



Esposizione

ATTREZZATURE COMPLEMENTARI

10

HYPERMARKET

SUPERMERCATI

ESPOSIZIONE

PIZZERIA

RISTORAZIONE

LABORATORI
PASTICCERIA

MERCATI
SPECIALI

BIRRA

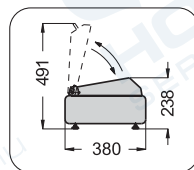
EUROLINE

7/1 GASTROSERVICE

162

Vetrine refrigerate e riscaldate Gastronorm da appoggio / Gastronorm counter-top refrigerated and heated showcases / Vitrines réfrigérées et chauffées Gastronorm pour comptoirs / Gewärmte und Kühlvittrinen Gastronorm zu legen / Sobrevitrinas refrigeradas y calientes Gastronorm

GASTROSERVICE DRY 1200

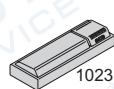
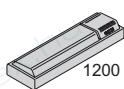
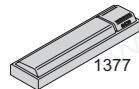
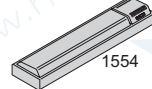
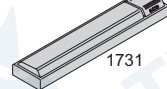
COLD System
+2 +10 °CDRY System
+30 +80 °C

Le vetrine sopra banco modello Gastroservice, disponibili sia nella versione refrigerata che in quella calda, sono state concepite per paninoteche, bar, pizzerie, ristoranti, gastronomie, chioschi, e sono ideali per l'esposizione ad esempio di antipasti, stuzzichini, salse ed alimenti per la preparazione di pizze, panini, tramezzini. Le dimensioni contenute permettono una facile collocazione in qualsiasi arredamento preesistente, ed i diversi tipi di sovrastruttura (inox o vetro) consentono l'utilizzo di queste vetrine anche nella versione self-service. L'altezza massima delle vaschette GN/ 100 mm.

GASTROSERVICE counter windows, available in refrigerated and heating versions, have been planned for snack bars, pizzerias, restaurants, delicatessen stores and kiosks. They are the ideal solution for the exhibition of hors-d'oeuvres, snacks, sauces and ingredients to prepare pizzas and sandwiches. Thank to its small dimensions, it may be installed in all kinds of furniture and different frames (stainless steel or glass) allow for using these windows as self-service versions as well. GN trays maximum height: 100 mm.

Les vitrines pour les dessus de banc, modèle GASTROSERVICE, disponibles dans la version réfrigérée et dans la version chaude, ont été conçues pour les sandwicheries, bars, pizzerias, restaurants, magasins de gastronomie et kiosques alimentaires. Elles représentent la solution idéale pour l'exposition, par exemple, de hors d'œuvre, de snacks, sauces et autres aliments pour la préparation de pizzas, sandwiches ou snacks. Leurs dimensions limitées permettent une installation facile dans n'importe quel type d'ameublement existant; les différents type de structures supérieures (acier inoxydable ou verre) permettent d'utiliser ces vitrines dans la version libre service aussi. Hauteur maximum des cuvettes GN: 100 mm.

Los expositores de barras GASTROSERVICE, disponibles en la versión refrigerada y calentada, han sido proyectados para bares de tapas, pizzerías, restaurantes, gastronomías, chiringuitos, y son ideales para la exposición de entremeses, tapas, salsas y alimentos para preparar pizzas, bocadillos y sandwiches. Las dimensiones pequeñas permiten una fácil colocación en cualquier mueble y distintos chasis (inox o vidrio) permiten utilizar estos expositores también en la versión self-service. Altura max. de las bandejas GN: 100 mm.

GASTROSERVICE
COLD 1000
DRY 1000GASTROSERVICE
COLD 1200
DRY 1200GASTROSERVICE
COLD 1400
DRY 1400GASTROSERVICE
COLD 1600
DRY 1600GASTROSERVICE
COLD 1800
DRY 1800

Le vaschette GN sono fornite a richiesta / GN basins are available on request / Les bacs sont fournis su demande / Die Schalen werden auf Wunsch geliefert / Las cubetera se entregan bajo pedido

STRUTTURA REFRIGERANTE GN 1/1 CON COPERCHIO CURVO IN ACCIAIO INOX • GN 1/1 REFRIGERATED STRUCTURE WITH STAINLESS STEEL CURVED COVER • STRUCTURE REFRIGEREE GN 1/1 AVEC COUVERCLE COURBÉ EN ACIER INOX • GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL AUS EDELSTAHL • SOBREVITRINAS REFRIGERADAS GN 1/1 CON TAPA FRONTAL DE ACERO INOXIDABLE

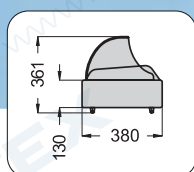
Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Refrigerazione Refrigeration Refrigerung Kühlung Refrigeración	Sbrinamento Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE COLD 1000	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 40
GASTROSERVICE COLD 1200	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 46
GASTROSERVICE COLD 1400	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 52
GASTROSERVICE COLD 1600	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 60
GASTROSERVICE COLD 1800	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 70

STRUTTURA RISCALDANTE GN 1/1 CON COPERCHIO CURVO IN ACCIAIO INOX • GN 1/1 HEATING STRUCTURE WITH STAINLESS STEEL CURVED COVER • STRUCTURE CHAUFFANTE GN 1/1 AVEC COUVERCLE COURBÉ EN ACIER INOX • HEIßE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL AUS EDELSTAHL • SOBREVITRINAS RESCALDADAS GN 1/1 CON TAPA FRONTAL DE ACERO INOXIDABLE

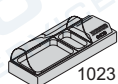
Modello Model Modèle Modell Modelo	Potenza resistenza in vasca Tank heating elements power Puissance des résistances de la cuve Leistung der Schalen-Heizkörper Potencia resistencias bandejas	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE DRY 1000	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 17
GASTROSERVICE DRY 1200	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 18
GASTROSERVICE DRY 1400	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 22
GASTROSERVICE DRY 1600	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 23
GASTROSERVICE DRY 1800	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

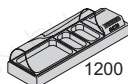
GASTROSERVICE COLD 1200 C



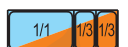
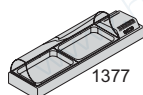
COLD System +2 +10 °C



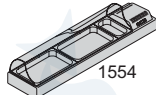
1023

GASTROSERVICE
COLD 1000 C
DRY 1000 C

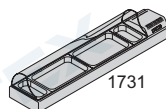
1200

GASTROSERVICE
COLD 1200 C
DRY 1200 C

1377

GASTROSERVICE
COLD 1400 C
DRY 1400 C

1554

GASTROSERVICE
COLD 1600 C
DRY 1600 C

1731

GASTROSERVICE
COLD 1800 C
DRY 1800 C

DRY System +30 +80 °C



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Die Schalen werden auf Wunsch geliefert / Las cubeteras se entregan bajo pedido

