



2016
generale
assemblee



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Pastry & Ice Cream

Restaurants

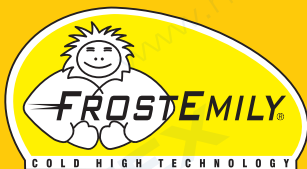
Wine

Beverage Ice & Storage

Catering Equipment

Minimarket

IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO. I PESI, LE MISURE, ECC., SONO SEMPLICEMENTE FORNITI A TITOLO INDICATIVO E NON IMPEGNANO IL COSTRUTTORE. • WE RESERVE THE RIGHT TO MAKE CHANGES EITHER IN THE MATERIALS USED OR IN THE MODELS WITHOUT NOTICE. WEIGHTS, DIMENSIONS ETC. ARE GIVEN PURELY AS AN INDICATION AND THEY DO NOT ENGAGE THE MANUFACTURER. • LE CONSTRUCTEUR SE RÉSERVE LE DROIT D'APPORTER TOUTES MODIFICATIONS UTILES SUR LES COMPOSANTS ET LES MODELES SANS PRÉAVIS. LES POIDS, LES DIMENSIONS CARACTÉRISTIQUES SONT SIMPLEMENT FOURNIES A TITRE INDICATIF ET N'ENGAGENT PAS LE CONSTRUCTEUR. • DIE HERSTELLERFIRMA BEHAHLT SICH DAS RECHT VOR, OHNE VORHERIGE BENACHRÜFTIGUNG 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 TÍTULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.



Legenda

Symbols



Modello
Model
Modèle
Modell
Modelo



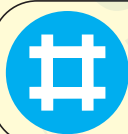
Umidità
Humidity
Hygrometrie
Luftfeuchtigkeit
Humedad



Potenza compressore
Compressor power
Puisance compresseur
Leistung des Kompressors
Potencia compresor



Capacità netta
Net capacity
Capacité nette
Netto Kapazität
Capacidad neta



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



Ripiani rotanti in vetro
Rotating glass shelves
Etagères 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
Etagères hexagonals
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
Réfrigération
Refrigeration
Kühlung
Refrigeración



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



Refrigerazione ventilata
Ventilated refrigeration
Réfrigération ventilée
Belüftete Kühlung
Refrigeración ventilada



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



Gas refrigerante
Cooling gas
Gaz réfrigérant
Kühlgas
Gas refrigerante



Bacinelle
Trays
Cuvettes
Schalen
Bandejas



Peso netto
Net weight
Poids net
Nettogewicht
Peso neto

La tecnologia e la sua continua innovazione sono le basi della produzione di frigoriferi sempre più affidabili. Frostemily utilizza procedure a gestione computerizzata a partire dalle fasi di progettazione, prototipi, stampi, sagomatura lamiera, sagomatura legno, fino al controllo del collaudo, imballo e anche della spedizione. Grazie all'impiego di impianti integrati dal punto di vista del software, Frostemily può adottare un sistema di controllo mirato su ogni singolo prodotto per seguirlo nel suo intero ciclo di lavorazione. Partendo da una specifica carta d'identità DIGITALE che codifica e memorizza le caratteristiche del progetto da realizzare, si eseguono tutte le sequenze della produzione, in modo perfettamente sincronizzato con i dati di riferimento iniziali. I risultati sono ben visibili e verificabili: qualità dei prodotti, tempi ottimizzati, fedeltà alle attese del cliente.

Ever more reliable refrigerators are produced by a continually evolving technology. Frostemily follows fully computerised procedures starting with the planning, prototype, printing, metal and wood shaping stages and finishing with test drive control, packaging and delivery. Thanks to plants which are fully integrated from the software point of view, Frostemily has been able to adopt a control system aimed at following each individual product through its entire production cycle. Starting with a specific identity DIGITALER card, which codifies and memorises the characteristics of the project to be carried out, all production sequences are realised, in perfect synchronisation with the initial data references. The results can be clearly seen and verified; product quality, optimal times, meeting client expectations.

La technologie et son innovation continue sont les bases de la production de réfrigérateurs toujours plus fiables. Frostemily utilise des procédures à gestion informatisée depuis les phases d'étude, prototypes, moules, façonnage de la tôle, façonnage du bois jusqu'au contrôle de l'essai, de l'emballage, et aussi de l'expédition. Grâce à l'utilisation d'équipements intégrés du point de vue du logiciel, Frostemily peut adopter un système de contrôle spécifique à chaque produit pour le suivre dans tout son cycle de production. En partant d'une carte d'identité DIGITALE spécifique qui codifie et mémorise les caractéristiques du projet à réaliser, toutes les séquences de la production s'exécutent de façon parfaitement synchronisée avec les données de références initiales: les résultats sont bien visibles et vérifiables : qualité des produits, temps optimisés, fidélité aux attentes du client.

(Pastry & Ice Cream)



Finitura: colore grigio
Finishing: colour grey
Finition: couleur gris
Überzug: graue Farbe
Acabados: color gris

Finitura: colore bronzo
Finishing: colour bronze
Finition: couleur bronze
Überzug: bronze Farbe
Acabados: color bronze

Finitura: colore marrone
Finishing: colour brown
Finition: couleur marron
Überzug: braune Farbe
Acabados: color castaño

Finitura: colore bianco
Finishing: colour white
Finition: couleur blanc
Überzug: weiß Farbe
Acabados: color blanca

Die Technologie und ihre ständige Weiterentwicklung sind die Grundlagen für die Herstellung immer zuverlässigerer Kühlschränke. Frostemily verwendet von der Planungsphase über die Abschnitte der Prototypen, Modelle, Blech- und Holzfassonierarbeiten bis hin zur Abnahmekontrolle, Verpackung und Spedition computergesteuerte Verfahren. Dank dem Einsatz softwaremäßig vervollständigter Anlagen kann Frostemily ein Kontrollsystem, das auf jedes einzelne Produkt ausgerichtet ist, anwenden, um es in seinem gesamten Bearbeitungszyklus zu verfolgen. Ausgehend von einem bestimmten DIGITALEN Ausweis, der die Merkmale des zu realisierenden Projekts kodifiziert und speichert, werden alle Produktionsabfolgen in völliger Übereinstimmung mit den anfänglichen Verweismerkmalen ausgeführt. Die Ergebnisse sind deutlich sichtbar und überprüfbar: Qualität der Produkte, optimierte Zeiten, Erfüllung der Erwartungen des Kunden.

