

MALENA

BRADEN - ITALIAN DESIGNERS

130

VETRINE / SHOW CABINETS



# . MALENA

TAVOLA FREDDA ① ② ③

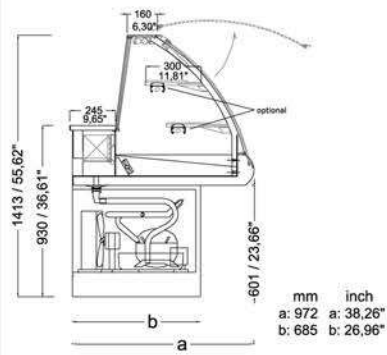


TAVOLA FREDDA ④  
CON CELLA

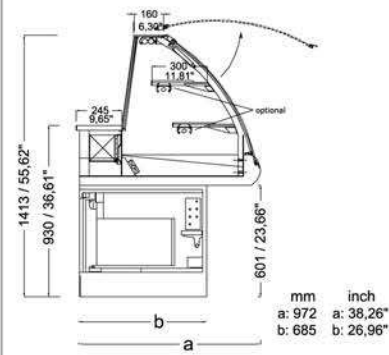
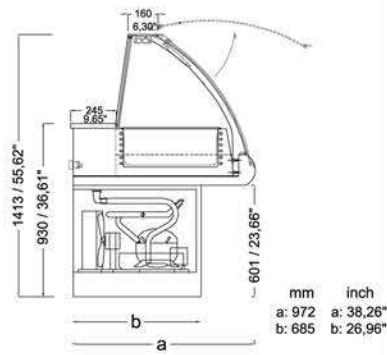
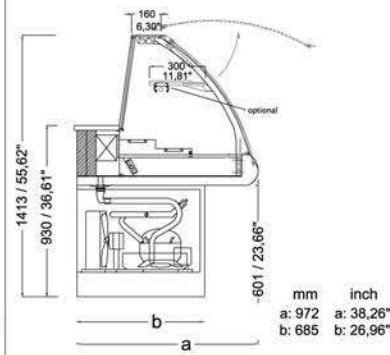


TAVOLA FREDDA CON VASCA ⑤



VETRINA PRALINERIA ⑥



VETRINA GELATERIA ⑦

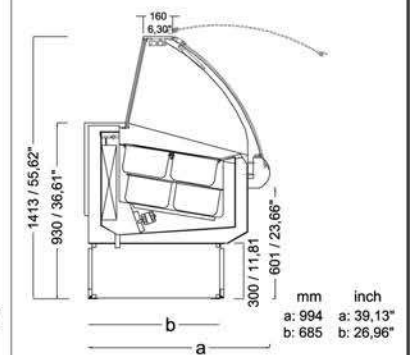


TAVOLA CALDO - FREDDA ⑧

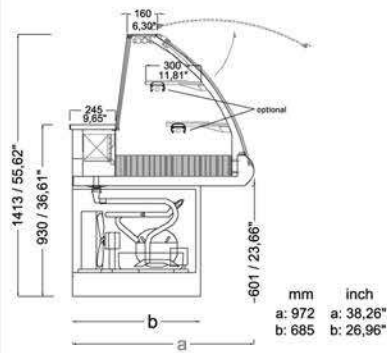


TAVOLA BAGNOMARIA ⑨

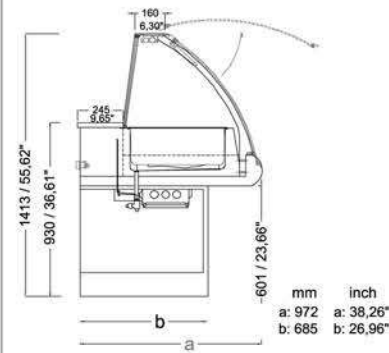
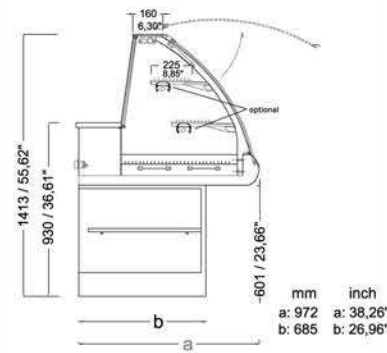
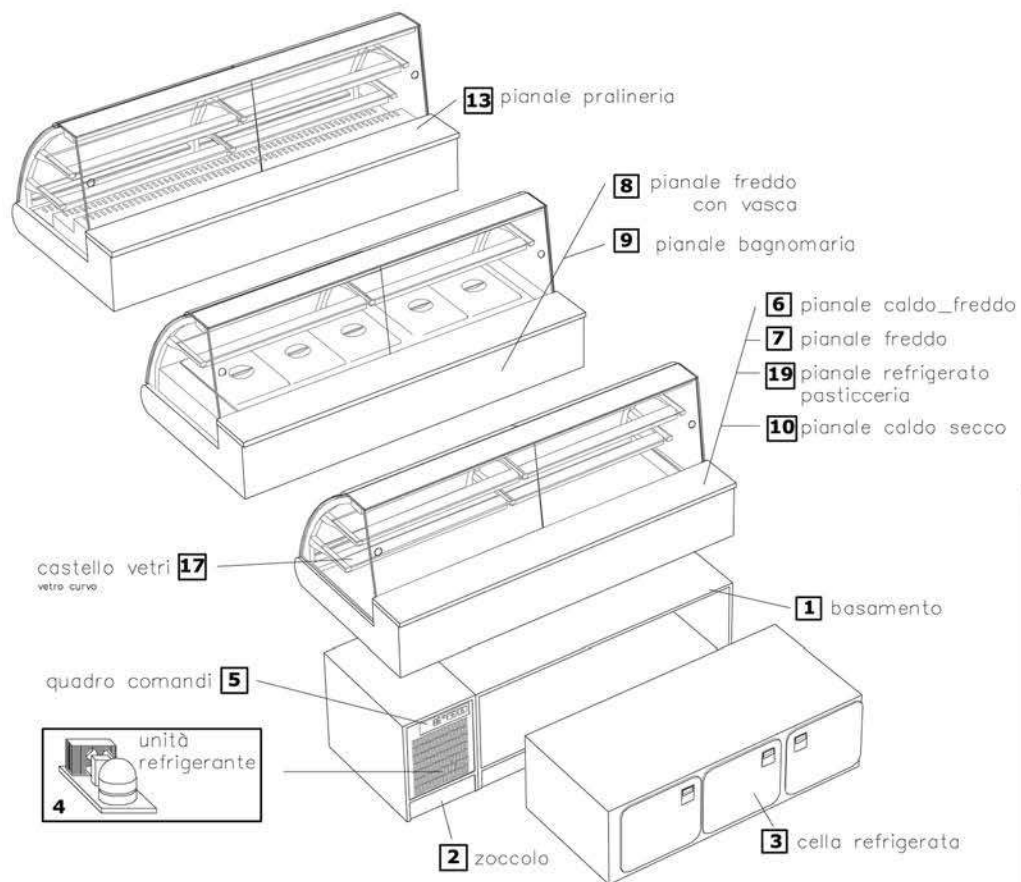


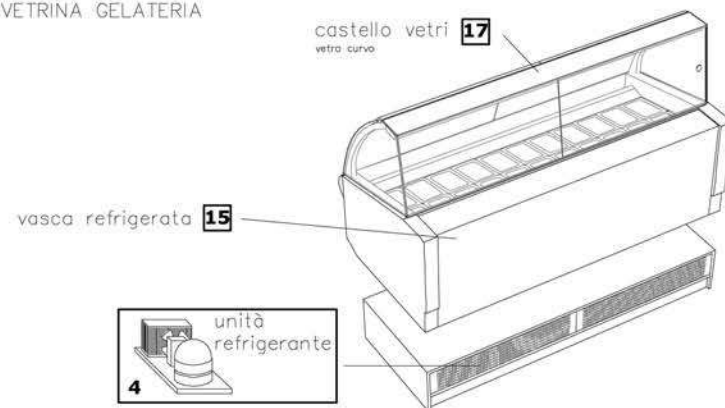
TAVOLA CALDO-SECCO ⑩



# MALENA



## VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
malena	a	10	16	22
	b	7	11	16
malena lux	c	6	10	14
	b	10	16	22

## 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 nielacion perfecta.

## 3 CELLA REFRIGERATA -Refrigerated cell-Cellule refrigerée-Kuhizelle-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(Cassettoni 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. Péortes réfrigérées inox H285. Tiror optional)

-Aus einheitlichem aufbau, Isolierung aus umweltfreundlichem polyurethanschaum, dichte 40/45 kg/m3. Innen u assenverkleidung bei Türen aus poliertem Edelstahl. Rückwand 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 -kuhlag-Implantación de refrigeración.

Con unità refrigerante ermetica con condensazione ad aria, condensazione ad acqua a richiesta (optional). 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 kuhizelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermitica con condensación por aire, por agua a pedido (optional). Alimentación por capilar para unidades incorporadas, por válvula termoestática para unidades externas. Evaporador estático aletado 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 aletado. 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), Flüssigkristalthermometer bei kundenseite zur Anzeige der Ausstellfachtemperatur. (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 ecológico densidad 40/45 kg/mc. Plano de servicio en acero inox.

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### 8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronom

- Refrigerated display/case with gastronom tanks
- Vitrine réfrigérée avec bacs gastronom
- Kühlvitrine mit Gastronormwannen
- 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 warmflache - Parte superioe 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 serpentin électrique. Plan de service inox.
- Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.
- Con plano en acero inox calentado al seco. Planito de servicio en acero inox.

### 13 PIANALE PRALINERIA

Vetrine pralineria

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

### 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/m<sup>3</sup>. Edelstahlinnen- und aussenbekleidung.

### 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.

-Trempeée 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. 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.

### 19 PIANALE REFRIGERATO PASTICCERIA

Vetrina pasticceria refrigerata

- Refrigerated confectioners display case
- Vitrine pâtisserie réfrigérée
- Kühlkonditoreivitrine
- Vitrina pasteleria refrigerada

**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. min/max эк. Мин/макс. раб. t°C	FREON
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomia baño de María Warme Gastronomievitrinen; Vitrinés gastronomie bain marie Горячие столы 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
<b>TAVOLE FREDE</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen; Vitrines réfrigérées; 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
<b>TAVOLE FREDE - CURVE</b> Curved refrigerated display-case; Vitrina refrigerada curvante Kühlvitrine; Vitrine réfrigérée courbe; Фигурный холодный стол				
90	220 / 50	600	+4 / +10	
<b>TAVOLA FREDDA CON VASCA</b> Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con tinas gastronorm; Kühlvitrinen 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	
<b>TAVOLA CALDO/SECCO</b> 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	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	
2500 98,42"	220 / 50	1200	+70 / +90	
3000 118,11"	220 / 50	1420	+70 / +90	
<b>TAVOLA CALDO / FREDDA</b> Warm/Refrigerated display-case; Vitrina caliente/refrigerada; Warmvitrine/Kühlvitrine; Vitrine Chaud/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	
<b>VETRINA PRALINERIA</b> Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdielevitrinen; Informations techniques vitrines glacier Технические параметры витрин для мороженого серия				
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	

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

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. absorb.; Макс. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
mm	°C	W		W	A	KG
1000/1125 39,36"/49,21"	-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



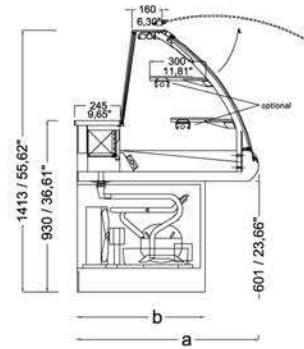


TAVOLA FREDDA: MALENA

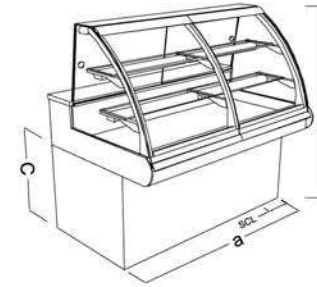


Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;  
Vitrines refrigerées; Холодные столы

①



mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1413	b: 55,62"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

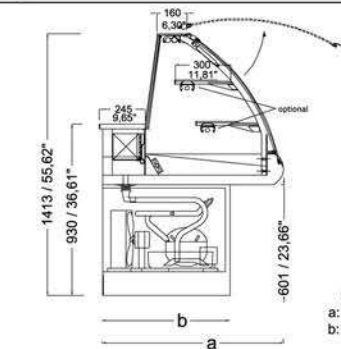




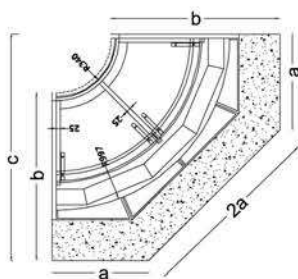
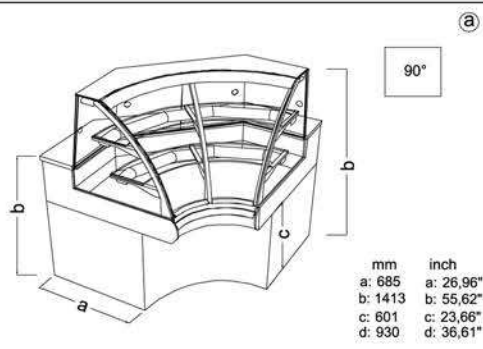
TAVOLA FREDDA: MALENA ANGOLI



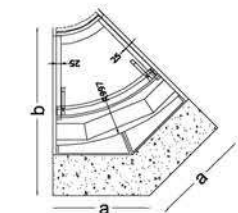
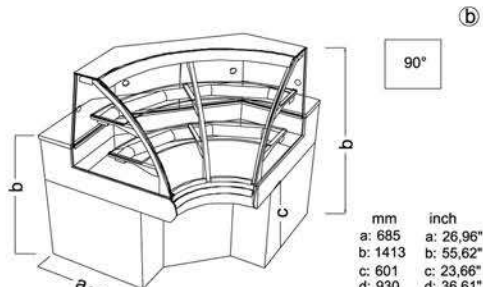
Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;  
Vitrines refrigerées; Холодные столы



mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1300	c: 51,18"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1300	c: 51,18"

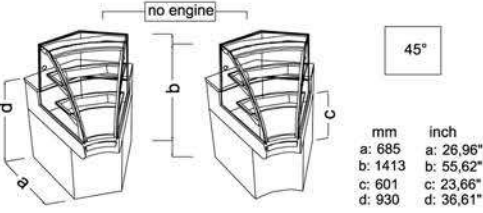
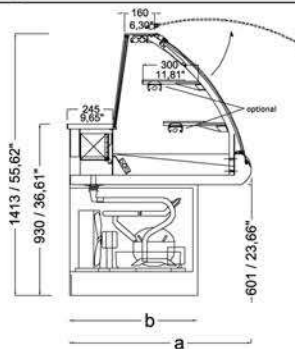


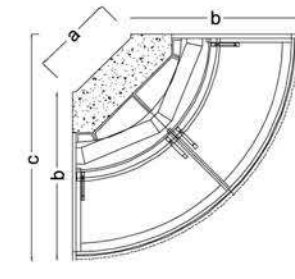
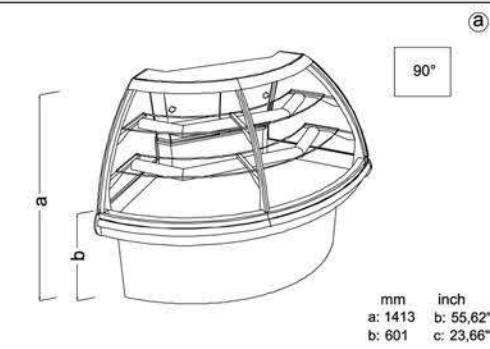
TAVOLA FREDDA: MALENA ANGOLI



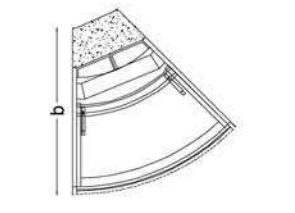
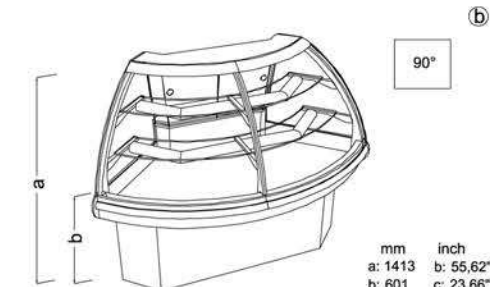
Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen;  
Vitrines refrigerées; Холодные столы



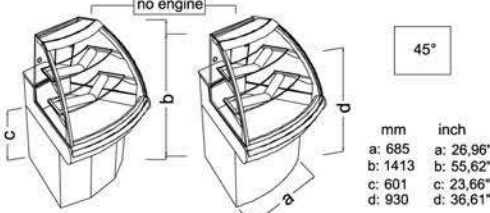
mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1300	c: 51,18"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1300	c: 51,18"

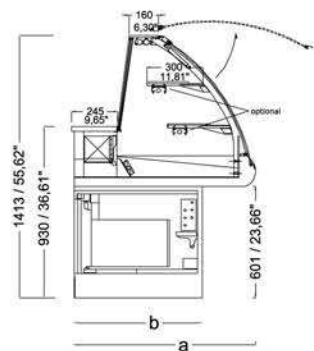


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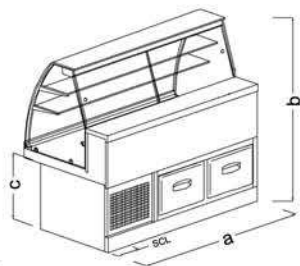
④



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



mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



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"

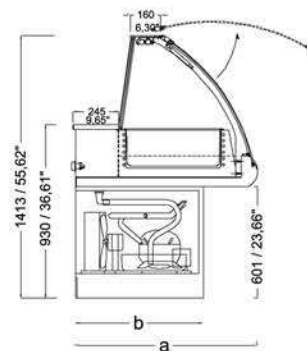
## TAVOLA FREDDA

⑤

## CON VASCA MALENA

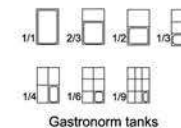
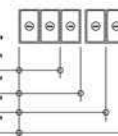


Refrigerated display-cases with gastronorm tanks; Vitrinas  
refrigeradas con tinas; K hlvitrinen mit Gastronormwannen; Vitrines r f r es avec bacs;  
Холодные столы с ванночками гастронорм, серия

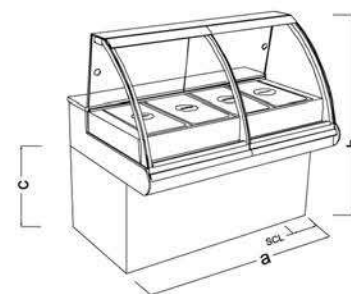


mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"

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



Gastronorm tanks



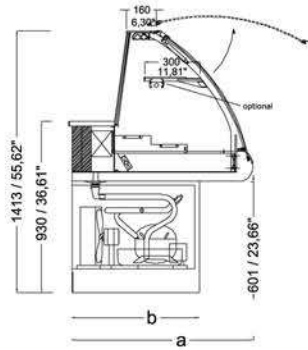
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1413	b: 55,62"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

VETRINA PRALINERIA: MALENA

⑥

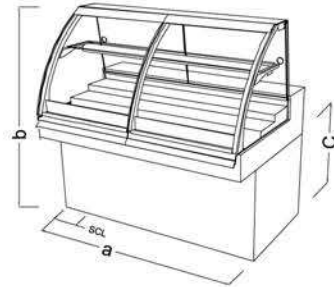


Chocolate cabinet; Vitrinas para bombones; Schokoladen Konditorevitrinen; Vitrines pralines; Популярные конфеты



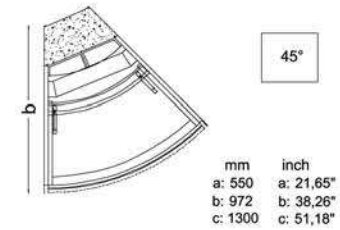
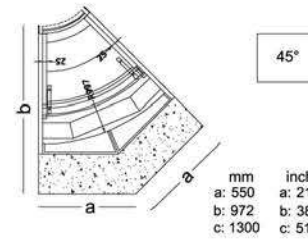
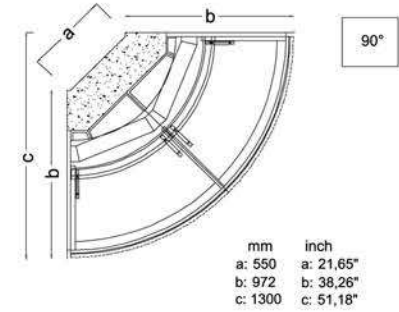
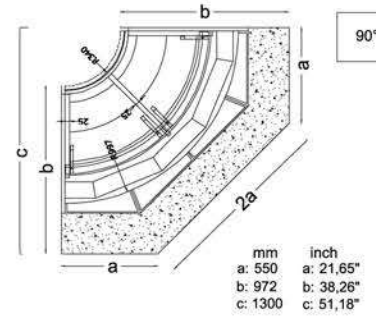
S  
E

mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"

b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 290	SCL: 9,84"

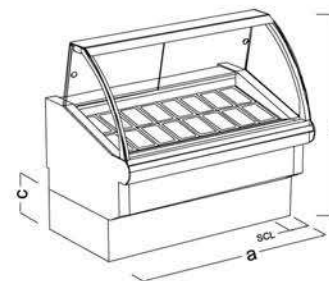
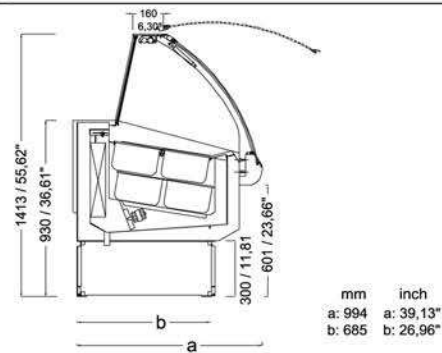




## VETRINA GELATERIA: MALENA

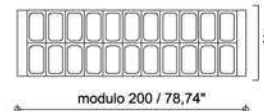
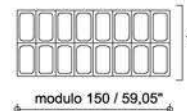
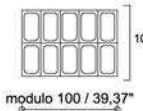
Ice-cream shop display-cases; Vitrinas heladería; Eisdielevitriren; Vitrines glacier; Витрины для мороженого серии

⑦

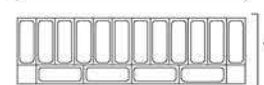
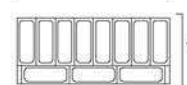
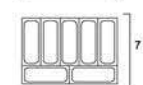


## CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHE

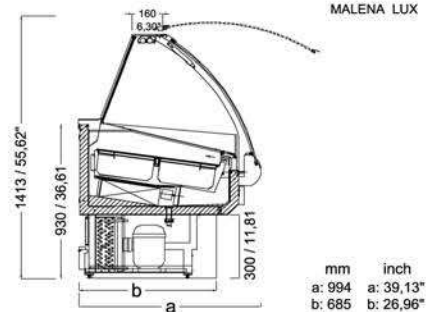
a: 165 / 6,49"  
c: 263 / 10,35"  
h: 150 / 5,90"



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

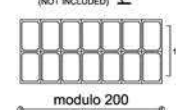
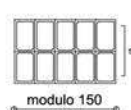


## MALENA LUX

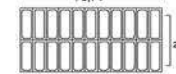
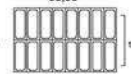


## CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHE

a: 250 / 9,84"  
c: 360 / 14,17"  
h: 80 / 3,14"



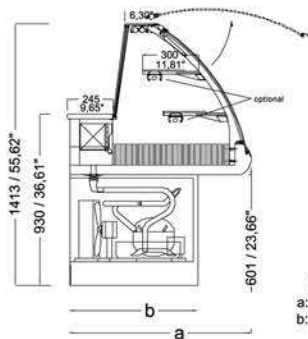
a: 165 / 6,49"  
c: 360 / 14,17"  
h: 150 / 5,90"



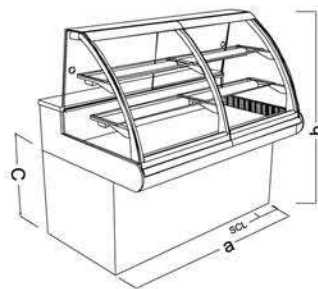
8 TAVOLA CALDO - FREDDA: MALENA



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



mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"

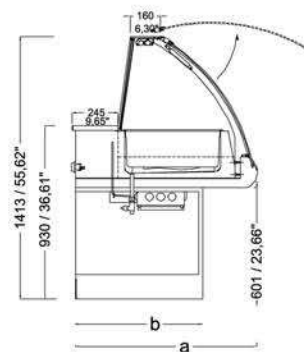


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1413	b: 55,62"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

9 TAVOLA BAGNOMARIA: MALENA

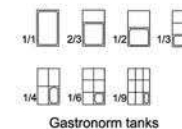


Bain-marie gastronomy display-cases; Vitrinas gastr. baño María  
Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie;  
Горячие столы сервизу

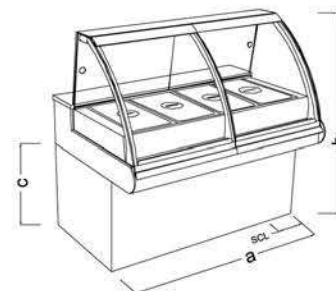


mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"

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



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"

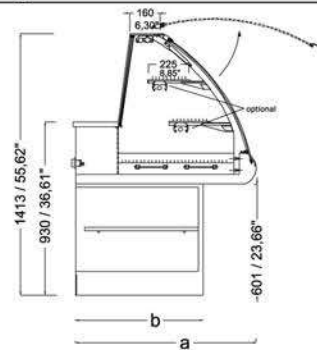


TAVOLA CALDO-SECCO: MALENA

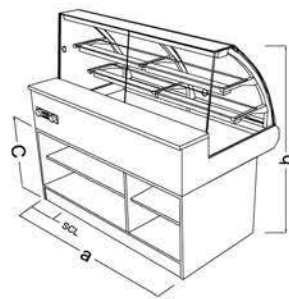
10



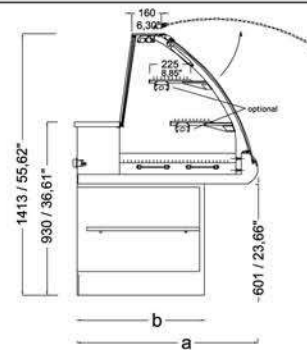
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;  
Vitrines chaud-sec ; Горячие столы "сухое тепло" сериу



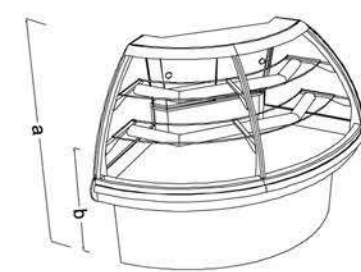
mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



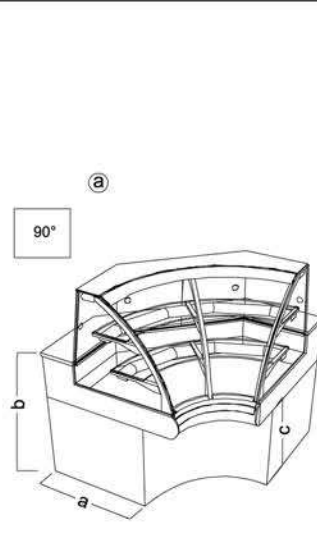
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"



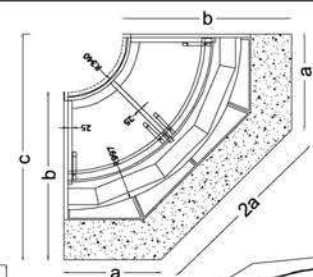
mm	inch
a: 972	a: 38,26"
b: 685	b: 26,96"



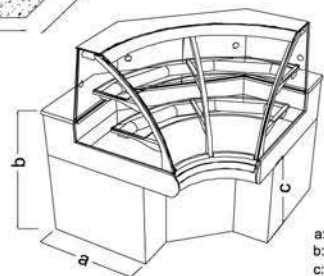
mm	inch
a: 1413	b: 55,62"
b: 601	c: 23,66"



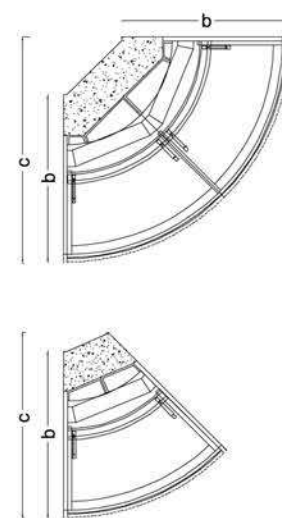
mm	inch
a: 685	a: 26,96"
b: 1413	b: 55,62"
c: 601	c: 23,66"
d: 930	d: 36,61"



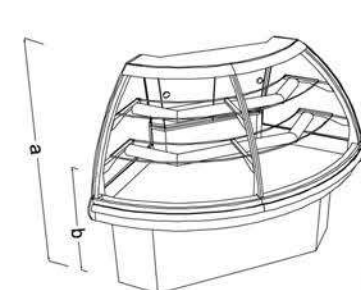
mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1300	c: 51,18"



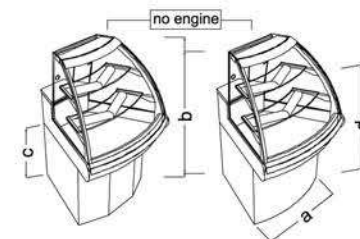
mm	inch
a: 685	a: 26,96"
b: 1413	b: 55,62"
c: 601	c: 23,66"
d: 930	d: 36,61"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1361	c: 53,58"



mm	inch
a: 1413	b: 55,62"
b: 601	c: 23,66"



mm	inch
a: 550	a: 21,65"
b: 972	b: 38,26"
c: 1083	c: 42,64"

mm	inch
a: 685	a: 26,96"
b: 1413	b: 55,62"
c: 601	c: 23,66"
d: 930	d: 36,61"



BRADEN - ITALIAN DESIGNERS

TEKA

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VETRINE / SHOW CABINETS



# • TEKA

TAVOLA FREDDO VENTILATA XXL ① ② ③

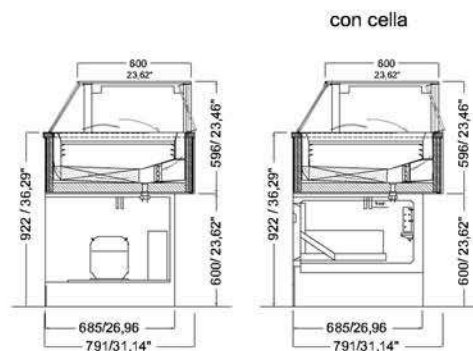


TAVOLA FREDDO VENTILATA ④ ⑤ ⑥

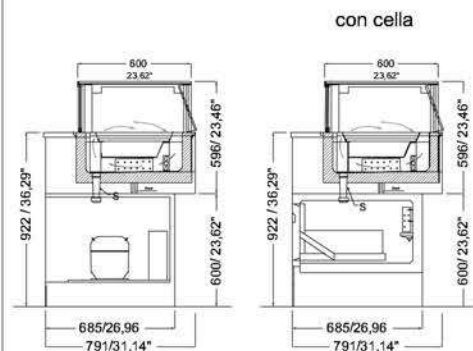


TAVOLA FREDDA CON VASCA ⑦

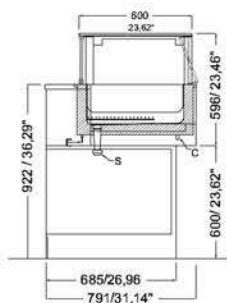
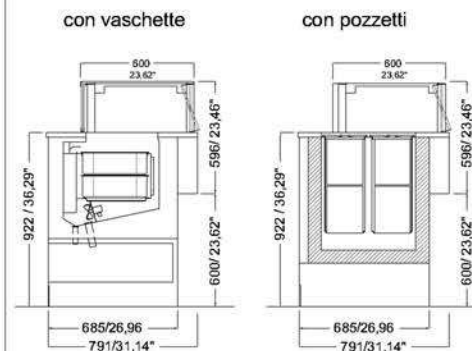


TAVOLA GELATERIA ⑧ ⑨



BANCO PIETRA FREDDA ⑩

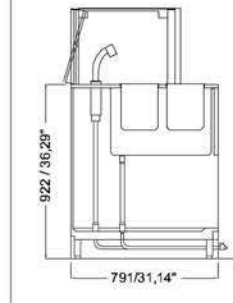


TAVOLA CALDO-FREDDO XXL ⑪ ⑫ ⑬

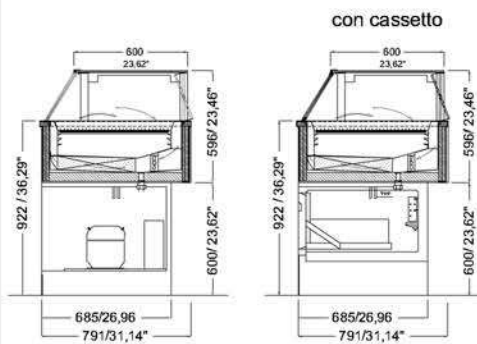


TAVOLA CALDO-FREDDO ⑭ ⑮

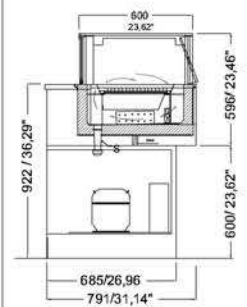


TAVOLA NEUTRA PIZZA/PANE ⑯

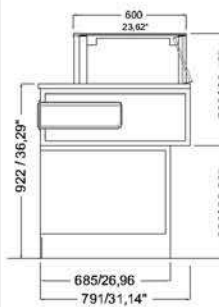


TAVOLA CALDO-SECCO ⑰ ⑱

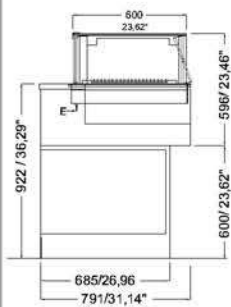
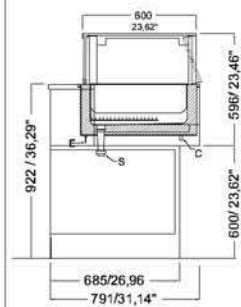
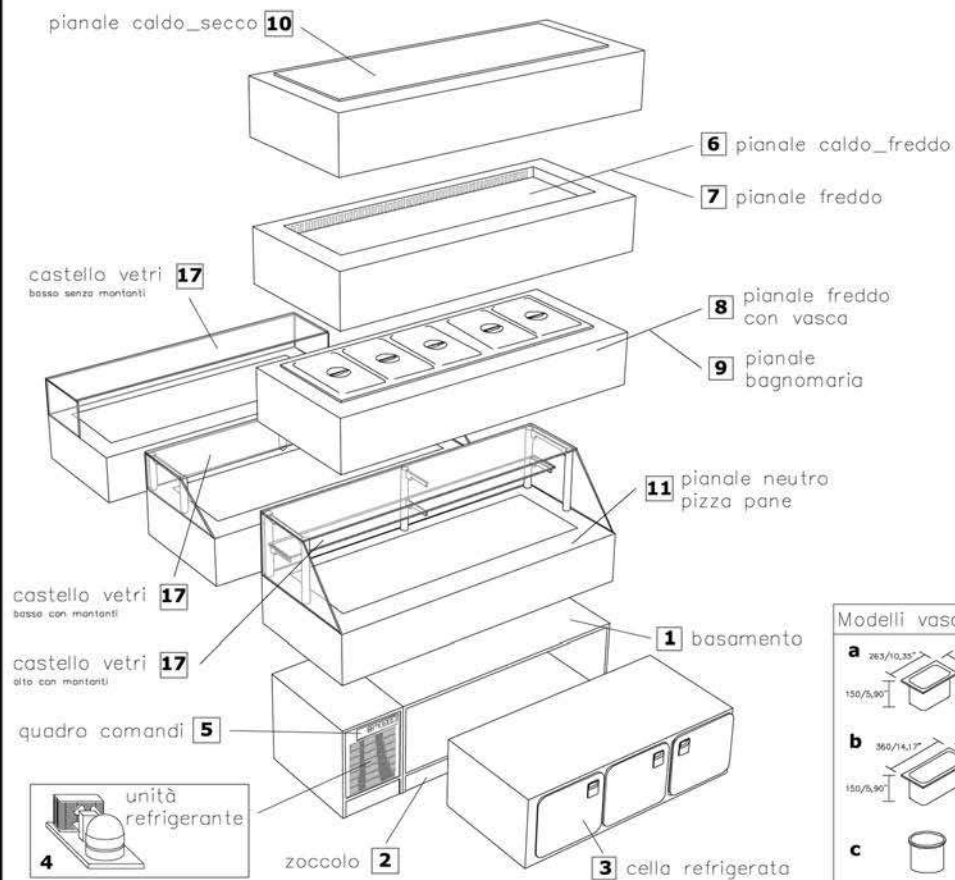


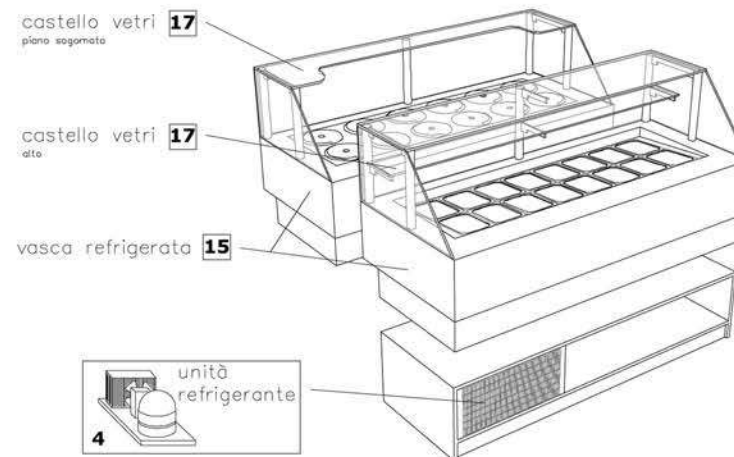
TAVOLA BAGNOMARIA ⑲



## • TEKA



## VETRINA GELATERIA



## Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 760/29,92"	modulo 1000/39,37"	modulo 1250/49,21"	modulo 1500/59,05"	modulo 2000/78,74"
teka	a					
	b					
	c					

**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 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 lameria 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(Cassettoni 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. Tiroir optional)

-Aus einheitlichem aufbau, Isolierung aus umweltfreundlichem polyurethanschaum, dichte 40/45 kg/m3. Innen u assenverkleidung bei Türen aus poliertem Edelstahl. Rückwand 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 (optional). 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 kuhlzelle ausgestattet m statischem Rippenverdampfer kaltemittel R404A.

-Con unidad refrigerante hermitica con condensación por aire, por agua a pedido (optional). Alimentación por capilar para unidades incorporadas, por válvula termoestática para unidades externas. Evaporador estático aletado 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 aletado. 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 Zellenteisung(bei snackina fredda). Flüssigkristalthermometer bei kundenseite zur Anzeige der Ausstellflachetemperatur. (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 poscononado 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 -Kuhlfläche -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.

