



COLD  
ENGINEERING  
**TECFRIGO**

*conservare*



*arredare*



*esporre*



**2011**  
**ajalauah uhuajau**





COLD  
ENGINEERING  

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**TECFRIGO**



Cod. 17



Cod. 28



Cod. 01



Cod. 17



Cod. 02



Cod. 01

Standard / Standard / Standards / Standardfarben / Estándard

Optional / Optional / Optionnel / Extra / Extras

 Colori / Colours / Couleurs / Farben / Cores

 Colori / Colours / Couleurs / Farben / Cores

 Printatura / Decoration / Décoration / Dekor / Decoracion



Cod. 01



Cod. 02



## COLORI LEGNO

/ Wood colors / Couleurs bois / Holz farben / Colores de madera



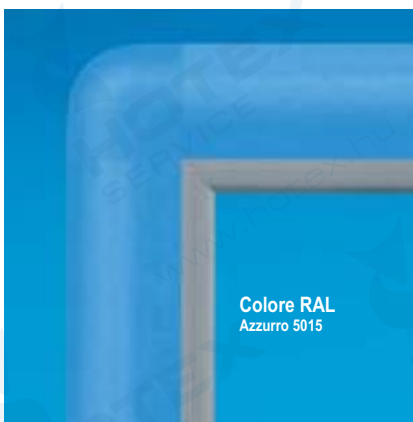
## LINEE SPECIALI

/ Special lines / Lignes spéciales / Spezielle serien / Líneas especiales



## COLORI RAL

/ RAL colors / Couleurs RAL / RAL-farben / Colores RAL



Mod: SNELLÈ 350 R/G/Q + BIS - Mod: SNELLÈ 700 R/G/Q + BIS - Mod: INNOVA 500 R/G/Q + 1000 - Mod. ENOTEC 340/680 - Mod. FLASH  
Altri colori a richiesta. Other colours at request. Autres couleurs selon demande. Andere farben zum auf Wunsch. Otros colores según pedido.

# Sommario

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COLD  
ENGINEERING  
**TECFRIGO**

IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO (PER LE VISURE, ECC.), SONO SEMPLICEMENTE FORNITI A TITOLO INFORMATIVO E NON IMPEGNANO IL COSTRUTTORE. - WE RESERVE THE RIGHT TO MAKE CHANGES EITHER IN THE MATERIALS USED OR IN THE MODELS WITHOUT NOTICE. WEIGHTS, DIMENSIONS ETC. ARE GIVEN PURELY AS AN INDICATION, AND THEY DO NOT ENGAGE THE MANUFACTURER. - LE CONSTRUCTEUR SE RÉSERVE LE DROIT D'APPORTER TOUTES MODIFICATIONS UTILES SUR LES COMPOSANTS ET LES MODELES SANS PREAVIS. LES POIDS, LES DIMENSIONS CARACTERISTIQUES SONT SIMPLEMENT FOURNIES A TITRE INFORMATIF ET N'ENGAGENT PAS LE CONSTRUCTEUR. - DIE HERSTELLERFIRMA BEHÄLT SICH DAS RECHT VOR, OHNE VORHERIGE BENACHRICHTIGUNG AN MATERIAL UND AUSFÜHRUNG, ÄNDERUNGEN VORZUNEHMEN. DIE GEWICHTE UND MASSE SIND HINWEISE UND VERPFLICHTEN NICHT DEN HERSTELLER. • EL CONSTRUCTOR SE RESERVA EL DERECHO DE INTRODUCIR MODIFICACIONES EN LOS MATERIALES Y MODELOS SIN PREAVISO. EL PESO, MEDIDAS, ETC. SON DADAS SIMPLEMENTE A TITULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.

SNACK BAR  
DOLCE & SALATO  
DISPLAY & STORAGE  
BEVANDE & VINI  
MEDITERRANEO  
EXPO SHOW  
GALLERY  
PUB&PERLA  
BANCOCAR  
CUSTOM EQUIPMENT  
DROP-IN  
EXCLUSIVE COLD  
EXCLUSIVE HOT  
BEST COLD  
BEST HOT  
SISTEMA CENTER  
SISTEMA WALL  
SISTEMA ASSISTED



COLD  
ENGINEERING  
**TECFRIGO**

# Legenda Symbols



**Modello**  
Model  
Modelle  
Modell  
Modelo



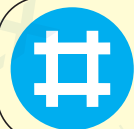
**Umidità**  
Humidity  
Hygrométrie  
Luftfeuchtigkeit  
Humedad



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



**Capacità**  
Capacity  
Capacité  
Kapazität  
Capacidad



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



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



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



**Ripiani esagonali**  
Hexagonal shelves  
Étagères hexagonales  
Hexagonale Auflagen  
Estantes hexagonales



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



**Temperatura**  
Temperature  
Température  
Temperatur  
Temperatura



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



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



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



**Refrigerazione**  
Refrigeration  
Réfrigération  
Kühlung  
Refrigeración



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



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



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



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



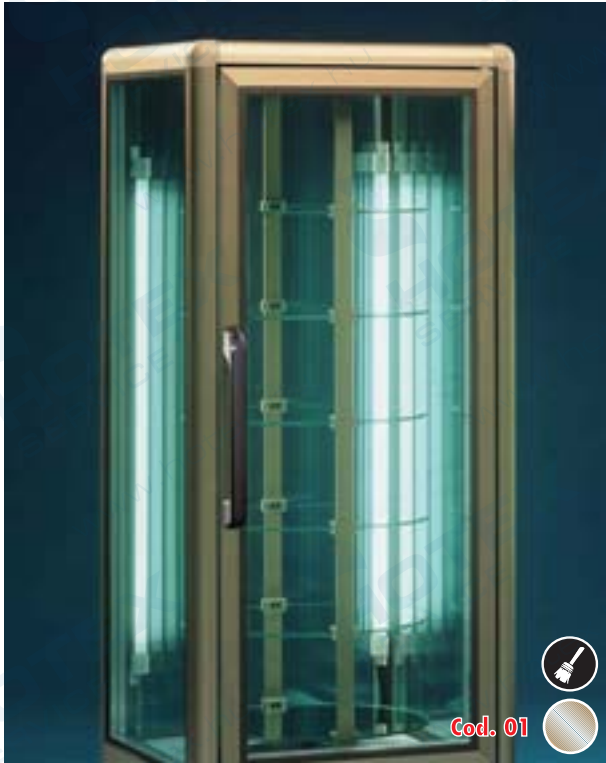
**Bacinelle**  
Trays  
Cuvettes  
Schalen  
Bandejas



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



SNELLE - INNOVA - MAXIVISION



Cod. 01



Cod. 02



LINEE SPECIALI / Special lines / Lignes spéciales / Spezielle serien / Lineas especiales

Linea Platinum



Linea Gold



Cod. 04



Colori legno  
Wood colors  
Couleurs bois  
Holz farben  
Colores de madera

Colore RAL  
Cod 06



Colore RAL  
Cod 13



Colore RAL  
Rosso 3001

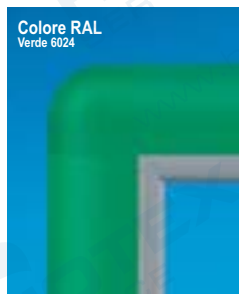


Cod. 05



Colori RAL  
RAL colors  
Couleurs RAL  
RAL-farben  
Colores RAL

Colore RAL  
Verde 6024



Colore RAL  
Azzurro 5015



Colore RAL  
Giallo 1023



Standard / Standard / Standards / Standardfarben / Estándard



Colori / Colours / Couleurs / Farben / Colores

Optional / Optional / Optionnel / Extra / Extras



Colori / Colours / Couleurs / Farben / Colores



Printatura / Decoration / Décoration / Dekor / Decoracion

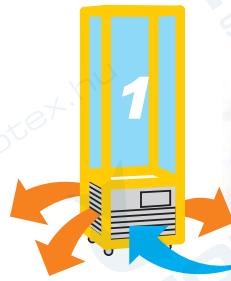
Snellè 350 R

Snellè 350 R Cioccolato

**Glimatizzata**



Snellè 350 G



<b>Snellè 350 R</b>	Lt. 350	Watt 650	n. 6 Ø mm. 430	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 146
<b>Snellè 350 R Cioccolato</b>	Lt. 350	Watt 650	n. 6 Ø mm. 430	°C +14/+16	% U.R. 40/44		230v/1/50Hz		R134a	Kg. 146
<b>Snellè 350 G</b>	Lt. 350	Watt 600	n. 5 mm. 450x450	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 139

