



COLD  
ENGINEERING  
**TECFRIGO**

**2011**

**esporre arredare conservare**

**conservare**



**arredare**



**esporre**







COLD  
ENGINEERING  

---

**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

## 1 VERTICAL LINE

- |                     |          |
|---------------------|----------|
| ➤ 1 Snack Bar       | Pag. 7   |
| ➤ 2 Dolce&Salato    | Pag. 21  |
| ➤ 3 Display&Storage | Pag. 79  |
| ➤ 4 Bevande&Vini    | Pag. 97  |
| ➤ 5 Mediterraneo    | Pag. 139 |

## 2 COUNTER LINE

- |               |          |
|---------------|----------|
| ➤ 1 Expo Show | Pag. 148 |
| ➤ 2 Gallery   | Pag. 223 |

## 3 ARREDOPOWER

- |                      |          |
|----------------------|----------|
| ➤ 1 Pub&Perla        | Pag. 236 |
| ➤ 2 Bancobar         | Pag. 243 |
| ➤ 3 Custom Equipment | Pag. 247 |
| ➤ 4 Drop-In          | Pag. 268 |

## 4 RISTORANTE

- |                      |          |
|----------------------|----------|
| ➤ 1 Exclusive Cold   | Pag. 304 |
| ➤ 2 Exclusive Hot    | Pag. 311 |
| ➤ 3 Best Cold        | Pag. 317 |
| ➤ 4 Best Hot         | Pag. 373 |
| ➤ 5 Sistema Center   | Pag. 398 |
| ➤ 6 Sistema Wall     | Pag. 404 |
| ➤ 7 Sistema Assisted | Pag. 410 |



COLD  
ENGINEERING  
**TECFRIGO**

IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO (PER LE VISIONI, 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



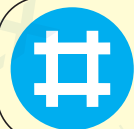
**Umidità**  
Humidity  
Hygrométrie  
Luftfeuchtigkeit  
Humedad



**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



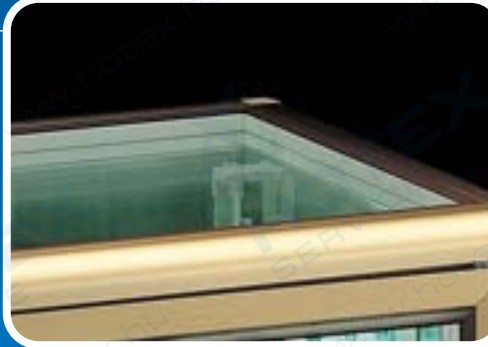
**Bacinelle**  
Trays  
Cuvettes  
Schalen  
Bandejas



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



Kubo 250 G



Vetro superiore panoramico  
Panoramic superior glas  
Vitre supérieur panoramique  
Panoramisches oberes Glas  
Vidrio superior panorámico



Kubo 250 GBT

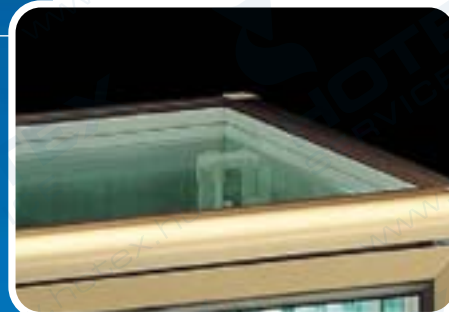


<b>Kubo 250 G</b>	Lt. 250	Watt 516	n. 4 mm. 600x400	°C +2/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 132
<b>Kubo 250 GBT</b>	Lt. 250	Watt 550	n. 3 mm. 630x465	°C -5/-18	% U.R. 40		230v/1/50Hz		R404a	Kg. 118

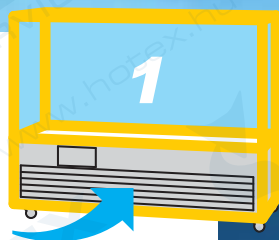
Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

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

Kubo 500 G



Vetro superiore panoramico  
 Panoramic superior glas  
 Vitre supérieur panoramique  
 Panoramisches oberes Glas  
 Vidrio superior panorámico



