





Distribution



Distribution

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Refrigerated elements



General characteristics

- Specially designed to hold, display and serve chilled food, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Top plate and static well refrigeration system by expanded copper coil located in their base.
- Ventilated well refrigeration system generated by evaporator fans, creating a gentle air curtain over the upper part of the well.
- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.

- Automatic defrost system that minimizes compressor workload and saves energy.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.






PR6-4



P2R6-4



CR6-160-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER (W)	CLIMATE CLASS	COLD GROUP	€
1 LEVEL STATIC REFRIGERATED PLATE												
	PR6-3	R452a	50	19043172	1115x610x476	1090x585	-	3	320	IV	Included	-
			60	19068142					385			-
	PR6-4	R452a	50	19043173	1440x610x476	1415x585	-	4	335	IV	Included	-
			60	19068143					400			-
	PR6-5	R452a	50/60	19043174	1765x610x746	1740x585	-	5	580	IV	Included	-
	2 LEVEL STATIC REFRIGERATED PLATE											
	P2R6-3	R452a	50	19043175	1115x610x546	1090x585	-	3	320	IV	Included	-
			60	19068131					385			-
	P2R6-4	R452a	50	19043176	1440x610x546	1415x585	-	4	335	IV	Included	-
			60	19068132					400			-
	P2R6-5	R452a	50/60	19043177	1765x610x546	1740x585	-	5	580	IV	Included	-
	STATIC REFRIGERATED WELL											
	CR6-160-3	R452a	50	19043184	1115x610x632	1090x585	160	3	325	IV	Included	-
			60	19068108					395			-
	CR6-160-4	R452a	50/60	19043186	1440x610x632	1415x585	160	4	630	IV	Included	-
	CR6-160-5	R452a	50/60	19043187	1765x610x632	1740x585	160	5	690	IV	Included	-



CRV7-4









CNH6-120-4



CMC6-4



CHMP-450

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER(W)	CLIMATE CLASS	COLD GROUP	€
VENTILATED REFRIGERATED WELL											
 CRV7-3	R452a	50/60	19043178	1115x720x677	1090x690	30 - 75 - 115	3	530	IV	Included	-
 CRV7-4	R452a	50/60	19043179	1440x720x677	1415x690	30 - 75 - 115	4	750	IV	Included	-
CRV7-5	R452a	50/60	19043181	1765x720x677	1740x690	30 - 75 - 115	5	820	IV	Included	-
NEUTRAL ICE WELL											
 CNH6-120-4	-	50/60	19043188	1440x610x348	1415x585	120	4	60	-	-	-
FROZEN PRODUCTS WELL											
 CMC6-4	R452a	50/60	19043189	835x610x678	810x585	180	4 pans de 360x165x180 mm	245	IV	Included	-
DIPPER WELL											
 ICLP	-	-	19081905	270x110x145	260x100	-	-	-	-	-	-
NEUTRAL CHAMPAGNE STATION											
 CHMP-450	-	-	19081572	Ø 610x470	Ø 585	310	-	30	-	-	-

Available options

	FREQUENCY HZ	EXTERNAL WIDTH (mm)	GN 1/1 CAPACITY	WELL DEPTH (mm)	CLIMATE CLASS	COLD GROUP
1 LEVEL STATIC REFRIGERATED PLATE	50-60	610-720	2-3-4-5-6	-	IV-V	Included-Remote
2 LEVEL STATIC REFRIGERATED PLATE	50-60	610-720	2-3-4-5-6	-	IV-V	Included-Remote
STATIC REFRIGERATED WELL	50-60	610-720	2-3-4-5-6	30-80-160	IV-V	Included-Remote
VENTILATED REFRIGERATED WELL*	50-60	-	2-3-4-5-6	-	IV-V	Included-Remote
NEUTRAL ICE WELL	-	610-720	2-3-4-5-6	80-120	-	-
FROZEN PRODUCTS WELL	50-60	610-720	-	-	IV-V	Included-Remote

*120 mm depth neutral ice well includes RGB LED at the bottom.

Hot elements



General characteristics

- Specially designed to hold, display and serve hot food, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Glass ceramic heating system by hidden silicon resistors attached to the bottom of the plate.
- Dry bain marie heating system by a set of resistor modules with fans.
- Wet bain marie heating system by hidden silicon resistors attached to the bottom of the well.

- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.

- Control pannel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



PV6-4



PVE11-4



CBMS6-4

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	COLOUR	POWER(W)	€
GLASS CERAMIC PLATE										
	PV6-3	50/60	19043199	1115x610x147	1090x585	-	3	Black	1355	-
	PV6-4	50/60	19043201	1440x610x147	1415x585	-	4	Black	1805	-
	PV6-5	50/60	19043202	1765x610x147	1740x585	-	5	Black	2255	-
FRAMELESS GLASS CERAMIC PLATE										
	PVE11-3	50/60	19081564	987X530X137	981x536	-	3	Black	1355	-
	PVE11-4	50/60	19081566	1312X530X137	1306x536	-	4	Black	1805	-
	PVE11-5	50/60	19081568	1637X530X137	1631x536	-	5	Black	2255	-
DRY BAIN MARIE WELL										
	CBMS6-3	50/60	19043190	1115x610x373	1090x585	210	3		1550	-
	CBMS6-4	50/60	19043191	1440x610x373	1415x585	210	4		2050	-
	CBMS6-5	50/60	19043192	1765x610x373	1740x585	210	5		3080	-



CBMA6-4



OS1-10

MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	WATER FILLING TYPE	POWER(W)	€
WET BAIN MARIE WELL									
CBMAA6-1	50/60	19051982	465x610x332	440x585	190	1	Manual with bucket	1010	-
CBMA6-1	50/60	19043193	515x610x302	490x585	190	1	Manual with tap	1010	-
CBMA6-2	50/60	19043194	790x610x302	765x585	190	2	Manual with tap	1510	-
CBMA6-3	50/60	19043195	1115x610x302	1090x585	190	3	Manual with tap	2005	-
CBMA6-4	50/60	19043196	1440x610x302	1415x585	190	4	Manual with tap	2510	-
CBMA6-5	50/60	19043197	1765x610x302	1740x585	190	5	Manual with tap	3030	-
CBMAA6-3	50/60	19047657	1115x610x302	1090x585	190	3	Automatic	2025	-
CBMAA6-4	50/60	19047658	1440x610x302	1415x585	190	4	Automatic	2525	-
CBMAA6-5	50/60	19047659	1765x610x302	1740x585	190	5	Automatic	3045	-

MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY (l)	POWER (W)	€
SOUP WELL							
OS1-10	50/60	19083985	Ø 295X315	Ø 276	10	475	-

Available options

	EXTERNAL WIDTH (mm)	GN 1/1 CAPACITY	COLOUR	WATER FILLING TYPE
GLASS CERAMIC PLATE	610-720	2-3-4-5-6	Black - White	-
FRAMELESS GLASS CERAMIC PLATE	610-720	2-3-4-5-6	Black - White	-
DRY BAIN MARIE WELL	610-720	2-3-4-5-6	-	-
WET BAIN MARIE WELL	610-720	1-2-3-4-5-6	-	Manual-Automatic

Showcooking elements



General characteristics

- Specially designed to hold, display, prepare and serve food at showcooking stations.
- Manufactured in stainless steel with satin finish.
- Control pannel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



TPY6-2






CRE6-80-2







TRCBMA6-2



CBMA16-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER(W)	CLIMATE CLASS	COLD GROUP	€
ICE CREAM TEPPANYAKI											
 TPY6-2	R452a	50/60	19081538	790x610x634	765x585	30	2	1215	IV	Included	-
FRESH PRODUCT SHOWCASE WELL											
 CRE6-80-1	R452a	50/60	19081550	487x621x817	440x585	80	1	260	IV	Included	-
 CRE6-80-2	R452a	50/60	19081551	812x621x817	765x585	80	2	305	IV	Included	-

MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	WATER FILLING TYPE	POWER(W)	€
CARVING STATION									
 TRCBMA6-1	50/60	19079228	515x610x1005	490x585	190	1 GN 1/1	Manual with tap	1285	-
 TRCBMA6-2	50/60	19079229	790x610x1005	765x585	190	2 GN 1/1	Manual with tap	2560	-
WET BAIN MARIE WELL FOR SAUCES									
 CBMA16-3	50/60	19081533	576x256x252	551x231	145	3 GN 1/6	Manual with tap	810	-
 CBMA16-4	50/60	19081534	738x256x252	713x231	145	4 GN 1/6	Manual with tap	810	-






CBMS16-4



PV3-4



PV3-4

MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	COLOUR	POWER (W)	€	
DRY BAIN MARIE WELL FOR SAUCES										
	CBMS16-3	50/60	19081509	576x256x252	551x227	105	3 GN 1/6	-	860	-
	CBMS16-4	50/60	19081524	738x256x252	713x227	105	4 GN 1/6	-	1210	-
SHOWCOOKING GLASS CERAMIC PLATE										
	PV3-4	50/60	19069518	1440x295x147	1415x282		4 GN 1/1	Black	510	-
	PV3-5	50/60	19069519	1765x295x147	1740x282		4 GN 1/1	Black	610	-
PAELLA DISPLAY PLATE										
	PVEP-530	50/60	19081549	Ø 630x604	Ø 605	-	-	Black	935	-

Available options

	EXTERNAL WIDTH (mm)	GN 1/1 CAPACITY	COLOUR	WATER FILLING TYPE	CLIMATE CLASS	COLD GROUP
ICE CREAM TEPPANYAKI	610-720	-	-	-	IV-V	Included - Remote
FRESH PRODUCT SHOWCASE WELL	610-720	1-2 GN 1/1	-	-	IV-V	Included - Remote
CARVING STATION	610-720	1-2 GN 1/1	-	Manual-Automatic	-	-
WET BAIN MARIE WELL FOR SAUCES	-	3-4 GN 1/6	-	Manual-Automatic	-	-
DRY BAIN MARIE WELL FOR SAUCES	-	3-4 GN 1/6	-	-	-	-
SHOWCOOKING GLASS CERAMIC PLATE	-	2-3-4-5 GN 1/1	Black - White	-	-	-

Undercounter elements



General characteristics

- Specially designed to be mounted under a countertop, keeping the product at optimum temperatures during service time.
- Factory-approved countertop materials include granite and quartz (Silestone®) up to 20 mm. Please contact factory for applications with other materials.
- Expansion joint installation on the countertop needed.
- Top plate aluminum surface for a better diffusion of cold/hot on the worktop thanks to its high thermal conductivity.

- Refrigerated plate cooling system by expanded copper coil located in its base.
- Hot plate with heating system by hidden silicon resistors attached to the top of the

- plate.
- Total seamless countertop, maximizing hygiene, tightness and aesthetics.



- Electronic thermostat, with digital display, to control and regulate the temperature on the worktop at the desired set point.