Snellè 350 Q

Snellè 350 Q Cioccolato

**Glimatizzata**



Snellè 350 RBT/Bis

°C +5/-18



% U.R. 70 (+5 °C)  
% U.R. 40 (-18 °C)

Sbrinamento con gas caldo  
Defrosting with hot gas  
Dégivrage a gaz chaud  
Abtaugung mit heissem gas  
Descongelamiento con gas caliente

**No Frost**

**No Frost**

<b>Snellè 350 Q</b>	Lt. 350	Watt 600	n. 5 mm. 450x450	°C +4/+10	% U.R. 75		230v/1/50Hz	R134a	Kg. 143
<b>Snellè 350 Q Cioccolato</b>	Lt. 350	Watt 600	n. 5 mm. 450x450	°C +14/+16	% U.R. 40/44		230v/1/50Hz	R134a	Kg. 143
<b>Snellè 350 RBT-Bis</b>	Lt. 350	Watt 640	n. 6 Ø mm. 430	°C +5/-18	% U.R. 70/40		230v/1/50Hz	R404a	Kg. 153

Snellè 350 BTV/Bis

°C +5/-18



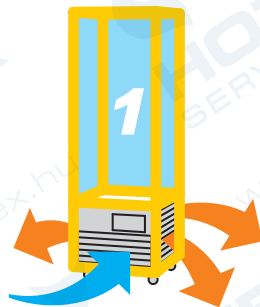
No Frost



% U.R. 70 (+5 °C)  
% U.R. 40 (-18 °C)



Sbrinamento con gas caldo  
Defrosting with hot gas  
Dégivrage a gaz chaud  
Abtaugung mit heissem gas  
Descongelamiento con gas caliente



°C -5/-18



Snellè 400 GBT



Snellè 350 BTV/Bis



Lt. 350



Watt 620



n. 5 mm. 450x450



°C +5/-18



% U.R. 70/40



230v/1/50Hz



R404a



Kg. 145

Snellè 400 GBT

Lt. 400

Watt 700

n. 6 mm. 470x470

°C -5/-18

% U.R. 40

230v/1/50Hz

R404a

Kg. 148

Snellè 400 BTV/Bis

°C +5/-18



No Frost



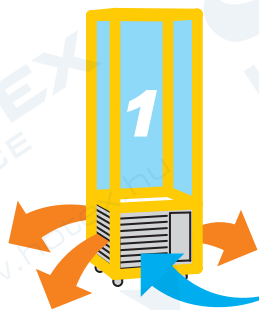
Snellè 400 GS



% U.R. 70 (+5 °C)  
% U.R. 40 (-18 °C)

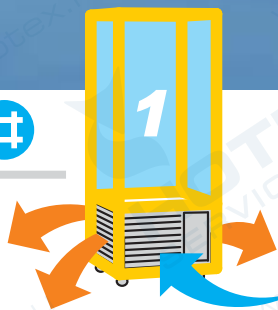


Sbrinamento con gas caldo  
Defrosting with hot gas  
Dégivrage a gaz chaud  
Abtaugung mit heissem gas  
Descongelamiento con gas caliente



<b>Snellè 400 BTV/Bis</b>	Lt. 400	Watt 1057	n. 5 mm. 420x450	°C +5/-18	% U.R. 70/40		230v/1/50Hz		R404a	Kg. 132
<b>Snellè 400 GS</b>	Lt. 400	Watt 520	n. 5 mm. 420x450	°C +4/+10	% U.R. 60		230v/1/50Hz		R134a	Kg. 137

Snellè 550 GS



Snellè 600 R



Snellè 550 GS

Lt. 550

Watt 541

n. 5 mm. 555x560

°C +4/+10

% U.R. 60

n. 333v

230v/1/50Hz

R134a

Kg. 166

Snellè 600 R

Lt. 600

Watt 1150

n. 6 Ø mm. 560

°C +4/+10

% U.R. 75

n. 333v

230v/1/50Hz

R134a

Kg. 180

Snellè 700 R



Snellè 700 G



<b>Snellè 700 R</b>	Lt. 700	Watt 1050	n. 12 Ø mm. 430	°C +4/+10	% U.R. 75	Aut	230v/1/50Hz	R134a		Kg. 231
<b>Snellè 700 G</b>	Lt. 700	Watt 850	n. 10 mm. 470x470	°C +4/+10	% U.R. 75	Aut	230v/1/50Hz	R134a		Kg. 211

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

- SNACK BAR
- DOLCE & SALATO
- DISPLAY & STORAGE
- BEVANDE & VINI
- MEDITERRANEO
- EXPO SHOW
- GALLERY
- PUB&PERLA
- BANCOBAR
- CUSTOM EQUIPMENT
- DROP-IN
- EXCLUSIVE COLD
- EXCLUSIVE HOT
- BEST COLD
- BEST HOT
- SISTEMA CENTER
- SISTEMA WALL
- SISTEMA ASSISTED

Snellè 700 G-G



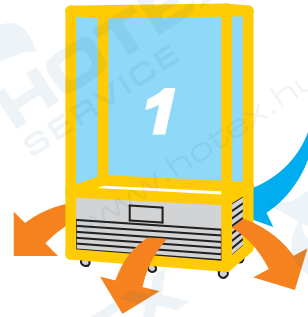
Snellè 700 Q



<b>Snellè 700 G-G</b>	Lt. 350+350 Tot. Lt. 700	Watt 930	n. 10 mm. 450x420	°C +4/+10 °C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 231	
<b>Snellè 700 Q</b>	Lt. 700	Watt 850	n. 10 mm. 470x470	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 239	



Snellè 700 RG



Snellè 700 RBT Bis

°C +5/-18























% U.R. 70 (+5 °C)  
 % U.R. 40 (-18 °C)



Sbrinamento con gas caldo  
 Defrosting with hot gas  
 Dégivrage a gaz chaud  
 Abtaug mit heissem gas  
 Descongelamiento con gas caliente

 Rotating Power

 No Frost

										
Snellè 700 RG	Lt. 700	Watt 950	n. 6 Ø mm. 430 n. 5 mm. 470x470	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 221
Snellè 700 RBT/Bis	Lt. 700	Watt 1090	n. 12 Ø mm. 430	°C +5/-18	% U.R. 70/40		230v/1/50Hz		R404a	Kg. 269

Snellè 700 BTV/Bis

°C +5/-18



No Frost



% U.R. 70 (+5 °C)  
% U.R. 40 (-18 °C)



Sbrinamento con gas caldo  
Defrosting with hot gas  
Dégivrage a gaz chaud  
Abtaug mit heissem gas  
Descongelamiento con gas caliente



Rotating Power



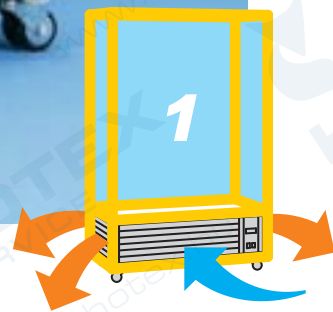
Snellè 750 GBT

°C -5/-18



<b>Snellè 700 BTV/Bis</b>	Lt. 700	Watt 1080	n. 10 mm. 450x470	°C +5/-18	% U.R. 70/40		230v/1/50Hz	R404a	Kg. 305
<b>Snellè 750 GBT</b>	Lt. 375+375 Tot. Lt. 750	Watt 1270	n. 6+6 mm. 470x470	°C -5/-18 °C -5/-18	% U.R. 40		230v/1/50Hz	R404a	Kg. 269

Snellè 750 GBT-VU



<b>Snellè 750 GBT-VU</b>	Lt. 750	Watt 1270	n. 6 mm. 1000x470	°C -5/+18	% U.R. 40		230v/1/50Hz		R404a	Kg. 239