Kubo 500 GBT



**Kubo 500 G**

Lt. 500

Watt 700

n. 8 mm. 600x400

°C +2/+10

% U.R. 75

230v/1/50Hz

R134a

Kg. 201

**Kubo 500 GBT**

Lt. 500

Watt 800

n. 6 mm. 630x465

°C -5/-18

% U.R. 40

230v/1/50Hz

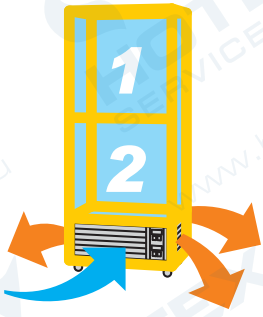
R404a

Kg. 180

Kubo 530 GBT-G

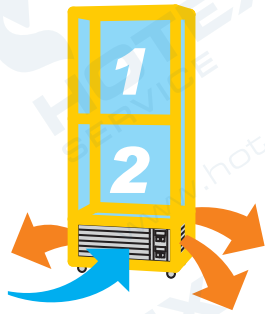
GBT

G



<b>Kubo 530 GBT-G (Tot)</b>	Lt. 530	Watt 800	n. 6	-	-	-	230v/1/50Hz	-	-	-	Kg. 193
<b>GBT</b>	Lt. 265	-	n. 3 mm. 555x455	°C -5/-18	% U.R. 40		-		R404a	-	-
<b>G</b>	Lt. 265	-	n. 3 mm. 600x400	°C +2/+10	% U.R. 70		-		R134a	-	-

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



Kubo 530 G-G



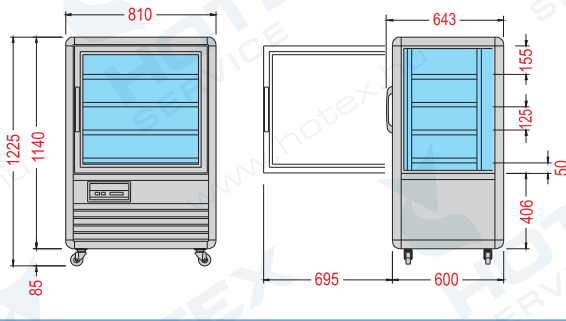
G

G

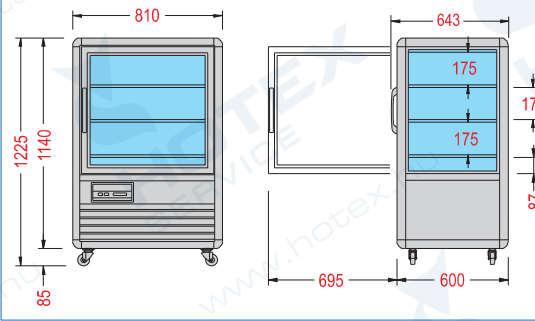


<b>Kubo 530 G-G (Tot)</b>	Lt. 265+265 Tot. Lt. 530	Watt 785	n. 3+3 mm. 600x400	°C +2/+10	% U.R. 80		230v/1/50Hz		R134a	Kg. 187