La tecnología y su continua innovación conforman la base para una producción de frigoríficos cada vez más fiables. Frostemily utiliza un sistema completamente informatizado para la gestión de todos los procedimientos, desde la fase de proyecto, pasando por prototipos, matrices, patrones para chapa, patrones para madera, hasta llegar al control de las pruebas, el embalaje y la expedición. Gracias a la utilización de instalaciones integradas, desde el punto de vista del Software, Frostemily adopta un sistema enfocado al control sobre cada uno de los productos para poder seguirlos durante el ciclo de elaboración completo. Partiendo de una tarjeta identificativa DIGITAL específica, que codifica y memoriza las características del proyecto que se va a realizar, se ejecutan todas las secuencias de la producción de manera que se sincronicen completamente los datos de referencia iniciales. Los resultados se pueden ver y verificar: calidad del producto, tiempos optimizados y fidelidad a las expectativas del cliente.



PRISMA 100 TNV/PF



Lt. 100	Watt 260	N° 2 mm. 710x320	°C +4/+10		230V/1/50Hz		R 134a	Kg. 40



PRISMA 200 TNV/PF

Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket



Li. 200	Watt 410	N° 3 mm. 435x505	°C +4/+10		230V/1/50Hz		R 404a	Kg. 107



PRISMA 400 TNV/PG



Lt. 400	Watt 590	N° 5 Ø mm. 465	°C +4/+10		230V/1/50Hz		R 404a	Kg. 168



PRISMA 400 TPV/PG Pral



VETRINA CLIMATIZZATA

Lt. 400	Watt 450	N° 5 Ø mm. 465	°C +14/+16		230V/1/50Hz		R 404a	Kg. 168

Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket



PRISMA 400 TNV/PF



Lt. 400	Watt 580	N° 5 mm. 435x505	°C +4/+10		230V/1/50Hz		R 404a	Kg. 160



PRISMA 400 TPV/PF Pral



VETRINA CLIMATIZZATA

Lt. 400	Watt 450	N° 5 mm. 435x505	°C +14/+16		230V/1/50Hz		R 404a	Kg. 160



PRISMA 400 TBS/PF



Lt. 400	Watt 600	N° 4 mm. 503x460 N° 1 mm. 435x505	°C -5/-18		230V/1/50Hz		R 404a	Kg. 178



PRISMA 400 TBV/PF

Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket



Lt. 400	Watt 620	N° 5 mm. 435X505	°C -10/-18		230V/1/50Hz		R 404a	Kg. 180



DORICA 400



Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket



DORICA TNV/PF	Lt. 400	Watt 580	N° 5 mm. 435x505	°C +4/+10		230V/1/50Hz		R 404a	Kg. 141
DORICA TPV/PF Pral	Lt. 400	Watt 450	N° 5 mm. 435x505	°C +14/+16		230V/1/50Hz		R 404a	Kg. 141
DORICA TNV/PG	Lt. 400	Watt 590	N° 5 Ø mm. 465	°C +4/+10		230V/1/50Hz		R 404a	Kg. 149
DORICA TPV/PG Pral	Lt. 400	Watt 450	N° 5 Ø mm. 465	°C +14/+16		230V/1/50Hz		R 404a	Kg. 149
DORICA TBS/PF	Lt. 400	Watt 600	N° 4 mm. 503x460 N° 1 mm. 435x505	°C -5/-18		230V/1/50Hz		R 404a	Kg. 159
DORICA TBV/PF	Lt. 400	Watt 620	N° 5 mm. 435x505	°C -10/-18		230V/1/50Hz		R 404a	Kg. 161



DIAMANTE 630



Ultimo ripiano in basso a specchio
 Bottom mirror shelf
 Dernière étagère en bas au miroir
 Letzte Auflage unten Spiegel
 Estante inferior de espejo

Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket

TNV-PG	Lt. 570	Watt 538	N° 5 Ø mm. 560	°C +4/+10		230V/1/50Hz		R 404a	Kg. 184
TBV-PG	Lt. 570	Watt 538	N° 5 Ø mm. 560	°C +5/-17		230V/1/50Hz		R 404a	



DIAMANTE 630

NEW



Ripiani fissi
Unregistrable shelves
Clayettes fixes
Unverstellbare Auflagefläche
Repisas fijas

Ultimo ripiano in basso a specchio
Bottom mirror shelf
Dernière étagère en bas au miroir
Letzte Auflage unten Spiegel
Estante inferior de espejo

TNV-PE	Lt. 570	Watt 538	N° 5 mm. 700x610	°C +4/+10		230V/1/50Hz		R 404a	Kg. 194
TBV-PE	Lt. 570	Watt 538	N° 5 mm. 700x610	°C +5/-17		230V/1/50Hz		R 404a	



PRISMA 800 TNV/PG • PF



Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket

Lt. 800	Watt 850	PF N° 5 mm. 435X505	PG N° 5 Ø mm. 465	°C +4/+10		230V/1/50Hz		R 404a	Kg. 260