## • TEKA

### 8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronom

- Refrigerated display/case with gastronom tanks
- Vitrine réfrigérée avec bacs gastronom
- Kühlvitrine mit Gastronormwannen
- 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 warmflache - 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 serpentin électrique. Plan de service inox.
- Trocken 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 PANE

Pianale neutro pizza

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

### 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.

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

In vetro temperato in 3 configurazioni estetico/funzionale:

- Tempered glass in 3 possible esthetical/functional patterns
- Trempée en 3 configurations
- Au Hartglass, in 3 Versionen verfügbar
- En vidrio templado en 3 configuraciones estético/funcionales

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

LUNGHEZZE Lengths; Largos; 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. min/max эк. Мин макс. раб. t°C	CAPACITA' CELLA Cell capacity; Capacidad celdara; Zellekapazität; Capacité cellule Объем камеры
<b>TAVOLA FREDDA CON VASCA</b> 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				
mm - inch	VOLT/Hz	WATT	°C	LT
<b>TAVOLE FREDDRE</b> 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	
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomia baño de Maria Warme Gastronomievitrienen; 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	
<b>TAVOLE FREDDRE CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cè Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1000/760 39,36"/29,92"	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
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrienen Vitrines chaud-sec; Горячие столы "сухое тепло" 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	
<b>TAVOLA CALDO / FREDDA</b> Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ; Warmvitrine/Kühlvitrine ; Vitrine Chaud/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	

**DATI TECNICI VETRINE GELATERIA**

Technical features ice-cream shop display-cases;  
 Datos técnicos vitrinas heladería ; Technische Angaben Eisdielevitrienen;  
 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; Beschökung; 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
<b>MARA</b>						
1000/1125 39,36"/49,21"	-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



TAVOLA FRED. VENT.  
TEKA XXL

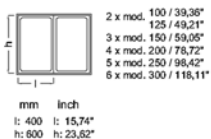
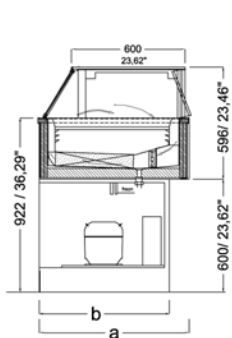


confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie  
Витрина для кондитерской серии

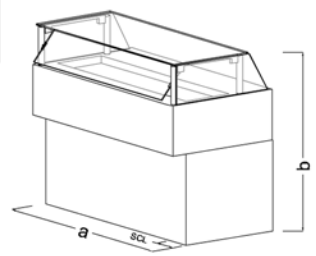
TAVOLA FREDDA  
② CON CELLATEKA XXL



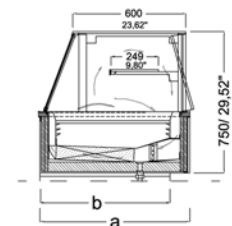
Refrigerated display-case with cell; Vitrina refrigerada con cá  
mara; Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой



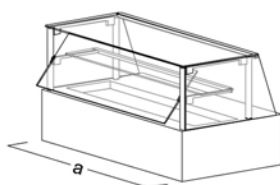
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



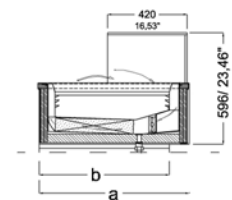
mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"  
b: 1196 b: 47,08"  
SCL: 250 SCL: 9,84"



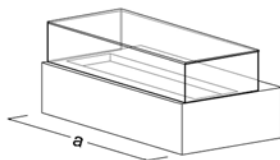
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b: 685 b: 26,96"



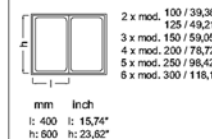
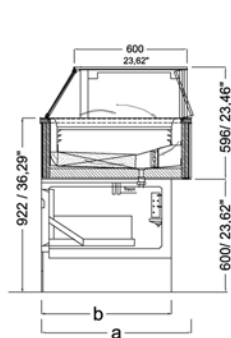
mm inch  
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1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"



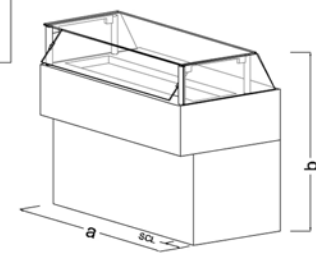
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b: 685 b: 26,96"



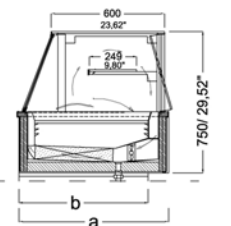
mm inch  
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1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"



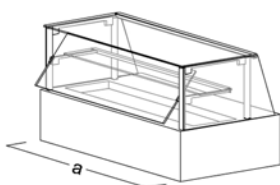
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b: 685 b: 26,96"



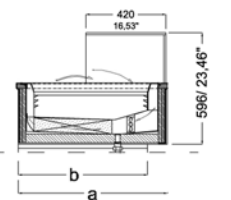
mm inch  
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1250 49,21"  
1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"  
b: 1196 b: 47,08"  
SCL: 250 SCL: 9,84"



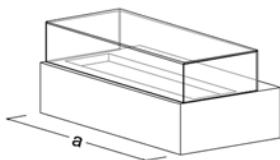
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
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1250 49,21"  
1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
2500 98,42"  
3000 118,11"



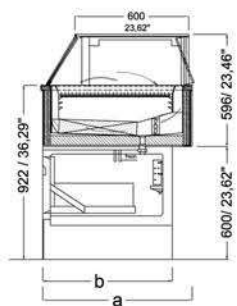


③

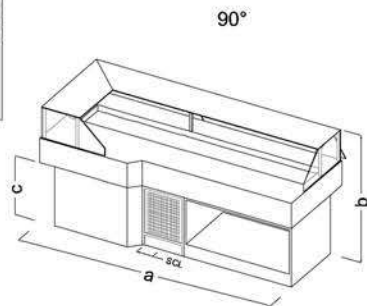


2 x mod.	1610 / 63,38"
3 x mod.	1650 / 64,96"
4 x mod.	2370 / 93,30"
5 x mod.	2400 / 94,48"

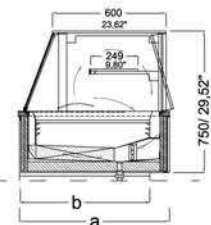
mm inch  
l: 400 l: 15,74"  
h: 600 h: 23,62"



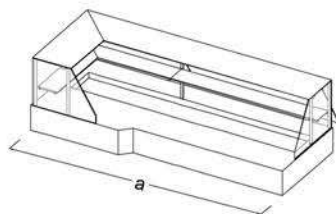
mm	inch
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b: 685	b: 26,96"



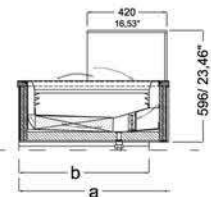
mm	inch
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2400	94,48"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



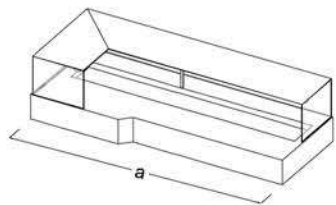
mm	inch
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b: 685	b: 26,96"



mm	inch
a: 1650	a: 64,96"
2400	94,48"

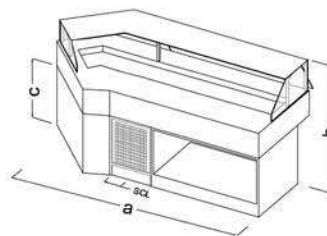


mm	inch
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b: 685	b: 26,96"

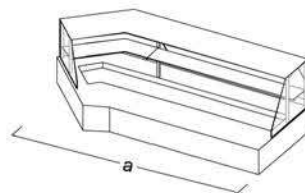
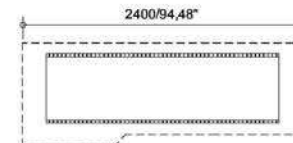
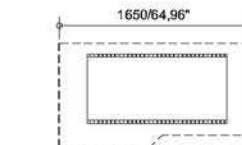


mm	inch
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2400	94,48"

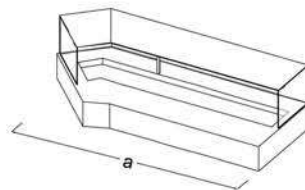
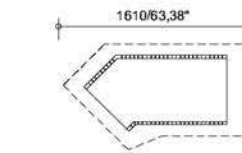
45°



mm	inch
a: 1610	a: 63,38"
2370	93,30"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



mm	inch
a: 1610	a: 63,38"
2370	93,30"



mm	inch
a: 1610	a: 63,38"
2370	93,30"

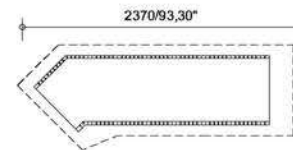


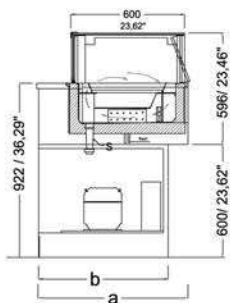


TAVOLA FRED. VENT.: TEKA

④



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

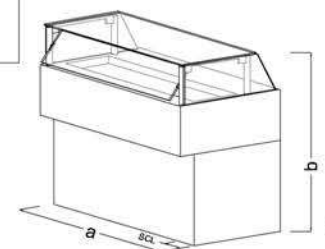


1 x mod. 76 / 16,53"
1 x mod. 100 / 39,36"
1+ opt. x mod. 125 / 49,21"
2 x mod. 150 / 59,05"

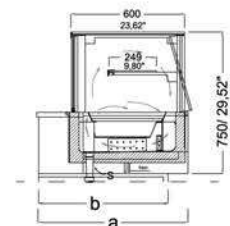
mm inch  
h: 400 h: 15,74"  
l: 600 l: 23,62"

h/2 optional

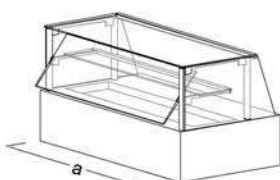
mm	inch
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b: 685	b: 26,96"



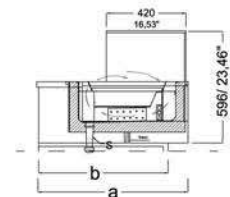
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



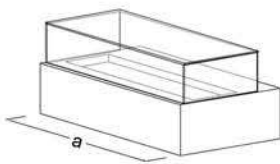
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"

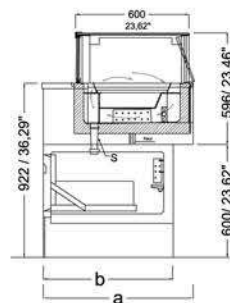


mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"

TAVOLA FREDDA  
⑤ CON CELLA TEKA



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



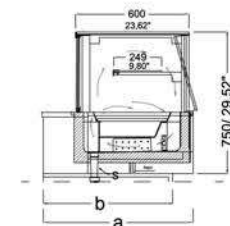
2 x mod. 100 / 39,36"
125 / 49,21"
3 x mod. 150 / 59,05"
4 x mod. 200 / 78,72"
5 x mod. 250 / 98,42"
6 x mod. 300 / 116,11"

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

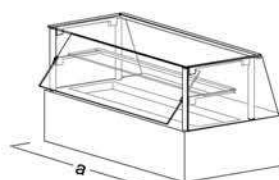
mm	inch
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b: 685	b: 26,96"



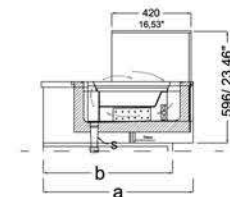
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"

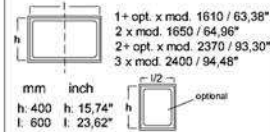
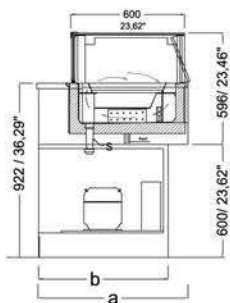


TAVOLA FRED. VENT.: TEKA 90° - 45° DX/SX

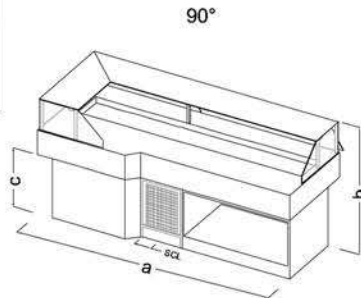
⑥



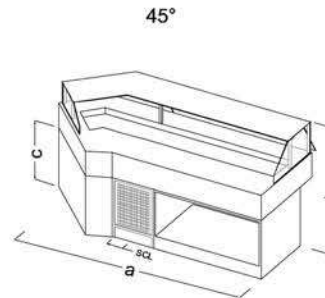
confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrones pâtisserie  
Витрина для кондитерской серии



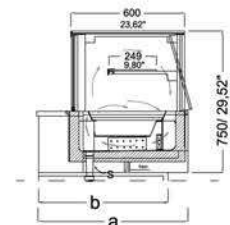
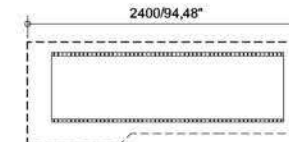
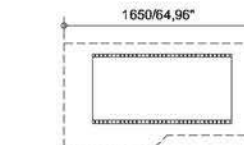
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



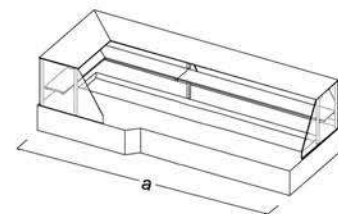
mm inch  
a: 1650 a: 64,96"  
2400 94,48"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



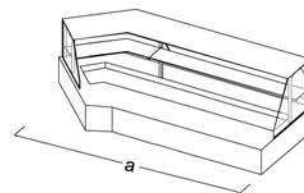
mm inch  
a: 1610 a: 63,38"  
2370 93,30"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



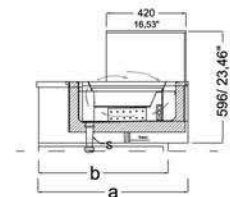
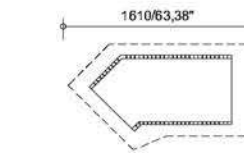
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



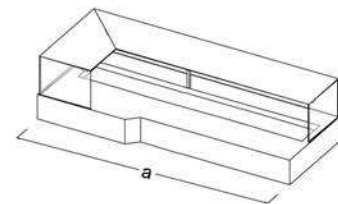
mm inch  
a: 1650 a: 64,96"  
2400 94,48"



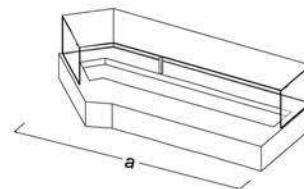
mm inch  
a: 1610 a: 63,38"  
2370 93,30"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
a: 1650 a: 64,96"  
2400 94,48"



mm inch  
a: 1610 a: 63,38"  
2370 93,30"

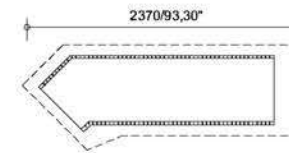


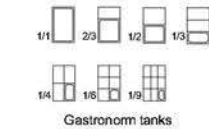
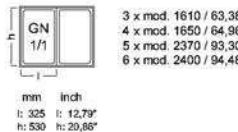
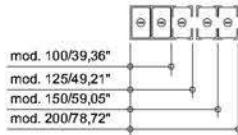
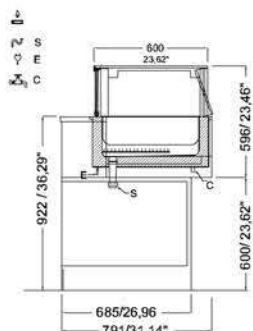


TAVOLA FREDDA CON VASCA TEKA 90° - 45° DX/SX

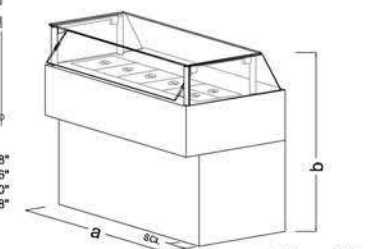
7



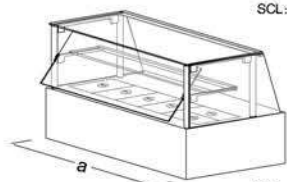
Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con tinas gastronorm; Kühlvitrinen mit Gastronormwannen; Vitrines réfrigérées avec bacs gastronorm; Холодные столы с ванночками gastronorm, серия



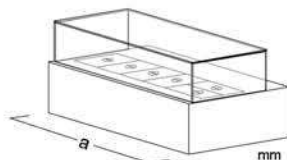
Gastronorm tanks



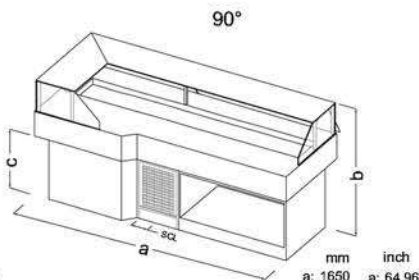
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



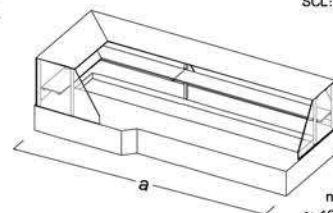
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"



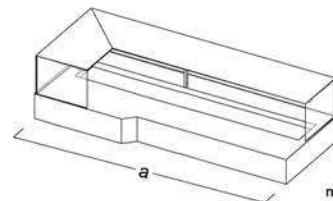
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"



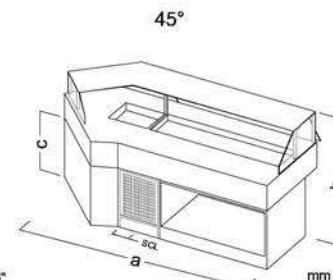
mm	inch
a: 1650	a: 64,96"
2400	94,48"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



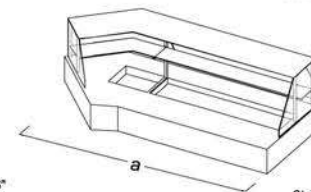
mm	inch
a: 1650	a: 64,96"
2400	94,48"



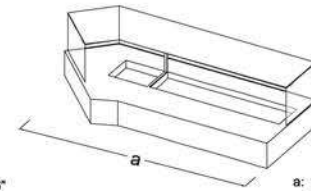
mm	inch
a: 1650	a: 64,96"
2400	94,48"



mm	inch
a: 1610	a: 63,38"
2370	93,30"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



mm	inch
a: 1610	a: 63,38"
2370	93,30"



mm	inch
a: 1610	a: 63,38"
2370	93,30"

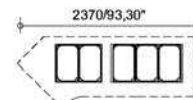
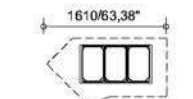
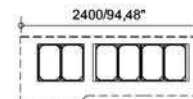
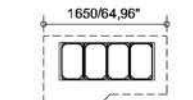




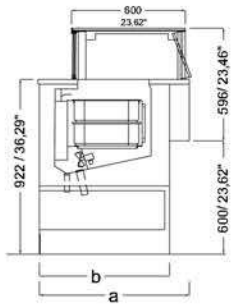


TAVOLA GELATERIA: TEKA

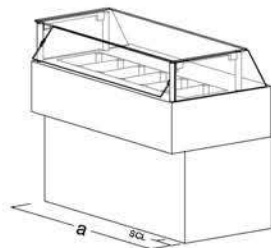


Ice-cream shop display-cases; Vitrinas heladeria ; Eisdielevitriinen; Vitriines glacier ; Витрины для мороженого сериу

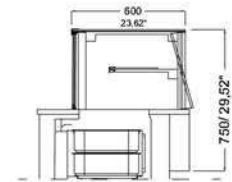
8



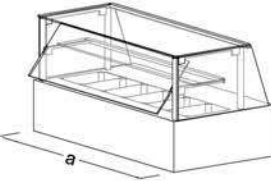
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



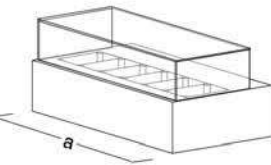
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1350	b: 53,14"
SCL: 250	SCL: 9,84"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO DELLE VASCHE PER MODULO

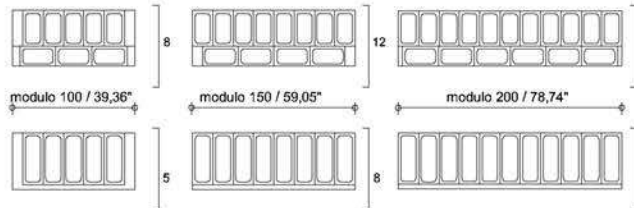
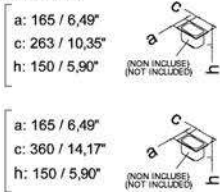
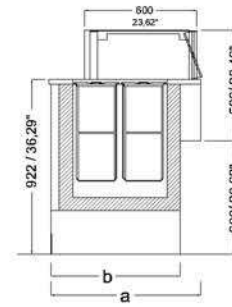


TAVOLA GELATERIA: TEKA

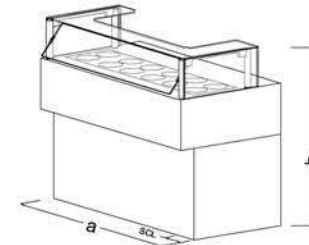


Ice-cream shop display-cases; Vitrinas heladeria ; Eisdielevitriinen; Vitriines glacier ; Витрины для мороженого сериу

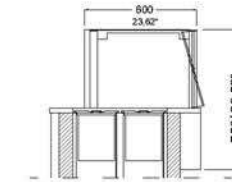
9



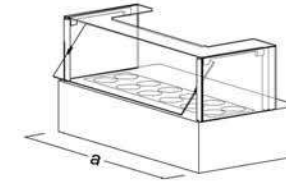
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



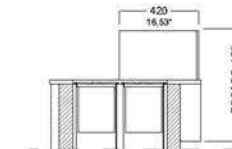
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2500	98,42"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



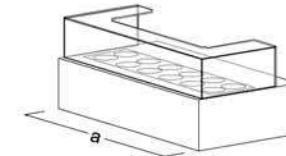
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2500	98,42"
b: 1350	b: 53,14"
SCL: 250	SCL: 9,84"

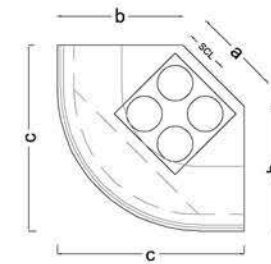
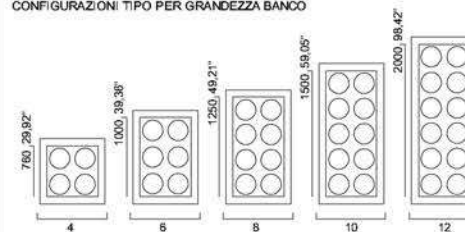


mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2500	98,42"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"

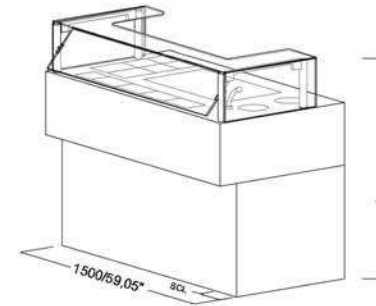
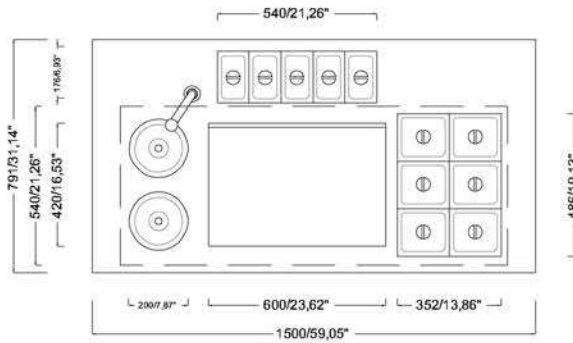
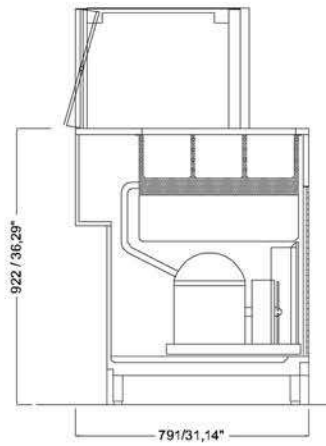
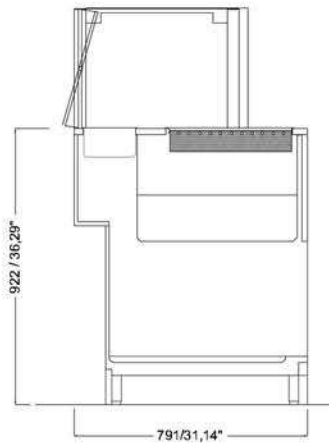
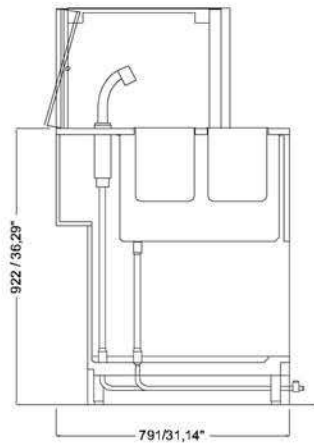
CONFIGURAZIONI TIPO PER GRANDEZZA BANCO



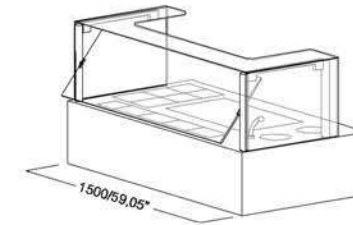
90° DX/SX

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

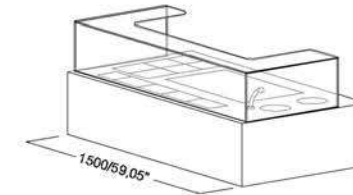




mm	inch
a: 1500	a: 59,05"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



mm	inch
a: 1500	a: 59,05"
b: 1350	b: 53,08"
SCL: 250	SCL: 9,84"



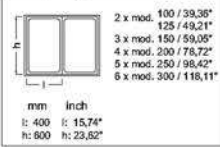
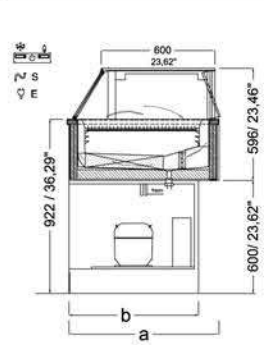
mm	inch
a: 1500	a: 59,05"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"

## TAVOLA CALDO-FREDDO: TEKA XXL

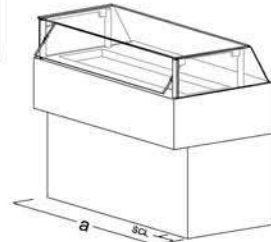
①



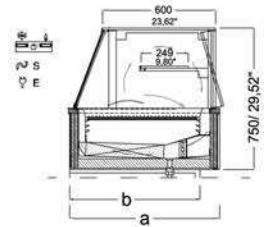
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный



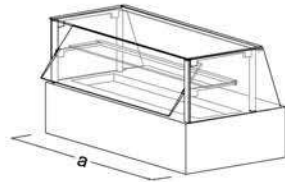
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



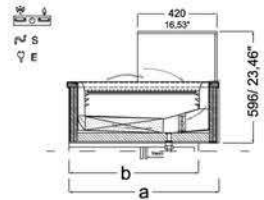
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



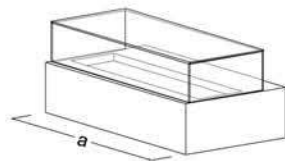
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



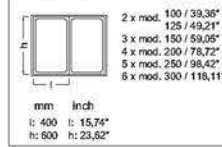
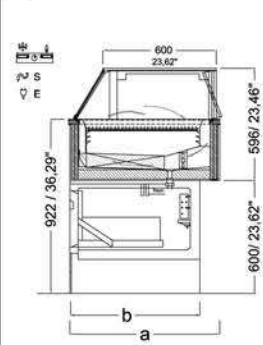
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"

TAVOLA CALDO-FREDDO  
TEKA XXL CON CASSETTO

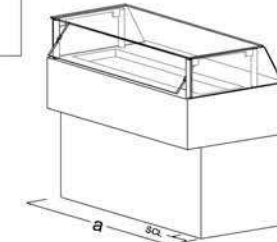
②



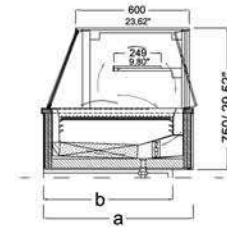
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный



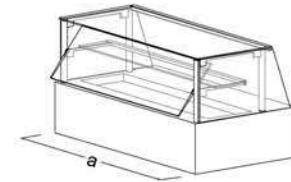
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



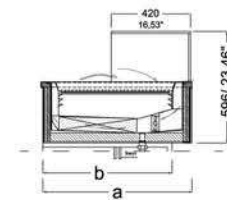
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



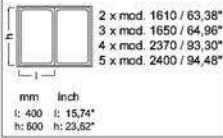
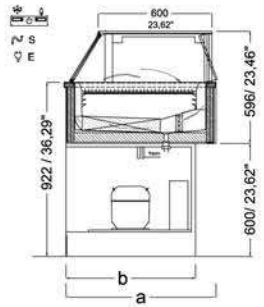
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"

TAVOLA CALDO-FREDDO: TEKA XXL DX/SX

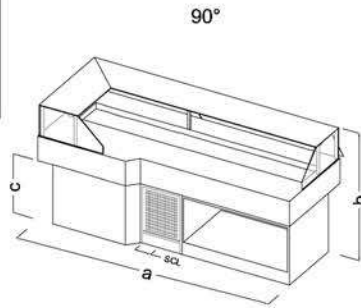
13



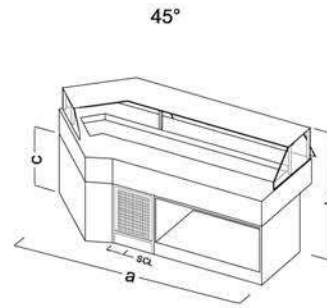
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Физурный холодный



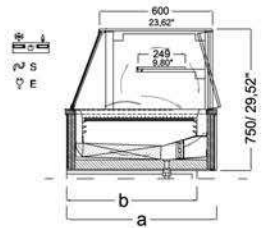
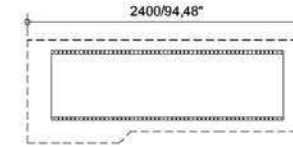
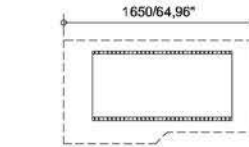
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



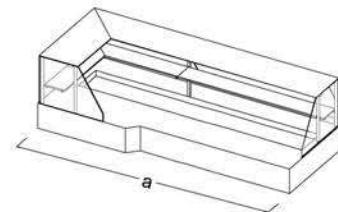
mm inch  
a: 1650 a: 64,96"  
2400 94,48"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



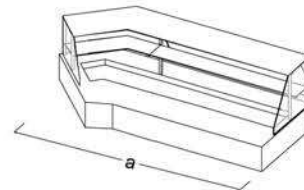
mm inch  
a: 1610 a: 63,38"  
2370 93,30"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



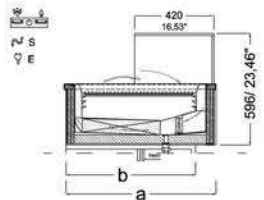
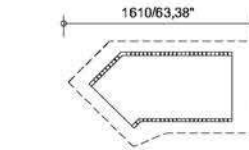
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



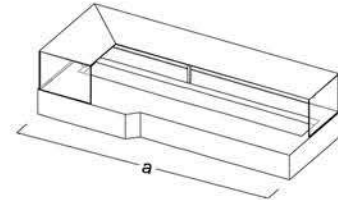
mm inch  
a: 1650 a: 64,96"  
2400 94,48"



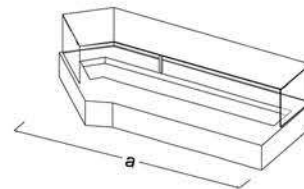
mm inch  
a: 1610 a: 63,38"  
2370 93,30"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
a: 1650 a: 64,96"  
2400 94,48"



mm inch  
a: 1610 a: 63,38"  
2370 93,30"

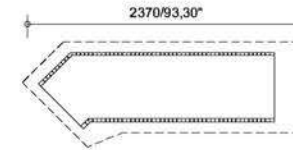


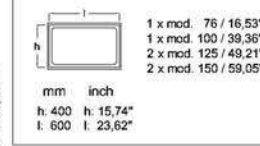


TAVOLA CALDO-FREDDO TEKA



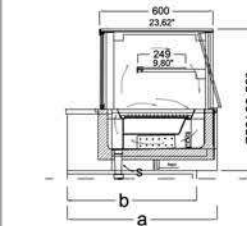
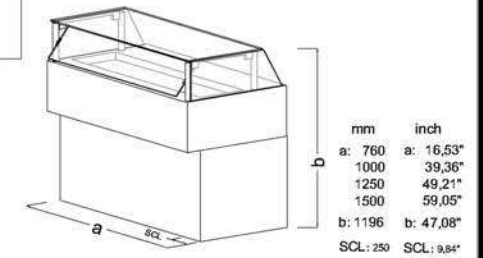
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Физурный холодный

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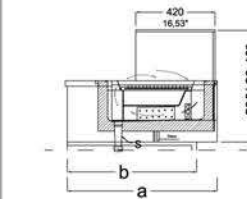
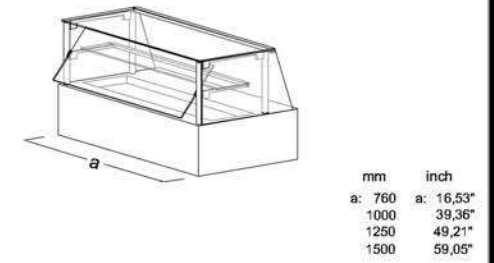


- 1 x mod. 76 / 16,53"
- 1 x mod. 100 / 39,36"
- 2 x mod. 125 / 49,21"
- 2 x mod. 150 / 59,05"

- |        |           |
|--------|-----------|
| mm     | inch      |
| a: 791 | a: 31,14" |
| b: 685 | b: 26,96" |



- |        |           |
|--------|-----------|
| mm     | inch      |
| a: 791 | a: 31,14" |
| b: 685 | b: 26,96" |



- |        |           |
|--------|-----------|
| mm     | inch      |
| a: 791 | a: 31,14" |
| b: 685 | b: 26,96" |

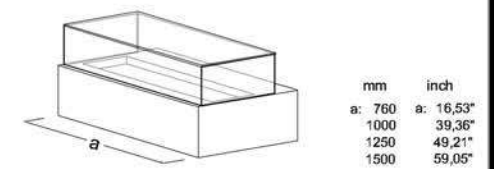




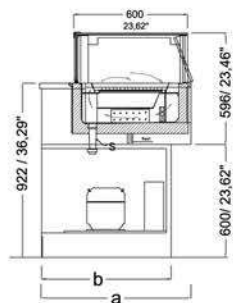
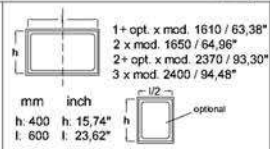


TAVOLA CALDO-FREDDO TEKA 90° - 45° DX/SX

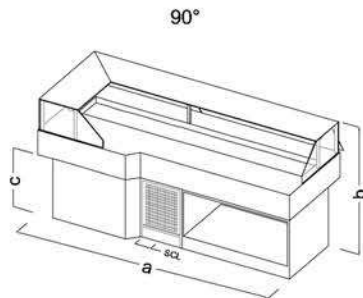
15



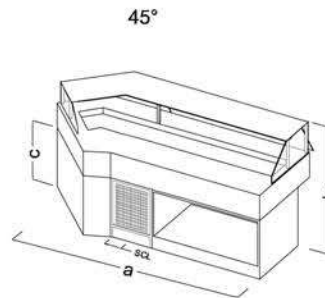
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный



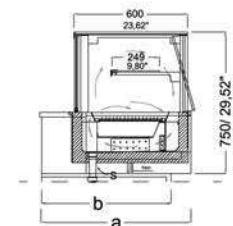
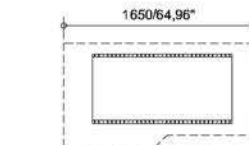
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



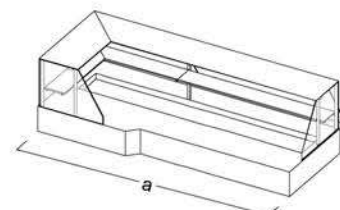
mm inch  
a: 1650 a: 64,96"  
2400 94,48"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



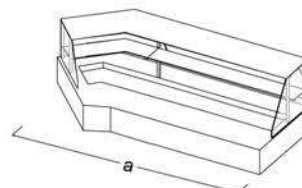
mm inch  
a: 1610 a: 63,38"  
2370 93,30"  
b: 1350 b: 53,14"  
c: 600 c: 23,66"  
SCL: 250 SCL: 9,84"



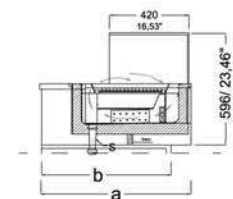
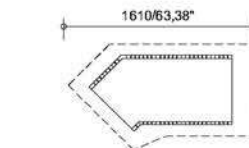
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



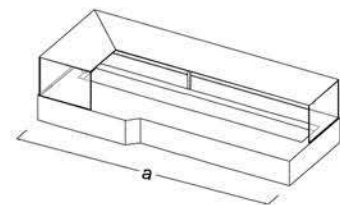
mm inch  
a: 1650 a: 64,96"  
2400 94,48"



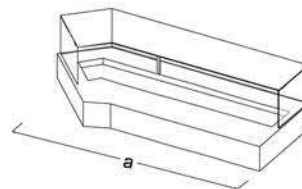
mm inch  
a: 1610 a: 63,38"  
2370 93,30"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
a: 1650 a: 64,96"  
2400 94,48"



mm inch  
a: 1610 a: 63,38"  
2370 93,30"

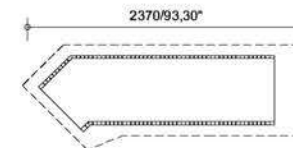


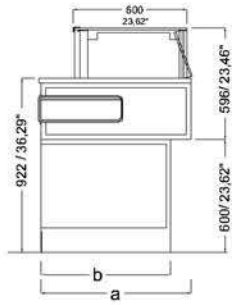


TAVOLA NEUTRA PIZZA / PANE: TEKA

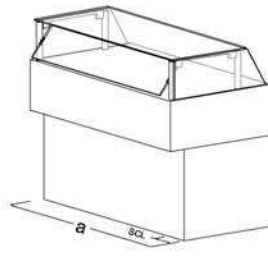
16



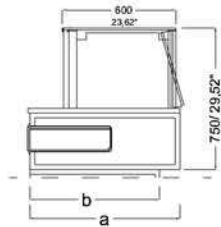
Pizzeria/baker's show cabinet; Vitrina para pizzeria/panaderia  
Pizzeria/Bäckerei Ausstattung; Vitrine pizzeria/boulangerie;  
Мебель для пиццерии/булочной



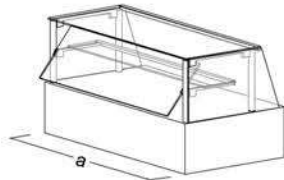
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



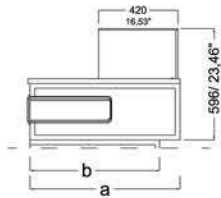
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



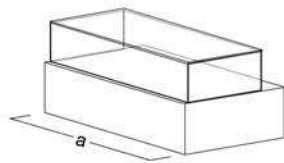
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



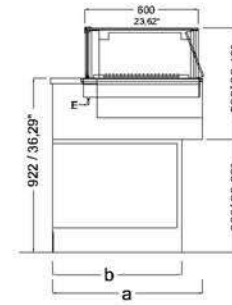
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"

TAVOLA CALDO - SECCO: TEKA

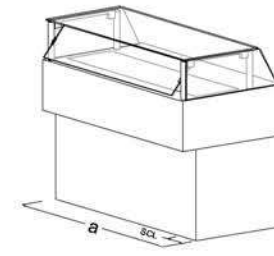
17



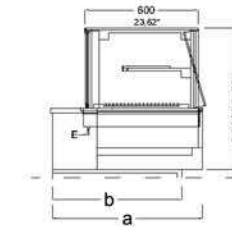
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;  
Vitrines chaud-sec; Горячие столы "сухое тепло" cepу



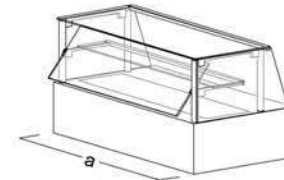
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



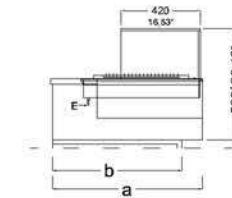
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



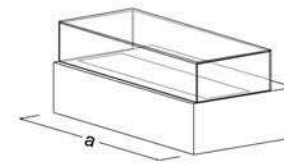
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



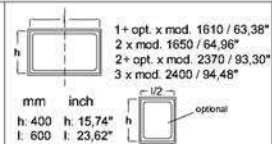
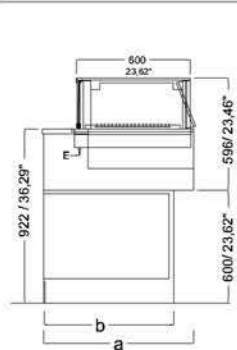
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"

## TAVOLA CALDO-SECCO TEKA 90° - 45° DX/SX

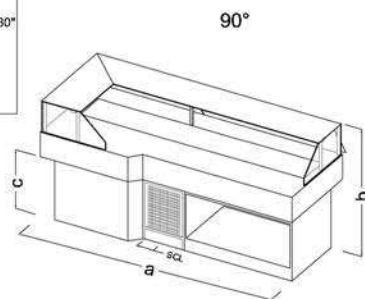


Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;  
Vitrines chaud-sec; Горячие столы "сухое тепло" cepу

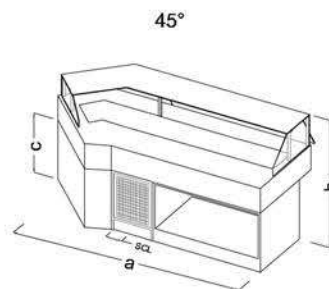
18



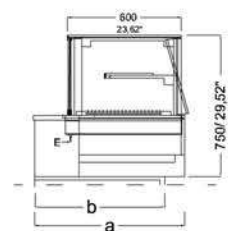
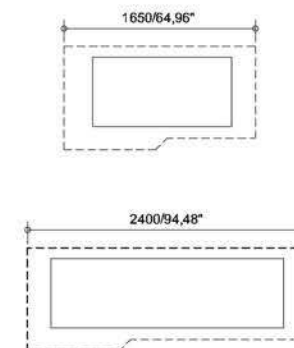
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



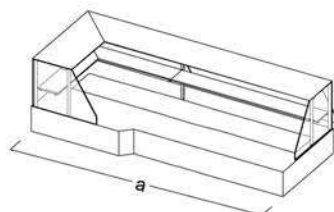
mm	inch
a: 1650	a: 64,96"
2400	94,48"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



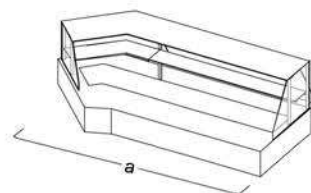
mm	inch
a: 1610	a: 63,38"
2370	93,30"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



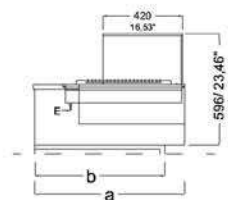
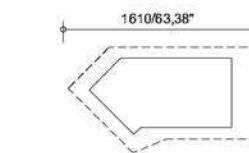
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



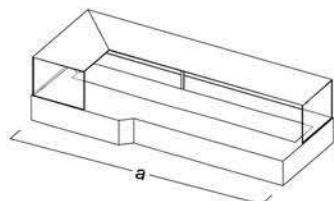
mm	inch
a: 1650	a: 64,96"
2400	94,48"



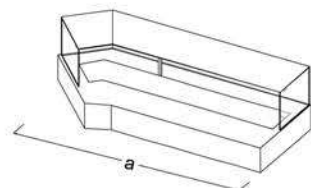
mm	inch
a: 1610	a: 63,38"
2370	93,30"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1650	a: 64,96"
2400	94,48"



mm	inch
a: 1610	a: 63,38"
2370	93,30"