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

- SNACK BAR
- DOLCE & SALATO
- DISPLAY & STORAGE
- BEVANDE & VINI
- MEDITERRANEO
- EXPO SHOW
- GALLERY
- PUB&PERLA
- BANCOBAR
- CUSTOM EQUIPMENT
- DROP-IN
- EXCLUSIVE COLD
- EXCLUSIVE HOT
- BEST COLD
- BEST HOT
- SISTEMA CENTER
- SISTEMA WALL
- SISTEMA ASSISTED

Snellè 750 GBT-R

GBT

R



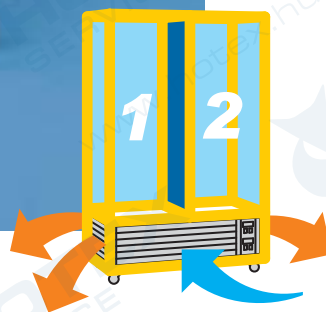
<b>Snellè 750 GBT-R (Tot)</b>	Lt. 750	Watt 1270	n. 13	-	-	-	230v/1/50Hz	-	-	Kg. 275
<b>GBT</b>	Lt. 375	-	n. 6 mm. 455x460	°C -5/-18	% U.R. 40		-		R404a	-
<b>R</b>	Lt. 375	-	n. 7 Ø mm. 430	°C +4/+10	% U.R. 75		-		R134a	-

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

Snellè 750 GBT-G

GBT

G



<b>Snellè 750 GBT-G (Tot)</b>	Lt. 750	Watt 1270	n. 12	-	-	-	230v/1/50Hz	-	-	-	Kg. 266
<b>GBT</b>	Lt. 375	-	n. 6 mm. 455x460	°C -5/-18	% U.R. 40		-		R404a	-	-
<b>G</b>	Lt. 375	-	n. 6 mm. 450x420	°C +4/+10	% U.R. 75		-		R134a	-	-

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

Snellè 750 BTV/Bis

°C +5/-18



 No Frost



% U.R. 70 (+5 °C)  
% U.R. 40 (-18 °C)



Sbrinatorio con gas caldo  
Defrosting with hot gas  
Dégivrage a gaz chaud  
Abtauung mit heissem gas  
Descongelamiento con gas caliente



Rotating Power



Snellè 750 BTV-Bis



Lt. 750



Watt 1310



n. 12 mm. 450x470



°C +5/-18



% U.R. 40/70



AUTO



230v/1/50Hz



R404a



R404a



Kg. 233

Snellè 800 GS



<b>Snellè 800 GS</b>	Lt. 760 (380+380)	Watt 662	n. 10 mm. 470x470	°C +4/+10	% U.R. 60		230v/1/50Hz		R134a	Kg. 217

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

Snellè 1100 GS



<b>Snellè 1100 GS</b>	Lt. 1100 (550+550)	Watt 602	n. 10 mm. 555x580	°C +4/+10	% U.R. 60		230v/1/50Hz		R134a	Kg. 261

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





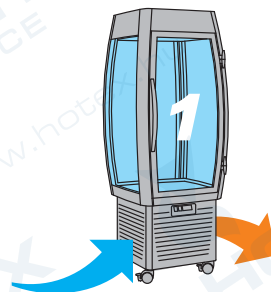
Bella 570 R

Bella 570 R Cioccolato

**Glimatizzata**



Illuminazione con leds  
 Lighting with LEDs  
 Eclairage avec LED  
 Beleuchtung mit LED  
 Iluminación con LEDs



<b>Bella 570 R</b>	Lt. 570	Watt 800	n. 2 Ø mm. 510 n. 1 Ø mm. 465 n. 3 Ø mm. 535	°C +4/+10	% U.R. 75		230v/1/50Hz		R404a	Kg. 140	
<b>Bella 570 R Cioccolato</b>	Lt. 570	Watt 800	n. 2 Ø mm. 510 n. 1 Ø mm. 465 n. 3 Ø mm. 535	°C +14/+16	% U.R. 40/44		230v/1/50Hz		R404a	Kg. 140	

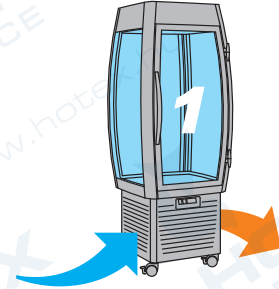
Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)



Bella 570 Q

Bella 570 Q Cioccolato

**Glimatizzata**

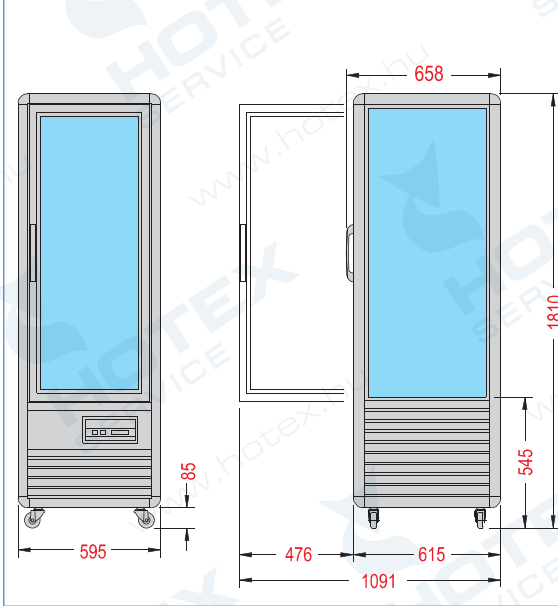


Ripiani in cristallo  
Crystal plates  
Tablettes en cristal  
Glasteller  
Estantes de cristal



<b>Bella 570 Q</b>	Lt. 570	Watt 700	n. 2 mm. 563x510 n. 1 mm. 522x480 n. 2 mm. 595x530	°C +4/+10	% U.R. 75		230v/1/50Hz		R404a	Kg. 145
<b>Bella 570 Q Cioccolato</b>	Lt. 570	Watt 700	n. 2 mm. 563x510 n. 1 mm. 522x480 n. 2 mm. 595x530	°C +14/+16	% U.R. 40/44		230v/1/50Hz		R404a	Kg. 145