PRISMA 800 TNV/PF

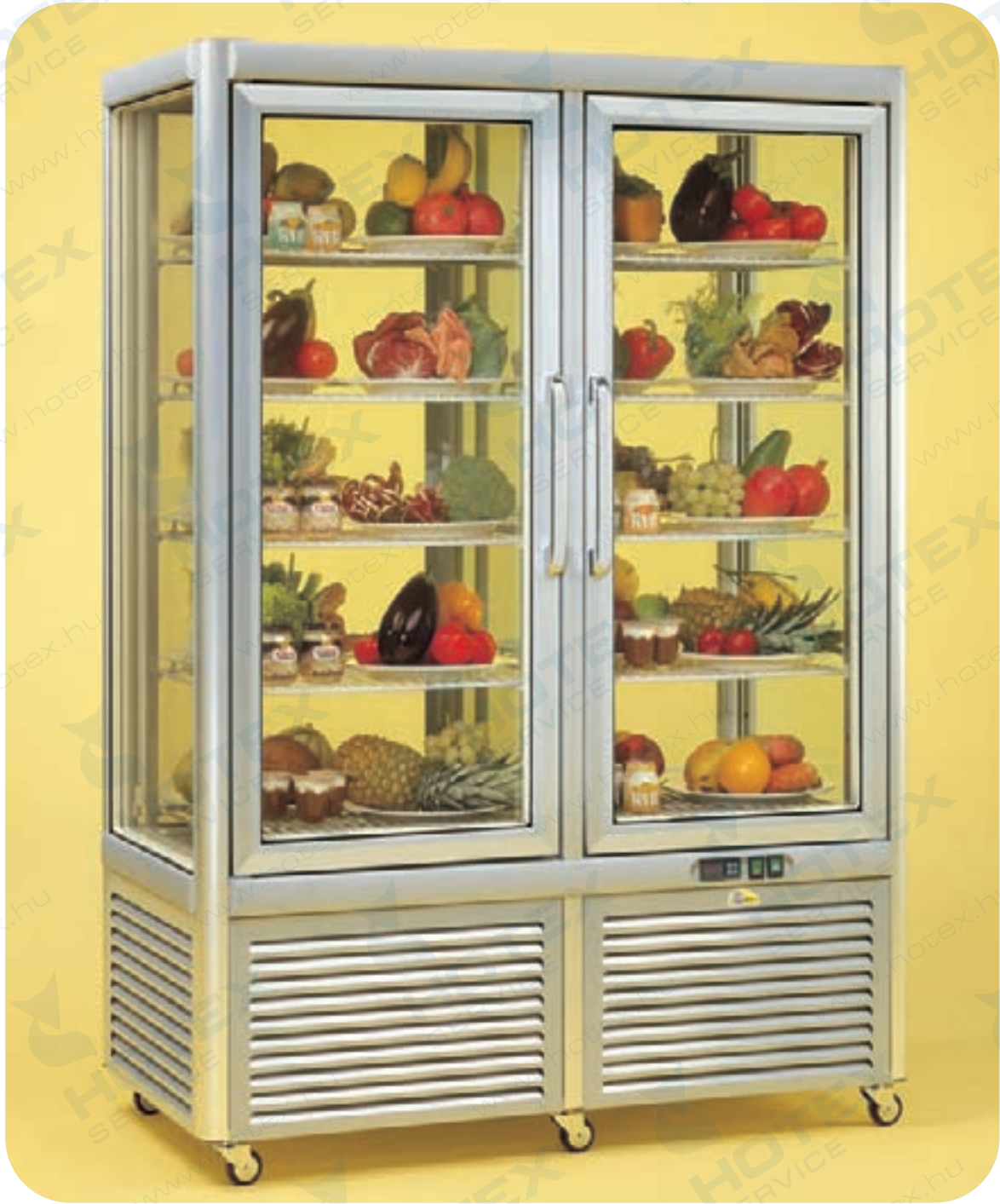
Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment



Lt. 800	Watt 850	N° 10 mm. 435X505	°C +4/+10		230V/1/50Hz		R 404a	Kg. 250

Minimarket



PRISMA 800 TNV • TBS/PF



Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket

TNV	Lt. 400	Watt 580	N° 5 mm. 435X505	°C +4/+10		230V/1/50Hz		R 404a	Kg. 290
TBS	Lt. 400	Watt 600	N° 3 mm. 503x460 N° 2 mm. 435x505	°C -10/-18		230V/1/50Hz		R 404a	



PRISMA 800 TBS/PF



Lt. 800	Watt 940	N° 6 mm. 503x460 N° 4 mm. 435x505	°C -10/-18		230V/1/50Hz		R 404a	Kg. 280



DORICA 800



Pastry & Ice Cream

Restaurants

Wine

Beverage Ice & Storage

Catering Equipment

Minimarket



DORICA TNV/PF	Lt. 800	Watt 850	N° 10 mm. 435x505	-	°C +4/+10		230V/1/50Hz		R 404a	Kg. 235
DORICA TNV/PG TNV/PF	Lt. 800	Watt 850	N° 5 mm. 435x505	N° 5 Ø mm. 465	°C +4/+10		230V/1/50Hz		R 404a	Kg. 245
DORICA TBS/PF	Lt. 800	Watt 940	N° 6 mm. 503x460 N° 4 mm. 435x505	-	°C -5/-18		230V/1/50Hz		R 404a	Kg. 265
DORICA TNV/PF TBS/PF	Lt. 400	Watt 580	N° 5 mm. 435x505	-	°C +4/+10		230V/1/50Hz		R 404a	Kg. 275
	Lt. 400	Watt 600	N° 3 mm. 503x460 N° 2 mm. 435x505	-	°C -5/-18		230V/1/50Hz		R 404a	