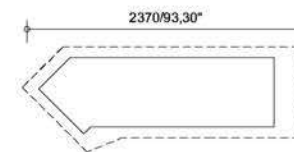
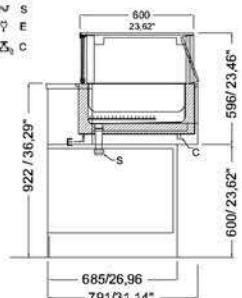


TAVOLA BAGNOMARIA TEKA 90° - 45° DX/SX

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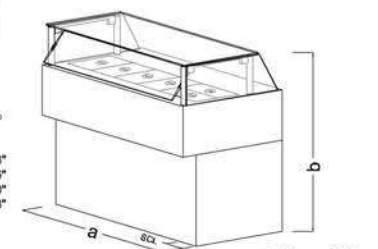
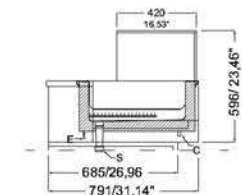
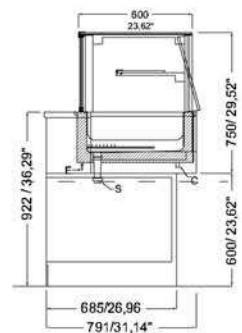
mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"

GN 1/1  
3 x mod. 1610 / 63,38"  
4 x mod. 1650 / 64,96"  
5 x mod. 2370 / 93,30"  
6 x mod. 2400 / 94,48"

mm inch  
l: 325 l: 12,79"  
h: 530 h: 20,86"



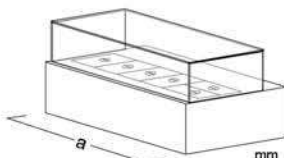
Gastronorm tanks



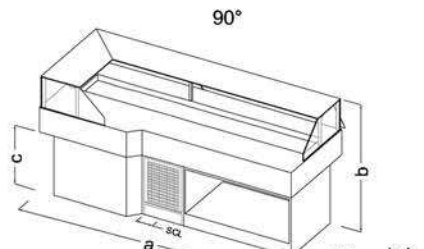
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 1196	b: 47,08"
SCL: 250	SCL: 9,84"



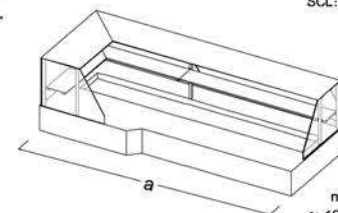
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"



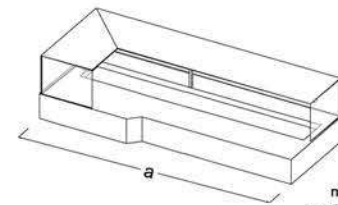
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"



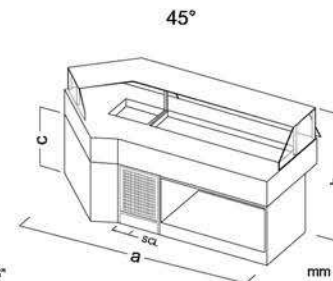
mm	inch
a: 1650	a: 64,96"
2400	94,48"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



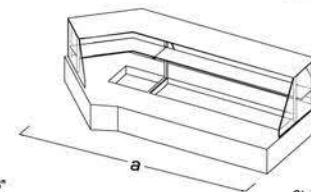
mm	inch
a: 1650	a: 64,96"
2400	94,48"



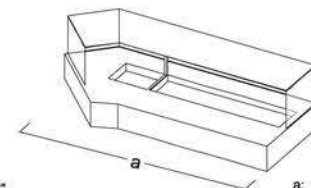
mm	inch
a: 1650	a: 64,96"
2400	94,48"



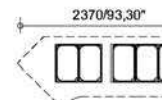
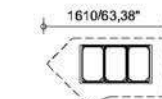
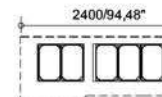
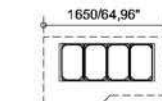
mm	inch
a: 1610	a: 63,38"
2370	93,30"
b: 1350	b: 53,14"
c: 600	c: 23,66"
SCL: 250	SCL: 9,84"



mm	inch
a: 1610	a: 63,38"
2370	93,30"



mm	inch
a: 1610	a: 63,38"
2370	93,30"



Bain-marie gastronomy display-cases; Vitřinas gastr. bařo Maria  
Bain-marie Gastronomievitrinen; Vitřines gastronomie bain-marie; Горячие столы сервиз

EMMA







## • EMMA

TAVOLA FREDDO VENTILATA ① ②

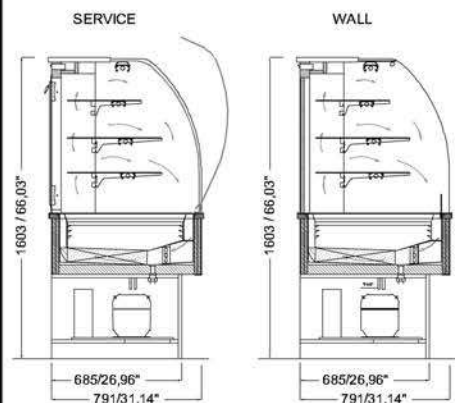
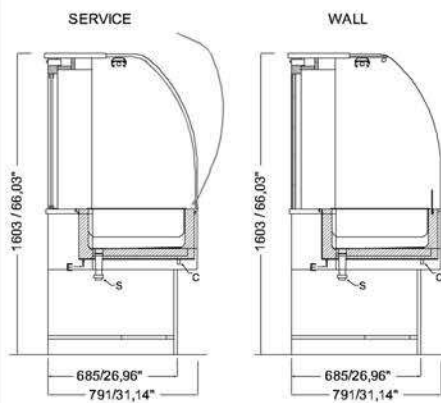


TAVOLA FREDDA CON VASCA ④



VETRINA PRALINERIA ⑤

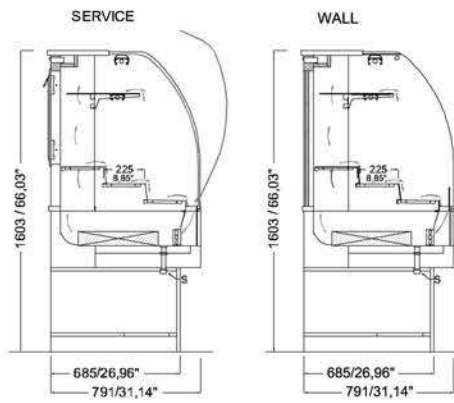


TAVOLA GELATERIA ⑥

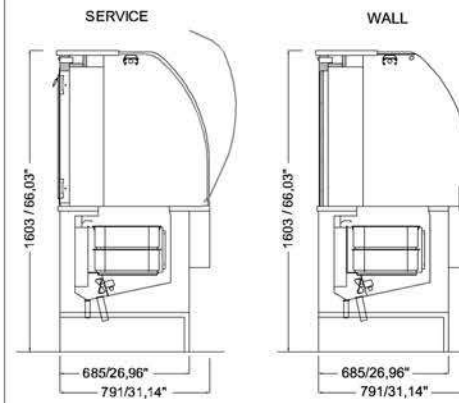


TAVOLA CALDO-FREDDA ⑦ ⑧

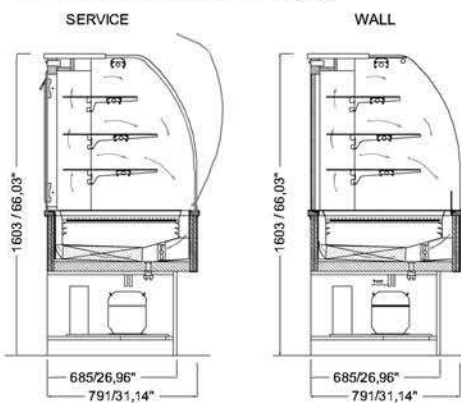


TAVOLA NEUTRA PIZZA-PANE ⑨

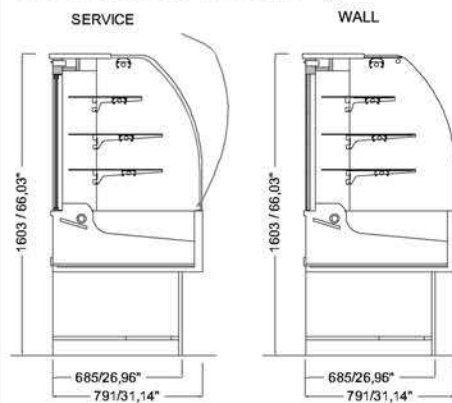


TAVOLA CALDO-SECCO ⑩

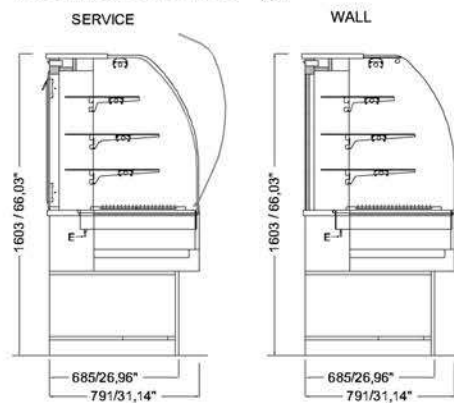
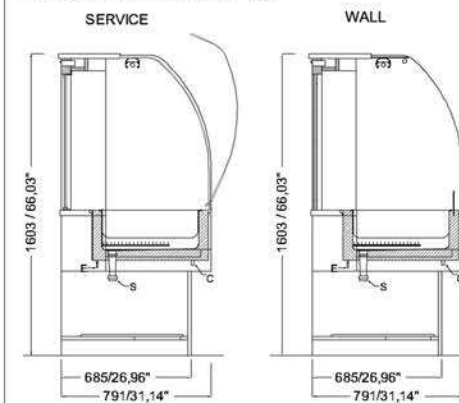
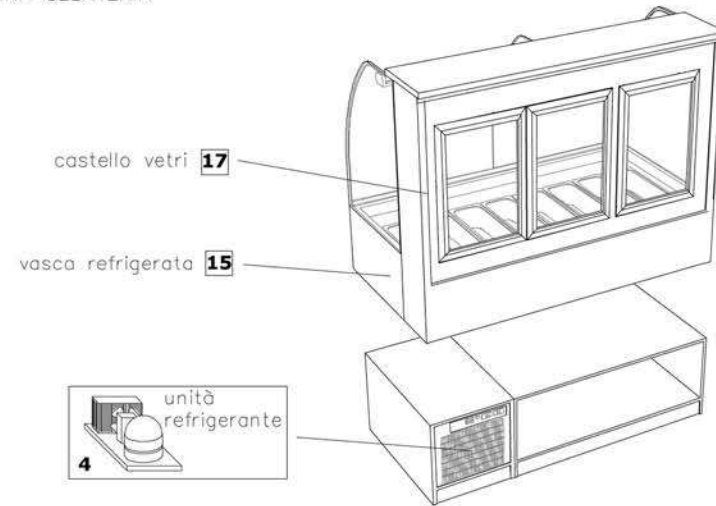
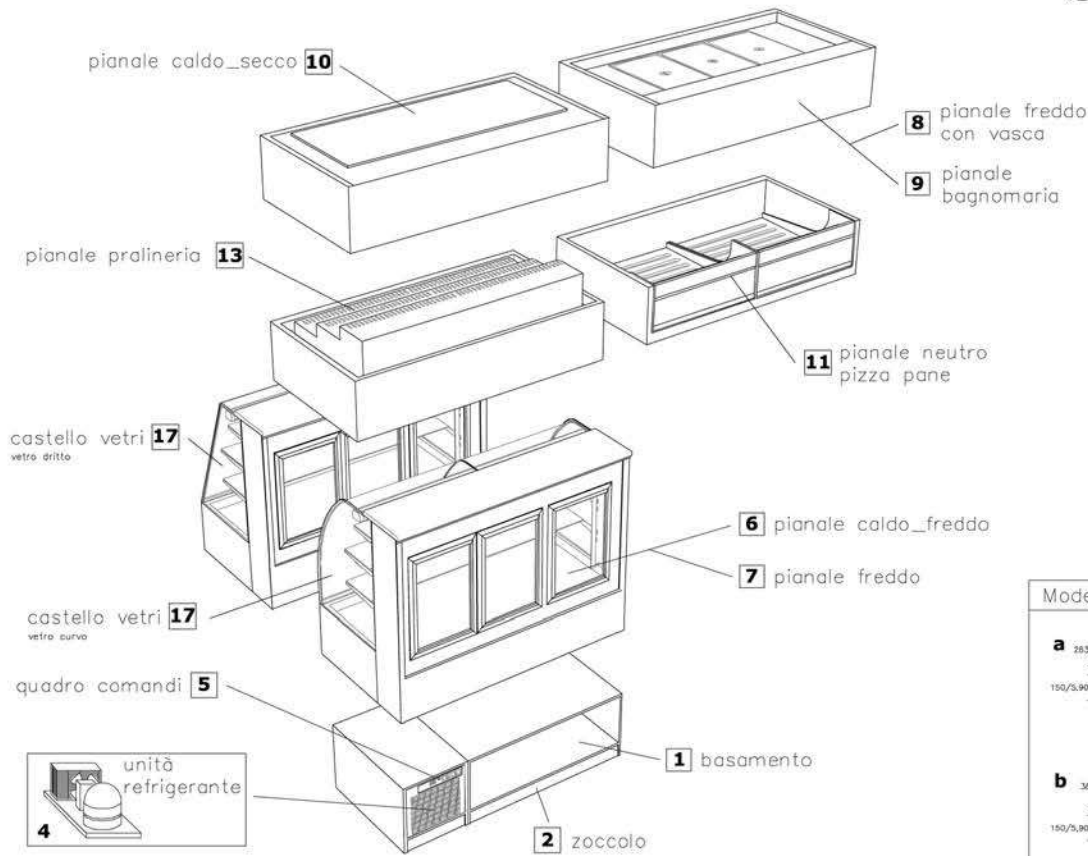


TAVOLA BAGNOMARIA ⑪



VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

Modelli vaschette	modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
<p><b>a</b> <math>283/10,35"</math> <math>165/6,49"</math> <math>150/5,90"</math></p> <p><b>b</b> <math>360/14,17"</math> <math>165/6,49"</math> <math>150/5,90"</math></p>	<p><b>a</b> 8</p> <p><b>b</b> 5</p>	<p><b>a</b> 12</p> <p><b>b</b> 8</p>	<p><b>a</b> 17</p> <p><b>b</b> 11</p>

## • EMMA

### 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 nivelación perfecta.

### 4 UNITA' REFRIGERANTE-Refrigerating system-Eqipement de refrigerazione -kuhlage-Implantación 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 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 hermética con condensación por aire, por agua a pedido (optionals). Alimentación por capilar para unidades incorporadas, por válvula termostática 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 digitem 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 -Kuhlfäche -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 réfrigérée 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.

**11** PIANALE NEUTRO PIZZA PANE

Pianale neutro pizza

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

**13** PIANALE PRALINERIA

Vitrine pralineria

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

**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/m<sup>3</sup>. Revêtement inox.

-Aus Edelstahl einheitlichem Aufbau, Isolierung aus umweltfreundlichem Polyurethanschaum. Dichte 40/45 kg/m<sup>3</sup>. Edelstahlinnen- und aussenbekleidung.

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

In vetro temperato in 2 configurazioni estetico/funzionale:

- Tempered glass in 2 possible esthetical/functional patterns
- Trempeée en 2 configurations
- Au Hartglass, in 2 Versionen verfügbar
- En vidrio templado en 2 configuraciones estético/funcionales



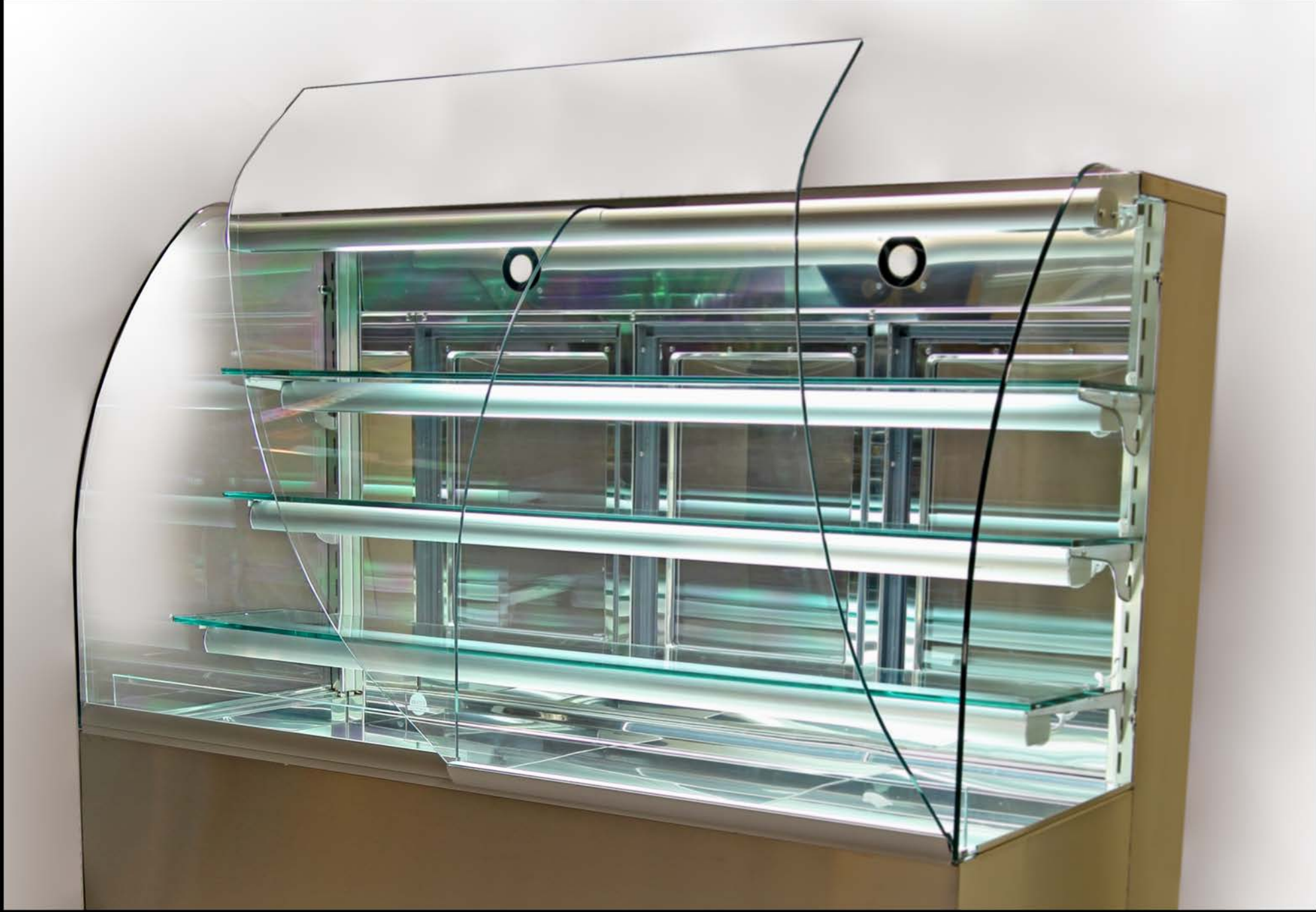
**DATI TECNICI**  
 Technical features; Datos técnicos; Technische Angaben;  
 Informations techniques; Технические параметры

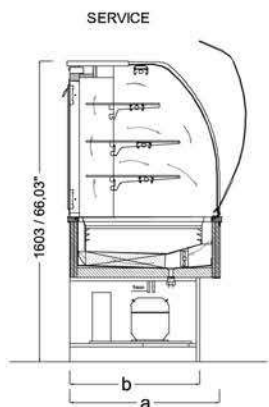
LUNGHEZZE Lengths; Largos; Längen; Longueurs; Длина	TENSIONI E FREQUENZE Tensions and frequency; Tensiones y frecuencias; Spannungen und Freq. Tensions et fréquences; Напряжения и частота	POTENZA ASSORBITA Absorbed power; Potencia absorbida; Leistungsaufnahme; Puissance absorbée; Потребл. мощность	TEMP. MIN/ MAX ESERC Ex. min/max temp; Temp. min/max ej; Ausgewählte Min/Max temp.; Тем. min/max эк. Мин макс. раб. t°C	CAPACITA' CELLA Cell capacity; Capacidad celdara; Zellekapazität; Capacité cellule Объем камеры
<b>TAVOLA FREDDA CON VASCA</b> Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con tinas gastronorm; Kühlvitriinen mit Gastronormwannen; Vitrines réfrigérées avec bacs gastronorm; Холодные столы с ванночками gastronorm, серия				
mm - inch	VOLT/Hz	WATT	°C	LT
<b>TAVOLE FREDDI</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitriinen; 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	
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomia baño de Maria Warme Gastronomievitriinen; 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	
<b>TAVOLE FREDDI CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cè Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1000/760 39,36"/29,92"	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
<b>TAVOLA CALDO / FREDDA</b> 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	
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitriinen Vitrines chaud-sec; Горячие столы "сухое тепло" 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	

**DATI TECNICI VETRINE GELATERIA**

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

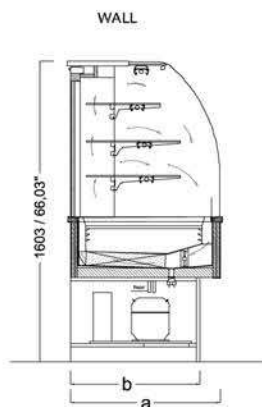
MODELLO Model; Modelo; Modèle; Модель mm	TEMPER. Temperature; Temperatura; Temperatur; Температура °C	RESA Output; Rendimiento; Leistung; Rendement; Выход W	ALIMENTAZ. Feed; Alimentación; Beschökung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность W	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max. Strom Courant max. absorbé; Max. сила тока A	PESO Weight; Peso; Gewicht; Poids; Вес KG
<b>MARA</b>						
1000/1125 39,36"/49,21"	-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
<b>VETRINA PRALINERIA</b> Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdielevitriinen; Informations techniques vitrines glacier Технические параметры витрин для мороженого серии						
1000/760 39,36"/29,92"	+14/+16	690	220/1/50	1035	4,6	215
1250 49,21"	+14/+16	690	220/1/50	1035	4,6	245
1500 59,05"	+14/+16	900	220/1/50	1230	6,4	285
2000 78,74"	+14/+16	1200	220/1/50	1665	8,4	310





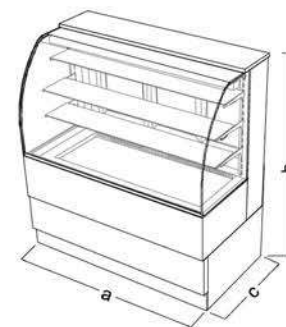
(SISTEMA IDRAULICO A PISTONE)  
(HYDRAULIC PISTON SYSTEM)  
  
(SYSTEM HYDRAULIKKOLBEN)  
(Système hydraulique de piston)  
(Система гидравлического поршня)

mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"

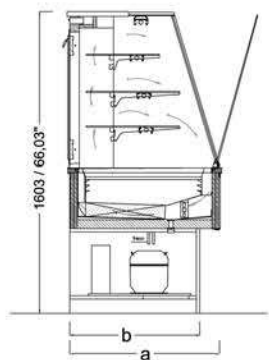


2 x mod. 100 / 39,36"  
125 / 49,21"  
3 x mod. 150 / 59,05"  
4 x mod. 200 / 78,72"  
5 x mod. 250 / 98,42"  
6 x mod. 300 / 118,11"  
  
mm inch  
l: 400 l: 15,74"  
h: 600 h: 23,62"

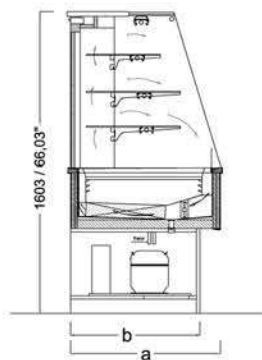
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



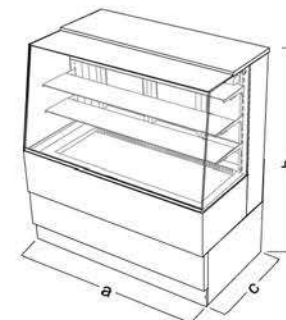
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1603	b: 66,03"
c: 791	c: 31,14"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1603	b: 66,03"
c: 791	c: 31,14"



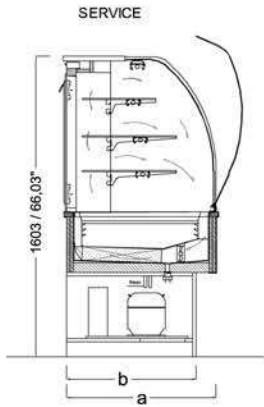


TAVOLA FRED. VENT.: EMMA XXL

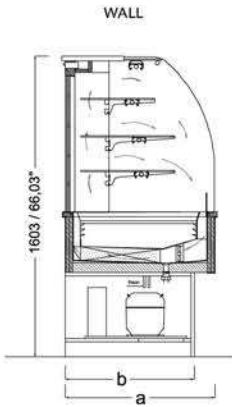
② DX/SX 90°/45°



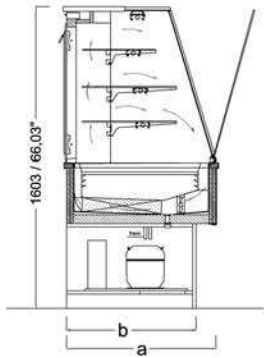
(SISTEMA IDRAULICO A PISTONI)  
(HYDRAULIC PISTON SYSTEM)  
  
(SYSTEM HYDRAULIKKOLBEN)  
(Système hydraulique de piston)  
(Система гидравлического поршня)



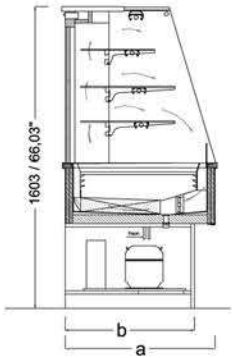
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



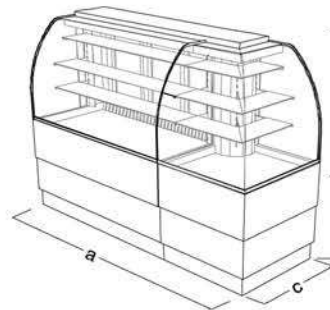
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"

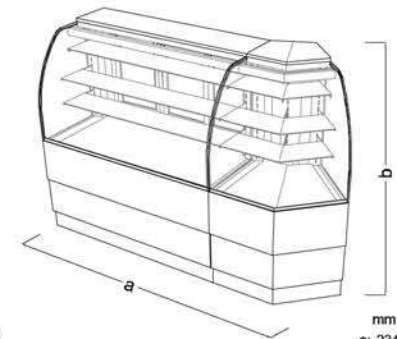
confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie  
Витрина для кондитерской серии

90°

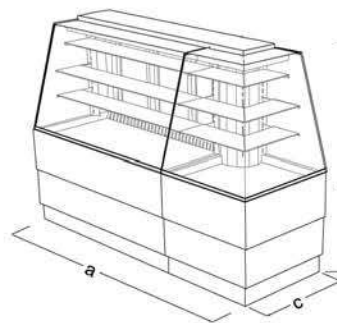


mm	inch
a: 2265	a: 89,17"
b: 1603	b: 66,03"
c: 791	c: 31,14"

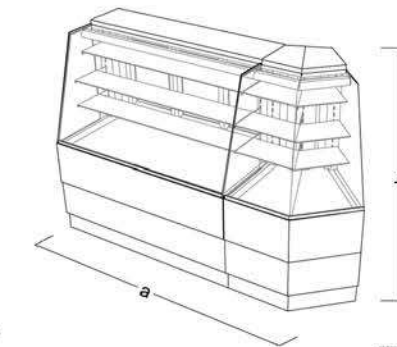
45°



mm	inch
a: 2340	a: 92,12"
b: 1603	b: 66,03"



mm	inch
a: 2265	a: 89,17"
b: 1603	b: 66,03"
c: 791	c: 31,14"



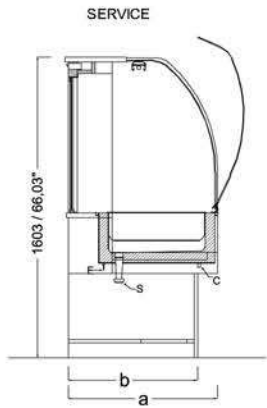
mm	inch
a: 2340	a: 92,12"
b: 1603	b: 66,03"



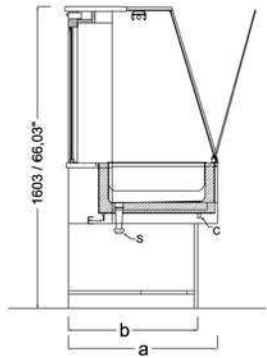
TAVOLA FREDDA CON VASCA: EMMA

④

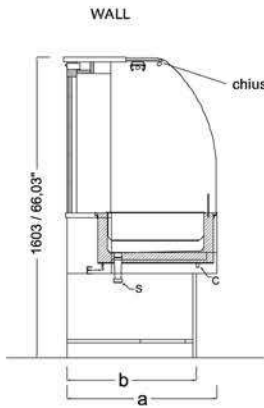
SE  
C



mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"

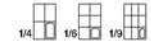


mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"

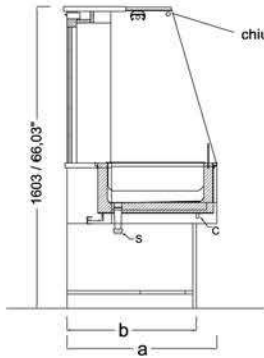


mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"

mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



Gastronorm tanks

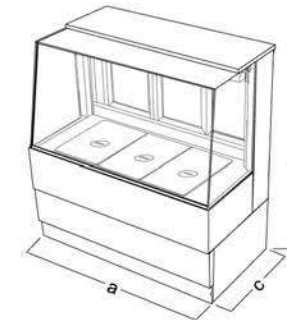


mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"

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



mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
b: 1603 b: 66,03"  
c: 791 c: 31,14"



mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
b: 1603 b: 66,03"  
c: 791 c: 31,14"

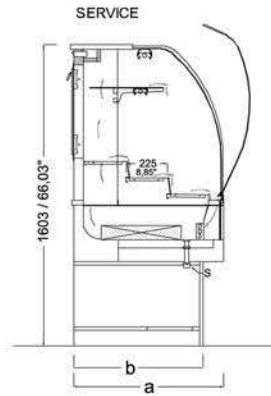


VETRINA PRALINERIA: EVA / EVINA

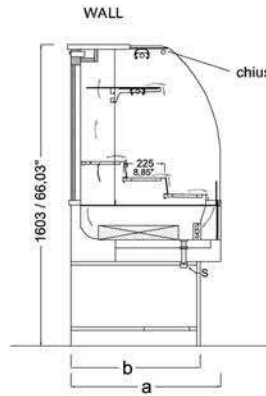
5



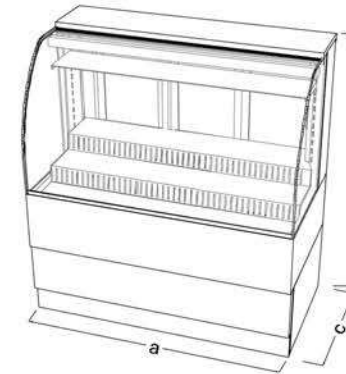
Chocolate cabinet; Vitrinas para bombones; Schokoladen Konditorevitrinen; Vitrines pralines; Популярные конфеты



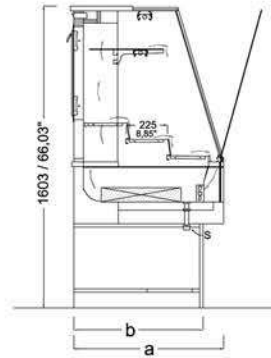
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



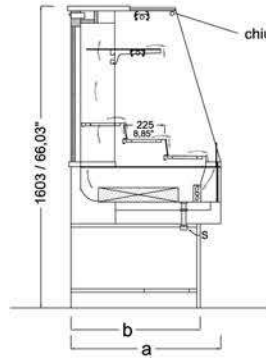
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



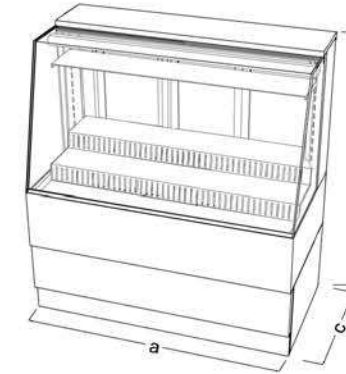
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1603	b: 66,03"
c: 791	c: 31,14"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



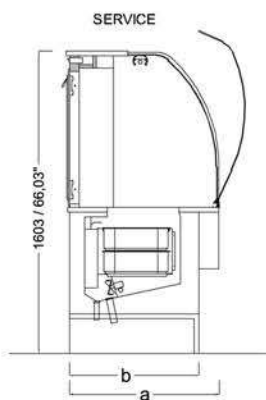
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



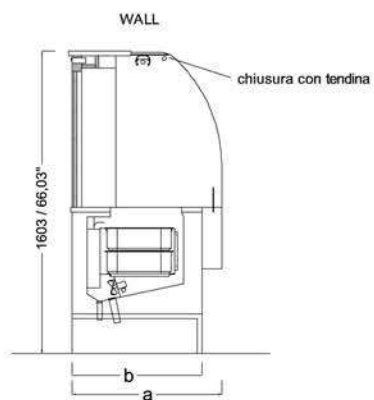
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1603	b: 66,03"
c: 791	c: 31,14"

## TAVOLA GELATERIA: EMMA

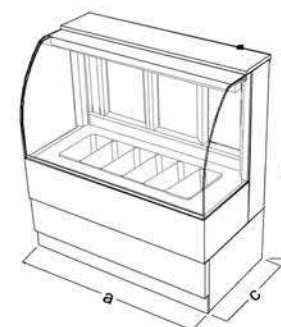
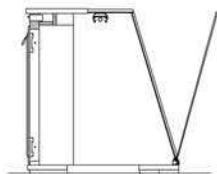
⑥

Ice-cream shop display-cases; Vitrinas heladería ; Eisdielevitrienen; Vitrines glacier ;  
Витрины для мороженого серии

mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2500	98,42"
b: 1603	b: 66,03"
c: 791	c: 31,14"

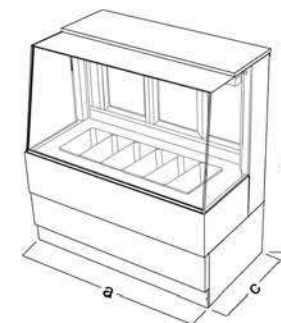
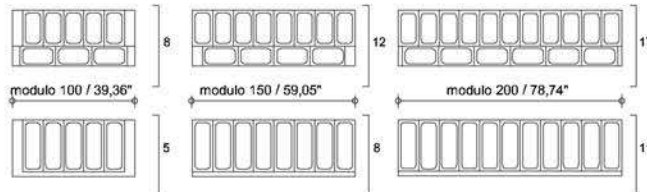
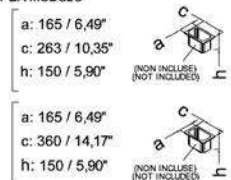
CONFIGURAZIONI TIPO DELLE VASCHETTE  
PER MODULO

TAVOLA CALDO-FREDDO: EMMA XXL

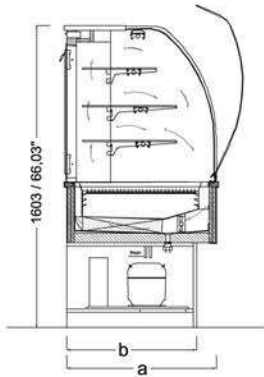
⑦



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

№ S  
Q E

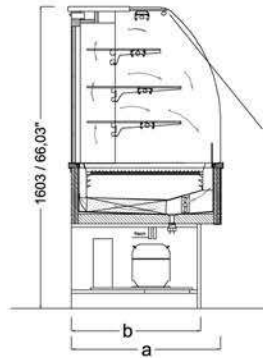
SERVICE



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

mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"

WALL



chiusura con tendina

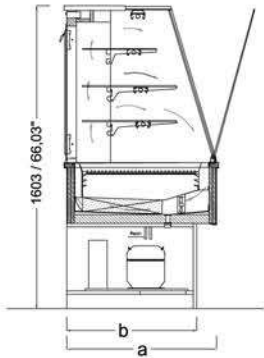
2 x mod.	100 / 39,36"
	125 / 49,21"
3 x mod.	150 / 59,05"
4 x mod.	200 / 78,72"
5 x mod.	250 / 98,42"
6 x mod.	300 / 118,11"

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

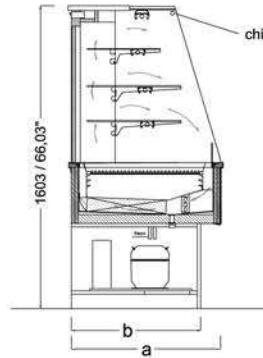
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
	1250 49,21"
	1500 59,05"
	2000 78,72"
	2500 98,42"
	3000 118,11"
b: 1603	b: 66,03"
c: 791	c: 31,14"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



chiusura con tendina

mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
	1250 49,21"
	1500 59,05"
	2000 78,72"
	2500 98,42"
	3000 118,11"
b: 1603	b: 66,03"
c: 791	c: 31,14"





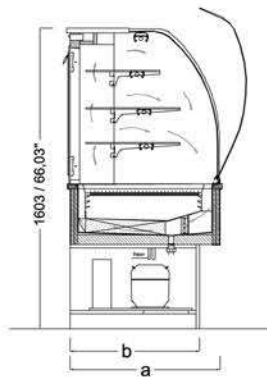
TAVOLA CALDO-FREDDO: EMMA XXL

8 DX/SX 90°/45°



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

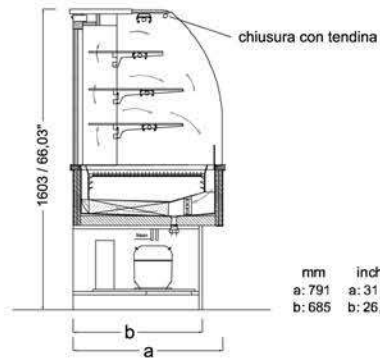
SERVICE



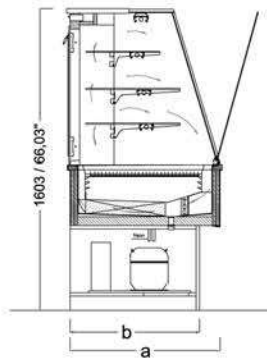
(SISTEMA IDRAULICO A PISTONI)  
(HYDRAULIC PISTON SYSTEM)  
  
(SYSTEM HYDRAULIKKOLBEN)  
(Système hydraulique de piston)  
(Система гидравлического поршня)

mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"

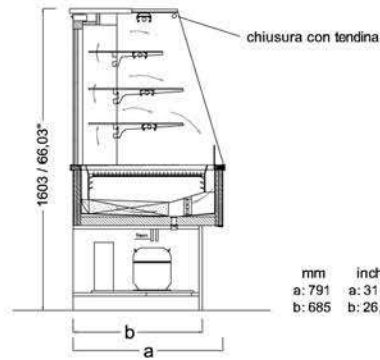
WALL



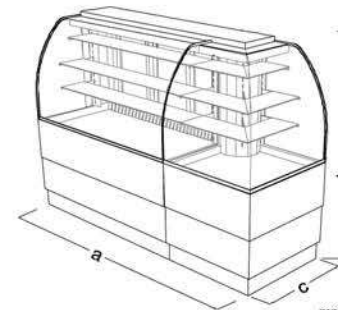
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



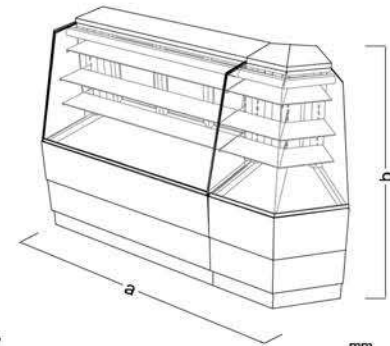
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



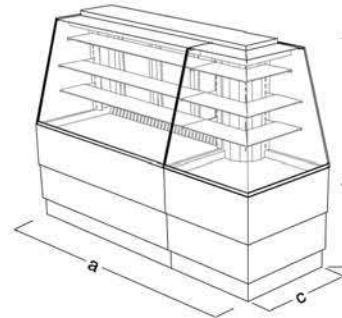
mm inch  
a: 791 a: 31,14"  
b: 685 b: 26,96"



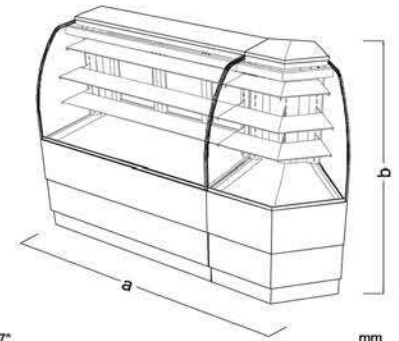
mm inch  
a: 2265 a: 89,17"  
b: 1603 b: 66,03"  
c: 791 c: 31,14"



mm inch  
a: 2340 a: 92,12"  
b: 1603 b: 66,03"



mm inch  
a: 2265 a: 89,17"  
b: 1603 b: 66,03"  
c: 791 c: 31,14"