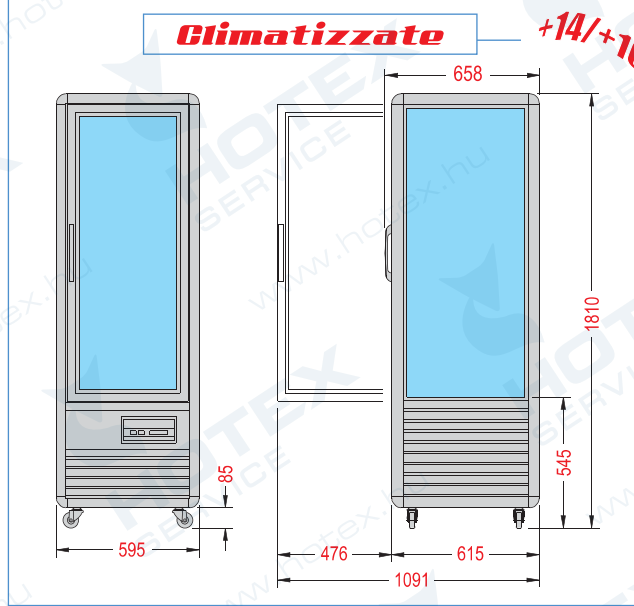
SNELLE' 350 R•Q•G



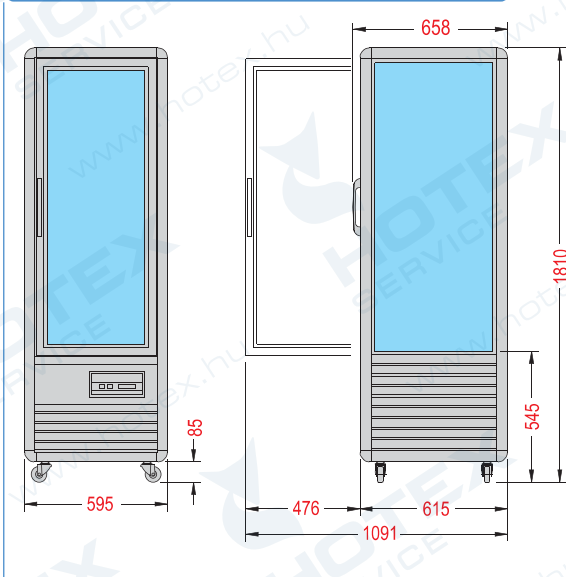
SNELLE' 350 R•Q Cioccolato

*Glimatizzate*

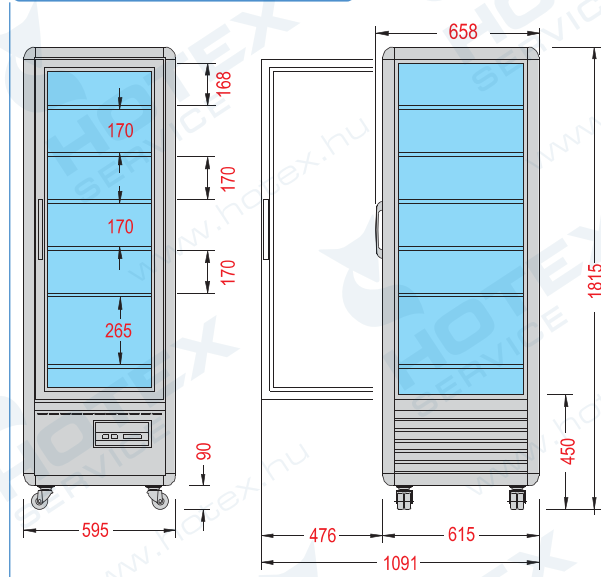
+14/+16°C



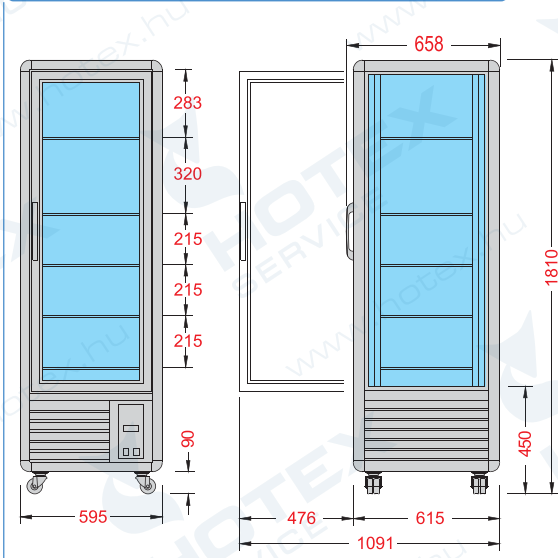
SNELLE' 350 RBT/Bis • BTV/Bis



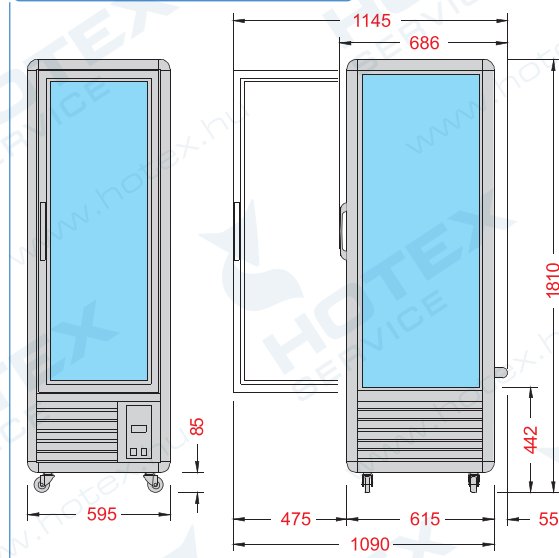
SNELLE' 400 GBT



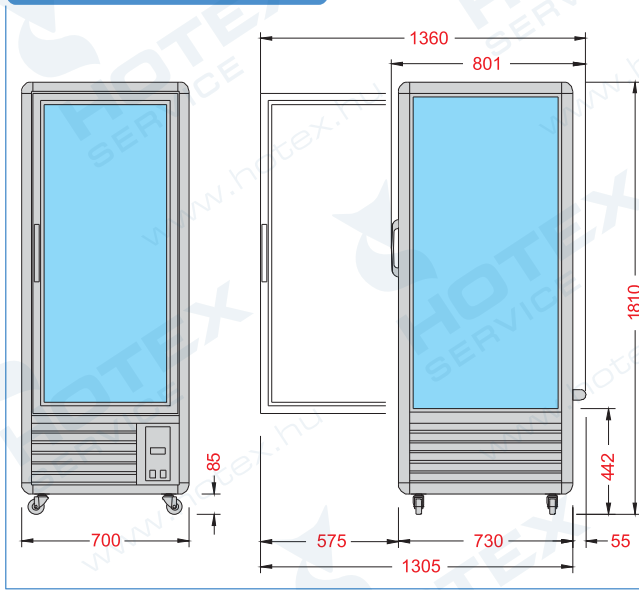
SNELLE' 400 BTV/Bis



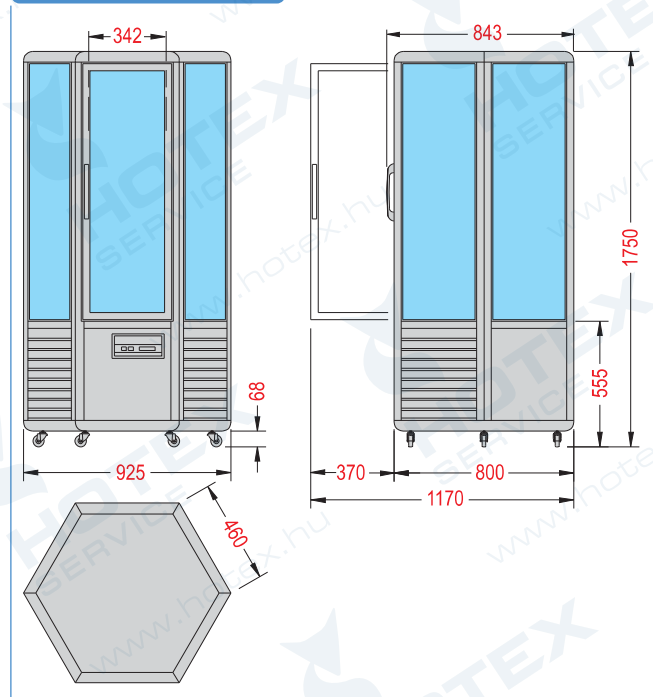
SNELLE' 400 GS



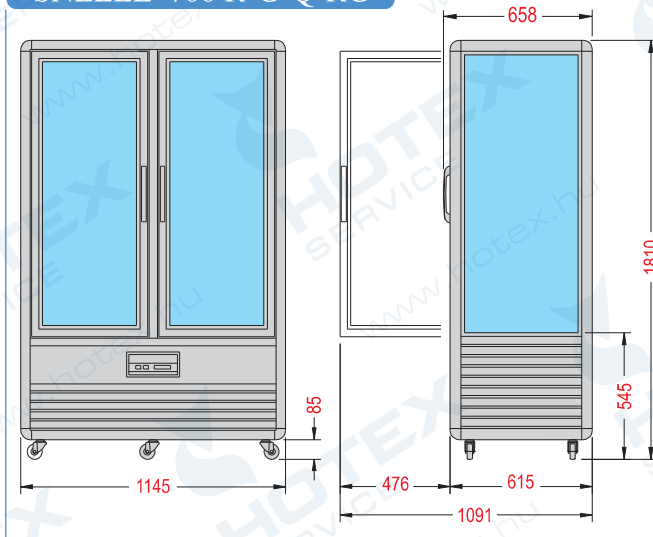
SNELLE' 550 GS



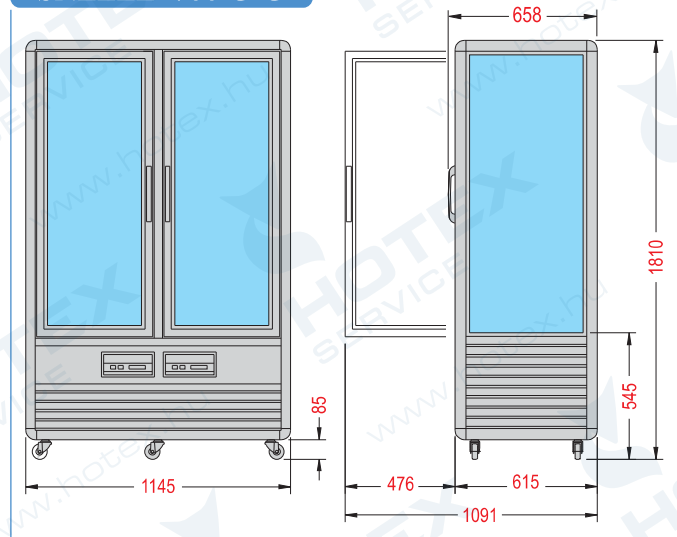
SNELLE' 600 R



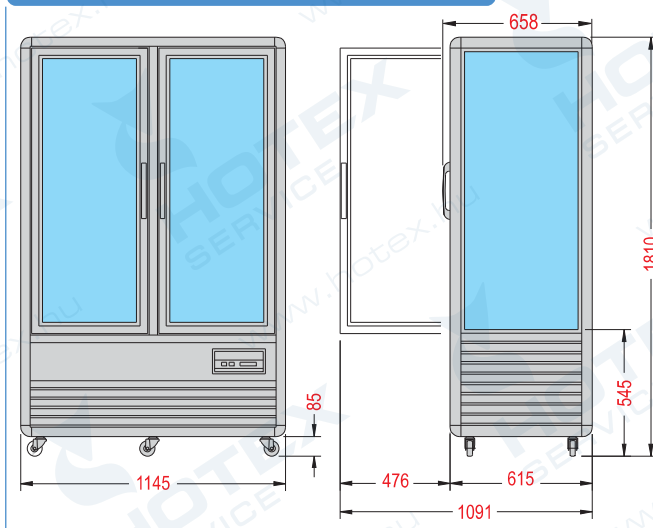
SNELLE' 700 R•G•Q•RG



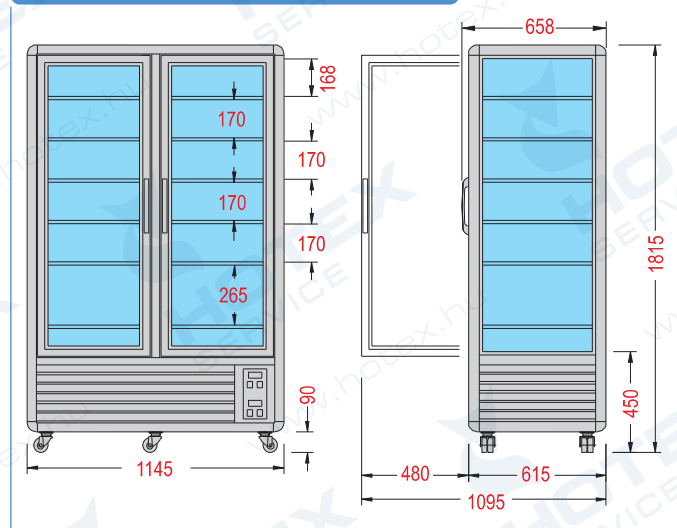
SNELLE' 700 G-G



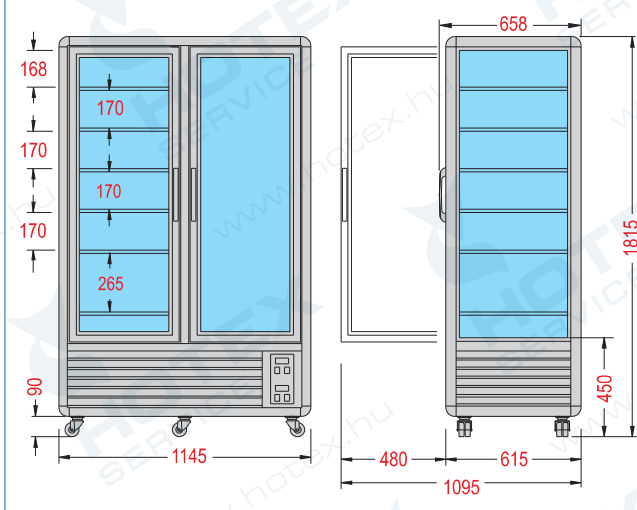
SNELLE' 700 RBT/Bis • BTV/Bis



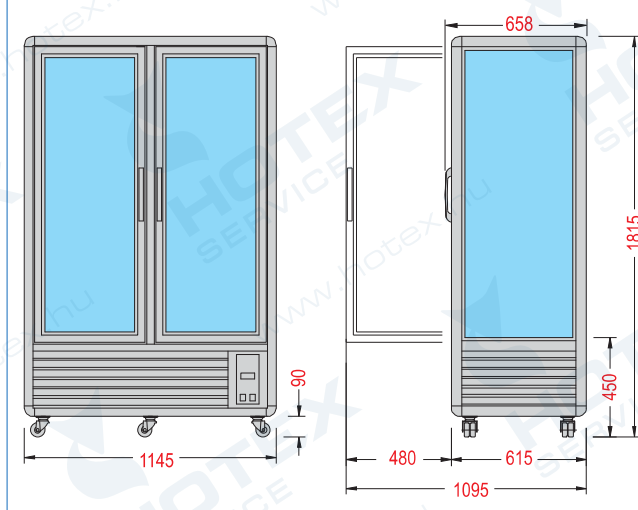
SNELLE' 750GBT • GBT-VU



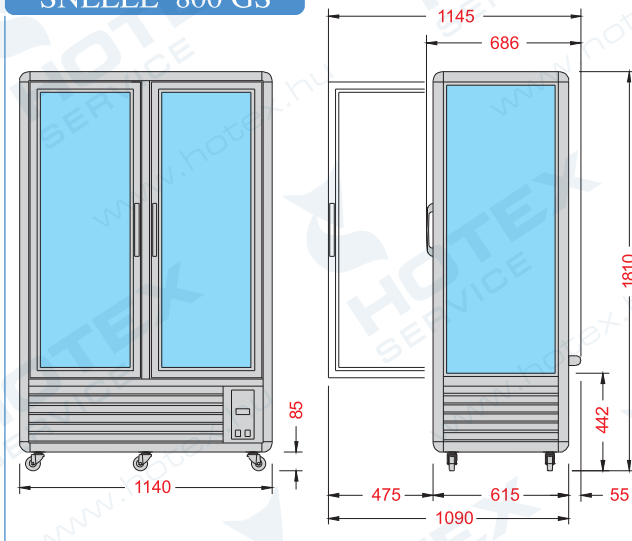
SNELLE' 750 GBT-R • GBT-G



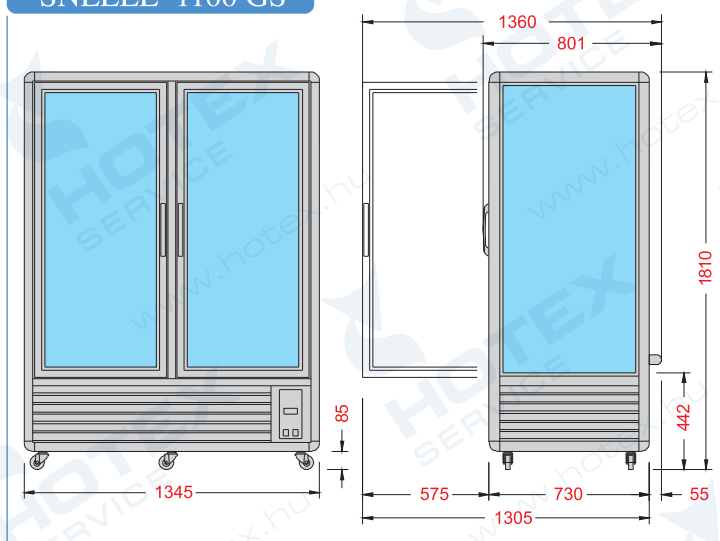
SNELLE' 750 BTV/Bis



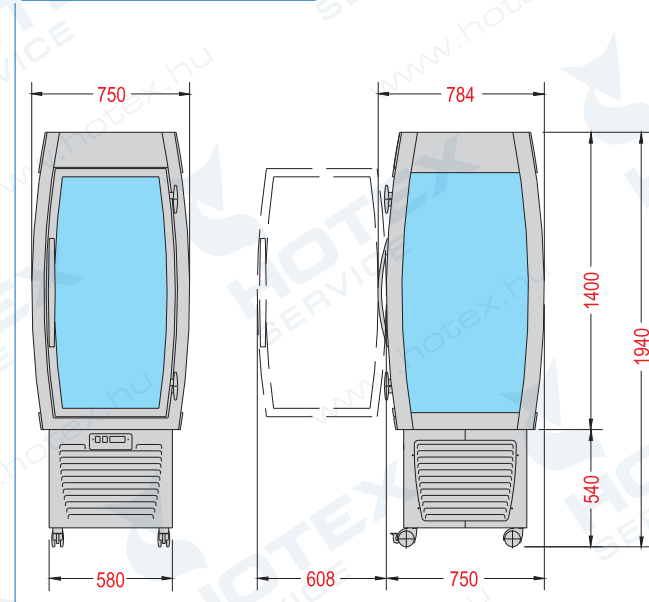
SNELLE' 800 GS



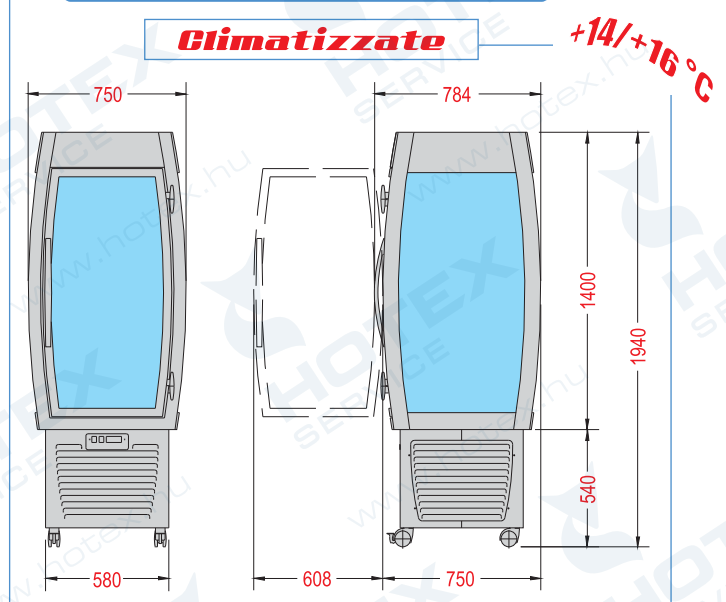
SNELLE' 1100 GS



BELLA 570 R • Q



BELLA 570 R • Q Cioccolato



**A**

AMBASSADOR	2/1 EXPO SHOW	PAG. 210
<b>AMBASSADOR SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 210</b>
AMBASSADOR SP	3/3 CUSTOM EQUIPMENT	PAG. 267