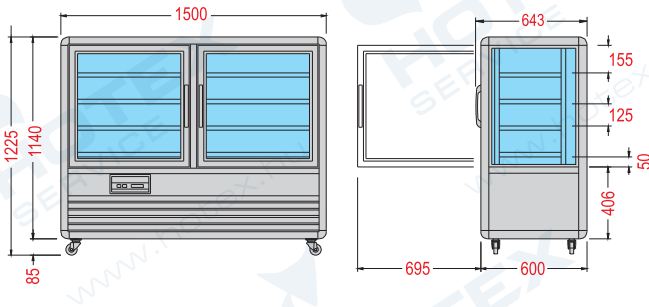
KUBO 250 G



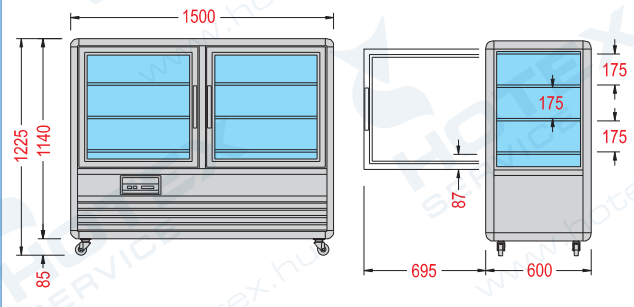
KUBO 250 GBT



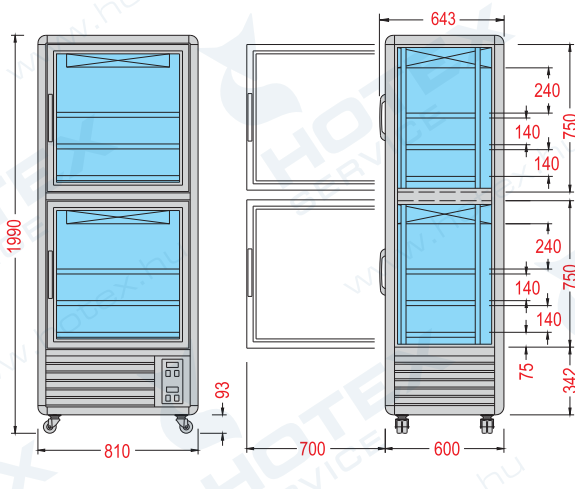
KUBO 500 G



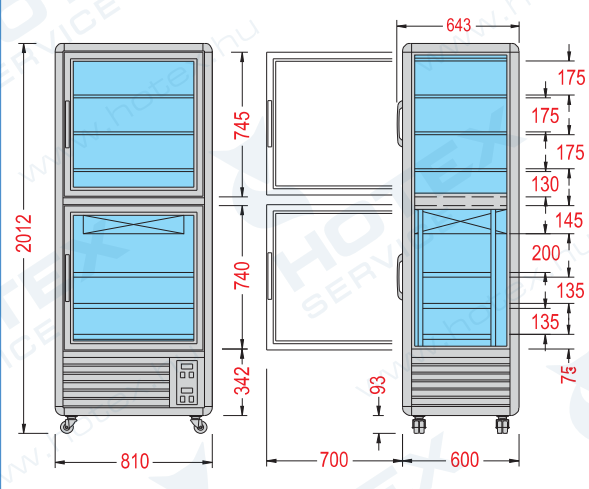
KUBO 500 GBT



KUBO 530 G-G



KUBO 530 GBT-G



BAROCCA - SALOON:



Standard / Standard / Standards / Standardfarben / Estandard.

Optional / Optional / Optionnel / Extra / Extras

Colori / Colours / Couleurs / Farben / Colores

Colori / Colours / Couleurs / Farben / Colores

Barocca 500 R

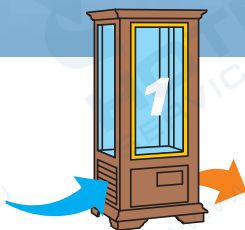
Barocca 500 Q



Barocca 500 R Cioccolato

**Glimatizzate**

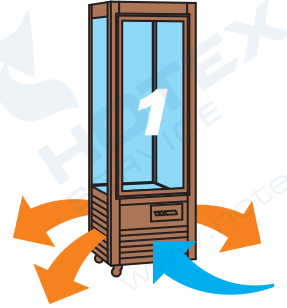
Barocca 500 Q Cioccolato



<b>Barocca 500 R</b>	Lt. 500	Watt 800	n. 6 Ø mm. 560	°C +4/+10	% U.R. 75		230v/1/50Hz			R134a Kg. 187
<b>Barocca 500 R Cioccolato</b>	Lt. 500	Watt 800	n. 6 Ø mm. 560	°C +14/+16	% U.R. 40/44		230v/1/50Hz			R134a Kg. 187
<b>Barocca 500 Q</b>	Lt. 500	Watt 650	n. 5 mm. 570x520	°C +4/+10	% U.R. 75		230v/1/50Hz			R134a Kg. 182
<b>Barocca 500 Q Cioccolato</b>	Lt. 500	Watt 700	n. 5 mm. 570x520	°C +14/+16	% U.R. 40/44		230v/1/50Hz			R134a Kg. 182

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

Saloon 350 R





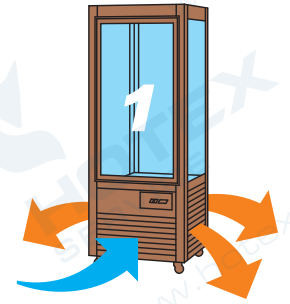
Saloon 350 G

Saloon 350 Q



	Lt. 350	Watt 650	n. 6 Ø mm. 430	°C +4/+10	% U.R. 75	230v/1/50Hz	R134a	Kg. 147
<b>Saloon 350 R</b>	Lt. 350	Watt 650	n. 6 Ø mm. 430	°C +4/+10	% U.R. 75	230v/1/50Hz	R134a	Kg. 147
<b>Saloon 350 G</b>	Lt. 350	Watt 600	n. 5 mm. 450x450	°C +4/+10	% U.R. 75	230v/1/50Hz	R134a	Kg. 137
<b>Saloon 350 Q</b>	Lt. 350	Watt 600	n. 5 mm. 450x450	°C +4/+10	% U.R. 75	230v/1/50Hz	R134a	Kg. 146