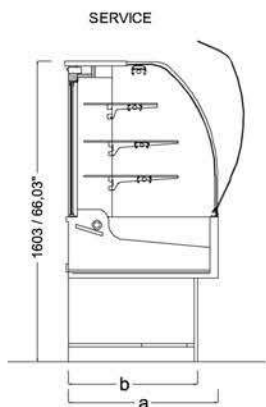
mm inch  
a: 2340 a: 92,12"  
b: 1603 b: 66,03"

## TAVOLA NEUTRA PIZZA / PANE: EMMA

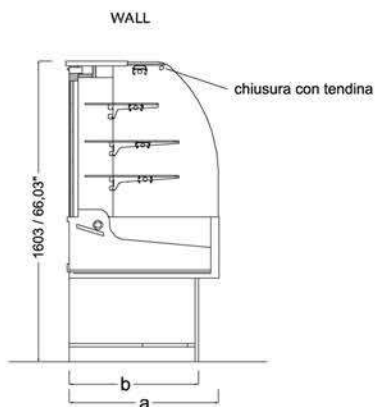
9



Pizzeria/baker's show cabinet; Vitrina para pizzeria/panaderia  
Pizzeria/Bäckerei Ausstattung; Vitrine pizzeria/boulangerie; Мебель для пиццерии/булочной



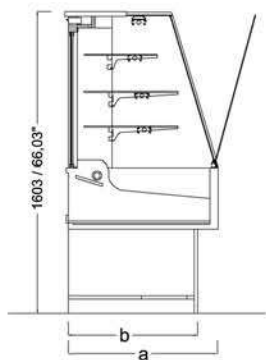
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



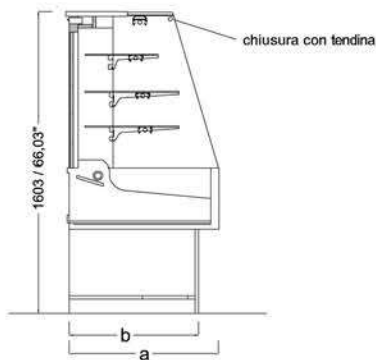
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1603	b: 66,03"
c: 791	c: 31,14"



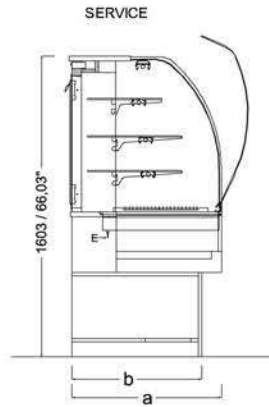
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



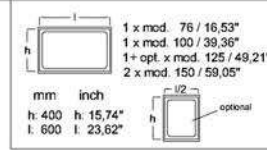
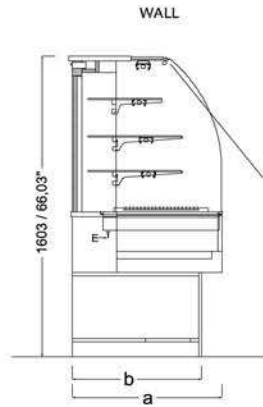
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



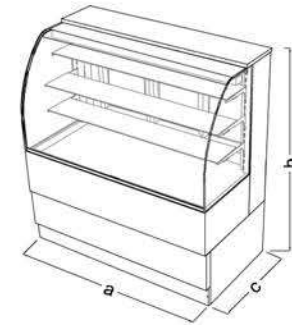
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1603	b: 66,03"
c: 791	c: 31,14"



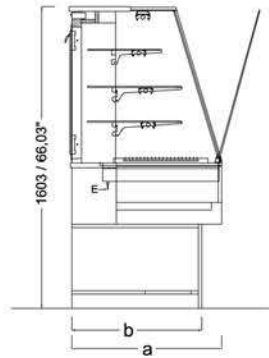
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



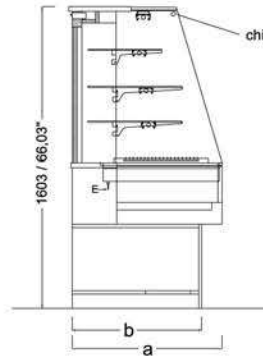
mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



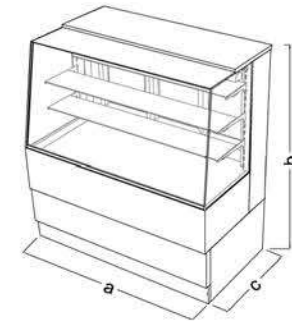
mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1603	b: 66,03"
c: 791	c: 31,14"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"

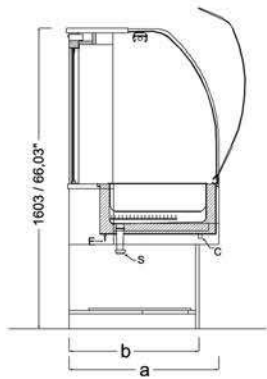


mm	inch
a: 760	a: 16,53"
1000	39,36"
1250	49,21"
1500	59,05"
b: 1603	b: 66,03"
c: 791	c: 31,14"



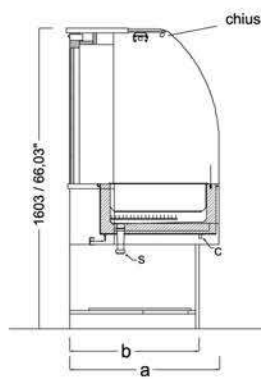


SERVICE

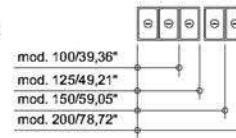


mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"

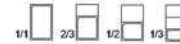
WALL



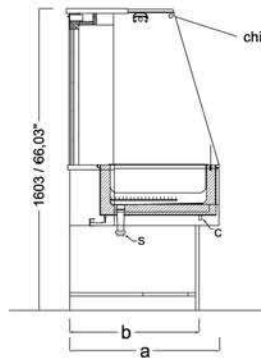
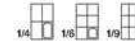
chiusura con tendina



mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



Gastronorm tanks

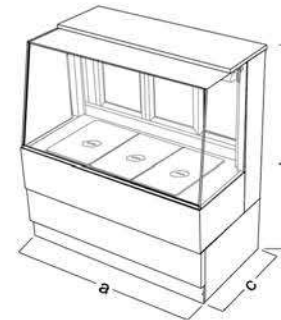


chiusura con tendina

mm	inch
a: 791	a: 31,14"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 1603	b: 66,03"
c: 791	c: 31,14"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 1603	b: 66,03"
c: 791	c: 31,14"

BRADEN - ITALIAN DESIGNERS

# KUBIK

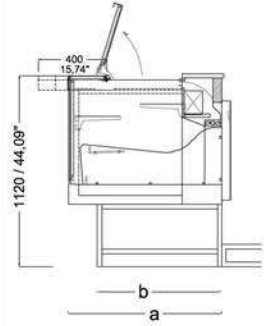
200

VETRINE / SHOW CABINETS



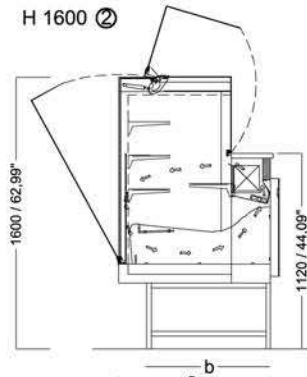
# • KUBIK

VETRINA PASTICCERIA ①  
CON CASSETTONI O SPORTELLI



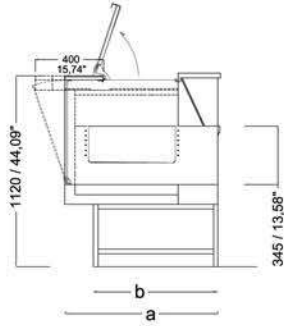
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

H 1600 ②



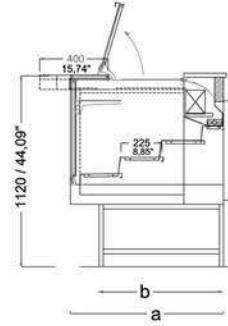
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

TAVOLA FREDDA CON VASCA ③



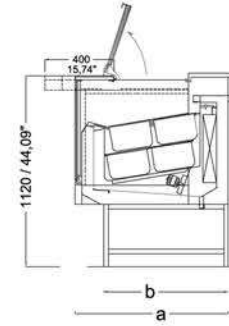
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

VETRINA PRALINERIA ④



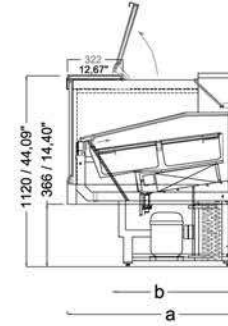
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

VETRINA GELATERIA ⑤



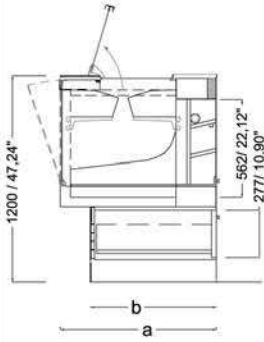
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

KUBIK BOX ⑥



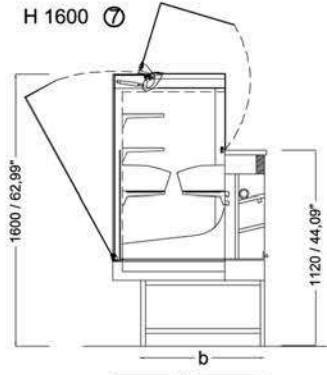
mm inch  
a: 991 a: 39,01"  
b: 685 b: 26,96"

TAVOLA NEUTRA PANE ⑦



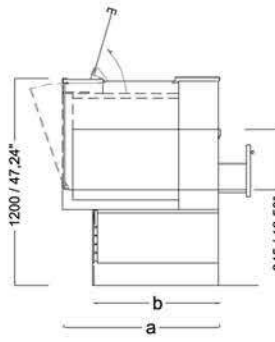
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

H 1600 ⑦



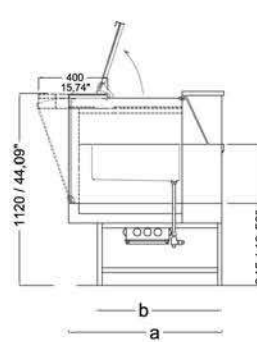
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

TAVOLA NEUTRA PIZZA ⑧



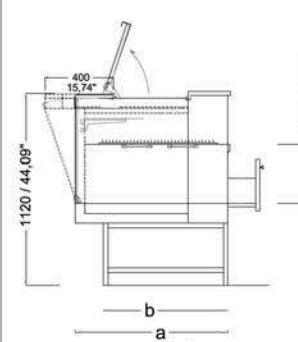
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"

TAVOLA BAGNOMARIA ⑨



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

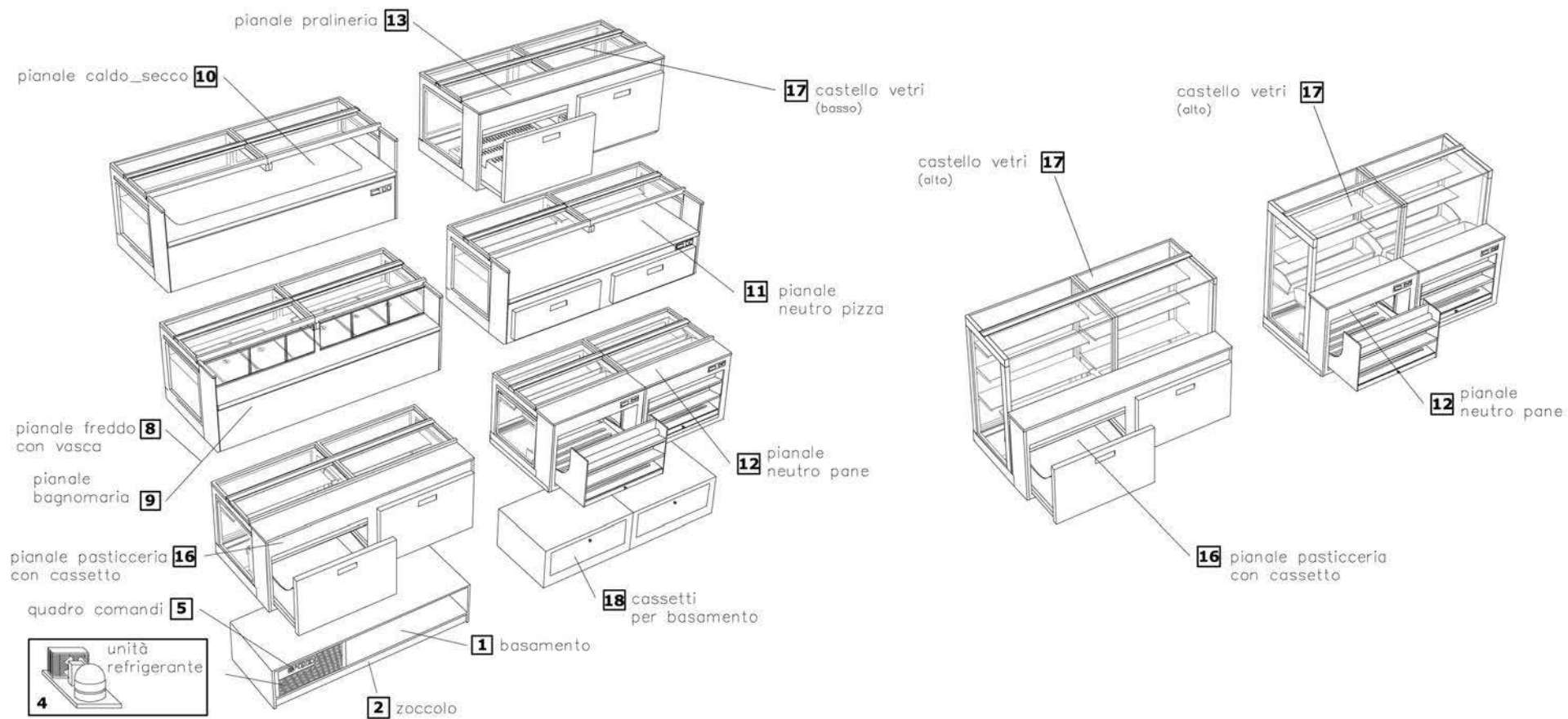
TAVOLA CALDO-SECCO ⑩

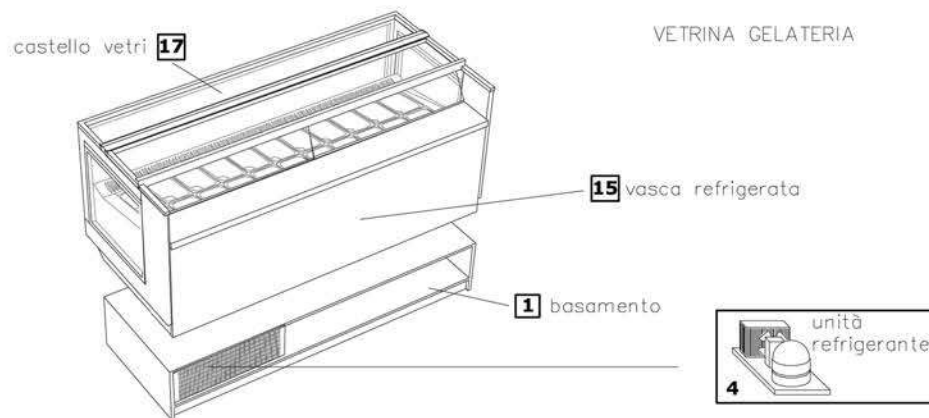


mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"



## • KUBIK





Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"	
<b>a</b> 	kubik	10	16	22	
	<b>b</b>	7	11	16	
<b>b</b> 	kubik box	<b>c</b>	6	10	14
		<b>b</b>	10	16	22
<b>c</b> 					

**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 lamiera 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 nivelación perfecta.

**4** UNITA' REFRIGERANTE-Refrigerating system-Equipement 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 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 reservfach (m einzig kalte anlage) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kuhlzelle 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 aletado 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 aletado. Gas refrigerante R 404A.

## • KUBIK

### 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 plan d'exposition (pour snackin froide)

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

### 8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronom

- Refrigerated display/case with gastronom tanks

-Vitrine réfrigérée avec bacs gastronom

-Kühlvitrine mit Gastronormwannen

-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 chauffante -Troken warmflache - Parte superioe 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 pralineria

-Pralines shop display-case

-Vitrine pralines

-Pralinen

-Vitrina bombones

### 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 monoblocen acier inox ave 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

Castello vetri

- Set of glasses

- vitres

- glasaufbau

- grupo vidrios

### 18 CASSETTONI PER BASAMENTO

Basamento con cassettoni estraibili

- Basement with drawers which can be taken out

- Chassis avec tiroirs extractibles

- Unterbau mit herausziehbaren Schubladen

- Base con cajones extraibles

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

LUNGHEZZE Lengths; Längen; Longueurs; Длина	TENSIONI E FREQUENZE 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/máx ej; Ausgetote Min/Max temp.; Tem.min/máx ex. Мин/макс. раб. t°C	FREON
mm	VOLT/Hz	WATT	°C	
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-secco trockene-warme Vitrinen Vitrines chaud-sec; Горячие столы "сухое тепло" серии				
1000/760 39,36"/29,92"				
1250 49,21"	220 / 50	500	+70 / +90	
1500 59,05"	220 / 50	550	+70 / +90	
2000 78,74"	220 / 50	600	+70 / +90	
2500 98,42"	220 / 50	800	+70 / +90	
3000 118,11"	220 / 50	1200	+70 / +90	
<b>TAVOLE FREDDO</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrinen; Vitrines réfrigérées; 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

<b>TAVOLA BAGNOMARIA</b> Bain-marie gastronomy display-cases; Vitrinas gastr. baño María Bain-marie Gastronomie vitrinen; 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	

<b>VETRINA PRALINERIA</b> Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdiele vitrinen; 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	

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

MODELLO Model; Model; Modèle; Модель mm	TEMPER. Temperature; Temperatura; Temperatur; Температура °C	RESA Output; Rendimiento; Leistung; Rendement; Выход W	ALIMENTAZ. Feed; Alimentación; Beschickung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность W	I MAX Absorbed max. current; Corriente máx absorb.; Aufgenommen Max.strom Courant max absorbé; Макс. сила тока A	PESO Weight; Peso; Gewicht; Poids; Вес KG
1000/1125 39,36"/49,21"	-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



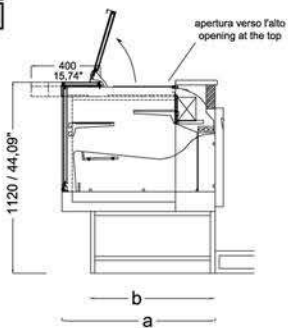




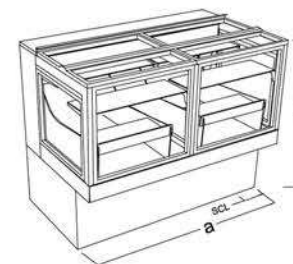


PASTICCERIA: KUBIK ❄️

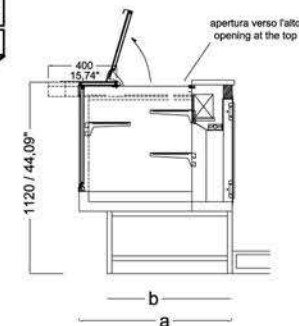
confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitrines pâtisserie  
Витрина для кондитерской серии



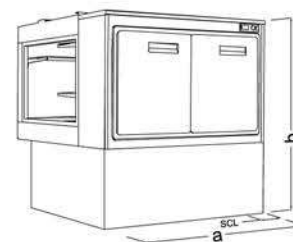
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a: 891	a: 35,07"
b: 685	b: 26,96"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

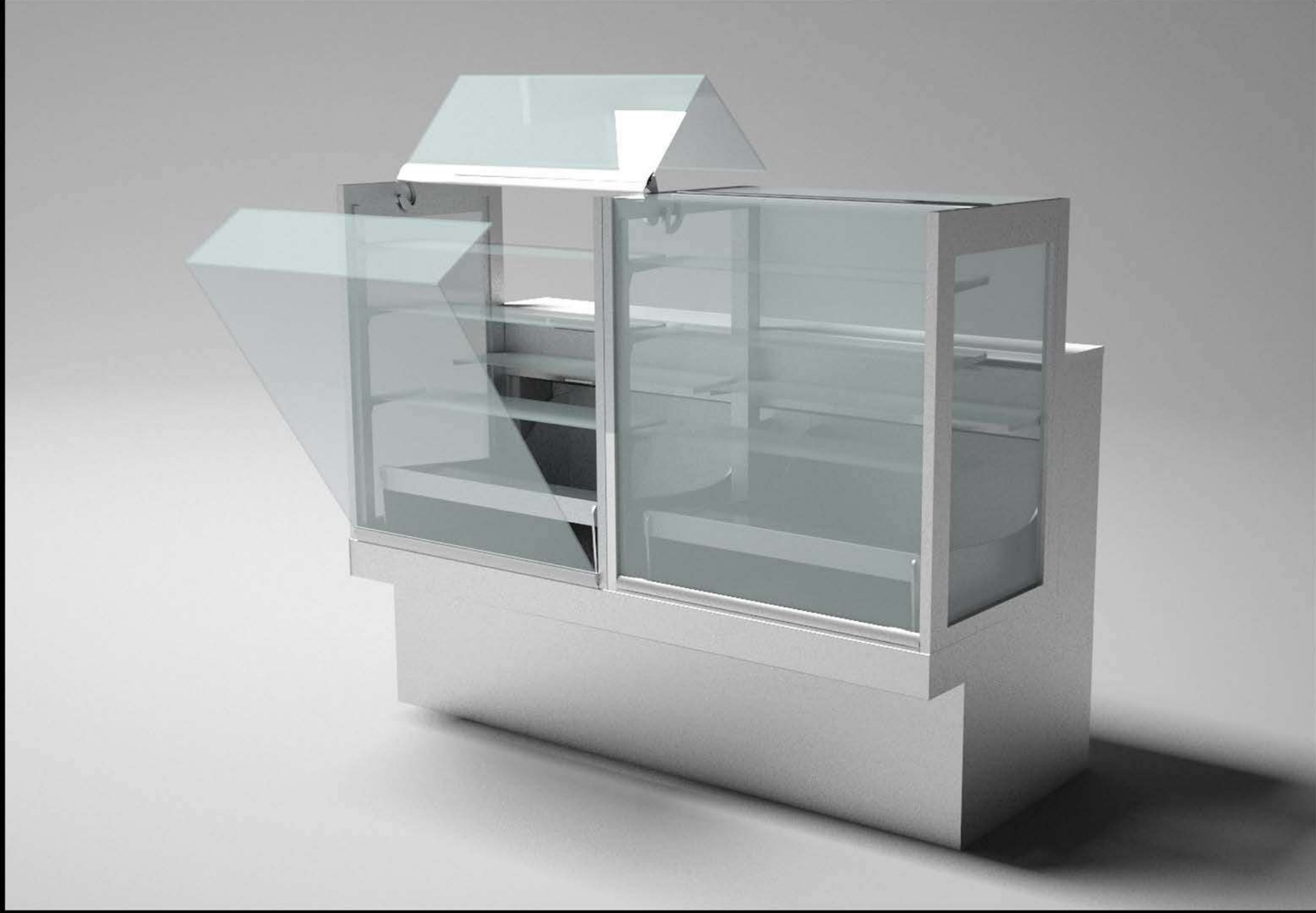


mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



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: 1120	b: 44,09"
SCL: 250	SCL: 9,84"





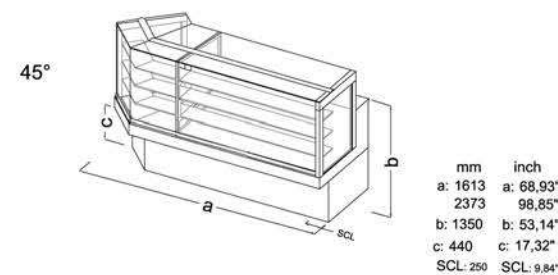
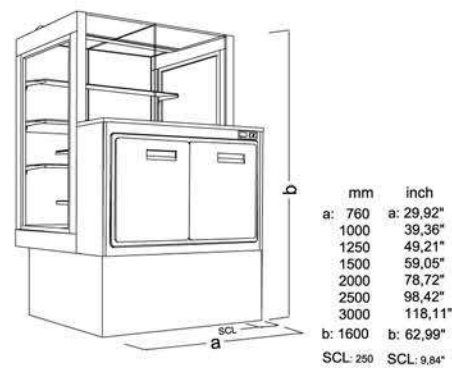
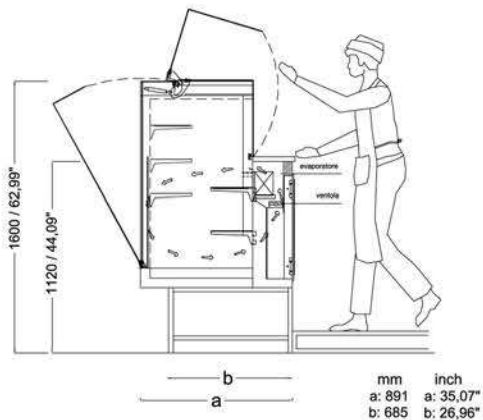
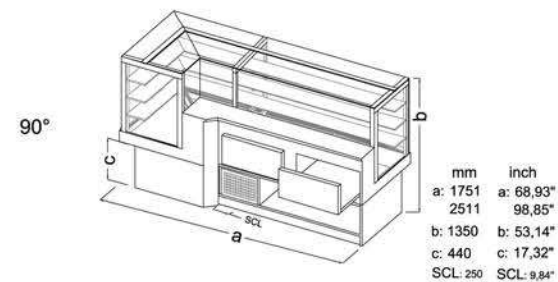
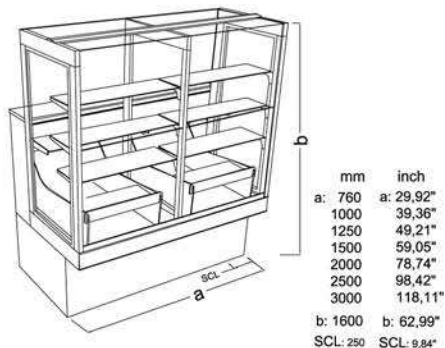
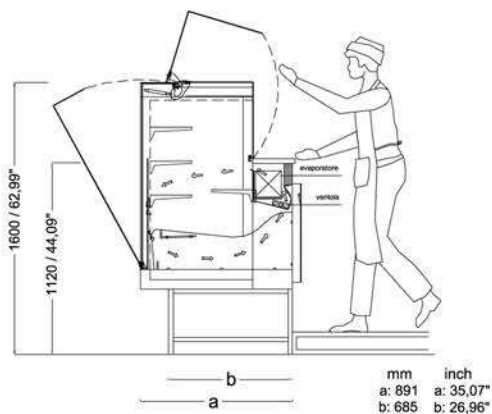
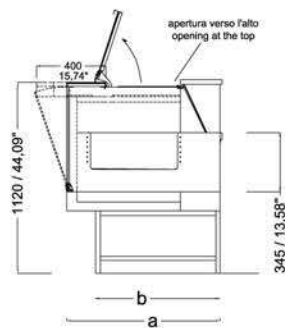


TAVOLA FREDDA  
③ CON VASCA: KUBIK

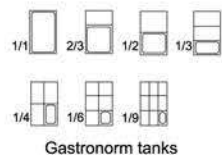
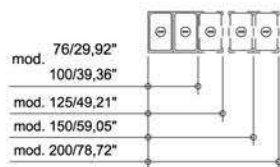
Refrigerated display-cases with gastronorm tanks; Vitrinasrefrigeradas con tinas gastronorm; Kühlvitrienen mit Gastronormwannen; Vitrines refrigerées avec bacs gastronorm; Холодные столы с ванночками gastronorm, серия



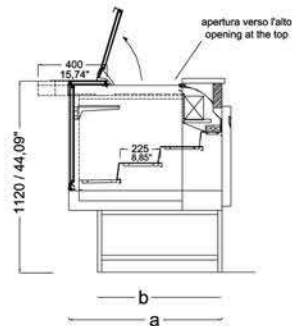
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



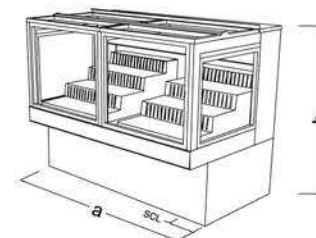
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

PRALINERIA: KUBIK  
④

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



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

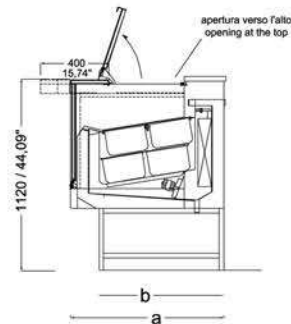


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

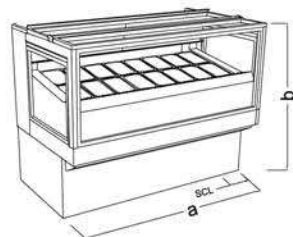
VETRINA GELATERIA: KUBIK



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

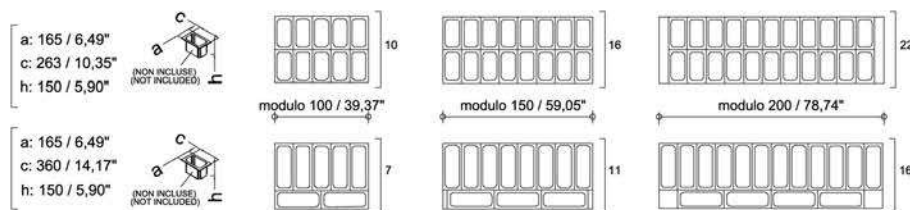


mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

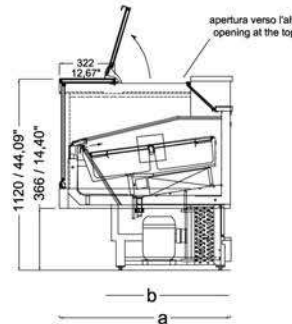
CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTA



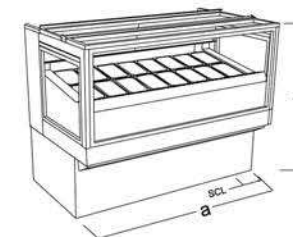
VETRINA GELATERIA: KUBIK BOX



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



mm	inch
a: 991	a: 39,01"
b: 685	b: 26,96"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTA

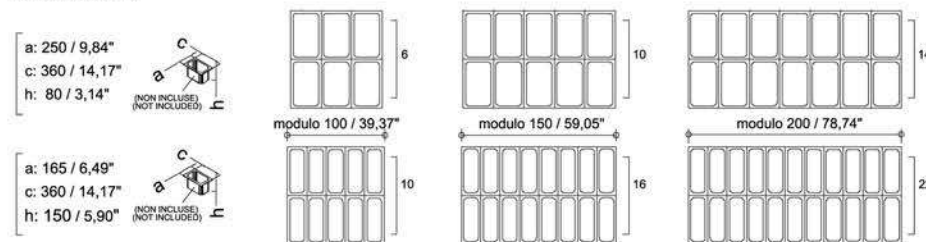


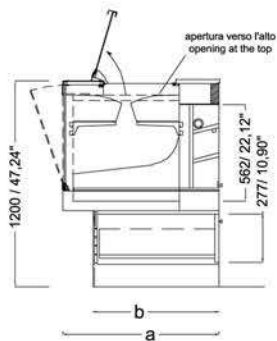


TAVOLA NEUTRA PANE: KUBIK

7



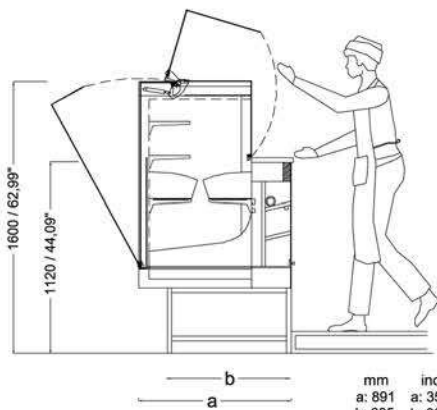
Baker's show cabinet; Vitrina para panaderia  
Bäckerei Ausstattung; Vitrine boulangerie; Мебель для булочной



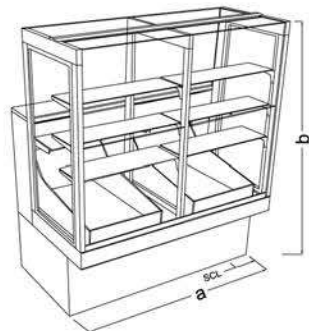
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



mm	inch
a: 760	a: 29,92"
1000	39,36"
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b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"



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



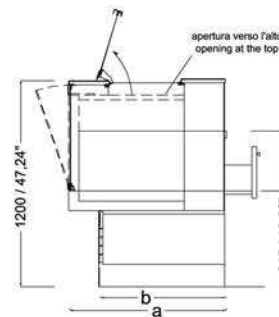
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1600	b: 62,99"
SCL: 250	SCL: 9,84"

TAVOLA NEUTRA PIZZA: KUBIK

8



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



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



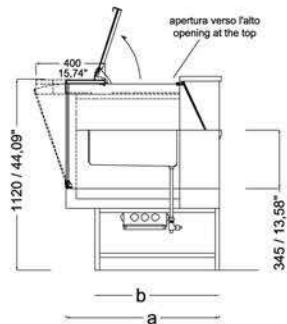
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"

## TAVOLA BAGNOMARIA: KUBIK

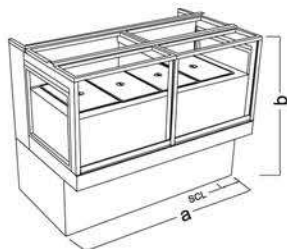
⑨



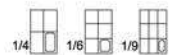
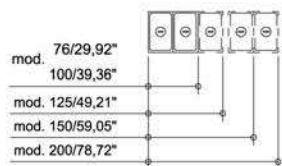
Bain-marie gastronomy display-cases; Vitrinas gastr. baño María  
Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie;  
Горячие столы серии



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



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"



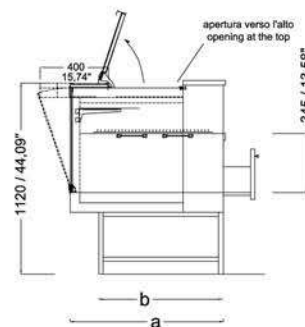
Gastronorm tanks

## TAVOLA CALDO-SECCO: KUBIK

⑩



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



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



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
2500	98,42"
3000	118,11"
b: 1120	b: 44,09"
SCL: 250	SCL: 9,84"



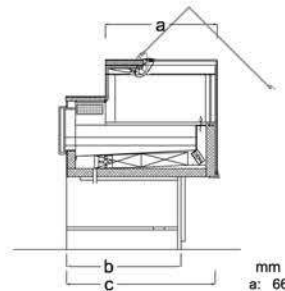


# GLASS



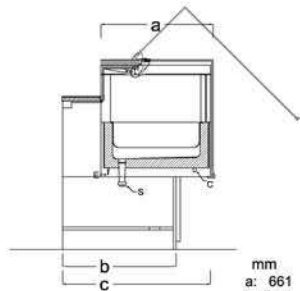
# GLASS

TAVOLA FREDDA VENTILATA ①



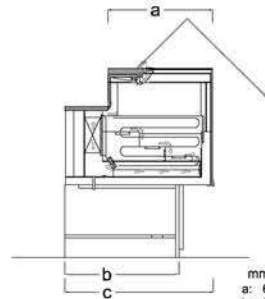
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

TAVOLA FREDDA CON VASCA ②



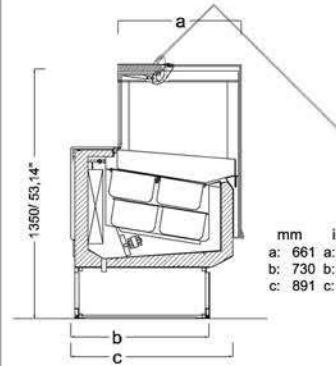
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

VETRINA PRALINIERA ③



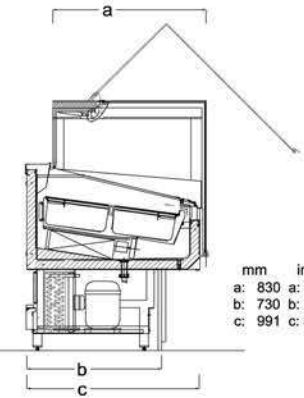
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

VETRINA GELATERIA ④



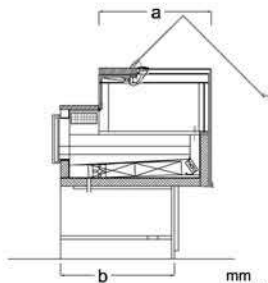
mm	inch
a: 661	a: 26,02"
b: 730	b: 28,74"
c: 891	c: 35,07"

VETRINA GELATERIA LUX ⑤



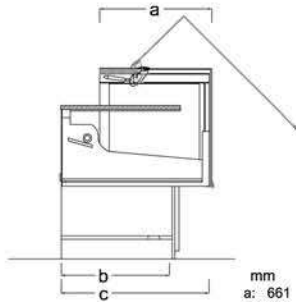
mm	inch
a: 830	a: 32,67"
b: 730	b: 28,74"
c: 991	c: 39,01"

TAVOLA CALDO-FREDDA ⑥



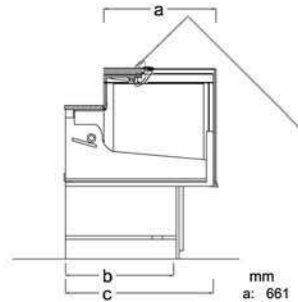
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

TAVOLA NEUTRA PIZZA ⑦



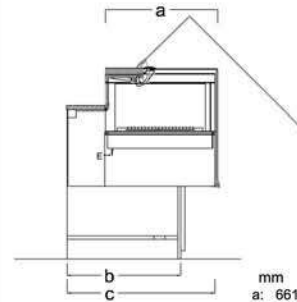
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

TAVOLA NEUTRA PANE ⑧



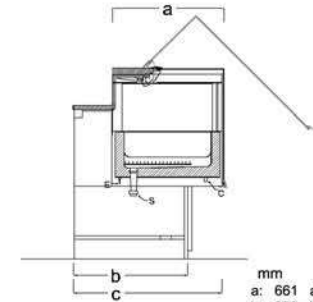
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

TAVOLA CALDO-SECCO ⑨



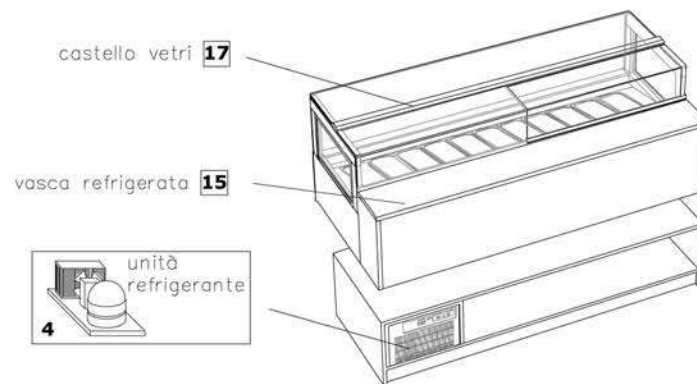
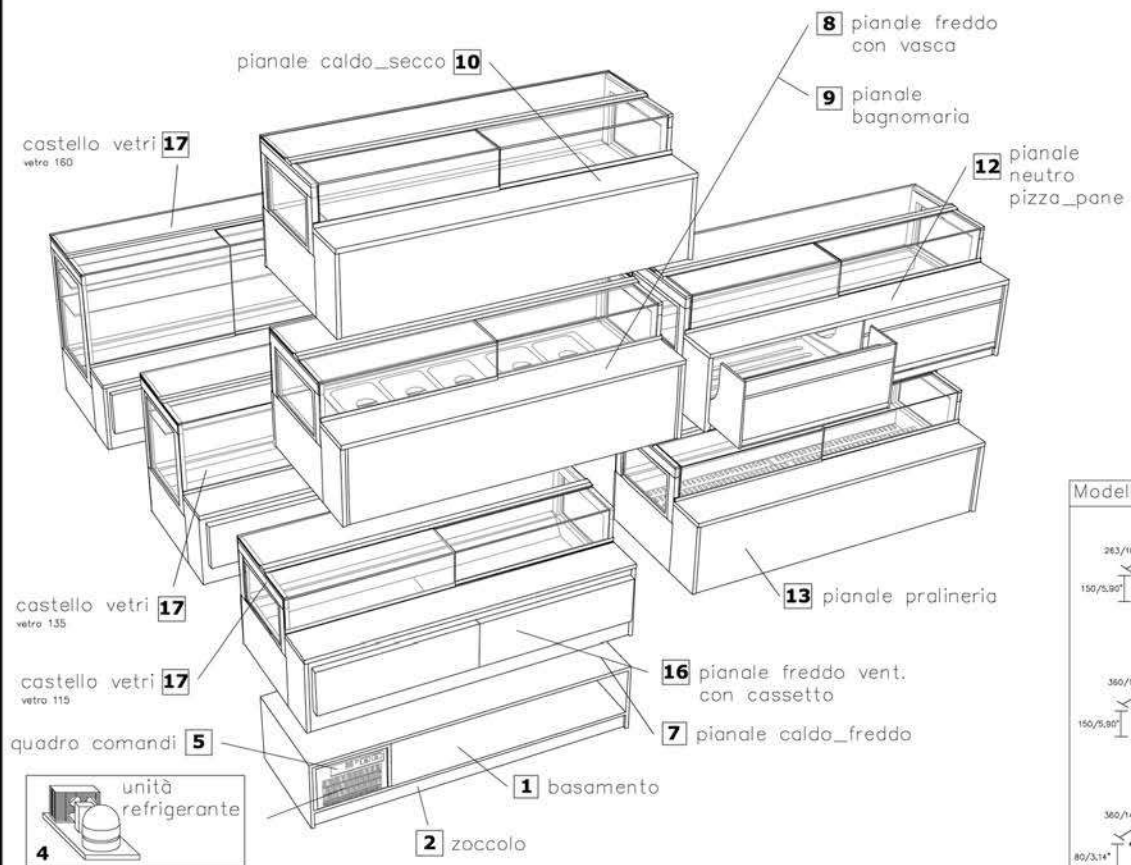
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

TAVOLA BAGNOMARIA ⑩



mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

# GLASS



Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
glass	a	10	16	22
	b	7	11	16
glass lux	c	6	10	14
	b	10	16	22

**1** BASAMENTO-Basement- Chassis -Unterbau - Base

In legno nobilitato.