PBCF-4



PBCC-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	POWER(W)	CLIMATE CLASS	COLD GROUP	€
UNDERCOUNTER REFRIGERATED PLATE										
	PBCF-3	R452a	50/60	19078484	936x590x476	3	390	IV	Included	-
	PBCF-4	R452a	50/60	19078485	1261x590x476	4	510	IV	Included	-
	PBCF-5	R452a	50	19078486	1586x590x476	5	550	IV	Included	-
			60	19078487						-
UNDERCOUNTER HOT PLATE										
	PBCC-3	-	50/60	19078508	936x590x147	3	1355	-	-	-
	PBCC-4	-	50/60	19078509	1261x590x147	4	1805	-	-	-
	PBCC-5	-	50/60	19078510	1586x590x147	5	2255	-	-	-

Available options

	GN 1/1 CAPACITY	CLIMATE CLASS	COLD GROUP
UNDERCOUNTER REFRIGERATED PLATE	2-3-4-5-6	IV-V	Included- Remote
UNDERCOUNTER HOT PLATE	2-3-4-5-6	-	-

Foodshields



General characteristics

- Specially designed to improve food hygiene as well as to guarantee guest protection.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.



IPL-4



IPL-R-4



IPC-R-4



IPC-R-4

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	FUNCTION	BRACKET	POWER(W)	€
FOODSHIELD WITH LIGHT										
	IPL-3	50/60	19043257	1089x142x483	1045	3	Light	Oblong	25	-
	IPL-4	50/60	19043258	1414x142x483	1370	4	Light	Oblong	35	-
	IPL-5	50/60	19043259	1739x142x483	1695	5	Light	Oblong	45	-
	IPL-R-3	50/60	19043277	1085x142x483	1045	3	Light	Rectangular	25	-
	IPL-R-4	50/60	19043278	1410x142x483	1370	4	Light	Rectangular	35	-
	IPL-R-5	50/60	19043279	1735x610x483	1695	5	Light	Rectangular	45	-
FOODSHIELD WITH HALOGEN HEAT										
	IPC-2	50/60	19043260	764x142x483	720	2	Light and heat	Oblong	600	-
	IPC-3	50/60	19043261	1089x142x483	1045	3	Light and heat	Oblong	900	-
	IPC-4	50/60	19043262	1414x142x483	1370	4	Light and heat	Oblong	1200	-
	IPC-5	50/60	19043263	1739x142x483	1695	5	Light and heat	Oblong	1500	-
	IPC-R-2	50/60	19043280	760x142x483	720	2	Light and heat	Rectangular	600	-
	IPC-R-3	50/60	19043281	1085x142x483	1045	3	Light and heat	Rectangular	900	-
	IPC-R-4	50/60	19043283	1410x142x483	1370	4	Light and heat	Rectangular	1200	-
	IPC-R-5	50/60	19043284	1735x142x483	1695	5	Light and heat	Rectangular	1500	-



IPC-4-C



ISPCC



IPMC-R



IPM-R-4

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	FUNCTION	BRACKET	POWER(W)	€
FOODSHIELD WITH CERAMIC HEAT										
	IPC-2 C	50/60	19043267	764x142x483	720	2	Light and ceramic heat	Oblong	600	-
	IPC-3 C	50/60	19043268	1089x142x483	1045	3	Light and ceramic heat	Oblong	1050	-
	IPC-4 C	50/60	19043269	1414x142x483	1370	4	Light and ceramic heat	Oblong	1300	-
	IPC-5 C	50/60	19043270	1739x142x483	1695	5	Light and ceramic heat	Oblong	1650	-
	IPC-R-2 C	50/60	19043285	760x142x483	720	2	Light and ceramic heat	Rectangular	600	-
	IPC-R-3 C	50/60	19043287	1085x142x483	1045	3	Light and ceramic heat	Rectangular	1050	-
	IPC-R-4 C	50/60	19043288	1410x142x483	1370	4	Light and ceramic heat	Rectangular	1300	-
	IPC-R-5 C	50/60	19043289	1735x142x483	1695	5	Light and ceramic heat	Rectangular	1650	-
NEUTRAL BRACKET										
	ISPCC		19043271	68x83x483	-	-	Neutral	Oblong	-	-
	ISPCC-R		19043291	68x85x483	-	-	Neutral	Rectangular	-	-
HEATING LAMP										
	IPMC	50/60	19043325	534x138x468	-	-	Light and heat	Oblong	300	-
	IPMC-R	50/60	19043489	532x138x465	-	-	Light and heat	Rectangular	300	-
FOODSHIELD FOR FROZEN PRODUCTS WELL										
	IPM-4	50/60	19052976	809x142x483	765	4 pans 360x165x180 mm	Light	Oblong	15	-
	IPM-R-4	50/60	19052977	808x142x483	765	4 pans 360x165x180 mm	Light	Rectangular	15	-

Available options

	GN 1/1 CAPACITY	BRACKET
FOODSHIELD WITH LIGHT	2 - 3 - 4 - 5 - 6	Oblong - Rectangular
FOODSHIELD WITH HALOGEN HEAT	2 - 3 - 4 - 5 - 6	Oblong - Rectangular
FOODSHIELD WITH CERAMIC HEAT	2 - 3 - 4 - 5 - 6	Oblong - Rectangular
NEUTRAL BRACKET	-	Oblong - Rectangular
HEATING LAMP	-	Oblong - Rectangular
FOODSHIELD FOR FROZEN PRODUCTS WELL	-	Oblong - Rectangular

Glasses



General characteristics

- Straight or curved tempered glasses.
- Easy installation of glasses to foodshields by means of clamps.



ICC-4-1C



ICC-R-4-1C



ICC-4-2C



ICC-R-4-2C

	MODEL	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	GLASS SHAPE	€
FRONTAL GLASS						
	ICC-2-1C	19043272	675x500x108	2	Curved	-
	ICC-3-1C	19043273	1000x500x108	3	Curved	-
	ICC-4-1C	19043274	1325x500x108	4	Curved	-
	ICC-5-1C	19043275	1650x500x108	5	Curved	-
	ICC-R-2-1C	19043293	675x433x123	2	Straight	-
	ICC-R-3-1C	19043295	1000x433x123	3	Straight	-
	ICC-R-4-1C	19043296	1325x433x123	4	Straight	-
	ICC-R-5-1C	19043297	1650x433x123	5	Straight	-
CENTRAL GLASS						
	ICC-2-2C	19046893	675x570x108	2	Curved	-
	ICC-3-2C	19046894	1000x570x108	3	Curved	-
	ICC-4-2C	19046895	1325x570x108	4	Curved	-
	ICC-5-2C	19046896	1650x570x108	5	Curved	-
	ICC-R-2-2C	19043298	675x585x123	2	Straight	-
	ICC-R-3-2C	19043301	1000x585x123	3	Straight	-
	ICC-R-4-2C	19043302	1325x585x123	4	Straight	-
	ICC-R-5-2C	19043303	1650x585x123	5	Straight	-



ICC-FP-4



ICC-R-FP-4



ICCM-4-1C



ICCM-R-4-2C

	MODEL	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	GLASS SHAPE	€
CLOSED FRONTAL GLASS						
	ICC-FP-2	19051996	675x515x477	2	Curved	-
	ICC-FP-3	19051997	1000x515x477	3	Curved	-
	ICC-FP-4	19051998	1325x515x477	4	Curved	-
	ICC-FP-5	19051999	1650x515x477	5	Curved	-
	ICC-R-FP-2	19052001	675x433x483	2	Straight	-
	ICC-R-FP-3	19052002	1000x433x483	3	Straight	-
	ICC-R-FP-4	19052003	1325x433x483	4	Straight	-
	ICC-R-FP-5	19052004	1650x433x483	5	Straight	-
FRONTAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-1C	19052981	722x500x108	4 pans 360x165x180 mm	Curved	-
	ICCM-R-4-1C	19052979	722x433x123	4 pans 360x165x180 mm	Straight	-
CENTRAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-2C	19052983	722x570x108	4 pans 360x165x180 mm	Curved	-
	ICCM-R-4-2C	19052980	722x585x123	4 pans 360x165x180 mm	Straight	-

Available options

	GN 1/1 CAPACITY	GLASS SHAPE
FRONTAL GLASS	2 - 3 - 4 - 5 - 6	Curved - Straight
CENTRAL GLASS	2 - 3 - 4 - 5 - 6	Curved - Straight
CLOSED FRONTAL GLASS	2 - 3 - 4 - 5 - 6	Curved - Straight
FRONTAL GLASS FOODSHIELD FROZEN PRODUCTS WELL	-	Curved - Straight
CENTRAL GLASS FOODSHIELD FROZEN PRODUCTS WELL	-	Curved - Straight

Refrigerated Displays



General characteristics

- Specially designed to hold, display and serve chilled food and beverages, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Ventilated displays for extended service times.
- Ventilated well refrigeration system by evaporator module fans at the back of the display.
- Automatic defrost system that minimizes compressor workload and saves energy.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Tempered glass display sides to maximize product display and increase work safety during service operations.
- 4500°K pure white LED light strips, with 14.5 w/m power, integrated on the display.

- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.



- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



VCR7-CT-4



VCR7-CP-4-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	CUSTOMER SIDE	SERVICE SIDE	POWER(W)	CLIMATE CLASS	COLD GROUP	€
3-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY													
	VCR7-CT-3	R452a	50	19043209	1115x720x1430	1090x690	3	Curtain	Swing doors	885	III	Included	-
			60	19068175						1045			-
	VCR7-CT-4	R452a	50	19043210	1440x720x1430	1415x690	4	Curtain	Swing doors	1190	III	Included	-
			60	19068176						1320			-
4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY													
	VCR7-CP-4-3	R452a	50	19047716	1115x720x1870	1090x690	3	Blinds	Swing doors	885	III	Included	-
			60	19068169						1045			-
	VCR7-CP-4-4	R452a	50	19047717	1440x720x1870	1415x690	4	Blinds	Swing doors	1190	III	Included	-
			60	19068170						1320			-



VVR7-CT-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	CUSTOMER SIDE	SERVICE SIDE	POWER(W)	CLIMATE CLASS	COLD GROUP	€
CURVED REFRIGERATED VENTILATED DISPLAY												
	VVR7-CT-3	R452a	50	19043215	1115x720x1430	3	Curtain	Swing doors	840	III	Included	-
			60	19068229					1000			-
	VVR7-CT-4	R452a	50	19043216	1440x720x1430	4	Curtain	Swing doors	1050	III	Included	-
			60	19068230					1185			-

Available options

	FREQUENCY HZ	GN 1/1 CAPACITY	CUSTOMER SIDE	SERVICE SIDE	CLIMATE CLASS	COLD GROUP
3-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY	50-60	2-3-4-5-6	Open - Closed - Curtain - Blind	Swing doors- Closed	III-IV	Included-Remote
4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY	50-60	2-3-4-5-6	Open - Closed - Curtain - Blind	Swing doors- Closed	III-IV	Included-Remote
CURVED REFRIGERATED VENTILATED DISPLAY	50-60	2-3-4-5-6	Open - Closed . Curtain	Swing doors- Closed	III-IV	Included-Remote

Hot Displays



General characteristics

- Specially designed to hold, display and serve hot food, keeping the product at optimum temperatures during service time.
- Structure manufactured in stainless steel with satin finish.
- 4mm thickness, very durable glass ceramic shelf and plate.
- Heating system by hidden silicon resistors attached to the bottom of the glass ceramic plate and shelf.
- 8 mm thickness, tempered glass display sides to maximize product display and increase work safety during service operations.