LUCE 1800



COD 93: Legno colore Cerejeira
 Cerejeira coloured wood
 Bois couleur Cerejeira
 Holz Farbe Cerejeira
 Madera color Cerejeira

Superficie espositiva
 Display surface
 Surfaces d'exposition
 Ausstellungsfläche
 Superficie expostiva
 LUCE 900 = m² 1,31
 LUCE 1800 = m² 2,62
 LUCE 2700 = m² 3,93

Capacità
 Capacity
 Capacité
 Geräumvolum
 Capacidad
 LUCE 900 = dm³ 270
 LUCE 1800 = dm³ 540
 LUCE 2700 = dm³ 810



									LxPxH
LUCE 900	Lt. 270	Watt 490	°C +3/+6		230V/1/50Hz		R 404a	Kg. 115	1000X930X1280
LUCE 1800	Lt. 540	Watt 740	°C +3/+6		230V/1/50Hz		R 404a	Kg. 216	1900X930X1280
LUCE 2700	Lt. 810	Watt 900	°C +3/+6		230V/1/50Hz		R 404a	Kg. 312	2800X930X1280



PRIMA 7

NEW



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

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

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

Luce interna
internal light
Plafonnier
Innenlicht
Luz interior

OPTIONALS:

Vaschette
Basins
Bacs
Schalen
Cubetas

								Con riserva With reserve Avec reserve Mit reserve Con reserva	
Lt. 257	Watt 330	OPTIONALS N° 7 max mm. 360x165 h. 120	°C -14/-24		230V/1/50Hz		R 404a	•	Kg. 82