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

**2** ZOCCOLO -Plinth-Plinthe-Sockel-Zòcalo

In lamiera 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 nivelación perfecta.

**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 reservfach (m einzig kalte anlage) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kuhlzelle 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 reser ve 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 Zeitenteisung(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).

**7** PIANALE REFRIGERATO -Refrigerato top -plaque refrigerée -Kuhlfäche -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

Tabola 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.

-Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

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

**12** PIANALE NEUTRO PIZZA PANE

Pianale neutro pizza

-Neutral expositive top for pizza-bread

-Plan neutre pizza-pain

-Brotausstellfläche

-Parte superior neutra pizza-pan.

## • GLASS

### 13 PIANALE PRALINERIA

*Vetrine pralineria*

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

### 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 monoblocen acier inox ave 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 patisserie avec tiroir
- Konditoreivitrines Zerlegung mit Schublade
- Vitrines pasteleria con cajon

### 17 CASTELLO VETRI

*Castello vetri*

- Set of glasses
- vitres
- glasaufbau
- grupo vidrios

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

LUNGHEZZE Lengths; Largos; 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. min/max эк. Мин макс. раб. t°C	CAPACITA' CELLA Cell capacity; Capacidad celdara; Zellekapazität; Capacité cellule Объем камеры
<b>TAVOLA FREDDA CON VASCA</b> 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				
mm - inch	VOLT/Hz	WATT	°C	LT
<b>TAVOLE FREDDI</b> 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	
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomia baño de Maria Warme Gastronomievitrienen; 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	
<b>TAVOLE FREDDI CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cè Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1000/760 39,36"/29,92"	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
<b>TAVOLA CALDO / FREDDA</b> 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	
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrienen Vitrines chaud-sec; Горячие столы "сухое тепло" 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	

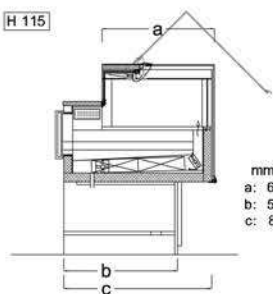
**DATI TECNICI VETRINE GELATERIA**

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

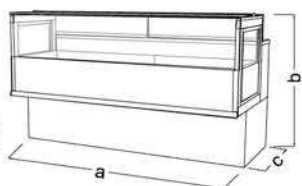
MODELLO Model; Modelo; Modèle; Модель mm	TEMPER. Temperature; Temperatura; Temperatur; Температура °C	RESA Output; Rendimiento; Leistung; Rendement; Выход W	ALIMENTAZ. Feed; Alimentación; Beschökung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность W	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max. Strom Courant max. absorbé; Max. сила тока A	PESO Weight; Peso; Gewicht; Poids; Вес KG
<b>MARA</b>						
1000/1125 39,36"/49,21"	-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
<b>VETRINA PRALINERIA</b> Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdielevitrienen; Informations techniques vitrines glacier Технические параметры витрин для мороженого серии						
1000/760 39,36"/29,92"	+14/+16	690	220/1/50	1035	4,6	215
1250 49,21"	+14/+16	690	220/1/50	1035	4,6	245
1500 59,05"	+14/+16	900	220/1/50	1230	6,4	285
2000 78,74"	+14/+16	1200	220/1/50	1665	8,4	310

TAVOLA FRED. VENT. GLASS  
DX/SX 90° - 45°confectioners display-cases; Vitrinas pasteleria; Konditoreivitrinen; Vitrines pâtisserie  
Витрина для кондитерской серии

H 115

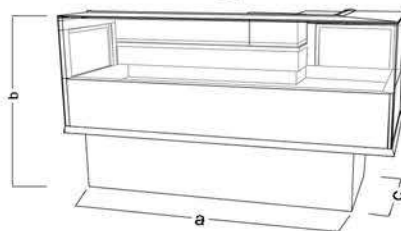


mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"



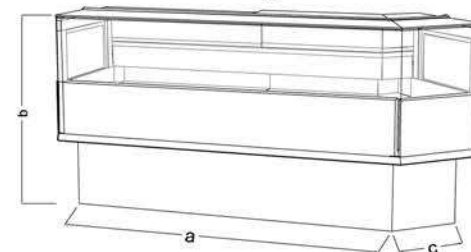
mm	inch
a: 1000	a: 39,36"
1250	48,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 550	c: 21,55"

90°



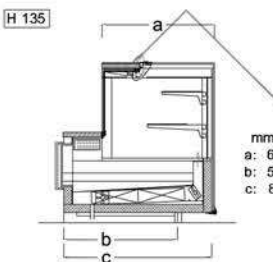
mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1150	b: 45,27"
c: 1000	c: 39,36"

45°

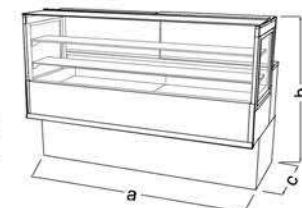


mm	inch
a: 1610	a: 63,38"
2350	92,51"
b: 1150	b: 45,27"
c: 500	c: 19,68"

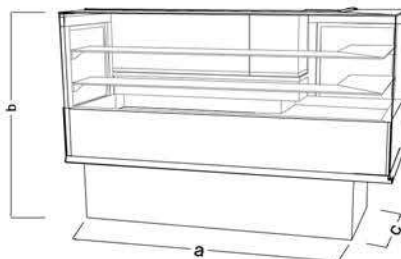
H 135



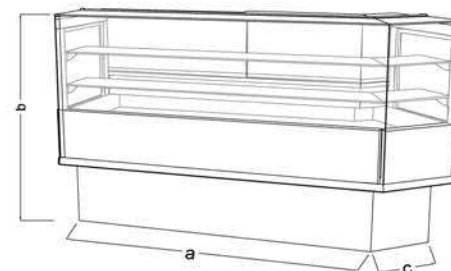
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	48,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 550	c: 21,55"

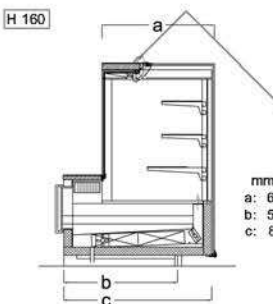


mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1350	b: 53,14"
c: 1000	c: 39,36"



mm	inch
a: 1610	a: 63,38"
2350	92,51"
b: 1350	b: 53,14"
c: 500	c: 19,68"

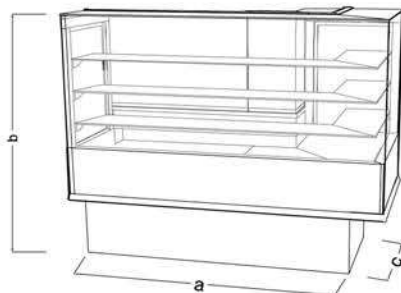
H 160



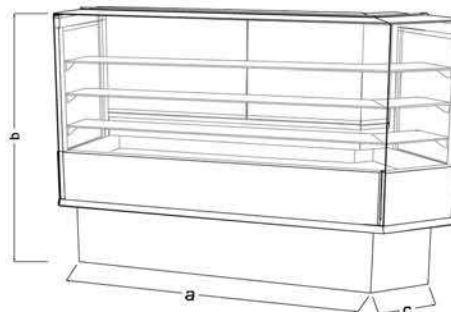
mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	48,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1600	b: 62,99"
c: 550	c: 21,55"



mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1600	b: 62,99"
c: 1000	c: 39,36"



mm	inch
a: 1610	a: 63,38"
2350	92,51"
b: 1600	b: 62,99"
c: 500	c: 19,68"

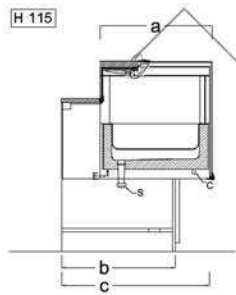


TAVOLA FREDDA

② CON VASCA: GLASS

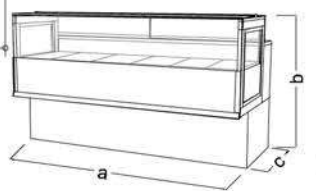
Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con tinas gastronorm; Kühlvitrinen mit Gastronormwannen; Vitrines refrigerées avec bacs gastronorm; Холодные столы с ванночками gastronorm, серия

H 115



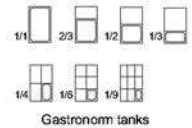
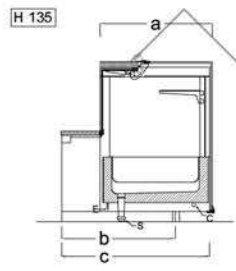
- mod. 100/39,36"
- mod. 125/49,21"
- mod. 150/59,05"
- mod. 200/78,72"

mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"

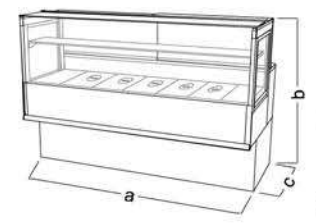


mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 550	c: 21,55"

H 135

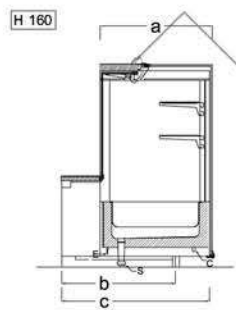


Gastronorm tanks

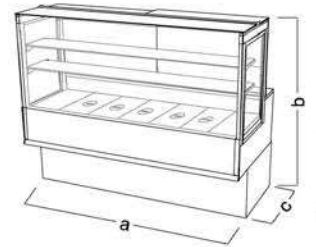


mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 550	c: 21,55"

H 160



mm	inch
a: 661	a: 26,02"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1600	b: 62,99"
c: 550	c: 21,55"

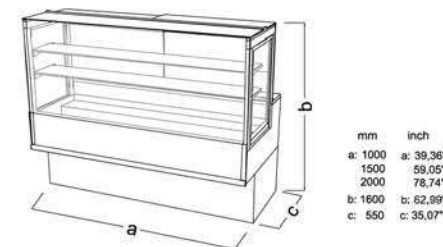
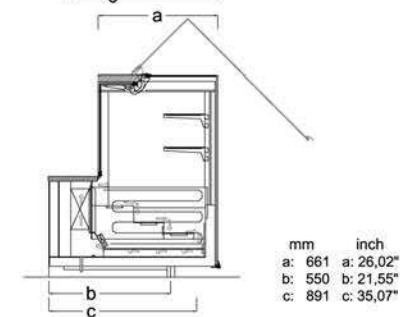
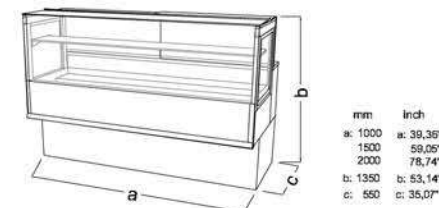
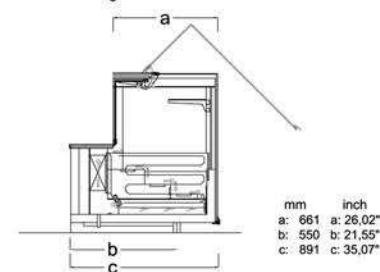
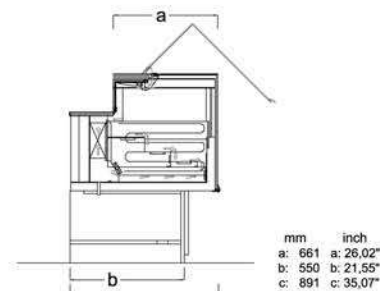


## VETRINA PRALINERIA: GLASS

③



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



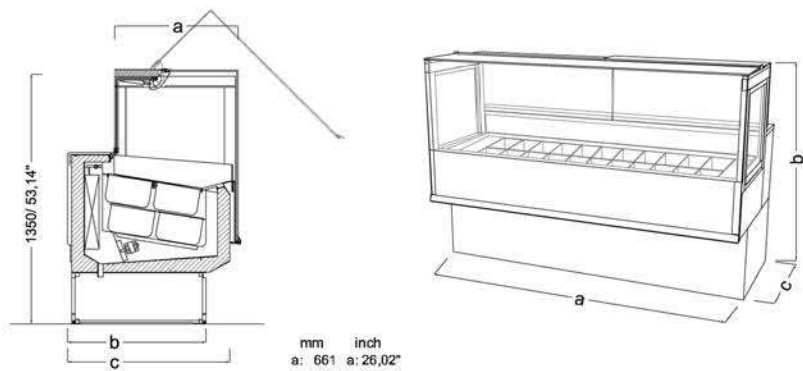
VETRINA GELATERIA: GLASS



Ice-cream display-cases; Vitrinas heladeria; Eisdielevitriinen; Vitriines glacier; Витрины для мороженого серии

④

H 135



mm	inch
a: 661	a: 26,02"
b: 730	b: 28,74"
c: 891	c: 35,07"

mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 1000	c: 39,36"

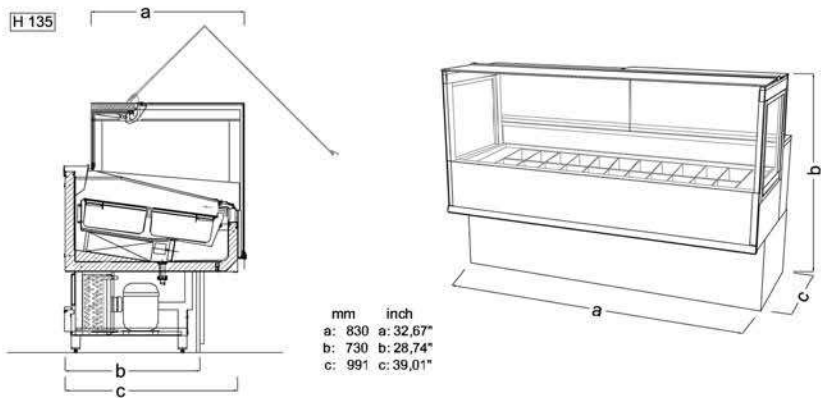
VETRINA GELATERIA: GLASS LUX



Ice-cream display-cases; Vitrinas heladeria; Eisdielevitriinen; Vitriines glacier; Витрины для мороженого серии

⑤

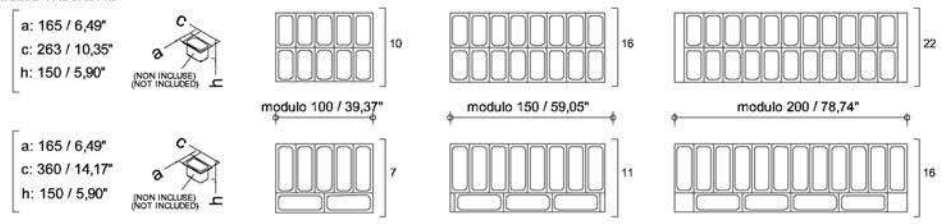
H 135



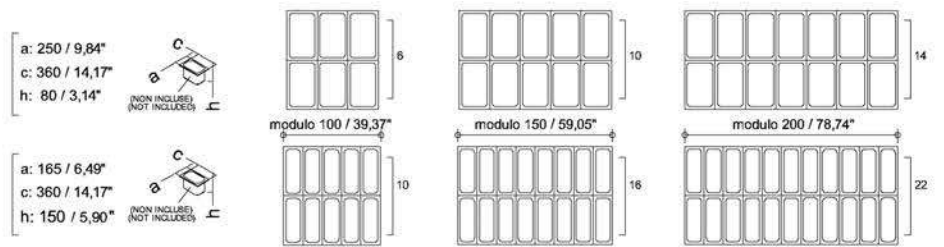
mm	inch
a: 830	a: 32,67"
b: 730	b: 28,74"
c: 991	c: 39,01"

mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 1000	c: 39,36"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTE



CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTE



**TAVOLA CALDO-FREDDO: GLASS**  
**DX/SX 90° - 45°**

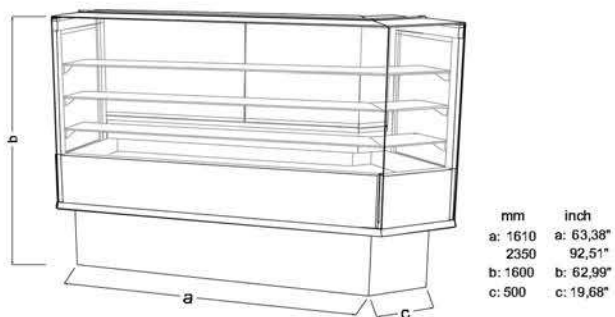
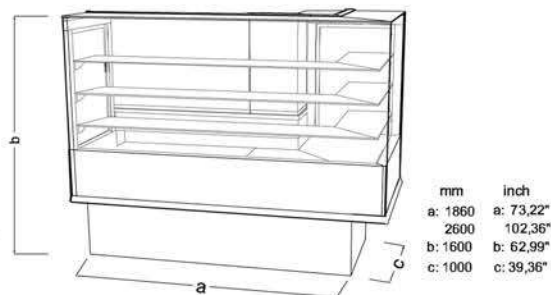
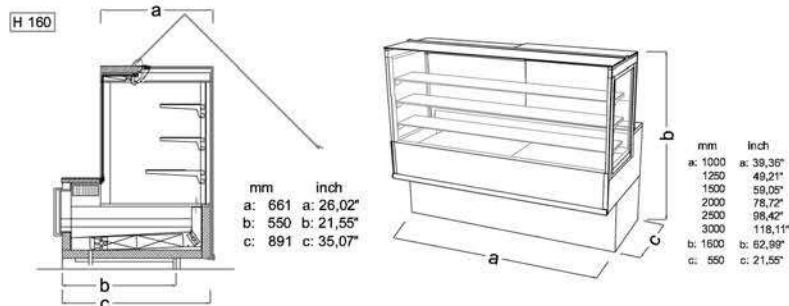
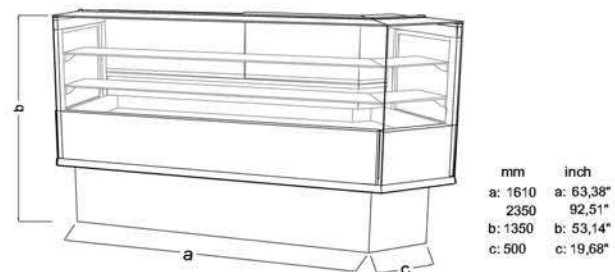
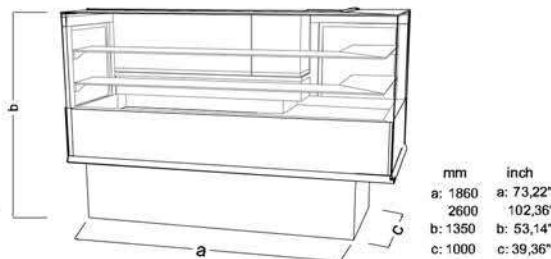
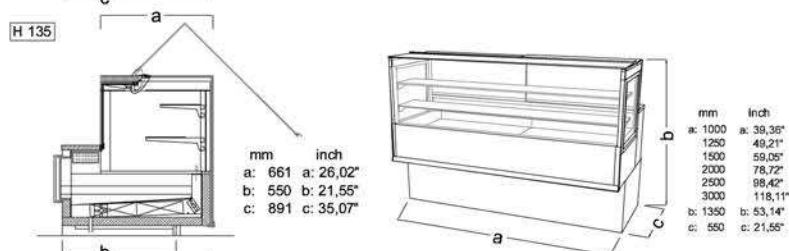
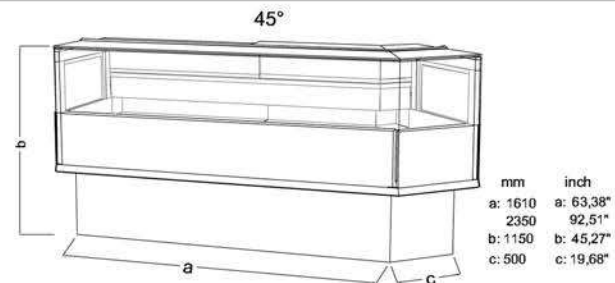
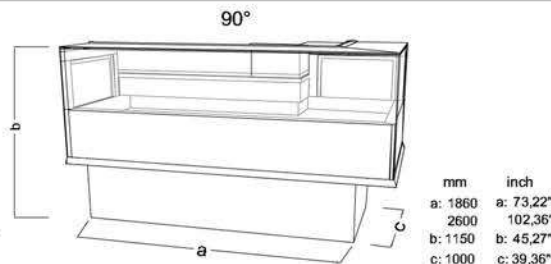
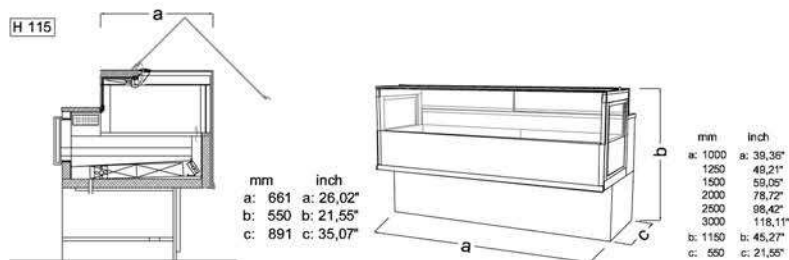
*Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
 Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный*


TAVOLA NEUTRA PIZZA: GLASS



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

7

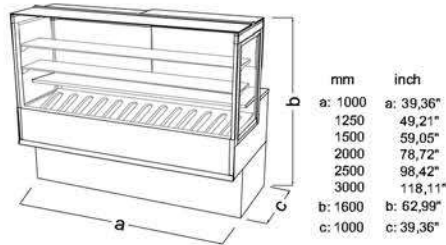
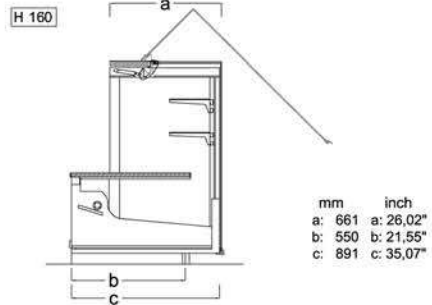
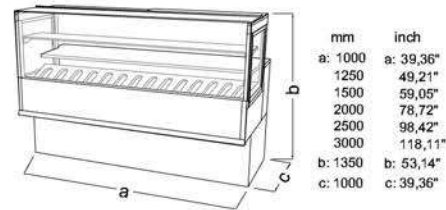
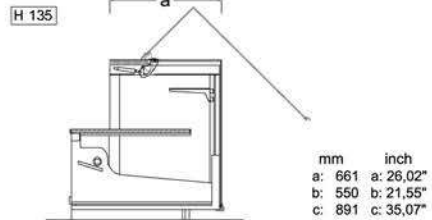
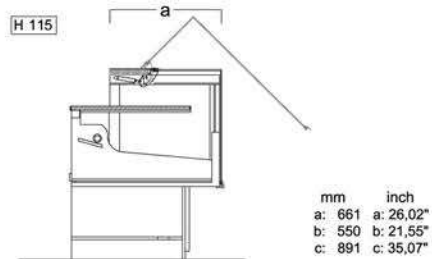


TAVOLA NEUTRA PANE: GLASS



baker's show cabinet; Vitrina para pizzeria/panaderia  
Bäckerei Ausstattung; Vitrine boulangerie; Мебель для булочной

8

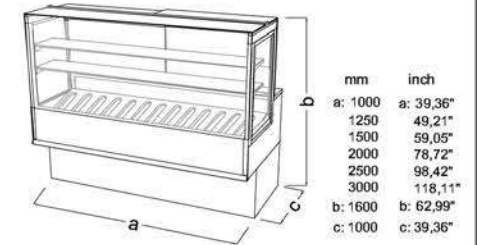
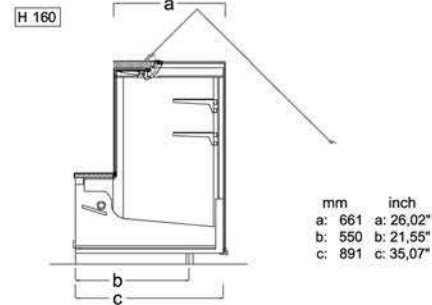
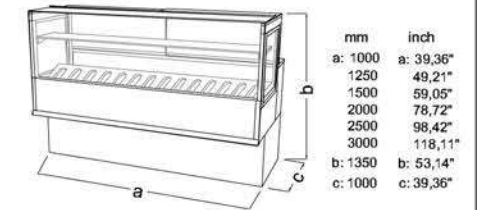
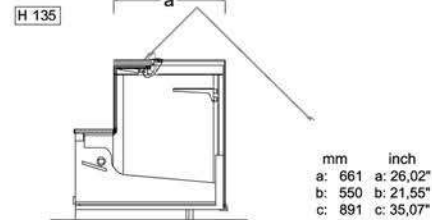
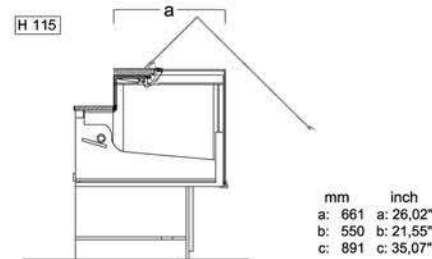




TAVOLA CALDO - SECCO: GLASS



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

9

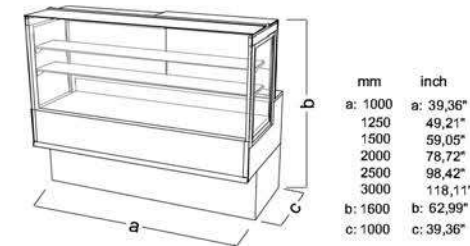
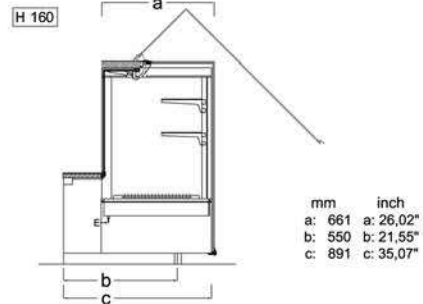
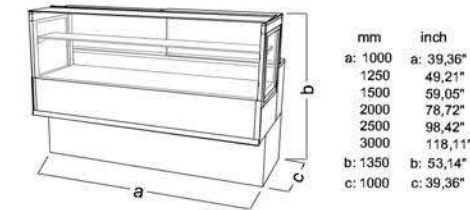
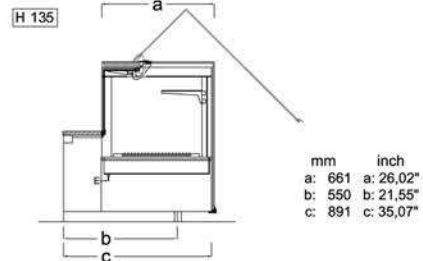
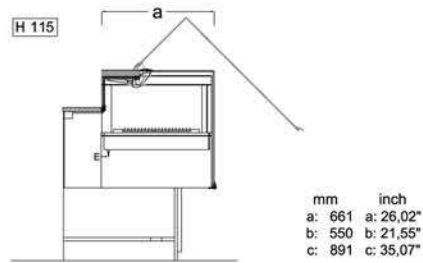
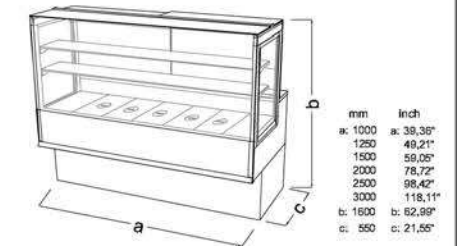
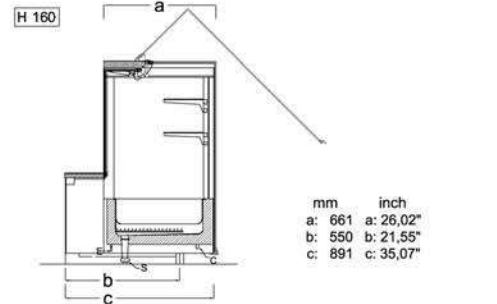
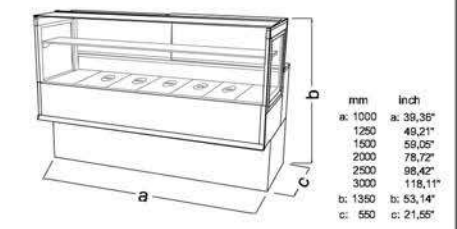
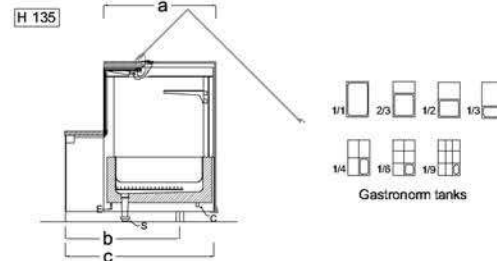
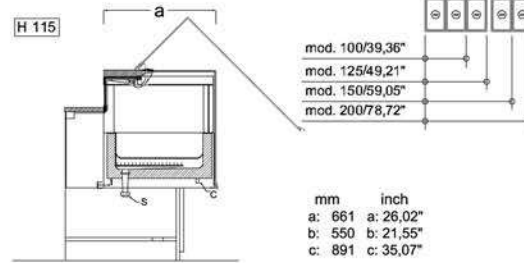


TAVOLA BAGNOMARIA: GLASS



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

10



# VELA

232



CAFFETTERIA  
PASTICCERIA  
COCKTAIL  
APERITIVI

# • VELA

TAVOLA FREDDA VENTILATA ①

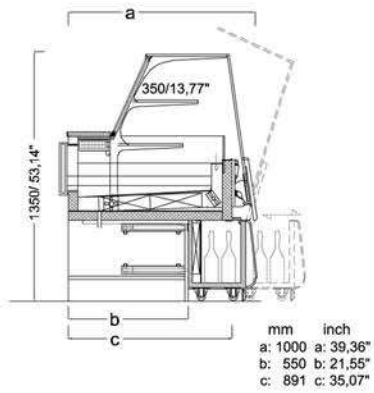
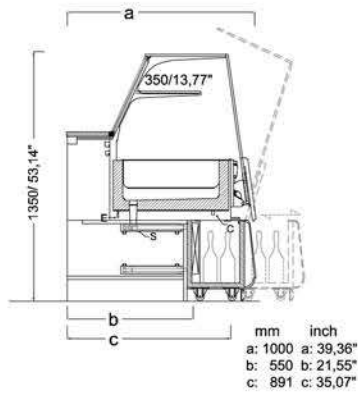
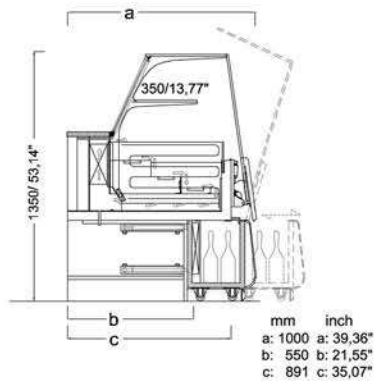


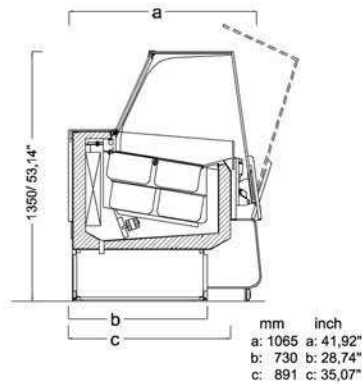
TAVOLA FREDDA CON VASCA ②



VETRINA PRALINERIA ③



VETRINA GELATERIA ④



VETRINA GELATERIA LUX ⑤

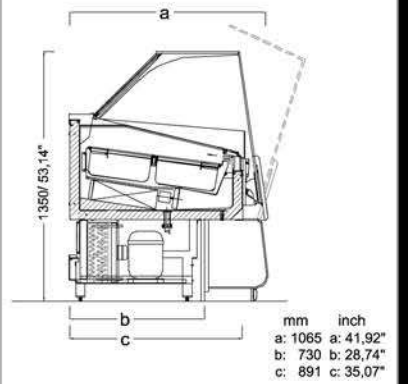


TAVOLA CALDO-FREDDA ⑥

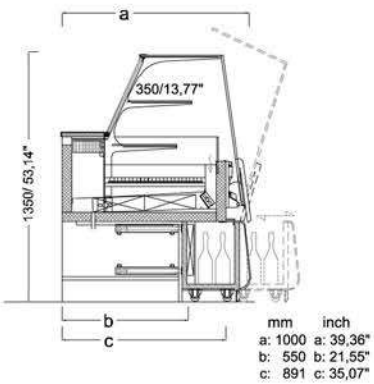


TAVOLA NEUTRA PIZZA ⑦

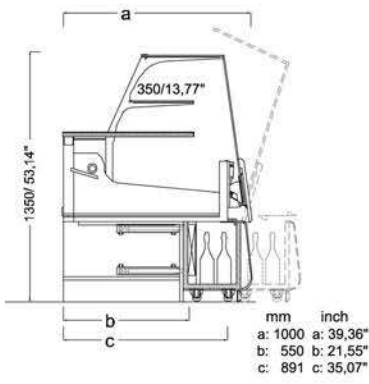


TAVOLA NEUTRA PANE ⑧

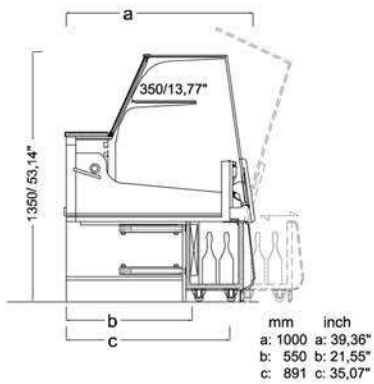


TAVOLA CALDO-SECCO ⑨

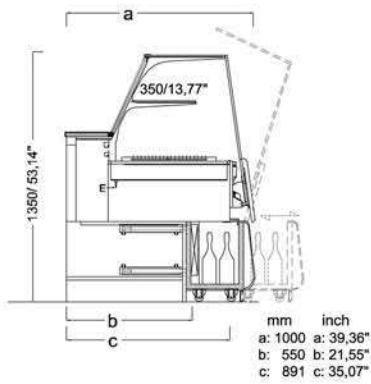
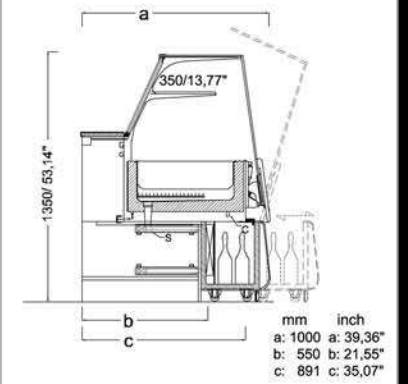
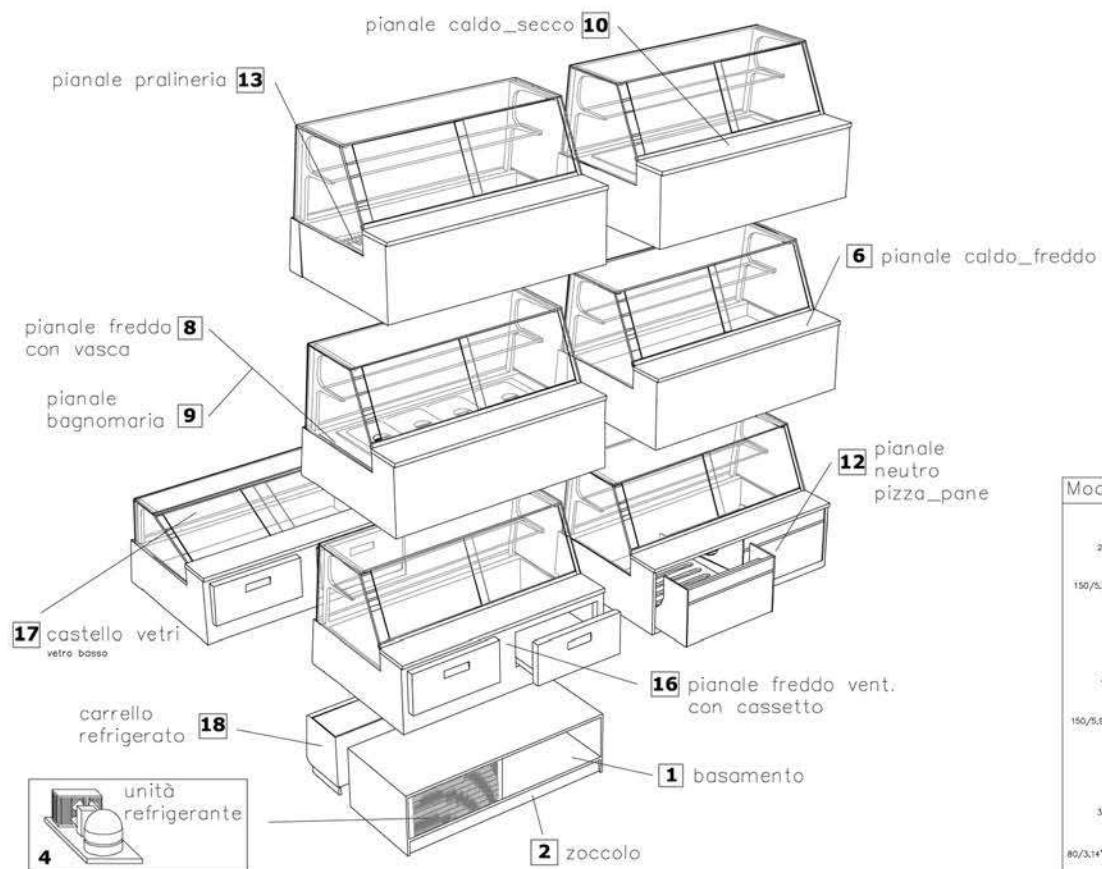


TAVOLA BAGNOMARIA ⑩

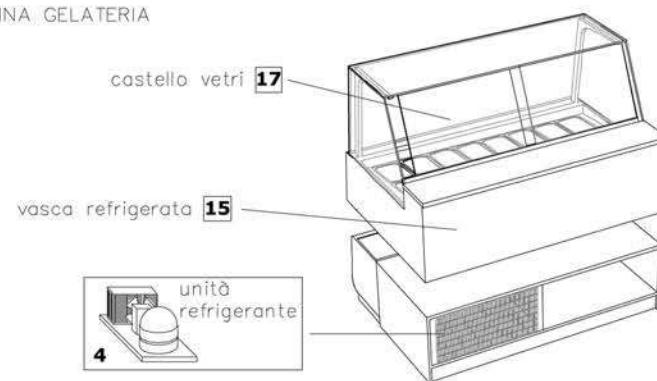




## • VELA



## VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
vela	a	10	16	22
	b	7	11	16
vela lux	c	6	10	14
	b	10	16	22

**1** BASAMENTO-Basement- Chassis -Unterbau - Base

In legno nobilitato.

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

**2** ZOCCOLO -Plinth-Plinthe-Sockel-Zòcalo

In lamiera 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 nivelación perfecta.

**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 de 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 reservfach (m einzig kalte anlage) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kuhlzelle 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 reser ve 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 -Schalltafel -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). 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/refrigerada

**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 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 chauffante -Troken warmflacje - 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.

**12** PIANALE NEUTRO PIZZA PANE

Pianale neutro pizza

-Neutral expositive top for pizza-bread

-Plan neutre pizza-pain

-Brotausstellfläche

-Parte superior neutra pizza-pan.