STRUTTURA REFRIGERANTE GN 1/1 CON VETRO CURVO • GN 1/1 REFRIGERATED STRUCTURE WITH CURVED COVER • STRUCTURE REFRIGEREE GN 1/1 AVEC COUVERCLE COURBÉ
• GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL • SOBREVITRINAS REFRIGERADAS GN 1/1 CON CRISTAL CURVO

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperatur Temperatur Temperatura	Refrigerazione Refrigeration Refrigeración Kühlung Refrigeración	Sbrinamento Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE COLD 1000 C	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 40
GASTROSERVICE COLD 1200 C	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 46
GASTROSERVICE COLD 1400 C	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 52
GASTROSERVICE COLD 1600 C	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 60
GASTROSERVICE COLD 1800 C	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 70

STRUTTURA RISCALDANTE GN 1/1 CON VETRO CURVO • GN 1/1 HEATING STRUCTURE WITH CURVED COVER • STRUCTURE CHAUFFANTES GN 1/1 AVEC COUVERCLE COURBÉ • HEIßE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL • SOBREVITRINAS RESCALDADAS GN 1/1 CON CRISTAL CURVO

Modello Model Modèle Modell Modelo	Potenza resistenza in vasca Tank heating elements power Puissance des résistance de la cuve Leistung der Schalen-Heizkörper Potencia resistencias bandejas	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperatur Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE DRY 1000 C	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 17
GASTROSERVICE DRY 1200 C	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 18
GASTROSERVICE DRY 1400 C	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 22
GASTROSERVICE DRY 1600 C	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 23
GASTROSERVICE DRY 1800 C	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25 °C - % U.R. 60)

7/1 GASTROSERVICE

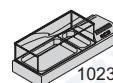
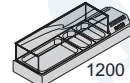
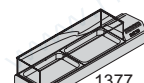
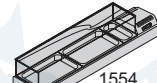
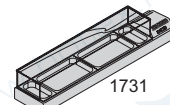
164



GASTROSERVICE COLD 1200 D



GASTROSERVICE DRY 1200 D

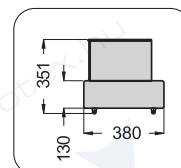
GASTROSERVICE COLD 1000 D
GASTROSERVICE DRY 1000 DGASTROSERVICE COLD 1200 D
GASTROSERVICE DRY 1200 DGASTROSERVICE COLD 1400 D
GASTROSERVICE DRY 1400 DGASTROSERVICE COLD 1600 D
GASTROSERVICE DRY 1600 DGASTROSERVICE COLD 1800 D
GASTROSERVICE DRY 1800 D

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COLD System +2/+10 °C



DRY System +30/+80 °C



STRUTTURA REFRIGERANTE GN 1/1 CON VETRO PIANO • GN 1/1 REFRIGERATING DEVICE WITH FLAT GLASS • DISPOSITIF RÉFRIGÉRANT GN 1/1 AVEC VITRE PLATE • KÜHLFLÄCHE GN 1/1 MIT FLACHER SCHEIBE • DISPOSITIVO REFRIGERANTE GN 1/1 CON CRISTAL PLANO

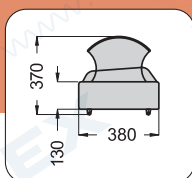
Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperatur Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kühlung Refrigeración	Sbrinamento Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE COLD 1000 D	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 40
GASTROSERVICE COLD 1200 D	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 46
GASTROSERVICE COLD 1400 D	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 52
GASTROSERVICE COLD 1600 D	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 60
GASTROSERVICE COLD 1800 D	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 70

STRUTTURA RISCALDANTE GN 1/1 CON VETRO PIANO • GN 1/1 HEATING DEVICE WITH FLAT GLASS • DISPOSITIF CHAUFFANT GN 1/1 AVEC VITRE PLATE • HEIZFLÄCHE GN 1/1 MIT FLACHER SCHEIBE • DISPOSITIVO DE CALEFACCIÓN GN 1/1 CON CRISTAL PLANO

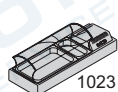
Modello Model Modèle Modell Modelo	Potenza resistenza in vasca Tank heating elements power Puissance des résistances de la cuve Leistung der Schalen-Heizkörper Potencia resistencias bandejas	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperatur Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE DRY 1000 D	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 17
GASTROSERVICE DRY 1200 D	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 18
GASTROSERVICE DRY 1400 D	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 22
GASTROSERVICE DRY 1600 D	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 23
GASTROSERVICE DRY 1800 D	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

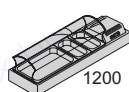
GASTROSERVICE DRY 1200 SS



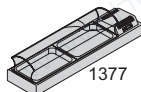
COLD System +2 +10 °C



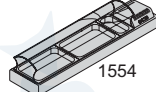
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GASTROSERVICE
COLD 1000 SS
DRY 1000 SS

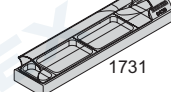
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GASTROSERVICE
COLD 1200 SS
DRY 1200 SS

1377

GASTROSERVICE
COLD 1400 SS
DRY 1400 SS

1554

GASTROSERVICE
COLD 1600 SS
DRY 1600 SS

1731

GASTROSERVICE
COLD 1800 SS
DRY 1800 SS

DRY System +30 +80 °C



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STRUTTURA REFRIGERANTE GN 1/1 CON VETRO CURVO SELF SERVICE • GN 1/1 REFRIGERATED STRUCTURE WITH CURVED COVER FOR SELF SERVICE • STRUCTURE REFRIGEREE GN 1/1
AVEC COUVERCLE COURBÉ POUR SELF SERVICE • GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL FÜR SELF SERVICE • SOBREVITRINAS REFRIGERADAS GN 1/1 CON CRISTAL CURVO SELF SERVICE

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kühlung Refrigeración	Sbrinamento Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
GASTROSERVICE COLD 1000 SS	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 40
GASTROSERVICE COLD 1200 SS	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 46
GASTROSERVICE COLD 1400 SS	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 52
GASTROSERVICE COLD 1600 SS	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 60
GASTROSERVICE COLD 1800 SS	Watt 130	230v/1/50Hz	°C +2/+10			R 134a	Kg 70