- Foodshields with light and heat located over the glass ceramic plate and shelf.
- Lighting by protected halogen lamps.
- Heating by infrared high-temperature ceramic elements.
- Two (2) electronic thermostats, with

digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf separately, at the desired set point.

- Two (2) analogic thermostats to control and regulate the temperature of the ceramic elements separately, at the

desired set point.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Operating temperature: from +30 °C to +120 °C on glass ceramic plate and intermediate shelf.



VCC6-4



VVC6-4

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	COLOUR	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	€
CUBIC HOT GLASS CERAMIC DISPLAY											
	VCC6-3	400V 3N 50/60	19047790	1115x610x924	1090x585	3	Black	Open	Sliding doors	4025	-
	VCC6-4	400V 3N 50/60	19047791	1440x610x924	1415x585	4	Black	Open	Sliding doors	4700	-
CURVED HOT GLASS CERAMIC DISPLAY											
	VVC6-3	400V 3N 50/60	19043229	1115x610x924	1090x585	3	Black	Open	Sliding doors	4025	-
	VVC6-4	400V 3N 50/60	19043230	1440x610x924	1415x585	4	Black	Open	Sliding doors	4700	-

Available options

	EXTERNAL WIDTH (mm)	CAPACITY GN 1/1	COLOUR	SERVICE SIDE
CUBIC HOT GLASS CERAMIC DISPLAY	610 - 720	3 - 4 - 5 - 6	Black - White	Sliding doors - Closed
CURVED HOT GLASS CERAMIC DISPLAY	610 - 720	3 - 4 - 5 - 6	Black - White	Sliding doors - Closed

Reserves



General characteristics

- Specifically designed to be installed under a worktop in order to hold refrigerated or hot products.
- Manufactured in stainless steel with a solid and robust structure.
- Hot and cold reserve models with two different heights.
- Refrigerated reserve models with doors or drawers, for GN 2/1 or GN 1/1 pans.
- Electronic thermostat, with digital display, to control and regulate the temperature in the reserve at the desired set point.



RF4-21 DD



RCD4-11

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	DOORS TYPE	DOORS NUMBER	POWER (W)	CLIMATE CLASS	COLD GROUP	€
COLD RESERVE											
	RF4-12 D	R452a	50 19047897	1145x766x450	GN 2/1	Swing	1	385	IV	Included	-
			60 19068241								-
	RF4-22 DD	R452a	50 19047898	1763x766x450	GN 2/1	Swing	2	405	IV	Included	-
			60 19068242								-
	RF4-21 DD	R452a	50 19056269	1370x676x450	GN 1/1	Swing	2	355	IV	Included	-
			60 19068245								-
	RF4-31 DDD	R452a	50 19056271	1763x676x450	GN 1/1	Swing	3	370	IV	Included	-
			60 19068246								-
HOT RESERVE											
	RCD4-09	-	50/60 19047891	1160x720x450	-	Sliding	-	850	-	-	-
	RCD4-11	-	50/60 19047892	1385x720x450	-	Sliding	-	850	-	-	-
	RCD4-15	-	50/60 19047893	1770x720x450	-	Sliding	-	1450	-	-	-
	RCD4-19	-	50/60 19047894	2120x720x450	-	Sliding	-	1690	-	-	-
COLD RESERVE ACCESSORIES											
	KCRF-12	-	19056266	Kit 2 drawers GN 2/1 to replace a door							-
	KCRF-11	-	19056247	Kit 2 drawers GN 1/1 to replace a door							-
COMMON ACCESSORIES											
	KPSR	-	19056083	Set of 4 legs (height 150 mm)							-

Available options

	FREQUENCY (HZ)	HEIGHT	MODELS TYPE	GN 1/1 CAPACITY	CLIMATE CLASS	COLD GROUP
COLD RESERVE	50-60	450-586	Swing doors - Drawers	GN 1/1 - GN 2/1	IV-V	Included- Remote
HOT RESERVE	-	450-610	-	-	-	-

Dispensers



General characteristics

- Specially designed to store and serve neutral plates, hot plates and universal ware washing baskets.
- Made of stainless steel.
- Special system with steel springs, keeping the plates and baskets at a constant level for easy service.
- Easy to place and remove.
- Capacity: 40/45 plates (according to thickness) and 5/6 baskets with a depth of 110 mm.



IDPN-28



IDPC-28 + ITDP-28



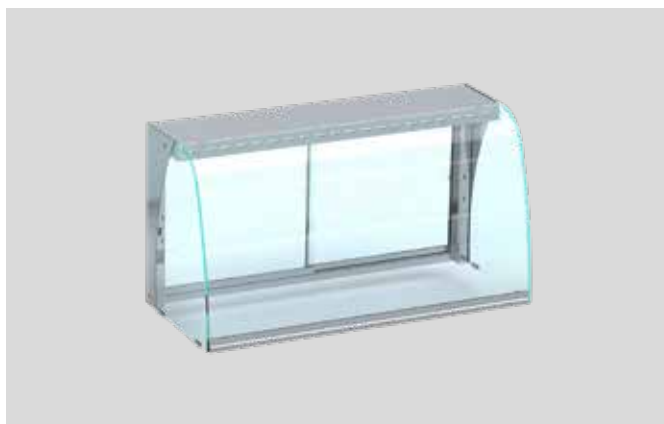
IDCN-55

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	Ø PLATE (mm)	PLATE CAPACITY	MAXIMUM LOAD (KG)	POWER(W)	€
NEUTRAL PLATE DISPENSER										
	IDPN-28	-	19046408	391x730	Ø375	from 180 to 280	40/45	45	-	-
	IDPN-34	-	19043371	451x730	Ø434	from 240 to 340	40/45	45	-	-
HOT PLATE DISPENSER										
	IDPC-28	50/60	19043372	420x730	Ø407	from 180 to 280	40/45	45	480	-
	IDPC-34	50/60	19043373	480x730	Ø466	from 240 to 340	40/45	45	480	-

	MODEL	HZ	CODE	DIMENSIONS (mm)	DISPENSER	Ø PLATE (mm)	POWER (W)	€
COVER FOR PLATE DISPENSER								
	ITDP-28	-	19043374	Ø400x60	IDPC-28 - IDPN-28	from 180 to 280	-	-
	ITDP-34	-	19043375	Ø400x60	IDPC-34 - IDPN-34	from 240 to 340	-	-

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	BASKET (mm)	BASKET CAPACITY	MAXIMUM LOAD (KG)	€
BASKET DISPENSER									
	IDCN-55		19043376	600x640x710	535x610	500 x 500	5/6	120	-

Vitrinas expositoras



General characteristics

- Specially designed to be installed over Encastro drop-in elements or any type of worktop.
- Structure made of stainless steel with a fine satin finish.
- Glass-tempered sliding back doors and closed sides.
- Hot showcase with integrated halogen lamp to illuminate and generate heat over the entire display area.
- Showcase with light with integrated protected LED strips to illuminate the entire display area.
- Control panel with ON/OFF switch.



VEC-CE-4



VEC-4



VE-CE-4



VE-EI-4



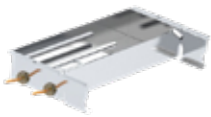
VE-CE-CB-EI-4

MODEL	HZ	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	CUSTOMER SIDE	BASE	DESCRIPTION	POWER (W)	€
HOT SHOWCASE DISPLAY WITHOUT BASE									
 VEC-CE-3	50/60	19043234	1104x610x752	3	Closed	Without base	Light and heat	900	-
 VEC-CE-4	50/60	19043235	1430x610x752	4	Closed	Without base	Light and heat	1200	-
 VEC-3	50/60	19043237	1104x597x752	3	Open	Without base	Light and heat	900	-
 VEC-4	50/60	19043238	1430x597x752	4	Open	Without base	Light and heat	1200	-
CLOSED SHOWCASE DISPLAY WITH LIGHT NO BASE									
 VE-CE-3	50/60	19043240	1104x610x752	3	Closed	Without base	Light	35	-
 VE-CE-4	50/60	19043241	1430x610x752	4	Closed	Without base	Light	45	-
SHOWCASE DISPLAY WITH LIGHT AND INTERMEDIATE SHELF									
 VE-CE-CB-EI-3	50/60	19043243	1116x610x771	3	Closed	With base	Light	35	-
 VE-CE-CB-EI-4	50/60	19043244	1442x610x771	4	Closed	With base	Light	45	-
 VE-EI-3	50/60	19043246	1104x597x752	3	Open	Without base	Light	35	-
 VE-EI-4	50/60	19043247	1430x597x752	4	Open	Without base	Light	45	-
ACCESSORIES - INTERMEDIATE SHELF									
 EI-3	-	19043254	1070x348	3	Intermediate shelf for showcase displays VE-CE-3			-	-
 EI-4	-	19043255	1395x348	4	Intermediate shelf for showcase displays VE-CE-4			-	-

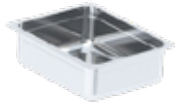
Available options

	GN 1/1 CAPACITY	CUSTOMER SIDE	BASE
HOT SHOWCASE DISPLAY WITHOUT BASE	2-3-4	Open - Closed	-
CLOSED SHOWCASE DISPLAY WITH LIGHT NO BASE	2-3-4	-	-
SHOWCASE DISPLAY WITH LIGHT INTERMEDIATE SHELF	2-3-4	Open - Closed	Without base - With base
ACCESSORIES - INTERMEDIATE SHELF	2-3-4	-	-

Accessories



EV-KIT-450



OF-PAN















PAL-DROPIN



IPCTI



KUV-2/3/4

MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
EVAPORATION KIT DEFROST WATER						
 EV-KIT-450	50/60	19046595	400x170x65	Ventilated wells and displays 3 GN1/1	450	-
 EV-KIT-900	50/60	19046596	400x170x65	Displays 4 GN1/1	900	-
 EV-KIT-1350	50/60	19046597	400x170x65	Displays 5 and 6 GN1/1	1350	-
OVERFLOW PAN DEFROST WATER						
 OF-PAN		19046598	GN 1/1 (65 mm height)	All refrigerated drop-in elements	-	-
TOOL TO LIFT DROP-IN						
 PAL-DROPIN		19046641	-	All drop-in elements	-	-
DIGITAL THERMOMETER KIT						
 IPCIC	50/60	19053060	132x84x70	Switch	1	-
 IPCTD	50/60	19053058	132x84x70	Thermometer cold elements	1	-
 IPCTI	50/60	19053061	132x84x70	Thermometer and switch cold elements	1	-
 IPCTD-C	50/60	19052024	132x84x70	Thermometer hot elements	1	-
 IPCTI-C	50/60	19055869	132x84x70	Thermometer and switch hot elements	1	-
GERMICIDAL LAMP						
 KUV-2/3/4	50/60	19079012	477x50x73	Ventilated wells / displays from 2 to 4 GN 1/1	25	-
 KUV-5/6	50/60	19079013	954x50x73	Ventilated wells / displays from 5 to 6 GN 1/1	50	-



**Flexibility to adapt
to all spaces with
ergonomics.**



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Dispensers



General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.