<b>AMBASSADOR SP SG</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 267</b>
ANG. SPLEND. CIOCCOLATO	2/2 GALLERY	PAG. 225
ANG. SPLEND. CIOCCOLATO SP	3/3 CUSTOM EQUIPMENT	PAG. 259-260
ANG. SPLEND. HOT	2/2 GALLERY	PAG. 228
ANG. SPLEND. HOT SP	3/3 CUSTOM EQUIPMENT	PAG. 263
ANGOLI AMBASSADOR GELATERIA	2/2 GALLERY	PAG. 229
ANGOLI AMBASSADOR GELATERIA SP	3/3 CUSTOM EQUIPMENT	PAG. 267
ANGOLO SPLENDIDA PASTICCERIA	2/2 GALLERY	PAG. 226
ANGOLO SPLENDIDA PASTICCERIA LLX	2/2 GALLERY	PAG. 227
ANGOLO SPLENDIDA PASTICCERIA SP	2/2 GALLERY	PAG. 226
ANG. SPLENDIDA PASTICCERIA LLX SP	2/2 GALLERY	PAG. 227
ARMONIA	3/4 DROP-IN	PAG. 270
<b>ARMONIA BAIN MARIE</b>	<b>3/4 DROP-IN</b>	<b>PAG. 284</b>
ARMONIA GN	3/4 DROP-IN	PAG. 274
ARMONIA GN/SG	3/4 DROP-IN	PAG. 276
ARMONIA SG	3/4 DROP-IN	PAG. 272
ARMONIA BRINA	3/4 DROP-IN	PAG. 278
<b>ARMONIA BRINA SG</b>	<b>3/4 DROP-IN</b>	<b>PAG. 280</b>
ARMONIA GN DRY	3/4 DROP-IN	PAG. 282
ARMONIA HOT	3/4 DROP-IN	PAG. 286
AVANA 350	1/5 MEDITERRANEO	PAG. 145

**B**

BAHIA	4/3 BEST COLD	PAG. 339
BANCO BAR	3/2 BANCOBAR	PAG. 243
BAROCCA 500 Q / R / CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 27
<b>BBX</b>	<b>3/2 BANCOBAR</b>	<b>PAG. 244</b>
<b>BBX SG</b>	<b>3/2 BANCOBAR</b>	<b>PAG. 244</b>
<b>BBX GLASS</b>	<b>3/2 BANCOBAR</b>	<b>PAG. 245</b>
<b>BBX GLASS SG</b>	<b>3/2 BANCOBAR</b>	<b>PAG. 244</b>