Pastry & Ice Cream

Restaurants

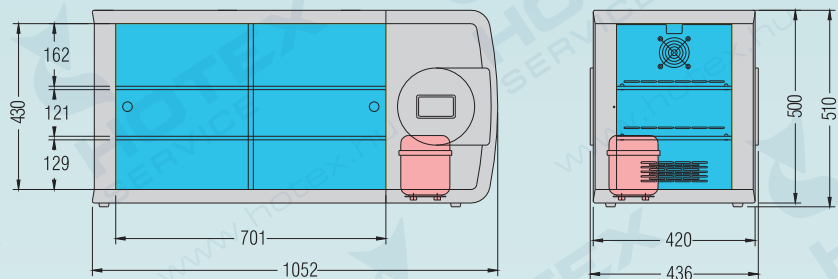
Wine

Beverage Ice & Storage

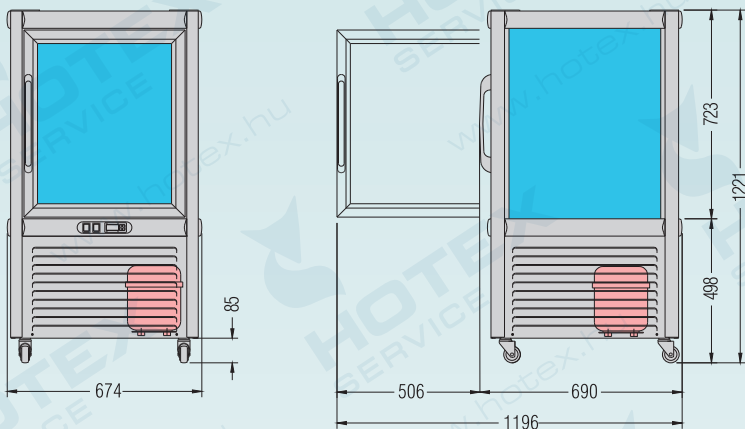
Catering Equipment

Minimarket

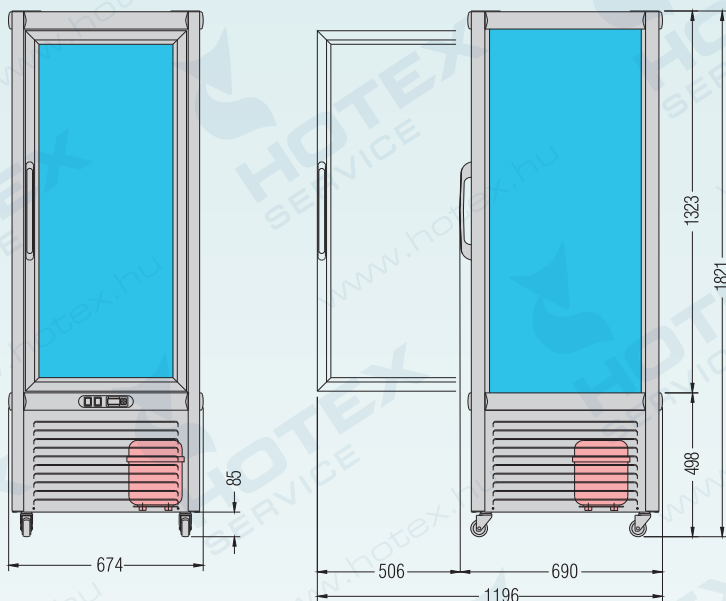
Prisma 100
TNV/PF



Prisma 200
TNV/PF



Prisma 400
TNV/PG

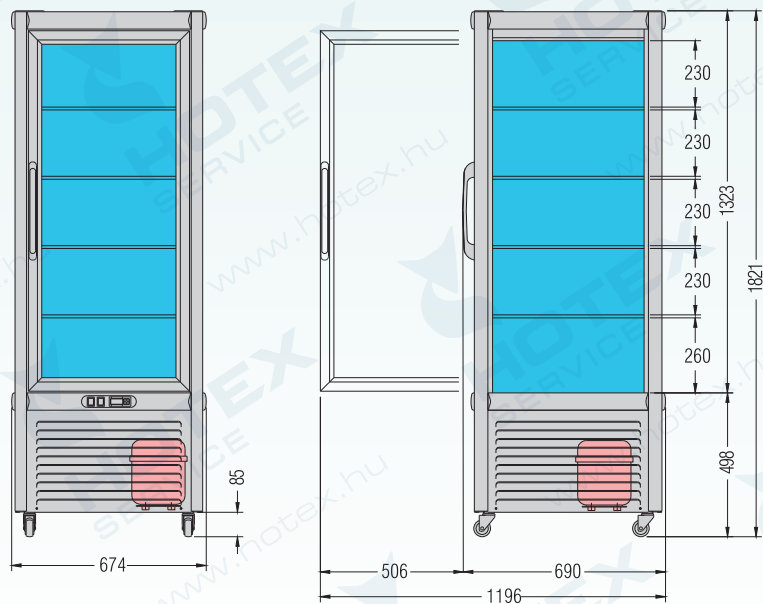


Prisma 400
TPV/PG Pral

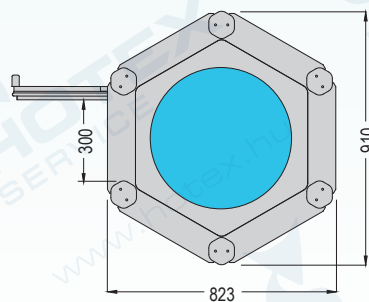
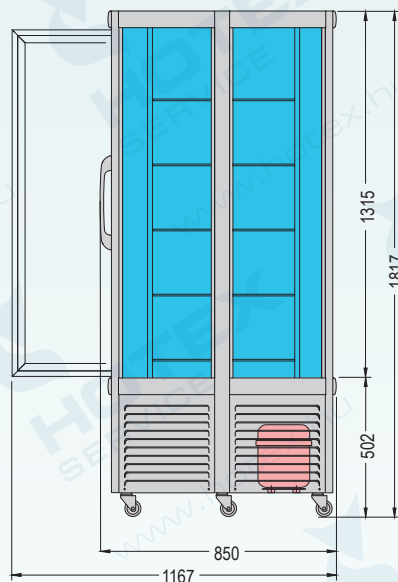
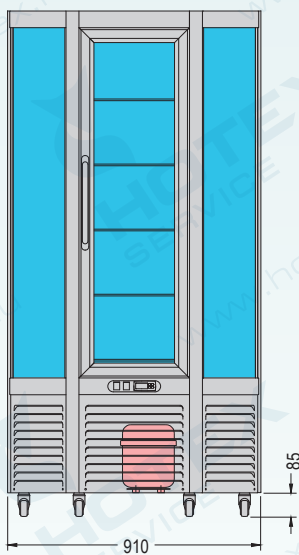
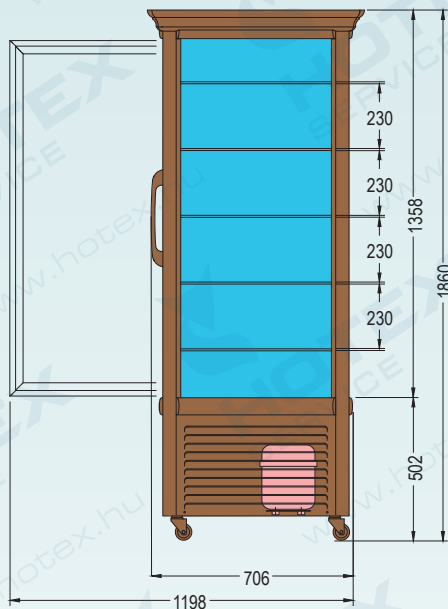
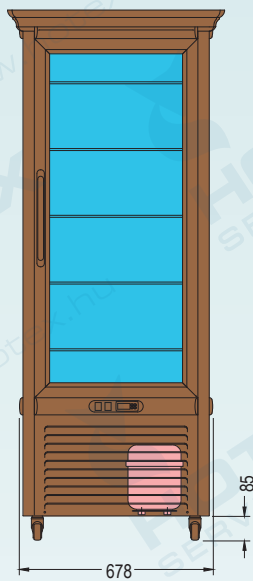
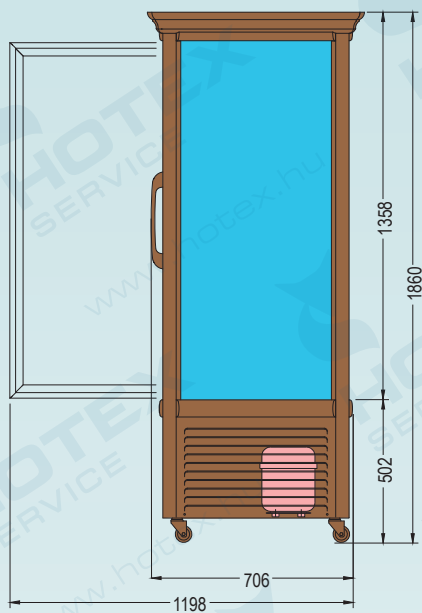
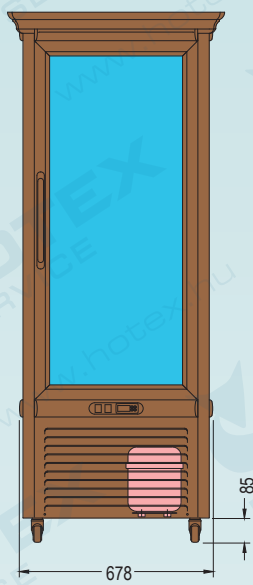
Prisma 400
TNV/PF