STRUTTURA RISCALDANTE GN 1/1 CON VETRO CURVO SELF SERVICE • GN 1/1 HEATING STRUCTURE WITH CURVED COVER FOR SELF SERVICE • STRUCTURE CHAUFFANTES GN 1/1 AVEC COUVERCLE COURBÉ POUR SELF SERVICE • HEIÖE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL FÜR SELF SERVICE • SOBREVITRINAS RESCALDADAS GN 1/1 CON CRISTAL CURVO SELF SERVICE

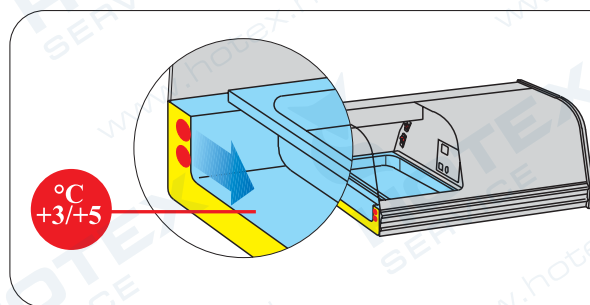
Modello Model Modèle Modell Modelo	Potenza resistenza in vasca Tank heating elements power Puissance des résistance de la cuve Leistung der Schalen-Heizkörper Potencia resistencias bandejas	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
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GASTROSERVICE DRY 1200 SS	Watt 1000	230v/1/50Hz	°C +30/+80	Kg 18
GASTROSERVICE DRY 1400 SS	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 22
GASTROSERVICE DRY 1600 SS	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 23
GASTROSERVICE DRY 1800 SS	Watt 1400	230v/1/50Hz	°C +30/+80	Kg 25

Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

7/2 TAPAS&SUSHI

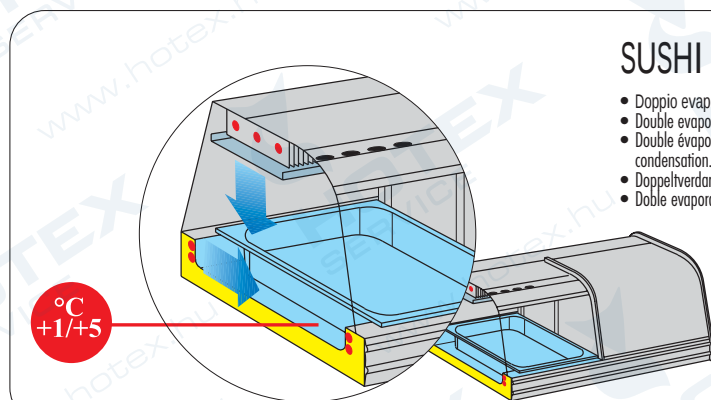
166

Vetrine calde e refrigerate da appoggio con vetro curvo / Hot and refrigerated bearing display cabinets with bent glass /
Vitrines chaudes et réfrigérantes d'appui avec vitre bombée / Warm und Kühlvittrinen zum Auflegen, mit gebogenem Glas /
Vitrinas refrigeradas y calientes de apoyo con vidrio curvo



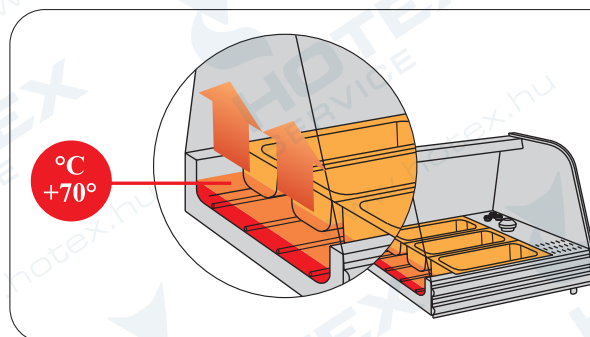
TAPAS

- Mediante l'applicazione COLD SYSTEM si rende uniforme la diffusione del freddo su tutta la superficie delle vaschette (con acqua = bagno maria freddo o senz'acqua = freddo secco).
- The COLD SYSTEM application allows an even cold diffusion on the whole surface of the tanks (with water = cold water bath or without water = dry cold).
- Par l'intermédiaire de l'application COLD SYSTEM, il est possible d'uniformiser la diffusion du froid sur toute la surface des bacs (avec eau = bain marie froid ou sans eau = froid sec).
- Durch die Anwendung vom COLD SYSTEM verteilt sich die Kälte gleichmässig auf die ganze Schalenfläche (mit Wasser = kühles Bain-marie bzw. ohne Wasser = trockene Kälte).
- La difusión del frío es uniforme sobre toda la superficie de las cubetas por medio del sistema COLD SYSTEM (con agua = baño maria frío o sin agua = frío seco).



SUSHI

- Doppio evaporatore: l'evaporatore superiore è dotato di bacinella raccolta condensa.
- Double evaporator: the upper evaporator is supplied with condensate basin.
- Double évaporateur: l'évaporateur supérieur est équipé d'une baignoire pour la récupération de l'eau de condensation.
- Doppelverdampfer: der obere Verdampfer ist mit Kondenswassersammelbehälter ausgestattet.
- Doble evaporador: el evaporador superior es equipado con bandeja de recolección agua de condensación.



TAPAS BAIN-MARIE

LE BACINELLE NON SONO COMPRESSE NEL PREZZO / BASINS ARE NOT INCLUDED IN THE PRICE / LES BASSINES NE SONT PAS COMPRISES DANS LE PRIX / DIE SCHALEN SIND IM PREIS NICHT INBEGRIFFEN / EL PRECIO NO COMPRENDE LAS BANDEJAS



Colore argento / Silver colour / Couleur argent / Silber-Farbe / Color plata



Colore oro / Gold colour / Couleur or / Gold-Farbe / Color oro



Colore bronzo / Bronze colour / Couleur bronze / Bronze-Farbe / Color bronze



Colore nero / Black / Couleur noir / Schwarzfarbe / Color negro

10

ATTREZZATURE COMPLEMENTARI

TAPAS 6 GN



Con luce protetta
With shielded light
Avec lumière protégée
Mit geschütztem Licht
Con luz protegida

Porte scorrevoli
Sliding doors / Portes coulissantes
Schiebetüre
Puertas corredizas

Struttura in acciaio inox
Stainless steel structure
Structure en acier inox
Konstruktion aus rostfreiem Stahl
Estructura en acero inox

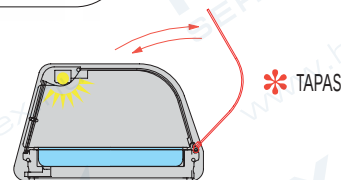


TAPAS 6 GN SG / TAPAS 6 GN SPLIT

*
Tapas: vetro curvo apribile di serie.
Migliora la manutenzione interna
della vetrina.
Tapas: production opening curved glass.
It makes the display cabinet internal
maintenance easier.
Tapas: verre bombé ouvrant de série.
Il améliore l'entretien intérieur de la
vitrine.
Tapas: serienmässiges aufklappbares
gewölbtes Glas.
Es erleichtert die Innenpflege der Vitrine.
Tapas: cristal curvado abrible corriente.
Mejora el mantenimiento interno de
la vitrina.