**13** PIANALE PRALINERIA

Vetrina pralineria

-Pralines shop display-case

-Vitrine pralines

-Pralinen

-Vitrina bombones

## • VELA

### 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/m<sup>3</sup>. Edelstahlinnen- und aussenbekleidung.

### 17 CASTELLO VETRI

Castello vetri

- Set of glasses

- vitres

- glasaufbau

- grupo vidrios

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

LUNGHEZZE Lengths; Largos; 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. min/max эк. Мин макс. раб. t°C	CAPACITA' CELLA Cell capacity; Capacidad celdara; Zellekapazität; Capacité cellule Объем камеры
<b>TAVOLA FREDDA CON VASCA</b> Refrigerated display-cases with gastronorm tanks; Vitrinas refrigeradas con tinas gastronorm; Kühlvitriinen mit Gastronormwannen; Vitrines réfrigérées avec bacs gastronorm; Холодные столы с ванночками gastronorm, серия				
mm - inch	VOLT/Hz	WATT	°C	LT
<b>TAVOLE FREDDI</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitriinen; 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	
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomia baño de Maria Warme Gastronomievitrinen; 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	
<b>TAVOLE FREDDI CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cè Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1000/760 39,36"/29,92"	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
<b>TAVOLA CALDO / SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitriinen Vitrines chaud-sec; Горячие столы "сухое тепло" 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	
<b>TAVOLA CALDO / FREDDA</b> 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	

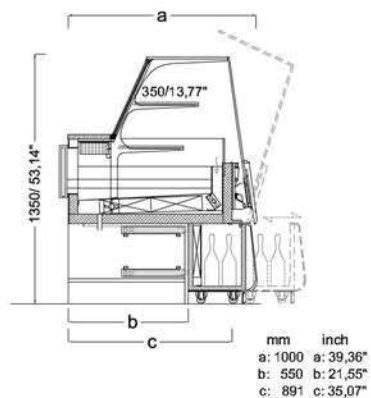
**DATI TECNICI VETRINE GELATERIA**  
 Technical features ice-cream shop display-cases;  
 Datos técnicos vitrinas heladería ; Technische Angaben Eisdielevitriinen;  
 Informations techniques vitrines glaciers;  
 Технические параметры витрин для мороженого серии

MODELLO Model; Modelo; Modèle; Модель	TEMPER. Temperature; Temperatura; Temperatur; Температура	RESA Output; Rendimiento; Leistung; Rendement; Выход	ALIMENTAZ. Feed; Alimentación; Beschökung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max. Strom Courant max. absorbé; Max. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
<b>MARA</b>						
1000/1125 39,36"/49,21"	-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
<b>VETRINA PRALINERIA</b> Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería; Technische Angaben Eisdielevitriinen; Informations techniques vitrines glaciers Технические параметры витрин для мороженого серии						
1000/760 39,36"/29,92"	+14/+16	690	220/1/50	1035	4,6	215
1250 49,21"	+14/+16	690	220/1/50	1035	4,6	245
1500 59,05"	+14/+16	900	220/1/50	1230	6,4	285
2000 78,74"	+14/+16	1200	220/1/50	1665	8,4	310

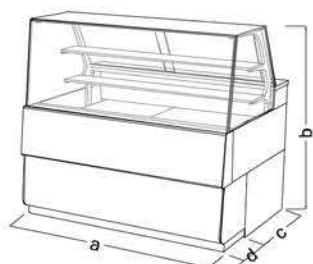
TAVOLA FREDDA VENTILATA: VELA  
DX/SX 90° - 45°



confectioners display-cases; Vitrinas pastelería; Konditoreivitrinen; Vitřines pâtisseries  
Витрина для кондитерской серии

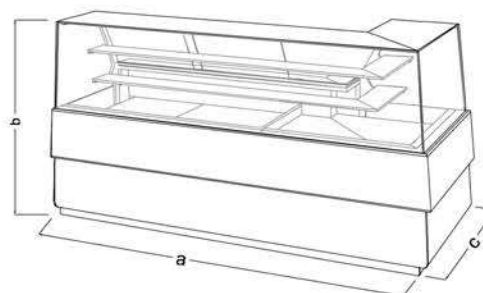


mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



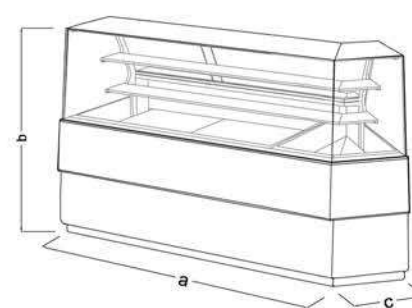
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"

90°

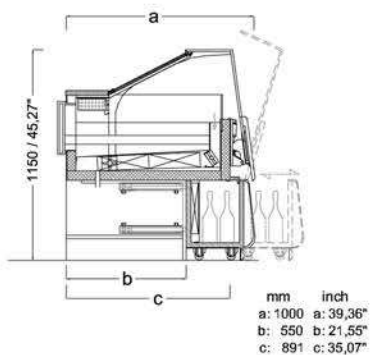


mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1350	b: 53,14"
c: 791	c: 31,14"

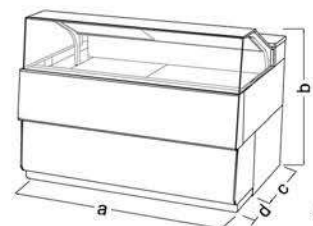
45°



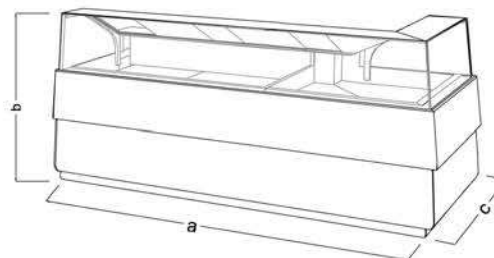
mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1350	b: 53,14"
c: 791	c: 31,14"



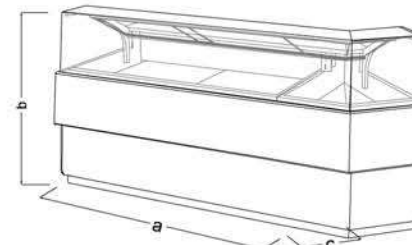
mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1860	a: 89,17"
2600	102,36"
b: 1150	b: 45,27"
c: 791	c: 31,14"

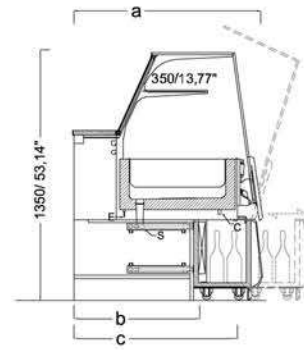


mm	inch
a: 1860	a: 89,17"
2600	102,36"
b: 1150	b: 45,27"
c: 791	c: 31,14"

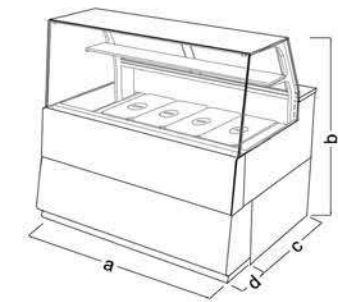
TAVOLA FREDDA CON VASCA  
VELA



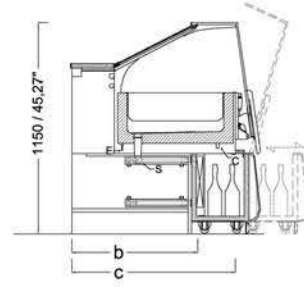
Refrigerated display-cases with tanks; Vitrinas refrigeradas con tinas;  
Kühlvitrinen mit Gastronormwannen; Vitrines refrigerées avec bacs gastronorm  
Холодные столы с ванночками gastronorm, серия



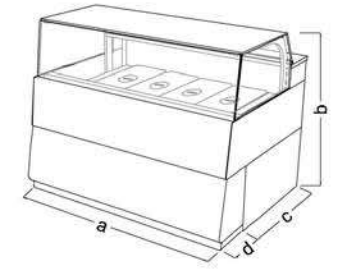
mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

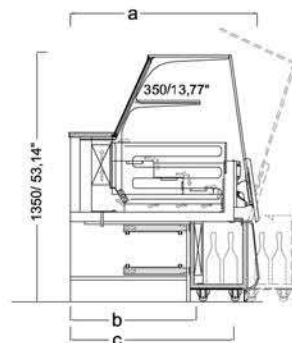


## VETRINA PRALINERIA: VELA

③



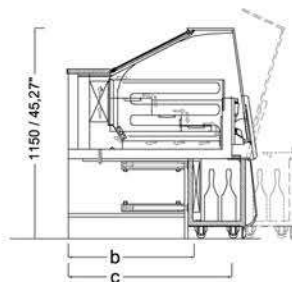
Chocolate cabinet; Vitrinas para bombones; Schokoladen  
Konditorevitrinen; Vitrines pralines; Популярные конфеты



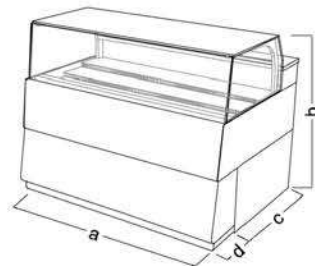
mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



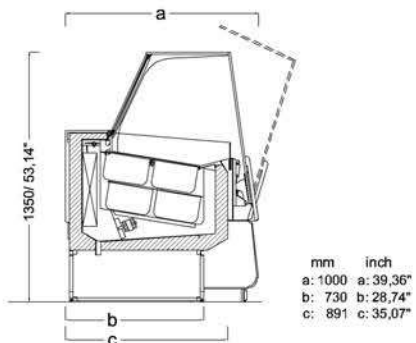
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

VETRINA GELATERIA: VELA

④



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



mm	inch
a: 1000	a: 39,36"
b: 730	b: 28,74"
c: 891	c: 35,07"



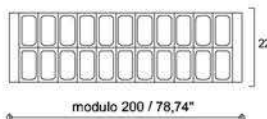
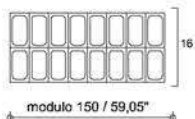
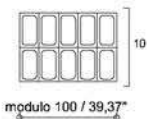
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTA

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



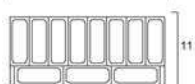
(NON INCLUSE)  
(NOT INCLUDED)



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



(NON INCLUSE)  
(NOT INCLUDED)

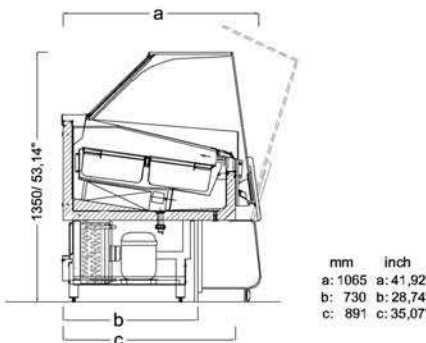


VETRINA GELATERIA: VELA LUX

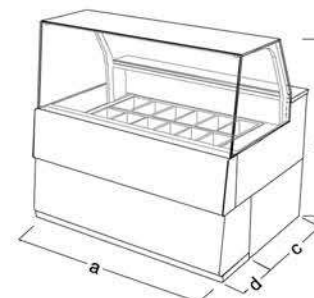
⑤



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



mm	inch
a: 1065	a: 41,92"
b: 730	b: 28,74"
c: 891	c: 35,07"



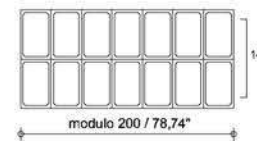
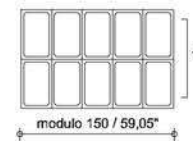
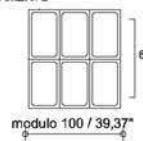
mm	inch
a: 1000	a: 39,36"
1500	59,05"
2000	78,74"
b: 1350	b: 53,14"
c: 1000	c: 39,36"
d: 310	d: 12,20"

CONFIGURAZIONI TIPO PER IL POSIZIONAMENTO DELLE VASCHETTA

a: 250 / 9,84"  
c: 360 / 14,17"  
h: 80 / 3,14"



(NON INCLUSE)  
(NOT INCLUDED)



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



(NON INCLUSE)  
(NOT INCLUDED)

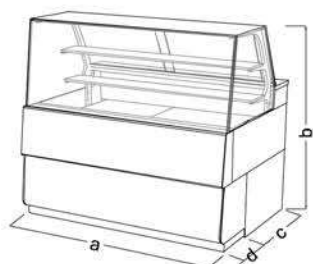
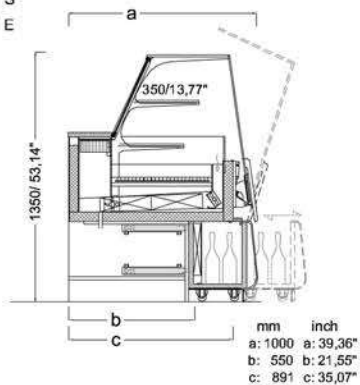




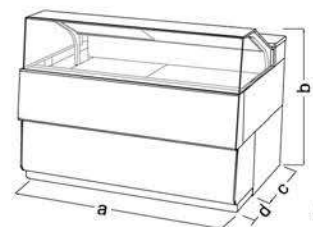
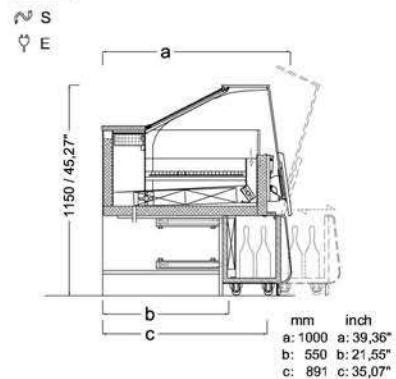
## TAVOLA CALDO-FREDDO: EMMA XXL



⑥



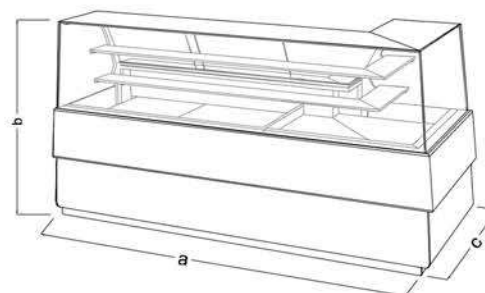
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

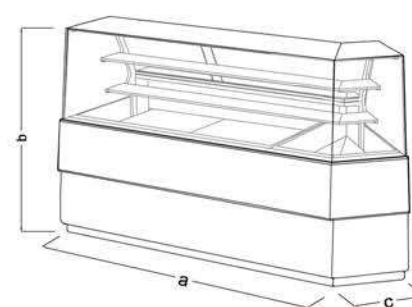
Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Фигурный холодный

90°

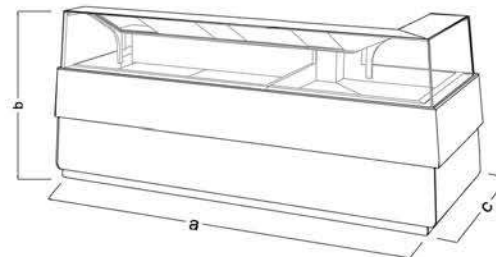


mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1350	b: 53,14"
c: 791	c: 31,14"

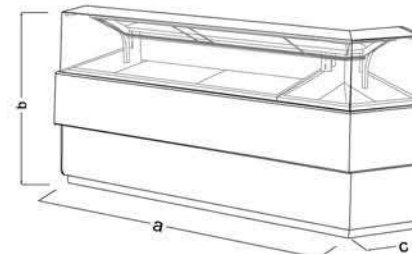
45°



mm	inch
a: 1860	a: 73,22"
2600	102,36"
b: 1350	b: 53,14"
c: 791	c: 31,14"



mm	inch
a: 1860	a: 89,17"
2600	102,36"
b: 1150	b: 45,27"
c: 791	c: 31,14"



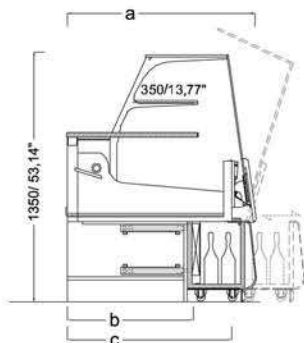
mm	inch
a: 1860	a: 89,17"
2600	102,36"
b: 1150	b: 45,27"
c: 791	c: 31,14"

TAVOLA NEUTRA PIZZA: VELA

7



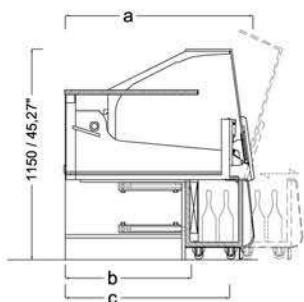
Pizzeria's show cabinet; Vitrina para pizzería  
Pizzeria Ausstattung; Vitrine pizzeria; Мебель для пиццерии



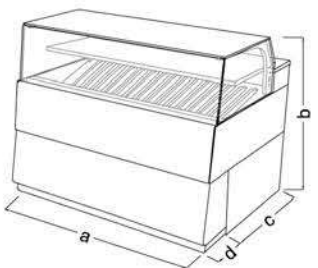
mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



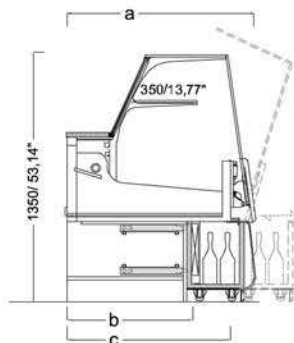
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a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

TAVOLA NEUTRA PANE: VELA

8



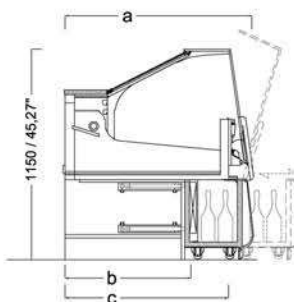
Baker's show cabinet; Vitrina para panadería  
Bäckerei Ausstattung; Vitrine boulangerie; Мебель для булочной



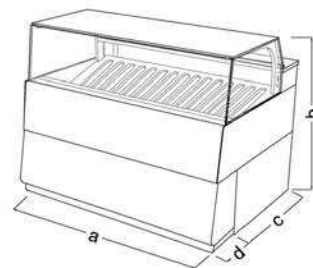
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a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



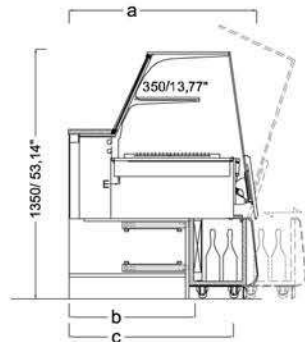
mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"



TAVOLA CALDO - SECCO: VELA



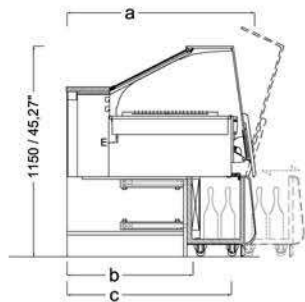
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;  
Vitrines chaud-sec; Горячие столы "сухое тепло" сериу



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"

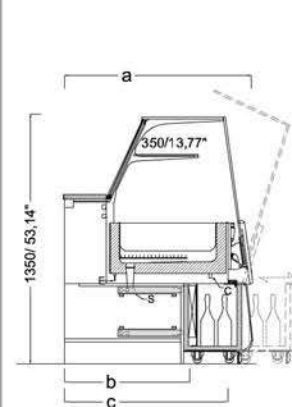


mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

TAVOLA BAGNOMARIA: VELA

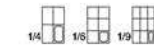
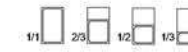


Bain-marie gastronomy display-cases; Vitrinas gastr. baño María  
Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie;  
Горячие столы сериу

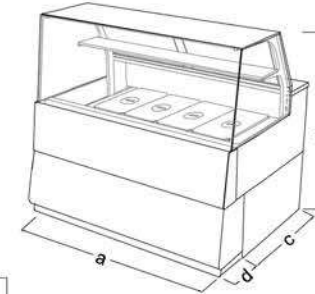


mod. 100/39,36"
mod. 125/49,21"
mod. 150/59,05"
mod. 200/78,72"

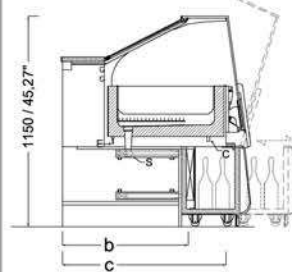
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b: 550	b: 21,55"
c: 891	c: 35,07"



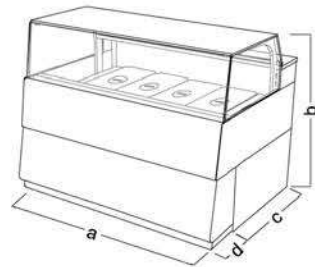
Gastronom tanks



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1350	b: 53,14"
c: 685	c: 26,96"
d: 310	d: 12,20"



mm	inch
a: 1000	a: 39,36"
b: 550	b: 21,55"
c: 891	c: 35,07"



mm	inch
a: 1000	a: 39,36"
1250	49,21"
1500	59,05"
2000	78,72"
2500	98,42"
3000	118,11"
b: 1150	b: 45,27"
c: 685	c: 26,96"
d: 310	d: 12,20"

# KATIA

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TAVOLA FREDDA ①

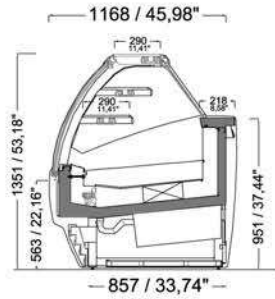
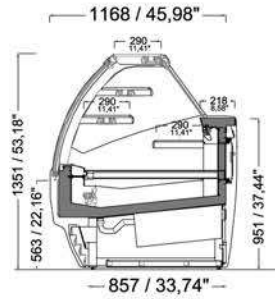
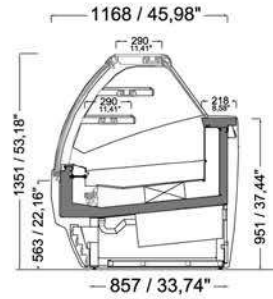


TAVOLA FREDDA CON CASSETTO ②



VETRINA PRALINERIA ③



VETRINA GELATERIA ④ ⑤

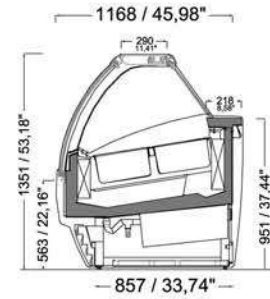


TAVOLA CALDO-FREDDA ⑥ ⑦

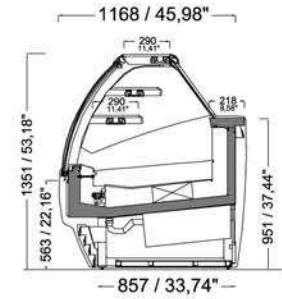


TAVOLA BAGNOMARIA ⑧

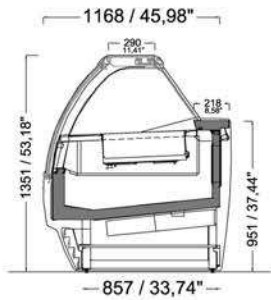
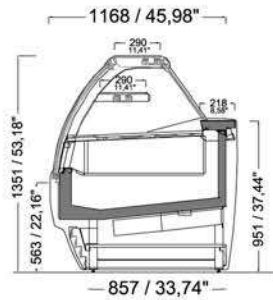
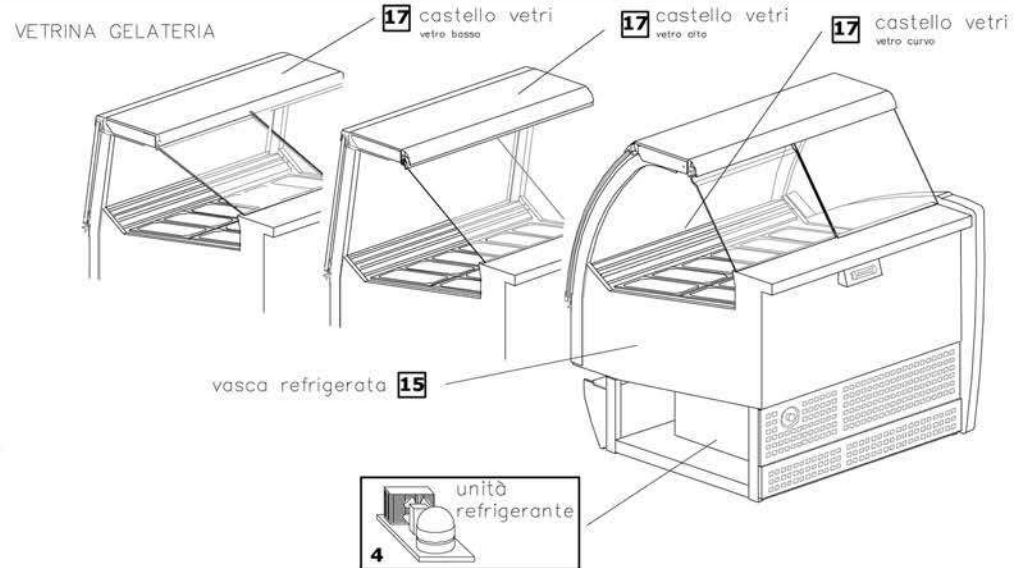
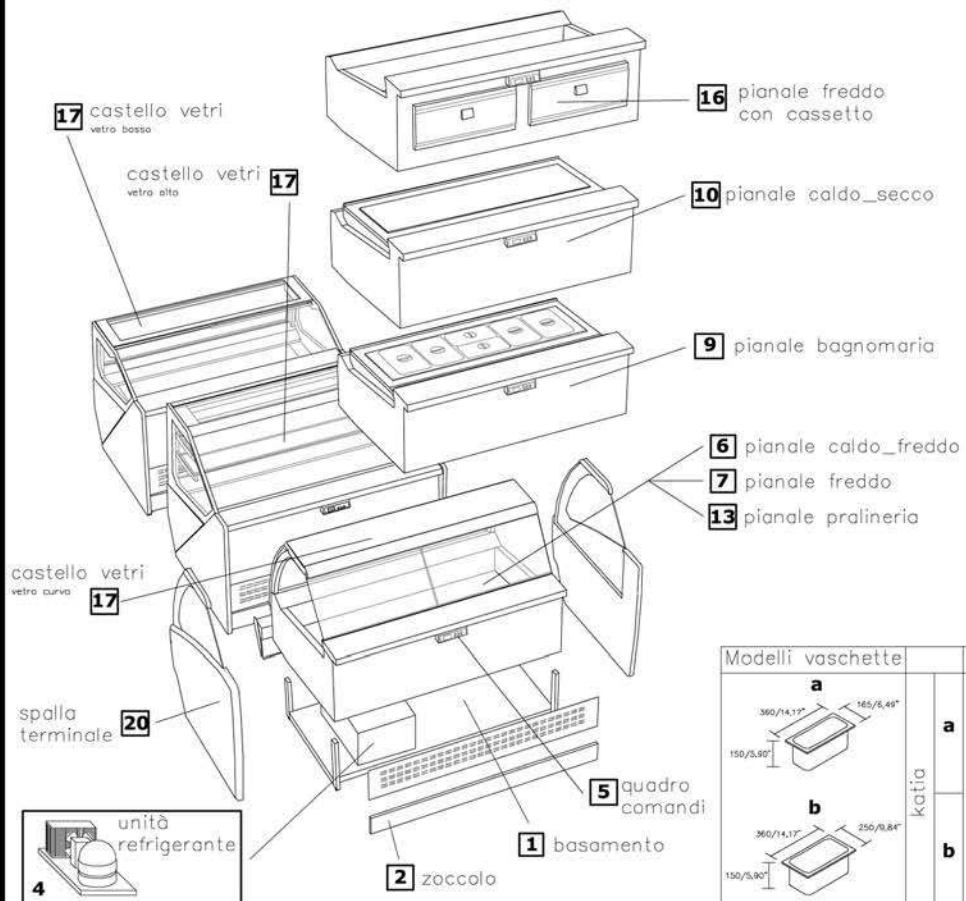


TAVOLA CALDO-SECCO ⑨







Configurazioni tipo delle vaschette per modulo

Modelli vaschette	modulo 1100/43,30"	modulo 1600/62,99"	modulo 2100/82,67"	modulo 1600+1600/62,99"+62,99"
<p>a</p>	<p>12</p>	<p>18</p>	<p>24</p>	<p>18+18</p>
	<p>b</p>	<p>8</p>	<p>12</p>	<p>16</p>



## • KATIA

### 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 zinguée 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-Implantaciòn de refrigeraiòn.

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 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 refrigerada con 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 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 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 posiccionado lado cliente para la visualizicon 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/Kühvitninen

-Vitrina caliente/refrigerada

### 7 PIANALE REFRIGERATO -Refrigerato top -plaque refrigerée -Kuhlfäche -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.

### 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.

-Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

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

### 13 PIANALE PRALINERIA

Vitrine pralineria

-Pralines shop display-case

-Vitrine pralines

-Pralinen

-Vitrina bombones

**15** VASCA REFRIGERATA -Refrigerated basin -Cuve frigere  
-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 monoblocen acier inox ave 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. Edelstahllinnen - und aussenbekleidung.

-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.

**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 pastelería refrigerada con cajón extraíble

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

In vetro temperato in 3 configurazioni estético/funcionale:

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.

-Trempeé 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 vertugbar: 1) niedrige gerade Frontscheibe nach unten aufklappbar 2) hohe gerade Frontscheibe nach unten aufklappbar. 3) feste gebogene Front Frontscheibe nach unten aufklappbar. Nachtdeckung durch Plexi- schiebescheiben.



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

LUNGHEZZE Lengths; Largos; Längen; Longueurs; Длина	TENSIONI E FREQUENZE Tensiones y frecuencias; Spannungen und Freq. Tensions et fréquences; Напряжение и частота	POTENZA ASSORBITA Absorbed power; Leistungsaufnahme; Puissance absorbée; Потребл. мощность	TEMP. MIN/ MAX ESERC Ex. min/max temp; Temp. min/max ej; Ausgetöte Min/Max temp.; Tem. min/max ex. Min. max. раб. t°C	CAPACITA' CELLA Cell capacity; Capacidad celdara; Zellekapazität; Capacité cellule Объем камеры
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy cases; Gastronomía baño María Warme Gastronomie; Gastronomie bain marie Горячие столы серии				
mm - inch	VOLT/Hz	WATT	°C	LT
				1100 43,30"
				1600 62,99"
				2100 82,67"
<b>TAVOLE FREDE</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitriinen; Vitrines refrigerées; Холодные столы				
1100 43,30"	230 / 50	636	+4 / +8	
1600 62,99"	230 / 50	765	+4 / +8	
2100 82,67"	230 / 50	896	+4 / +8	
3200 125,98"	230 / 50	1169	+4 / +8	
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitriinen Vitrines chaud-sec; Горячие столы "сухое тепло" серии				
1100 43,30"	230 / 50	649	+65	
1600 62,99"	230 / 50	962	+65	
2100 82,67"	230 / 50	1274	+65	
<b>TAVOLE FREDE CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cá Kühlvitrine mit Zelle; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1100 43,30"	230 / 50	636	+4 / +8	
1600 62,99"	230 / 50	765	+4 / +8	
2100 82,67"	230 / 50	896	+4 / +8	
3200 125,98"	230 / 50	1169	+4 / +8	
<b>TAVOLE FREDE - CURVE</b> Curved refrigerated display-case; Vitrina refrigerada curvante; Kühlvitrine; Vitrine réfrigérée courbe; Фигурный холодный стол				
	230 / 50	636	+4 / +8	

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

MODELLO Model; Modelo; Modèle; Modèle; Модель	TEMPER. Temperature; Temperatura; Temperatura; Температура	RESA Output; Rendimiento; Leistung; Rendement; Выход	ALIMENTAZ. Feed; Alimentación; Beschökung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max. Strom Courant max. absorbé; Max. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
mm	°C	W		W	A	KG
1100 43,30"	-12/-18	865+865	400/3/50	715+715		215
1600 62,99"	-12/-18	2445	400/3/50	2215		245
2100 82,67"	-12/-18	2965	400/3/50	2685		285
3200 125,98"	-12/-18	2100+2100	400/3/50	1970+1970		310

**VETRINA PRALINERIA**  
 Technical features ice-cream shop display-cases; Datos técnicos vitrinas heladería;  
 Technische Angaben Eisdielevitriinen; Informations techniques vitrines glacier  
 Технические параметры витрин для мороженого серии

1100 43,30"	230 / 50	649	+14/+16
1600 62,99"	230 / 50	962	+14/+16
2100 82,67"	230 / 50	1274	+14/+16

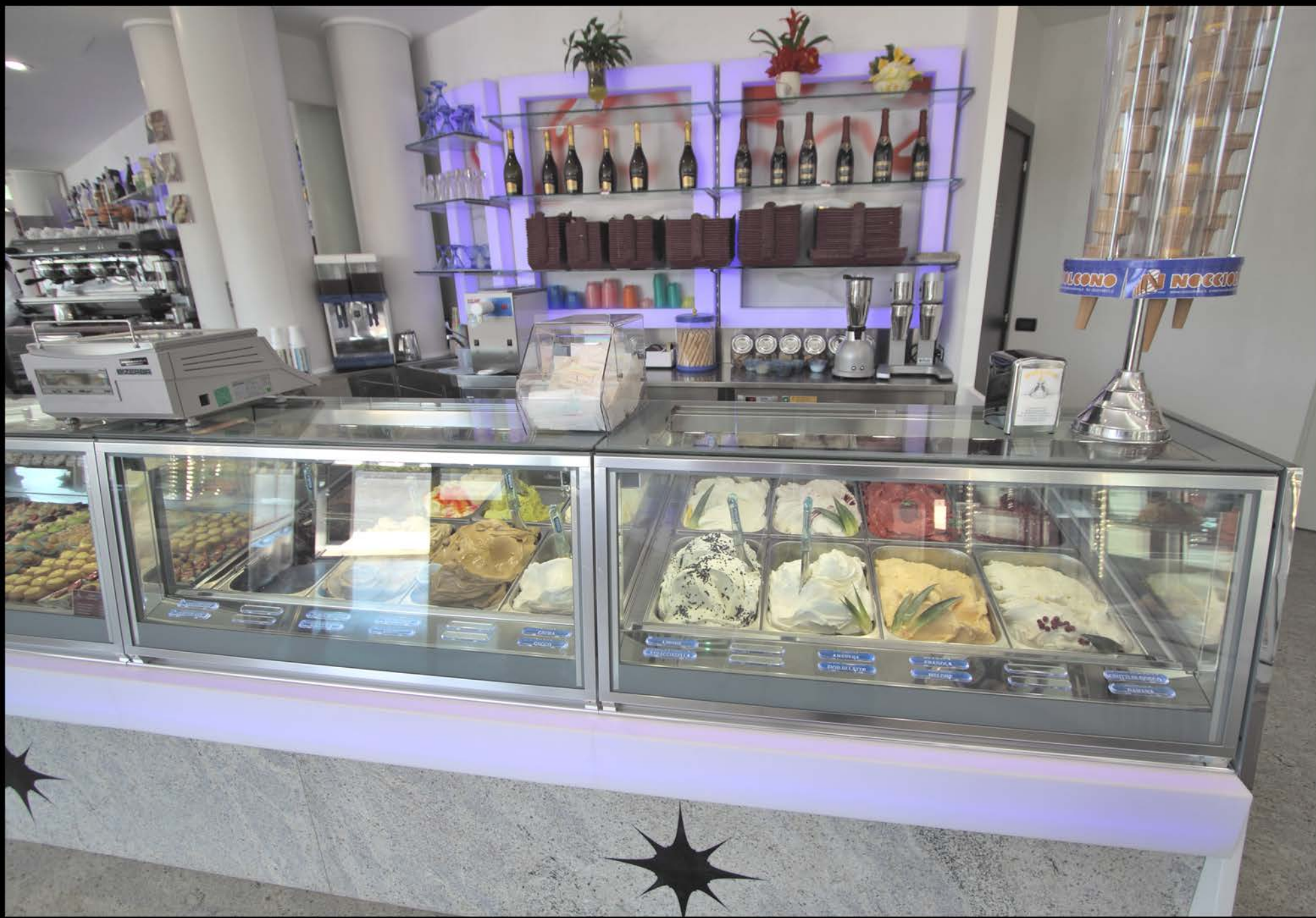
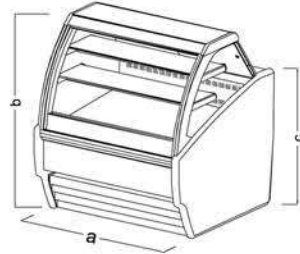
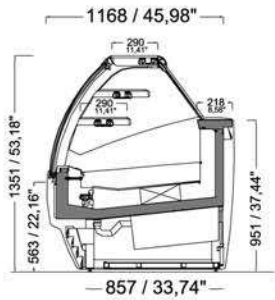


TAVOLA FREDDA KATIA

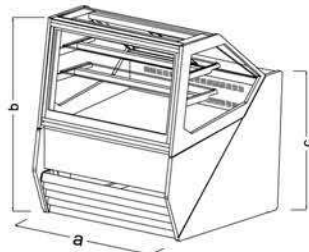
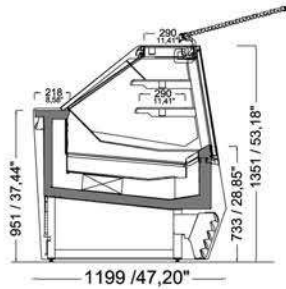


Refrigerated element with tank; Elemento refrigerado con tina  
Kühlelement mit Wanne; Élément réfrigéré avec bac; Холодный элемент с ванной

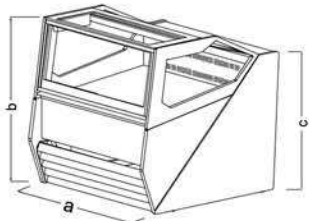
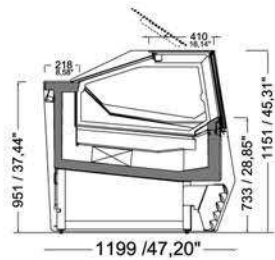
①



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
3200	125,98"
b: 1351	b: 53,18"
c: 951	c: 37,44"



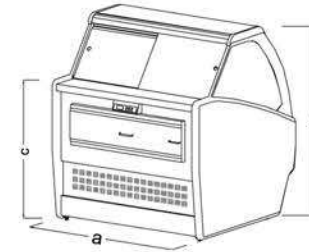
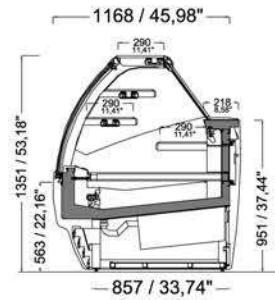
mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
3200	125,98"
b: 1151	b: 45,31"
c: 951	c: 37,44"

TAVOLA FREDDA CON CASSETTO KATIA

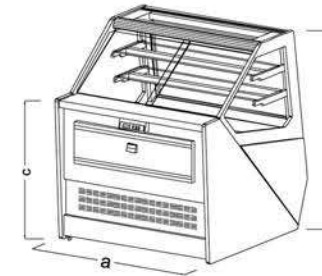
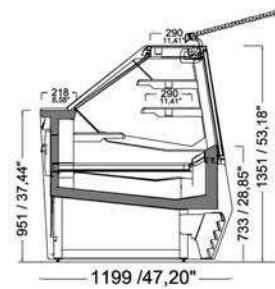


Refr. confectioners display-case with drawer; Vitrina pasteleria con cajón extraíble; Kühlkonditoreivitrine mit herausziehbarer Schublade; Vitrine pâtisserie refr. avec tiroir; Холодные столы с ванночками гастроном, серия

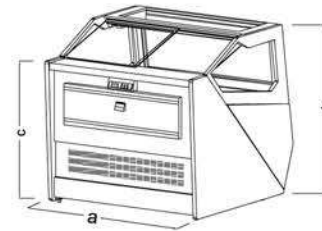
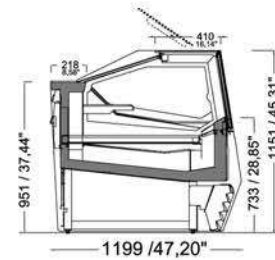
②



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
3200	125,98"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
3200	125,98"
b: 1151	b: 45,31"
c: 951	c: 37,44"

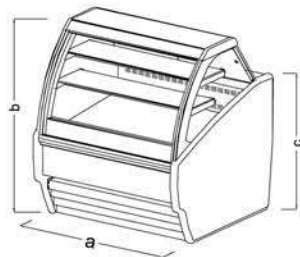
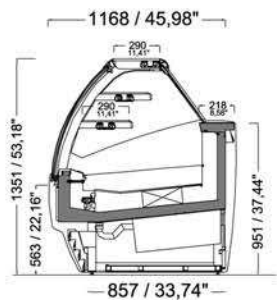


PRALINERIA KATIA

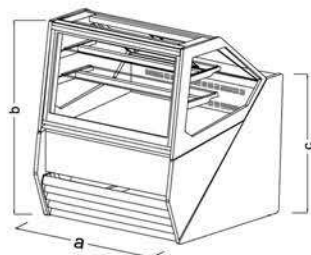
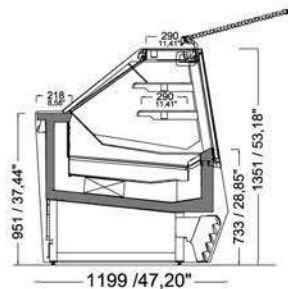


Chocolate cabinet; Vitrinas para bombones; Schokoladen Konditorevitrinen; Vitrines pralines; Популярные конфеты

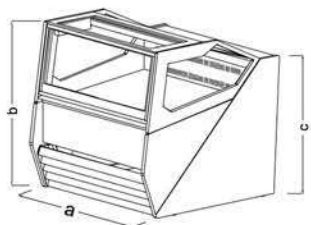
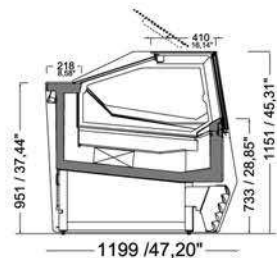
③



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



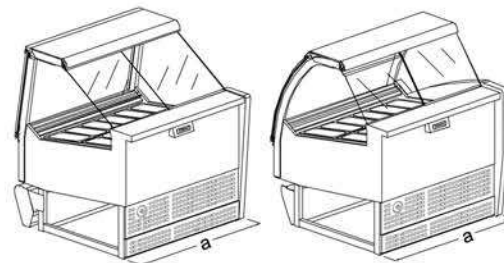
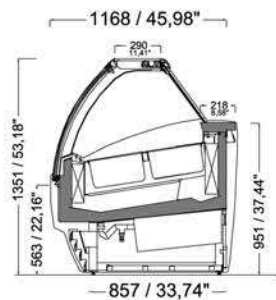
mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1151	b: 45,31"
c: 951	c: 37,44"

GELATERIA KATIA

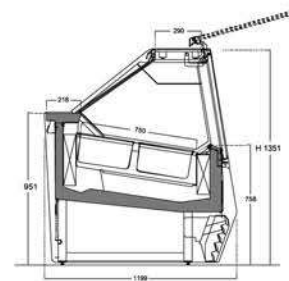


Ice-cream shop display-cases; Vitrinas heladeria; Eisdielevitrinen; Vitrines glacier; Витрины для мороженого сервиза