Dispensers over a base

- 400 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels. Decorated on four (4) sides.
- Decoration facade at 150 mm from the ground.



SS-77



D-R-313




D-R-613/2



DV-R-62



DVCP-R-6

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	TRAY CAPACITY	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
TRAY DISPENSER										
	SS-77	18001483	798x780x400	2 Columns	160	-	-	-	-	-
	SS-147	18001484	1450x780x400	4 Columns	320	-	-	-	-	-
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-R-313	18003180	798x780x1514	3 GN 1/3 - 150mm	160	150	-	-	Rectangular	-
	D-R-613	18003190	1450x780x1514	6 GN 1/3 - 150mm	320	300	-	-	Rectangular	-
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE										
	D-R-313/2	18003191	798x780x1514	3 GN 1/3 - 150mm + 1 GN 2/1 - 200mm	160	150	120	-	Rectangular	-
	D-R-613/2	18003192	1450x780x1514	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	-	Rectangular	-
GLASS DISPENSER OVER A BASE										
	DV-R-6	18003193	798x780x1569	6 glass levels	-	-	-	324/360	Rectangular	-
	DV-R-8	18003194	798x780x1909	8 glass levels	-	-	-	432/480	Rectangular	-
	DV-R-62	18003196	1450x780x1569	6 x 2 glass levels	-	-	-	648/720	Rectangular	-
	DV-R-82	18003197	1450x780x1909	8 x 2 glass levels	-	-	-	864/960	Rectangular	-
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE										
	DVCP-R-6	18003199	1450x780x1569	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 6 glass levels	160	150	120	324/360	Rectangular	-



DC-R-2









DP-R-1



DV-R-4 SB



DV-R-4 SB

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
CUTLERY DISPENSER OVER NEUTRAL ELEMENT								
	DC-R-1	19071811	696x345x536	3 GN 1/3 - 150 mm	150	-	-	Rectangular -
	DC-R-2	19071812	696x345x658	6 GN 1/3 - 150 mm	300	-	-	Rectangular -
BREAD DISPENSER OVER NEUTRAL ELEMENT								
	DP-R-1	19071813	696x667x600	1 GN 2/1 - 200 mm	-	120	-	Rectangular -
	DP-R-2	19071814	696x667x725	2 GN 2/1 - 200 mm	-	240	-	Rectangular -
CUTLERY AND BREAD DISPENSER OVER NEUTRAL ELEMENT								
	DCP-R	19071815	696x667x658	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm	150	120	-	Rectangular -
GLASS DISPENSER OVER NEUTRAL ELEMENT								
	DV-R-4 SB	19071816	696x745x829	4 glass levels	-	-	216/240	Rectangular -

Available options

BRACKET	
TRAY AND CUTLERY DISPENSER OVER A BASE	Oblong-Rectangular
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE	Oblong-Rectangular
GLASS DISPENSER OVER A BASE	Oblong-Rectangular
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE	Oblong-Rectangular
CUTLERY DISPENSER OVER NEUTRAL ELEMENT	Oblong-Rectangular
BREAD DISPENSER OVER NEUTRAL ELEMENT	Oblong-Rectangular
CUTLERY AND BREAD DISPENSER OVER NEUTRAL ELEMENT	Oblong-Rectangular
GLASS DISPENSER OVER NEUTRAL ELEMENT	Oblong-Rectangular

Neutral Elements



General characteristics

- Manufactured with a sturdy, high-quality, stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.



SM-4



SA-I-45



SA-E-90



SME-4

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
NEUTRAL ELEMENT						
	SM-450	18001494	450x850x900	Closed without neutral reserve	-	-
	SM-2	18001495	950x850x900	Open / neutral reserve	2	-
	SM-3	18001496	1375x850x900	Open / neutral reserve	3	-
	SM-4	18001497	1600x850x900	Open / neutral reserve	4	-
	SM-5	18001498	1985x850x900	Open / neutral reserve	5	-
	SM-6	18001499	2335x850x900	Open / neutral reserve	6	-
	SM-3-P	18001500	1375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3	-
	SM-4-P	18001501	1600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4	-
	SM-5-P	18001502	1985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5	-
	SM-6-P	18001503	2335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6	-
CORNER ELEMENT						
	SA-I-90	18001504	1141x1141x900	90° internal angle. Open / neutral reserve	-	-
	SA-I-45	18001505	850x850x900	45° internal angle. Open / neutral reserve	-	-
	SA-E-90	18001506	935x935x900	90° external angle. Without neutral reserve	-	-
	SA-E-45	18001507	850x850x900	45° external angle. Without neutral reserve	-	-
SHO COOKING ELEMENT						
	SME-3	18001522	1375x850x900	200 mm recessed countertop. 3 single-phase power outlets	3	-
	SME-4	18001523	1600x850x900	200 mm recessed countertop. 4 single-phase power outlets	4	-
	SME-5	18001524	1985x850x900	200 mm recessed countertop. 5 single-phase power outlets	5	-
	SME-6	18001525	2335x850x900	200 mm recessed countertop. 5 single-phase power outlets	6	-



SMC-12-D











SMC-8-F






DAC-95



DPAN-95

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€	
CASH REGISTER ELEMENT					
	SMC-12-D	18001514	1375x850x900	Cash register element with side arm to the right	-
	SMC-12-I	18001516	1375x850x900	Cash register element with side arm to the left	-
	SMC-16	18001518	1640x1030x900	Cash register element with both side arms (central)	-
	SMC-16-D	18001515	1600x850x900	Cash register element with side arm to the right	-
	SMC-16-I	18001517	1600x850x900	Cash register element with side arm to the left	-
	SMC-6-D	18001519	605x850x900	Cash register element without side arm (cash register to the right)	-
	SMC-6-I	18001520	605x850x900	Cash register element without side arm (cash register to the left)	-
	SMC-8-F	18001521	800x850x900	Cash register element without side arm (cash register facing public)	-

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	PLATE CAPACITY (Ø280mm)	GLASS CAPACITY (Ø80//Ø75mm)	MAXIMUM LOAD (KG)	POWER (W)	€
PLATE DISPENSER								
	DAN-95	18001508	950x850x900	2 plate columns - neutral	80-90	-	45 per column	-
	DAC-95	18001509	950x850x900	2 plate columns - heated	80-90	-	45 per column	960
GLASS BASKET DISPENSER								
	DPAN-95	18001510	950x850x900	5/6 glass baskets	-	200 // 265	120	-

Refrigerated Elements



General characteristics

- Refrigerated elements specially designed to hold, display and serve chilled food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.

- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Static well cooling system by expanded copper coil located on its base.
- Ventilated well cooling system creates a constant flow of chilled air, coming from

the evaporator module fans.

- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.

- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SCR-SR-30-4



SCR-CR-30-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
STATIC REFRIGERATED WELL ELEMENT												
	SCR-SR-30-3	R452a	50	18001526	1375x850x900	30	3	Open / neutral reserve	220	IV	Included	-
	SCR-SR-30-4	R452a	50	18001527	1600x850x900	30	4	Open / neutral reserve	335	IV	Included	-
	SCR-SR-30-5	R452a	50/60	18001528	1985x850x900	30	5	Open / neutral reserve	380	IV	Included	-
	SCR-SR-30-6	R452a	50/60	18001529	2335x850x900	30	6	Open / neutral reserve	390	IV	Included	-
	SCR-CR-30-3	R452a	50	18001530	1375x850x900	30	3	1 x GN2/1 refrigerated reserve	570	IV	Included	-
	SCR-CR-30-4	R452a	50	18001531	1600x850x900	30	4	1 x GN2/1 refrigerated reserve	685	IV	Included	-
	SCR-CR-30-5	R452a	50/60	18001532	1985x850x900	30	5	2 x GN2/1 refrigerated reserve	910	IV	Included	-
	SCR-CR-30-6	R452a	50/60	18001533	2335x850x900	30	6	2 x GN2/1 refrigerated reserve	920	IV	Included	-



SCV-SR-4



SCNH-80-4



SCR-4



SCV-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
VENTILATED REFRIGERATED WELL ELEMENT												
	SCV-SR-3	R452a	50/60	18001542	1375x850x900	30-75-115	3	Open / neutral reserve	395	IV	Included	-
	SCV-SR-4	R452a	50/60	18001543	1600x850x900	30-75-115	4	Open / neutral reserve	535	IV	Included	-
	SCV-SR-5	R452a	50/60	18001544	1985x850x900	30-75-115	5	Open / neutral reserve	710	IV	Included	-
	SCV-SR-6	R452a	50/60	18001545	2335x850x900	30-75-115	6	Open / neutral reserve	780	IV	Included	-
	SCV-CR-3	R452a	50	18001546	1375x850x900	30-75-115	3	1 x GN2/1 refrigerated reserve	780	IV	Included	-
	SCV-CR-4	R452a	50	18001547	1600x850x900	30-75-115	4	1 x GN2/1 refrigerated reserve	920	IV	Included	-
	SCV-CR-5	R452a	50	18001548	1985x850x900	30-75-115	5	2 x GN2/1 refrigerated reserve	1115	IV	Included	-
	SCV-CR-6	R452a	50	18001549	2335x850x900	30-75-115	6	2 x GN2/1 refrigerated reserve	1185	IV	Included	-
ISLAND-TYPE NEUTRAL ICE WELL ELEMENT												
	SCNH-80-3	-	-	18001663	1265x875x900	80	3	-	-	-	-	-
	SCNH-80-4	-	-	18001664	1590x875x900	80	4	-	-	-	-	-
	SCNH-80-5	-	-	18001665	1975x875x900	80	5	-	-	-	-	-
	SCNH-80-6	-	-	18001666	2325x875x900	80	6	-	-	-	-	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	SCR-3	R452a	50	18001594	1265x875x900	80	3	-	220	IV	Included	-
	SCR-4	R452a	50	18001595	1590x875x900	80	4	-	335	IV	Included	-
	SCR-5	R452a	50/60	18001596	1975x875x900	80	5	-	380	IV	Included	-
	SCR-6	R452a	50/60	18001597	2325x875x900	80	6	-	390	IV	Included	-
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	SCV-3	R452a	50/60	18001598	1265x875x900	30-75-115	3	-	395	IV	Included	-
	SCV-4	R452a	50/60	18001599	1590x875x900	30-75-115	4	-	535	IV	Included	-
	SCV-5	R452a	50/60	18001600	1975x875x900	30-75-115	5	-	710	IV	Included	-
	SCV-6	R452a	50/60	18001601	2325x875x900	30-75-115	6	-	780	IV	Included	-

Available options

	FREQUENCY HZ	WELL DEPTH (mm)	RESERVE	CLIMATE CLASS	COLD GROUP
STATIC REFRIGERATED WELL ELEMENT	50-60	30 - 80	Open - Neutral - Refrigerated	IV - V	Included - Remote
VENTILATED REFRIGERATED WELL ELEMENT	50-60	-	Open - Neutral - Refrigerated	IV - V	Included - Remote
ISLAND-TYPE NEUTRAL ICE WELL ELEMENT*	-	80 - 120	-	-	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT	50-60	-	-	IV - V	Included - Remote
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT	50-60	-	-	IV - V	Included - Remote

*120 mm depth neutral ice well includes RGB LED at the bottom.