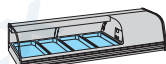
TAPAS PI



N° BACINELLE GN 1/3 H. 40 mm / NR. OF BASINS GN 1/3 H. 40 mm
N. DES BACS GN 1/3 H. 40 mm / SCHALENNUMMER GN 1/3 H. 40 mm
N. DE CUBETERAS GN 1/3 H. 40 mm

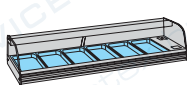
	TAPAS 4 GN	TAPAS 6 GN TAPAS 6 GN - SG TAPAS 6 GN - SPLIT	TAPAS 8 GN TAPAS 8 GN - SG TAPAS 8 GN - SPLIT	TAPAS 10 GN TAPAS 10 GN - SG TAPAS 10 GN - SPLIT
N°	4	6	8	10

TAPAS GN



TAPAS 4 GN (LxPxH) 1085x396x245
TAPAS 6 GN (LxPxH) 1437x396x245
TAPAS 8 GN (LxPxH) 1789x396x245
TAPAS 10 GN (LxPxH) 2141x396x245

TAPAS GN - SG



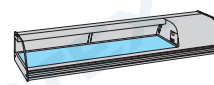
TAPAS 6 GN - SG (LxPxH) 1150x396x245
TAPAS 8 GN - SG (LxPxH) 1490x396x245
TAPAS 10 GN - SG (LxPxH) 1910x396x245

TAPAS GN - SPLIT



TAPAS 6 GN - SPLIT (LxPxH) 1150x396x245
TAPAS 8 GN - SPLIT (LxPxH) 1490x396x245
TAPAS 10 GN - SPLIT (LxPxH) 1910x396x245

TAPAS PI



TAPAS 6 PI (LxPxH) 1437x396x245
TAPAS 8 PI (LxPxH) 1789x396x245
TAPAS 10 PI (LxPxH) 2141x396x245

Modello
Model
Modèle
Modell
Modelo

Potenza
Power
Puissance
Gesamtleistung
Potencia

Tensione
Tension
Tension
Spannung
Tension

Temperatura
Temperature
Temperature
Temperatur
Temperatura

Refrigerazione
Refrigeration
Refrigeration
Kuehlung
Refrigeracion

Sbrinatorio
Defrosting
Degivrage
Enteisung
Desescarche

Gas refrigerante
Cooling gas
Gaz réfrigérant
Kühlgas
Gas refrigerante

Peso netto
Net weight
Poids net
Nettogewicht
Peso neto



TAPAS 4 GN
TAPAS 6 GN
TAPAS 8 GN
TAPAS 10 GN
TAPAS 6 PI
TAPAS 8 PI
TAPAS 10 PI



Watt 184
Watt 207
Watt 230
Watt 230
Watt 207
Watt 230
Watt 230



230v/1/50Hz
230v/1/50Hz
230v/1/50Hz
230v/1/50Hz
230v/1/50Hz
230v/1/50Hz
230v/1/50Hz



°C +3/+5
°C +3/+5
°C +3/+5
°C +3/+5
°C +3/+5
°C +3/+5
°C +3/+5



R 134a
R 134a
R 404a
R 404a
R 134a
R 404a
R 404a

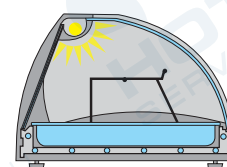
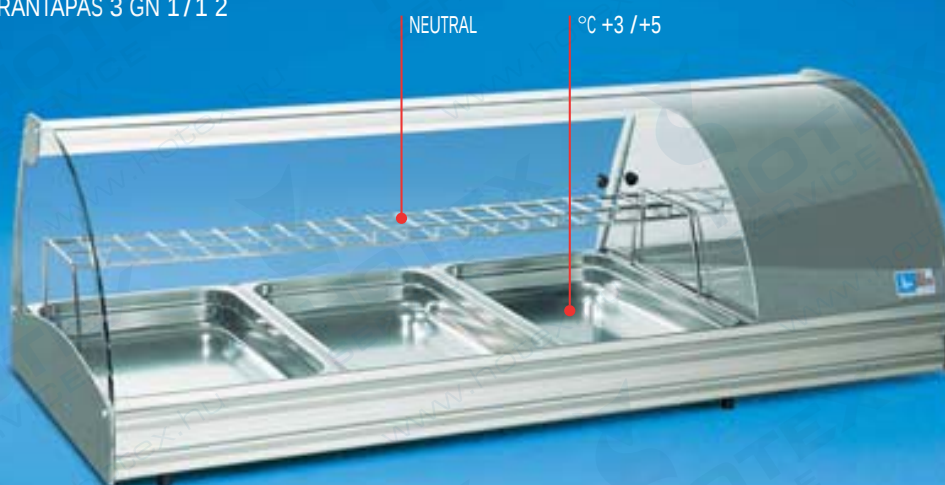


Kg 30
Kg 34
Kg 38
Kg 45
Kg 34
Kg 38
Kg 45

7/2 TAPAS&SUSHI

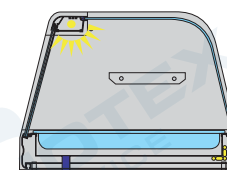
168

GRANTAPAS 3 GN 1/1 2



GRANTAPAS 3 GN 1/1 2

TAPAS 6 GN 2



* TAPAS GN 2

*
Tapas GN 2: vetro curvo non apribile.
Tapas GN 2: not opening curved glass.
Tapas GN 2: verre bombée non ouvrant.
Tapas GN2: nicht aufklappbares
gewölbtes Glas.
Tapas GN2: cristal curvado no abatible.