④

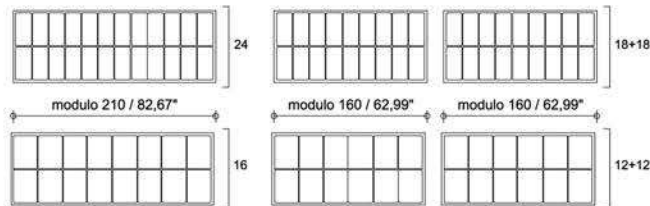
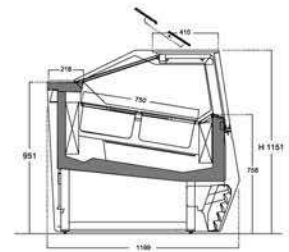
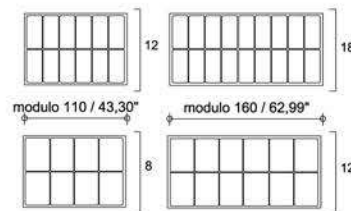


mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
3200	125,98"



CONFIGURAZIONI TIPO DELLE VASCHETTE PER MODULO

- a: 165 / 6,49"
  - c: 263 / 10,35"
  - h: 120 / 4,72"
  - 150 / 5,90"
- (NON INCLUDE) (NOT INCLUDED)

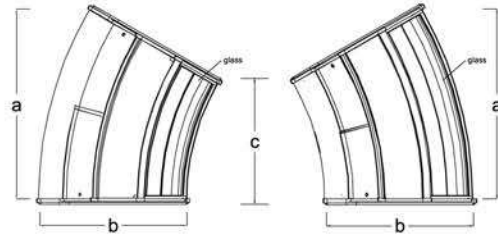
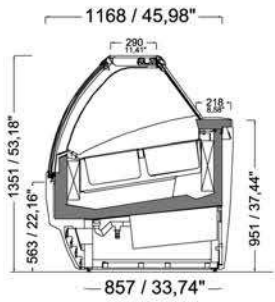




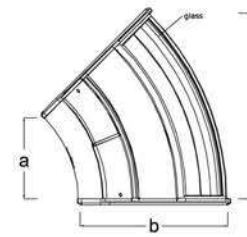




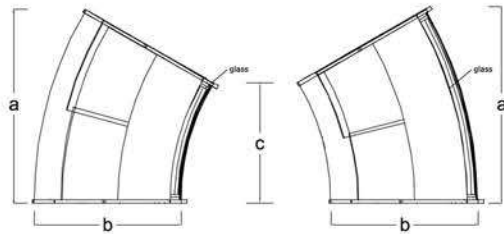
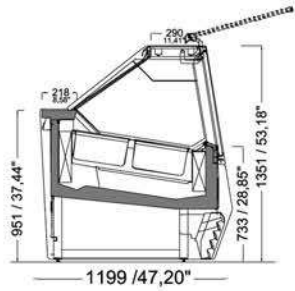
5



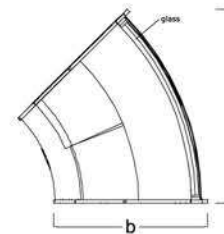
30°  
mm inch  
a: 1518 a: 59,76"  
b: 1143 b: 45"  
c: 926 c: 36,45"



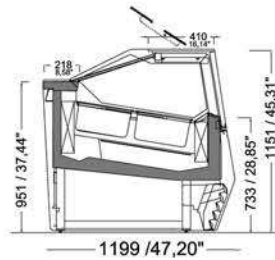
45°  
mm inch  
a: 680 a: 26,77"  
b: 1143 b: 45"  
c: 1555 c: 61,22"



mm inch  
a: 1518 a: 59,76"  
b: 1143 b: 45"  
c: 926 c: 36,45"

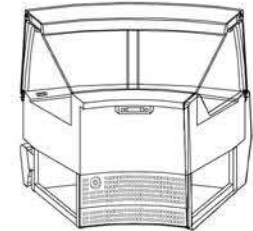
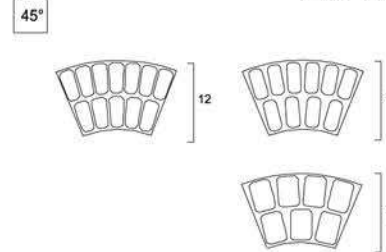
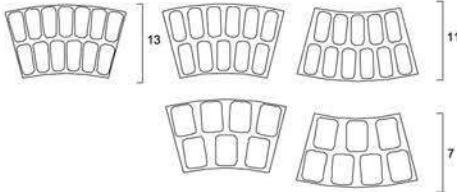


mm inch  
a: 680 a: 26,77"  
b: 1143 b: 45"  
c: 1555 c: 61,22"



CONFIGURAZIONI TIPO DELLE VASCHE  
PER MODULO

- 30°
- a: 165 / 6,49"
  - c: 360 / 14,17"
  - h: 120 / 4,72"
  - 150 / 5,90"
- (NON INCLUSE)  
(NOT INCLUDED)
- a: 250 / 9,84"
  - c: 360 / 14,17"
  - h: 80 / 3,14"
  - 120 / 4,72"
  - 150 / 5,90"
- (NON INCLUSE)  
(NOT INCLUDED)



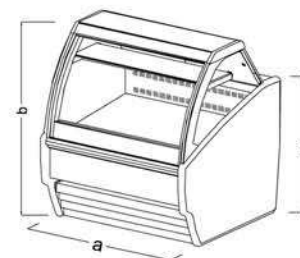
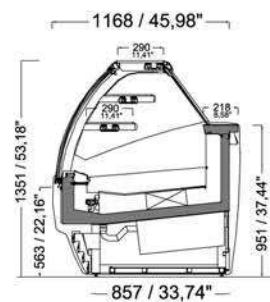


## TAVOLA CALDO - FREDDA



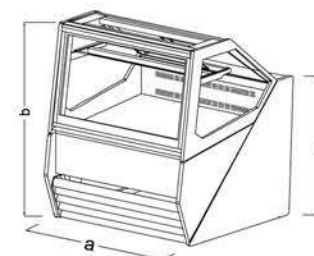
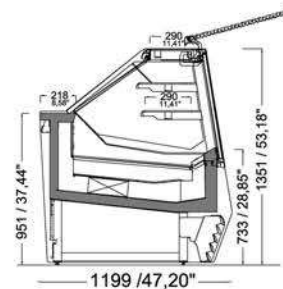
Curved warm/Refrigerated display-case ; Vitrina caliente refrigerada curva ; Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

⑥



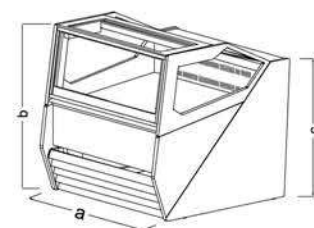
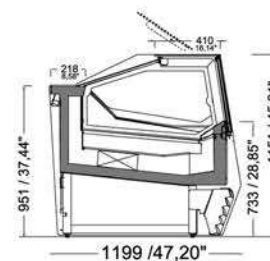
mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"

vad



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"

vbd



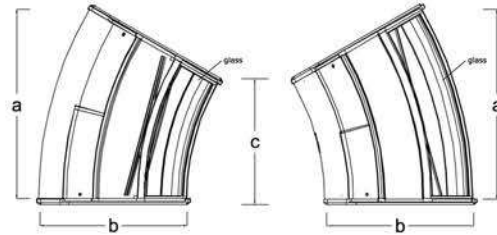
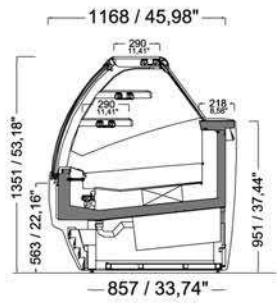
mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1151	b: 45,31"
c: 951	c: 37,44"

TAVOLA CALDO - FREDDA ANGOLI KATIA



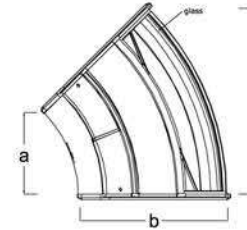
Curved warm/Refrigerated display-case ; Vitrina caliente refrigerada curva ; Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée ; Фигурный холодный

⑦



30°

mm	inch
a: 1518	a: 59,76"
b: 1143	b: 45"
c: 926	c: 36,45"

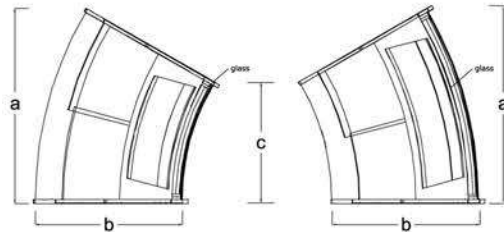
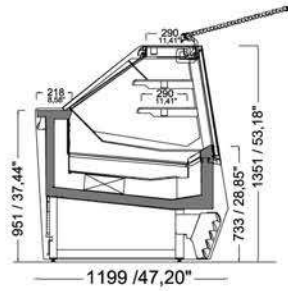


45°

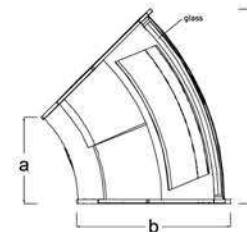
mm	inch
a: 680	a: 26,77"
b: 1143	b: 45"
c: 1555	c: 61,22"



vad



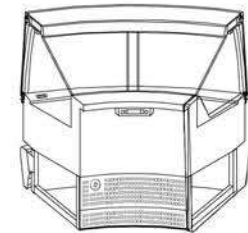
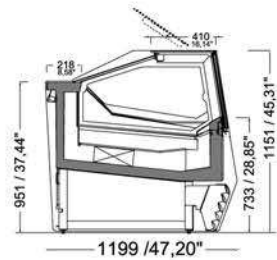
mm	inch
a: 1518	a: 59,76"
b: 1143	b: 45"
c: 926	c: 36,45"



mm	inch
a: 680	a: 26,77"
b: 1143	b: 45"
c: 1555	c: 61,22"



vbd



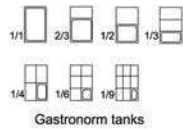


BAGNOMARIA KATIA

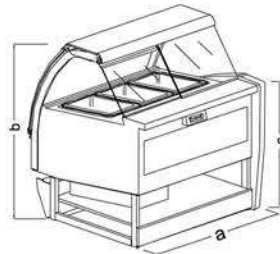
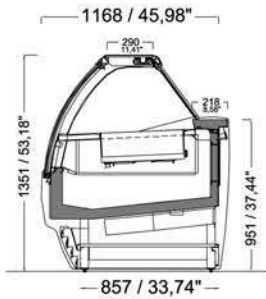


⑧

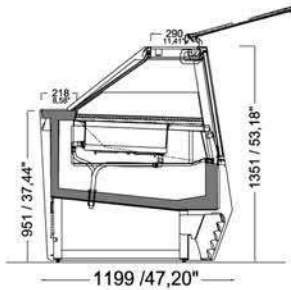
Bain-marie gastronomy display-cases; Vitrinas gastr. baño María; Bain-marie Gastronomievitrinen; Vitrines gastronomie bain-marie; Горячие столы сервизу



Gastronorm tanks



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"

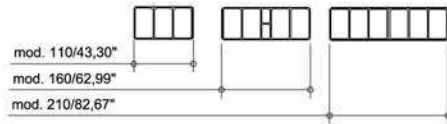
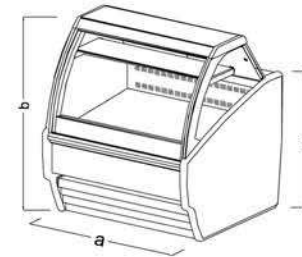
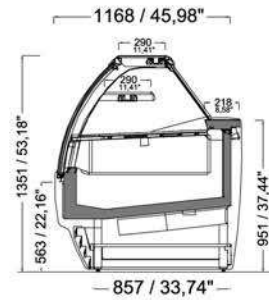


TAVOLA CALDO-SECCO KATIA

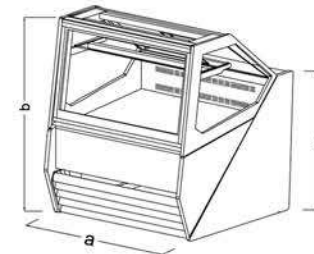
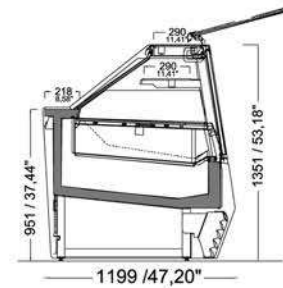


⑨

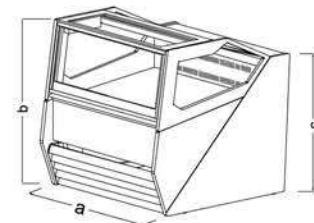
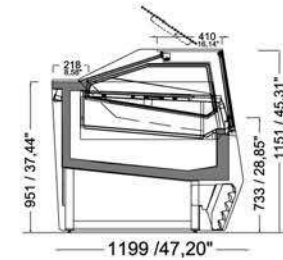
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen; Vitrines chaud-sec; Горячие столы "сухое тепло" сервизу



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1351	b: 53,18"
c: 951	c: 37,44"



mm	inch
a: 1100	a: 43,30"
1600	62,99"
2100	82,67"
b: 1151	b: 45,31"
c: 951	c: 37,44"

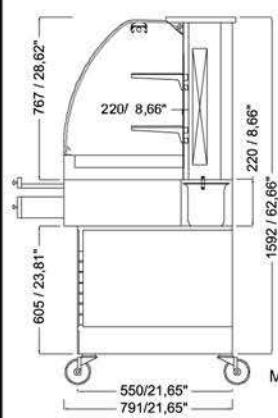
# BUFFET MARA/EVA

264

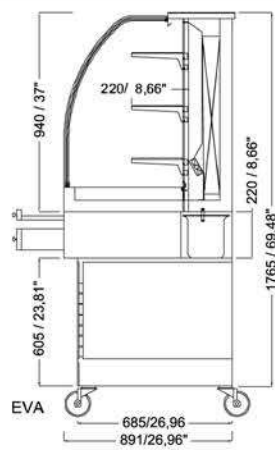


# • BOUFFET

FREDDO VENTILATO ①

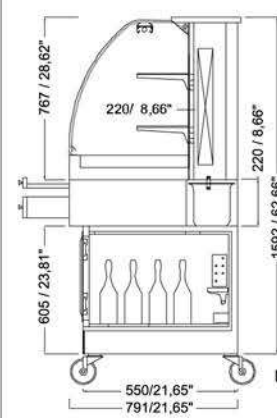


MARA

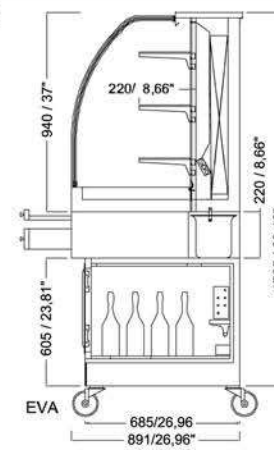


EVA

FREDDO VENTILATO CON CELLA ②

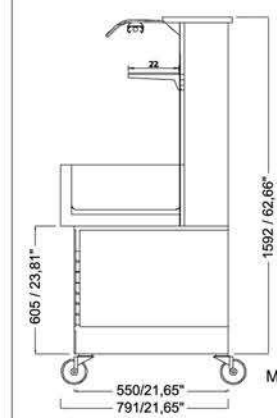


MARA

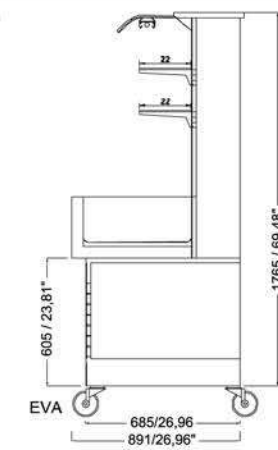


EVA

TAVOLA FREDDA CON VASCA ③

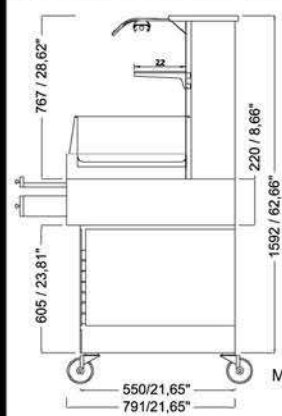


MARA

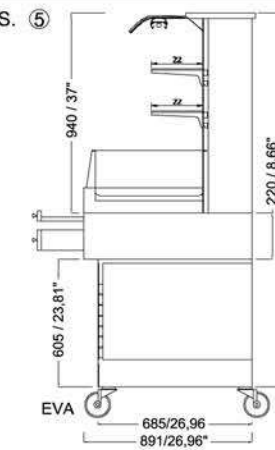


EVA

TAVOLA FREDDA CON VASCA E CASS. ⑤

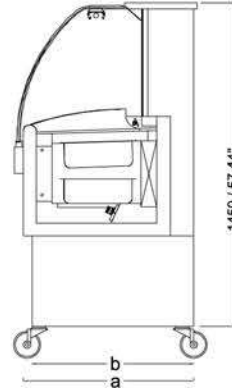


MARA



EVA

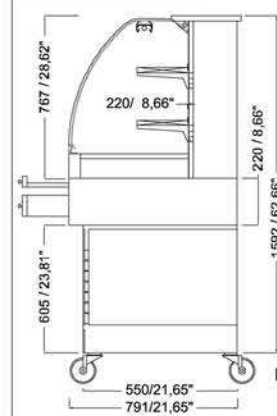
ICECREAM ⑥



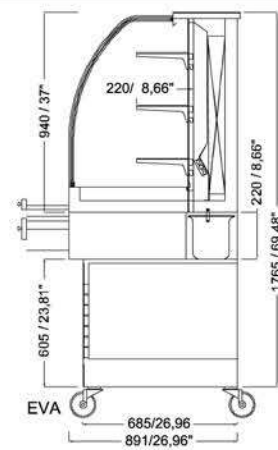
MARA  
mm inch  
a: 791 a: 31,14"  
b: 550 b: 21,65"

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

CALDO SECCO ⑦



MARA

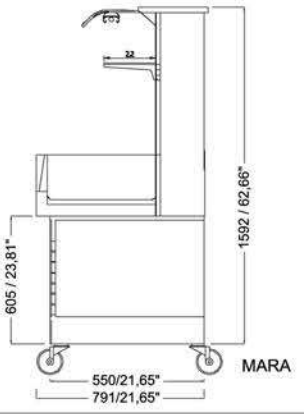


EVA

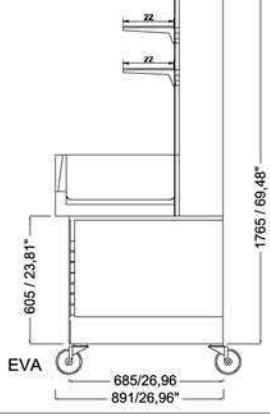


# • BOUFFET

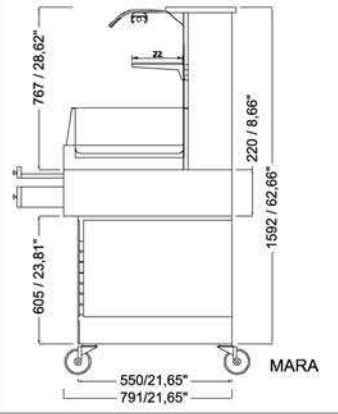
BAGNOMARIA ⑧



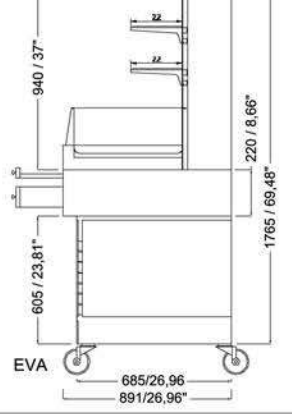
BAGNOMARIA CON CASSETTI ⑨



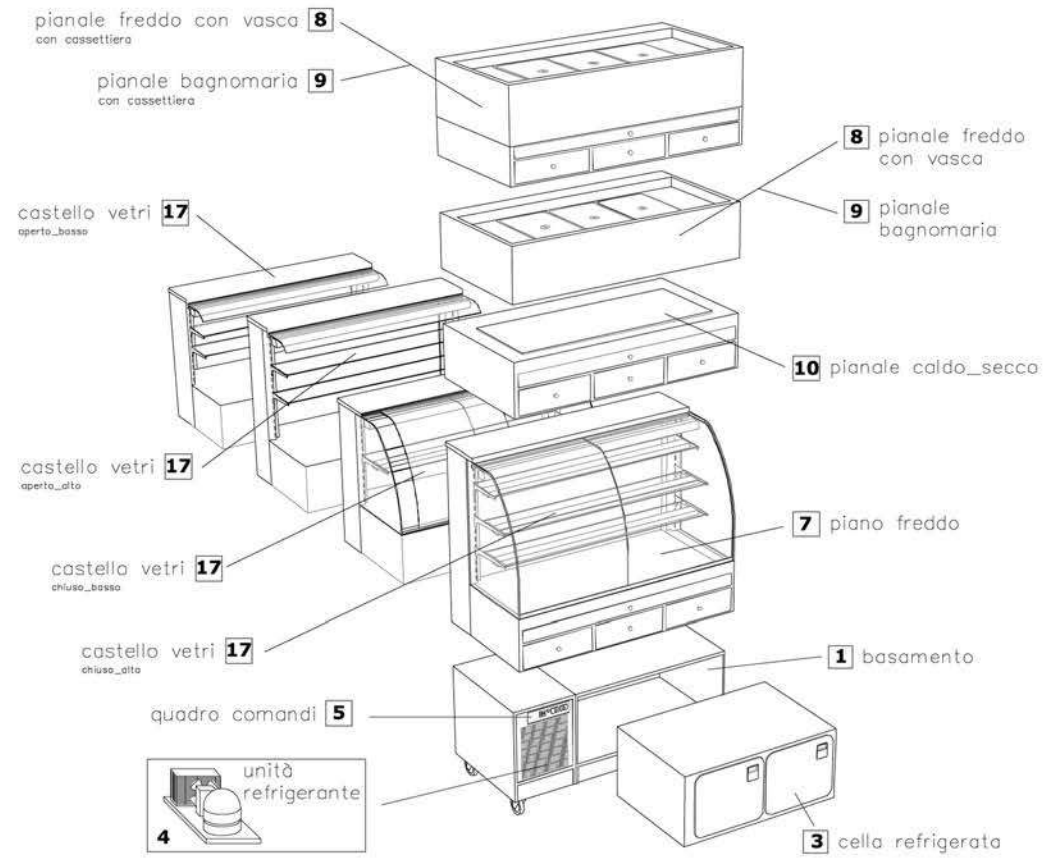
BAGNOMARIA CON CASSETTI ⑨



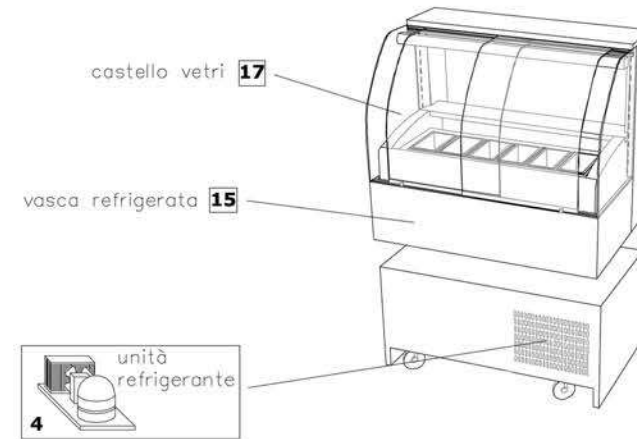
BAGNOMARIA CON CASSETTI ⑨



# • BOUFFET



## VETRINA GELATERIA



Configurazioni tipo delle vaschette per modulo

Modelli vaschette		modulo 1000/39,37"	modulo 1500/59,05"	modulo 2000/78,74"
<p><b>a</b></p>	marina	<p>8</p>	<p>12</p>	<p>17</p>
		<p><b>b</b></p>	<p>5</p>	<p>8</p>

## • BOUFFET

### 1 BASAMENTO-Basament- Chassis -Unterbau - Base

In legno nobilitato.

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

### 2 ZOCCOLO -Plinth-Plinthe-Sockel-Zócalo

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 nivelación perfecta.

### 3 CELLA REFRIGERATA -Refrigerated cell-Cellule refrigeree-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. Péortes réfrigérées inox H285. Tiroir optional)

-Aus einheitlichem aufbau, Isolierung aus umweltfreundlichem polyurethanschaum, dichte 40/45 kg/m3. Innen u assenverkleidung bei Türen aus poliertem Edelstahl. Rückwand 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, cohibentado 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 optionals.)

### 4 UNITA' REFRIGERANTE-Refrigerating system-Eqipement de refrigerazione -kuhlage-Implantacióon de refrigeraión.

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 de 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 reservfach (m einzig kalte anläge) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kuhlzelle 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 aletado 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 aletado. 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 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).

### 7 PIANALE REFRIGERATO -Refrigerato top -plaque refrigeree -Kuhlfäche -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 gastronom

- Refrigerated display/case with gastronom tanks

-Vitrine réfrigérée avec bacs gastronom

-Kühlvitrine mit Gastronomwannen

-Vitrina refrigerada con tinas gastronom

## • BOUFFET

### 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 - Trocken 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 serpentin électrique. Plan de service inox.

-Trocken beheizte Ausstellfläche aus Edelstahl. Arbeitsfläche aus Edelstahl.

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

### 15 VASCA REFRIGERATA - *Refrigerated basin - Cuve refrigerée - Kuhlwanne - 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/m<sup>3</sup>. Edelstahlinnen- und aussenbekleidung.

### 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

-En vidrio templado en 4 configuraciones estético/funcionales



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

LUNGHEZZE Lengths; Largos; 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.; Tem. min/max ex; Min/макс.раб. t°C	FREON
mm	VOLT/Hz	WATT	°C	
<b>TAVOLA CALDO / FREDDA</b> Warm/Refrigerated display-case; Vitrina caliente/refrigerada; Warmvitrine/Kühvitrine; Vitrine Chaude/refrigérée; Холодный стол с камерой				
1000/760 39,36"/29,92"	220 / 50	360	+4 / +65	R404A
1250 49,21"	220 / 50	510	+4 / +65	R404A
1500 59,05"	220 / 50	510	+4 / +65	R404A
2000 78,74"	220 / 50	1020	+4 / +65	R404A
<b>TAVOLE FREDDA</b> Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen; Vitrines réfrigérées; Холодные столы				
1000/760 39,36"/29,92"	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
<b>TAVOLA BAGNOMARIA</b> Bain marie gastronomy display-cases; Vitrinas gastronomía baño de María Warme Gastronomievitrienen; 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	
<b>TAVOLE FREDDA CON CELLA</b> Refrigerated display-case with cell; Vitrina refrigerada con cè Kühvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой				
1000/760 39,36"/29,92"	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
<b>TAVOLA CALDO/SECCO</b> Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrienen Vitrines chaud-sec; Горячие столы "сухое тепло" 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	
<b>TAVOLA FREDDA CON VASCA</b> Refrigerated display-cases with gastronomy tanks; Vitrinas refrigeradas con tinas gastronomic; Kühlvitrienen mit Gastronomiewannen; Vitrines réfrigérées avec bacs gastronomic; Холодные столы с ванночками гастроном, 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	

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

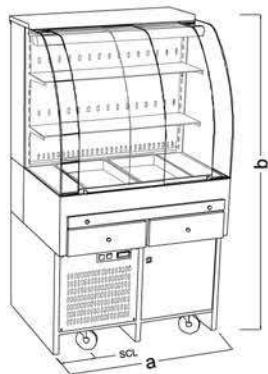
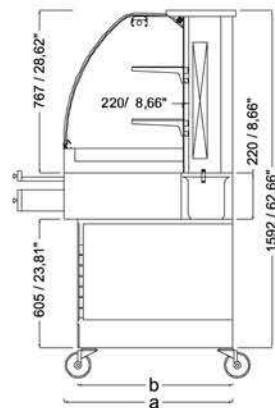
MODELLO Model; Model; Modèle; Модель	TEMPER. Temperature; Temperatura; Temperatur; Температура	RESA Output; Rendimiento; Leistung; Rendement; Выход	ALIMENTAZ. Feed; Alimentación; Beschökung; Alimentation; Питание	POTENZA Power; Potencia; Leistung; Puissance; Мощность	I MAX Absorbed max. current; Corriente máx. absorb.; Aufgenommen Max.strom Courant max. absorbé; Макс. сила тока	PESO Weight; Peso; Gewicht; Poids; Вес
mm	°C	W		W	A	KG
1000/1125 39,36"/49,21"	-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



① BUFFET FRED. VENT.



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



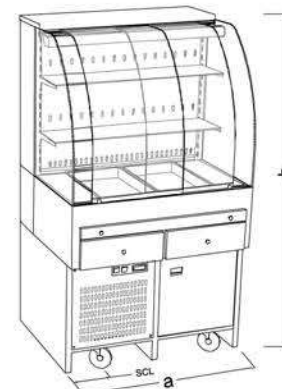
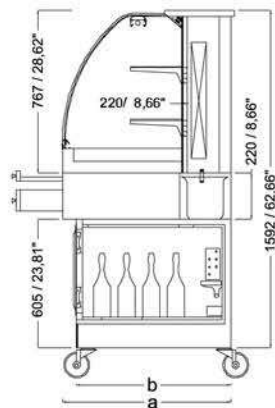
**MARA**  
mm inch  
a: 791 a: 31,14"  
b: 550 b: 21,65"

mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"

② BUFFET FRED. VENT. CON CELLA

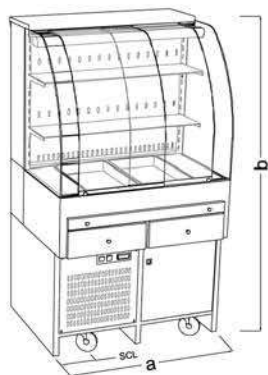
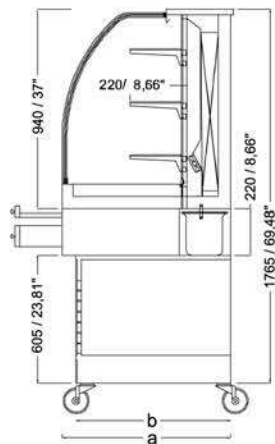


Warm/Refrigerated display-case ; Vitrina caliente/refrigerada ;  
Warmvitrine/Kühlvitrine ; Vitrine Chaude/refrigerée; Физурный холодный



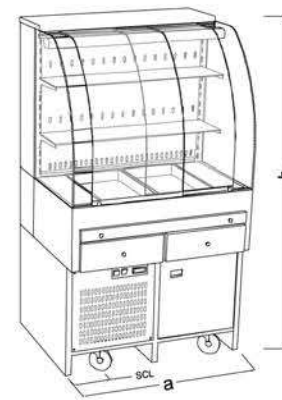
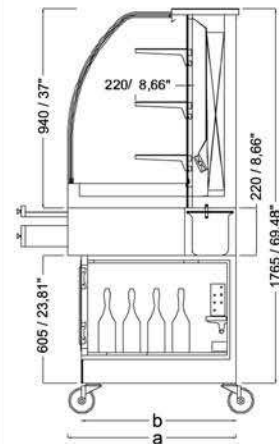
**MARA**  
mm inch  
a: 791 a: 31,14"  
b: 550 b: 21,65"

mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"



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

mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"



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

mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"

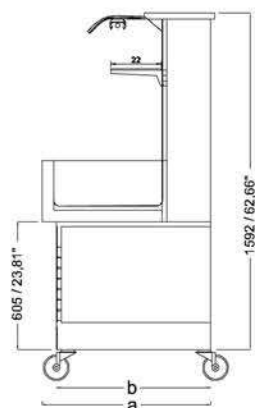


## BUFFET: TAVOLA FREDDA CON VASCA

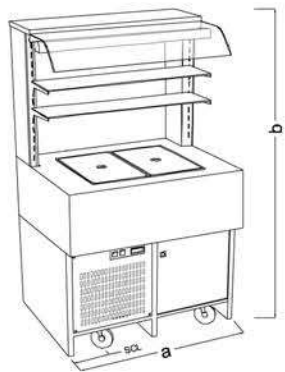
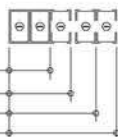


Refrigerated display-cases with tanks; Vitrinis refrigeradas con tinas;  
Kühlvitrinen mit Gastronormwannen; Vitrinis refrigerées avec bacs;  
Холодные столы с ванночками gastronorm, серия

③



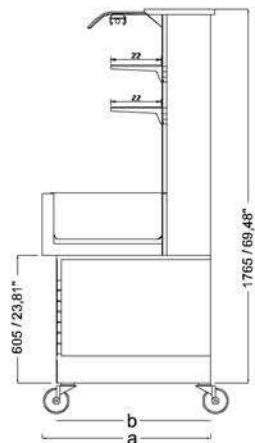
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mod. 150/59,05"  
mod. 200/78,72"



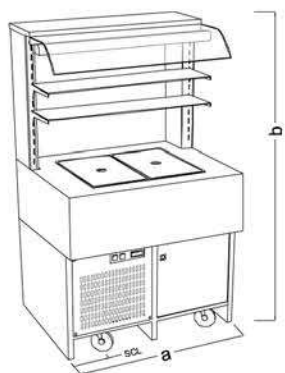
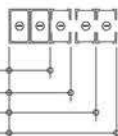
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a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"

## MARA

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



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



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"

## EVA

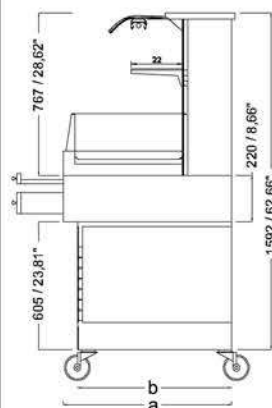
mm	inch
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b: 685	b: 26,96"

## BUFFET: TAVOLA FREDDA CON VASCA E CASSETTO

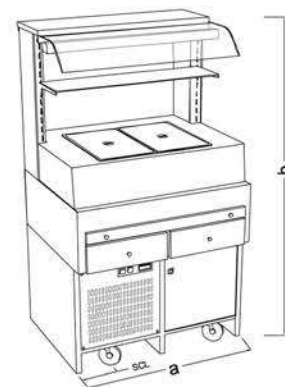
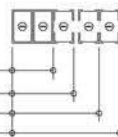


Refrigerated display-cases with tanks; Vitrinis refrigeradas con tinas;  
Kühlvitrinen mit Gastronormwannen; Vitrinis refrigerées avec bacs;  
Холодные столы с ванночками gastronorm, серия

④



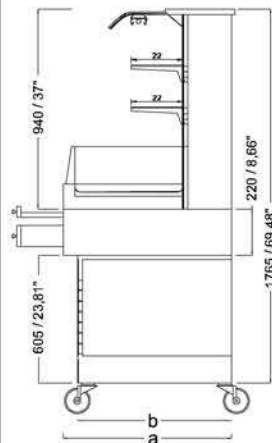
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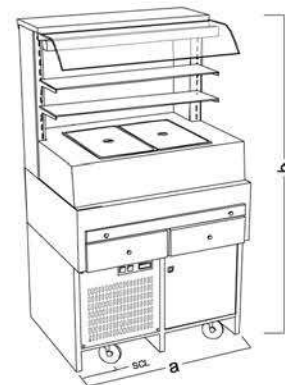
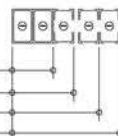
mm	inch
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1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"

## MARA

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



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



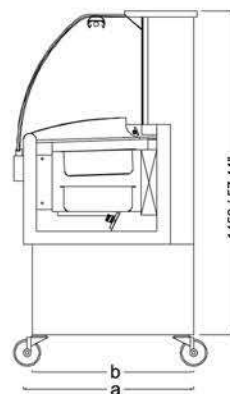
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"

## EVA

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

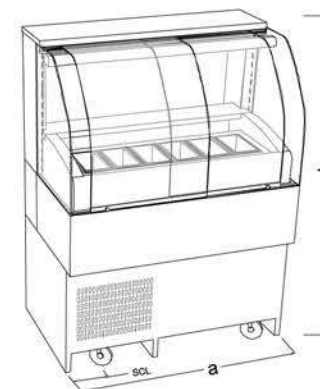
5 BUFFET: MARA/EVA ICECREAM

Ice-cream shop display-cases; Vitrinas heladería ; Eisdielevitrienen; Vitrines glacier ;  
Витрины для мороженого серии



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

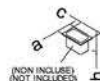
**EVA**  
mm inch  
a: 891 a: 35,07"  
b: 685 b: 26,96"



mm	inch
a: 1250	a: 49,21"
1500	59,05"
2000	78,74"
b: 1459	b: 57,44"
SCL: 250	SCL: 9,84"

CONFIGURAZIONI TIPO DELLE VASCHETTE PER MODULO

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

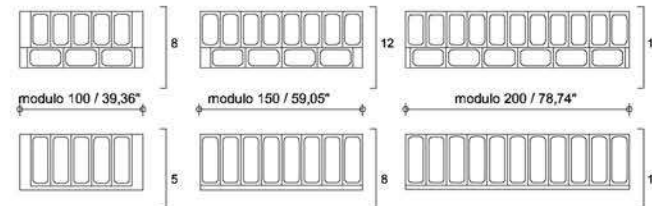


(NON INCLUSE)  
(NOT INCLUDED)

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



(NON INCLUSE)  
(NOT INCLUDED)

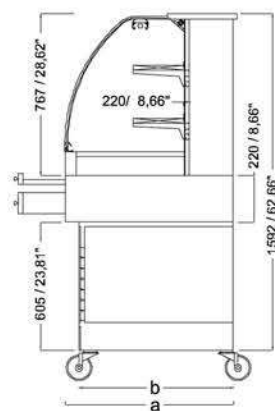


## BUFFET: MARA CALDO-SECCO

⑥



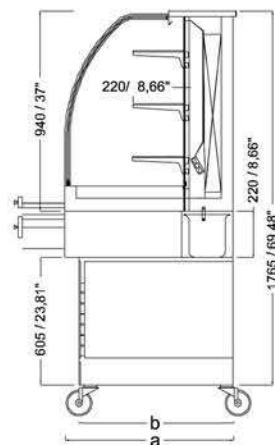
Dry-warm display-cases; Vitrinas caliente-seco; Trockene-warme Vitrinen;  
Vitrines chaud-sec; Горячие столы "сухое тепло" серию



**MARA**  
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: 1592	b: 62,66"
SCL: 250	SCL: 9,84"



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



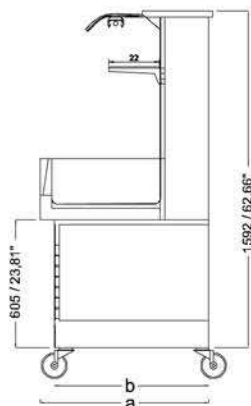
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"

DISPLAY: BAGNOMARIA

7

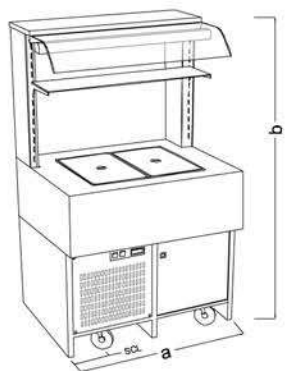
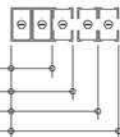


Bain-marie gastronomy display-cases; Vitrinas gastr. baño María  
Bain-marie Gastronomievitrinen; Vitrinės gastronomie bain-marie; Горячие столы сервиз



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

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



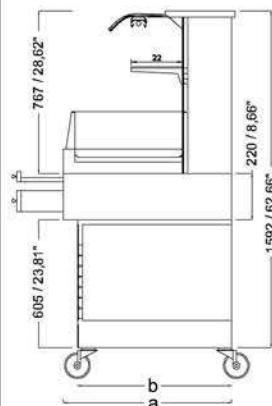
mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"

DISPLAY: BAGNOMARIA  
CON CASSETTO

8

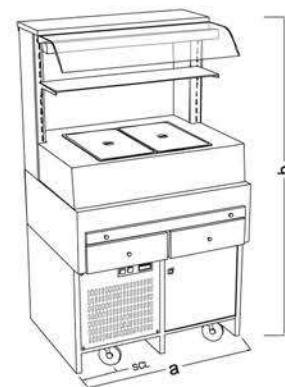
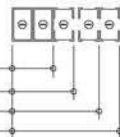


Bain-marie gastronomy display-cases; Vitrinas gastr. baño María  
Bain-marie Gastronomievitrinen; Vitrinės gastronomie bain-marie; Горячие столы сервиз

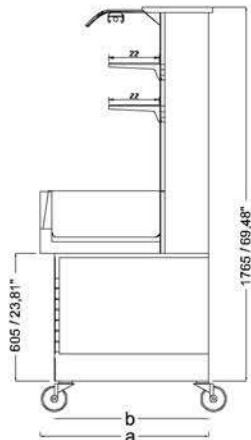


mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"

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

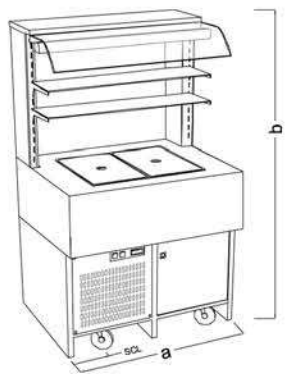
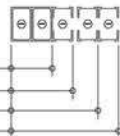


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1592	b: 62,66"
SCL: 250	SCL: 9,84"

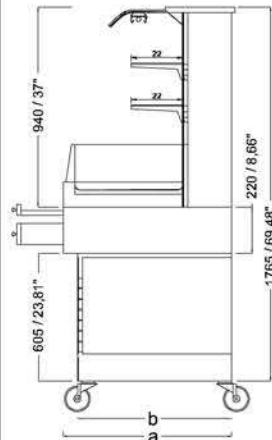


mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"

