварц и щелочной полевой шпат, реже полевые шпаты, содержащие кальций и натрий.*

RICOMPOSTO

REASSEMBLED / RECOMPUESTO / ZUSAMMENSETZUNG / RASSEMBLÉ / КРОШКА

I _ *Il marmo ricomposto è prodotto facendo uso di pietre selezionate, frantumate, lavate, essiccate, liberate da materiali estranei e mescolate nelle giuste proporzioni con resine poliesteri all'uopo composte quale agente aggregante. Esso si comporta in modo del tutto simile alle pietre di cui è composto.*

GB _ *Reassembled marble is made using stones which have been selected, broken into pieces, washed, desiccated, set free from foreign materials and mixed in the right ratio with polyester resins created for this purpose as aggregating agent. It reacts in the*

same way as the stones it is composed of.

E _ El mármol recompuesto es producido utilizando piedras seleccionadas, trituradas, lavadas, secadas, liberadas de materiales ajenos y mezcladas en las justas proporciones con resinas poliésteres compuestas por esta necesidad como agente conglomerante. Se comporta en modo en todo semejante a las piedras de las que está compuesto.

D _ Der Zusammensetzung Marmor wird mit Steinem erzeugt daß werden ausgewählt, gebrochen, gewaschen, getrocknet, befreit von nicht gehörenden Materialien und gemischt in den gerechten Verhältnissen mit Polyesterharzen nötigenfalls bestehenden wie anschließendes Agens. Es benimmt sich ähnlich den Steinem daß es zusammensetzen.

F _ Le marbre rassemblé est produit en employant pierres sélectionnées, concassées, lavées, séchées, dégagées de matériaux étrangers et mélangées dans les justes proportions avec résines polyester composées au besoin comme agent agrégant. Il se conduit d'une façon tout à fait semblable aux pierres dont il est composé.

RUS _ Плита из мраморной крошки производится из отобранных камней, дробленных, мытых, высушенных, отделенных от посторонних материалов и смешанных в определенных пропорциях с полиэфирной смолой, выступающей в качестве агрегационного агента и ведущей себя аналогично камням, с которыми смешивается.

33**CARATTERISTICHE**

FEATURES / CARACTERÍSTICAS / ANGABEN / CHARACTERISTIQUES / ХАРАКТЕРИСТИКИ

I _ I marmi e i graniti si inseriscono in maniera equilibrata e gradevole in ogni tipo di ambiente.

Provenienti dalle più importanti cave del mondo, sono disponibili in un'ampia gamma di proposte per la soluzione ideale di ogni problema di arredo.

GB _ Marble and granite fit in every kind of surrounding in a balanced and pleasant way. Coming from the most important quarries in the world, they are available in a wide range of proposals for the ideal solution of every problem of furnishings.

E _ Los mármoles y los granitos se insertan en manera equilibrada y agradable en todos los tipos de ambiente. Procedentes de las más importantes canteras del mundo, son disponible en una amplia gama de propuestas para la solución ideal de todas los problemas de muebles.

D _ Die Marmore und die Granite einfügen sich ausgeglichen und angenehm in jedem Typ von Milieu. Kommend aus den wichtigsten Brüchen der Welt, sie sind lieferbar in einer großen Auswahl an Angebote für die ideale Lösung von jedem Problem von Ausstattung.

F _ Les marbres et les granits s'insèrent d'une façon équilibrée et agréable dans chaque type de milieu. Venants des plus importants carrières du monde, ils sont disponibles dans une vaste gamme de propositions pour la solution idéale de chaque problème d'ameublement.

RUS _ Мрамор и гранит хорошо подходят к любому типу помещения. Эти материалы, добываемые в самых крупных карьерах мира, представлены в широкой гамме, позволяющей находить идеальные решения для любой обстановки.

MANUTENZIONE

MAINTENANCE / MANUTENCIÓN / UNTERHALTUNG / ENTRETIEN / ЭКСПЛУАТАЦИЯ

34 I _ Graniti, i marmi e i ricomposti sono sostanze di natura porosa, quindi soggetti all'assorbimento e al formarsi di macchie dovute a olio, caffè, vino, liquore, limone, coca cola, pomodoro, ecc. Un'attenta e opportuna cura aiuterà a mantenerne inalterate nel tempo la qualità d'uso e bellezza. Sul marmo e sul ricomposto, l'eventuale uso di liquidi protettivi, a differenza del granito, non assicura la protezione da sostanze corrosive.

GB _ Granite, marble and reassembled are substances of porous nature, therefore they are subject to the absorption and to the formation of spots due to oil, coffee, wine, spirits, lemon, coke, tomato, etc. A suitable care will help to keep their quality and beauty unchanged during time. On marble and reassembled, the use of protective liquid fluids, unlike on granite, does not guarantee the protection from corrosive substances.

E _ Los granitos, los mármoles y los recompuestos son sustancias de estructura porosa, por lo tanto sujetos a la absorción y al formarse de manchas debidas a aceite, café, vino, licor, limón, coca cola, tomate, etc. Un atento y oportuno cuidado ayudará a mantener inalteradas en el tiempo su calidad de uso y belleza. Sobre el mármol y sobre el recompuesto, el eventual uso de líquidos protectores, a diferencia del granito, no asegura la protección de sustancias corrosivas.

D _ Die Granite, die Marmore und die Zusammensetzungen sind Stoffe von poröser Beschaffenheit, also ausgesetzt der Absorption und dem Bilden sich von Flecke abhängenden von Öl, Kaffee, Wein, Likör, Zitrone, Coca-Cola, Tomate, und so weiter. Eine sorgfältige und passende Pflege hilft zu die Qualität und die Schönheit unverändert in den Zeit erhalten. Der eventuelle Gebrauch

von Schutzflüssigkeiten sichert nicht den Schutz von ätzenden Stoffen auf dem Marmor und auf der Zusammensetzungen, zum Unterschied von dem Granit.

F _ Les granits, les marbres et les rassemblés sont substances de nature poreuse, donc sujets à l'absorption et à la formation de taches dues à huile, café, vin, liqueur, citron, coca-cola, tomate, etc. Un attentif et opportun soin aidera à maintenir inaltérées dans le temps leur qualité d'usage et beauté. Sur le marbre et sur le rassemblé, l'éventuel usage de liquides protecteurs, contrairement au granit, n'assure pas la protection de substances corrosives.

RUS _ Гранит, мрамор и производимая из них крошка – вещества пористой природы, следовательно подвержены возникновению пятен в результате впитывания масла, кофе, вина, ликера, лимонного сока, кока колы, томата и т.д. Внимательный и надлежащий уход помогут надолго сохранить неизменными качество и красоту материала. Использование защитных жидкостей на мраморе и плите из крошки, в отличие от гранита, не гарантирует защиту от коррозионных веществ.

UTILIZZO

USE / USO / GEBRAUCH / USAGE / ИСПОЛЬЗОВАНИЕ

I _ Estratti dalle cave in blocchi e poi portati alla segagione, i marmi e i graniti sono sottoposti a lunghe fasi di lavorazione. I blocchi, anche se appartenenti alle stesse cave o alla stessa tipologia, possono presentare a volte alcune differenze di colore o grana, dovute alla loro origine naturale che rende unica ogni lastra. Saltuariamente, quindi, possono sorgere difficoltà di abbinamento tra forniture effettuate in tempi diversi. Lo spessore dei piani può avere una tolleranza di 1-2 mm in più o in meno.

GB _ Quarried into blocks and then taken to the sawing, marble and granite are subjected to long phases of manufacture. Sometimes the blocks, even if belonging to the same quarries or to the same typology, can have some differences of colour or grain, due to their natural origin which makes every slab unique. Therefore, sometimes, there can be difficulties of combination among supplies made in different periods. The thickness of the tops can have a tolerance of 1-2 mm more or less.

E _ Extraídos de las canteras en bloques y después llevados a aserrar, los mármoles y los granitos son sometidos a largas fases de manufactura. Los bloques, aunque integrantes a las mismas canteras o a la misma tipología, a veces pueden presentar algunas diferencias de color o grano, debidas a su origen natural que pone únicas todas las losas. Esporádicamente, por lo tanto, pueden surgir dificultades de combinación entre suministros efectuados en tiempos distintos. El espesor de los tableros puede tener una tolerancia de 1-2 mm de más o de menos.

MATERIALI

MATERIALS / MATERIALES / MATERIALIEN / MATÉRIAUX / МАТЕРИАЛЫ

D _ Gewonnen von den Brüchen in Blöcke und darauf gebracht zu sägen, sind die Marmore und die Granite unterworfen langen Phasen von Bearbeitung. Selbst wenn angehörig denselben Brüchen oder derselben Typologie, können die Blöcke hin und wieder einige Verschiedenheiten von Farbe oder Körnung, abhängig von ihrem Naturursprung zeigen daß einzig jede Platte macht. Also, können Schwierigkeiten von Koppelung zwischen Lieferungen ausgeführt in verschiedenen Zeiten unregelmäßig entstehen. Die Dicke von den Top kann eine Toleranz von 1-2 mm zuviel oder weniger haben.

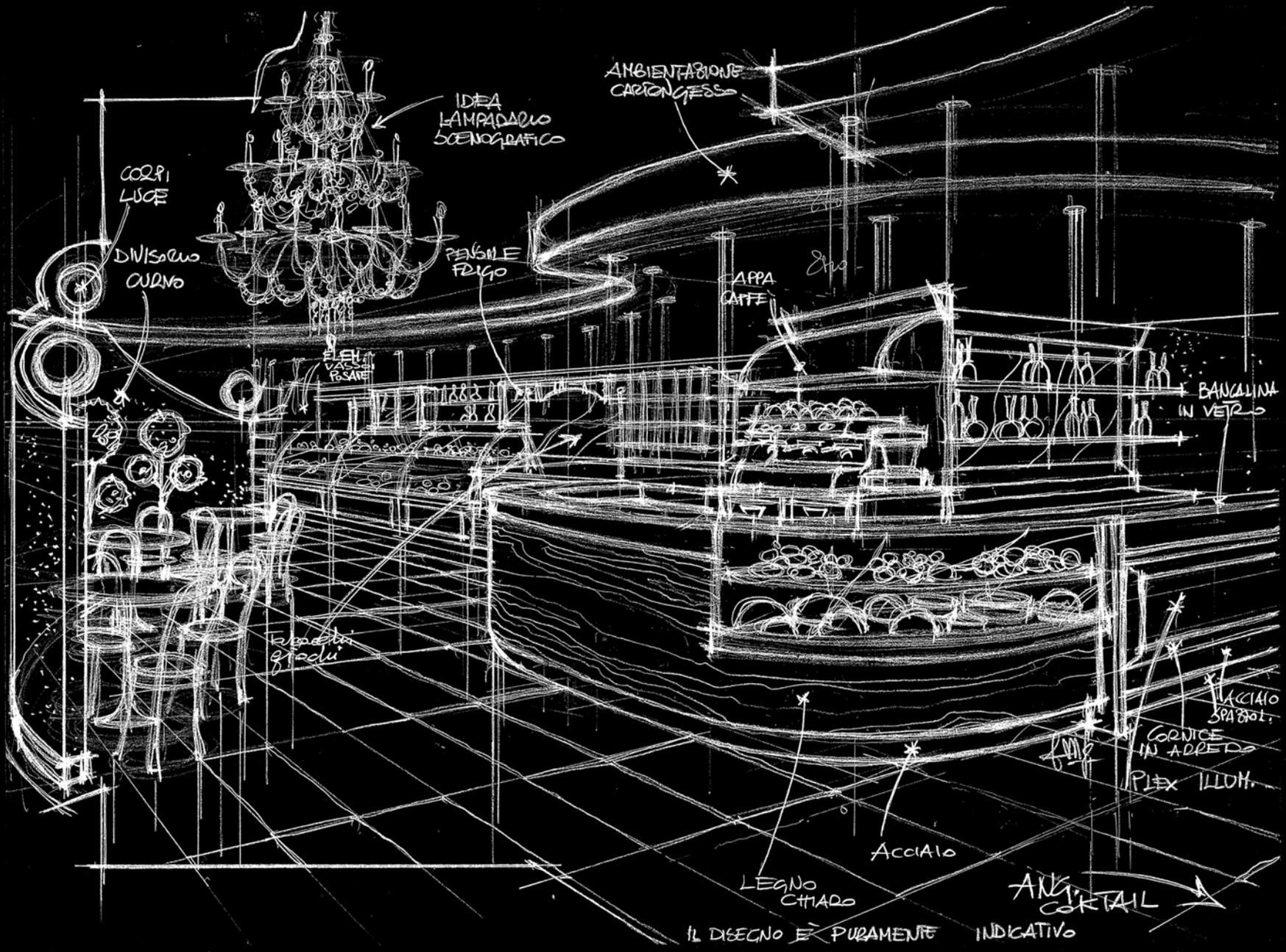
F _ Extraits des carrières en blocs et puis portés au sciage, les marbres et les granits sont soumis à longues phases de travail. Les blocs, même si appartenants aux mêmes carrières ou à la même typologie, parfois peuvent présenter quelques différences de couleur ou grain, dues à leur origine naturelle qui rend unique chaque plaque. De temps en temps, donc, peuvent surgir difficultés d'assortiment entre fournitures effectuées en temps différents. L'épaisseur des top peut avoir une tolérance de 1-2 mm en plus ou en moins.

RUS _ Извлеченные блоками из карьеров, перевезенные на распиловку, мрамор и гранит подвергаются длительной обработке. Блоки, даже происходящие из одного карьера или принадлежащие одной типологии, иногда могут являть некоторое различие в цвете или зернистости, вызванные натуральным происхождением, что делает каждую пластину уникальной. Таким образом, иногда могут возникать трудности с подбором материала из разных поставок. Толщина плит может различаться на 1-2 мм.

*Optional: struttura in tubolari di acciaio, tubular steel structure, Structure en acier tubulaire, Stahlrohrstruktur, estructura de acero tubular, трубчатой стальной конструкции

**possibilità di vetri dritti (su tutti i modelli), possibility of straight glass (on all models), possibilité de verre plat (sur tous les modèles), Möglichkeit von Flachglas (bei allen Modellen), Возможность листового стекла (на всех моделях)

***Optional LED light



CORPI
LUCI

IDEA
LAMPADARIO
SCENOGRAFICO

AMBIENTAZIONE
CARTONGESSO

DIVISORE
CURVO

PENSILE
FRIGO

CAPPA
CAFFÈ

BANCONINA
IN VETRO

ESPOSIZIONE
GRADUI

LACCIO
SPRITOLI

CORNICE
IN ALLEGRO

PLEX ILLUM.

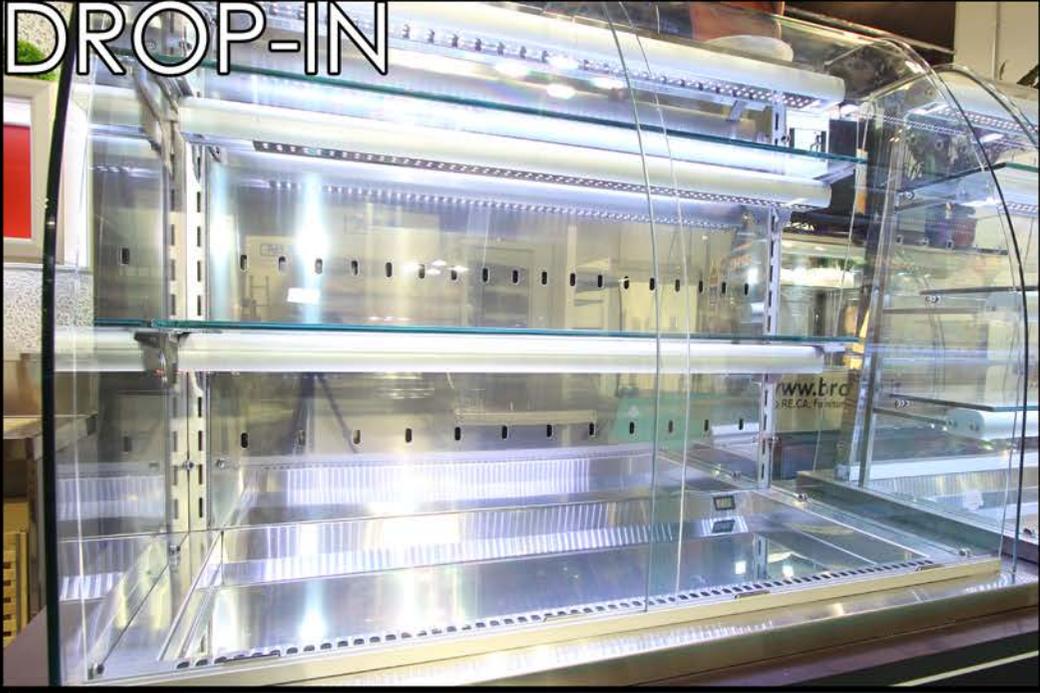
ACCIAIO

LEGNO
CITRADO

ANG.
CORTAIL

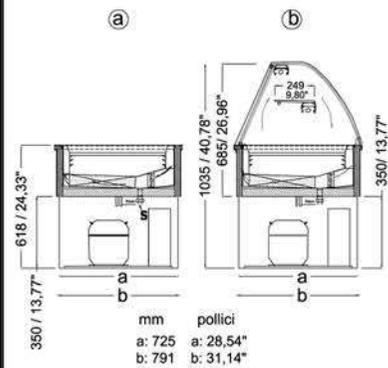
IL DISEGNO È PURAMENTE INDICATIVO

DROP-IN

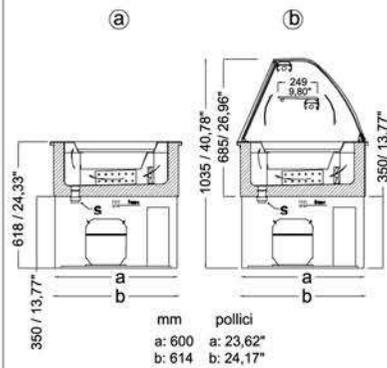


• DROP-IN

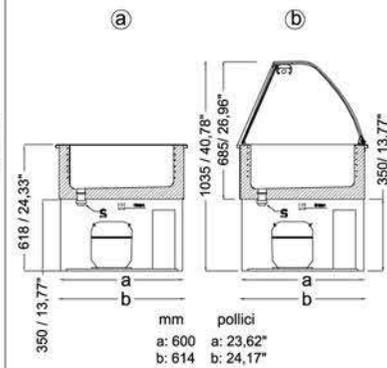
MARA FREDDO VENTILATO XXL ①



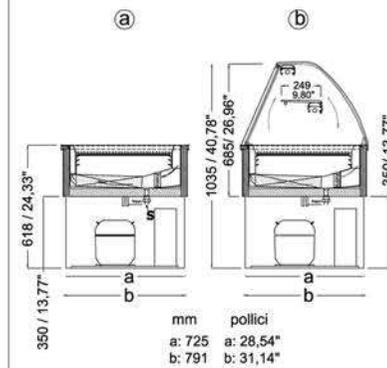
MARA FREDDO VENTILATO ②



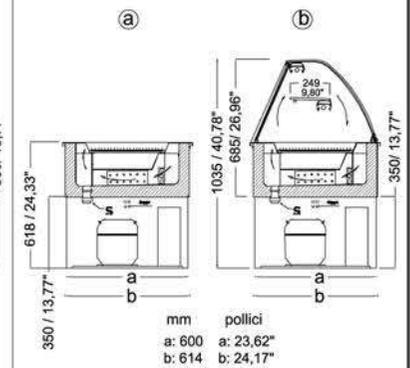
MARA FREDDO STATICO ③



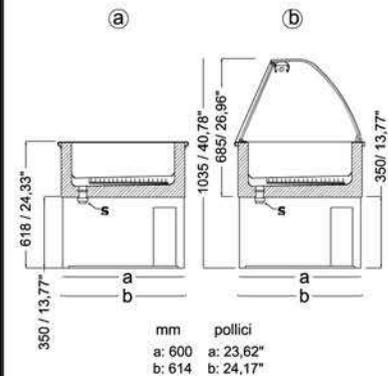
MARA CALDO FREDDO XXL ④



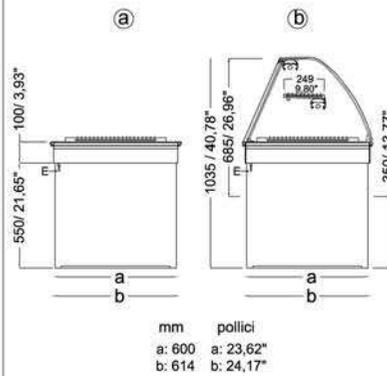
MARA CALDO FREDDO ⑤



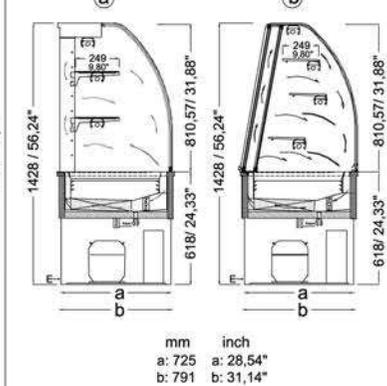
MARA BAGNOMARIA ⑥



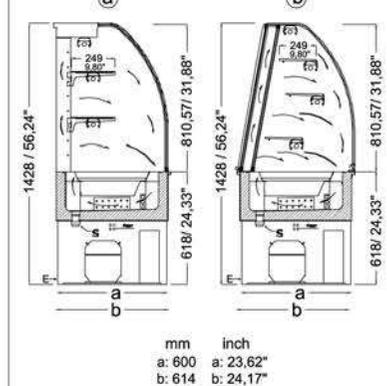
MARA CALDO-SECCO ⑦



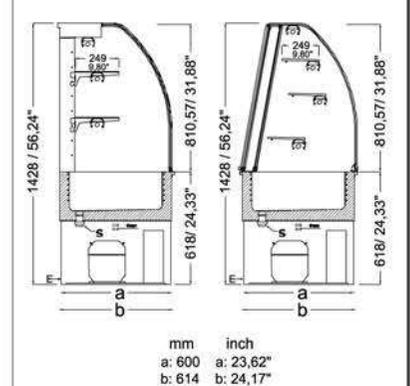
EVA FREDDO VENTILATO XXL ⑧



EVA FREDDO VENTILATO ⑨



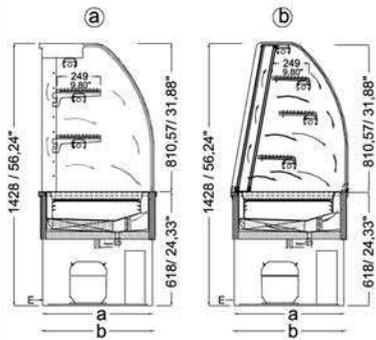
EVA FREDDO STATICO ⑩





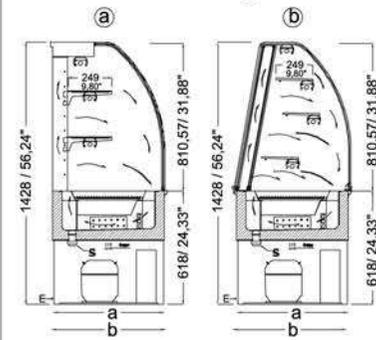
• DROP-IN EVA

EVA CALDO FREDDO XXL ⑪



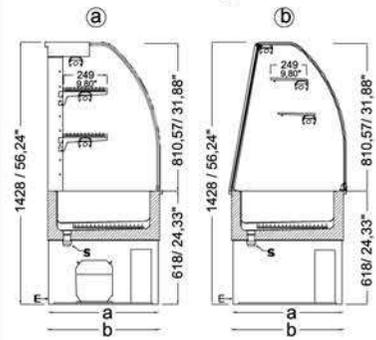
mm inch
 a: 725 a: 28,54"
 b: 791 b: 31,14"

EVA CALDO FREDDO ⑫



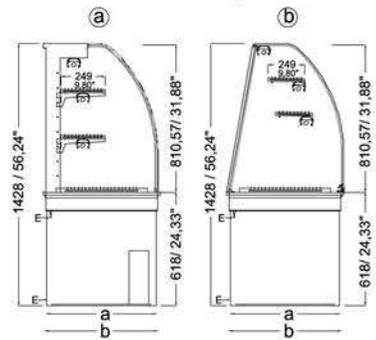
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

EVA BAGNOMARIA ⑬



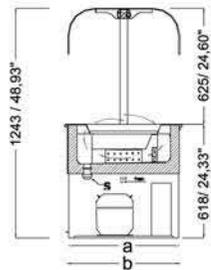
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

EVA CALDO-SECCO ⑭



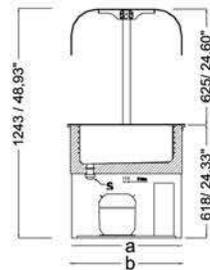
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

FREDDO VENTILATO_SELF ⑮



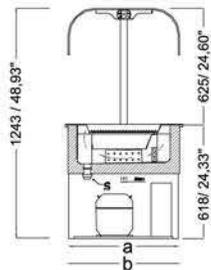
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

FREDDO STATICO_SELF ⑯



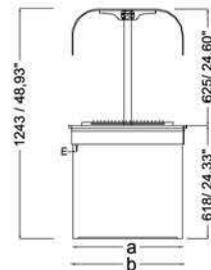
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

CALDO FREDDO_SELF ⑰



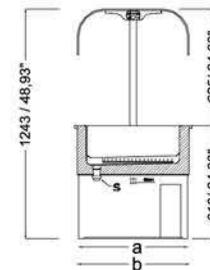
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

CALDO-SECCO_SELF ⑱



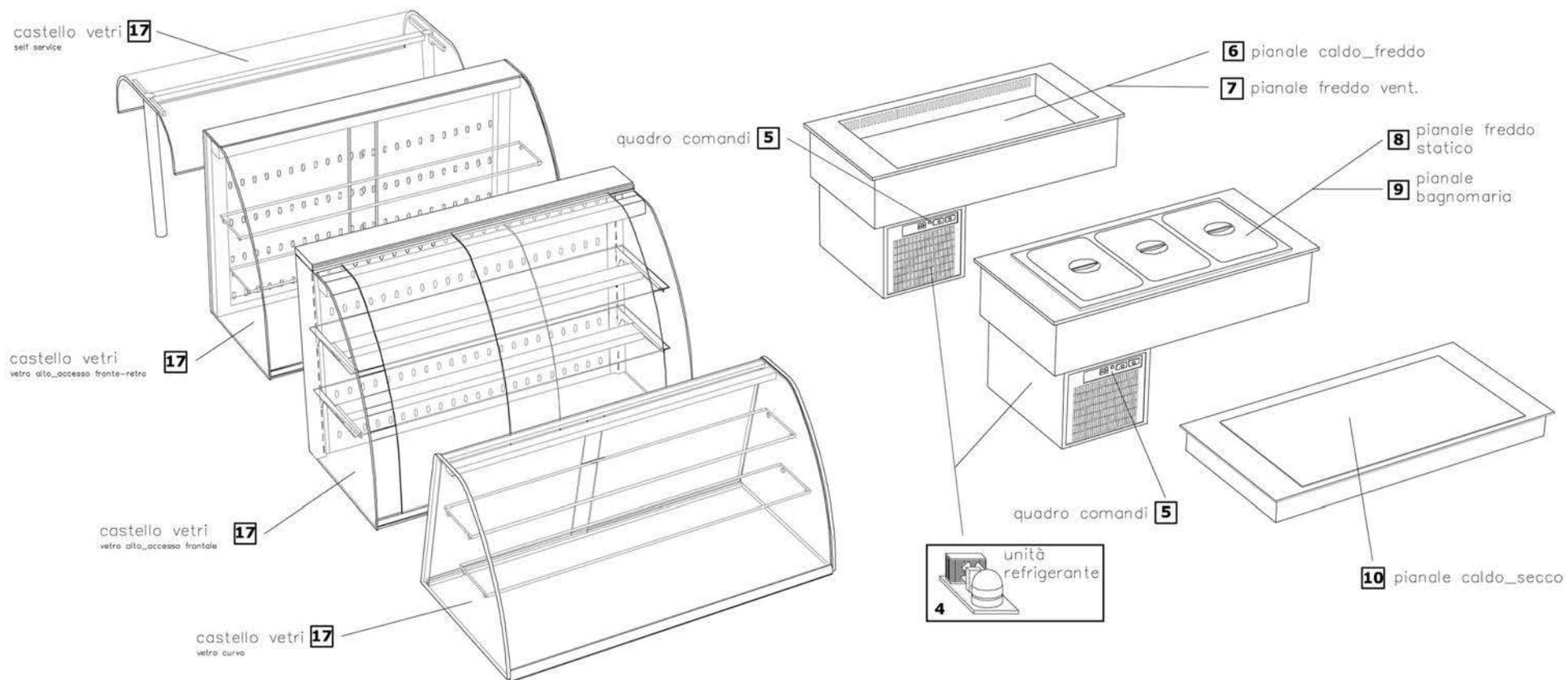
mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

BAGNOMARIA_SELF ⑲



mm inch
 a: 600 a: 23,62"
 b: 614 b: 24,17"

• DROP-IN



• DROP-IN

4 UNITA' REFRIGERANTE -Refrigerating system-Equipement de refrigerazione -Kühlage-Implantación de refrigeración.

Con unità refrigerante ermetica con condensazione ad aria, condensazione ad acqua a richiesta (optionals). Alimentazione a capillare, per unità interne, a valvola termostatica, per unità esterne. Evaporatore statico alettato o ventilato soft con cella di riserva refrigerata a compressore unico con alimentazione a capillare e termostato indipendente per cella e vetrina, cella refrigerata con evaporatore statico alettato. Gas refrigerante R 404.