BELLA 570 Q / R / CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 54
BELLAVISTA	4/3 BEST COLD	PAG. 354
BODEGA 400 / 800	1/4 BEVANDE&VINI	PAG. 120
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BRIO 136 / 136 CIOCCOLATO	2/1 EXPO SHOW	PAG. 154
BRIO 136 BTQ/BIS	2/1 EXPO SHOW	PAG. 156
BRIO 136 HOT	2/1 EXPO SHOW	PAG. 158
BRIO 136 NEUTRA	2/1 EXPO SHOW	PAG. 152
BRIO 186	2/1 EXPO SHOW	PAG. 159
<b>BRIO 96 Q</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 151</b>
BUFFET STOCK	4/3 BEST COLD	PAG. 353

**C**

<b>C 170 G BLACK</b>	<b>1/4 BEVANDE&amp;VINI</b>	<b>PAG. 100</b>
CANTINETTA GLX	1/4 BEVANDE&VINI	PAG. 122
CARAVELLE	2/1 EXPO SHOW	PAG. 162
CARAVELLE SP	3/3 CUSTOM EQUIPMENT	PAG. 247
CARISMA	2/1 EXPO SHOW	PAG. 198
CARRELLINO 3	4/3 BEST COLD	PAG. 323
CARRELLINO EIS	4/3 BEST COLD	PAG. 325
CARRETTINO 10	4/3 BEST COLD	PAG. 322
CARRETTINO 250	4/3 BEST COLD	PAG. 324
CARRETTINO FISH	4/3 BEST COLD	PAG. 319
<b>CC 45</b>	<b>1/4 BEVANDE&amp;VINI</b>	<b>PAG. 99</b>
CREATIVE 320	1/4 BEVANDE&VINI	PAG. 125
CREATIVE 320 STOCK	1/4 BEVANDE&VINI	PAG. 128
CREDENZA ASSISTED	4/7 SISTEMA ASSISTED	PAG. 413
CREDENZA CENTER	4/5 SISTEMA CENTER	PAG. 401
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CVKS 680 BLACK	1/4 BEVANDE&VINI	PAG. 102
CVKS 681 BLACK	1/4 BEVANDE&VINI	PAG. 103