Saloon 500 R



Saloon 500 G

Saloon 500 Q



Saloon 500 R

Lt. 500

Watt 800

n. 6 Ø mm. 535

°C +4/+10

% U.R. 75

230v/1/50Hz

R134a

Kg. 177

Saloon 500 G

Lt. 500

Watt 700

n. 5 mm. 560x555

°C +4/+10

% U.R. 75

230v/1/50Hz

R134a

Kg. 167

Saloon 500 Q

Lt. 500

Watt 700

n. 5 mm. 560x555

°C +4/+10

% U.R. 75

230v/1/50Hz

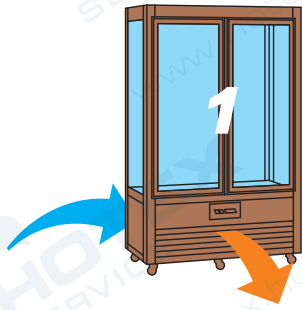
R134a

Kg. 178

Saloon 700 RG



Saloon 700 Q



Saloon 700 G

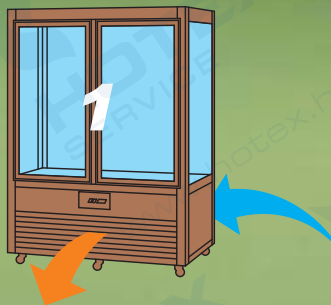


<b>Saloon 700 RG</b>	Lt. 700	Watt 950	n. 6 Ø mm. 430 n. 5 mm. 470x470		°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 226
<b>Saloon 700 G</b>	Lt. 700	Watt 850	n. 10 mm. 470x470		°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 217
<b>Saloon 700 Q</b>	Lt. 700	Watt 850	n. 10 mm. 470x470		°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 232

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  
BANCOPAR  
CUSTOM EQUIPMENT  
DROP-IN  
EXCLUSIVE COLD  
EXCLUSIVE HOT  
BEST COLD  
BEST HOT  
SISTEMA CENTER  
SISTEMA WALL  
SISTEMA ASSISTED

Saloon 1000 G



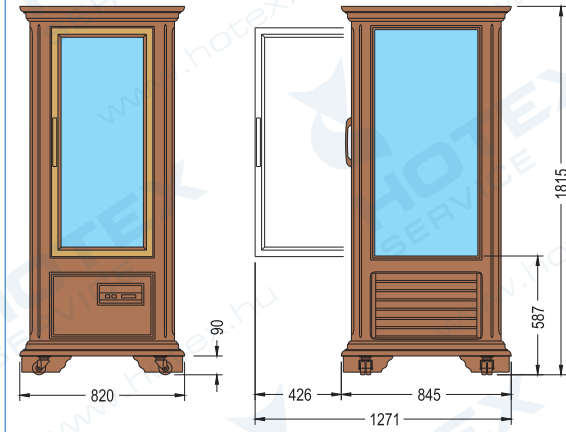
Saloon 1000 RG



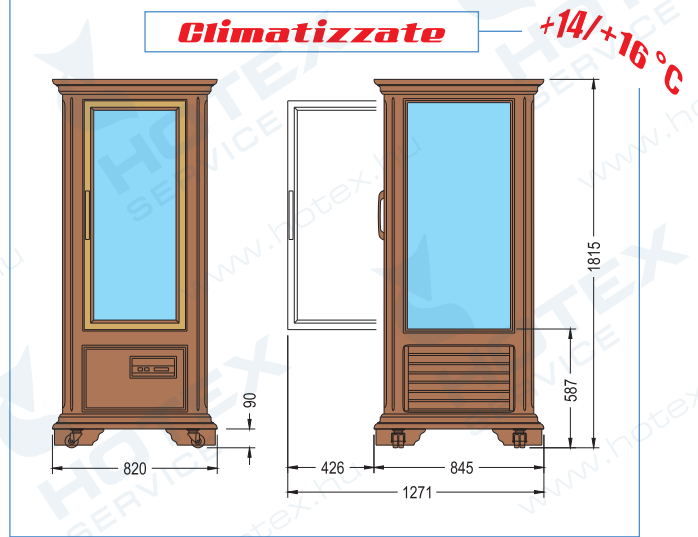
												
<b>Saloon 1000 G</b>	Lt. 1000	Watt 850	n. 10 mm. 560x555	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 247		
<b>Saloon 1000 RG</b>	Lt. 1000	Watt 950	n. 6 Ø mm. 535 n. 5 mm. 560x555	°C +4/+10	% U.R. 75		230v/1/50Hz		R134a	Kg. 254		