Refrigerated Displays



General characteristics

- Refrigerated displays specially designed to hold, display and serve chilled food and beverages during service time.
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Ventilated display cooling system creates a constant flow of chilled air at the back side of the display coming from the evaporator module fans.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).
- 8 mm thickness tempered glass shelves.
- Back display doors allowing an easy product access.
- 4500°K pure white LED light strips, integrated on the display.
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



VCR-SR-CT-4



VCR-CR-CT-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
3-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY													
	VCR-SR-CT-3	R452a	50	18001550	1375x850x1665	3	Open / neutral reserve	Curtain	Swing doors	885	III	Included	-
	VCR-SR-CT-4	R452a	50	18001551	1600x850x1665	4	Open / neutral reserve	Curtain	Swing doors	1190	III	Included	-
	VCR-SR-CT-5	R452a	50	18001552	1985x850x1665	5	Open / neutral reserve	Curtain	Swing doors	1460	III	Included	-
	VCR-SR-CT-6	R452a	50	18001553	2335x850x1665	6	Open / neutral reserve	Curtain	Swing doors	1930	III	Included	-
	VCR-CR-CT-3	R452a	50	18001558	1375x850x1665	3	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1270	III	Included	-
	VCR-CR-CT-4	R452a	50	18001559	1600x850x1665	4	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1575	III	Included	-
	VCR-CR-CT-5	R452a	50	18001560	1985x850x1665	5	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1865	III	Included	-
	VCR-CR-CT-6	R452a	50	18001561	2335x850x1665	6	1 GN2/1 refrigerated reserve	Curtain	Swing doors	2335	III	Included	-



VCR-SR-CP-4



VCR-SC-CP-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
4-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY													
	VCR-SR-CP-4-3	R452a	50	18001570	1375x850x2105	3	Open / neutral reserve	Blinds	Swing doors	915	III	Included	-
	VCR-SR-CP-4-4	R452a	50	18001571	1600x850x2105	4	Open / neutral reserve	Blinds	Swing doors	1210	III	Included	-
	VCR-SR-CP-4-5	R452a	50	18001572	1985x850x2105	5	Open / neutral reserve	Blinds	Swing doors	1490	III	Included	-
	VCR-SR-CP-4-6	R452a	50	18001573	2335x850x2105	6	Open / neutral reserve	Blinds	Swing doors	1960	III	Included	-
	VCR-CR-CP-4-3	R452a	50	18001578	1375x850x2105	3	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1300	III	Included	-
	VCR-CR-CP-4-4	R452a	50	18001579	1600x850x2105	4	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1605	III	Included	-
	VCR-CR-CP-4-5	R452a	50	18001580	1985x850x2105	5	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1895	III	Included	-
	VCR-CR-CP-4-6	R452a	50	18001581	2335x850x2105	6	1 GN2/1 refrigerated reserve	Blinds	Swing doors	2365	III	Included	-

Available options

	FREQUENCY HZ	CUSTOMER SIDE	RESERVE	CLIMATE CLASS	COLD GROUP
3-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY	50-60	Curtain - Blinds	Open - Neutral - Refrigerated	III - IV	Included - Remote
4-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY	50-60	Curtain - Blinds	Open - Neutral - Refrigerated	III - IV	Included - Remote

Hot Elements



General characteristics

- Hot elements specially designed to hold, display and serve hot food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Glass ceramic / stainless steel top heating system by hidden silicon resistors attached to the bottom of the plate / worktop.
- Dry bain marie heating system by a set of resistor modules with fans.

- Wet bain marie heating system by hidden silicon resistors attached to the bottom of the well.
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.

- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SI-SR-4



SV-SR-4

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	POWER(W)	€
STAINLESS STEEL HOT WORKTOP ELEMENT								
	SI-SR-3	230V 1N 50/60	18001602	1375x850x900	3	Open / neutral reserve	450	-
	SI-SR-4	230V 1N 50/60	18001603	1600x850x900	4	Open / neutral reserve	675	-
	SI-SR-5	230V 1N 50/60	18001604	1985x850x900	5	Open / neutral reserve	675	-
	SI-SR-6	230V 1N 50/60	18001605	2335x850x900	6	Open / neutral reserve	675	-
	SI-CR-3	230V 1N 50/60	18001606	1375x850x900	3	Hot reserve	1895	-
	SI-CR-4	230V 1N 50/60	18001607	1600x850x900	4	Hot reserve	1895	-
	SI-CR-5	230V 1N 50/60	18001608	1985x850x900	5	Hot reserve	3120	-
	SI-CR-6	230V 1N 50/60	18001609	2335x850x900	6	Hot reserve	3575	-
GLASS CERAMIC PLATE HOT ELEMENT								
	SV-SR-2	230V 1N 50/60	18001658	950x850x900	2	Open / neutral reserve	905	-
	SV-SR-3	230V 1N 50/60	18001610	1375x850x900	3	Open / neutral reserve	1355	-
	SV-SR-4	230V 1N 50/60	18001611	1600x850x900	4	Open / neutral reserve	1805	-
	SV-SR-5	230V 1N 50/60	18001612	1985x850x900	5	Open / neutral reserve	2255	-
	SV-SR-6	230V 1N 50/60	18001613	2335x850x900	6	Open / neutral reserve	2710	-
	SV-CR-3	230V 1N 50/60	18001614	1375x850x900	3	Hot reserve	2805	-
	SV-CR-4	230V 1N 50/60	18001615	1600x850x900	4	Hot reserve	3255	-
	SV-CR-5	400V 3N 50/60	18001616	1985x850x900	5	Hot reserve	4275	-
	SV-CR-6	400V 3N 50/60	18001617	2335x850x900	6	Hot reserve	5710	-







SBM-SR-4



SBMV-SR-4



SV-4

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER(W)	€
WET BAIN MARIE HOT ELEMENT								
SBM-SR-2	230V 1N 50/60	18001618	950x850x900	190	2	Open / neutral reserve	1510	-
SBM-SR-3	230V 1N 50/60	18001619	1375x850x900	190	3	Open / neutral reserve	2005	-
 SBM-SR-4	230V 1N 50/60	18001620	1600x850x900	190	4	Open / neutral reserve	2510	-
SBM-SR-5	230V 1N 50/60	18001621	1985x850x900	190	5	Open / neutral reserve	3030	-
SBM-SR-6	230V 1N 50/60	18001622	2335x850x900	190	6	Open / neutral reserve	3555	-
SBM-CR-3	230V 1N 50/60	18001623	1375x850x900	190	3	Hot reserve	2905	-
 SBM-CR-4	400V 3N 50/60	18001624	1600x850x900	190	4	Hot reserve	3360	-
SBM-CR-5	400V 3N 50/60	18001625	1985x850x900	190	5	Hot reserve	4480	-
SBM-CR-6	400V 3N 50/60	18001626	2335x850x900	190	6	Hot reserve	5245	-
DRY BAIN MARIE HOT ELEMENT								
SBMV-SR-3	230V 1N 50/60	18001627	1375x850x900	210	3	Open / neutral reserve	1550	-
 SBMV-SR-4	230V 1N 50/60	18001628	1600x850x900	210	4	Open / neutral reserve	2050	-
SBMV-SR-5	230V 1N 50/60	18001629	1985x850x900	210	5	Open / neutral reserve	3080	-
SBMV-SR-6	230V 1N 50/60	18001630	2335x850x900	210	6	Open / neutral reserve	3120	-
SBMV-CR-3	230V 1N 50/60	18001631	1375x850x900	210	3	Hot reserve	2400	-
 SBMV-CR-4	230V 1N 50/60	18001632	1600x850x900	210	4	Hot reserve	2900	-
SBMV-CR-5	400V 3N 50/60	18001633	1985x850x900	210	5	Hot reserve	4530	-
SBMV-CR-6	400V 3N 50/60	18001634	2335x850x900	210	6	Hot reserve	4810	-
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT								
 SV-3	230V 1N 50/60	18001643	1265x875x900	-	3	-	1355	-
SV-4	230V 1N 50/60	18001644	1590x875x900	-	4	-	1805	-
SV-5	230V 1N 50/60	18001645	1975x850x900	-	5	-	2255	-
SV-6	230V 1N 50/60	18001646	2325x875x900	-	6	-	2710	-

Available options

	RESERVE	WATER FILLING TYPE
STAINLESS STEEL HOT WORKTOP ELEMENT	Open - Neutral - Hot	-
GLASS CERAMIC PLATE HOT ELEMENT	Open - Neutral - Hot	-
WET BAIN MARIE HOT ELEMENT	Open - Neutral - Hot	Manual - Automatic
DRY BAIN MARIE HOT ELEMENT	Open - Neutral - Hot	-
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT	-	-
ISLAND-TYPE WET BAIN MARIE HOT ELEMENT	-	Manual - Automatic

Hot Displays



General characteristics

- Hot displays specially designed to hold, display and serve hot food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Hot display heating system by hidden silicon resistors attached to the bottom of the glass ceramic plate and shelf.
- Sliding back display doors allowing an easy product access. Open in the customer side.

- Dual-Heat system with light and heat foodshields located over the glass ceramic plate and shelf. Lighting by protected halogen lamps. Heating by infrared high-temperature ceramic elements.
- Two (2) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf separately. Deferred start-up function.

- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



VCC-SR-2-4



VCC-CR-2-4

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER(W)	€
CUBIC HOT GLASS CERAMIC DISPLAY									
	VCC-SR-2-3	400V 3N 50/60	18001635	1375x850x1665	3	Open / neutral reserve	Open	Sliding doors	4025 -
	VCC-SR-2-4	400V 3N 50/60	18001636	1600x850x1665	4	Open / neutral reserve	Open	Sliding doors	4700 -
	VCC-SR-2-5	400V 3N 50/60	18001637	1985x850x1665	5	Open / neutral reserve	Open	Sliding doors	6035 -
	VCC-SR-2-6	400V 3N 50/60	18001638	2335x850x1665	6	Open / neutral reserve	Open	Sliding doors	7450 -
	VCC-CR-2-3	400V 3N 50/60	18001639	1375x850x1665	3	Hot reserve	Open	Sliding doors	5475 -
	VCC-CR-2-4	400V 3N 50/60	18001640	1600x850x1665	4	Hot reserve	Open	Sliding doors	6150 -
	VCC-CR-2-5	400V 3N 50/60	18001641	1985x850x1665	5	Hot reserve	Open	Sliding doors	8505 -
	VCC-CR-2-6	400V 3N 50/60	18001642	2335x850x1665	6	Hot reserve	Open	Sliding doors	10450 -

Foodshields and Glasses



General characteristics

- Foodshields specially designed to improve food hygiene as well as to guarantee guest protection.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.
- Straight or curved tempered glasses.
- Easy installation of glasses to foodshields by means of clamps.