Con luce protetta
With shielded light
Avec lumière protégée
Mit geschütztem Licht
Con luz protegida

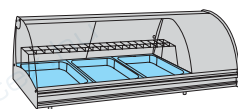
Porte scorrevoli
Sliding doors /Portes coulissantes
Schiebetüre
Puertas corredizas

Struttura in acciaio inox
Stainless steel structure
Structure en acier inox
Konstruktion aus rostfreiem Stahl
Estructura en acero inox

TAPAS GN: N° BACINELLE GN H. 40 mm / NR. OF BASINS GN H. 40 mm / N. DES BACS H. 40 mm / SCHALENNUMMER GN H. 40 mm / N. DE CUBETERAS H. 40 mm
GRANTAPAS GN: N° BACINELLE GN H. 65 mm / NR. OF BASINS GN H. 65 mm / N. DES BACS H. 65 mm / SCHALENNUMMER GN H. 65 mm / N. DE CUBETERAS H. 40 mm

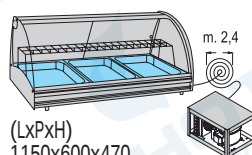
	GRANTAPAS 3 GN 1/1 - 2 GRANTAPAS 3 GN 1/1 - 2 SPLIT	TAPAS 4 GN 2	TAPAS 6 GN 2	TAPAS 8 GN 2
GN 1/3	9	4	6	8
GN 1/1	3	—	—	—

GRANTAPAS 3 GN 1/1 - 2



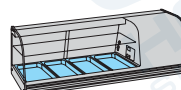
(LxPxH)
1320x600x470

GRANTAPAS 3 GN 1/1 - 2 SPLIT



(LxPxH)
1150x600x470

TAPAS GN 2



TAPAS 4 GN 2 (LxPxH) 1085x396x340
TAPAS 6 GN 2 (LxPxH) 1437x396x340
TAPAS 8 GN 2 (LxPxH) 1789x396x340

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kühlung Refrigeracion	Sbrinatorio Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettgewicht Peso neto
GRANTAPAS 3 GN 1/1 - 2	Watt 230	230v/1/50Hz	°C +3/+5			R 134a	Kg 70
TAPAS 4 GN 2	Watt 184	230v/1/50Hz	°C +3/+5			R 134a	Kg 35
TAPAS 6 GN 2	Watt 207	230v/1/50Hz	°C +3/+5			R 134a	Kg 40
TAPAS 8 GN 2	Watt 230	230v/1/50Hz	°C +3/+5			R 404a	Kg 45

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



N° BACINELLE GN H. 65 mm
NR. OF BASINS GN H. 65 mm
N. DES BACS H. 65 mm
SCHALENNUMMER GN H. 65 mm
N. DE CUBETERAS H. 65 mm

	PLANET 2 GN 1/1	PLANET 3 GN 1/1
GN 1/3	6	9
GN 1/1	2	3

Evaporazione acqua di sbrinamento
Evaporation of defrost water
Evaporation eau de dégivrage
verdunsten des Auftauwassers
Evaporación agua descongelación



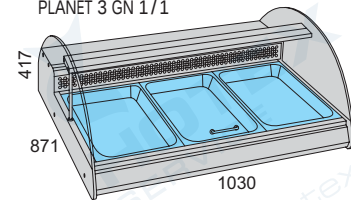
Lastre in PMMA scorrevoli di chiusura
anteriori e posteriori
Sliding rear and front slabs in PMMA
for closure / Plaques en PMMA
coulissantes de fermeture antérieures
et postérieures / Schiebescheibe platte
aus PMMA (Akryll) vorne und hinten
abschließbar / Losas en PMMA
corredizos de cierre delanteros y traseros



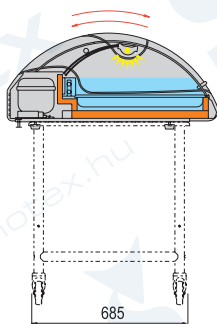
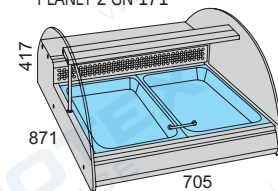
Griglia motore in acc. inox
Stainless steel grate for motor
Grille moteur en acier inox
Motorgitter aus Edelstahl
Rejilla motor de acero inoxidable

Illuminazione interna
Inside lighting
Eclairage interne
Innenbeleuchtung
Iluminación interior

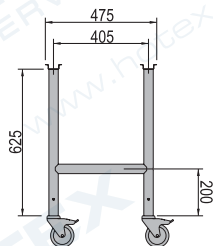
PLANET 3 GN 1/1



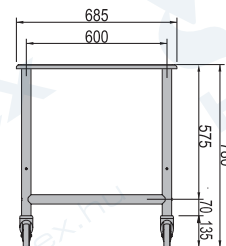
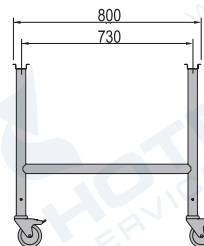
PLANET 2 GN 1/1



TROLLEY PER PLANET 2 GN 1/1



TROLLEY PER PLANET 3 GN 1/1



Modello
Model
Modèle
Modell
Modelo

Potenza
Power
Puissance
Gesamtleistung
Potencia

Tensione
Tension
Tension
Spannung
Tension

Temperatura
Temperature
Temperature
Temperatur
Temperatura

Refrigerazione
Refrigeration
Refrigeration
Kühlung
Refrigeración

Sbrinamento
Defrosting
Degivrage
Enteisung
Desescarche

Gas refrigerante
Cooling gas
Gaz réfrigérant
Kühlgas
Gas refrigerante

Peso netto
Net weight
Poids net
Nettogewicht
Peso neto



PLANET 2 GN 1/1



Watt 280



230v/1/50Hz



°C +3/+5



R 134a



R 134a



Kg 40

PLANET 3 GN 1/1

Watt 340+340

230v/1/50Hz

°C +3/+5

R 134a

R 134a

Kg 67

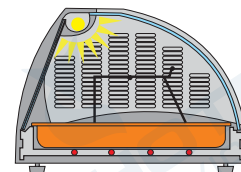
7/2 TAPAS&SUSHI

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GRANTAPAS 3 GN 1/1 BM

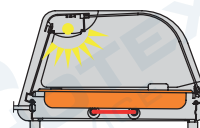


Tapas GN BM: vetro curvo non apribile.
Tapas GN BM: not opening curved glass.
Tapas GN BM: verre bombé non ouvrant.
Tapas GN BM: nicht aufklappbares gewölbtes Glas.
Tapas GN BM: cristal curvado no abatible.