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

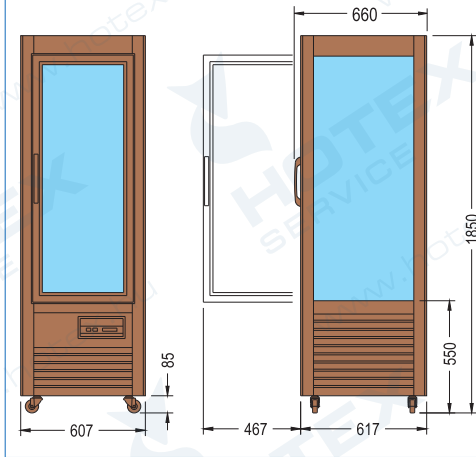
BAROCCA 500 R•Q



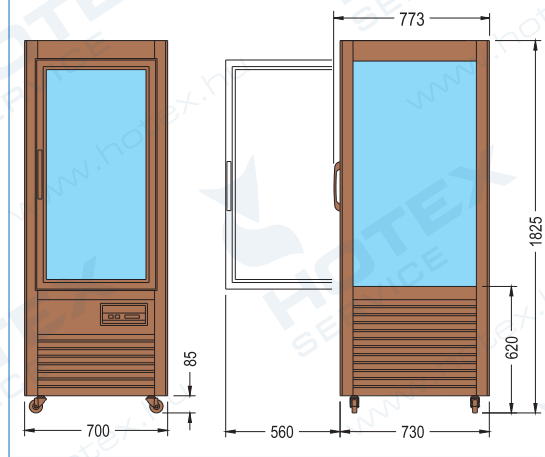
BAROCCA 500 R•Q Cioccolato



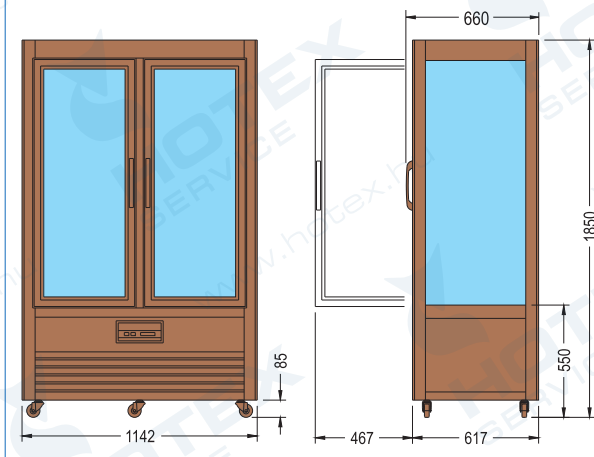
SALOON 350 R•G•Q



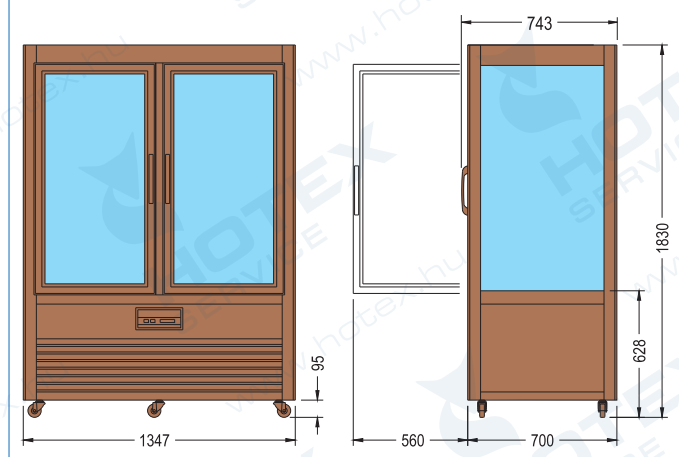
SALOON 500 R•G•Q



SALOON 700 Q•G•RG



SALOON 1000 G•RG





**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
BRINA 4 M / 6 M	4/3 BEST COLD	PAG. 344
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
CREDENZA WALL	4/6 SISTEMA WALL	PAG. 407
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
ENOTEC 680	1/4 BEVANDE&VINI	PAG. 114
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
INNOVA 500 GBT	1/2 DOLCE&SALATO	PAG. 57
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
ISOLA 8 M	4/3 BEST COLD	PAG. 330
<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
LINUS	1/1 SNACK BAR	PAG. 11
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
MEAT	1/5 MEDITERRANEO	PAG. 140
MELODIA	3/4 DROP-IN	PAG. 270
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
MICRON I / II / III	1/1 SNACK BAR	PAG. 8
MIDI 160 R	1/1 SNACK BAR	PAG. 16
MOBILE CASSA AMBASSADOR MCA	2/1 EXPO SHOW	PAG. 212
MOBILE CASSA CARAVELLE MCC	2/1 EXPO SHOW	PAG. 162
MOBILE CASSA SPLENDIDA MCS	2/1 EXPO SHOW	PAG. 182
MOBILE CASSA SPLENDIDA SP	3/3 CUSTOM EQUIPMENT	PAG. 258