IPLS-R-4



IPCS-R-4



IPCS-R-4 C



ISPCCS-R

	MODEL	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	LEVEL	BRACKET	POWER (W)	€
FOODSHIELD WITH LIGHT										
	IPLS-R-2	50/60	19071983	764x142x426	2	Light	1 Level	Rectangular	15	-
	IPLS-R-3	50/60	19071984	1089x142x426	3	Light	1 Level	Rectangular	25	-
	IPLS-R-4	50/60	19071985	1414x142x426	4	Light	1 Level	Rectangular	35	-
	IPLS-R-5	50/60	19071986	1739x142x426	5	Light	1 Level	Rectangular	45	-
	IPLS-R-6	50/60	19071988	2064x142x426	6	Light	1 Level	Rectangular	55	-
FOODSHIELD WITH HALOGEN HEAT										
	IPCS-R-2	50/60	19072011	764x142x426	2	Light and heat	1 Level	Rectangular	600	-
	IPCS-R-3	50/60	19072012	1089x142x426	3	Light and heat	1 Level	Rectangular	900	-
	IPCS-R-4	50/60	19072013	1414x142x426	4	Light and heat	1 Level	Rectangular	1200	-
	IPCS-R-5	50/60	19072014	1739x142x426	5	Light and heat	1 Level	Rectangular	1500	-
	IPCS-R-6	50/60	19072015	2064x142x426	6	Light and heat	1 Level	Rectangular	1500	-
FOODSHIELD WITH CERAMIC HEAT										
	IPCS-R-2 C	50/60	19072016	764x142x426	2	Light and ceramic heat	1 Level	Rectangular	600	-
	IPCS-R-3 C	50/60	19072017	1089x142x426	3	Light and ceramic heat	1 Level	Rectangular	1050	-
	IPCS-R-4 C	50/60	19072018	1414x142x426	4	Light and ceramic heat	1 Level	Rectangular	1300	-
	IPCS-R-5 C	50/60	19072019	1739x142x426	5	Light and ceramic heat	1 Level	Rectangular	1650	-
	IPCS-R-6 C	50/60	19072021	2064x142x426	6	Light and ceramic heat	1 Level	Rectangular	1650	-
NEUTRAL BRACKET										
	ISPCCS-R		19071964	68x85x426	-	Neutral	1 Level	Rectangular	-	-
	ISPCCS-R-2		19071966	68x85x676	-	Neutral	2 Levels	Rectangular	-	-






ICC-R-4-1C



ICC-R-4-2C



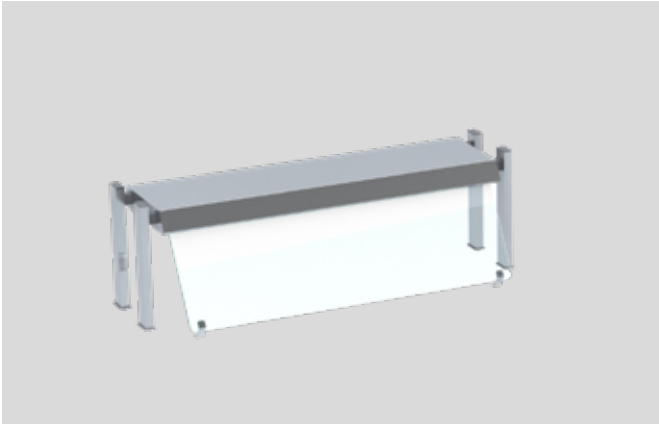
ICCS-R-FP-4

	MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	GLASS SHAPE	€
FRONTAL GLASS						
	ICC-R-2 1C	19043293	675x433x123	2	Straight	-
	ICC-R-3 1C	19043295	1000x433x123	3	Straight	-
	ICC-R-4 1C	19043296	1325x433x123	4	Straight	-
	ICC-R-5 1C	19043297	1650x433x123	5	Straight	-
	ICC-R-6 1C	19047843	1975x433x123	6	Straight	-
CENTRAL GLASS						
	ICC-R-2 2C	19043298	675x585x123	2	Straight	-
	ICC-R-3 2C	19043301	1000x585x123	3	Straight	-
	ICC-R-4 2C	19043302	1325x585x123	4	Straight	-
	ICC-R-5 2C	19043303	1650x585x123	5	Straight	-
	ICC-R-6 2C	19047844	1975x585x123	6	Straight	-
CLOSED FRONTAL GLASS						
	ICCS-R-FP-2	19072075	675x433x420	2	Straight	-
	ICCS-R-FP-3	19072076	1000x433x420	3	Straight	-
	ICCS-R-FP-4	19072077	1325x433x420	4	Straight	-
	ICCS-R-FP-5	19072078	1650x433x420	5	Straight	-
	ICCS-R-FP-6	19072079	1975x433x420	6	Straight	-

Available options

	NUMBER OF LEVELS	GLASS SHAPE	BRACKET
FOODSHIELD WITH LIGHT	1 - 2	-	Oblong - Rectangular
FOODSHIELD WITH HALOGEN HEAT	-	-	Oblong - Rectangular
FOODSHIELD WITH CERAMIC HEAT	-	-	Oblong - Rectangular
NEUTRAL BRACKET	1 - 2	-	Oblong - Rectangular
FRONTAL GLASS	-	Curved - Straight	-
CENTRAL GLASS	-	Curved - Straight	-
CLOSED FRONTAL GLASS	-	Curved - Straight	-

Foodshield with shelf and protection frontal glass



General characteristics

- Foodshields specially designed to improve food hygiene as well as to guarantee guest protection.
- Stainless steel shelf.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.
- Easy installation of glasses to foodshields by means of clamps.



ECR-4



ECR-LC-4



ECR-LC-4 C

	MODEL	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	POWER (W)	€
NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-2	-	19056248	764x540x446	2	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-3	-	19056249	1089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-4	-	19056250	1414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-5	-	19056251	1739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-6	-	19056252	2064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	-
LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-LC-2	50/60	19056261	764x540x446	2	Light and heat	Stainless steel shelf	Rectangular	600	-
	ECR-LC-3	50/60	19056262	1089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	-
	ECR-LC-4	50/60	19056263	1414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1200	-
	ECR-LC-5	50/60	19056264	1739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1500	-
	ECR-LC-6	50/60	19056265	2064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1500	-
LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-LC-2 C	50/60	19071819	764x540x446	2	Light and ceramic heat	Stainless steel shelf	Rectangular	600	-
	ECR-LC-3 C	50/60	19071820	1089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1050	-
	ECR-LC-4 C	50/60	19071821	1414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1300	-
	ECR-LC-5 C	50/60	19071822	1739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	-
	ECR-LC-6 C	50/60	19071823	2064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	-



SCP-R-4



SCPP-R-4

	MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	NUMBER OF BRACKETS	€
NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS									
	SCP-R-2	19056934	778x70x420	2	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-3	19056874	1103x70x420	3	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-4	19056875	1428x70x420	4	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-5	19056877	1753x70x420	5	Neutral	Without passing plate platform	Rectangular	3	-
	SCP-R-6	19056878	2078x70x420	6	Neutral	Without passing plate platform	Rectangular	3	-
NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS									
	SCPP-R-2	18001812	778x270x420	2	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-3	18001805	1103x270x420	3	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-4	18001806	1428x270x420	4	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-5	18001807	1753x270x420	5	Neutral	With passing plate platform	Rectangular	3	-
	SCPP-R-6	18001809	2078x270x420	6	Neutral	With passing plate platform	Rectangular	3	-

Available options

	BRACKET
NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS	Oblong - Rectangular
LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS	Oblong - Rectangular
LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS	Oblong - Rectangular
NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS	Oblong - Rectangular
NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS	Oblong - Rectangular

Accessories



ESN-4



ES-I-90



CJL-1



ITDP-28

Neutral elements accessories

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
NEUTRAL ELEMENTS ACCESSORIES					
	ESN-2	19037886	644x670	Height-adjustable shelf for SM-2	-
	ESN-3	19037883	1068x670	Height-adjustable shelf for SM-3	-
	ESN-4	19037884	1294x670	Height-adjustable shelf for SM-4	-
	ESN-5	19037885	1679x670	Height-adjustable shelf for SM-5	-
	ESN-6	19042746	2029x670	Height-adjustable shelf for SM-6	-
	ESN-3-P	19070426	1068x670	Height-adjustable shelf for SM-3-P	-
	ESN-4-P	19070427	1294x670	Height-adjustable shelf for SM-4-P	-
	ESN-5-P	19070428	1679x670	Height-adjustable shelf for SM-5-P	-
	ESN-6-P	19070429	2029x670	Height-adjustable shelf for SM-6-P	-
CORNER ELEMENTS ACCESSORIES					
	ES-I-45	19037895	578x530	Height-adjustable shelf for SA-I-45	-
	ES-I-90	19037894	1162x591	Height-adjustable shelf for SA-I-90	-
CASH REGISTER ELEMENTS ACCESSORIES					
	CJL-1	19046593	311x401x111	Drawer with lock for SMC-16, SMC-6-D, SMC-6-I, SMC-8-F	-
	CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I, SMC-16-D, SMC-16-I	-
PLATE DISPENSERS ACCESSORIES					
	ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	-

Accessories



EV-KIT-450









OF-PAN









PAL-DROPIN

Refrigerated elements accessories

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
ACCESSORIES FOR REFRIGERATED ELEMENTS, ISLANDS AND DISPLAYS						
	ESF-3	19046585	534x670	Height-adjustable shelf for 3 GN 1/1	-	-
	ESF-4	19046586	759x670	Height-adjustable shelf for 4 GN 1/1	-	-
	ESF-5/6	19046587	1144x670	Height-adjustable shelf for 5 or 6 GN 1/1	-	-
	SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	-
PANS AND OTHER ACCESSORIES FOR REFRIGERATED ELEMENTS						
	EV-KIT-450	19046595	400x170x65	Evaporation kit defrost water for all ventilated elements and 3 GN 1/1 ventilated displays	450	-
	EV-KIT-900	19046596	400x170x65	Evaporation kit defrost water for 4 GN 1/1 refrigerated displays	900	-
	EV-KIT-1350	19046597	400x170x65	Evaporation kit defrost water for 5 GN 1/1 refrigerated displays	1350	-
	OF-PAN	19046598	GN 1/1-150 mm	Overflow pan for defrost water	-	-
	KUV-2/3/4	19079012	477x50x73	Germinal lamp for ventilated wells and displays from 2 to 4 GN 1/1	25	-
	KUV-5/6	19079013	954x50x73	Germinal lamp for ventilated wells and displays from 5 to 6 GN 1/1	50	-
	PAL-DROPIN	19046641	-	Tool to lift technical elements	-	-