**D**

DISPENCER ASSISTED	4/7 SISTEMA ASSISTED	PAG. 413
DISPENCER CENTER	4/5 SISTEMA CENTER	PAG. 401
DISPENCER WALL	4/6 SISTEMA WALL	PAG. 407
DOMINANTE	1/1 SNACK BAR	PAG. 9
<b>DROP CREDENZA</b>	<b>3/4 DROP-IN</b>	<b>PAG. 301</b>
<b>DROP DISPENCER</b>	<b>3/4 DROP-IN</b>	<b>PAG. 301</b>
<b>DROP SERVICE</b>	<b>3/4 DROP-IN</b>	<b>PAG. 302</b>
<b>DROP SERVICE HOT</b>	<b>3/4 DROP-IN</b>	<b>PAG. 302</b>
DUCALE 320	1/4 BEVANDE&VINI	PAG. 126
DUCALE 320 STOCK	1/4 BEVANDE&VINI	PAG. 129

**E**

ECO 4 RI TOP	2/1 EXPO SHOW	PAG. 193
<b>ECO DISPLAY 400 BTV/BIS</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 80</b>
ECO DISPLAY 400 GBT	1/3 DISPLAY&STORAGE	PAG. 80
ECO DISPLAY 400 GS	1/3 DISPLAY&STORAGE	PAG. 80
<b>ECO DISPLAY 550 BTV/BIS</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 81</b>
ECO DISPLAY 550 GBT	1/3 DISPLAY&STORAGE	PAG. 81
ECO DISPLAY 550 GS	1/3 DISPLAY&STORAGE	PAG. 81
ECO DISPLAY 800 GBT	1/3 DISPLAY&STORAGE	PAG. 83
ECO DISPLAY 800 GBT-GS	1/3 DISPLAY&STORAGE	PAG. 82
ECO DISPLAY 800 GS	1/3 DISPLAY&STORAGE	PAG. 83
ECO DISPLAY 1100 GBT	1/3 DISPLAY&STORAGE	PAG. 85
ECO DISPLAY 1100 GBT-GS	1/3 DISPLAY&STORAGE	PAG. 84
ECO DISPLAY 1100 GS	1/3 DISPLAY&STORAGE	PAG. 85
EKOS C TOP	2/1 EXPO SHOW	PAG. 195
EKOS RI/C TOP	2/1 EXPO SHOW	PAG. 194
ENOPRESTIGE	1/4 BEVANDE&VINI	PAG. 117
ENOTEC 340	1/4 BEVANDE&VINI	PAG. 112
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EUROWINE 160 / 320	1/4 BEVANDE&VINI	PAG. 124
EUROWINE 320 STOCK	1/4 BEVANDE&VINI	PAG. 127
EXPONORM 650 P	1/5 MEDITERRANEO	PAG. 142

**F**

<b>FASTICE 800 BTV</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 92</b>
<b>FASTICE 800 BTV + KIT PIENO CARICO</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 92</b>
FIESTA	2/1 EXPO SHOW	PAG. 204
<b>FIESTA SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 204</b>
FIESTA SP	3/3 CUSTOM EQUIPMENT	PAG. 265
<b>FIESTA SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 265</b>
FISHING 4 / 6	4/3 BEST COLD	PAG. 338
FLASH	4/3 BEST COLD	PAG. 348
FOCUS 81 / 121 / 161	2/1 EXPO SHOW	PAG. 149
FOCUS 81 / 121 / 161 CIOCCOLATO	2/1 EXPO SHOW	PAG. 148

**G**

GOURMET 4 M / 6 M	4/3 BEST COLD	PAG. 346
GRAN GALA LX	2/1 EXPO SHOW	PAG. 206
GRAN GALA LX SP	3/3 CUSTOM EQUIPMENT	PAG. 266
<b>GRAN GALA LX SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 206</b>
<b>GRAN GALA LX SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 266</b>
GROTTA 600	1/4 BEVANDE&VINI	PAG. 118

**I**

ICE POINT 2	1/1 SNACK BAR	PAG. 8
<b>ICEBUS 650 BTV</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 91</b>
<b>ICEBUS 650 BTV + KIT PIENO CARICO</b>	<b>1/3 DISPLAY&amp;STORAGE</b>	<b>PAG. 91</b>
INNOVA 500 BTV/ BIS	1/2 DOLCE&SALATO	PAG. 58
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INNOVA 500 Q CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 56
INNOVA 500 R / G / Q	1/2 DOLCE&SALATO	PAG. 55
INNOVA 500 RBT/BIS	1/2 DOLCE&SALATO	PAG. 58

INNOVA 1000 G / Q	1/2 DOLCE&SALATO	PAG. 59
INNOVA 1000 G-G	1/2 DOLCE&SALATO	PAG. 60
INNOVA 1000 GBT	1/2 DOLCE&SALATO	PAG. 61
INNOVA 1000 GBT-G	1/2 DOLCE&SALATO	PAG. 64
INNOVA 1000 GBT-R	1/2 DOLCE&SALATO	PAG. 63
INNOVA 1000 GBT-VU	1/2 DOLCE&SALATO	PAG. 62
INNOVA 1000 RG	1/2 DOLCE&SALATO	PAG. 61
INNOVA 1400 G	1/2 DOLCE&SALATO	PAG. 66
INNOVA 1400 G-G	1/2 DOLCE&SALATO	PAG. 67
INNOVA 1400 GBT	1/2 DOLCE&SALATO	PAG. 68
INNOVA 1400 GBT-GBT-G	1/2 DOLCE&SALATO	PAG. 70
INNOVA 1400 GBT-GBT-R	1/2 DOLCE&SALATO	PAG. 69
INNOVA 1400 GRG	1/2 DOLCE&SALATO	PAG. 65
ISOLA M	4/3 BEST COLD	PAG. 326
ISOLA M BAIN MARIE	4/4 BEST HOT	PAG. 378
ISOLA M DRY	4/4 BEST HOT	PAG. 376
ISOLA M HOT	4/4 BEST HOT	PAG. 374
ISOLA S.S	4/3 BEST COLD	PAG. 328
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<b>J</b>		
JUNIOR 120 G / GBT	1/1 SNACK BAR	PAG. 17
<b>K</b>		
KUBO 250 G / GBT	1/2 DOLCE&SALATO	PAG. 21
KUBO 500 G / GBT	1/2 DOLCE&SALATO	PAG. 22
KUBO 530 G-G	1/2 DOLCE&SALATO	PAG. 24
KUBO 530 GBT-G	1/2 DOLCE&SALATO	PAG. 23
<b>L</b>		
LABOR 600 BTFC	1/3 DISPLAY&STORAGE	PAG. 89
LABOR 600 BTFC + KIT PIENO CARICO	1/3 DISPLAY&STORAGE	PAG. 89
LABOR 600 G	1/3 DISPLAY&STORAGE	PAG. 88
LABOR 800 BTFC	1/3 DISPLAY&STORAGE	PAG. 90
LABOR 800 BTFC + KIT PIENO CARICO	1/3 DISPLAY&STORAGE	PAG. 90
LIMITED	2/1 EXPO SHOW	PAG. 196
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LINUS DRY	1/1 SNACK BAR	PAG. 11
<b>M</b>		
MAXICANTINETTA GLX	1/4 BEVANDE&VINI	PAG. 122
MAXIVISION 650 BTV / BIS	1/2 DOLCE&SALATO	PAG. 72
MAXIVISION 650 GBT	1/2 DOLCE&SALATO	PAG. 71
MAXIVISION 650 GS	1/2 DOLCE&SALATO	PAG. 71
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MELODIA BAIN MARIE	3/4 DROP-IN	PAG. 284
MELODIA DRY	3/4 DROP-IN	PAG. 282
MELODIA GN	3/4 DROP-IN	PAG. 274
MELODIA GN/SG	3/4 DROP-IN	PAG. 276
MELODIA HOT	3/4 DROP-IN	PAG. 286
MELODIA SG	3/4 DROP-IN	PAG. 272
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MIDI 160 R	1/1 SNACK BAR	PAG. 16
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MOBILE CASSA CARAVELLE MCC	2/1 EXPO SHOW	PAG. 162
MOBILE CASSA SPLENDIDA MCS	2/1 EXPO SHOW	PAG. 182
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MONTERREY	4/3 BEST COLD	PAG. 350
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MURENA	4/3 BEST COLD	PAG. 320
<b>N</b>		
NEUTRAL 4 M	4/3 BEST COLD	PAG. 340
<b>O</b>		
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OASI 8 M HOT	4/4 BEST HOT	PAG. 392
OPERA	3/4 DROP-IN	PAG. 270
OPERA BAIN MARIE	3/4 DROP-IN	PAG. 284
OPERA GN	3/4 DROP-IN	PAG. 274
OPERA GN/SG	3/4 DROP-IN	PAG. 276
OPERA SG	3/4 DROP-IN	PAG. 272
ORIZONT 100 / 150 / 200 Q	1/1 SNACK BAR	PAG. 13
ORIZONT 200 GBT	1/1 SNACK BAR	PAG. 15
ORIZONT 202 Q HOT	1/1 SNACK BAR	PAG. 14
ORIZONT 200 Q NEUTRAL	1/1 SNACK BAR	PAG. 15
ORIZONT 200 SELF-SERVICE	1/1 SNACK BAR	PAG. 14
<b>P</b>		
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PANORAMA 560 G PB	1/4 BEVANDE&VINI	PAG. 98
PARTY	2/1 EXPO SHOW	PAG. 168
PARTY SG	2/1 EXPO SHOW	PAG. 168
PARTY SP	3/3 CUSTOM EQUIPMENT	PAG. 248
PARTY SG SP	3/3 CUSTOM EQUIPMENT	PAG. 248
PARTY BM	2/1 EXPO SHOW	PAG. 175
PARTY BM SP	3/3 CUSTOM EQUIPMENT	PAG. 253
PARTY HOT	2/1 EXPO SHOW	PAG. 176
PARTY HOT SP	3/3 CUSTOM EQUIPMENT	PAG. 254
PARTY NEUTRA	2/1 EXPO SHOW	PAG. 172
PARTY NEUTRA SP	3/3 CUSTOM EQUIPMENT	PAG. 250
PARTY PIZZA	2/1 EXPO SHOW	PAG. 174
PARTY PIZZA SP	3/3 CUSTOM EQUIPMENT	PAG. 252
PARTY ANGOLO	2/2 GALLERY	PAG. 223
PARTY ANGOLO SG	2/2 GALLERY	PAG. 223
PARTY ANGOLO SG SP	2/1 EXPO SHOW	PAG. 171
PARTY ANGOLO SG SP	3/3 CUSTOM EQUIPMENT	PAG. 248
PARTY MOBILE CASSA MCP	2/1 EXPO SHOW	PAG. 168
PARTY MOBILE CASSA MCP SP	3/3 CUSTOM EQUIPMENT	PAG. 247
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PARTY NEUTRA ANGOLO SP	3/3 CUSTOM EQUIPMENT	PAG. 250
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PHASTA 500	1/5 MEDITERRANEO	PAG. 144
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POLO 400 GBT SPOT	1/3 DISPLAY&STORAGE	PAG. 86
POLO 400 GS SPOT	1/3 DISPLAY&STORAGE	PAG. 87
POLO 500 BTV SPOT	1/3 DISPLAY&STORAGE	PAG. 87
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PROXIMA BAIN MARIE	4/2 EXCLUSIVE HOT	PAG. 313
PROXIMA DRY	4/2 EXCLUSIVE HOT	PAG. 312
PROXIMA HOT	4/2 EXCLUSIVE HOT	PAG. 311
PUB PB	3/1 PUB&PERLA	PAG. 240
PUB PS	3/1 PUB&PERLA	PAG. 240