MONTANA	4/3 BEST COLD	PAG. 352
MONTERREY	4/3 BEST COLD	PAG. 350
MONTERREY STOCK	4/3 BEST COLD	PAG. 351
MONTERREY ECOS	4/3 BEST COLD	PAG. 349

MULTISERVICE	4/3 BEST COLD	PAG. 332
MULTISERVICE BAIN MARIE	4/4 BEST HOT	PAG. 380
MULTISERVICE HOT	4/4 BEST HOT	PAG. 382
MURALE M	4/3 BEST COLD	PAG. 334
MURALE M BAIN MARIE	4/4 BEST HOT	PAG. 386
MURALE M DRY	4/4 BEST HOT	PAG. 384
MURALE M NEUTRAL	4/3 BEST COLD	PAG. 336
MURENA	4/3 BEST COLD	PAG. 320
<b>N</b>		
NEUTRAL 4 M	4/3 BEST COLD	PAG. 340
<b>O</b>		
OASI 4 M / 8 M	4/3 BEST COLD	PAG. 356
OASI 4 M / 8 M FISH	4/3 BEST COLD	PAG. 358
OASI 8 M BAIN MARIE	4/4 BEST HOT	PAG. 388
OASI 8 M DRY	4/4 BEST HOT	PAG. 390
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>		
PANORAMA 280 G	1/4 BEVANDE&VINI	PAG. 97
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
PARTY NEUTRA ANGOLO	2/2 GALLERY	PAG. 224
PARTY NEUTRA ANGOLO SP	3/3 CUSTOM EQUIPMENT	PAG. 250
PERLA 200 / 250	3/1 PUB&PERLA	PAG. 236
PHASTA 350	1/5 MEDITERRANEO	PAG. 143
PHASTA 500	1/5 MEDITERRANEO	PAG. 144
POLO 400 BTV SPOT	1/3 DISPLAY&STORAGE	PAG. 86
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
PROXIMA M	4/1 EXCLUSIVE COLD	PAG. 304
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
SNELLE 1100 GS	1/2 DOLCE&SALATO	PAG. 52
SPLENDIDA	2/1 EXPO SHOW	PAG. 178
SPLENDIDA SP	3/3 CUSTOM EQUIPMENT	PAG. 256