* GRANTAPAS 3 GN 1/1 BM

TAPAS 6 GN BM

* TAPAS 3 GN BM
TAPAS 6 GN BM

Con luce protetta
With shielded light
Avec lumière protégée
Mit geschütztem Licht
Con luz protegida

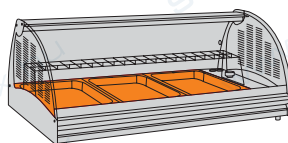
Porte scorrevoli
Sliding doors
Portes coulissantes
Schiebetüre
Puertas corredizas

Struttura in acciaio inox con decori in alluminio anodizzato
Stainless steel structure with anodized aluminium ornament /
Structure en acier inox avec décor en aluminium anodisé /
Konstruktion aus rostfreiem Stahl mit Alu-Dekorationen galvanisch /
Estructura en acero inox con decoraciones en aluminio anodizado

TAPAS GN: N° BACINELLE GN H. 40 mm / NR. OF BASINS GN H. 40 mm / N. DES BACS H. 40 mm / SCHALENNUMMER GN H. 40 mm / N. DE CUBETERAS H. 40 mm
GRANTAPAS GN: N° BACINELLE GN H. 65 mm / NR. OF BASINS GN H. 65 mm / N. DES BACS H. 65 mm / SCHALENNUMMER GN H. 65 mm / N. DE CUBETERAS H. 65 mm

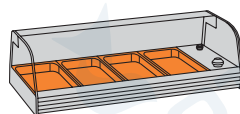
	GRANTAPAS 3 GN 1/1 BM	TAPAS 4 GN BM	TAPAS 6 GN BM
GN 1/3	9	4	6
GN 1/1	3	—	—

GRANTAPAS 3 GN 1/1 BM



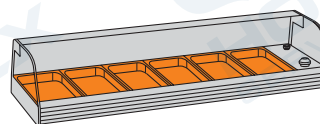
(LxPxH)
1150x600x470

TAPAS GN BM



TAPAS 4 GN BM (LxPxH) 810x385x235
TAPAS 6 GN BM (LxPxH) 1150x385x235

TAPAS 6 GN BM



(LxPxH)
1150x385x235

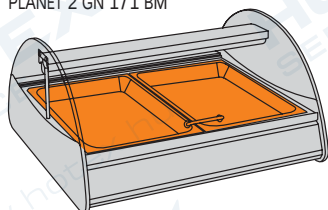
Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
GRANTAPAS 3 GN 1/1 BM	Watt 1800	230V/1/50Hz	°C +70	Kg 60
TAPAS 4 GN BM	Watt 1000	230V/1/50Hz	°C +70	Kg 32
TAPAS 6 GN BM	Watt 1000	230V/1/50Hz	°C +70	Kg 37

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

PLANET 2 GN 1/1 BM

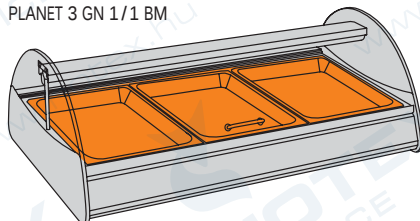


PLANET 2 GN 1/1 BM



(LxPxH)
705x680x366

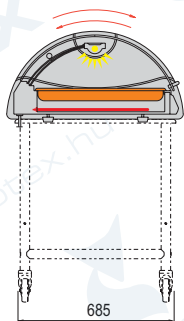
PLANET 3 GN 1/1 BM



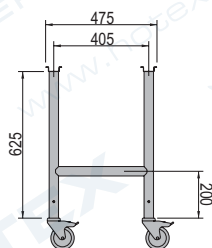
(LxPxH)
1030x680x366

N° BACINELLE GN H. 100 mm / NR. OF BASINS GN H. 100 mm
N. DES BACS H. 100 mm / SCHALENNUMMER GN H. 100 mm
N. DE CUBETERAS H. 100 mm

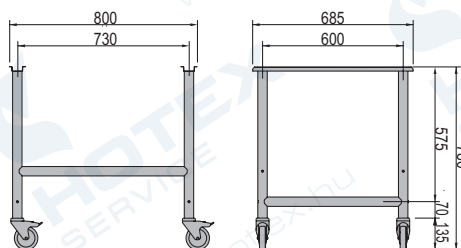
	PLANET 2 GN 1/1 BM	PLANET 3 GN 1/1 BM
GN 1/3	6	9
GN 1/1	2	3



TROLLEY PER PLANET 2 GN 1/1 BM



TROLLEY PER PLANET 3 GN 1/1 BM



Lastre in PMMA scorrevoli di chiusura
anteriore e posteriori
Sliding rear and front slabs in PMMA
for closure / Plaques en PMMA
 coulissantes de fermetureantérieures
et postérieures / Schiebescheibe platte
aus PMMA (Akryll) vorne und hinten
abschließbar / Losas en PMMA
corredizosde cierre delanteros y traseros

Griglia motore in acc. inox
Stainless steel grate for motor
Grille moteur en acier inox
Motorgitter aus Edelstahl
Rejilla motor de acero inoxidable

Illuminazione interna
Inside lighting
Eclairage interne
Innenbeleuchtung
Iluminación interior

Modello
Model
Modèle
Modell
Modelo

Potenza
Power
Puissance
Gesamtleistung
Potencia

Tensione
Tension
Tension
Spannung
Tension

Temperatura
Temperature
Temperature
Temperatur
Temperatura

Peso netto
Net weight
Poids net
Nettogewicht
Peso neto



PLANET 2 GN 1/1 BM

PLANET 3 GN 1/1 BM



Watt 1420

Watt 2132



230v/1/50Hz

230v/1/50Hz



°C +80

°C +80



Kg 28

Kg 38

7/2 TAPAS&SUSHI

172

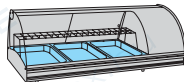
GRANSUSHI 3 GN 1/1



SUSHI 8 GN

SUSHI 6 GN SG
SUSHI 6 GN SPLIT

GRANSUSHI 3 GN 1/1

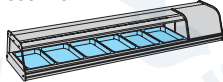


(LxPxH) 1320x600x470

N° BACINELLE GN H. 40 mm / NR. OF BASINS GN H. 40 mm / N. DES BACS GN H. 40 mm /
SCHALENNUMMER GN H. 40 mm / N. DE CUBETERAS GN H. 40 mm

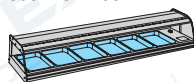
	GRANSUSHI 3 GN 1/1	SUSHI 4 GN	SUSHI 6 GN	SUSHI 8 GN	SUSHI 10 GN
GN 1/3	9	4	6	8	10
GN 1/1	3	—	—	—	—

SUSHI GN



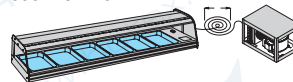
SUSHI 4 GN (LxPxH) 1085x396x250
SUSHI 6 GN (LxPxH) 1437x396x250
SUSHI 8 GN (LxPxH) 1789x396x250
SUSHI 10 GN (LxPxH) 2141x396x250

SUSHI GN - SG



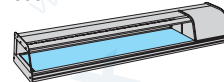
SUSHI 6 GN - SG (LxPxH) 1150x396x250
SUSHI 8 GN - SG (LxPxH) 1490x396x250
SUSHI 10 GN - SG (LxPxH) 1910x396x250

SUSHI GN - SPLIT



SUSHI 6 GN - SPLIT (LxPxH) 1150x396x250
SUSHI 8 GN - SPLIT (LxPxH) 1490x396x250
SUSHI 10 GN - SPLIT (LxPxH) 1910x396x250

SUSHI PI



SUSHI 6 PI (LxPxH) 1437x396x250
SUSHI 8 PI (LxPxH) 1789x396x250
SUSHI 10 PI (LxPxH) 2141x396x250



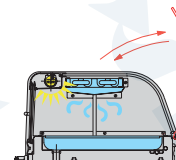
SUSHI PI



* GRANSUSHI 3 GN 1/1

* Gransushi 3 GN:

Vetro curvo non apribile.
Not opening curved glass.
Verre bombé non ouvrant.
Nicht aufklappbares gewölbtes Glas.
Cristal curvado no abatible.