## S

SALOON 1000 G / RG	1/2 DOLCE&SALATO	PAG. 35
SALOON 350 R / G / Q	1/2 DOLCE&SALATO	PAG. 29
SALOON 500 R / G / Q	1/2 DOLCE&SALATO	PAG. 31
SALOON 700 RG / G / Q	1/2 DOLCE&SALATO	PAG. 33
<b>SCENIC M</b>	<b>4/1 EXCLUSIVE COLD</b>	<b>PAG. 306</b>
SERVICE ASSISTED	4/7 SISTEMA ASSISTED	PAG. 412
SERVICE CENTER	4/5 SISTEMA CENTER	PAG. 400
SERVICE WALL	4/6 SISTEMA WALL	PAG. 406
SERVICE HOT ASSISTED	4/7 SISTEMA ASSISTED	PAG. 412
SERVICE HOT CENTER	4/5 SISTEMA CENTER	PAG. 400
SERVICE HOT WALL	4/6 SISTEMA WALL	PAG. 406
SINFONIA	3/4 DROP-IN	PAG. 270
SINFONIA BAIN MARIE	3/4 DROP-IN	PAG. 284
SINFONIA GN	3/4 DROP-IN	PAG. 274
SINFONIA GN/SG	3/4 DROP-IN	PAG. 276
SINFONIA SG	3/4 DROP-IN	PAG. 272
<b>SINFONIA BRINA</b>	<b>3/4 DROP-IN</b>	<b>PAG. 278</b>
<b>SINFONIA BRINA SG</b>	<b>3/4 DROP-IN</b>	<b>PAG. 280</b>
SINFONIA GN DRY	3/4 DROP-IN	PAG. 282
SINFONIA HOT	3/4 DROP-IN	PAG. 286
SNELLE 350 BTV/ BIS	1/2 DOLCE&SALATO	PAG. 40
SNELLE 350 Q / Q CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 39
SNELLE 350 R / R CIOCCOLATO / G	1/2 DOLCE&SALATO	PAG. 38
SNELLE 350 RBT/ BIS	1/2 DOLCE&SALATO	PAG. 39
SNELLE 400 BTV / BIS	1/2 DOLCE&SALATO	PAG. 41
SNELLE 400 GBT	1/2 DOLCE&SALATO	PAG. 40
SNELLE 400 GS	1/2 DOLCE&SALATO	PAG. 41
SNELLE 550 GS	1/2 DOLCE&SALATO	PAG. 42
SNELLE 600 R	1/2 DOLCE&SALATO	PAG. 42
SNELLE 700 BTV/ BIS	1/2 DOLCE&SALATO	PAG. 46
SNELLE 700 G-G	1/2 DOLCE&SALATO	PAG. 44
SNELLE 700 Q	1/2 DOLCE&SALATO	PAG. 44
SNELLE 700 R / G	1/2 DOLCE&SALATO	PAG. 43
SNELLE 700 RBT/ BIS	1/2 DOLCE&SALATO	PAG. 45
SNELLE 700 RG	1/2 DOLCE&SALATO	PAG. 45
SNELLE 750 BTV / BIS	1/2 DOLCE&SALATO	PAG. 50
SNELLE 750 GBT	1/2 DOLCE&SALATO	PAG. 46
SNELLE 750 GBT-G	1/2 DOLCE&SALATO	PAG. 49
SNELLE 750 GBT-R	1/2 DOLCE&SALATO	PAG. 48
SNELLE 750 GBT-VU	1/2 DOLCE&SALATO	PAG. 47
SNELLE 800 GS	1/2 DOLCE&SALATO	PAG. 51
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## IMPORTANTE.

Per le macchine incassate le quote che dovete osservare sono quelle della scheda tecnica e non le quote del catalogo o listino. La scheda tecnica va richiesta alla ditta.

La ditta non si assume responsabilità dall'osservanza di tale informazione.

## IMPORTANT

Please note that for the built-in machines the dimensions you have to consider are those of the technical sheet and not the ones of the catalogue and price list. The technical sheet must be requested to the company.

The company does not take any responsibility for the failure to comply with this information.

## IMPORTANT

Veuillez s.v.p. noter que pour les machines encaissées les dimensions à considérer sont celles de la fiche technique et non celles du catalogue et liste de prix. La fiche technique doit être demandée à la Maison.

La Maison ne répond pas pour l'inobservation de cette information.

## WICHTIG.

Für eingebaute Maschinen die Abmessungen, die man beachten muß, sind die in dem technischen Blatt und nicht die von dem Katalog oder der Preisliste. Das technische Blatt muß an unserer Firma angefragt werden.

Die Firma übernimmt keine Verantwortung für die nicht Berücksichtigung von o.g. Information.

## IMPORTANTE

Rogamos tener en consideracion que para las maquinas encajadas las dimensiones a considerar son las de la ficha tecnica y no del catalogo y lista de precios. La ficha tecnica debe ser solicitada a la empresa.

La empresa no tiene ninguna responsabilidad por el incumplimiento de esta informacion.

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