-With hermetic compressor air-cooled, water on request (optional) Feeding with capillary system for internal refr. Units and with thermostatic valve for external refr. Units. Static finned evaporator or ventilated soft with storage refrigerator with sole compressor and capillary system. Independent thermostat for refrigerator and for cabinet storage refrigerator with finned static evaporator. Refrigerating gas R 404A.

-Mit hermetischem luftgekühltem Aggregat Wasserkühlung auf Wunsch (Extras). Anlage m Kapillarrohr bei Innenaggregaten m thermostatischem Ventil bei Düsenaggregaten. Standardversion m statischem Rippenverdampfer auf Wunsch m mild gelüftetem Verdampfer m. gekühltem reservfach (m einzig kalte anläge) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kühzzelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermética con condensación por aire, por agua a pedido (optionals). Alimentación por capilar para unidades incorporadas, por válvula termostática para unidades externas. Evaporador estático alettato o ventilado soft con cámara de resrve refrigerada con compresor unico con alimentación por capilar y termostato independiente para cámara y vitrina cámara refrigeradacon evaporador estático alettato. Gas refrigerante R 404A.

5 QUADRO COMANDI -Control board -Tableau de commande -Schalttafel -Cuadro de Mandos

Del tipo elettronico con termostato e termostato e termometro digitale. Sbrinamento automatico programmabile, a pausa di funzionamento (per snackina fredda) Termometro a cristalli liquidi posizionato lato cliente per la visualizzazione della temperatura de piano di esposizione(per snackina fredda).

-Electronic type with digital thermometer and thermostat. Programmable electronic defrosting with functioning pause(for snackina refrigerated) Liquid crystals thermometer positioned from operators' side for display of the expositive top temperature (snackina refrigerated)

-Electrique avec thermostat et thermomètre digital. Dégivrage réglable (pou snackin froide). Thermomètre à cristaux liquides pour pouvoir contrôler la température du plan d'exposition (pour snackin froide)

-Elektronisch, ausgestattet m Thermostat u digitalem Thermometer programmierbare automatische Zellenteisung(bei snackina fredda). Flüssigkristalthermometer bei kundenseite zur Anzeige der Ausstellflachetempatur. (bei snackina fredda)

-De tipo elettronico con termostato y termómetro digital. Descongelacion automatica programable, con interrupcion breve de funcionamiento (para snackina fria) Termometro a cristales liquidos posicionado lado cliente para la visualizacion de la temperatura del plano de exposicon(para snackin fria).

6 PIANALE CALDO FREDDO

Tavola caldo/fredda

- Warm/refrigerated display-case
- Vitrine chaude/refrigerée
- Warmvitrine/Kühlvitrinen
- Vitrina caliente/refrigerada

7 PIANALE REFRIGERATO -Refrigerato top -plaque refrigerée -Kühflache -Parte superior refrigerada

In acciaio inox, coibentato in poliuretano espanso ecologico, densità 40/45 kg/mc. Piano di servizio in acciaio inox.

-Made of stainless steel. Insulated with ecologico foamed polyurethane with density.

-En inox avec une isolation en polyurethane expansé écologique densité 40/45 kg/mc3.

-Aus Edelstahl Isolierung aus umweltfreundlichem polyurethanschaum dichte 40/45 kg/mc. Arbeitsfläche aus edelstahl.

-En acero inox, coibentado en poliuretano expandido ecológico densidad 40/45 kg/mc. Plano de servicio en acero inox.

8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronomiche

- Refrigerated display/case with gastronomic tanks
- Vitrine refrigerée avec bacs gastronomic
- Kühlvitrine mit Gastronormwannen
- Vitrina refrigerada con tinas gastronomic

9 PIANALE BAGNOMARIA-Bain marie warmed top-Plan bain marie-Bain marie warmfläche -Parte superior caliente bano de maria.

Con vasca GN riscaldata a bagnomaria. Pianetto di servizio in acciaio inox.

-With GN basin warmed with bain-marie system.

-Bac GN chauffée à bain-marie. Plan de service inox.

-Bain-Marie beheizte GN-Wanne. Arbeitsfläche aus Edelstahl.

-Con cubeta GN calenada a bano de maria. Planito de servicio en acero inox.

10 PIANALE CALDO SECCO-Dry warmed top- Plaque chaffante -Troken warmfläche - Parte superior caliente seca

Con piano in acciaio inox riscaldato a secco. Pianetto di servizio in acciaio inox.

-Expositive top made of stainless steel, dry warmed. Service top made of stainless steel.

-Plan inox chauffé par serpentín électrique. Plan de service inox.

-Troken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

-Con piano en acero inox calentado al seco. Planito de servicio en acero inox.

17 CASTELLO VETRI- Set of glasses- vitres- glasaufbau- grupo vidrios.

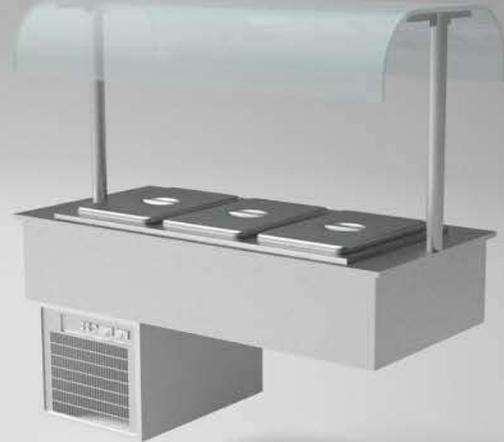
In vetro temperato in 4 configurazioni estetico/funzionale

-Tempered glass in 4 possible esthetical/functional patterns

-Trempee en 4 configurations

-Au Hartglass, in 4 Versionen verfügbar

-Vidrio templado en 4 configuraciones estético / funcional



DATI TECNICI
 Technical features; Datos técnicos; Technische Angaben;
 Informations techniques; Технические параметры

LUNGHEZZE	TENSIONI E FREQUENZE	POTENZA ASSORBITA	TEMP. MIN/ MAX ESERC	FREON	TAVOLA CALDO / FREDDA Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ; Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Холодный стол с камерой				
<i>Lengths;</i> <i>Largos;</i> <i>Längen;</i> <i>Longueurs;</i> <i>Длина</i>	<i>Tensions and frequency;</i> <i>Tensiones y frecuencias;</i> <i>Spannungen und Freq.</i> <i>Tensions et fréquences;</i> <i>Напряжение и частота</i>	<i>Absorbed power;</i> <i>Potencia absorbida;</i> <i>Leistungsaufnahme;</i> <i>Puissance absorbée;</i> <i>Потребл. мощность</i>	<i>Ex.min/max temp;</i> <i>Temp.min/max ej;</i> <i>Ausgeübte</i> <i>Min/Max temp.;</i> <i>Тем.мин/мак.эк</i> <i>Мин/макс.раб.°C</i>		764 30,07"	220 / 50	500	+4 / +65	
mm	VOLT/Hz	WATT	°C		1094 43,07"	220 / 50	550	+4 / +65	
TAVOLE FREDDA Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen; Vitrines frigoríficas; Холодные столы					1414 55,66"	220 / 50	600	+4 / +65	
764 30,07"	220 / 50	500	+4 / +10	R404A	TAVOLA BAGNOMARIA Bain marie gastronomy display-cases; Vitrinas gastronomia baño de María Warme Gastronomievittrinen; Vitrines gastronomie bain marie Горячие столы серии				
1094 43,07"	220 / 50	500	+4 / +10	R404A	764 30,07"	220 / 50	500	+70 / +90	
1414 55,66"	220 / 50	600	+4 / +10	R404A	1094 43,07"	220 / 50	550	+70 / +90	
TAVOLA FREDDO STATICO Static cold , frio estático, froid statique, Statisches Kühlvitrine, Встраиваемая витрина со статичным охлаждением					1414 55,66"	220 / 50	600	+70 / +90	
764 30,07"	220 / 50	500	+4 / +10		TAVOLA CALDO/SECCO Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vittrinen Vitrines chaud-sec ; Горячие столы "сухое тепло" серии				
1094 43,07"	220 / 50	500	+4 / +10		764 30,07"	220 / 50	500	+70 / +90	
1414 55,66"	220 / 50	600	+4 / +10		1094 43,07"	220 / 50	550	+70 / +90	
					1414 55,66"	220 / 50	600	+70 / +90	



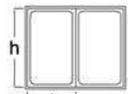
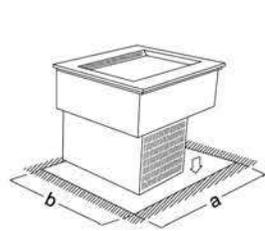
DROP-IN: MARA FRED. VENT.

① XXL



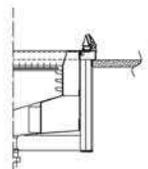
confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie
Витрина для кондитерской серии

da incasso - built-in - zum eingebauen - pour encastré -
встроенный

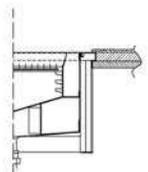


mm inch
l: 400 l: 15,74"
h: 600 h: 23,62"

mm inch
a: 630 a: 24,80"
b: 750 b: 29,52"
a: 630 a: 24,80"
b: 1080 b: 42,51"
a: 630 a: 24,80"
b: 1400 b: 55,11"

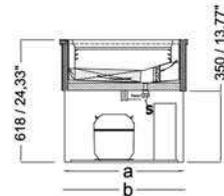


25 / 0,98" mm/inch

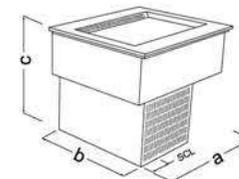
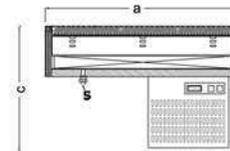


55 / 2,16" mm/inch

a)

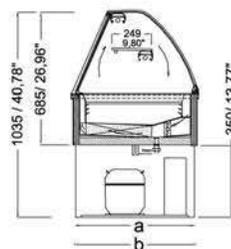


mm pollici
a: 725 a: 28,54"
b: 791 b: 31,14"

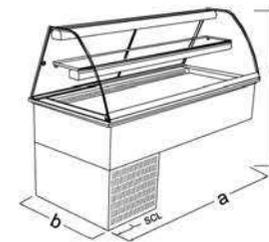
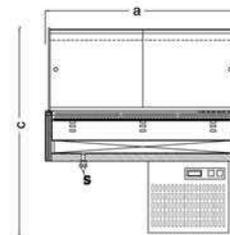


mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 791 b: 31,14"
c: 618 c: 24,33"
SCL: 250 SCL: 9,84"

b)



mm pollici
a: 725 a: 28,54"
b: 791 b: 31,14"



mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 791 b: 31,14"
c: 1035 c: 40,78"
SCL: 250 SCL: 9,84"

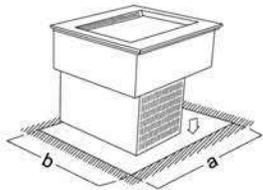


DROP-IN: MARA FRED. VENT.

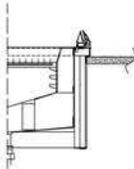


②

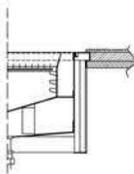
da incasso - built-in - zum eingebauen - pour encastré -
встроенный



mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"



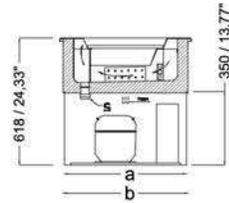
25 / 0,98" mm/inch



55 / 2,16" mm/inch

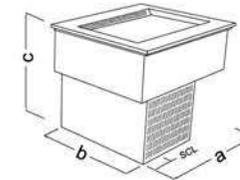
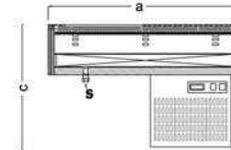
Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen;
Vitrines refrigerées; Холодные столы

a)



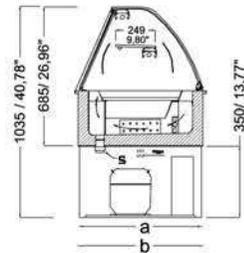
mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

25
55



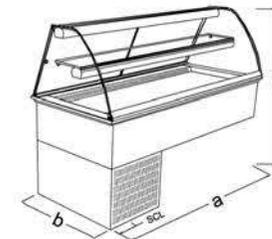
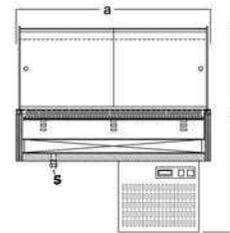
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 618	c: 24,33"
SCL: 250	SCL: 9,84"

b)



mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

25
55



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

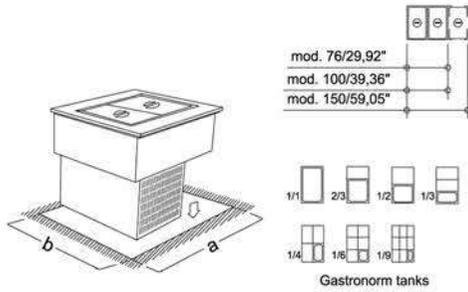


DROP-IN: MARA FREDDO STATICO

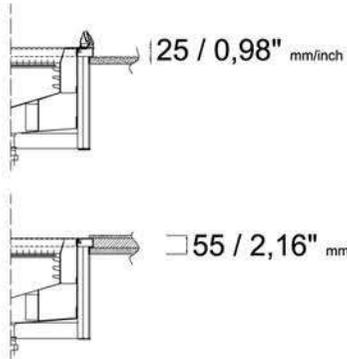


③

da incasso - built-in - zum eingebauen - pour encastré -
встроенный

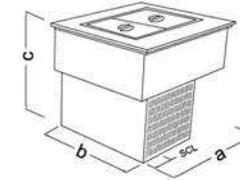
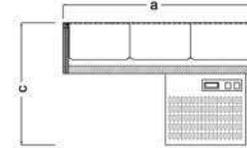
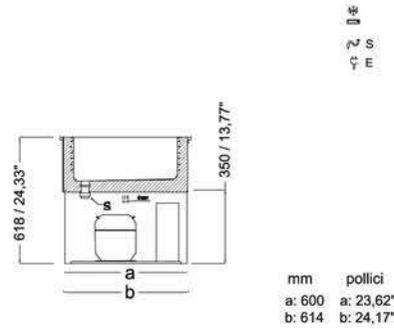


mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"



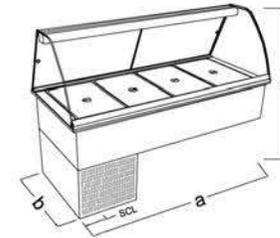
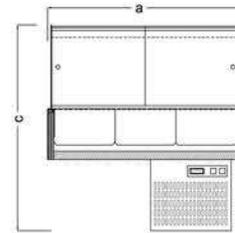
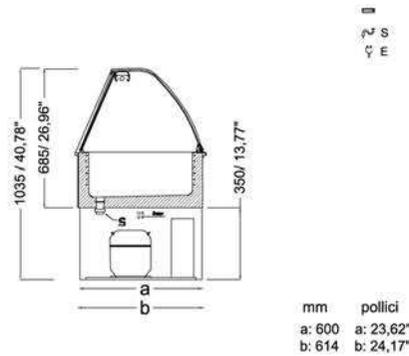
Static cold , frio estático, froid statique, Statisches Kühlvitrine,
Встраиваемая витрина со статичным охлаждением

a)



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 618	c: 24,33"
SCL: 250	SCL: 9,84"

b)



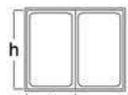
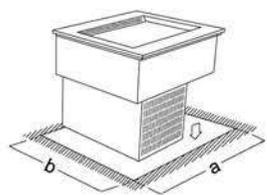
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

DROP-IN: EVA CALDO-FREDDO

④ XXL



da incasso - built-in - zum eingebauen - pour encastré -
встроенный

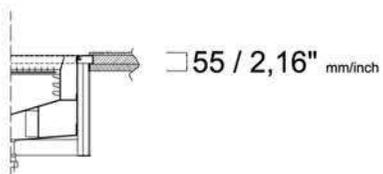
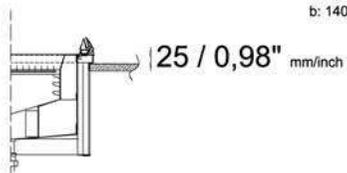


mm	inch
l: 400	l: 15,74"
h: 600	h: 23,62"

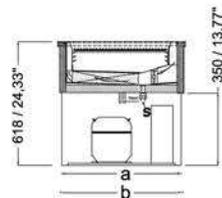
mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"

a:	b:
630	1080
24,80"	42,51"

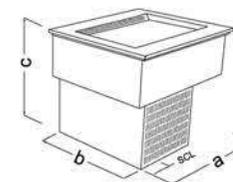
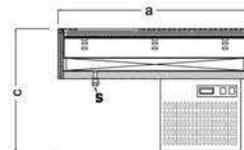
a:	b:
630	1400
24,80"	55,11"



a)

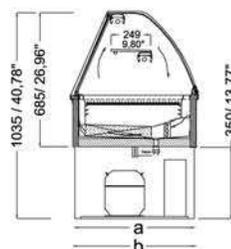


mm	pollici
a: 725	a: 28,54"
b: 791	b: 31,14"

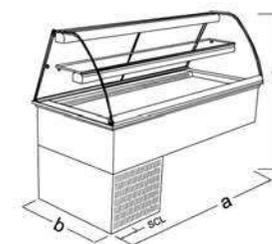
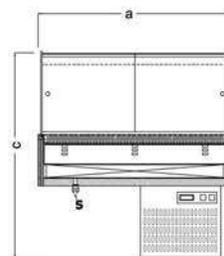


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 791	b: 31,14"
c: 618	c: 24,33"
SCL: 250	SCL: 9,84"

b)



mm	pollici
a: 725	a: 28,54"
b: 791	b: 31,14"



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 791	b: 31,14"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

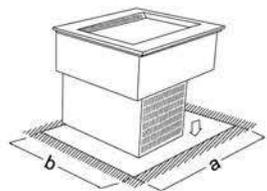
DROP-IN: MARA CALDO-FREDDO



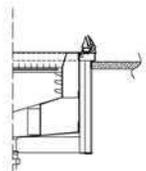
⑤

da incasso - built-in - zum eingebauen - pour encastré -
встроенный

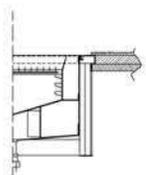
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный



mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"

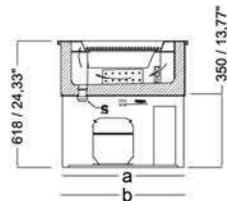


25 / 0,98" mm/inch

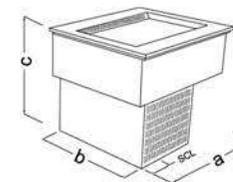
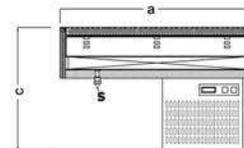


55 / 2,16" mm/inch

a)

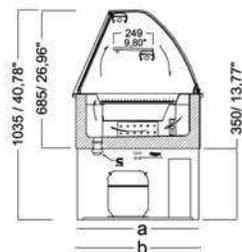


mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

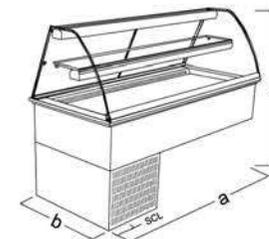
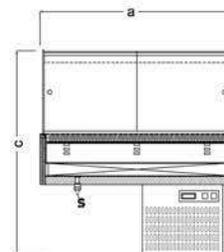


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 618	c: 24,33"
SCL: 250	SCL: 9,84"

b)



mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"



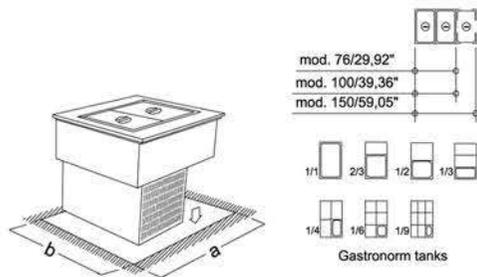
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

DROP-IN: MARA BAGNOMARIA

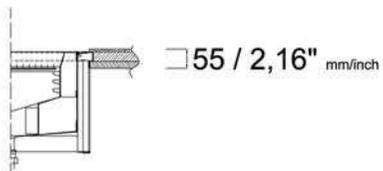
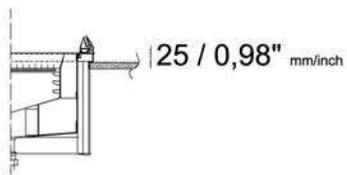


⑥

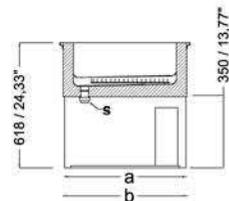
da incasso - built-in - zum eingebauen - pour encastré -
встроенный



mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"

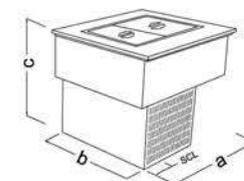
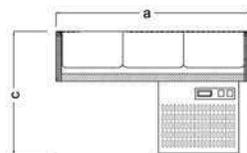


a)



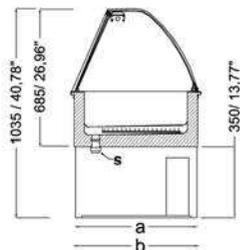
mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

1
2
S
E
C



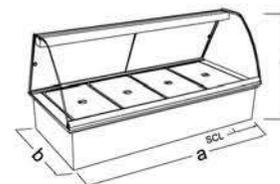
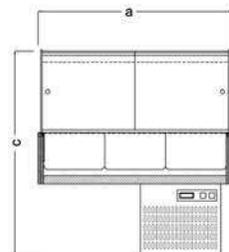
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 618	c: 24,33"
SCL: 250	SCL: 9,84"

b)



mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

1
2
S
E
C



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

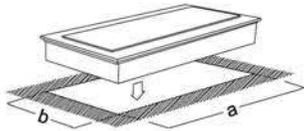
Bain-marie gastronomy display-cases; Vitrinas gastr. baño María
Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie; Горячие столы серии

DROP-IN: MARA CALDO - SECCO

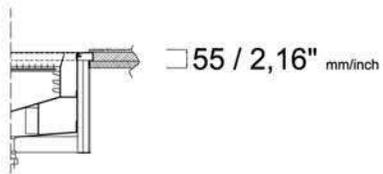
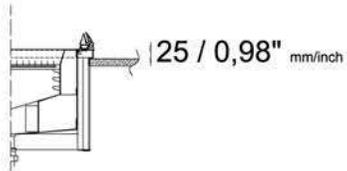


⑦

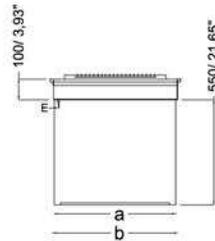
da incasso - built-in - zum eingebauen - pour encastré -
встроенный



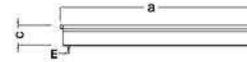
mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"



a)

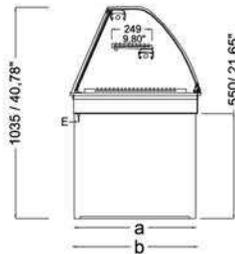


mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"

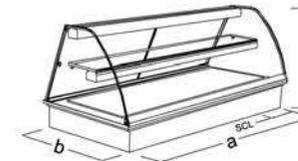
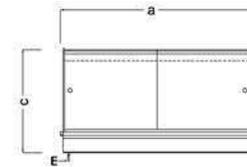


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 100	c: 3,93"
SCL: 250	SCL: 9,84"

b)



mm	pollici
a: 600	a: 23,62"
b: 614	b: 24,17"



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 485	c: 19,09"
SCL: 250	SCL: 9,84"

Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;
Vitrines chaud-sec; Горячие столы "сухое тепло" серии

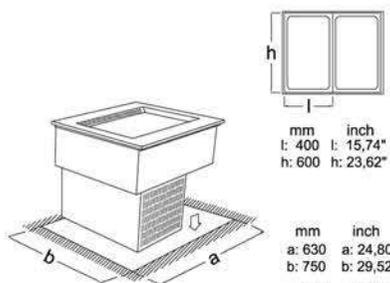


DROP-IN: EVA FRED. VENT.

XXL

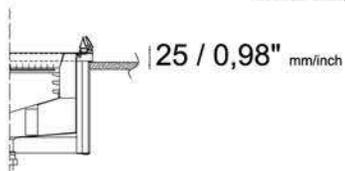


da incasso - built-in - zum eingebauen - pour encastré -
встроенный

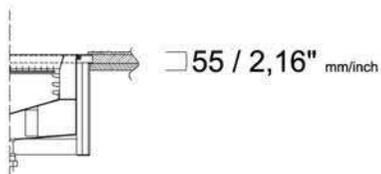


mm inch
l: 400 l: 15,74"
h: 600 h: 23,62"

mm inch
a: 630 a: 24,80"
b: 750 b: 29,52"
a: 630 a: 24,80"
b: 1080 b: 42,51"
a: 630 a: 24,80"
b: 1400 b: 55,11"

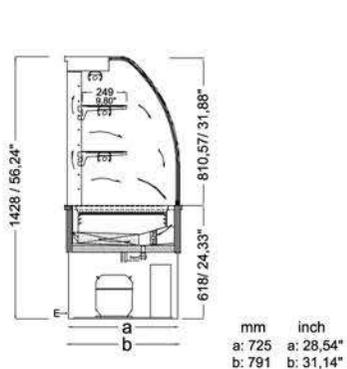


25 / 0,98" mm/inch



55 / 2,16" mm/inch

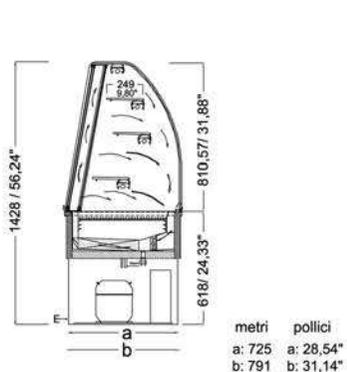
c



mm inch
a: 725 a: 28,54"
b: 791 b: 31,14"

mm inch
a: 725 a: 28,54"
b: 791 b: 31,14"

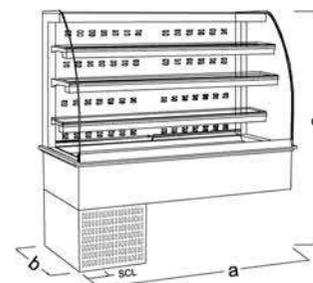
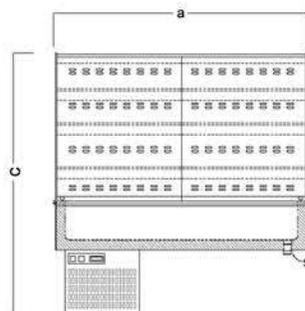
d



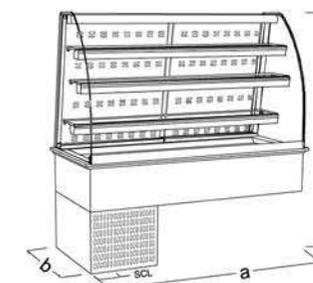
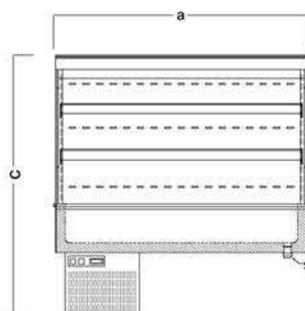
mm inch
a: 725 a: 28,54"
b: 791 b: 31,14"

metri pollici
a: 725 a: 28,54"
b: 791 b: 31,14"

Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;
Vitrines refrigerées; Холодные столы



mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 614 b: 24,17"
c: 1428 c: 56,24"
SCL: 250 SCL: 9,84"



mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 791 b: 31,14"
c: 1428 c: 56,24"
SCL: 250 SCL: 9,84"



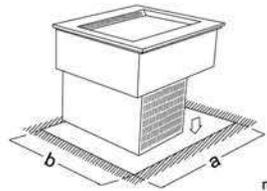
DROP-IN: EVA FRED. VENT.