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

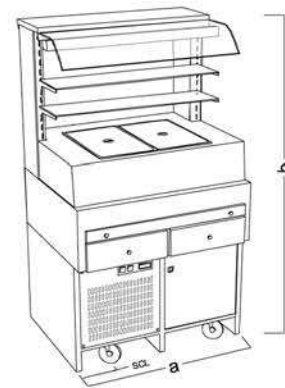
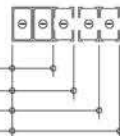


mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"



mod. 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"



mm	inch
a: 760	a: 29,92"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,74"
b: 1765	b: 69,48"
SCL: 250	SCL: 9,84"

# SELF MARA

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# · MARA SELF

TAVOLA FREDDA ① ②

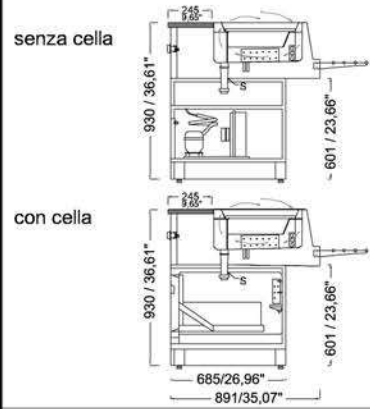
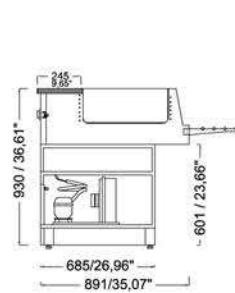


TAVOLA FREDDA CON VASCA ③



VETRINE CON MOTORE INC. ④

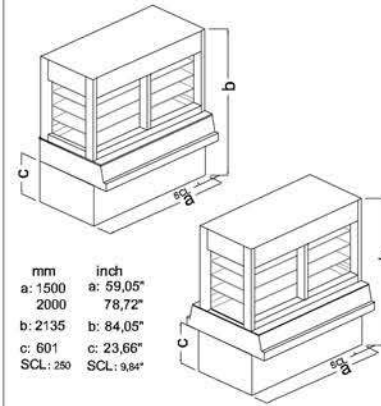


TAVOLA NEUTRA PIZZA/PANE ⑤

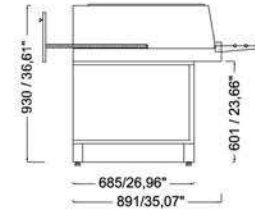


TAVOLA PORTA PIATTI RISC. ⑥

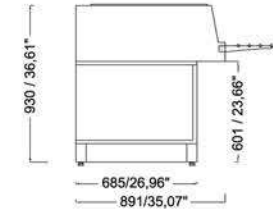


TAVOLA NEUTRA ⑦ ⑧ ⑨

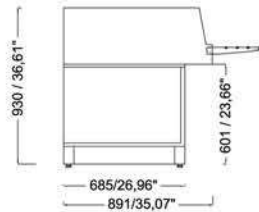


TAVOLA CALDO SECCO ⑩

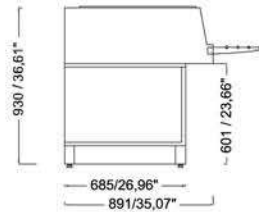
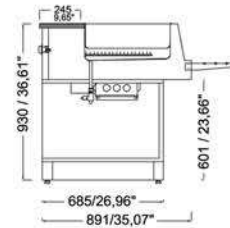
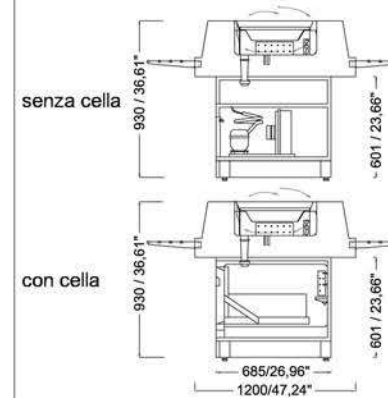


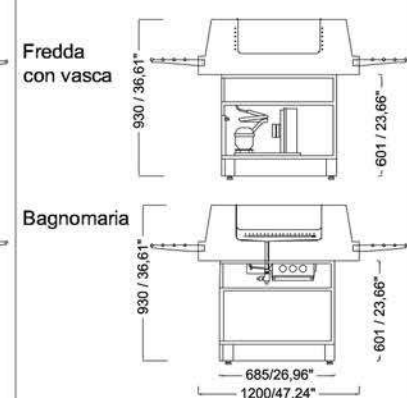
TAVOLA BAGNOMARIA ⑪



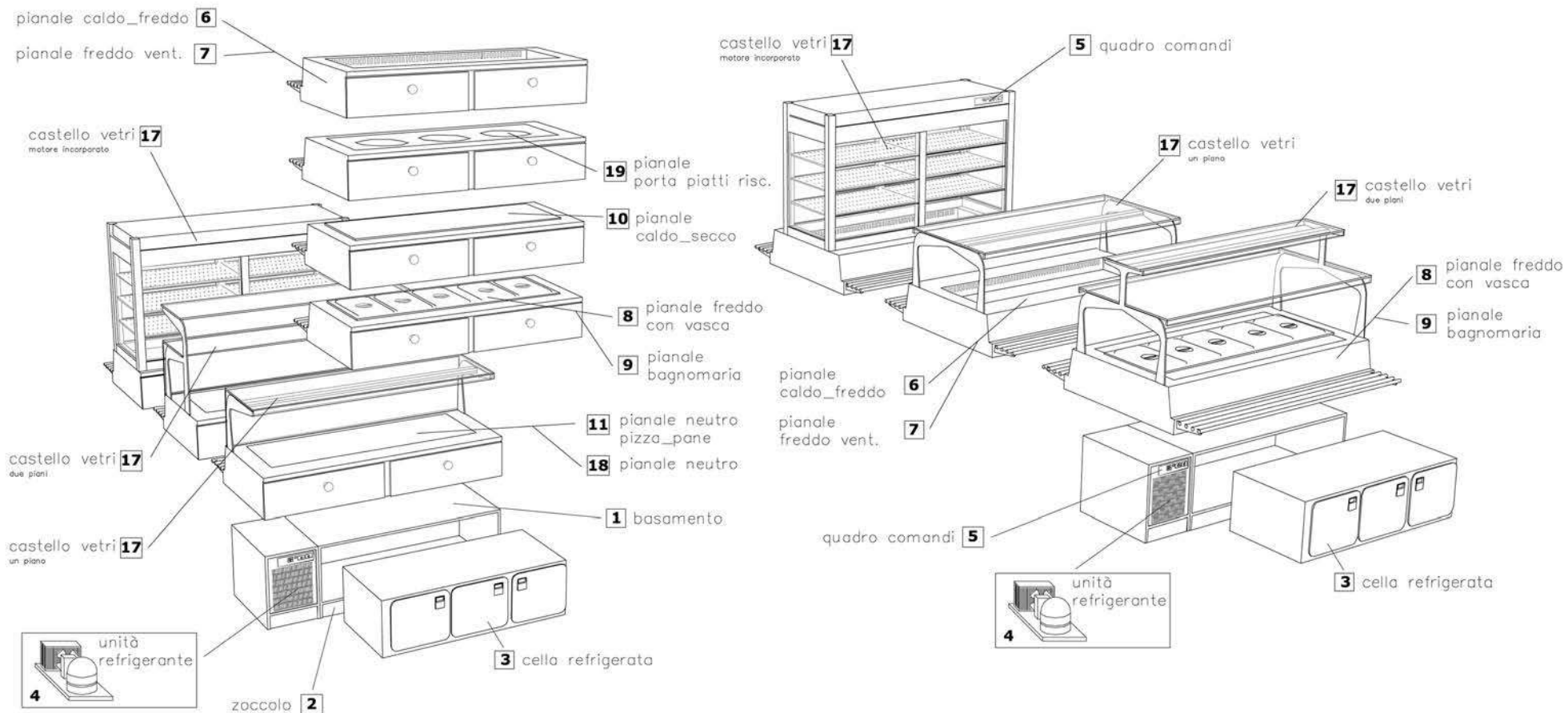
ISOLA FREDDA ⑫ ⑬



ISOLA ⑭ ⑮



# • SELF SERVICE MARA



## · SELF SERVICE MARA

### 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(Cassettoni 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. Péortes réfrigérées inox H285. Tiroir optional

-Aus einheitlichem aufbau, Isolierung aus umweltfreundlichem polyurethanschaum, dichte 40/45 kg/m3. Innen u assenverkleidung bei Türen aus poliertem Edelstahl. Rückwand 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 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 reservfach (m einzig kalte anläge) Expansion durch Kapillarrohr Selbständiger Thermostat für reservfach u Vitrine kuhlzelle 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 aletado 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 aletado. 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 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 ecológico densidad 40/45 kg/mc. Plano de servicio en acero inox.



## · SELF SERVICE MARA

### 8 PIANALE FREDDO CON VASCA

Tavola fredda con vasche gastronom

- Refrigerated display/case with gastronom tanks
- Vitrine réfrigérée avec bacs gastronom
- Kühlvitrine mit Gastronormwannen
- 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 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 plano en acero inox calentado al seco. Planito de servicio en acero inox.

### 11 PIANALE NEUTRO PIZZA PANE

Pianale neutro pizza pane

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

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

In vetro temperato in 5 configurazioni estetico/funzionale:

- Tempered glass in 5 possible esthetical/functional patterns
- Trempeée en 5 configurations
- Au Hartglass, in 5 Versionen verfügar
- En vidrio templado en 5 configuraciones estético/funcionales

### 18 PIANALE NEUTRO

Elemento neutro

- Neutral element
- Élément neutre
- Neutrales Element
- Elemento neutro

### 19 PIANALE PORTAPIATTI

Elemento portapiatti riscaldata

- Heated elements for dishes
- Éléments réchauffés pour assiettes
- Gewarmte elemente für Teller
- Elementos calentados para platos

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

LUNGHEZZE <i>Lengths; Largos; Längen; Longueurs; Длина</i>	TENSIONI E FREQUENZE <i>Tensions y frecuencias; Spannungen und Freq. Tensions et fréquences; Напряжение и частота</i>	POTENZA ASSORBITA <i>Absorbed power; Potencia absorbida; Leistungsaufnahme; Puissance absorbée; Потребл. мощность</i>	TEMP. MIN/ MAX ESERC <i>Ex. min/max temp; Temp. mínima/ máx ej; Ausgabe Min/Max temp.; Tem. mínima/ máx ej; Мин/макс.раб.°C</i>	CAPACITA' CELLA <i>Cell capacity; Capacidad cámara; Zellekapazität; Capacité cellule Объем камеры</i>	
mm - inch	VOLT/Hz	WATT	°C	LT	
<b>VETRINE CON MOTORE INCOR.</b> <i>Refrigerated display-cases with incorporated engine; Vitrinas refrigeradas Kühlvitrienen Vitrines refrigerées avec moteur; Холодильные витрины со</i>					
1500 59,05"	220 / 50	600	+70 / +90		
2000 78,74"	220 / 50	800	+70 / +90		
<b>TAVOLE FREDDA</b> <i>Refrigerated display-cases; Vitrinas refrigeradas; Kühlvitrienen; Vitrines refrigerées; Холодные столы</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		
2000 78,74"	220 / 50	800	+4 / +10		
<b>TAVOLA BAGNOMARIA</b> <i>Bain marie gastronomy cases; Gastronomía baño María Warme Gastronomie; Gastronomie bain marie Горячие столы серии</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		
2000 78,74"	220 / 50	800	+70 / +90		
<b>TAVOLE FREDDA CON CELLA</b> <i>Refrigerated display-case with cell; Vitrina refrigerada con cá Kühlvitrine mit Zell; Vitrine réfrigérée avec cellule; Холодный стол с камерой</i>					
1000/760 39,36"/29,92"	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	
<b>TAVOLA FREDDA CON VASCA</b> <i>Refrigerated display-cases with gastronomy tanks; Vitrinas refrigeradas con tinas gastronomic; Kühlvitrienen mit Gastronomiewannen; Vitrines réfrigérées avec bacs gastronomic; Холодные столы с ванночками гастроном, серия</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		
2000 78,74"	220 / 50	800	+4 / +10		
<b>TAVOLA PORTA PIATTI RISCALDATI</b> <i>Self-service heated elements for dishes; Elementos calentados para platos Selbstbedienungselemente mit gewärmten Teller; Éléments réchauffés pour assiettes Подогревающий элемент для тарелок линии самообслуживания</i>					
1000/760 39,36"/29,92"	220 / 50	600	+30 / +65		
1250 49,21"	220 / 50	600	+30 / +65		
1500 59,05"	220 / 50	700	+30 / +65		
2000 78,74"	220 / 50	900	+30 / +65		
<b>TAVOLA CALDO/SECCO</b> <i>Dry-warm display-cases; Vitrinas caliente-secco; Trockene-warme Vitrinen Vitrines chaud-sec; Горячие столы "сухое тепло" серии</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		
2000 78,74"	220 / 50	800	+70 / +90		

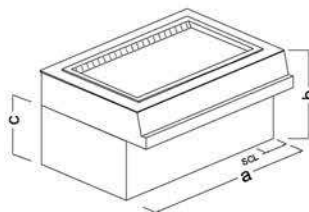
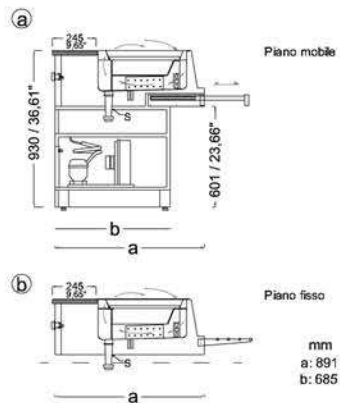


TAVOLA FREDDA: MARA SELF



Refrigerated element with tank; Elemento refrigerado con tina  
Kühlelement mit Wanne; Élément réfrigéré avec bac; Холодный элемент с ванной

①

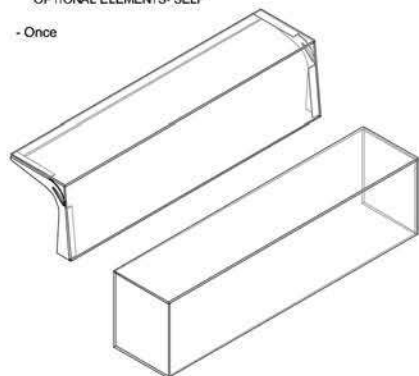


mm	inch
a: 760	a: 29,21"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 930	b: 36,61"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

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

OPTIONAL ELEMENTS- SELF

- Once



- Twice

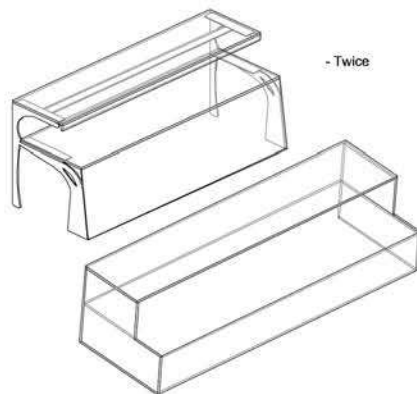
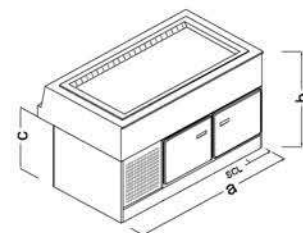
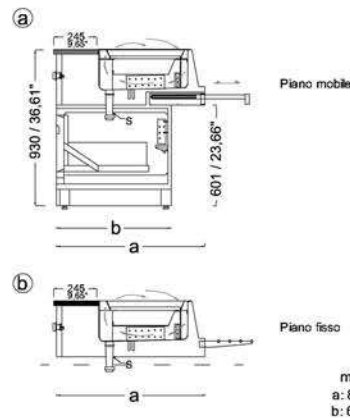


TAVOLA FREDDA CON CELLA  
MARA SELF



Refrigerated element with cell; Elemento refrigerado con cá  
Kühlelement mit Zelle; Élément réfrigéré avec cellule; Холодный элемент с камерой

②



mm	inch
a: 760	a: 29,21"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 930	b: 36,61"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

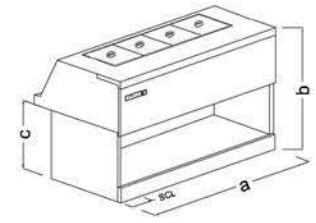
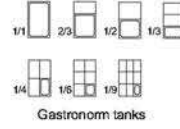
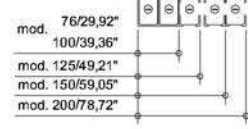
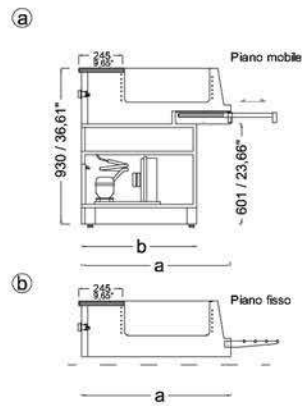
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



③ TAVOLA FREDDA CON VASCA  
MARA SELF

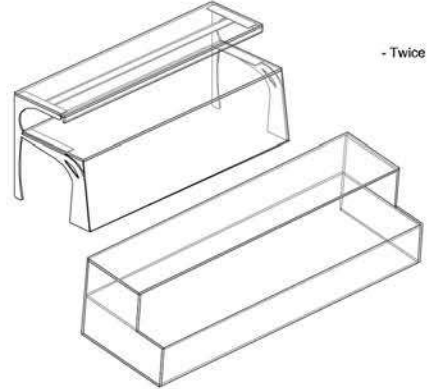
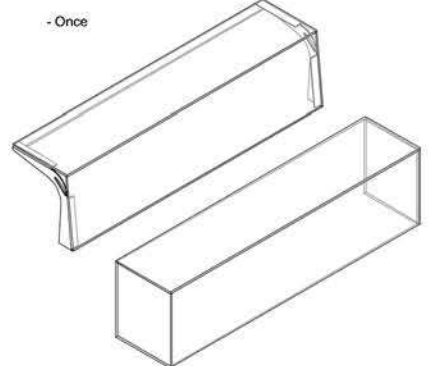


Refrigerated display-cases with tanks; Vitrinas refrigeradas con tinas;  
Kühlvitrinen mit Gastronomwannen; Vitrines refrigerées avec bacs;  
Холодные столы с ванночками гастроном, серия



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

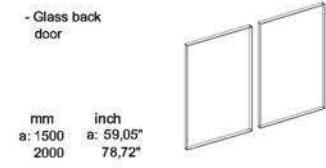
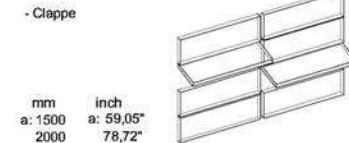
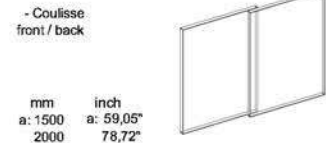
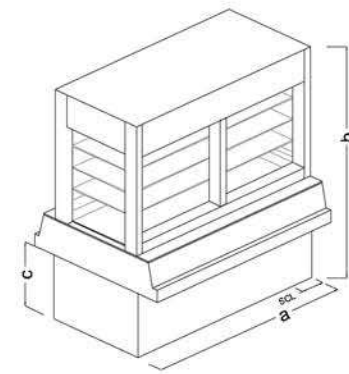
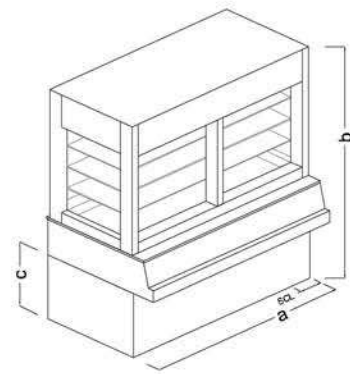
OPTIONAL ELEMENTS- SELF



④ VETRINE CON MOTORE INCORP.  
MARA / MARINA SELF



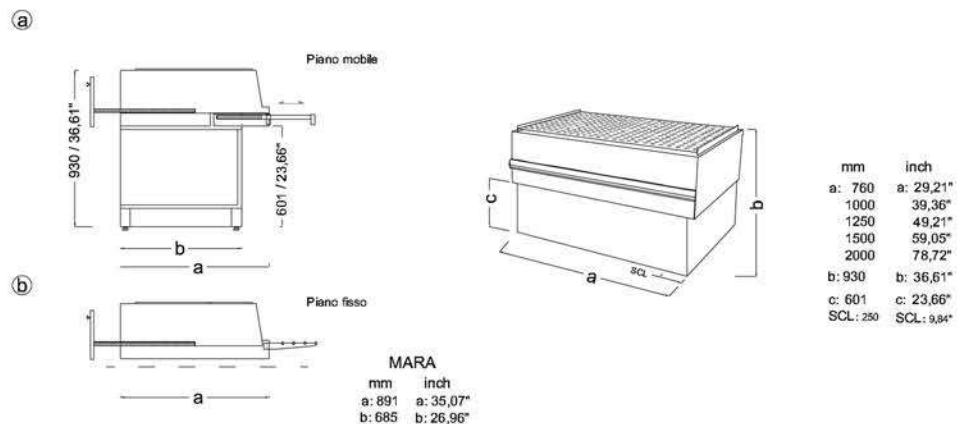
Refrigerated display-cases with incorporated engine; Vitrinas refrigeradas Kühlvitrinen  
Vitrines refrigerées avec moteur; Холодильные витрины со встроенным мотором



⑤ TAVOLA NEUTRA PIZZA / PANE  
MARA SELF

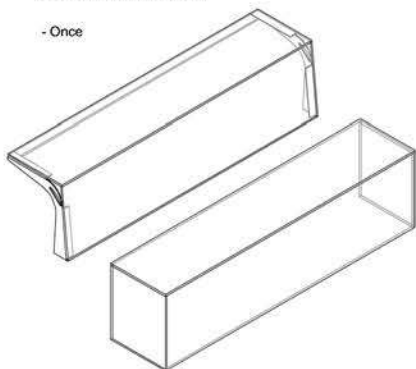


Pizzeria/baker's shop furnishings; Muebles pizzeria/panaderia  
Pizzeria/Bäckerei Ausstattung; Ameublement pizzeria/boulangerie;  
Мебель для пиццерий/булочной

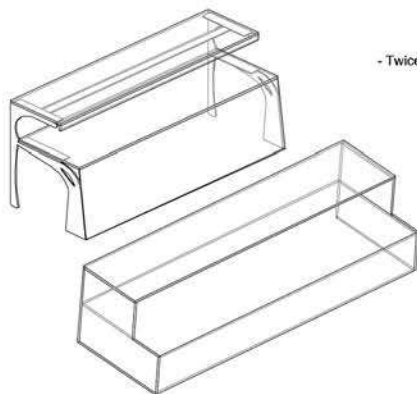


OPTIONAL ELEMENTS- SELF

- Once



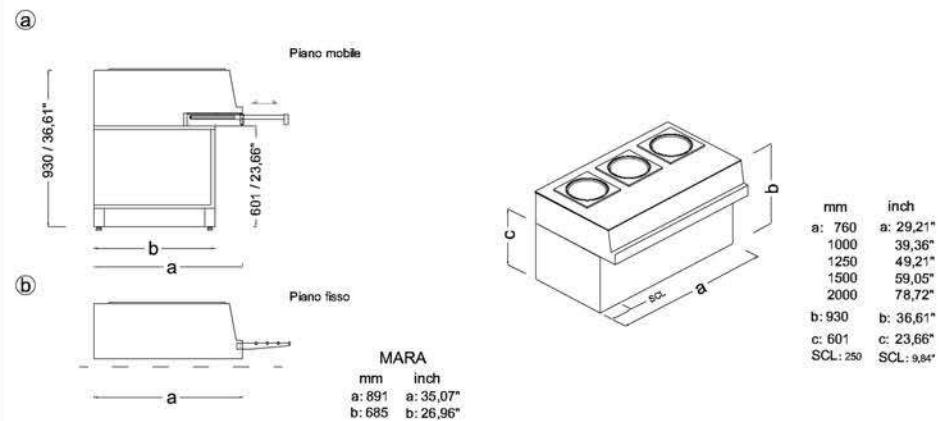
- Twice



⑥ TAVOLA PORTA PIATTI RISC  
MARA SELF



Self-service heated elements for dishes; Elementos calentados para platos  
Selbstbedienungstheke mit gewärmten Teller; Éléments réchauffés pour assiettes  
Подогревающий элемент для тарелок линии самообслуживания



MARA SELF NEUTRAL

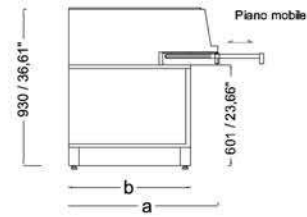
⑦

N

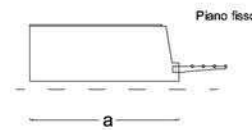


Neutral display-case; Vitrina refrigerada; Kühlvitrine;  
Vitrine réfrigérée; Фигурный холодный

①

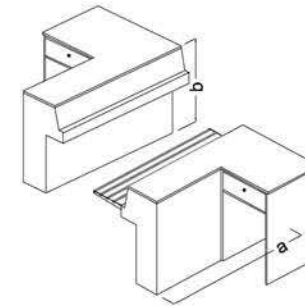


②

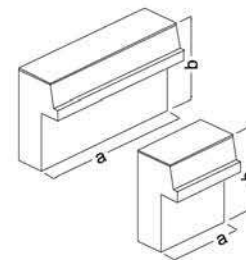


MARA

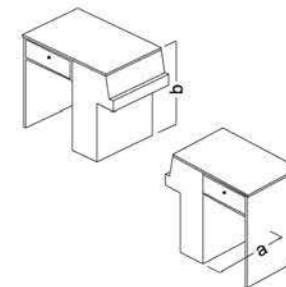
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"



mm	inch
a: 1250	a: 49,21"
b: 930	b: 36,61"



mm	inch
a: 550	a: 21,65"
1250	49,21"
1500	59,05"
2000	78,72"
b: 930	b: 36,61"



mm	inch
a: 550	a: 21,65"
b: 930	b: 36,61"



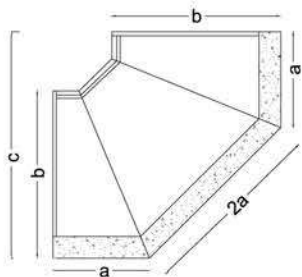


MARA SELF 90° DX/SX

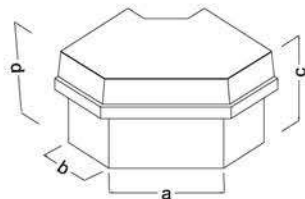


Curved neutral display-case; Vitrina refrigerada curva; Krumme Kühlvitrine;  
Vitrine refrigerée courbe; Фигурный холодный стол

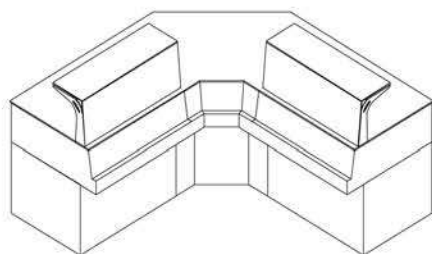
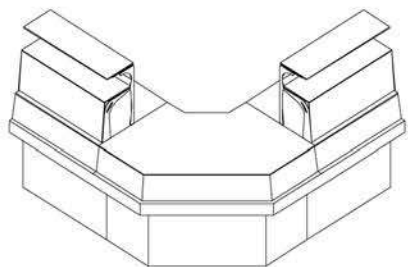
8



MARA	
mm	inch
a: 500	a: 19,68"
b: 891	b: 35,07"
c: 1300	c: 51,18"



MARA	
mm	inch
a: 1000	a: 39,36"
b: 500	b: 19,68"
c: 601	c: 23,66"
d: 930	d: 36,61"

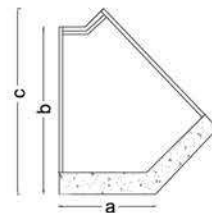


MARA SELF 45° DX/SX

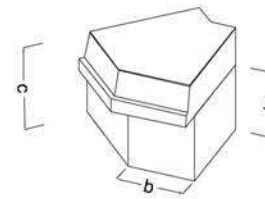


Curved neutral display-case; Vitrina refrigerada curva; Krumme Kühlvitrine;  
Vitrine refrigerée courbe; Фигурный холодный стол

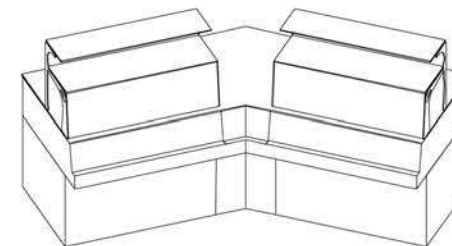
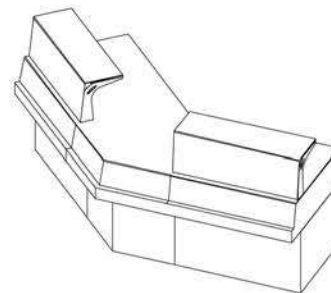
9



MARA	
mm	inch
a: 500	a: 19,68"
b: 891	b: 35,07"
c: 1004	c: 51,18"



MARA	
mm	inch
a: 500	a: 19,68"
b: 601	b: 23,66"
c: 930	c: 36,61"

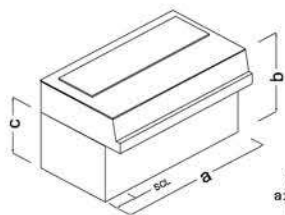
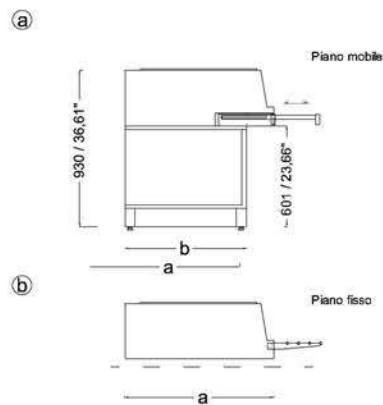


## TAVOLA CALDO SECCO: MARA SELF

10



Self-service heated elements ; Elementos calentados  
Selbstbedienungstheke mit gewärmten Teller; Éléments réchauffés  
Подогревающий элемент для тарелок линии самообслуживания

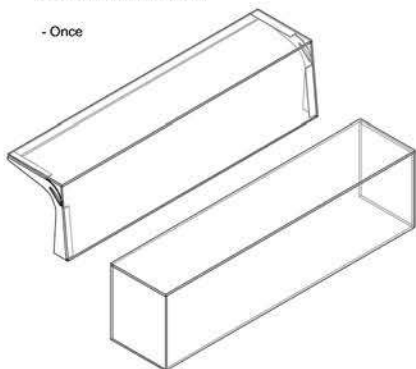


mm	inch
a: 760	a: 29,21"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 930	b: 36,61"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

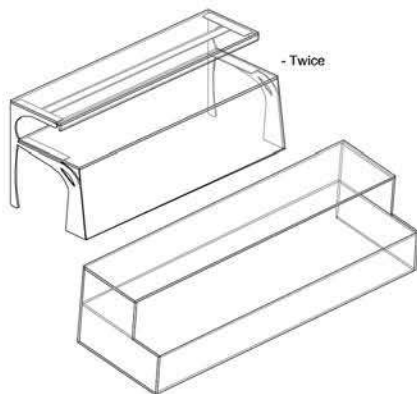
MARA	
mm	inch
a: 891	a: 35,07"
b: 685	b: 26,96"

## OPTIONAL ELEMENTS: SELF

- Once



- Twice

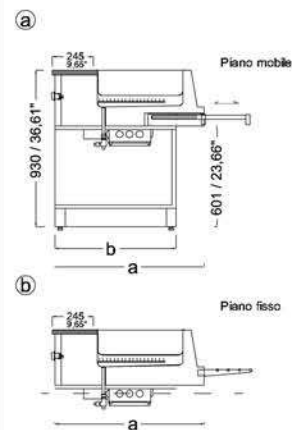


## TAVOLA BAGNOMARIA: MARA SELF

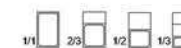
8



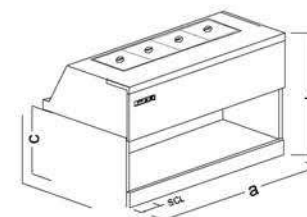
Bain-marie gastronomy display-cases; Vitrines gastr.  
baño María; Bain-marie Gastronomievitrinen; Vitrines  
gastronomie bain-marie; Горячие столы серви



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



Gastronom tanks

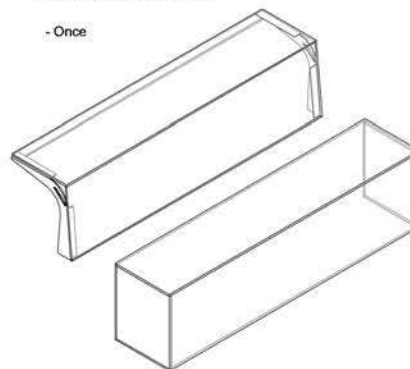


mm	inch
a: 760	a: 29,21"
1000	39,36"
1250	49,21"
1500	59,05"
2000	78,72"
b: 930	b: 36,61"
c: 601	c: 23,66"
SCL: 250	SCL: 9,84"

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

## OPTIONAL ELEMENTS: SELF

- Once



- Twice

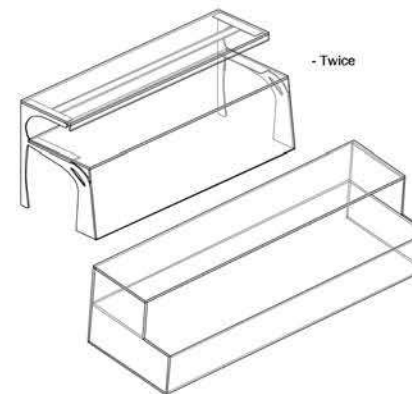
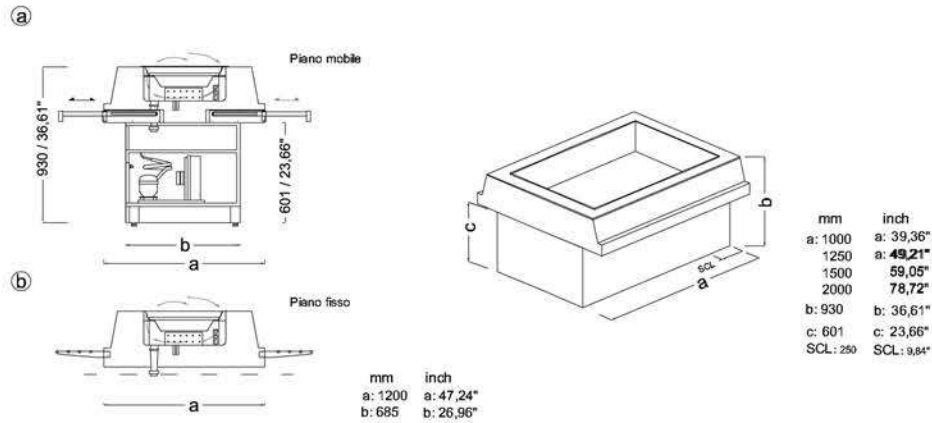


TAVOLA FREDDA: MARA SELF

12

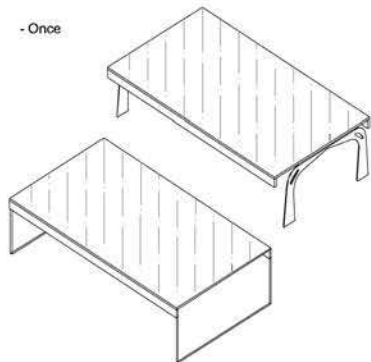


Refrigerated element with tank; Elemento refrigerado con tina  
Kühlelement mit Wanne; Élément réfrigéré avec bac; Холодный элемент с ванной



OPTIONAL ELEMENTS- SELF

- Once



- Twice

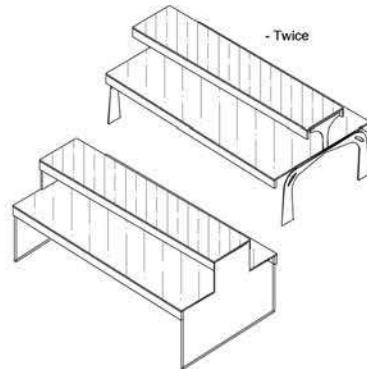
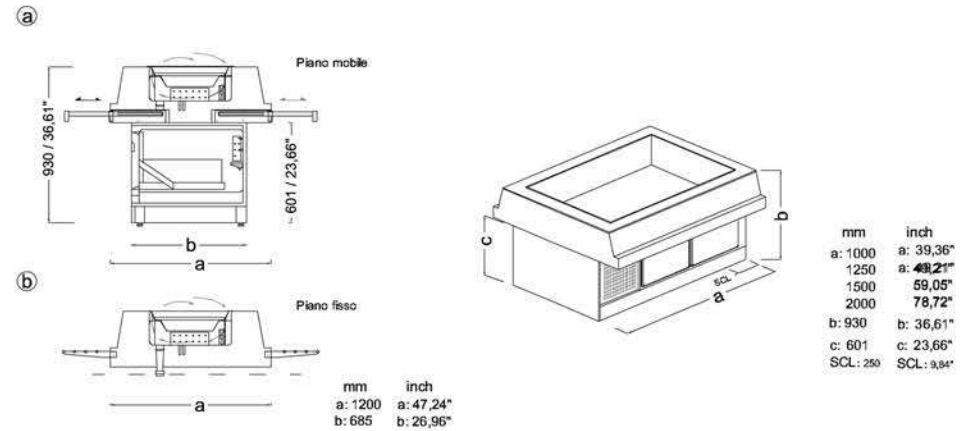


TAVOLA FREDDA CON CELLA  
MARA SELF

13



Refrigerated element with cell; Elemento refrigerado con cá  
Kühlelement mit Zelle; Élément réfrigéré avec cellule; Холодный элемент с камерой



BRADEN - ITALIAN DESIGNERS

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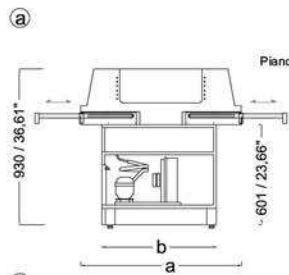
VETRINE / SHOW CABINETS



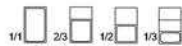
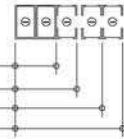
14 TAVOLA FREDDA CON VASCA  
MARA SELF



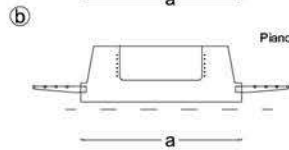
Refrigerated display-cases with tanks; Vitrinas refrigeradas con tinas;  
Kühlvitrinen mit Gastronormwannen; Vitrines refrigerées avec bacs;  
Холодные столы с ванночками gastronorm, серия



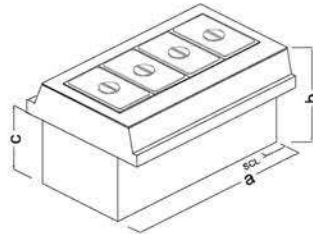
mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"



Gastronorm tanks



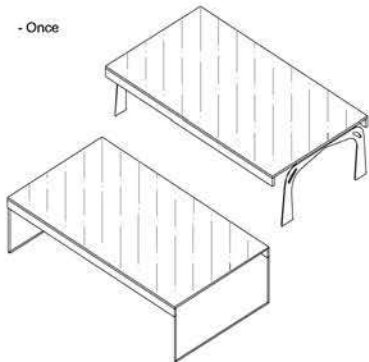
mm inch  
a: 1200 a: 47,24"  
b: 685 b: 26,96"



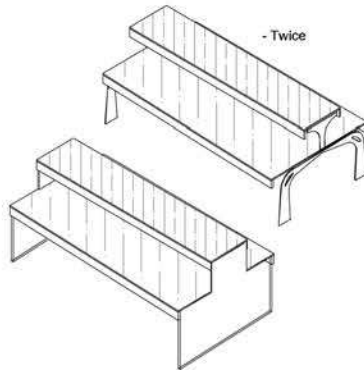
mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
b: 930 b: 36,61"  
c: 601 c: 23,66"  
SCL: 250 SCL: 9,84"

OPTIONAL ELEMENTS- SELF

- Once



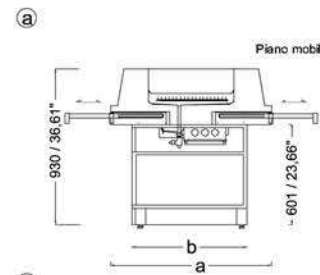
- Twice



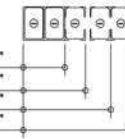
15 TAVOLA BAGNOMARIA: MARA SELF



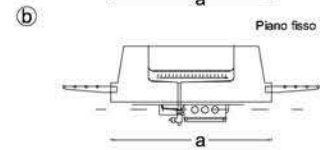
Bain-marie gastronomy display-cases; Vitrinas gastr.  
baño María; Bain-marie Gastronomievitrienen; Vitrines  
gastronomie bain-marie; Горячие столы сериу



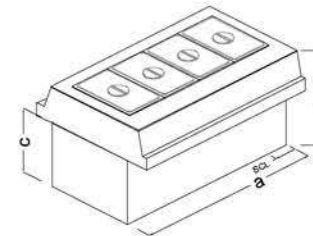
mod. 100/39,36"  
mod. 125/49,21"  
mod. 150/59,05"  
mod. 200/78,72"



Gastronorm tanks



mm inch  
a: 1200 a: 47,24"  
b: 685 b: 26,96"



mm inch  
a: 1000 a: 39,36"  
1250 49,21"  
1500 59,05"  
2000 78,72"  
b: 930 b: 36,61"  
c: 601 c: 23,66"  
SCL: 250 SCL: 9,84"