* SUSHI

Con luce protetta
With shielded light
Avec lumière protégée
Mit geschütztem Licht
Con luz protegida

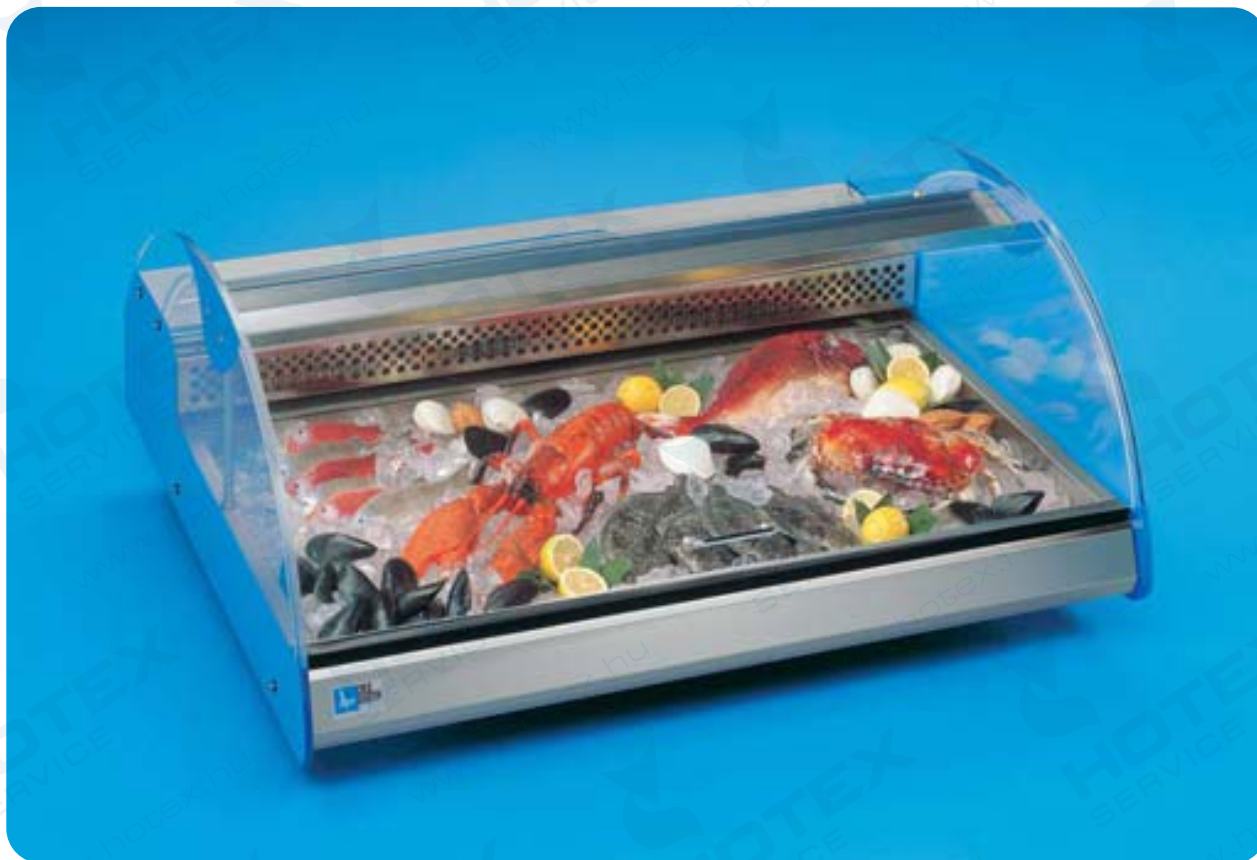
Porte scorrevoli
Sliding doors
Portes coulissantes
Schiebetüre
Puertas corredizas

Struttura in acciaio inox
Stainless steel structure
Structure en acier inox
Konstruktion aus rostfreiem Stahl
Estructura en acero inox

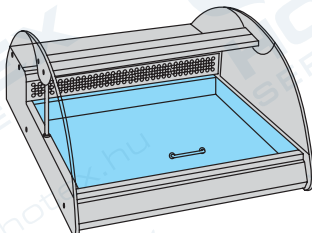
* SUSHI: vetro curvo apribile di serie. Migliora la manutenzione interna della vetrina.
SUSHI: production opening curved glass. It makes the display cabinet internal maintenance easier.
SUSHI: verre bombé ouvrant de série. Il améliore l'entretien intérieur de la vitrine.
SUSHI: serienmässiges aufklappbares gewölbtes Glas. Es erleichtert die Innenpflege der Vitrine.
SUSHI: cristal curvado aprible corriente. Mejora el mantenimiento interno de la vitrina.

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kuehlung Refrigeracion	Sbrinatorio Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
GRANSUSHI 3 GN 1/1	Watt 368	230v/1/50Hz	°C +1/+5	❄️	💧	R 134a	Kg 75
NEW SUSHI 4 GN	Watt 575	230v/1/50Hz	°C +1/+5	❄️	💧	R 134a	Kg 32
SUSHI 6 GN	Watt 575	230v/1/50Hz	°C +1/+5	❄️	💧	R 134a	Kg 40
SUSHI 8 GN	Watt 600	230v/1/50Hz	°C +1/+5	❄️	💧	R 404a	Kg 48
SUSHI 10 GN	Watt 600	230v/1/50Hz	°C +1/+5	❄️	💧	R 404a	Kg 55
SUSHI 6 PI	Watt 575	230v/1/50Hz	°C +1/+5	❄️	💧	R 134a	Kg 40
SUSHI 8 PI	Watt 600	230v/1/50Hz	°C +1/+5	❄️	💧	R 404a	Kg 48
SUSHI 10 PI	Watt 600	230v/1/50Hz	°C +1/+5	❄️	💧	R 404a	Kg 55