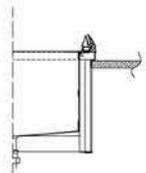
Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen;
Vitrines refrigerées; Холодные столы

9

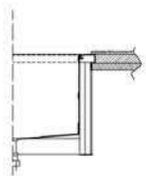
da incasso - built-in - zum eingebauen - pour encastré -
встроенный



mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"

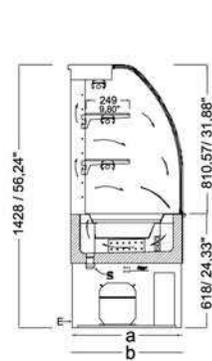


25 / 0,98" mm/inch



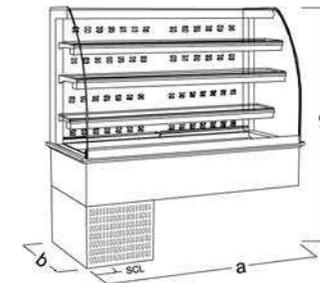
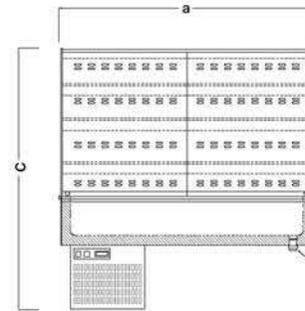
55 / 2,16" mm/inch

c



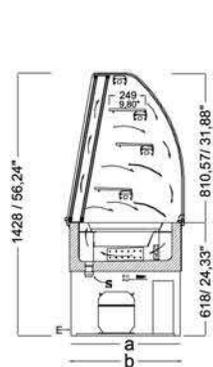
mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

2,68
E



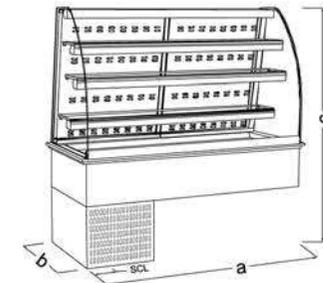
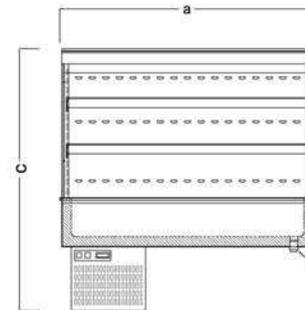
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,24"
SCL: 250	SCL: 9,84"

d



mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

2,68
E



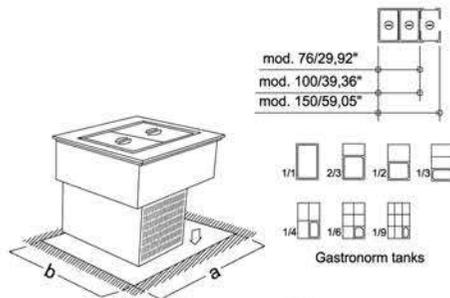
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,24"
SCL: 250	SCL: 9,84"

DROP-IN: EVA FREDDO STATICO

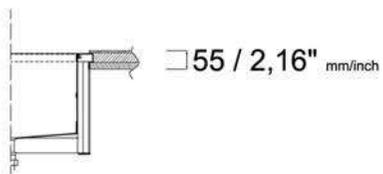
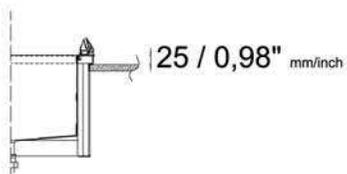


10

da incasso - built-in - zum eingebauen - pour encastré -
встроенный



mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"

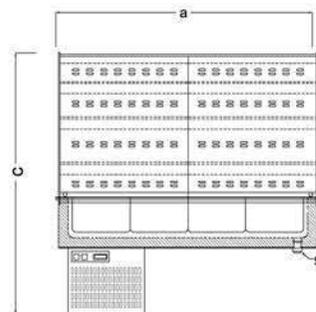


c



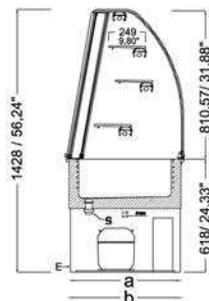
mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

← 2 S E
← 2 S E



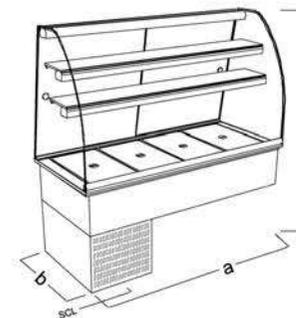
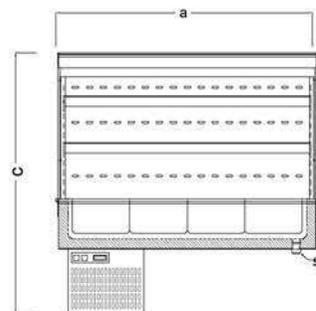
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,22"
SCL: 250	SCL: 9,84"

d



mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

← 2 S E
← 2 S E



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,22"
SCL: 250	SCL: 9,84"

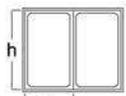
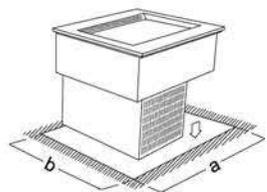
Static cold , frío estático, froid statique, Statisches Kühlvitrine,
Встраиваемая витрина со статичным охлаждением

DROP-IN: EVA CALDO-FREDDO

XXL

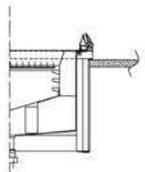


da incasso - built-in - zum eingebauen - pour encastré -
встроенный

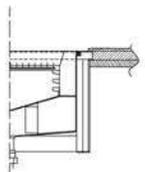


mm inch
l: 400 l: 15,74"
h: 600 h: 23,62"

mm inch
a: 630 a: 24,80"
b: 750 b: 29,52"
a: 630 a: 24,80"
b: 1080 b: 42,51"
a: 630 a: 24,80"
b: 1400 b: 55,11"

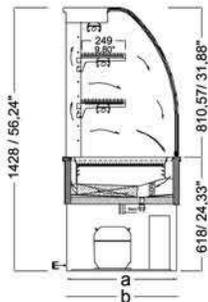


25 / 0,98"

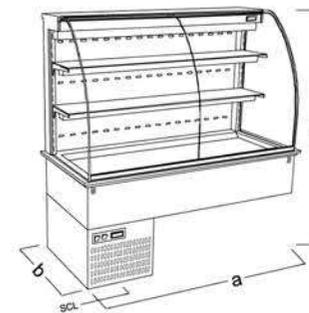
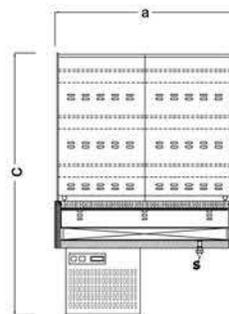


55 / 2,16"

c

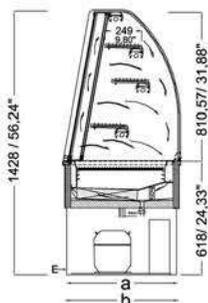


mm inch
a: 725 a: 28,54"
b: 791 b: 31,14"

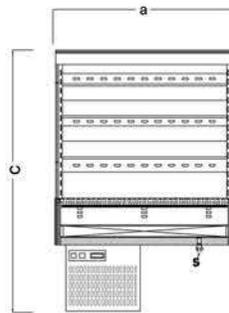


mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 791 b: 31,14"
c: 1428 c: 56,24"
SCL: 250 SCL: 9,84"

d



mm inch
a: 725 a: 28,54"
b: 791 b: 31,14"



mm inch
a: 764 a: 30,07"
1094 43,07"
1414 55,66"
b: 791 b: 31,14"
c: 1035 c: 40,78"
SCL: 250 SCL: 9,84"

Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

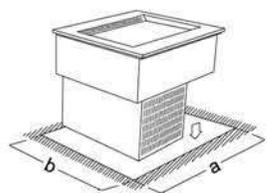


DROP-IN: EVA CALDO-FREDDO

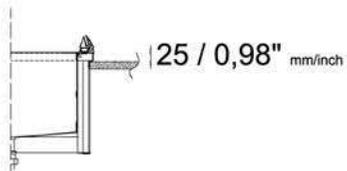


12

da incasso - built-in - zum eingebauen - pour encastré -
встроенный

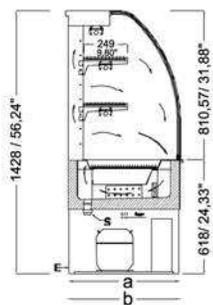


mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"

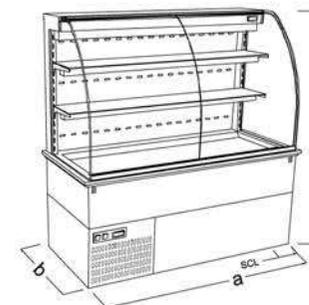
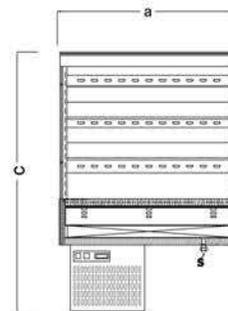


Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

c

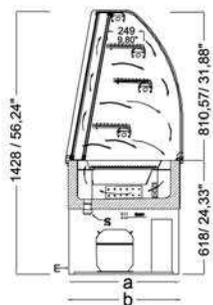


mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

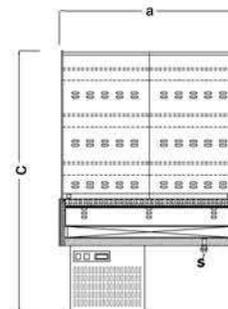


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 791	b: 31,14"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

d



mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"



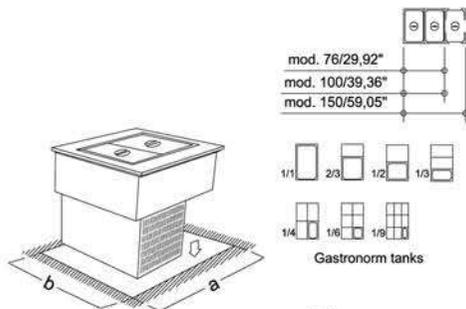
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 791	b: 31,14"
c: 1035	c: 40,78"
SCL: 250	SCL: 9,84"

DROP-IN: EVA BAGNOMARIA

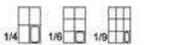
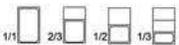
13



da incasso - built-in - zum eingebauen - pour encastré -
встроенный

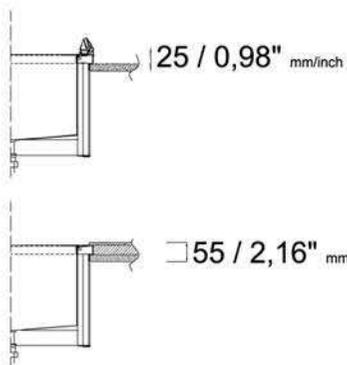


mod. 76/29,92"
mod. 100/39,36"
mod. 150/59,05"

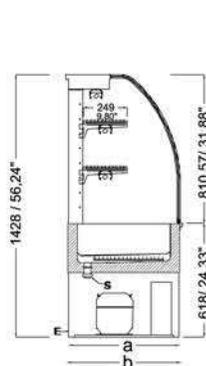


Gastronorm tanks

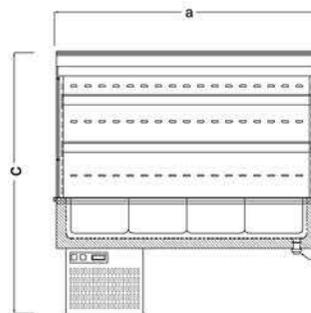
mm	inch
a: 630	a: 24,80"
b: 750	b: 29,52"
a: 630	a: 24,80"
b: 1080	b: 42,51"
a: 630	a: 24,80"
b: 1400	b: 55,11"



c

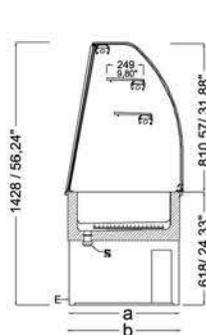


mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

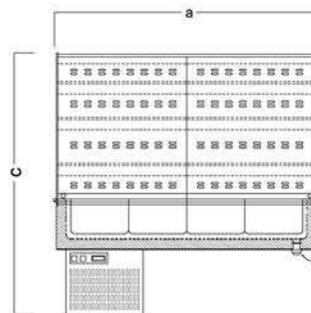


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,22"
SCL: 250	SCL: 9,84"

d



mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

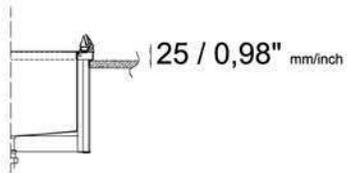
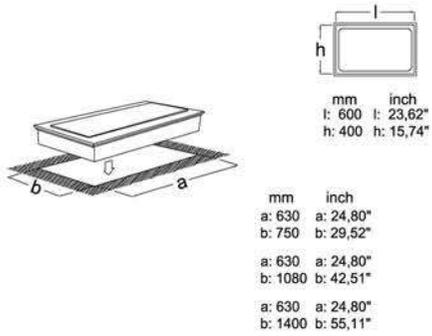


mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 1428	c: 56,22"
SCL: 250	SCL: 9,84"

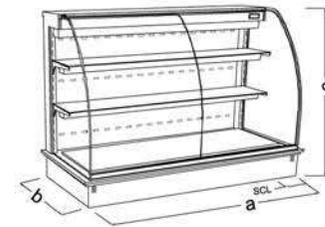
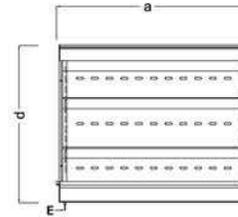
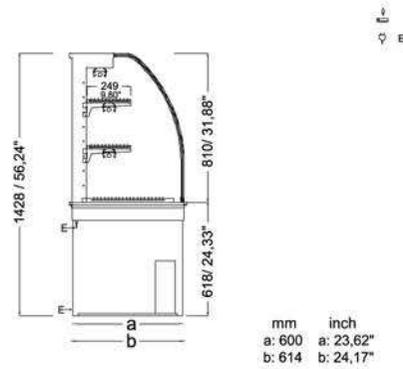
Bain-marie gastronomy display-cases; Vitrinas gastr. baño María
Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie; Горячие столы серии



da incasso - built-in - zum eingebauen - pour encastré -
встроенный

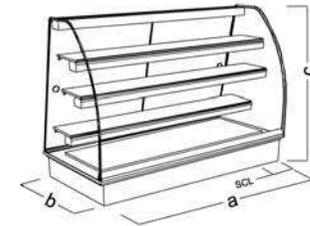
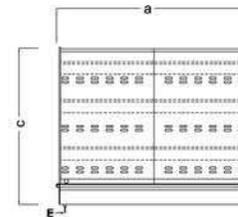
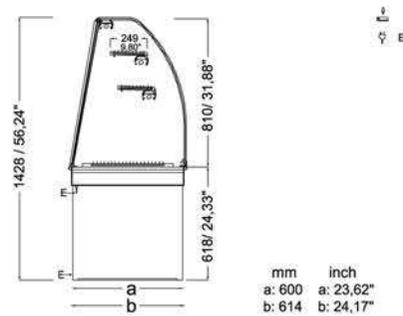


c



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 910	c: 35,82"
SCL: 250	SCL: 9,84"

d



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 614	b: 24,17"
c: 910	c: 35,82"
SCL: 250	SCL: 9,84"

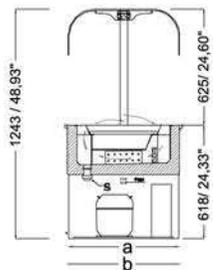


DROP-IN: EVA-SELF
FRED. VENT.

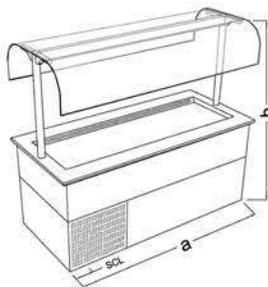


confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie
 Витрина для кондитерской серии

SELF



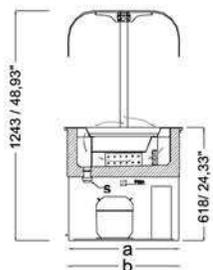
SELF



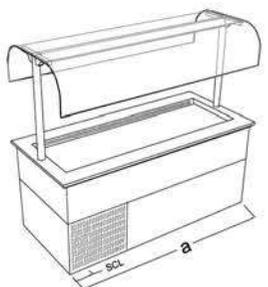
mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 1243	b: 48,93"
SCL: 250	SCL: 9,84"

mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

SELF - AUTO



OPTIONAL UP/DOWN
UP/DOWN



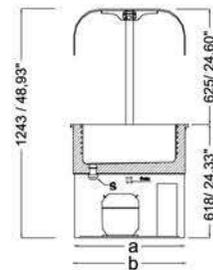
mm	inch
a: 1094	a: 43,07"
b: 1414	b: 55,66"
SCL: 250	SCL: 9,84"

DROP-IN: EVA-SELF
FREDDO STATICO

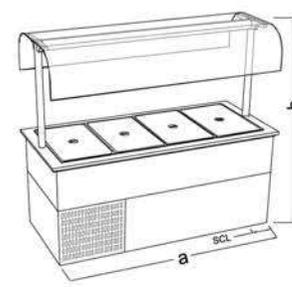


Static cold, frío estático, froid statique, Statische Kühlvitrine,
 Встраиваемая витрина со статичным охлаждением

SELF



SELF



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 1243	b: 48,93"
SCL: 250	SCL: 9,84"

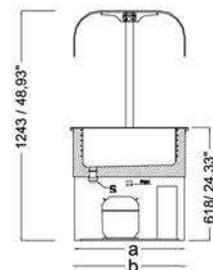
mod. 76/29,92"
 mod. 100/39,36"
 mod. 150/59,05"



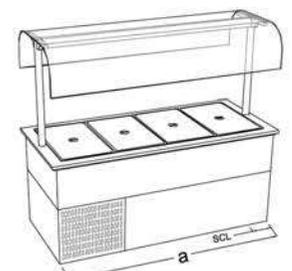
Gastronorm tanks

mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

SELF - AUTO



OPTIONAL UP/DOWN
UP/DOWN



mm	inch
a: 1094	a: 43,07"
b: 1414	b: 55,66"
SCL: 250	SCL: 9,84"

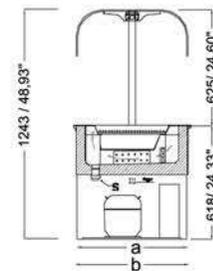


DROP-IN: EVA-SELF
17 CALDO-FREDDO



Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

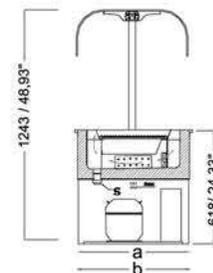
SELF



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 1243	b: 48,93"
SCL: 250	SCL: 9,84"

mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"

SELF - AUTO



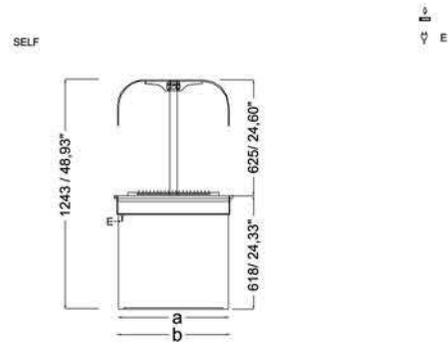
OPTIONAL UP/DOWN
UP/DOWN



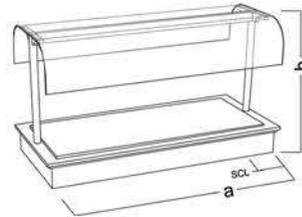
mm	inch
a: 1094	a: 43,07"
b: 1414	b: 55,66"
SCL: 250	SCL: 9,84"

DROP-IN: EVA-SELF
18 CALDO - SECCO

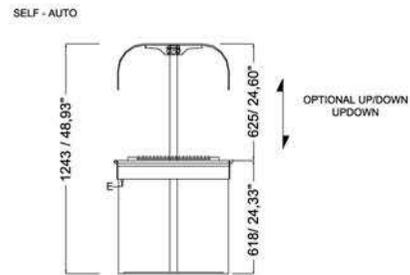
*Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;
 Vitrines chaud-sec; Горячие столы "сухое тепло" сериу*



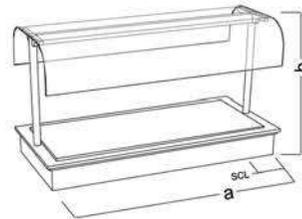
mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 731	b: 28,77"
SCL: 250	SCL: 9,84"

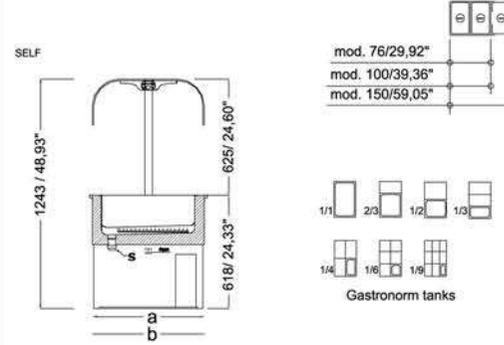


mm	inch
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b: 1414	b: 55,66"

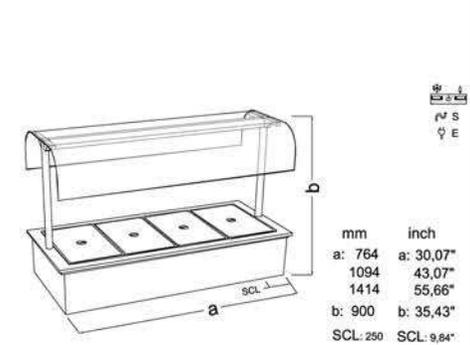


DROP-IN: EVA-SELF
19 BAGNOMARIA

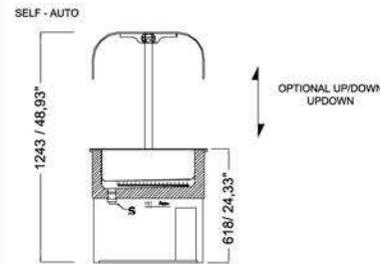
*Bain-marie gastronomy display-cases; Vitrinas gastr. baño María
 Bain-marie Gastronomievittrinen; Vitrines gastronomie bain-marie; Горячие столы сериу*



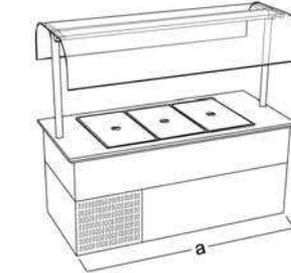
mm	inch
a: 600	a: 23,62"
b: 614	b: 24,17"



mm	inch
a: 764	a: 30,07"
1094	43,07"
1414	55,66"
b: 900	b: 35,43"
SCL: 250	SCL: 9,84"



mm	inch
a: 1094	a: 43,07"
b: 1414	b: 55,66"