<b>SPLENDIDA SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 178</b>
<b>SPLENDIDA SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 256</b>
SPLENDIDA LLX	2/1 EXPO SHOW	PAG. 180
SPLENDIDA LLX SP	3/3 CUSTOM EQUIPMENT	PAG. 256
<b>SPLENDIDA LLX SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 180</b>
<b>SPLENDIDA LLX SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 256</b>
<b>SPLENDIDA NEUTRA</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 186</b>
<b>SPLENDIDA NEUTRA SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 255</b>
SPLENDIDA BM	2/1 EXPO SHOW	PAG. 189
SPLENDIDA BM SP	3/3 CUSTOM EQUIPMENT	PAG. 261
SPLENDIDA CIOCCO	2/1 EXPO SHOW	PAG. 177
SPLENDIDA CIOCCO SP	3/3 CUSTOM EQUIPMENT	PAG. 259
<b>SPLENDIDA CIOCCO SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 177</b>
<b>SPLENDIDA CIOCCO SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 259</b>
SPLENDIDA HOT	2/1 EXPO SHOW	PAG. 190
SPLENDIDA HOT SP	3/3 CUSTOM EQUIPMENT	PAG. 262
STRIKE	2/1 EXPO SHOW	PAG. 203
STRIKE SP	3/3 CUSTOM EQUIPMENT	PAG. 264
<b>STRIKE SG</b>	<b>2/1 EXPO SHOW</b>	<b>PAG. 203</b>
<b>STRIKE SG SP</b>	<b>3/3 CUSTOM EQUIPMENT</b>	<b>PAG. 264</b>
STYLE SG	3/4 DROP-IN	PAG. 298
STYLE VASCA	3/4 DROP-IN	PAG. 298
STYLE VASCA SG	3/4 DROP-IN	PAG. 298

## T

<b>TAVOLO 1400</b>	<b>4/3 BEST COLD</b>	<b>PAG. 343</b>
<b>TAVOLO 750</b>	<b>4/3 BEST COLD</b>	<b>PAG. 342</b>
TRAMOGGIA ASSISTED	4/7 SISTEMA ASSISTED	PAG. 413
TRAMOGGIA CENTER	4/5 SISTEMA CENTER	PAG. 401
TRAMOGGIA WALL	4/6 SISTEMA WALL	PAG. 407
TRIPLO (AMBIENT)	4/3 BEST COLD	PAG. 318

## V

VINETROLLEY 1TV-2TV	4/3 BEST COLD	PAG. 321
<b>VKG 511 BLACK</b>	<b>1/4 BEVANDE&amp;VINI</b>	<b>PAG. 101</b>
VKG 581 BLACK	1/4 BEVANDE&VINI	PAG. 101

## W

WINE 155 / 185	1/4 BEVANDE&VINI	PAG. 108
WINE 155 PA / 185 PA	1/4 BEVANDE&VINI	PAG. 106
<b>WINE 38</b>	<b>1/4 BEVANDE&amp;VINI</b>	<b>PAG. 105</b>
<b>WINE 45</b>	<b>1/4 BEVANDE&amp;VINI</b>	<b>PAG. 105</b>
WINE COLLECTION 185	1/4 BEVANDE&VINI	PAG. 110

## = NEWS 2009

## 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.

• IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE AI MATERIALI, AI MODELLI E A QUALSIASI IMMAGINE FOTOGRAFICA DI QUESTO CATALOGO 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 OR TO ANY PHOTOGRAPHIC IMAGE OF THIS CATALOGUE WITHOUT NOTICE. WEIGHTS, DIMENSIONS ETC. ARE GIVEN PURELY AS AN INDICATION AND THEY DO NOT ENGAGE THE MANUFACTURER. • LE CONSTRUCTEUR SE RESERVE LE DROIT D'APPORTER TOUTES MODIFICATIONS UTILES AUX COMPOSANTS AUX MODELES ET A N'IMPORTE QUELLE IMAGE PHOTOGRAPHIQUE DE CE CATALOGUE SANS PREAVIS. LES POIDS, LES DIMENSIONS CARACTERISTIQUES SONT SIMPLEMENT FOURNIES A TITRE INDICATIF ET N'ENGAGENT PAS LE CONSTRUCTEUR. • DIE HERSTELLERFIRMA BEHAHLT SICH DAS RECHT VOR, OHNE VORHERIGE BENACHRICHTIGUNG AN MATERIAL, AUSFUEHRUNG UND ZU JEDEM BILD VON DIESEM KATALOG AENDERUNGEN VORZUNEHMEN. DIE GEWICHTE UND MASSE SIND HINWEISE UND VERPFLICHTEN NICHT DEN HERSTELLER. • EL CONSTRUCTOR SE RESERVA EL DERECHO DE INTRODUCIR MODIFICACIONES EN LOS MATERIALES, MODELOS Y A CUALQUIER IMAGEN FOTOGRAFICA DE ESTOS CATALOGOS SIN PREAVISO. EL PESO, MEDIDAS, ETC. SON DADAS SIMPLEMENTE A TITULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.



COLD  
ENGINEERING  
**TECFRIGO**



Organizzazione con Sistema  
di Gestione certificato  
Company with Management  
System certified

ISO 9001:2000

**SINCERT**