Prisma 400
TPV/PF Pral

Prisma 400
TBV/PF



Prisma 400
TBS/PF



Dorica 400
TNV/PF

Dorica 400
TNV/PG

Dorica 400
TPV/PF Pral

Dorica 400
TPV/PG Pral

Dorica 400
TBV/PF

Dorica 400
TBS/PF

Diamante 630
TNV/PG

Diamante 630
TBV/PG

Pastry & Ice Cream

Restaurants

Wine

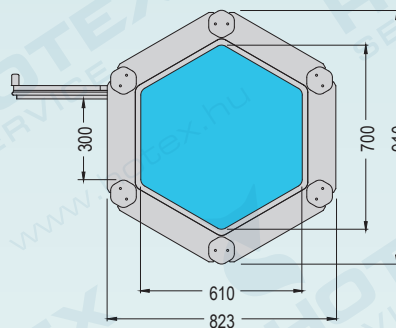
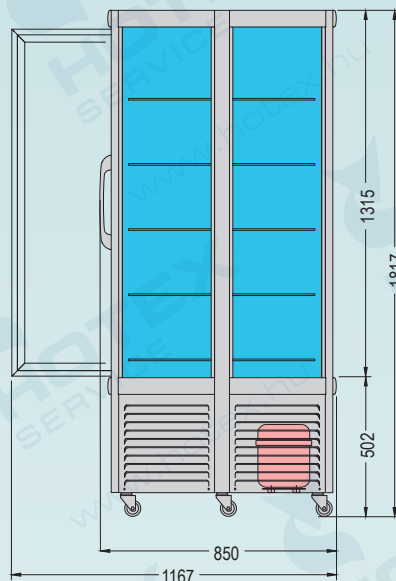
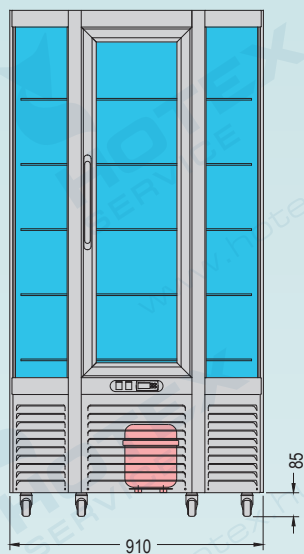
Beverage Ice & Storage

Catering Equipment

Minimarket

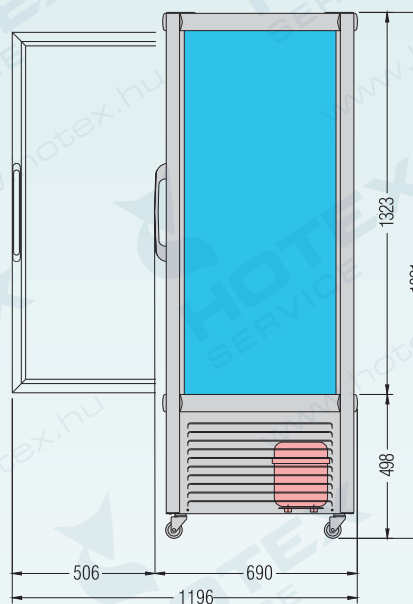
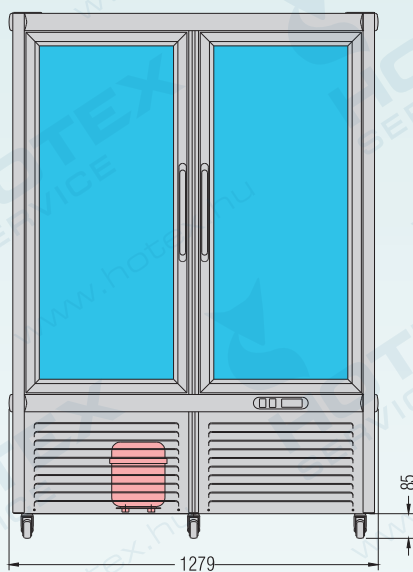
Diamante 630
TNV/PE

Diamante 630
TBV/PE

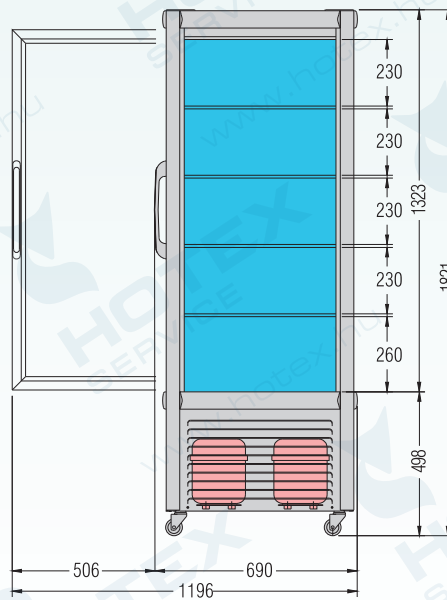
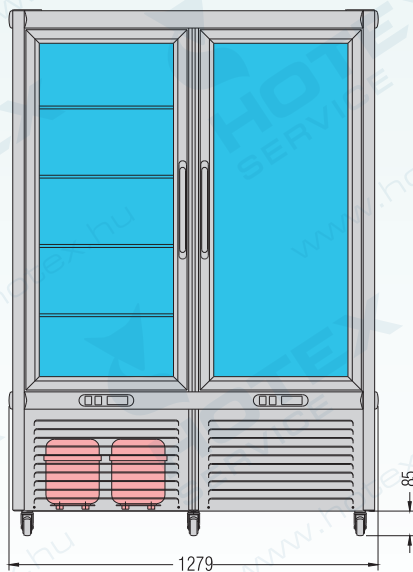