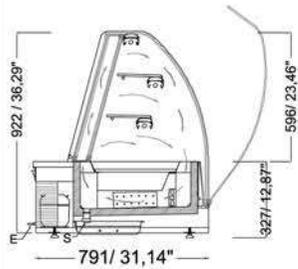


DISPLAY FIRST MARA-EVA

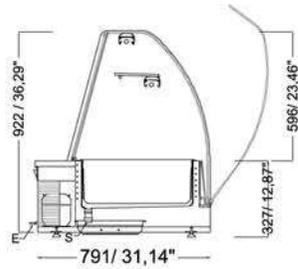


• DISPLAY

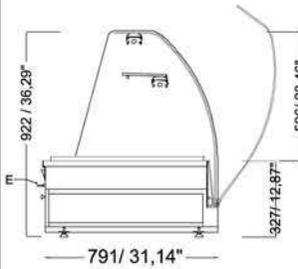
FREDDO VENTILATO_first ①



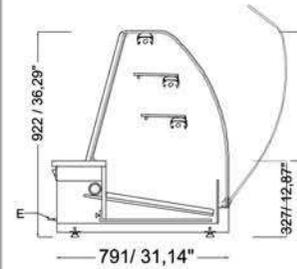
FREDDO STATICO_first ②



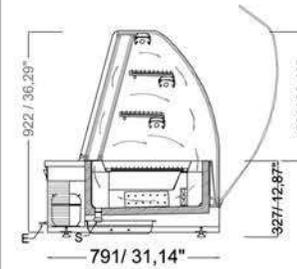
PIZZA_first ③



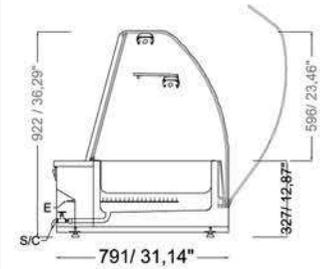
PANE_first ④



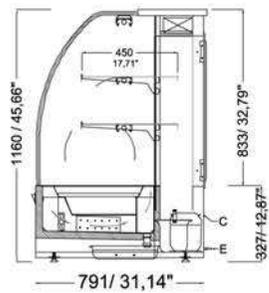
CALDO FREDDO_first ⑤



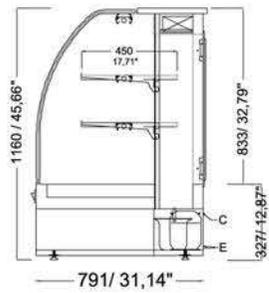
BAGNOMARIA_first ⑥



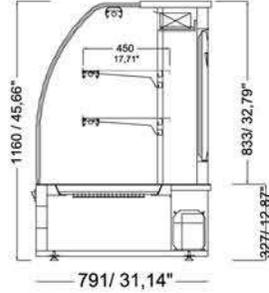
FREDDO VENTILATO ⑦



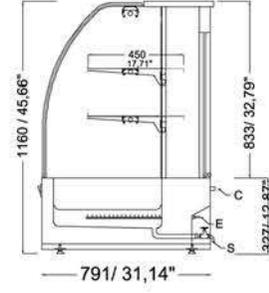
FREDDO ⑧



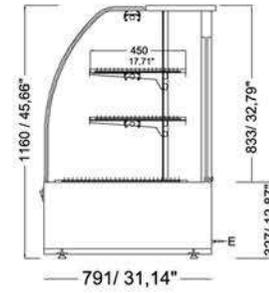
CALDO FREDDO ⑨



BAGNOMARIA ⑩

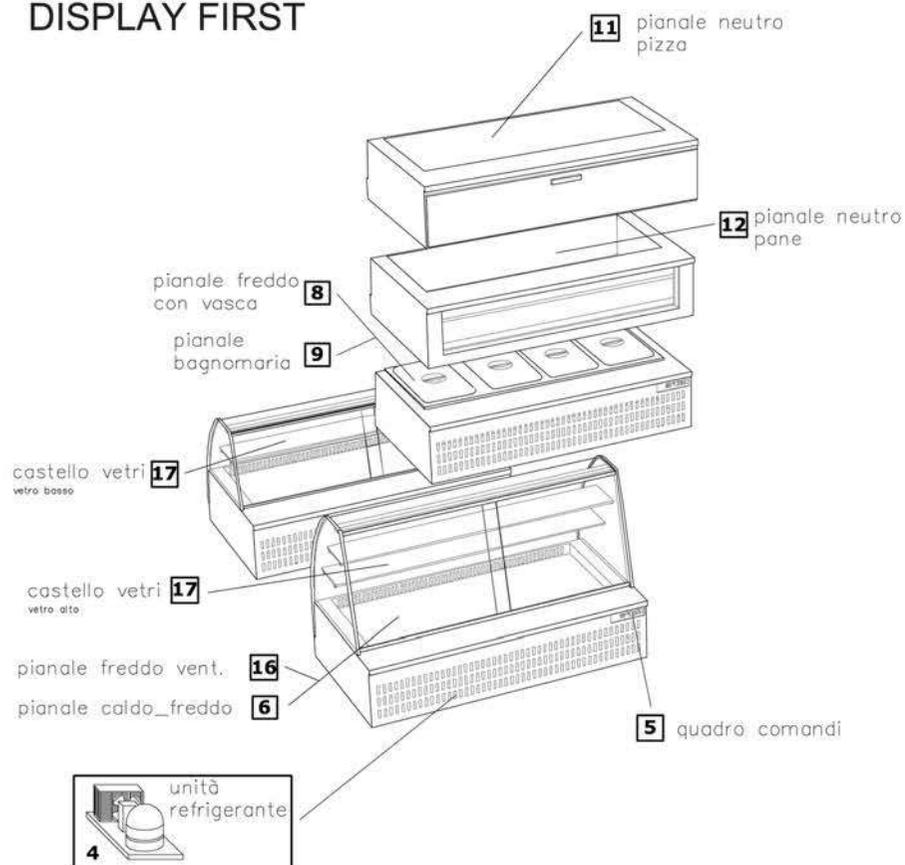


CALDO-SECCO ⑪

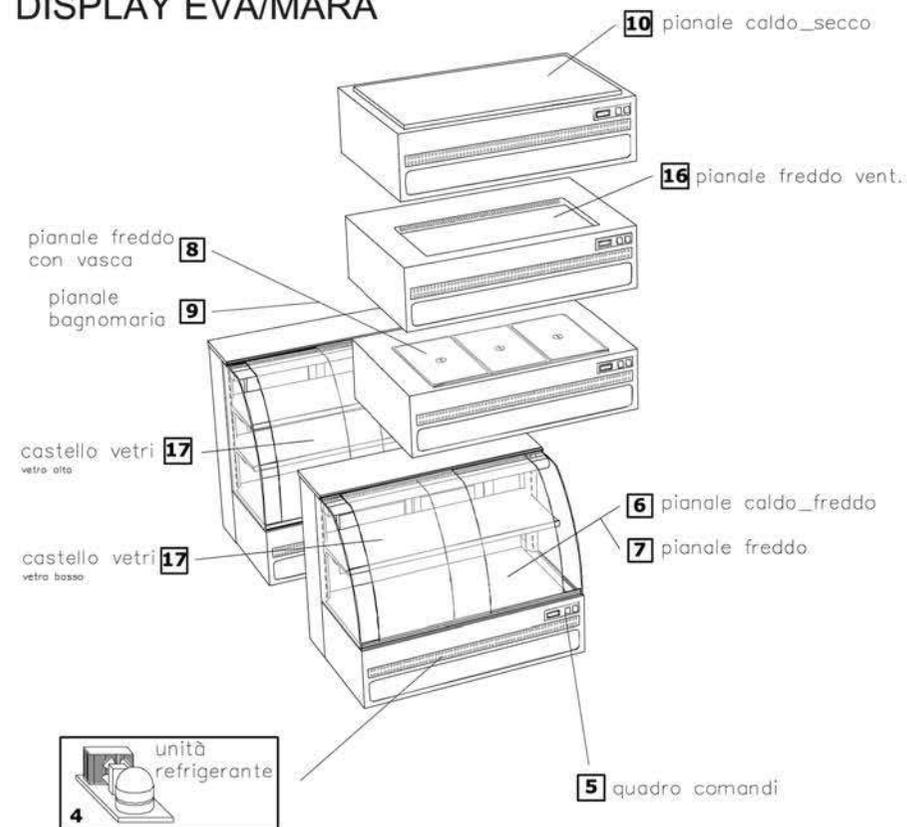


• DISPLAY_eva/mara_first

DISPLAY FIRST



DISPLAY EVA/MARA



• DISPLAY_eva/mara_first

4 UNITA' REFRIGERANTE-*Refrigerating system-Eqipment de refrigerazione -Kuhlage-Implantació de refrigeraion.*

Con unità refrigerante ermetica con condensazione ad aria ,condensazione ad acqua a richiesta (optionals). Alimentazione a capillare, per unità interne, a valvola termostatica, per unità esterne. Evaporatore statico alettato o ventilato soft con cella di riserva refrigerata a compressore unico con alimentazione a capillare e termostato indipendente per cella e vetrina, cella refrigerata con evaporatore statico alettato. Gas refrigerante R 404A.

-With hermetic compressor air-cooled, water on request (optional) Feeding with capillary system for internal refr. Units and with thermostatic valve for external refr. Units. Static finned evaporator or ventilated soft with storage refrigerator with sole compressor and capillary system. Independent thermostat for refrigerator and for cabinet storage refrigerator with finned static evaporator. Refrigerating gas R 404A.

-Mit hermetischem luftgekühlten Aggregat Wasserkühlung auf Wunsch (Extras). Anlage m Kapillarrohr bei Innenaggregaten m thermostatischem Ventil bei Düsenaggregaten. Standardversion m statischem Rippenverdampfer auf Wunsch m mild gelüftetem Verdampfer m gekühltem reservefach (m einzig kalte anläge) Expansion durch Kapillarrohr Selbständiger Thermostat für reservefach u Vitrine kuhzelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermitica con condensación por aire, por agua a pedido (optionals). Alimentación por capilar para unidades incorporadas, por válvula termoestática para unidades externas. Evaporador estático alettado o ventilado soft con cámara de resrve refrigerada con compresor unico con alimentacion por capilar y termostato independiente para cámara y vitrina cámara refrigeradacon evaporador estático alettado. Gas refrigerante R 404A.

5 QUADRO COMANDI -*Control board -Tableau de commande -Schalttafel -Cuadro de Mandos*

Del tipo elettronico con termostato e termostato e termometro digitale. Sbrinamento automatico programmabile, a pausa di funzionamento (per snackina fredda) Termometro a cristalli liquidi posizionato lato cliente per la visualizzazione della temperatura di piano di esposizione(per snackina fredda).

-Electronic type with digital thermometer and thermostat. Programmable electronic defrosting with functioning pause(for snackina refrigerated) Liquid crystals thermometer positioned from operators' side for display of the expositive top temperature (snackina refrigerated)

-Electrique avec thermostat et thermomètre digital. Dégivrage réglable (pou snackin froide). Thermomètre à cristaux liquides pour pouvoir contrôler la température du plan d'exposition (pour snackin froide)

-Elektronisch, ausgestattet m Thermostat u digitalem Thermometer programmierbare automatische Zeltenteisung(bei snackina fredda).Flussigkristalthermometer bei kundenseite zur Anzeige der Ausstellflachetemperatur. (bei snackina fredda)

-De tipo elettronico con termostat y termómetro digital. Descongelacion automatica programable, con interrupcion breve de funcionamiento (para snackina fria) Termometro a cristales liquidos posiconado lado cliente para la visualizacion de la temperatura del plano de exposicon(para snackin fria).

6 PIANALE CALDO FREDDO

Tavola caldo/fredda

-Warm/refrigerated display-case

-Vitrine chaude/refrigerée

-Warmvitrine/Kühlvitrine

-Vitrina caliente/rafrigerada

7 PIANALE REFRIGERATO -*Refrigerato top -plaque refrigerée -Kuhfläche -Parte superior refrigerada*

In acciaio inox, coibentato in poliuretano espanso ecologico, densità 40/45 kg/mc. Piano di servizio in acciaio inox.

-Made of stainless steel. Insulated with ecologico foamed polyurethane with density.

-En inox avec une isolation en polyurethane expansé écologique densité 40/45 kg/mc3.

-Aus Edelstahl Isolierung aus umweltfreundlichem polyurethanschaum dichte 40/45 kg/mc. Arbeitsfläche aus edelstahl.

-En acero inox, cohibentado en poliuretano expandido ecológico densidad 40/45 kg/mc. Plano de servicio en acero inox.

8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronomiche

- Refrigerated display/case with gastronomic tanks

-Vitrine refrigerée avec bacs gastronomic

-Kühlvitrine mit Gastronormwannen

-Vitrina refrigerada con tinas gastronomic

9 PIANALE BAGNOMARIA-*Bain marie warmed top-Plan bain marie-Bain marie warmfläche -Parte superior caliente bano de maria.*

Con vasca GN riscaldata a bagnomaria. Pianetto di servizio in acciaio inox.

-With GN basin warmed with bain-marie system.

-Bac GN chauffée à bain-marie. Plan de service inox.

-Bain-Marie beheizte GN-Wanne. Arbeitsfläche aus Edelstahl.

-Con cubeta GN calenada a bano de maria. Planito de servicio en acero inox.

10 PIANALE CALDO SECCO-Dry warmed top- *Plaque chaffante -Troken warmfläche - Parte superior caliente seca*

Con piano in acciaio inox riscaldata a secco. Pianetto di servizio in acciaio inox.

-Expositive top made of stainless steel, dry warmed. Service top made of stainless steel.

-Plan inox chauffé par serpentín électrique. Plan de service inox.

-Troken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

-Con plano en acero inox calentado al seco. Planito de servicio en acero inox.

11 PIANALE NEUTRO PIZZA

-Pianale neutro pizza

-Neutral expositive top for pizza

-Plan neutre pizza

-Brotausstellfläche

-Parte superior neutra pizza.

12 PIANALE NEUTRO PANE -*Neutral expositive top for bread-Plan neutre pain -Brotausstellfläche -Parte superior neutra pan.*

Piano espositivo con griglie in legno.

-Expositive top with wooden grills.

-Plan d'exposition avec grille en bois.

-Ausstellfläche mit holzgittern.

-Plano de exposicion con rejillas en madera.

• DISPLAY_eva/mara_first**16** PIANALE FREDDO VENTILATO

Refrigerato ventilato

-Refrigerated vintileded

-Réfrigéré ventilée

-Umluftkuvitrine

-Piano refrigerado ventilao

17 CASTELLO VETRI- *Set of glasses- vitres- glasaufbau- grupo vidrios.*

In vetro temperato in 4 configurazioni estetico/funzionale

-Tempered glass in 4 possible esthetical/functional patterns

-Trempeée en 4 configurations

-Au Hartglass, in 4 Versionen vertugbar

-Vidrio templado en 4 configuraciones estético / funcional

DATI TECNICI
 Technical features; Datos técnicos; Technische Angaben;
 Informations techniques; Технические параметры

LUNGHEZZE	TENSIONI E FREQUENZE	POTENZA ASSORBITA	TEMP. MIN/ MAX ESERC	FREON				
<i>Lengths:</i>	<i>Tensions and frequency:</i>	<i>Absorbed power:</i>	<i>Ex.min/max temp:</i>					
<i>Largos:</i>	<i>Tensiones y frecuencias:</i>	<i>Potencia absorbida:</i>	<i>Temp.min/max ej:</i>					
<i>Langen:</i>	<i>Spannungen und Freq:</i>	<i>Leistungsaufnahme:</i>	<i>Ausgabe:</i>					
<i>Longueurs:</i>	<i>Tensions et fréquences:</i>	<i>Puissance absorbée:</i>	<i>Min/Max temp.:</i>					
<i>Длина:</i>	<i>Напряжение и частота:</i>	<i>Потребл. мощность:</i>	<i>Тем.мин/макс эк. Мин/макс. рел. t°C</i>					
mm	VOLT/Hz	WATT	°C					
TAVOLA BAGNOMARIA								
<i>Bain marie gastronomy display-cases; Vitrinas gastronomía baño de María</i>								
<i>Warme Gastronomievitrinen; Vitrines gastronomie bain marie</i>								
<i>Горячие столы серви</i>								
1000/760 39,36*29,92					220 / 50	500	+70 / +90	
1250 49,21*					220 / 50	550	+70 / +90	
1500 59,05*					220 / 50	600	+70 / +90	
TAVOLE FREDDO								
<i>Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;</i>								
<i>Vitrines réfrigérées; Холодные столы</i>								
1000/760 39,36*29,92	220 / 50	360	+4 / +10	R404A				
1250 49,21*	220 / 50	510	+4 / +10	R404A				
1500 59,05*	220 / 50	510	+4 / +10	R404A				
TAVOLA CALDO/SECCO								
<i>Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen</i>								
<i>Vitrines chaud-sec; Горячие столы "сухое тепло" серви</i>								
1000/760 39,36*29,92	220 / 50	500	+70 / +90					
1250 49,21*	220 / 50	550	+70 / +90					
1500 59,05*	220 / 50	600	+70 / +90					
TAVOLA FREDDO STATICO								
<i>Static cold, frío estático, froid statique, Statisches Kühlvitrine,</i>								
<i>Встраиваемая витрина со статичным охлаждением</i>								
1000/760 39,36*29,92	220 / 50	500	+4 / +10					
1250 49,21*	220 / 50	550	+4 / +10					
1500 59,05*	220 / 50	600	+4 / +10					
TAVOLA CALDO / FREDDA								
<i>Warm/Refrigerated display-case; Vitrina caliente/refrigerada;</i>								
<i>Warmvitrine/Kühlvitrine; Vitrine Chaude/refrigérée; Холодный стол с камерой</i>								
1000/760 39,36*29,92	220 / 50	500	+4 / +65					
1250 49,21*	220 / 50	550	+4 / +65					
1500 59,05*	220 / 50	600	+4 / +65					

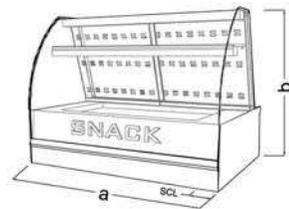
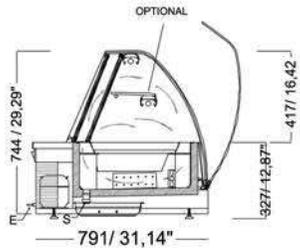


DISPLAY FIRST: EVA/MARA
① FRED. VENT.



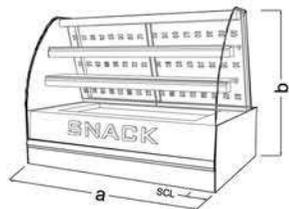
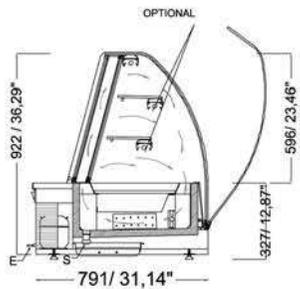
confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie
Витрина для кондитерской серии

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"

Eva



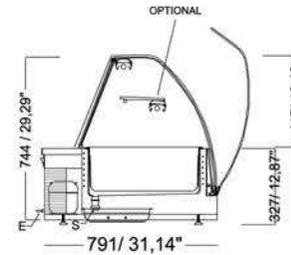
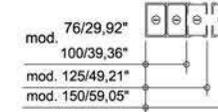
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"

DISPLAY FIRST EVA/MARA FREDDO STATICO
②

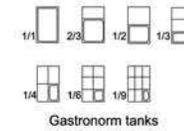


Static cold, frío estático, froid statique, Statisches Kühlvitrine,
Встраиваемая витрина со статичным охлаждением

Mara

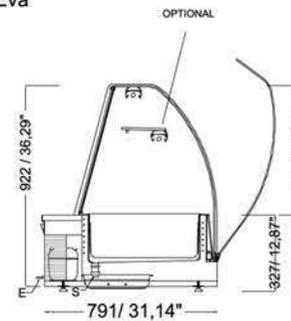


mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"



Gastronorm tanks

Eva



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"



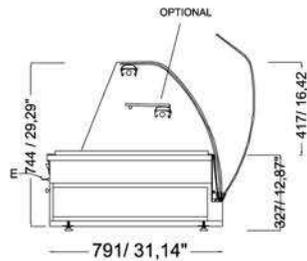
DISPLAY FIRST EVA/MARA PIZZA

③



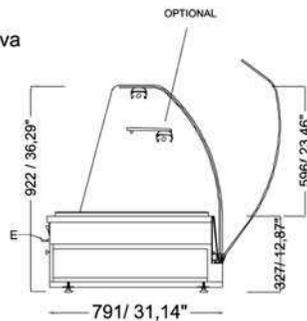
Pizzeria's show cabinet; Vitrina para pizzeria
Pizzeria Ausstattung; Vitrine pizzeria; Мебель для пиццерии

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"

Eva



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"

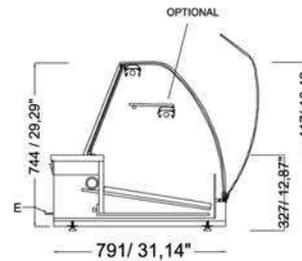
DISPLAY FIRST: EVA/MARA PANE

④



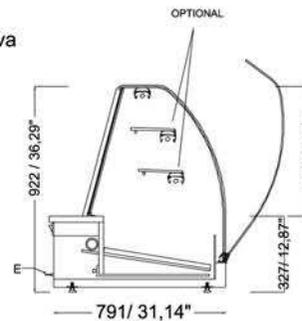
Baker's show cabinet; Vitrina para panaderia
Bäckerei Ausstattung; Vitrine boulangerie; Мебель для булочной

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"

Eva



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"

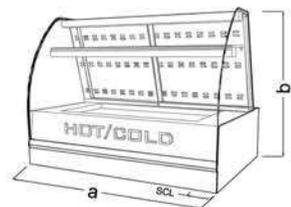
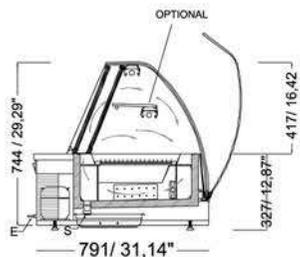


DISPLAY FIRST EVA/MARA
⑤ CALDO-FREDDO



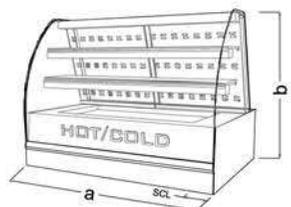
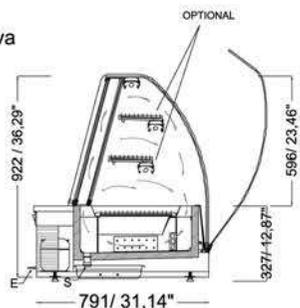
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"

Eva



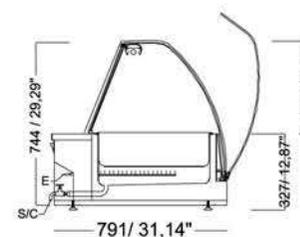
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"

DISPLAY FIRST EVA/MARA
⑥ BAGNOMARIA

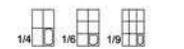
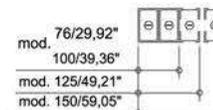


Bain-marie display-cases; Vitrinas baño María
Bain-marie Vitrinen; Vitrines bain-marie; Горячие столы сервизу

Mara

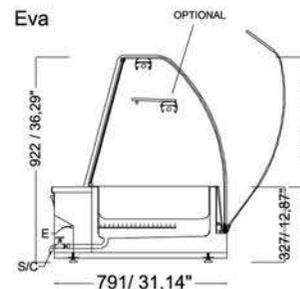


mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 744	b: 29,29"
SCL: 250	SCL: 9,84"



Gastronorm tanks

Eva



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 922	b: 36,29"
SCL: 250	SCL: 9,84"

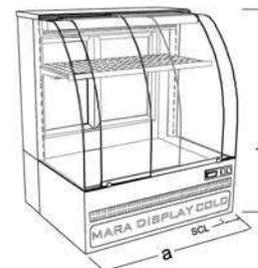
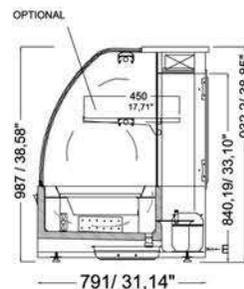


DISPLAY: EVA/MARA FRED. VENT.



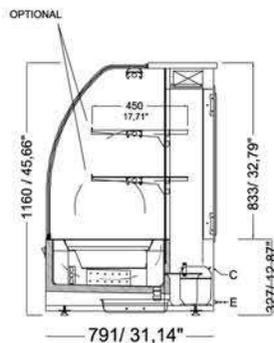
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 987	b: 38,58"
SCL: 250	SCL: 9,84"

Eva

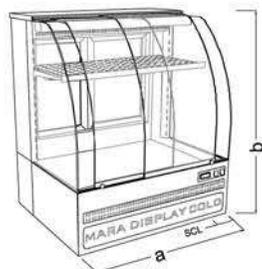
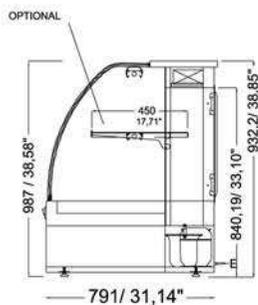


mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1160	b: 45,66"
SCL: 250	SCL: 9,84"

DISPLAY: EVA/MARA FRED.

Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

Mara

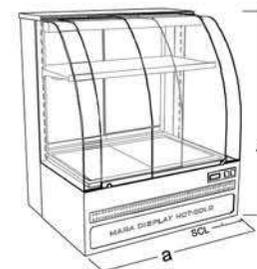
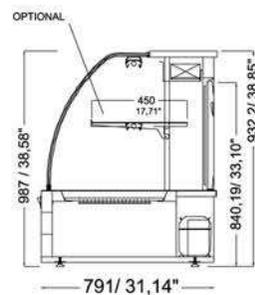


mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 987	b: 38,58"
SCL: 250	SCL: 9,84"

DISPLAY: EVA/MARA CALDO-FREDDO

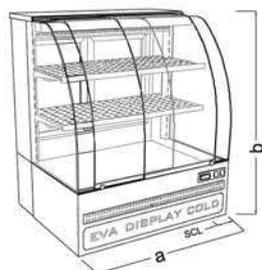
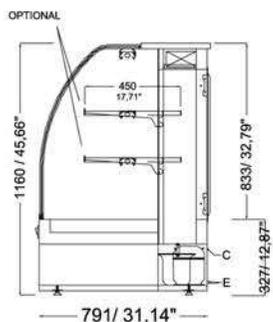
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

Mara



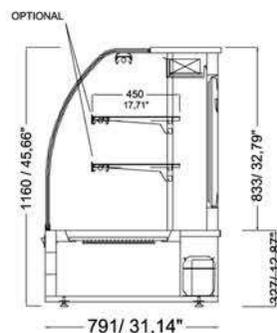
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 987	b: 38,58"
SCL: 250	SCL: 9,84"

Eva



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1160	b: 45,66"
SCL: 250	SCL: 9,84"

Eva



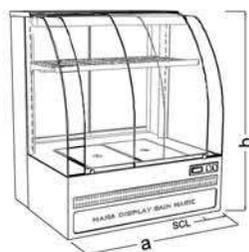
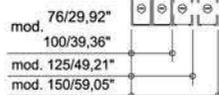
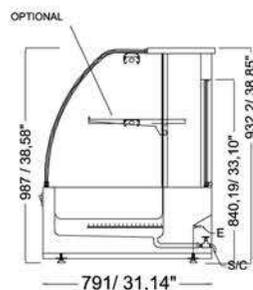
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1160	b: 45,66"
SCL: 250	SCL: 9,84"

DISPLAY: EVA/MARA BAGNOMARIA

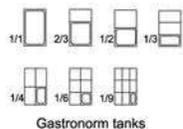


Bain-marie display-cases; Vitrinas baño María
Bain-marie Vittrinen; Vitrines bain-marie; Горячие столы сепуи

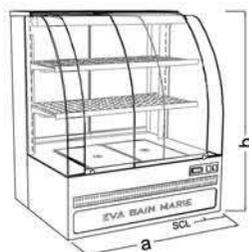
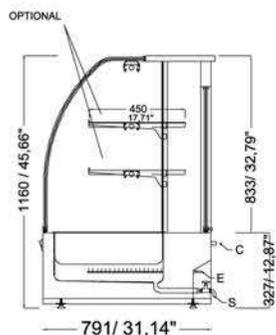
Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 987	b: 38,58"
SCL: 250	SCL: 9,84"



Eva



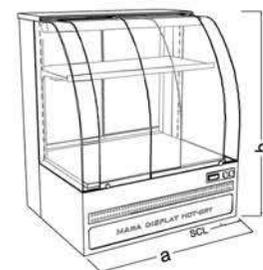
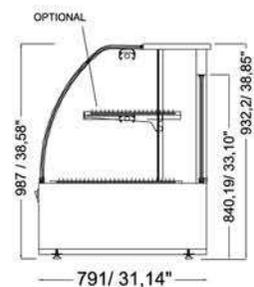
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1160	b: 45,66"
SCL: 250	SCL: 9,84"

DISPLAY: EVA/MARA CALDO-SECCO



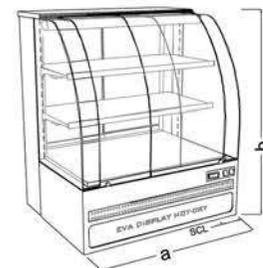
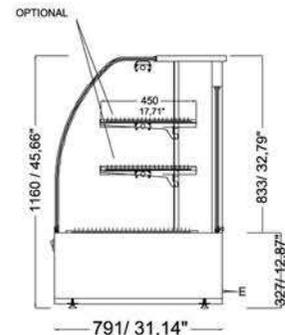
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vittrinen;
Vitrines chaud-sec; Горячие столы "сухое тепло" сепуи

Mara



mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 987	b: 38,58"
SCL: 250	SCL: 9,84"

Eva



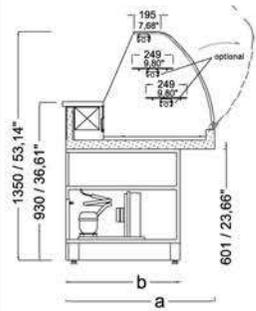
mm	pollici
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1160	b: 45,66"
SCL: 250	SCL: 9,84"