Hot elements accessories

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
UNDERCOUNTER HOT TROLLEYS							
	ICCB-6	230V 1N 50-60	19043639	685x670x730	1 door. Capacity 6 GN 2/1 guides.	850	-
	ICCB-6-3C	230V 1N 50-60	19043641	685x670x730	3 drawers. Capacity 3 GN 1/1 pans.	850	-
HOT ELEMENTS ACCESSORIES							
	ESC-2	-	19046588	412x670	Height-adjustable shelf for 2 GN 1/1	-	-
	ESC-3	-	19046589	837x670	Height-adjustable shelf for 3 GN 1/1	-	-
	ESC-4	-	19046590	1062x670	Height-adjustable shelf for 4 GN 1/1	-	-
	ESC-5	-	19046591	1447x670	Height-adjustable shelf for 5 GN 1/1	-	-
	ESC-6	-	19046592	1797x670	Height-adjustable shelf for 6 GN 1/1	-	-
	FS-VIT	-	19046602	-	Stainless steel frame support for glass ceramic self-service elements	-	-
	SP-70	-	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	-
	PAL-DROPIN	-	19046641	-	Tool to lift technical elements	-	-



Z-3GN



IPCTI



DBFLI

MODEL	CODE	DESCRIPTION	€
PLINTHS			
Z-SS-77-ISL	19046603	Plinth for self-service base SS-77	-
Z-SS-147-ISL	19046604	Plinth for self-service base SS-147	-
Z-SM-450	19046605	Plinth for neutral element SM-450	-
Z-SA-I-90	19046630	Plinth for corner element SA-I-90	-
Z-SA-I-45	19046631	Plinth for corner element SA-I-45	-
Z-SA-E-90	19046632	Plinth for corner element SA-E-90	-
Z-SA-E-45	19046633	Plinth for corner element SA-E-45	-
Z-2GN	19046611	Plinth for attended self-service element 2GN	-
Z-3GN	19046614	Plinth for attended self-service element 3GN	-
Z-4GN	19046617	Plinth for attended self-service element 4GN	-
Z-5GN	19046620	Plinth for attended self-service element 5GN	-
Z-6GN	19046623	Plinth for attended self-service element 6GN	-
Z-3GN-ISL	19046626	Plinth for self-service island 3GN	-
Z-4GN-ISL	19046627	Plinth for self-service island 4GN	-
Z-5GN-ISL	19046628	Plinth for self-service island 5GN	-
Z-6GN-ISL	19046629	Plinth for self-service island 6GN	-
Z-FL-850	19081706	Plinth end of line 850 mm element	-

MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
DIGITAL THERMOMETER KIT						
IPCIC	50/60	19053060	132x84x70	Switch	1	-
IPCTD	50/60	19053058	132x84x70	Thermometer cold elements	1	-
IPCTI	50/60	19053061	132x84x70	Thermometer and switch cold elements	1	-
IPCTD-C	50/60	19052024	132x84x70	Thermometer hot elements	1	-
IPCTI-C	50/60	19055869	132x84x70	Thermometer and switch hot elements	1	-

MODEL	CODE	DESCRIPTION	APPLIES TO	€
END OF LINE DECORATION				
DBFLI	19080942	Basic color decoration end of line left	-	-
DBFLD	19080943	Basic color decoration end of line right	-	-

Configuration options

Facade decoration

- ODF0020_BF Facade decorated with laminated panels in color. To be chosen from 16 basic colors:

BF3091 Crystal White
 BF7927 Folkestone
 BF7912 Storm
 BF2253 Diamond Black
 BF7940 Spectrum Yellow
 BF3210 Levante
 BF1238 Carnaval
 BF6907 Amarena
 BF4177 Lemon
 BF8755 Lime
 BF6901 Vibrant Green
 BF0187 Kashmir
 BF5347 Maui
 BF1326 Capri
 BF5127 Monaco
 BF0157 Tahiti



Castors

- OBF0011+OBF0012 Sound-proof stainless steel swivel castors.
- OBF0011 Swivel castor with brake.
- OBF0012 Swivel castor without brake.



Automatic filling function for bain marie

- OBM0010 Automatic filling function and level detector for bain marie elements.



Refrigerated elements

- Climate class III
 - OGF0040 230V 1N 50Hz elements.
 - OGF0041 230V 1N 60Hz elements.
- Climate class IV
 - OGF0000 230V 1N 50Hz elements.
 - OGF0010 230V 1N 60Hz elements.
- Climate class V
 - OGF0030 230V 1N 50Hz elements.
 - OGF0031 230V 1N 60Hz elements.
- Remote cold group
 - OGF0099 Remote cold group elements.





ENOLUX

Wine and Meat at
the Center of the
Dining Hall.



Find out more!



Access the website



Il price list

Wine cellars and dry ager cabinets

Wine cellars Enolux

- Advance	329
- Concept	331

Meat dry ager cabinets Meat Ager

- Advance	
· Meat, salami and cheese (MA)	332
· Meat (MD)	333
- Concept	335

Wine cellars Enolux | Advance



General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.

- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.

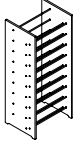

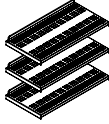
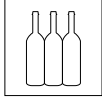
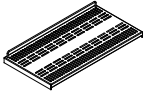
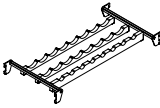

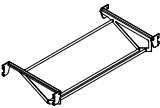
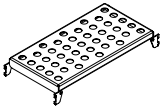

- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section

- containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating temperature (in climate class V conditions, ambient temperature up to +40°C and relative humidity 40%): +4°C to +18°C.

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	TEMPERATURES	POWER (W)	€
CENTRAL WINE CELLARS									
	WC-2301-T1-C-L-W-GRE TR	50	19067857	862 x 632 x 2300	Grey	1	1	1490	-
	WC-2302-T2-C-LR-W-GRE TR	50	19067858	1697 x 632 x 2300	Grey	2	2	2980	-
	WC-2301-T1-C-L-W-BLA TR	50	19067859	862 x 632 x 2300	Black	1	1	1490	-
	WC-2302-T2-C-LR-W-BLA TR	50	19067860	1697 x 632 x 2300	Black	2	2	2980	-
	WC-2601-T1-C-L-W-GRE TR	50	19067861	862 x 632 x 2600	Grey	1	1	1605	-
	WC-2602-T2-C-LR-W-GRE TR	50	19067862	1697 x 632 x 2600	Grey	2	2	3190	-
	WC-2601-T1-C-L-W-BLA TR	50	19067863	862 x 632 x 2600	Black	1	1	1605	-
	WC-2602-T2-C-LR-W-BLA TR	50	19067864	1697 x 632 x 2600	Black	2	2	3190	-
	WC-2302-T1-C-LR-W-GRE TR	50	19067874	1697 x 632 x 2300	Grey	2	1	2580	-
	WC-2302-T1-C-LR-W-BLA TR	50	19067875	1697 x 632 x 2300	Black	2	1	2580	-
	WC-2602-T1-C-LR-W-GRE TR	50	19067876	1697 x 632 x 2600	Grey	2	1	2700	-
	WC-2602-T1-C-LR-W-BLA TR	50	19067877	1697 x 632 x 2600	Black	2	1	2700	-
WALL-MOUNTED WINE CELLARS									
	WC-2301-T1-W-L-W-GRE TR	50	19067865	862 x 632 x 2300	Grey	1	1	1490	-
	WC-2302-T2-W-LR-W-GRE TR	50.	19067866	1697 x 632 x 2300	Grey	2	2	2980	-
	WC-2301-T1-W-L-W-BLA TR	50	19067867	862 x 632 x 2300	Black	1	1	1490	-
	WC-2302-T2-W-LR-W-BLA TR	50	19067868	1697 x 632 x 2300	Black	2	2	2980	-
	WC-2601-T1-W-L-W-GRE TR	50.	19067869	862 x 632 x 2600	Grey	1	1	1605	-
	WC-2602-T2-W-LR-W-GRE TR	50.	19067870	1697 x 632 x 2600	Grey	2	2	3190	-
	WC-2601-T1-W-L-W-BLA TR	50.	19067871	862 x 632 x 2600	Black	1	1	1605	-
	WC-2602-T2-W-LR-W-BLA TR	50.	19067872	1697 x 632 x 2600	Black	2	2	3190	-
	WC-2302-T1-W-LR-W-GRE TR	50.	19067878	1697 x 632 x 2300	Grey	2	1	2580	-
	WC-2302-T1-W-LR-W-BLA TR	50.	19067879	1697 x 632 x 2300	Black	2	1	2580	-
	WC-2602-T1-W-LR-W-GRE TR	50.	19067880	1697 x 632 x 2600	Grey	2	1	2700	-
	WC-2602-T1-W-LR-W-BLA TR	50	19067873	1697 x 632 x 2600	Black	2	1	2700	-

Cold group options: 60Hz and remote cold group.

Accessories

METHACRYLATE SIDES WITH ROD SHELVING	BOTTLES X SHELF	SHELVES X BODY CELLAR	SHELVES X BODY CELLAR	€
	 BORDEAUX			
19067947 DIM-20-23 (h 2300 mm)	7 bottles	9 shelves	63 bottles	-
19067948 DIM-20-26 (h 2600 mm)	7 bottles	11 shelves	77 bottles	-
STAINLESS STEEL OR METHACRYLATE SHELVES AND SALAMI HANGING HOOK	BOTTLES X SHELF	SHELVES X BODY CELLAR (H 2300 / 2600 MM)	BOTTLES X BODY CELLAR (H 2300 / 2600 MM)	
 19067949 DIS-90	42 bottles	3 / 4 shelves	168 / 210 bottles (using cellar base)	-
 19067950 DIS-0-90	8 bottles	9 / 11 shelves	72 / 108 bottles	-
 19067951 DIS-0-180	8 bottles	9 / 11 shelves	72 / 108 bottles	-
 19067952 DIS-20	9 bottles	9 / 11 shelves	81 / 99 bottles	-
 19067953 DIM-90	20 kg (transparent methacrylate shelf to place salami and cheese)	5 / 6 shelves	100 Kg / 120 Kg	-
 19067988 G-10	10 kg (salami)			-

Wine display cabinets Enolux | **Concept**



General characteristics

- Our range of wine cooler cabinets provides modern and elegant solutions for wine storage and to keep bottles ready for consumption. Thanks to their innovative design, they are a decorative element to add to the elegant look of your business.
- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
- 45 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system with low vibration compressor.
- Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.

- Digital display for electronic and digital control of temperature and defrosting.
- Double pane door with tinted glass and UV filter for sunlight protection.
- Black plastic covered steel grid removable

shelves for easy cleaning.

- Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.

- LED vertical lighting system.
- Working temperature: +5 °C, +16 °C (room temperature: 32 °C).