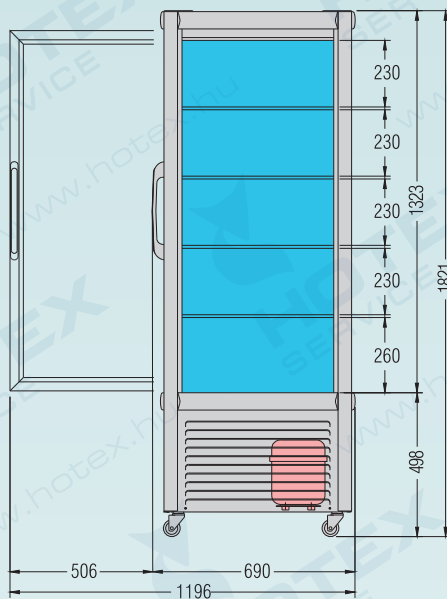
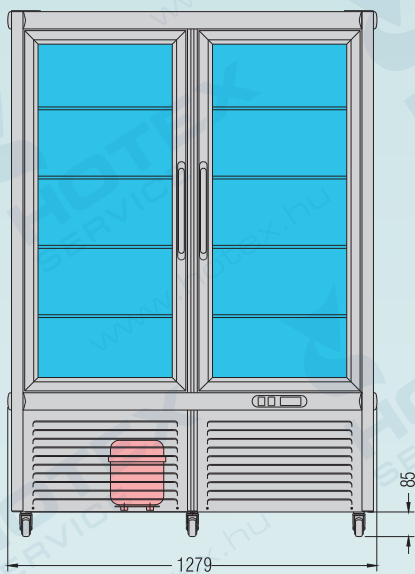
Prisma 800
TNV/PF

Prisma 800
TNV/PG • PF

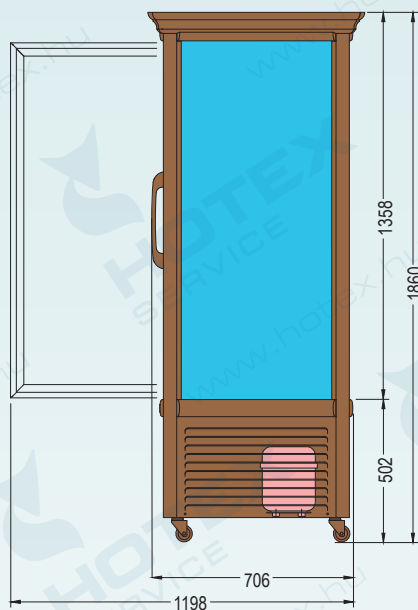
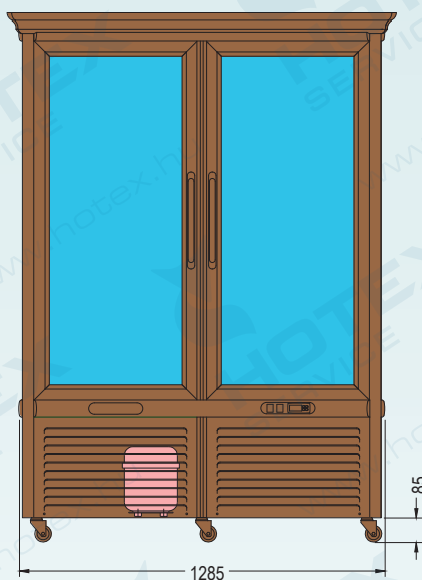


Prisma 800
TNV • TBS/PF



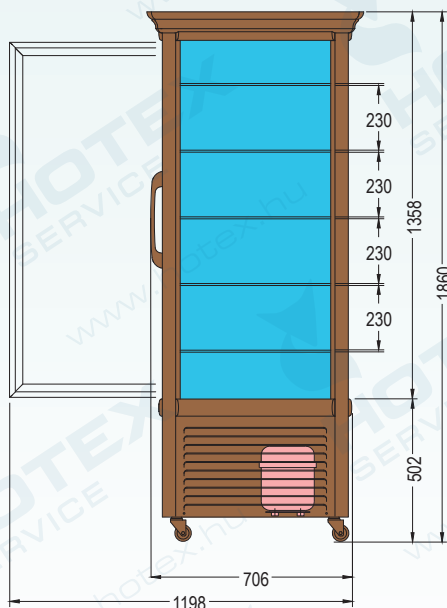
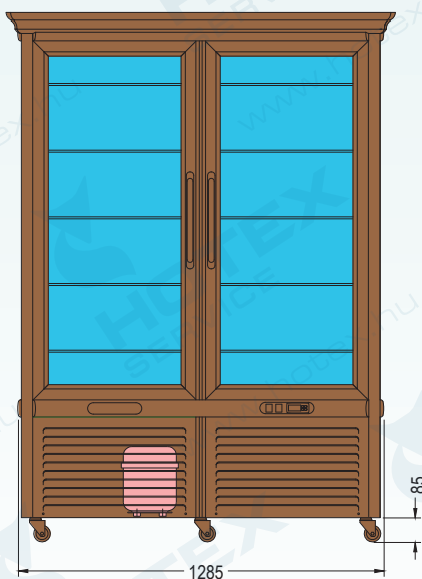