MARA-MARINA



• MARA / MARINA

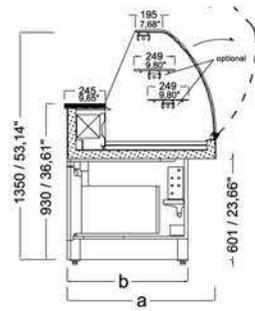
TAVOLA FREDDA ①②③④



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

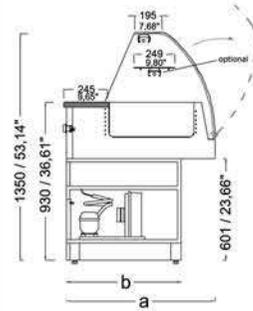
TAVOLA FREDDA CON CELLA ⑤



inch
MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

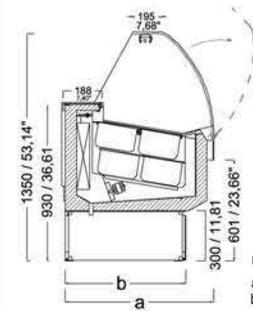
TAVOLA FREDDA CON VASCA ⑥



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

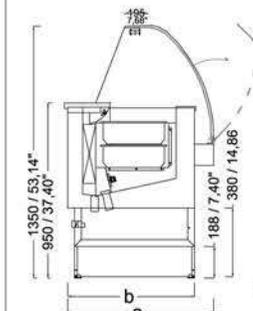
MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

VETRINA GELATERIA MARA ⑦



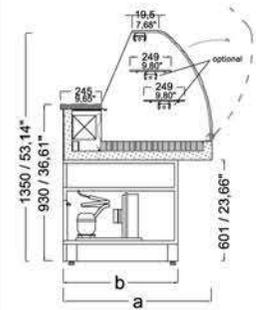
MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

VETRINA GELATERIA MARINA ⑧



MARINA
mm inch
a: 791 a: 31,14"
b: 688 b: 27,08"

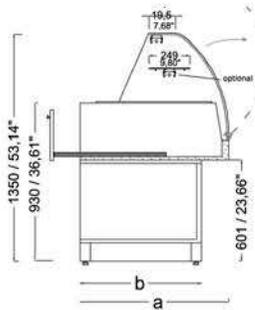
TAVOLA CALDO-FREDDA ⑨⑩⑪
CON O SENZA CELLE



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

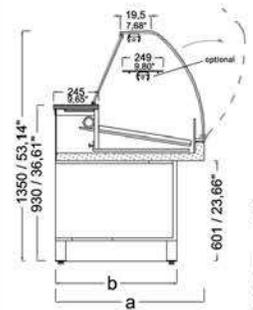
TAVOLA NEUTRA PIZZA ⑫



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

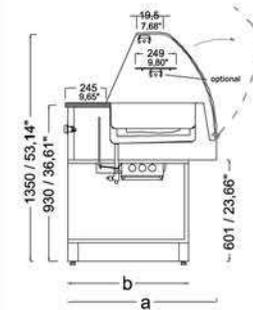
TAVOLA NEUTRA PANE ⑬



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

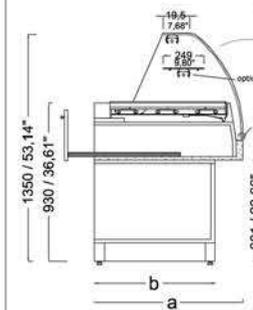
TAVOLA BAGNOMARIA ⑭



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

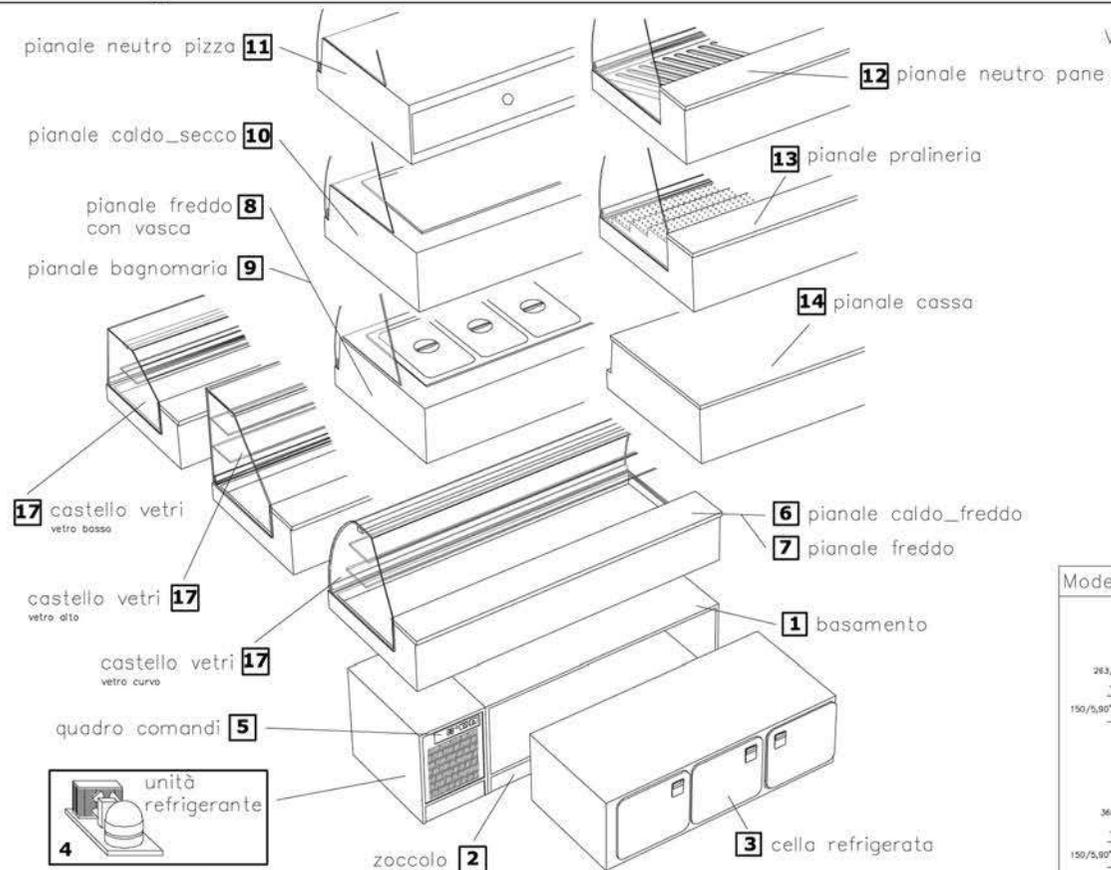
TAVOLA CALDO-SECCO ⑮



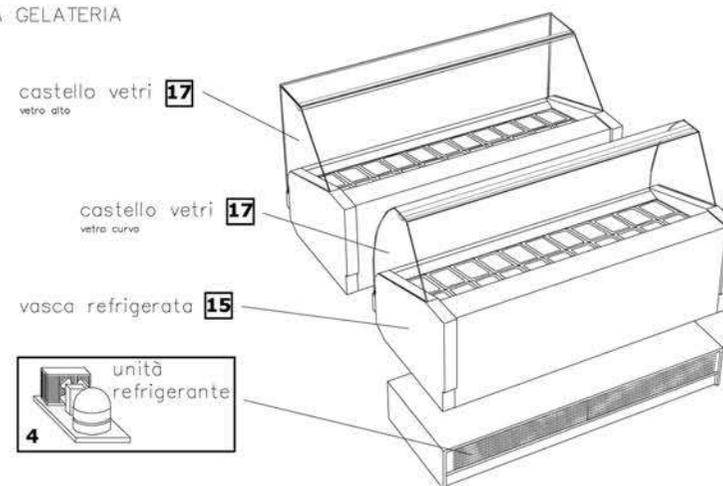
MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

MARA/MARINA



VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
 a	marina	 10	 16	 22
	marina	 7	 11	 16
 b	marina	 8	 12	 17
	marina	 5	 8	 11

OPTIONALS



(SISTEMA IDRAULICO A PISTONI)



(KIT VENTILAZIONE)



(LED)

• MARA/MARINA

1 BASAMENTO-Basament- Chassis -Unterbau - Base

In legno nobilitato.

-Made of clipboard-Aus holzspanplatten- En placage- En Madera ennoblecida

2 ZOCCOLO -Plinth-Plinthe-Sockel-Zòcala

In lameria zincata con piedi regolabili per un perfetto livellamento.

-Made of galvanised sheet iron with adjustable feet to assure the perfect levelling.

-En tôle zingué avec de pieds de réglage pour un parfait nivellement.

-Aus verzinktem Blech mit regelbaren Füßen für eine genaue Einebnung.

-En plancha galvanizado con cinc, con pies regulables para una nielacion perfecta.

3 CELLA REFRIGERATA -Refrigerated cell-Cellule refrigerée-Kuhlzelle-Camera refrigerada

In scocca monolitica, coibentata in poliuretano espanso ecologico, densità 40/45 kg/mc. Rivestimento interno ed esterno, lato sportelli, in acciaio inox lucido. Parete posteriore e fondo esterno in lameriera zincata. Spigoli interi arrotondati ed invaso con pendenze e piletta di scarico. Dotazioni standard di griglie di fondo in PST. Sportelli in acciaio inox H 285(Cassettone optional)

-Monolithic body, Ecologic insulated with ecologic foamed polyurethane, density 40/45 kg/m.c. Internal and external coating, side doors, stainless steel glossy finish. Back wall and external bottom made of galvanised sheet iron. Rounded internal contours, inclined internal potting with floor drain. Equipped with bottom grill made of PST. Doors in stainless steel H 285 (drawers as optional)

-En monobloc avec une isolation en polyuréthane expansé écologique, densité 40/45 kg/m3. Revêtement intérieur coté portes en inox brillant. Angles internes arrondis tube en plastique pour l'évacuations de l'eau. Grille de fond en PST en standard. Pèortes réfrigérées inox H285. Tiroid optional)

-Aus einheitlichem aufbau, Isolierung aus umweltfreundlichem polyurethanschaum, dichte 40/45 kg/m3. Innen u assenverkleidung bei Türen aus poliertem Edelstahl. Rückhand u. Außenbordern aus verzinktem blech. Gerundete Innenkanten u abfallender Boden m Abflussrohr. Standardmäßig ausgestattet m. bodengittern aus ABS. Türe(höhe 285mm) aus edelstah (schubladen als extra)

-Con armazón monolítico, coibentado en poliuretano expandido ecologico densidad 40/45 kg/mc. Revestimiento interno y externo lado puertas en acero inox brillante. Pared posterior y fondo externa en plancha galvanizada con cinc. Esquinas internas redondadas y envase con inclinaciones y piletta de descarga. Dotación estándar de rejillas de base en PST. Puertas en acero inox h 285 (cajoneras optional).

4 UNITA' REFRIGERANTE-Refrigerating system-Equipement de refrigerazione -kuhlage-Implantación de refrigeración.

Con unità refrigerante ermetica con condensazione ad aria, condensazione ad acqua a richiesta (optionals). Alimentazione a capillare, per unità interne, a valvola termostatica, per unità esterne. Evaporatore statico alettato o ventilato soft con cella di riserva refrigerata a compressore unico con alimentazione a capillare e termostato indipendente per cella e vetrina, cella refrigerata con evaporatore statico alettato. Gas refrigerante R 404.

-With hermetic compressor air-cooled, water on request (optional) Feeding with capillary system for internal refr. Units and with thermostatic valve for external refr. Units. Static finned evaporator or ventilated soft with storage refrigerator with sole compressor and capillary system. Independent thermostat for refrigerator and for cabinet storage refrigerator with finned static evaporator. Refrigerating gas R 404A.

-Mit hermetischem luftgekühlten Aggregat Wasserkühlung auf Wunsch (Extras). Anlage m Kapillarrohr bei Innenaggregaten m thermostatischem Ventil bei Düsenaggregaten. Standardversion m statischem Rippenverdampfer auf Wunsch m mild gelüftetem Verdampfer m. gekühltem reservefach (m einzig kalte anlage) Expansion durch Kapillarrohr Selbständiger Thermostat für reservefach u Vitrine kuhzelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermitica con condensación por aire, por agua a pedido (optionals). Alimentación por capilar para unidades incorporadas, por válvula termoestática para unidades externas. Evaporador estático alettado o ventilado soft con cámara de resve refrigerada con compresor unico con alimentacion por capilar y termostato independiente para cámara y vitrina cámara refrigeradacon evaporador estático alettado. Gas refrigerante R 404A.

5 QUADRO COMANDI -Control board -Tableau de commande -Schalttafel -Cuadro de Mandos

Del tipo elettronico con termostato e termostato e termometro digitale. Sbrinamento automatico programmabile, a pausa di funzionamento (per snackina fredda) Termometro a cristalli liquidi posizionato lato cliente per la visualizzazione della temperatura de piano di esposizione(per snackina fredda).

-Electronic type with digital thermometer and thermostat. Programmable electronic defrosting with functioning pause(for snackina refrigerated) Liquid crystals thermometer positioned from operators' side for display of the expositive top temperature (snackina refrigerated)

-Électrique avec thermostat et thermomètre digital. Dégivrage réglable (pou snackin froide). Thermomètre à cristaux liquides pour pouvoir contrôler la température du plan d'exposition (pour snackin froide)

-Elektronisch, ausgestattet m Thermostat u digitalem Thermometer programmierbare automatische Zellentisierung(bei snackina fredda). Flüssigkristalthermometer bei kundenseite zur Anzeige der Ausstellflachetempatur. (bei snackina fredda)

-De tipo electronico con termostat y termómetro digital. Descongelacion automatica programable, con interrupcion breve de funcionamiento (para snackina fria) Termometro a cristales liquidos posiconado lado cliente para la visualizacion de la temperatura del plano de exposicon(para snackin fria).

6 PIANALE CALDO FREDDO

Tavola caldo/fredda

-Warm/refrigerated display-case

-Vitrine chaude/refrigerée

-Warmvitrine/Kühlvitrinen

-Vitrina caliente/rafrigerada

7 PIANALE REFRIGERATO -Refrigerato top -plaque refrigerée -Kuhlfache -Parte superior refrigerada

In acciaio inox, coibentato in poliuretano espanso ecologico, densità 40/45 kg/mc. Piano di servizio in acciaio inox.

-Made of stainless steel. Insulated with ecologico foamed polyurethane with density.

-En inox avec une isolation en polyurethane expansé écologique densité 40/45 kg/mc3.

-Aus Edelstahl Isolierung aus umweltfreundlichem polyurethanschaum dichte 40/45 kg/mc. Arbeitsfläche aus edelstahl.

-En acero inox, coibentado en poliuretano expandido ecologico densidad 40/45 kg/mc. Plano de servicio en acero inox.

• MARA MARINA

8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronomiche

- Refrigerated display/case with gastronomic tanks
- Vitrine réfrigérée avec bacs gastronomic
- Kühlvitrine mit Gastronomicwannen
- Vitrina refrigerada con tinas gastronomic

9 PIANALE BAGNOMARIA-Bain marie warmed top-Plan bain marie-Bain marie warmflache -Parte superior caliente bano de maria.

Con vasca GN riscaldata a bagnomaria. Pianetto di servizio in acciaio inox.

- With GN basin warmed with bain-marie system.
- Bac GN chauffée à bain-marie. Plan de service inox.
- Bain-Marie beheizte GN-Wanne. Arbeitsfläche aus Edelstahl.
- Con cubeta GN calentada a bano de maria. Planito de servicio en acero inox.

10 PIANALE CALDO SECCO-Dry warmed top- Plaque chaffante -Troken warmflache - Parte superior caliente seca

Con piano in acciaio inox riscaldata a secco. Pianetto di servizio in acciaio inox.

- Expositive top made of stainless steel, dry warmed. Service top made of stainless steel.
- Plan inox chauffé par serpentín électrique. Plan de service inox.
- Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.
- Con piano en acero inox calentado al seco. Planito de servicio en acero inox.

11 PIANALE NEUTRO PIZZA

Pianale neutro pizza

- Neutral expositive top for pizza
- Plan neutre pizza
- Brotausstellfläche
- Parte superior neutra pizza.

12 PIANALE NEUTRO PANE -Neutral expositive top for bread-Plan neutre pain -Brotausstellfläche -Parte superior neutra pan.

Piano espositivo con griglie in legno.

- Expositive top with wooden grills.
- Plan d'exposition avec grille en bois.
- Ausstellfläche mit Holzgittern.
- Plano de exposicion con rejillas en madera.

13 PIANALE PRALINERIA

Vetrine praliniera

- Pralines shop display-case
- Vitrine pralines
- Pralinen
- Vitrina bombones

14 PIANALE CASSA

Elemento cassa

- Cash-desk element
- Élément pour la caisse
- Kassenelemente
- Elemento caja

15 VASCA REFRIGERATA -Refrigerated basin -Cuve refrigerée -Kühlwanne -Cubeta refrigerada.

In scocca monolitica in acciaio inox e lamiera zincata coibentata in poliuretano espanso ecologico, densità 40/50 kg/mc. Rivestimento interno ed esterno in acciaio inox

- Stainless steel monolithic body insulated with ecologic foamed polyurethane, density 40/50 kg/mc. Internal and external covering with stainless steel.
- En monobloc en acier inox avec une isolation en polyuréthane expansé écologique, densité 40/50 kg/m3. Revêtement inox.
- Aus Edelstahl einheitlichem Aufbau, Isolierung aus umweltfreundlichem Polyurethanschaum. Dichte 40/45 kg/m³. Edelstahlinnen- und aussenbekleidung.

16 PIANALE PASTICCERIA CON CASSETTI

Vetrina pasticceria con cassettoni

- Confectioners display-cases with drawer
- Vitrines pâtisserie avec tiroir
- Konditoreivitrines Zerlegung mit Schublade
- Vitrines pasteleria con cajon

17 CASTELLO VETRI- Set of glasses- vitres- glasaufbau- grupo vidrios.

In vetro temperato in 3 configurazioni estetico/funzionale:

- 1) cristalli piani bassi apribili verso il basso
 - 2) cristalli piani alti apribili verso il basso
 - 3) cristalli curvi apribili verso il basso
- Plafoniera di illuminazione al neon. Scorrevoli di chiusura in plexiglass.

- Tempered glass in 3 possible esthetical/functional patterns: 1) straight low glasses with opening downwards, 2) straight high glasses with opening downwards, 3) fixed curved glasses. Upper lamp with neon lighting. Rear Perspex sliding doors.

- Trempée en 3 configurations 1) vitre basse-ouverture vers le bas 2) vitre haute-ouverture vers le bas 3) vitre courbe- fixe. Plafonnier au néon.

- Au Hartglass, in 3 Versionen verfügbar: 1) niedrige gerade Frontscheibe nach unten aufklappbar 2) hohe gerade Frontscheibe nach unten aufklappbar, 3) feste gebogene Frontscheibe nach unten aufklappbar. Nachtdeckung durch Plexi- schiebescheiben.

- En vidrio templado en 3 configuraciones estético/funcionales 1) cristales planos bajos que se pueden abrir hacia abajo 2) cristales planos altos que se pueden abrir hacia abajo 3) cristales curvos que se pueden abrir hacia abajo. Lámpara de iluminación al neón. Puertas escurridizas de cierre en plexiglas.

DATI TECNICI
 Technical features; Datos técnicos; Technische Angaben;
 Informations techniques; Технические параметры

LUNGHEZZE Lengths; Larges; Längen; Longueurs; Длина	TENSIONI E FREQUENZE Tensions and frequency; Tensiones y frecuencias; Spannungen und Freqz; Tensions et fréquences;	POTENZA ASSORBITA Absorbed power; Potencia absorbida; Leistungsaufnahme; Puissance absorbée;	TEMP. MIN/ MAX ESERC Ex.min/max temp; Temp.min/max ej; Ausgewählte Min/Max temp.;	CAPACITA' CELLA Cell capacity; Capacidad cámara; Zellekapazität; Capacité cellule Объем камеры
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mm - inch	VOLT/Hz	WATT	°C	LT
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TAVOLE FREDEDE

Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;
 Vitrines réfrigérées; Холодные столы

1000/760 39,36"/29,92"	220 / 50	500	+4 / +10	
1250 49,21"	220 / 50	550	+4 / +10	
1500 59,05"	220 / 50	600	+4 / +10	
2000 78,74"	220 / 50	800	+4 / +10	

TAVOLE FREDEDE - CURVE

Curved refrigerated display-case; Vitrina refrigerada curva; Kühlvitrine;
 Vitrine réfrigérée courbe; Фигурный холодный стол

220 / 50	600	+4 / +10	
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TAVOLE FREDEDE CON CELLA

Refrigerated display-case with cell; Vitrina refrigerada con cá
 Kühlvitrine mit Zelle; Vitrine réfrigérée avec cellule; Холодный стол с камерой

1000 39,36"	220 / 50	550	+4 / +10	210
1250 49,21"	220 / 50	600	+4 / +10	248
1500 59,05"	220 / 50	700	+4 / +10	296
2000 78,74"	220 / 50	900	+4 / +10	449

TAVOLA CALDO / FREDDA

Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
 Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigérée; Холодный стол с камерой

1000/760 39,36"/29,92"	220 / 50	500	+4 / +65	
1250 49,21"	220 / 50	550	+4 / +65	
1500 59,05"	220 / 50	600	+4 / +65	
2000 78,74"	220 / 50	800	+4 / +65	

TAVOLA FREDDA CON VASCA

Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con
 tinas gastronorm; Kühlvitrienen mit Gastronormwannen; Vitrines réfrigérées avec
 bacs gastronorm; Холодные столы с ванночками gastronorm, серия

1000/760 39,36"/29,92"	220 / 50	500	+4 / +10	
1250 49,21"	220 / 50	550	+4 / +10	
1500 59,05"	220 / 50	600	+4 / +10	
2000 78,74"	220 / 50	800	+4 / +10	

TAVOLA BAGNOMARIA

Bain marie gastronomy display-cases; Vitrinas gastronomia baño de María
 Warme Gastronomievitrinen; Vitrines gastronomie bain marie
 Горячие столы серия

1000/760 39,36"/29,92"	220 / 50	500	+70 / +90	
1250 49,21"	220 / 50	550	+70 / +90	
1500 59,05"	220 / 50	600	+70 / +90	
2000 78,74"	220 / 50	800	+70 / +90	

TAVOLA CALDO/SECCO

Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrienen
 Vitrines chaud-sec; Горячие столы "сухое тепло" серия

1000/760 39,36"/29,92"	220 / 50	500	+70 / +90	
1250 49,21"	220 / 50	550	+70 / +90	
1500 59,05"	220 / 50	600	+70 / +90	
2000 78,74"	220 / 50	800	+70 / +90	

DATI TECNICI VETRINE GELATERIA

Technical features ice-cream shop display-cases;
 Datos técnicos vitrinas heladería ; Technische Angaben Eisdielevitrienen;
 Informations techniques vitrines glaciers;
 Технические параметры витрин для мороженого серии

MODELLO Model; Modelo; Modell; Modèle; Модель	TEMPER. Temperature; Temperatura; Temperatur; Температура	RESA Output; Rendimiento; Leistung; Rendement; Выход	ALIMENTAZ. Feed; Alimentación; Beschickung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность	I MAX Absorbed max.current; Corriente máx.absorb.; Aufgenommen Max.strom Courant max.absorbé; Мак. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
--	---	---	--	---	---	---

mm	°C	W	W	A	KG
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MARA						
1000 39,36"	-18/-20	690	220/1/50	1035	4,6	215

1500 59,05"	-18/-20	900	220/1/50	1230	6,4	285
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2000 78,74"	-18/-20	1200	220/1/50	1665	8,4	310
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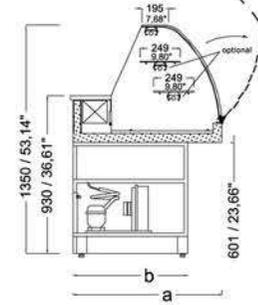




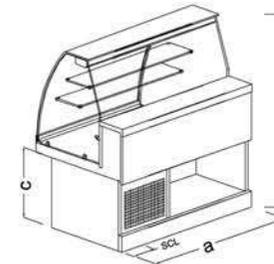
TAVOLA FREDDA: MARA / MARINA ❄️

Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen; Vitrines réfrigérées; Холодные столы

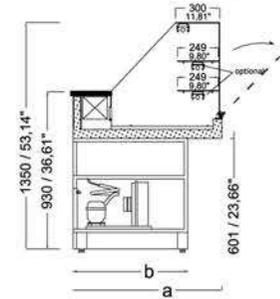
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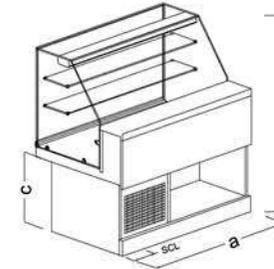
MARA		mm	inch
a:	891	a:	35,07"
b:	685	b:	26,96"
MARINA		mm	inch
a:	791	a:	31,14"
b:	550	b:	21,65"



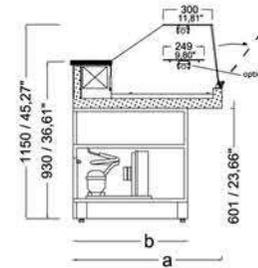
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



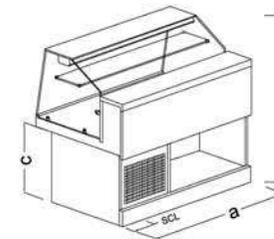
MARA		mm	inch
a:	891	a:	35,07"
b:	685	b:	26,96"
MARINA		mm	inch
a:	791	a:	31,14"
b:	550	b:	21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA		mm	inch
a:	891	a:	35,07"
b:	685	b:	26,96"
MARINA		mm	inch
a:	791	a:	31,14"
b:	550	b:	21,65"

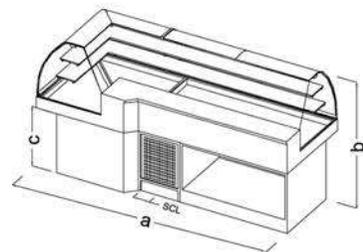


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

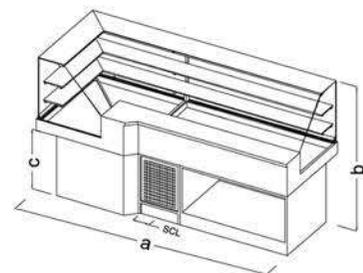


MARA "G" / MARINA "G" - 90°

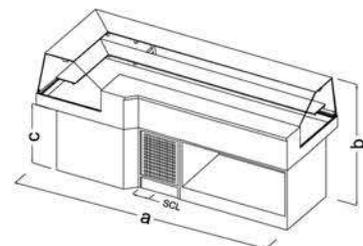
②



mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



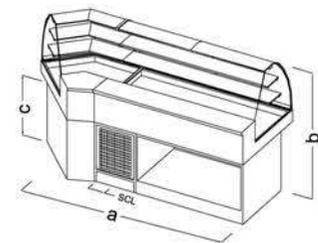
mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



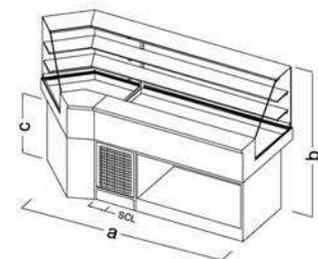
mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

MARA "G" / MARINA "G" - 45°

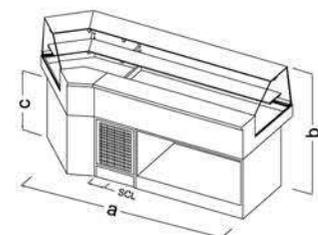
③



mm	inch
a: 1613	a: 68,93"
2373	98,85"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



mm	inch
a: 1613	a: 68,93"
2373	98,85"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

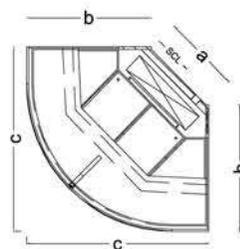


mm	inch
a: 1150	a: 68,93"
2373	98,85"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



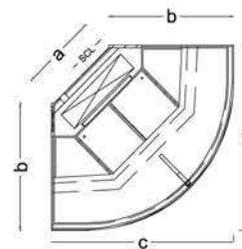
MARA / MARINA 90° 

Curved refrigerated display-case; Vitrina refrigerada curva; Krumme Kühlvitrine; Vitrine réfrigérée courbe; Фигурный холодный стол