WR-180



WR-300



WR-600



KIT-WR-180

	MODEL	COOLANT	HZ.	CODE	DIMENSIONS (mm)	N° OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 CL)	ELECTRIC POWER (W)	€
	WR-180	R-600a	50	19034852	505x570x950	1	130	25	225	-
			60	19075367					-	
	WR-300	R-600a	50	19034732	620x655x1.850	1	400	72	257	-
			60	19075368					-	
	WR-600	R-600a	50	19034762	1.240x655x1.850	2	800	144	513	-
			60	19075369					-	

Accessories

KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE			€
		WR-180	WR-300	WR-600	
KIT SHELVES OF WOOD FOR WR					
KIT WR-180	19045931	x 1	-	-	-
KIT WR-300	19045612	-	x 1	x 2	-

Dry-aging meat, salami and cheese cabinet (MA)

Meat Ager | **Advance**



General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +4°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Water supply with ½" inlet. ½" Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating conditions: climate class V (ambient temperature up to +40°C and relative humidity 40%).

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)	€
CENTRAL DRY-AGING CABINET								
	MA-2302-C-LR-W-GRE TR	50	19073417	1697 x 632 x 2300	Grey	2	1965	-
	MA-2302-C-LR-W-BLA TR	50	19073418	1697 x 632 x 2300	Black	2	1965	-
	MA-2602-C-LR-W-GRE TR	50	19073431	1697 x 632 x 2600	Grey	2	2070	-
	MA-2602-C-LR-W-BLA TR	50	19073432	1697 x 632 x 2600	Black	2	2070	-
WALL MOUNTED DRY-AGING CABINET								
	MA-2301-W-L-W-GRE TR	50	19073411	862 x 632 x 2300	Grey	1	1090	-
	MA-2301-W-L-W-BLA TR	50.	19073412	862 x 632 x 2300	Black	1	1090	-
	MA-2601-W-L-W-GRE TR	50	19073413	862 x 632 x 2600	Grey	1	1170	-
	MA-2601-W-L-W-BLA TR	50	19073414	862 x 632 x 2600	Black	1	1170	-
	MA-2302-W-LR-W-GRE TR	50.	19073415	1697 x 632 x 2300	Grey	2	1965	-
	MA-2302-W-LR-W-BLA TR	50.	19073416	1697 x 632 x 2300	Black	2	1965	-
	MA-2602-W-LR-W-GRE TR	50.	19073419	1697 x 632 x 2600	Grey	2	2070	-
	MA-2602-W-LR-W-BLA TR	50.	19073430	1697 x 632 x 2600	Black	2	2070	-

Cold group options: 60Hz and remote cold group.

Dry-aging meat cabinet (MD) Meat Ager | **Advance**





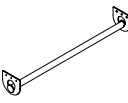


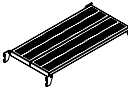
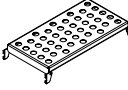


General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)	CLIMATE CLASS	€
CENTRAL DRY-AGING CABINET									
	MD-2301-C-L-W-GRE TR	50	19073436	862 x 632 x 2300	Grey	1	1865	V	-
	MD-2301-C-L-W-BLA TR	50	19073437	862 x 632 x 2300	Black	1	1865	V	-
	MD-2601-C-L-W-GRE	50	19071156	862 x 632 x 2600	Grey	1	1925	IV	-
	MD-2601-C-L-W-BLA	50	19071157	862 x 632 x 2600	Black	1	1925	IV	-
	MD-2302-C-LR-W-GRE TR	50	19073441	1697 x 632 x 2300	Grey	2	3155	V	-
	MD-2302-C-LR-W-BLA TR	50	19073442	1697 x 632 x 2300	Black	2	3155	V	-
	MD-2602-C-LR-W-GRE	50	19067903	1697 x 632 x 2600	Grey	2	3275	IV	-
	MD-2602-C-LR-W-BLA	50	19067904	1697 x 632 x 2600	Black	2	3275	IV	-
WALL MOUNTED DRY-AGING CABINET									
	MD-2301-W-L-W-GRE TR	50	19073434	862 x 632 x 2300	Grey	1	1865	V	-
	MD-2301-W-L-W-BLA TR	50	19073435	862 x 632 x 2300	Black	1	1865	V	-
	MD-2601-W-L-W-GRE	50	19071154	862 x 632 x 2600	Grey	1	1925	IV	-
	MD-2601-W-L-W-BLA	50	19071155	862 x 632 x 2600	Black	1	1925	IV	-
	MD-2302-W-LR-W-GRE TR	50	19073438	1697 x 632 x 2300	Grey	2	3155	V	-
	MD-2302-W-LR-W-BLA TR	50	19073439	1697 x 632 x 2300	Black	2	3155	V	-
	MD-2602-W-LR-W-GRE	50	19067901	1697 x 632 x 2600	Grey	2	3275	IV	-
	MD-2602-W-LR-W-BLA	50	19067902	1697 x 632 x 2600	Black	2	3275	IV	-

Cold group options: 60Hz and remote cold group.

Accessories

	MODEL	CODE	DESCRIPTION	€
	HSM-4	19067989	4 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	HSM-6	19068295	6 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	BS1	19067991	Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door.	-
	DIS-0-180	19067951	Stainless steel shelf to hang salamis, sausages and smaller pieces of meat.	-
	DIS-MB	19067990	Perforated stainless steel shelf to place pieces of meat.	-
	DIS-M	19067994	Perforated stainless steel shelf. Only applies to 1-body MA models.	-
	DIM-90	19067953	Transparent methacrylate shelf to place salami and cheese.	-
	G-10	19067988	Hook to hang salami and smaller pieces of meat. Maximum 10 kg.	-
	G-200	19067993	Hook to hang large pieces of meat. Maximum 200 kg.	-

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.

Meat dry ager cabinet Meat Ager | **Concept**



General characteristics

- Fagor's Meat Ager cabinet stands out from the competition thanks to its innovative design and its efficient performance. Its humidity and temperature control system, along with its UVC sterilisation, provide it with maximum safety, creating perfect air circulation within the cabinet.
- Interior LED vertical light maximising the visibility of the product, with no ultraviolet radiation.
- Steel-plated interior and exterior, providing a sturdy build quality.
- UV air sterilisation.
- Activated carbon filter.
- Injected polyurethane insulation, CFC-free and with a density of 40kg/m³.
- Double-glazed hinged door with automatic closing system and fixed opening.
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Even distribution of cold inside the cabinet thanks to its excellent ventilated refrigeration system and its anti-corrosion evaporator.
- Temperature control through a digital thermostat, with an automatic defrosting system.
- Automatic evaporation of defrost water.
- Electronic humidistat.
- Low-maintenance condenser.
- Cabinet exterior available in stainless steel or black finish.
- Supplied with four shelves, each with a 40 kg load weight. Standard shelves made from metal rods covered in anti-bacterial plastic.
- Locked fitted as standard.
- Individually palletised.



FMA-1650



FMA-1650 B



FMA-900



FMA-900 B

	MODEL	REFRIGERANT	HZ	CODE	INTERNAL DIMENSIONS (mm)	EXTERNAL DIMENSIONS (mm)	NET INTERNAL VOL. (L)	TEMPERATURE RANGE (°C)	HUMIDITY LEVEL (%)	ELECTRIC POWER (W)	€
	FMA-1650	R-600a	50	19073883	595 x 615 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7	-
			60	19079369						-	-
	FMA-1650 B	R-600a	50	19073884	595 x 615 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7	-
			60	19079440						-	-
	FMA-1650 S	R-600a	50	19081264	595 x 615 x 1424	700 x 750 x 2050	496	0 / +20	60 al 90	1,7	-
			60	19081265						-	-
	FMA-900	R-600a	50	19073881	490 x 474 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	-
	FMA-900 B	R-600a	50	19073882	490 x 474 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	-

Accessories



CODE	MODEL	FOR MODELS	€
12236057	HIMALAYA SALT BLOCK 200X200X30MM		*
12241490	HIMALAYA SALT SUPPORT	FMA-1650	*
12241489	HIMALAYA SALT SUPPORT	FMA-900	*
19074041	BAR+HOOK KIT FMA-1650	FMA-1650	-
19074042	BAR+HOOK KIT FMA-900	FMA-900	-
19081970	STAND FMA-900 B	FMA-900 B	-
19074043	STAND FMA-1650 B	FMA-1650	-
19081971	GRIDS KIT EP FMA-1650	FMA-1650	-
19081972	GRIDS KIT EP FMA-900	FMA-900	-

* Check prices at the list of accessories and spare parts.



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Il price list

Trolleys and counters for distribution




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Hot trolleys with humidity control



General characteristics

- All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.
- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radius, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, non-marking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Operational temperature 30 °C to 90 °C.
- Storage of GN 2/1 y GN 1/1 trays with depth of up to 65 mm.
- Shelves and Gastronorm pans are not included.

	MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 70 mm)	POWER (W)	€
	CCHF-10	230 V-1+N - 50/60 Hz	19044546	790x935x1.215	1	10	2.000	-
	CCHF-20	230 V-1+N - 50/60 Hz	19044549	790x935x1.855	1	20	2.000	-
	CCHF-40	230 V-1+N - 50/60 Hz	19044551	1.525x935x1.885	2	40	3.500	-

Hot trolleys for distribution



General characteristics

- Especially designed for maintaining and serving previously prepared hot food.
Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body
- to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0 °C to 90 °C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Shelves and Gastronorm pans are not included.



	MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60 mm)	POWER (W)	€
	CCF-10	230 V-1+N - 50/60 Hz	19036263	799x876x1.190	1	10	2.000	-
	CCF-20	230 V-1+N - 50/60 Hz	19036264	799x876x1.640	1	20	2.000	-
	CCF-40	230 V-1+N - 50/60 Hz	19036265	1.489x876x1.640	2	40	3.500	-

Refrigerated trolleys for distribution



General characteristics

- Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.
- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
- Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
- Operating temperature ranges from +2 °C to +8 °C with a 32 °C room temperature.
- Doubled wall with an injected CFC-free, ecological polyurethane.
- 40 kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
- Made of stainless steel.
- GN 2/1 shelves supplied as standard depending on model.
- Operating voltage and frequency: 230 V
- 1+N 50 Hz.

	MODEL	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60mm)	INCLUDED (GN-2/1)		POWER (W)	€
						PAIRS OF GUIDES	SHELVES		
	CFF-20	19036266	799x876x1.878	1	17	5	5	350	-
	CFF-40	19036280	1.489x876x1.878	2	40	10	10	575	-

Hot counters



General characteristics

- Designed to keep food hot in kitchen area, before its distribution or service.
- Internally and externally made of stainless steel.
- Forced-air heating system.
- Double-wall doors, ecological CFC-free, polyurethane insulated with a density of 40 kg/m³.
- Reinforced structure and insulation, body with rounded edges.
- Intermediate undershelf included.
- Thermostat control to maintain temperature at desired setpoint.
- Analog thermometer.
- Auto safety operating pilot.
- Stainless steel legs with adjustable working height.

	MODEL	CODE	DIMENSIONS (mm)	TYPE (*)	POWER (KW)	€
	AC-120	19006746	1.200x700x850	Wall	2,20	-
	AC-180	19007770	1.800x700x850	Wall	3,68	-
	ACC-120	19006745	1.200x700x850	Pass-through	2,20	-
	ACC-180	19007769	1.800x700x850	Pass-through	3,68	-

(*) TYPE: WALL MODELS: 2 sliding doors. / PASS-THROUGH MODELS: 2 sliding doors at each side.