Prisma 800
TBS/PF



Dorica 800
TNV/PF

Dorica 800
TNV/PG • PF



Dorica 800
TBS/PF

Pastry & Ice Cream

Restaurants

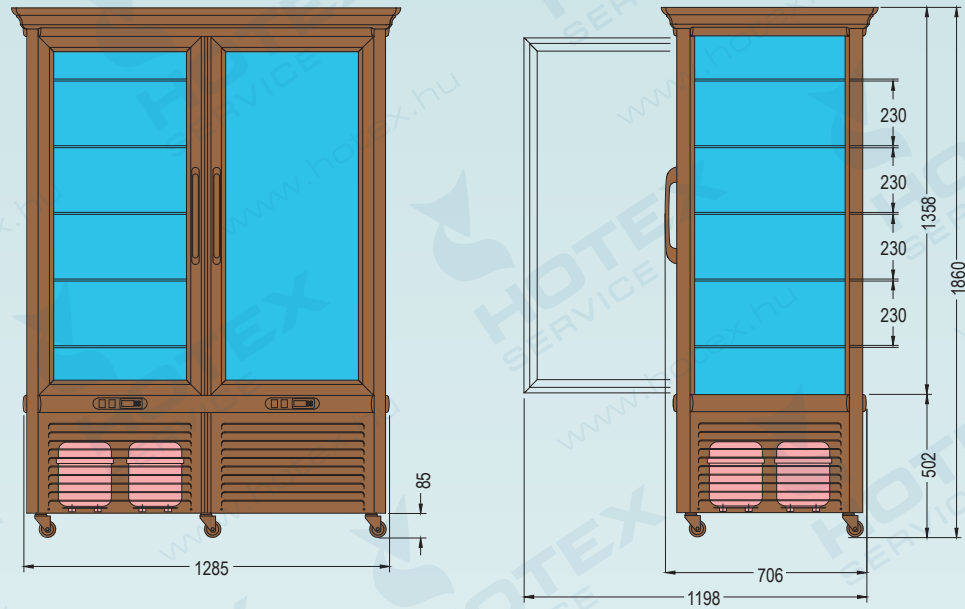
Wine

Beverage Ice & Storage

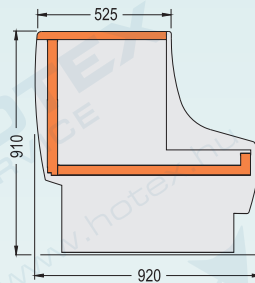
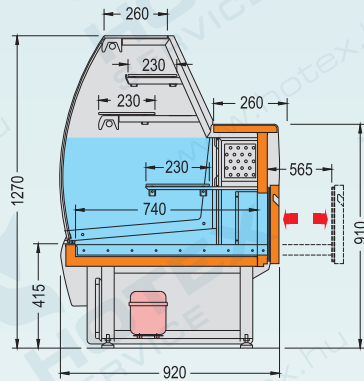
Catering Equipment

Minimarket

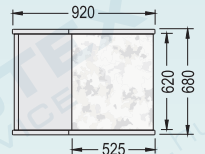
Dorica 800
TNV • TBS/PF



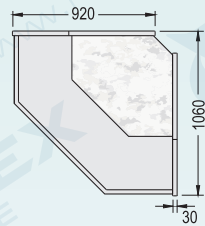
Luce



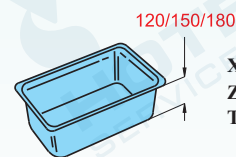
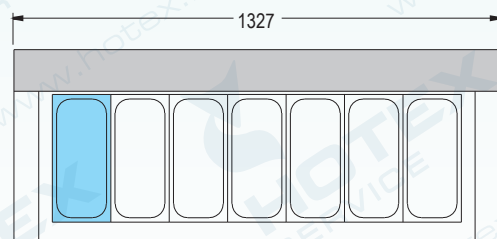
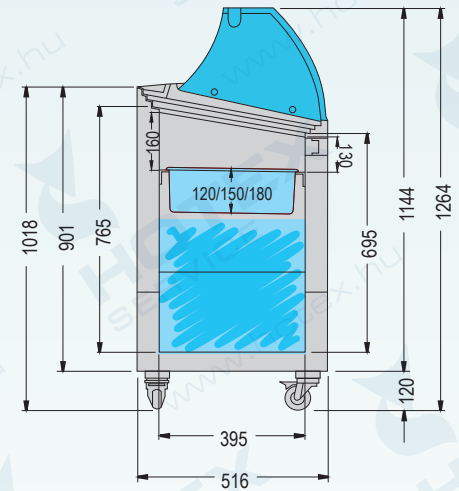
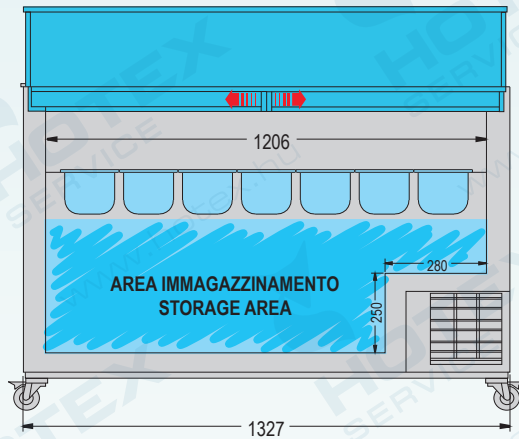
MCL 60



A 90 AL



Prima 7



X = Lt. 5 - mm 360 x 165 h. 120
Z = Lt. 7 - mm 360 x 165 h. 150
T = Lt. 9 - mm 360 x 165 h. 180

- LE VASCHE SONO FORNITE A RICHIESTA
- BASINS ARE AVAILABLE ON REQUEST
- LES BACS SONT FOURNIS SUR DEMANDE
- DIE SCHALEN WERDEN AUF WUNSCH DELIEFERT
- LAS CUBETAS SE ENTREGAN BAJO DEMANDA

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ENGINEERING
TECFRIGO



Organizzazione con Sistema
di Gestione certificato
Company with Management
System certified

ISO 9001:2000

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