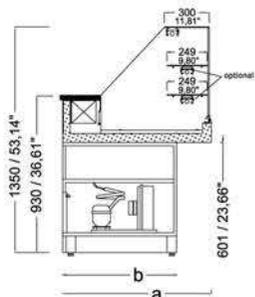
MARA
mm inch
a: 550 a: 21,65"
b: 891 b: 35,07"
c: 1280 c: 50,39"

MARINA
mm inch
a: 550 a: 21,65"
b: 791 b: 31,14"
c: 1180 c: 46,45"
SCL: 250 SCL: 9,84"



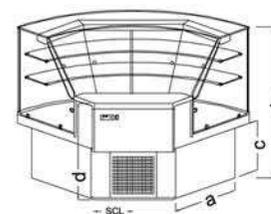
MARA
mm inch
a: 550 a: 21,65"
b: 891 b: 35,07"
c: 1280 c: 50,39"

MARINA
mm inch
a: 550 a: 21,65"
b: 791 b: 31,14"
c: 1180 c: 46,45"
SCL: 250 SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

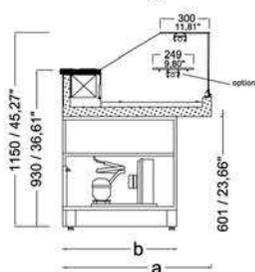
MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



VETRI DRITTI
mm inch

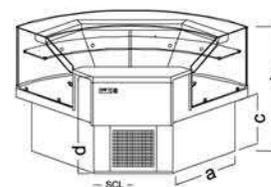
a: 685 a: 26,96"
b: 1350 b: 53,14"
c: 601 c: 23,66"
d: 930 d: 36,61"

SCL: 250 SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



VETRI PASSANTI
mm inch

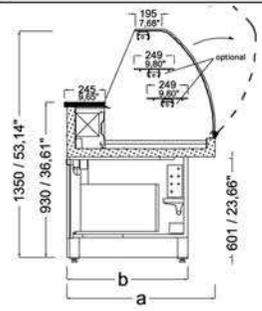
a: 685 a: 26,96"
b: 1150 b: 45,27"
c: 601 c: 23,66"
d: 930 d: 36,61"

SCL: 250 SCL: 9,84"

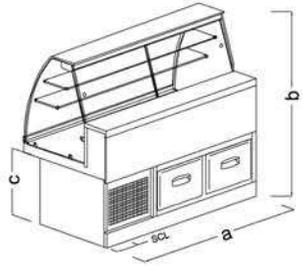


TAVOLA FREDDA CON CELLA
MARA / MARINA

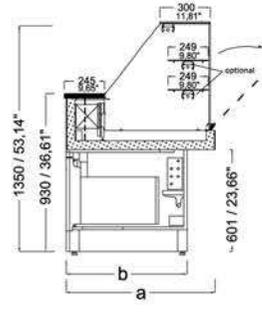
Refrigerated display-case with cell; *Vitrina refrigerada con c *
K hlvitrine mit Zelle; Vitrine r f r e avec cellule; Холодный стол с камерой



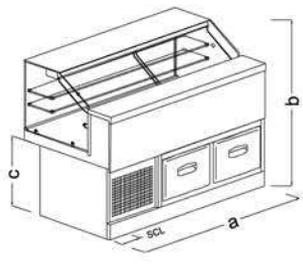
inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



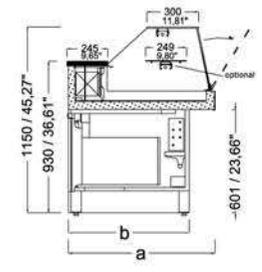
mm		inch	
a: 1000	a: 39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1350	b: 53,14"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		



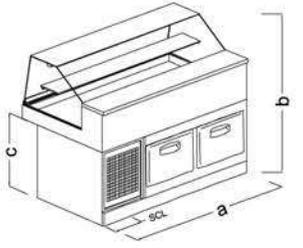
inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm		inch	
a: 1000	a: 39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1350	b: 53,14"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		



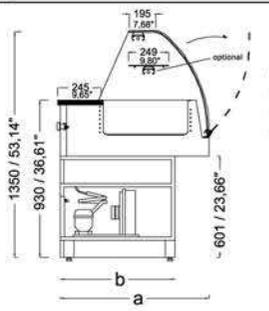
inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm		inch	
a: 1000	a: 39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1150	b: 45,27"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		

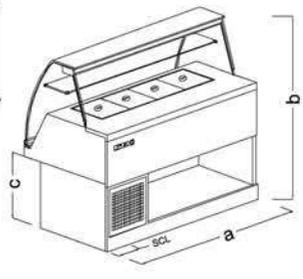
TAVOLA FREDDA CON VASCA
MARA / MARINA

Refrigerated display-cases with gastronorm tanks; *Vitrinas refrigeradas con tinas;*
K hlvittrinen mit Gastronormwannen; Vitrines r f r es avec bacs gastronorm;
Холодные столы с ванночками gastronorm, серия

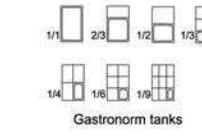
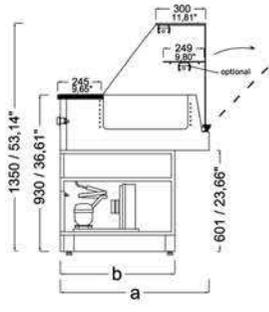


mod. 76/29,92"	100/39,36"
mod. 125/49,21"	
mod. 150/59,05"	
mod. 200/78,72"	

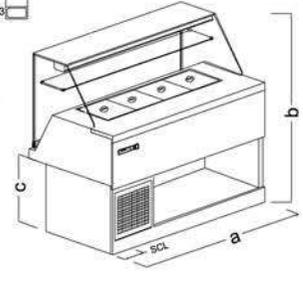
inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



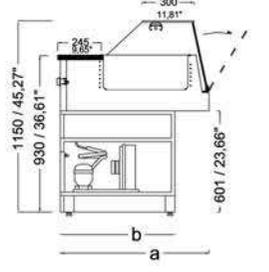
mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1350	b: 53,14"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		



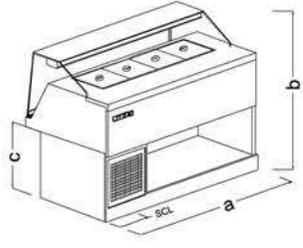
inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1350	b: 53,14"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		



inch	
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"

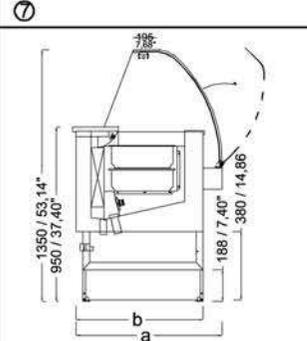


mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,74"		
b: 1150	b: 45,27"		
c: 601	c: 23,66"		
SCL: 250	SCL: 9,84"		



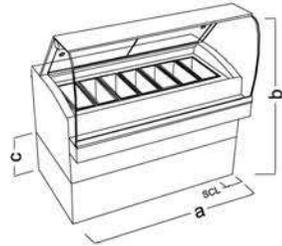
VETRINA GELATERIA: MARINA

Ice-cream shop display-cases; Vitrinas heladería ; Eisdielevitrienen; Vitriines glacier ; Витрины для морожен

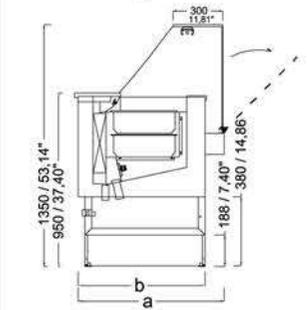


MARINA

mm	inch
a: 791	a: 31,14"
b: 688	b: 27,08"

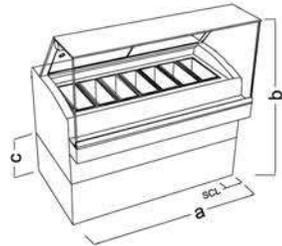


mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARINA

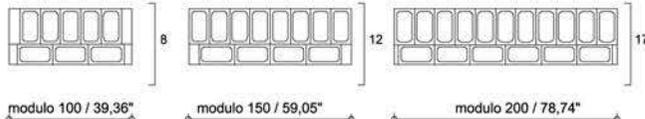
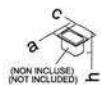
mm	inch
a: 791	a: 31,14"
b: 688	b: 27,08"



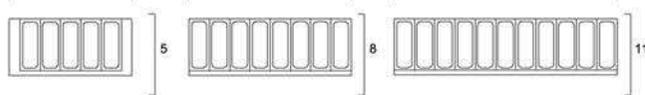
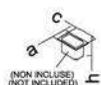
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO DELLE VASCHETTE PER MODULO

a: 165 / 6,49"
c: 263 / 10,35"
h: 150 / 5,90"

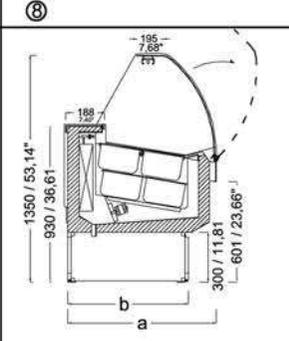


a: 165 / 6,49"
c: 360 / 14,17"
h: 150 / 5,90"



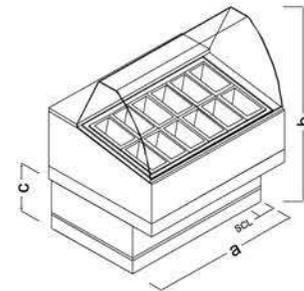
VETRINA GELATERIA: MARA

Ice-cream shop display-cases; Vitrinas heladería ; Eisdielevitrienen; Vitriines glacier ; Витрины для морожено ого сериу

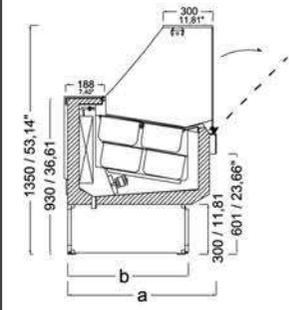


MARA

mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

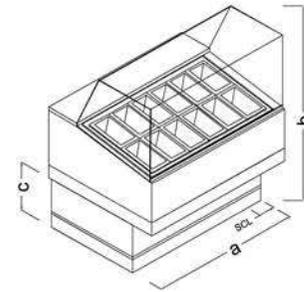


mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA

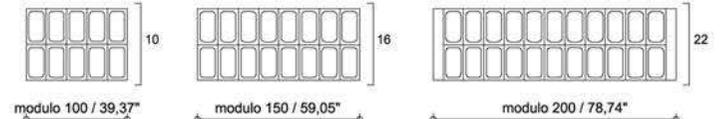
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO DELLE VASCHETTE PER MODULO

a: 165 / 6,49"
c: 263 / 10,35"
h: 150 / 5,90"



a: 165 / 6,49"
c: 360 / 14,17"
h: 150 / 5,90"

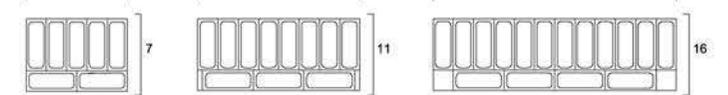
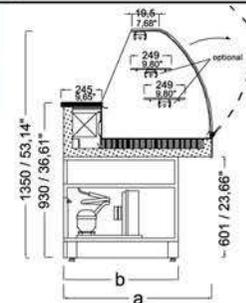




TAVOLA CALDO - FREDDA
MARA / MARINA

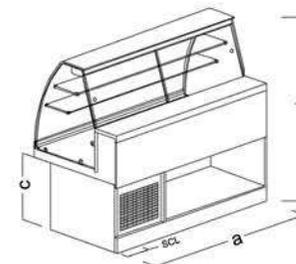


Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

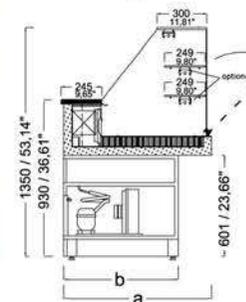


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

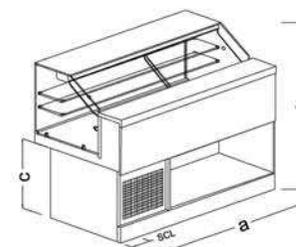


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

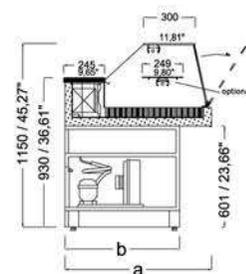


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

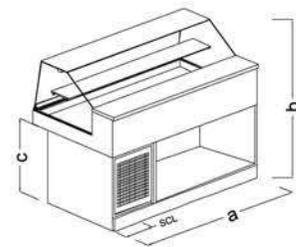


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

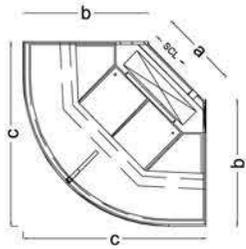


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

TAVOLA CALDO-FREDDA
MARA / MARINA 90°

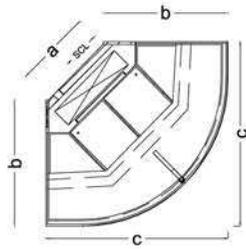


Curved warm/Refrigerated display-case 90°; Vitrina caliente refrigerada curva 90°; Warmvitrine/Kühlvitrine 90°; Vitrine Chaude/refrigerée 90°; Фигурный холодный 90°



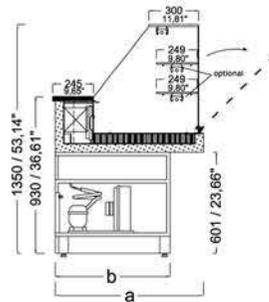
MARA
mm inch
a: 550 a: 21,65"
b: 891 b: 35,07"
c: 1300 c: 51,18"

MARINA
mm inch
a: 550 a: 21,65"
b: 791 b: 31,14"
c: 1180 c: 46,45"
SCL: 250 SCL: 9,84"



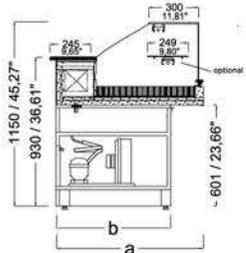
MARA
mm inch
a: 550 a: 21,65"
b: 891 b: 35,07"
c: 1300 c: 51,18"

MARINA
mm inch
a: 550 a: 21,65"
b: 791 b: 31,14"
SCL: 250 SCL: 9,84"



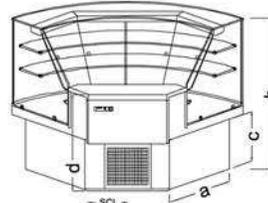
MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



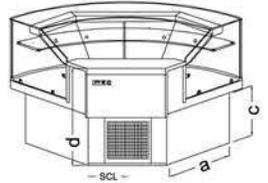
MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



VETRI DRITTI
mm inch
a: 685 a: 26,96"
b: 1350 b: 53,14"
c: 601 c: 23,66"
d: 930 d: 36,61"

SCL: 250 SCL: 9,84"



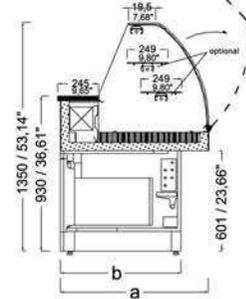
VETRI PASSANTI
mm inch
a: 685 a: 26,96"
b: 1150 b: 45,27"
c: 601 c: 23,66"
d: 930 d: 36,61"

SCL: 250 SCL: 9,84"

TAVOLA CALDO-FREDDA
CON CELLE MARA / MARINA

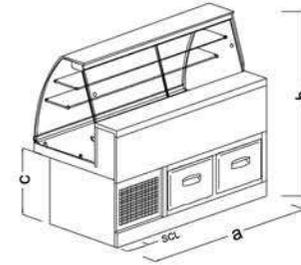


Warm/Refrigerated display-case with cell; Vitrina caliente/refrigerada con c  refrigerada; Warmvitrine/K hlvitrine mit Zell; Vitrine Chaude/refriger e avec cellule; Фигурный холодный

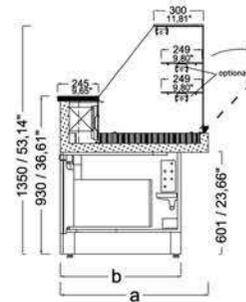


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

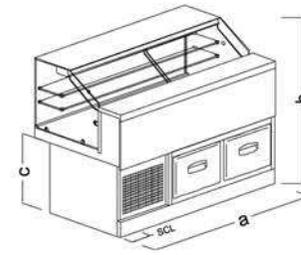


mm inch
a: 1000 a: 39,36"
1250 49,21"
1500 59,05"
2000 78,74"
b: 1350 b: 53,14"
c: 601 c: 23,66"
SCL: 250 SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

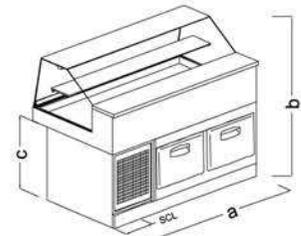
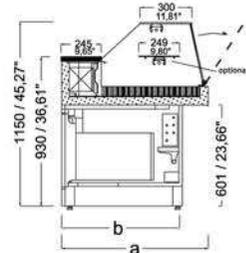
MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 1000 a: 39,36"
1250 49,21"
1500 59,05"
2000 78,74"
b: 1350 b: 53,14"
c: 601 c: 23,66"
SCL: 250 SCL: 9,84"

MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 1000 a: 39,36"
1250 49,21"
1500 59,05"
2000 78,74"
b: 1150 b: 45,27"
c: 601 c: 23,66"
SCL: 250 SCL: 9,84"

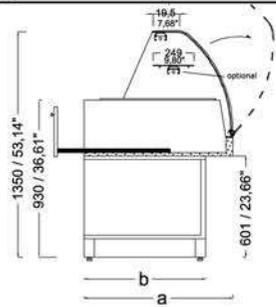


TAVOLA NEUTRA PIZZA : MARA / MARINA

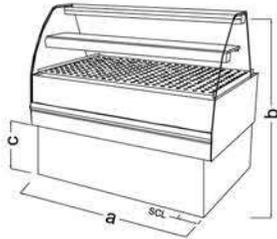
12



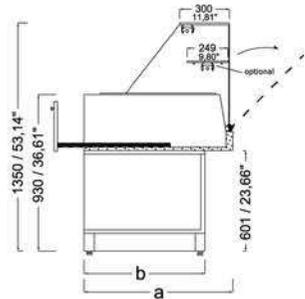
Pizzeria show cabinet; Vitrina para pizzeria
Pizzeria Ausstattung; Vitrine pizzeria; Мебель для пиццерии



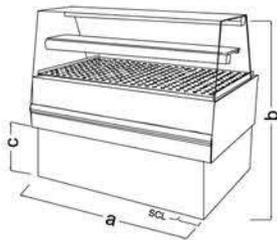
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



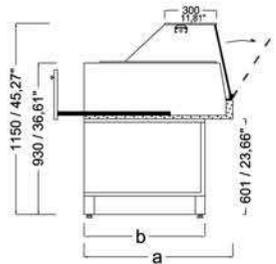
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



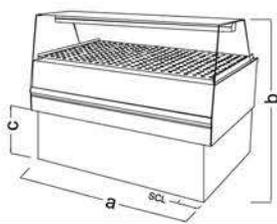
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



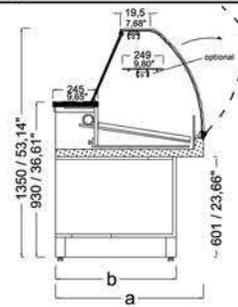
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

TAVOLA NEUTRA PANE
MARA / MARINA

13



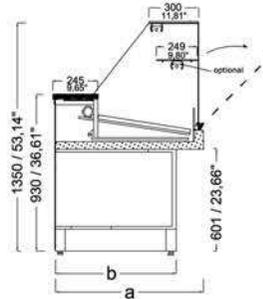
Baker's shop furnishings; Muebles panaderia
Bäckerei Ausstattung; Ameublement boulangerie; Мебель для булочной



MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



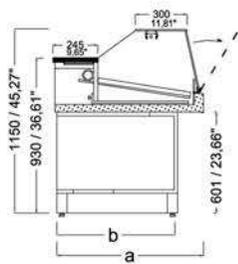
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



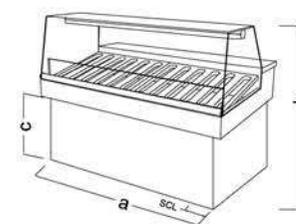
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
MARINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



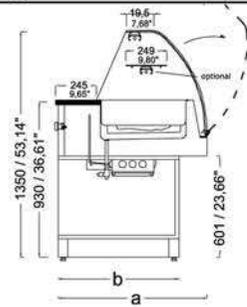
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



TAVOLA BAGNOMARIA: MARA / MARINA



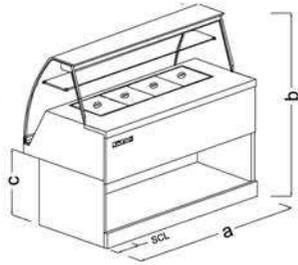
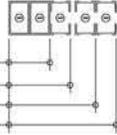
Bain-marie display-cases; Vitrinas baño Maria
Bain-marie Vitrinen; Vitrinés bain-marie; Горячие столы сервиза



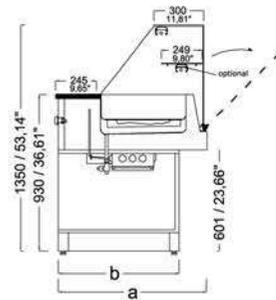
mod. 76/29,92"
100/39,36"
mod. 125/49,21"
mod. 150/59,05"
mod. 200/78,72"

MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

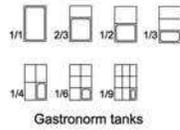


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

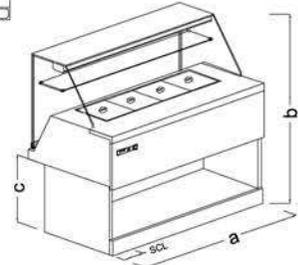


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

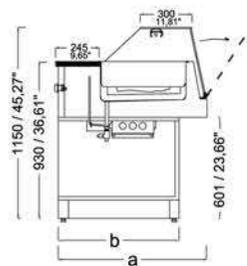
MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



Gastronorm tanks



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

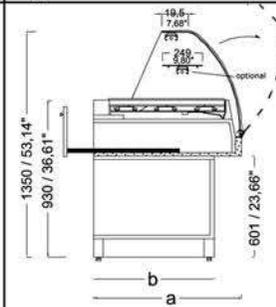


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

TAVOLA CALDO-SECCO: MARA / MARINA



Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;
Vitrines chaud-sec; Горячие столы "сухое тепло" сервиза

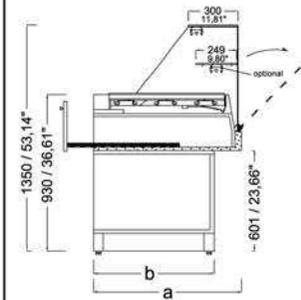


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

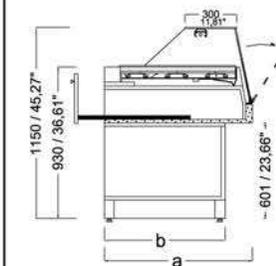


MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

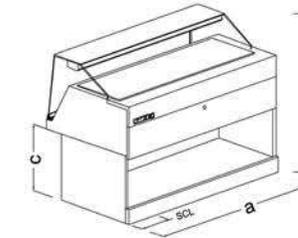


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



MARA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

MARINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



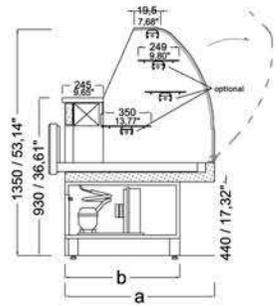
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

EVA-EVINA



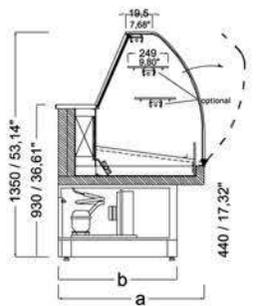
• EVA / EVINA

TAVOLA FREDDA ① ② ③
CON CASSETTI



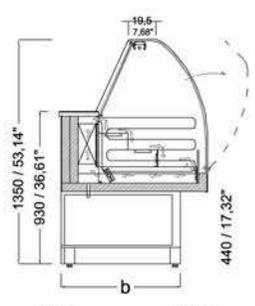
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA FREDDA ④ ⑤ ⑥
VENTILATA



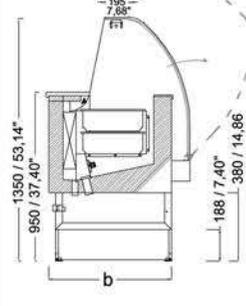
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

VETRINA PRALINERIA ⑦



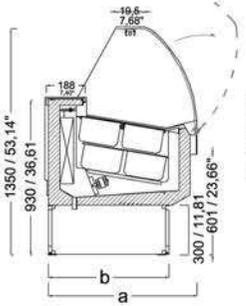
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

VETRINA GELATERIA EVINA ⑧



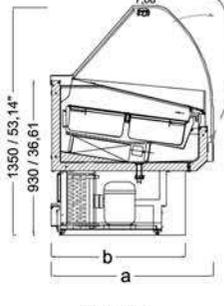
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"

EVA ⑨



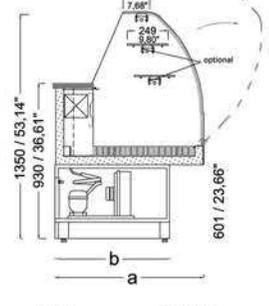
EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

EVA LUX ⑩



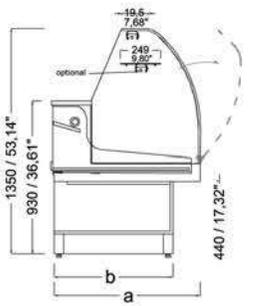
EVA LUX	
mm	inch
a: 990	a: 38,97"
b: 685	b: 26,96"

TAVOLA CALDO-FREDDA ⑪



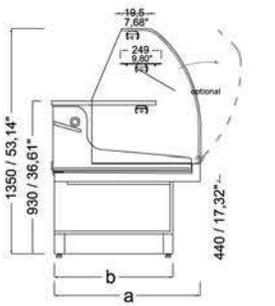
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA NEUTRA PANE ⑫



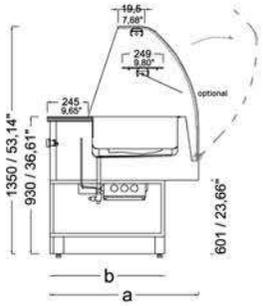
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA NEUTRA PIZZA ⑬



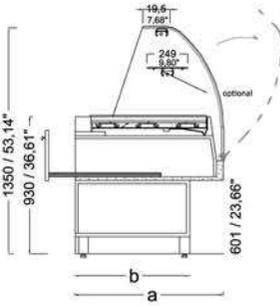
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA BAGNOMARIA ⑭



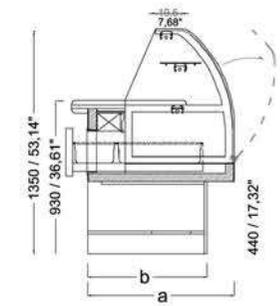
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA CALDO-SECCO ⑮



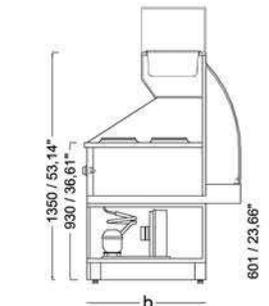
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA COMBI ⑯



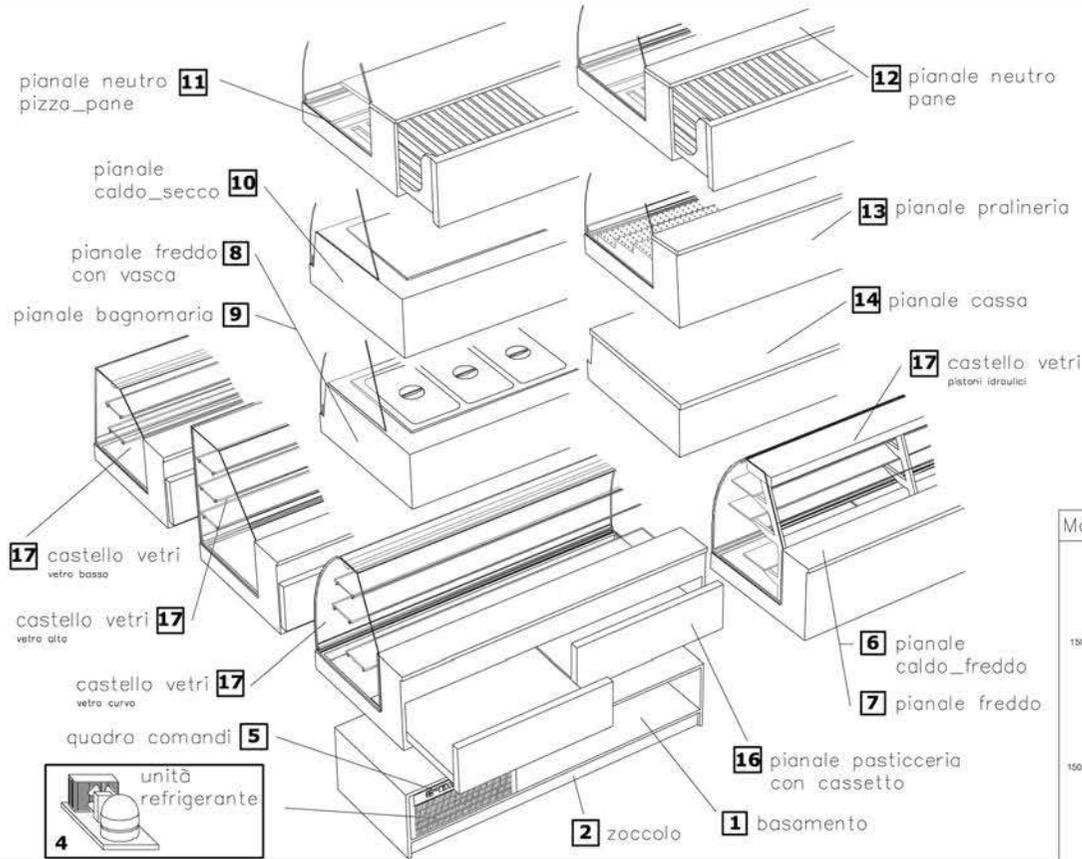
EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

TAVOLA PASTA ⑰

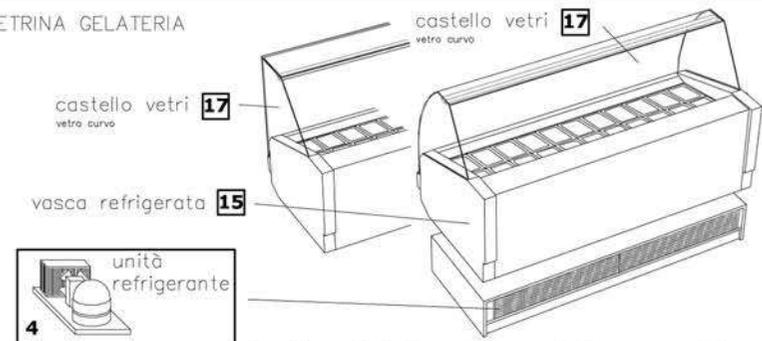


EVA		EVINA	
mm	inch	mm	inch
a: 891	a: 35,07"	a: 791	a: 31,14"
b: 685	b: 26,96"	b: 550	b: 21,65"

• EVA/EVINA



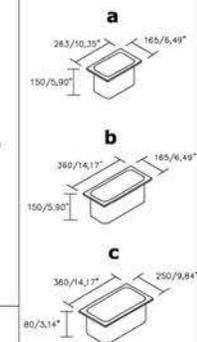
VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
eva	a	10	16	22
	b	7	11	16
evina	a	8	12	17
	b	5	8	11
eva lux	c	6	10	14
	b	10	16	22

Modelli vaschette



OPTIONALS



(SISTEMA IDRAULICO A PISTONI)



(KIT VENTILAZIONE)



(LED)

1 BASAMENTO-Basament- Chassis -Unterbau - Base

In legno nobilitato.

-Made of clipboard-Aus holzspanplatten- En placage- En Madera ennoblecida

2 ZOCCOLO -Plinth-Plinthe-Sockel-Zòcalo

In lameria zincata con piedi regolabili per un perfetto livellamento.

-Made of galvanised sheet iron with adjustable feet to assure the perfect levelling.

-En tôle zingué avec de pieds de réglage pour un parfait nivellement.

-Aus verzinktem Blech mit regelbaren Füßen für eine genaue Einebnung.

-En plancha galvanizado con cinc, con pies regulables para una nielación perfecta.

4 UNITA' REFRIGERANTE-Refrigerating system-Eqjement de refrigerazione -kuhlage-Implantación de refrigeración.

Con unità refrigerante ermetica con condensazione ad aria , condensazione ad acqua a richiesta (optionals). Alimentazione a capillare, per unità interne, a valvola termostatica, per unità esterne. Evaporatore statico alettato o ventilato soft con cella di riserva refrigerata a compressore unico con alimentazione a capillare e termostato indipendente per cella e vetrina, cella refrigerata con evaporatore statico alettato. Gas refrigerante R 404.

-With hermetic compressor air-cooled, water on request (optional) Feeding with capillary system for internal refr. Units and with thermostatic valve for external refr. Units. Static finned evaporator or ventilated soft with storage refrigerator with sole compressor and capillary system. Independent thermostat for refrigerator and for cabinet storage refrigerator with finned static evaporator. Refrigerating gas R 404A.

-Mit hermetischem luftgekühlten Aggregat Wasserkühlung auf Wunsch (Extras). Anlage m Kapillarrohr bei Innenaggregaten m thermostatischem Ventil bei Düsenaggregaten. Standardversion m statischem Rippenverdampfer auf Wunsch m mild gelüftetem Verdampfer m gekühltem reservefach (m einzig kalte anläge) Expansion durch Kapillarrohr Selbständiger Thermostat für reservefach u Vitrine kuhlzelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermítica con condensación por aire, por agua a pedido (optionals). Alimentación por capilar para unidades incorporadas, por válvula termoestática para unidades externas. Evaporador estático alettado o ventilado soft con cámara de resrve refrigerada con compresor unico con alimentacion por capilar y termostato independientemente para cámara y vitrina cámara refrigeradacon evaporador estático alettado. Gas refrigerante R 404A.

5 QUADRO COMANDI -Control board -Tableau de commande -Schalttafel -Cuadro de Mandos

Del tipo elettronico con termostato e termostato e termometro digitale. Sbrinatorio automatico programmabile, a pausa di funzionamento (per snackina fredda) Termometro a cristalli liquidi posizionato lato cliente per la visualizzazione della temperatura de piano di esposizione(per snackina fredda).

-Electronic type with digital thermometer and thermostat. Programmable electronic defrosting with functioning pause(for snackina refrigerated) Liquid crystals thermometer positioned from operators' side for display of the expositive top temperature (snackina refrigerated)

-Electrique avec thermostat et thermomètre digital. Dégivrage réglable (pou snackin froide). Thermomètre à cristaux liquides pour pouvoir contrôler la température du piano d'exposition (pour snackin froide)

-Elektronisch, ausgestattet m Thermostat u digitalem Thermometer programmierbare automatische Zeltenteisung(bei snackina fredda). Flüssigkristalthermometer bei kundenseite zur Anzeige der Ausstellflachetempatur. (bei snackina fredda)

-De tipo electronico con termostat y termómetro digital. Descongelacion automatica programable, con interrupcion breve de funcionamiento (para snackina fria) Termometro a cristales liquidos posiconado lado cliente para la visualizacion de la temperatura del plano de exposicon(para snackin fria).

6 PIANALE CALDO FREDDO

Tavola caldo/fredda

-Warm/refrigerated display-case

-Vitrine chaude/refrigerée

-Warmvitrine/Kühlvitrinen

-Vitrina caliente/rafrigerada

7 PIANALE REFRIGERATO -Refrigerato top -plaque refrigerée -Kuhlfache -Parte superior refrigerada

In acciaio inox, coibentato in poliuretano espanso ecologico, densità 40/45 kg/mc. Piano di servizio in acciaio inox.

-Made of stainless steel. Insulated with ecologico foamed polyurethane with density.

-En inox avec une isolation en polyurethane expansé ecologique densité 40/45 kg/mc3.

-Aus Edelstahl Isolierung aus umweltfreundlichem polyurethanschaum dichte 40/45 kg/mc. Arbeitsfläche aus edelstahl.

-En acero inox, cohibentado en poliuretano expandido ecológico densidad 40/45 kg/mc. Plano de servicio en acero inox.

8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronom

- Refrigerated display/case with gastronom tanks

-Vitrine refrigerée avec bacs gastronom

-Kühlvitrine mit Gastronomwannen

-Vitrina refrigerada con tinas gastronom

9 PIANALE BAGNOMARIA-Bain marie warmed top-Plan bain marie-Bain marie warmflache -Parte superior caliente bano de maria.

Con vasca GN riscaldata a bagnomaria. Pianetto di servizio in acciaio inox.

-With GN basin warmed with bain-marie system.

-Bac GN chauffée à bain-marie. Plan de service inox.

-Bain-Marie beheizte GN-Wanne. Arbeitsfläche aus Edelstahl.

-Con cubeta GN calenada a bano de maria. Planito de servicio en acero inox.

10 PIANALE CALDO SECCO-Dry warmed top- Plaque chaffante -Troken warmflacje - Parte superior caliente seca

Con piano in acciaio inox riscaldato a secco. Pianetto di servizio in acciaio inox.

-Expositive top made of stainless steel, dry warmed. Service top made of stainless steel.

-Plan inox chauffé par serpentín électrique. Plan de service inox.

-Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

-Con piano en acero inox calentado al seco. Planito de servicio en acero inox.

• EVA/EVINA

11 PIANALE NEUTRO PIZZA

Pianale neutro pizza

- Neutral expositive top for pizza
- Plan neutre pizza
- Brotausstellfläche
- Parte superior neutra pizza.

12 PIANALE NEUTRO PANE -Neutral expositive top for bread-Plan neutre pain -Brotausstellfläche -Parte superior neutra pan.

Piano espositivo con griglie in legno.

- Expositive top with wooden grills.
- Plan d'exposition avec grille en bois.
- Ausstellfläche mit Holzgittern.
- Plano de exposición con rejillas en madera.

13 PIANALE PRALINERIA

Vitrine pralineria

- Pralines shop display-case
- Vitrine pralines
- Pralinen
- Vitrina bombones

14 PIANALE CASSA

Elemento cassa

- Cash-desk element
- Élément pour la caisse
- Kassenelemente
- Elemento caja

15 VASCA REFRIGERATA -Refrigerated basin -Cuve refrigerée -Kühlwanne -Cubeta refrigerada.

In scocca monolitica in acciaio inox e lamiera zincata coibentata in poliuretano espanso ecologico, densità 40/50 kg/mc. Rivestimento interno ed esterno in acciaio inox

-Stainless steel monolithic body insulated with ecologic foamed polyurethane, density 40/50 kg/mc. Internal and external covering with stainless steel.

-En monobloc en acier inox avec une isolation en polyuréthane expansé écologique, densité 40/50 kg/m3. Revêtement inox.

-Aus Edelstahl einheitlichem Aufbau, Isolierung aus umweltfreundlichem Polyurethanschaum. Dichte 40/45 kg/m³. Edelstahlinnen- und aussenbekleidung.

16 PIANALE PASTICCERIA CON CASSETTI

Vetrina pasticceria refrigerata con cassettoni estraibile

- Confectioners display-case with drawer which can be taken out
- Vitrine pâtisserie réfrigérée avec tiroir extractible
- Kühlkonditoreivitrine mit herausziehbarer Schublade
- Vitrina pasteleria refrigerada con cajón extraíble

17 CASTELLO VETRI- Set of glasses- vitres- glasaufbau- grupo vidrios.

In vetro temperato in 3 configurazioni estetico/funzionale:

1) cristalli piani bassi apribili verso il basso

2) cristalli piani alti apribili verso il basso

3) cristalli curvi apribili verso il basso

Plafoniera di illuminazione al neon. Scorrevoli di chiusura in plexiglass.

-Tempered glass in 3 possible esthetical/functional patterns: 1) straight low glasses with opening downwards, 2) straight high glasses with opening downwards. 3) fixed curved glasses. Upper lamp with neon lighting. Rear Perspex sliding doors.

-Trempée en 3 configurations 1) vitre basse-ouverture vers le bas 2) vitre haute-ouverture vers le bas 3) vitre courbe- fixe. Plafonnier au néon.

-Au Hartglass. in 3 Versionen verfügbar : 1) niedrige gerade Frontscheibe nach unten aufklappbar 2) hohe gerade Frontscheibe nach unten aufklappbar. 3) feste gebogene Front Frontscheibe nach unten aufklappbar. Nachtbedeckung durch Plexi- schiebescheiben.

-En vidrio templado en 3 configuraciones estético/funcionales 1) cristales planos bajos que se pueden abrir hacia abajo 2) cristales planos altos que se pueden abrir hacia abajo. 3) cristales curvos que se pueden abrir hacia abajo. Lámpara de iluminación al neón. Puertas escurridizas de cierre en plexiglas.

DATI TECNICI
 Technical features; Datos técnicos; Technische Angaben;
 Informations techniques; Технические параметры

LUNGHEZZE Lengths; Larges; Längen; Longueurs; Длина	TENSIONI E FREQUENZE Tensions and frequency; Tensiones y frecuencias; Spannungen und Freq. Tensions et fréquences; Напряжения и частота	POTENZA ASSORBITA Absorbed power; Potencia absorbida; Leistungsaufnahme; Puissance absorbée; Потребл. мощность	TEMP. MIN/ MAX ESERC Ex.min/max temp; Temp.min/max ej; Ausgewählte Min/Max temp. Тем.мин/макс.эф. Мин.макс.раб.°С	FREON
TAVOLA CALDO/SECCO Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen Vitrines chaud-sec; Горячие столы "сухое тепло" серии				
1000/760 39,36"/29,92"	220 / 50	360	+4 / +10	R404A
1250 49,21"	220 / 50	510	+4 / +10	R404A
1500 59,05"	220 / 50	510	+4 / +10	R404A
2000 78,74"	220 / 50	1020	+4 / +10	R404A
2500 98,42"	220 / 50	1200	+4 / +10	R404A
3000 118,11"	220 / 50	1420	+4 / +10	R404A
TAVOLE FREDDA Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen; Vitrines refroidées; Холодные столы				
1000/760 39,36"/29,92"	220 / 50	360	+4 / +10	R404A
1250 49,21"	220 / 50	510	+4 / +10	R404A
1500 59,05"	220 / 50	510	+4 / +10	R404A
2000 78,74"	220 / 50	1020	+4 / +10	R404A
2500 98,42"	220 / 50	1200	+4 / +10	R404A
3000 118,11"	220 / 50	1420	+4 / +10	R404A
TAVOLE FREDDA - CURVE Curved refrigerated display-case; Vitrina refrigerada curvante; Kühlvitrine; Vitrine refroidée courbe; Фигурный холодный стол				
90	220 / 50	600	+4 / +10	
TAVOLA BAGNOMARIA Bain marie gastronomy display-cases; Vitrinas gastronomia baño de María Warme Gastronomievittrinen; Vitrines gastronomie bain marie Горячие столы серии				
1000/760 39,36"/29,92"	220 / 50	500	+70 / +90	
1250 49,21"	220 / 50	550	+70 / +90	
1500 59,05"	220 / 50	600	+70 / +90	
2000 78,74"	220 / 50	800	+70 / +90	
TAVOLA CALDO / FREDDA Warm/Refrigerated display-case; Vitrina caliente/refrigerada; Warmvitrine/Kühlvitrine; Vitrine Chaude/refroidée; Холодный стол с камерой				
1000/760 39,36"/29,92"	220 / 50	500	+4 / +65	
1250 49,21"	220 / 50	550	+4 / +65	
1500 59,05"	220 / 50	600	+4 / +65	
2000 78,74"	220 / 50	800	+4 / +65	
2500 98,42"	220 / 50	1200	+4 / +65	
3000 118,11"	220 / 50	1420	+4 / +65	
VETRINA PRALINERIA Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdielevittrinen; Informations techniques vitrines glacier Технические параметры витрин для мороженого серии				
1000/760 39,36"/29,92"	220 / 50	500	+14/+16	
1250 49,21"	220 / 50	550	+14/+16	
1500 59,05"	220 / 50	600	+14/+16	
2000 78,74"	220 / 50	800	+14/+16	
2500 98,42"	220 / 50	1200	+14/+16	
3000 118,11"	220 / 50	1420	+14/+16	

DATI TECNICI VETRINE GELATERIA
 Technical features ice-cream shop display-cases;
 Datos técnicos vitrinas heladería; Technische Angaben Eisdielevittrinen;
 Informations techniques vitrines glacier;
 Технические параметры витрин для мороженого серии

MODELLO Model; Modelo; Modèle; Модель	TEMPER. Temperature; Temperatura; Temperatur; Температура	RESA Output; Rendimiento; Leistung; Rendement; Выход	ALIMENTAZ. Feed; Alimentación; Beschickung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max.strom Courant max. absorbé; Макс. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
mm	°C	W		W	A	KG
1000 39,36"	-18/-20	690	220/1/50	1035	4,6	215
1500 59,05"	-18/-20	900	220/1/50	1230	6,4	285
2000 78,74"	-18/-20	1200	220/1/50	1665	8,4	310

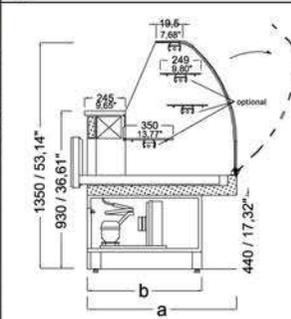




REFR. PAST. CON CASSETTO
EVA / EVINA

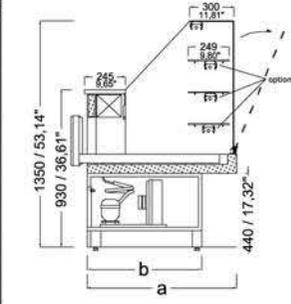


Refr. confectioners display-case with drawer; Vitrina pasteleria con cajón extraíble; Kühlkonditoreivitrine mit herausziehbarer Schublade; Vitrine pâtisserie refr. avec tiroir; Холодные столы с ванночками гастроном



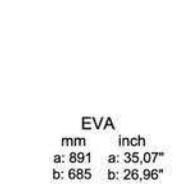
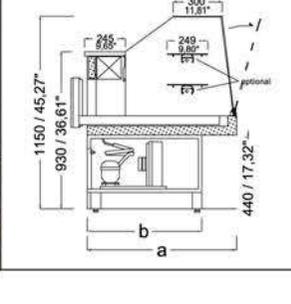
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



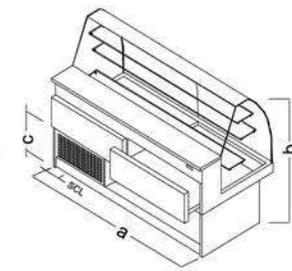
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

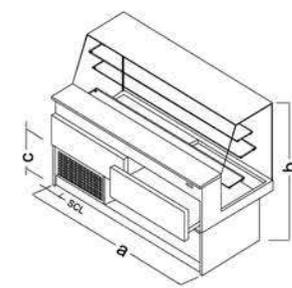


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

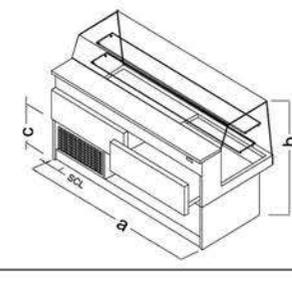
EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



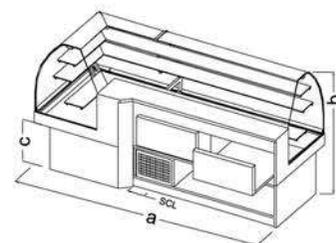
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



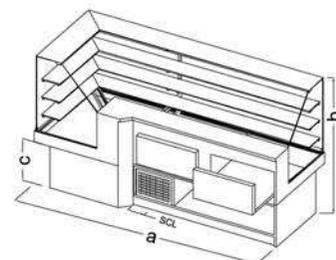


EVA "G" / EVINA "G" - 90° Dx/Sx

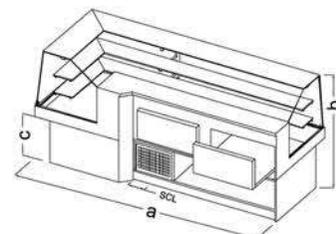
②



mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



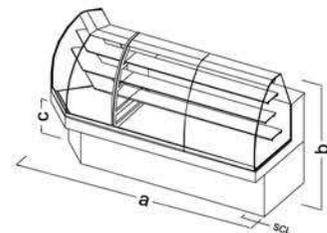
mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



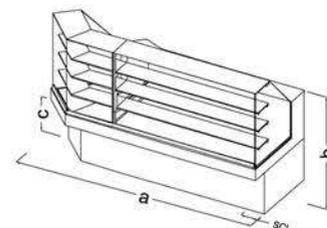
mm	inch
a: 1751	a: 68,93"
2511	98,85"
b: 1150	b: 45,27"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"

EVA "G" / EVINA "G" - 45° Dx/Sx

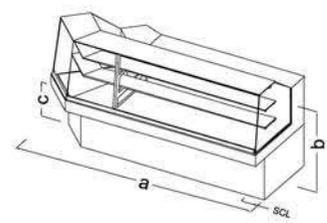
③



mm	inch
a: 1613	a: 68,93"
2373	98,85"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



mm	inch
a: 1613	a: 68,93"
2373	98,85"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



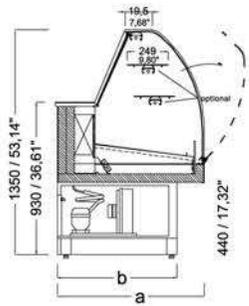
mm	inch
a: 1613	a: 68,93"
2373	98,85"
b: 1150	b: 45,27"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



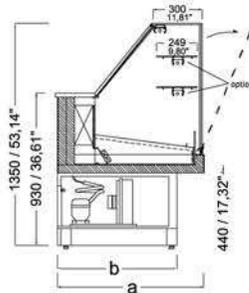
PASTICCERIA: EVA / EVINA
 ④ ventilata senza cassette



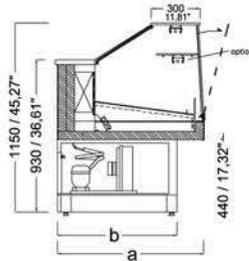
(SISTEMA IDRAULICO A PISTONI)
 (HYDRAULIC PISTON SYSTEM)
 (SYSTEM HYDRAULIKKOLBEN)
 (Système hydraulique de piston)
 (Система гидравлического поршня)



EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



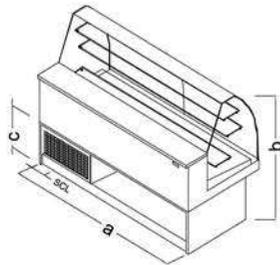
EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



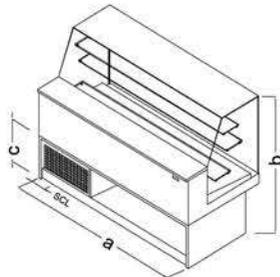
EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"

Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;
 Vitrines réfrigérées; Холодные столы

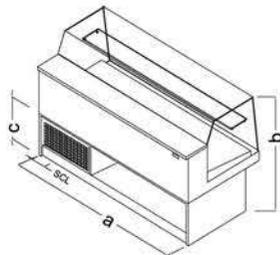
EVA / EVINA 90°



mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,72"		
2500	98,42"		
3000	118,11"		
b: 1350	b: 53,14"		
c: 440	c: 17,32"		
SCL: 250	SCL: 9,84"		

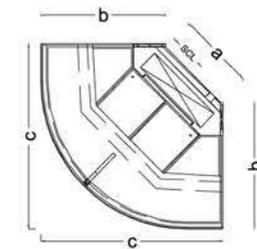


mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,72"		
2500	98,42"		
3000	118,11"		
b: 1350	b: 53,14"		
c: 440	c: 17,32"		
SCL: 250	SCL: 9,84"		

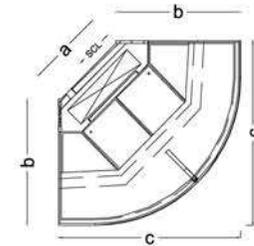


mm		inch	
a: 760	a: 29,92"		
1000	39,36"		
1250	49,21"		
1500	59,05"		
2000	78,72"		
2500	98,42"		
3000	118,11"		
b: 1150	b: 45,27"		
c: 440	c: 17,32"		
SCL: 250	SCL: 9,84"		

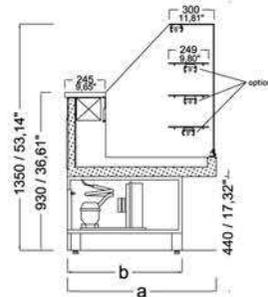
Curved refrigerated display-case; Vitrina refrigerada curva; Krumme Kühlvitrine;
 Vitrine réfrigérée courbe; Фигурный холодный стол



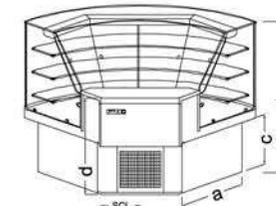
EVA	
mm	inch
a: 550	a: 21,65"
b: 891	b: 35,07"
c: 1280	c: 50,39"
EVINA	
mm	inch
a: 550	a: 21,65"
b: 791	b: 31,14"
c: 1180	c: 46,45"
SCL: 250	SCL: 9,84"



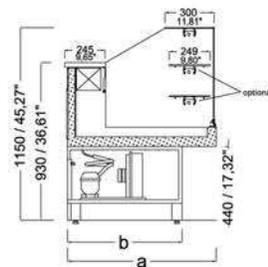
EVA	
mm	inch
a: 550	a: 21,65"
b: 891	b: 35,07"
c: 1280	c: 50,39"
EVINA	
mm	inch
a: 550	a: 21,65"
b: 791	b: 31,14"
c: 1180	c: 46,45"
SCL: 250	SCL: 9,84"



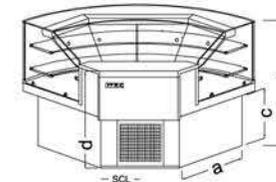
EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



VETRI DRITTI	
mm	inch
a: 685	a: 26,96"
b: 1350	b: 53,14"
c: 440	c: 17,32"
d: 930	d: 36,61"
SCL: 250	SCL: 9,84"



EVA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"
EVINA	
mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



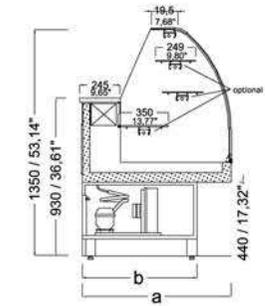
VETRI PASSANTI	
mm	inch
a: 685	a: 26,96"
b: 1150	b: 45,27"
c: 440	c: 17,32"
d: 930	d: 36,61"
SCL: 250	SCL: 9,84"



TAVOLA FREDDA: EVA / EVINA ANGOLI

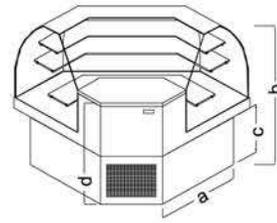


Curved refrigerated display-case; Vitrina refrigerada curva;
Krumme Kühlvitrine; Vitrine refrigerée courbe; Фигурный холодный стол



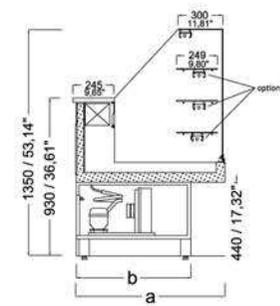
EVA		mm	inch
a:	891	a:	35,07"
b:	685	b:	26,96"

EVINA		mm	inch
a:	791	a:	31,14"
b:	550	b:	21,65"



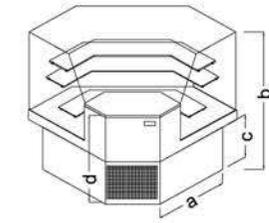
90°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"



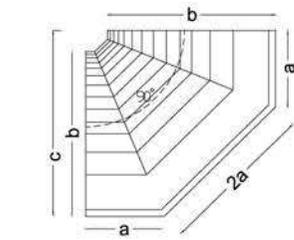
EVA		mm	inch
a:	891	a:	35,07"
b:	685	b:	26,96"

EVINA		mm	inch
a:	791	a:	31,14"
b:	550	b:	21,65"



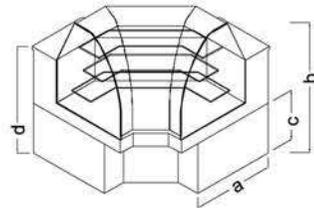
90°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"



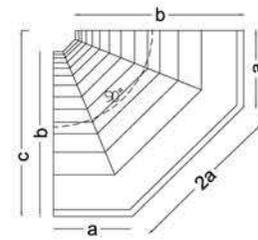
EVA		mm	inch
a:	500	a:	19,68"
b:	891	b:	35,07"
c:	1213	c:	47,75"

EVINA		mm	inch
a:	500	a:	19,68"
b:	791	b:	31,14"
c:	1213	c:	47,75"
SCL:	250	SCL:	9,84"



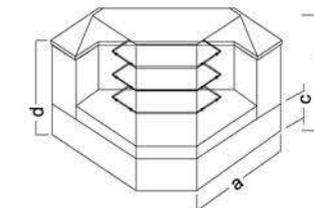
90°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"



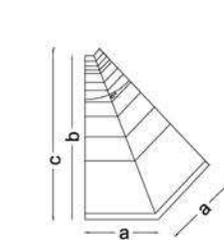
EVA		mm	inch
a:	500	a:	19,68"
b:	891	b:	35,07"
c:	1213	c:	47,75"

EVINA		mm	inch
a:	500	a:	19,68"
b:	791	b:	31,14"
c:	1213	c:	47,75"
SCL:	250	SCL:	9,84"



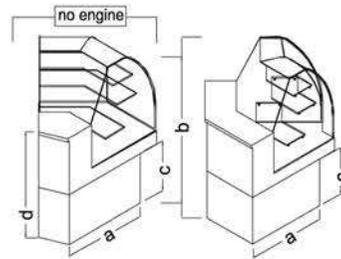
90°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"



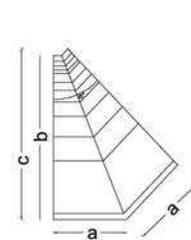
EVA		mm	inch
a:	500	a:	19,68"
b:	891	b:	35,07"
c:	984	c:	38,74"

EVINA		mm	inch
a:	500	a:	19,68"
b:	791	b:	31,14"
c:	913	c:	35,94"
SCL:	250	SCL:	9,84"



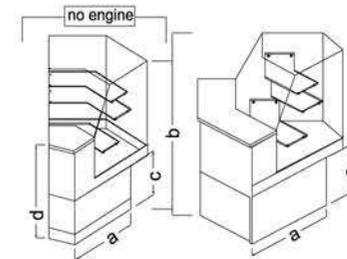
45°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"



EVA		mm	inch
a:	500	a:	19,68"
b:	891	b:	35,07"
c:	984	c:	38,74"

EVINA		mm	inch
a:	500	a:	19,68"
b:	791	b:	31,14"
c:	913	c:	35,94"
SCL:	250	SCL:	9,84"



45°

mm	inch
a:	685 a: 26,96"
b:	1350 b: 53,14"
c:	440 c: 17,32"
d:	930 d: 36,61"

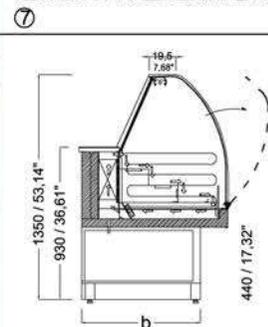




VETRINA PRALINERIA: EVA / EVINA

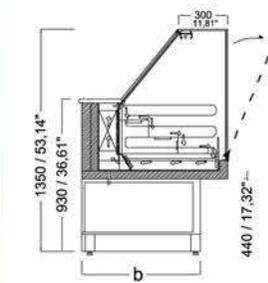


Chocolate cabinet; Vitrinas para bombones; Schokoladen Konditorevitrinen; Vitrines pralines; Популярные конфеты



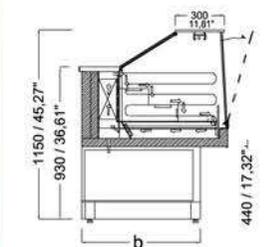
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



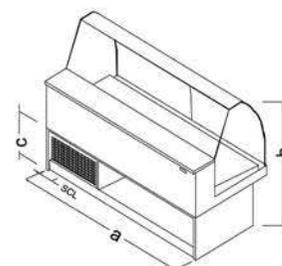
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

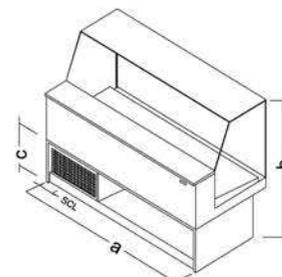


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

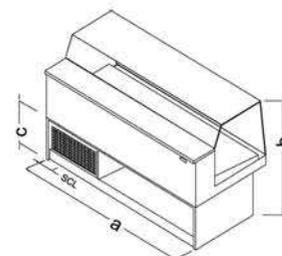
EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



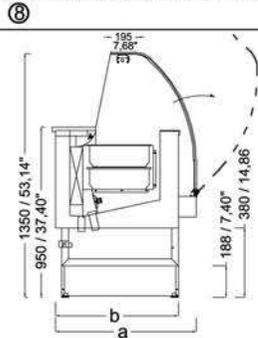
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



VETRINA GELATERIA: EVINA

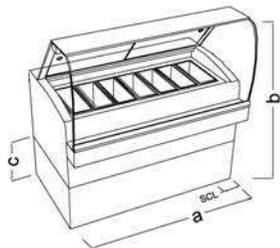


Ice-cream display-cases; Vitrinas heladería; Eisdielevitrinen; Vitrines glacier; Витрины для морожен

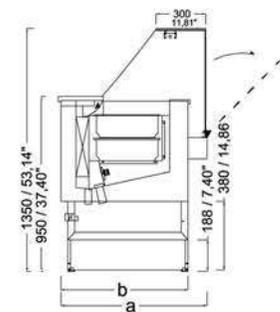


(SISTEMA IDRAULICO A PISTONI)
(HYDRAULIC PISTON SYSTEM)
HPS
(SYSTEM HYDRAULIKKOLBEN)
(Système hydraulique de piston)
(Система гидравлического поршня)

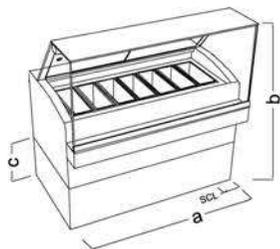
EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



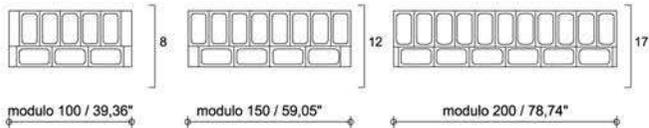
EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



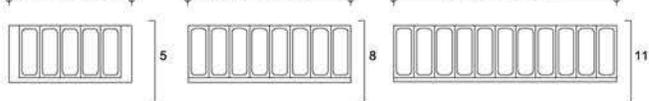
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO DELLE VASCHETTE PER MODULO

a: 165 / 6,49"
c: 263 / 10,35"
h: 150 / 5,90"



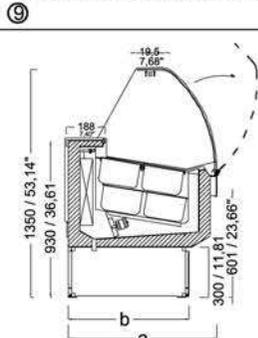
a: 165 / 6,49"
c: 360 / 14,17"
h: 150 / 5,90"



VETRINA GELATERIA: EVA

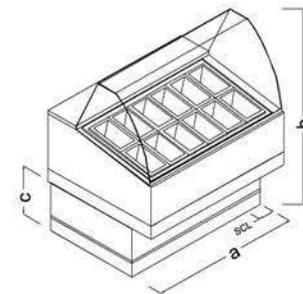


Ice-cream display-cases; Vitrinas heladería; Eisdielevitrinen; Vitrines glacier; Витрины для мороженого серви

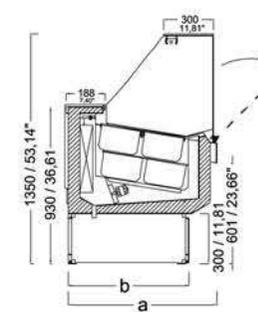


(SISTEMA IDRAULICO A PISTONI)
(HYDRAULIC PISTON SYSTEM)
HPS
(SYSTEM HYDRAULIKKOLBEN)
(Système hydraulique de piston)
(Система гидравлического поршня)

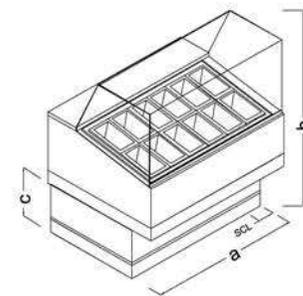
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



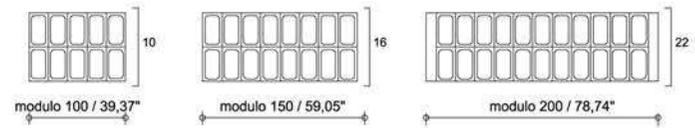
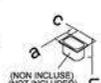
EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"



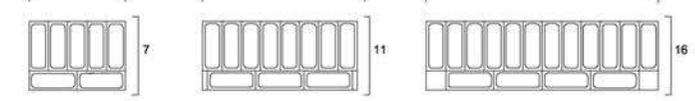
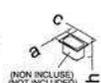
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTE

a: 165 / 6,49"
c: 263 / 10,35"
h: 150 / 5,90"



a: 165 / 6,49"
c: 360 / 14,17"
h: 150 / 5,90"



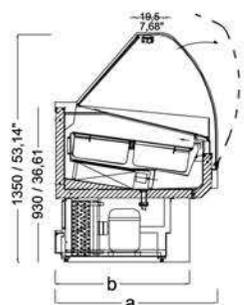


VETRINA GELATERIA: EVA LUX

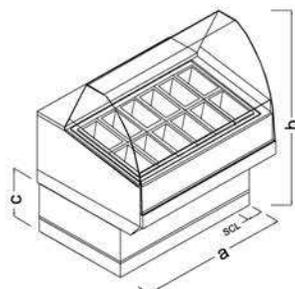


Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ; Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

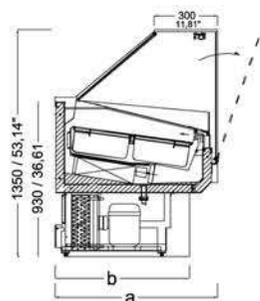
10



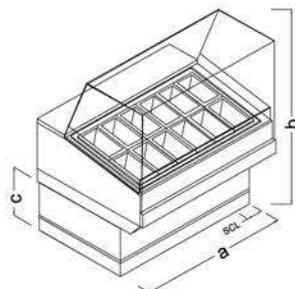
mm	inch
a: 990	a: 38,97"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



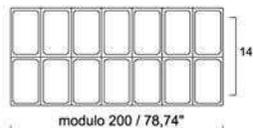
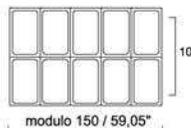
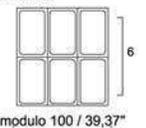
mm	inch
a: 990	a: 38,97"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTE

a: 250 / 9,84"
c: 360 / 14,17"
h: 80 / 3,14"
(NON INCLUDE) (NOT INCLUDED)



modulo 100 / 39,37"

modulo 150 / 59,05"

modulo 200 / 78,74"

a: 165 / 6,49"
c: 360 / 14,17"
h: 150 / 5,90"
(NON INCLUDE) (NOT INCLUDED)

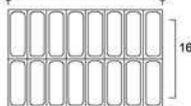
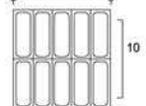
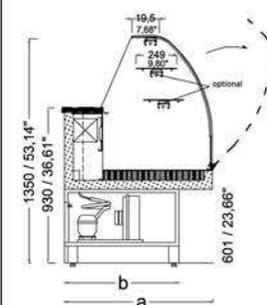


TAVOLA CALDO - FREDDA EVA / EVINA



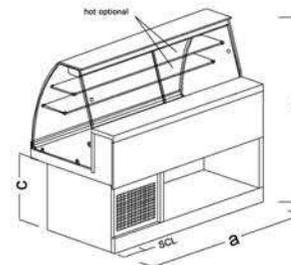
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ; Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

11

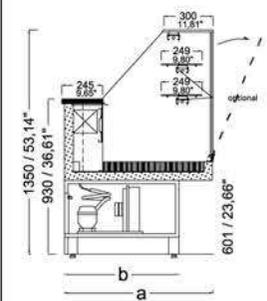


mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"

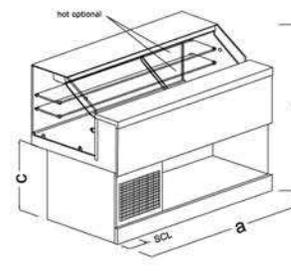


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"

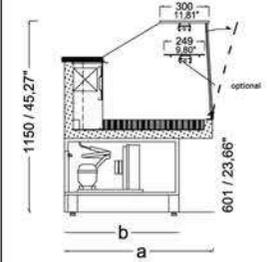


mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"

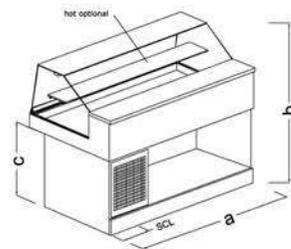


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"



mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

mm	inch
a: 791	a: 31,14"
b: 550	b: 21,65"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 440	c: 17,32"
SCL: 250	SCL: 9,84"

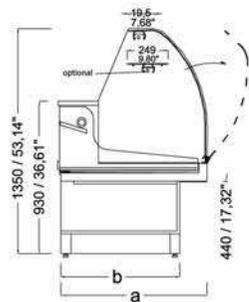


TAVOLA NEUTRA PANE: EVA / EVINA

12



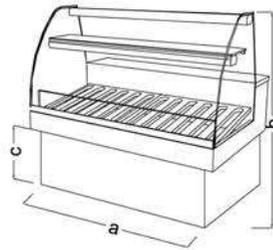
Baker's show cabinet; Vitrina para panaderia
Bäckerei Ausstattung; Vitrine boulangerie; Мебель для булочной



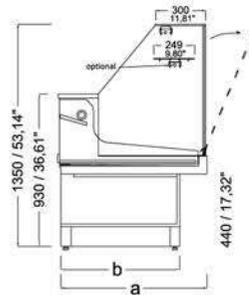
(SISTEMA IDRAULICO A PISTONI)
(HYDRAULIC PISTON SYSTEM)
(SYSTEME HYDRAULIKKOLBEN)
(Système hydraulique de piston)
(Система гидравлического поршня)

EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

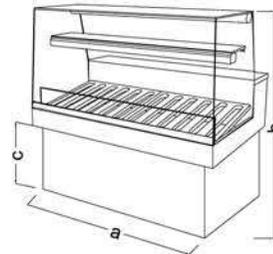


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"

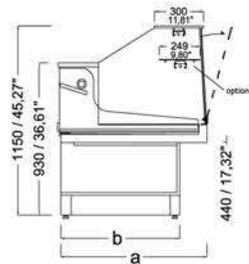


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

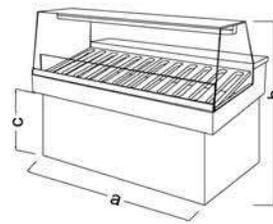


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"



EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



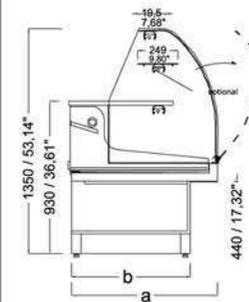
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 440	c: 17,32"

TAVOLA NEUTRA PIZZA: EVA / EVINA

13



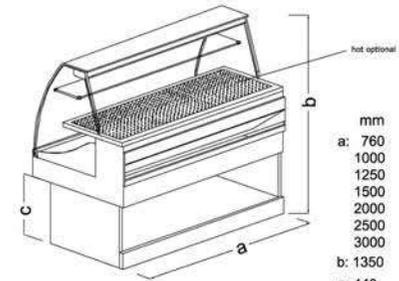
Pizzeria's show cabinet; Vitrina para pizzeria
Pizzeria Ausstattung; Vitrine pizzeria; Мебель для пиццерии



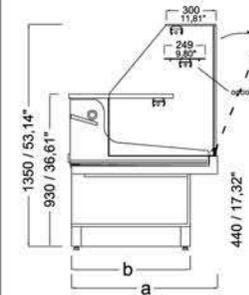
(SISTEMA IDRAULICO A PISTONI)
(HYDRAULIC PISTON SYSTEM)
(SYSTEME HYDRAULIKKOLBEN)
(Système hydraulique de piston)
(Система гидравлического поршня)

EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

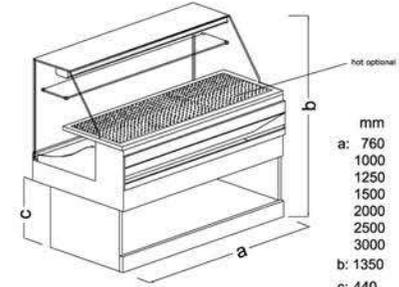


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"

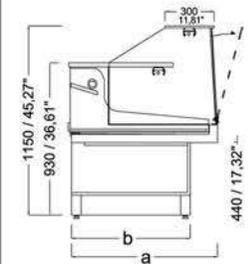


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

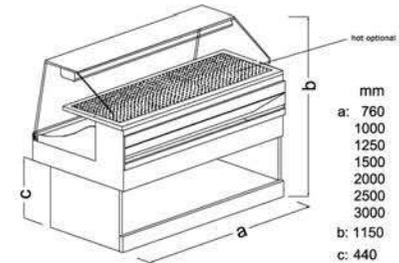


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 440	c: 17,32"



EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

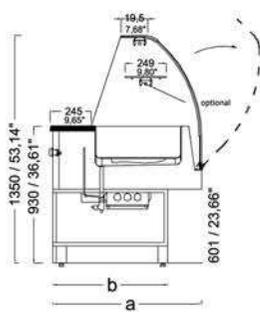


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 440	c: 17,32"

TAVOLA BAGNOMARIA: EVA / EVINA



Bain-marie display-cases; Vitrinas baño María
Bain-marie Vitrinen; Vitrines bain-marie; Горячие столы серии



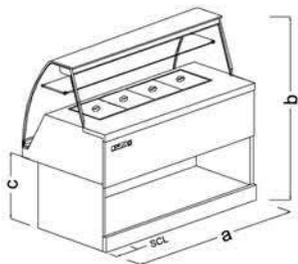
mod. 76/29,92"
100/39,36"
mod. 125/49,21"
mod. 150/59,05"
mod. 200/78,72"

EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

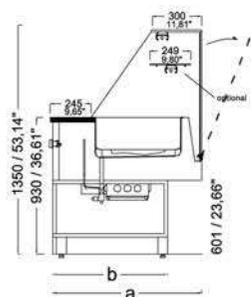
EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"

b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

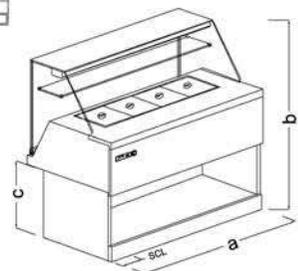


EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

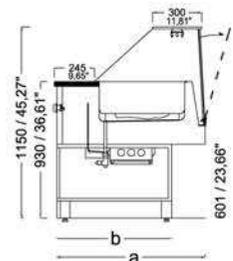
EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"

b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

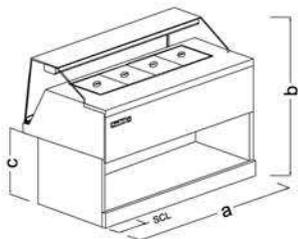


EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



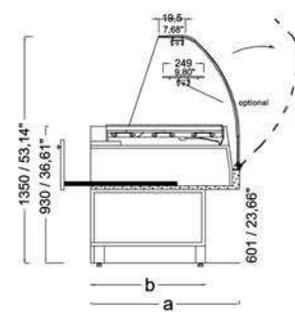
mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"

b: 1150 b: 45,27"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

TAVOLA CALDO-SECCO: EVA / EVINA



Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;
Vitrines chaud-sec; Горячие столы "сухое тепло" серии

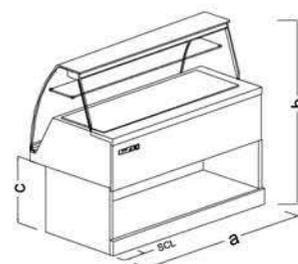


EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

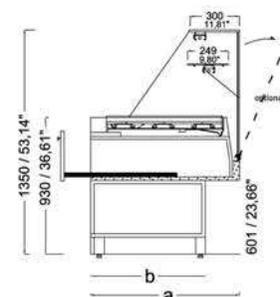
EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"
2500 98,42"
3000 118,11"

b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

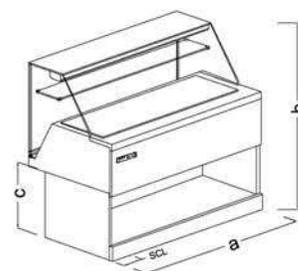


EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

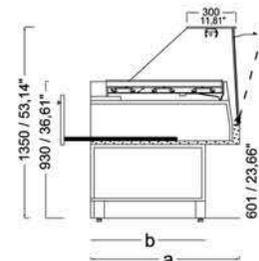
EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"
2500 98,42"
3000 118,11"

b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"



EVA

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA

mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



mm inch
a: 760 a: 29,92"
1000 39,36"
1250 49,21"
1500 59,05"
2000 78,72"
2500 98,42"
3000 118,11"

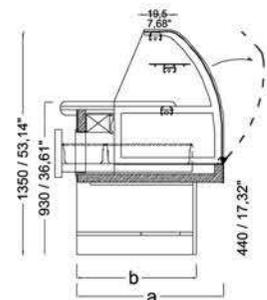
b: 1150 b: 45,27"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

TAVOLA COMBI: EVA / EVINA

16



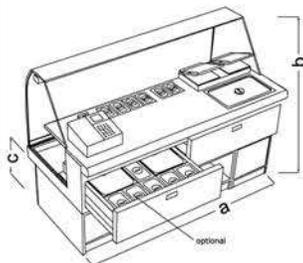
Combined display; Vitrina combinada; Vitrine combinée;
Feature kombiniert; Показанный в сочетании



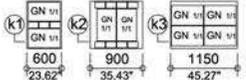
(SISTEMA IDRAULICO A PISTONI)
(HYDRAULIC PISTON SYSTEM)
(SYSTEM HYDRAULIKKOLBEN)
(Système hydraulique de piston)
(Система гидравлического поршня)

EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

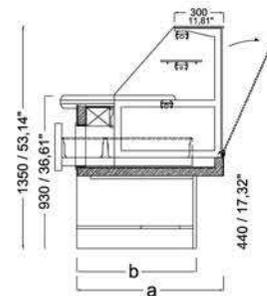


DISPOSIZIONE "TIPO" DEI CASSETTI
GASTRONORM DRAWERS CONTAINERS



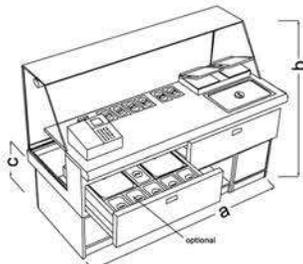
mm	inch	
a: 760	a: 29,92"	[1 x k1]
1000	39,36"	[1 x k2]
1250	49,21"	[1 x k3]
1500	59,05"	[2 x k1]
2000	78,72"	[2 x k2]
2500	98,42"	[2 x k3]
3000	118,11"	[3 x k2]

b: 1350 b: 53,14"
c: 440 c: 17,32"

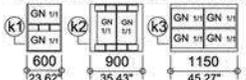


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"

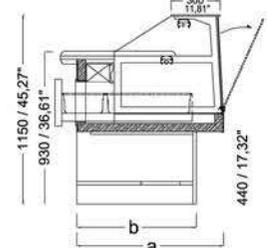


DISPOSIZIONE "TIPO" DEI CASSETTI
GASTRONORM DRAWERS CONTAINERS



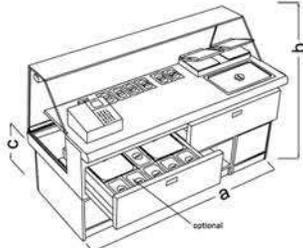
mm	inch	
a: 760	a: 29,92"	[1 x k1]
1000	39,36"	[1 x k2]
1250	49,21"	[1 x k3]
1500	59,05"	[2 x k1]
2000	78,72"	[2 x k2]
2500	98,42"	[2 x k3]
3000	118,11"	[3 x k2]

b: 1350 b: 53,14"
c: 440 c: 17,32"

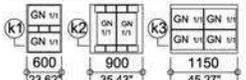


EVA
mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

EVINA
mm inch
a: 791 a: 31,14"
b: 550 b: 21,65"



DISPOSIZIONE "TIPO" DEI CASSETTI
GASTRONORM DRAWERS CONTAINERS

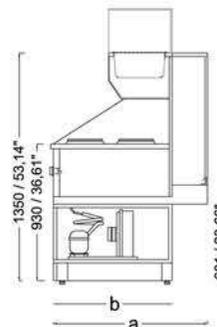
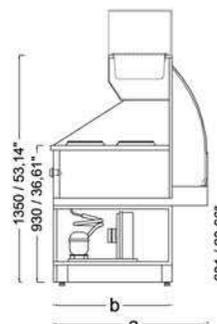


mm	inch	
a: 760	a: 29,92"	[1 x k1]
1000	39,36"	[1 x k2]
1250	49,21"	[1 x k3]
1500	59,05"	[2 x k1]
2000	78,72"	[2 x k2]
2500	98,42"	[2 x k3]
3000	118,11"	[3 x k2]

b: 1150 b: 45,27"
c: 440 c: 17,32"

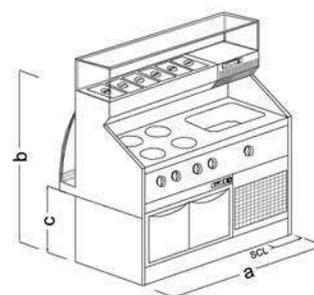
TAVOLA PASTA: EVA / EVINA

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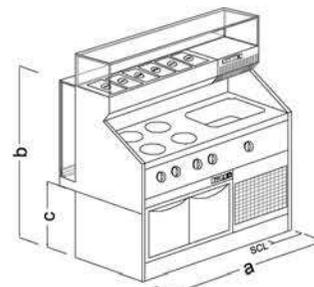


mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"

mm inch
a: 891 a: 35,07"
b: 685 b: 26,96"



mm inch
a: 1000 a: 39,36"
1500 59,05"
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b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"



mm inch
a: 1000 a: 39,36"
1500 59,05"
2000 78,72"
b: 1350 b: 53,14"
c: 440 c: 17,32"
SCL: 250 SCL: 9,84"

CONFIGURAZIONE FUOCHI CUOCIPASTA