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

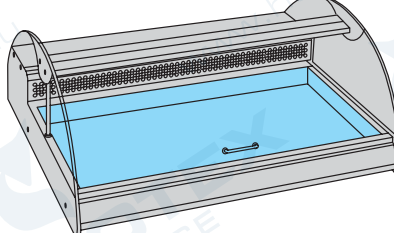


AZZURRA 2

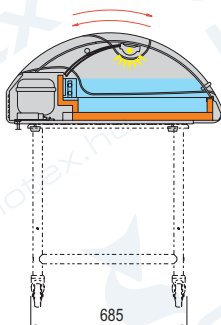


(LxPxH)
705x871x417

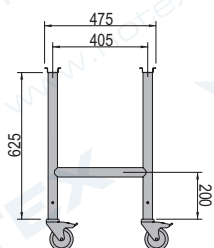
AZZURRA 3



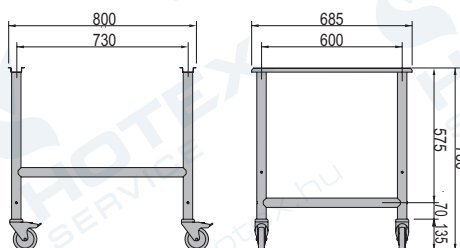
(LxPxH)
1030x871x417



TROLLEY PER AZZURRA 2



TROLLEY PER AZZURRA 3



Evaporazione acqua di sbrinamento
Evaporation of defrost water
Evaporation eau de dégivrage
verdunsten des Auftauwassers
Evaporación agua descongelación



Plexiglass scorrevoli di chiusura
anteriori e posteriori
Sliding rear and front plexiglas for
closure / Plexiglas coulissantes de
fermeture antérieures et postérieures
/ Vordere und hintere Plexiglas
Schiebe-Scheibe zum Schließen /
Plexiglas corredizos de cierre delanteros
y traseros

Vasca in acciaio inox AISI 316
resistente alla corrosione salina
Salt-proof AISI 316 stainless steel basin
Cuve en acier inox AISI 316 résistant
à la corrosion du sel /
Edelstahl AISI 316 Wanne
Salzkorrosion resistent /
Cuba en acero inox AISI 316 resistente
a la corrosión salina

Griglia motore in acc. inox
Stainless steel grate for motor
Grille moteur en acier inox
Motorgitter aus Edelstahl
Rejilla motor de acero inoxidable

Illuminazione interna
Inside lighting
Éclairage interne
Innenbeleuchtung
Iluminación interior

Modello
Model
Modèle
Modell
Modelo

Potenza
Power
Puissance
Gesamtleistung
Potencia

Tensione
Tension
Tension
Spannung
Tension

Temperatura
Temperature
Temperatur
Temperatur
Temperatura

Refrigerazione
Refrigeration
Refrigeration
Kuehlung
Refrigeracion

Sbrinamento
Defrosting
Degivrage
Enteisung
Desescarche

Gas refrigerante
Cooling gas
Gaz réfrigérant
Kühlgas
Gas refrigerante

Peso netto
Net weight
Poids net
Nettgewicht
Peso neto



AZZURRA 2
AZZURRA 3



Watt 280
Watt 340+340



230V/1/50Hz
230V/1/50Hz



°C 0/+4
°C 0/+4



❄️
❄️



❄️
❄️



R 134a
R 134a



Kg 40
Kg 67

CHEF COLD 2



Le vetrine soprabanco modello CHEF, disponibili sia nella versione refrigerata che in quella calda, sono state concepite per paninoteche, bar, pizzerie, ristoranti, gastronomie, chioschi ecc.. Sono ideali per l'esposizione ad esempio di antipasti, stuzzichini, salse ed alimenti per la preparazione di pizze, panini, tramezzini. Le dimensioni contenute permettono una facile collocazione in qualsiasi arredamento preesistente. Tutti gli elementi caldi o refrigerati sono realizzati all'interno ed esterno in acciaio inox.

The CHEF counter top food display case models available in both refrigerated and hot versions have been designed for sandwich bars, bars, pizzerias, restaurants, gastronomic shops, kiosks etc.. They are perfect for displaying for example hors d'oeuvres, appetisers, sauces and ingredients used in the preparation of pizzas, rolls, sandwiches. Their contained dimensions mean that they can be easily inserted into any pre-existing furniture fittings. All the internal and external hot or refrigerated elements are made in stainless steel.

Les vitrines pour le dessus des comptoirs du modèle CHEF disponibles pour la version réfrigérante et pour la version chauffante ont été conçues pour les paninoteques, les bars, les pizzerias, les restaurants, les comptoirs ambulants...etc. Elles sont idéales pour l'exposition d'entrées, d'amuse-gueules, de sauces et d'aliments pour la préparation de pizzas, des sandwich

ou d'en cas. Ses dimensions réduites permettent de les intégrer facilement n'importe quelle structure préexistante. Tous les éléments chauds et réfrigérés sont entièrement réalisés intérieur et extérieur en acier inox.

Die auf dem Thesen aufstellbaren Vitrinen CHEF sowohl in der Version zur Kühlung als auch in der beheizbaren Version erhältlich sind für Sandwich Bars, Bars, Pizzerien, Restaurants, Gastronomie, Kioske usw. entwickelt worden. Sie sind besonders für die Präsentation zum Beispiel von Vorspeisen, Appetithappen, Soßen und Lebensmitteln zur Präparation von Pizzen, Brötchen und Sandwiches geeignet. Die beschränkten Ausmaße erlauben ein leichtes Aufstellen in jeder schon vorhandenen Einrichtung. Alle warmen oder gekühlten Elemente sind sowohl innen als auch außen aus INO-Stahl gefertigt.

Las vitrinas de mostrador modelo CHEF están disponibles en la versión refrigerada y en la versión caliente han sido ideadas para sandwich bars, bares, pizzerías, restaurantes, tiendas de gastronomía, kioscos, etc. Son ideales para la exposición de entradas, tentempiés, salsas, alimentos para la preparación de pizzas y sandwiches. Sus reducidas dimensiones permiten una fácil colocación en cualquier decoración preexistente. Todos los elementos calientes y refrigerados están completamente realizados con acero inoxidable interior y exterior.

CHEF COLD 3



Spot con luce di serie
Spot with light as standard
Spot avec lumière de série
Beleuchtetes Spot als Standard
Spot con luz de serie

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperatur Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kühlung Refrigeracion	Sbrinatorio Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
 CHEF COLD 2	Watt 130	 230v/1/50Hz	 °C +3/+5			 R 404a	 Kg 61,5
CHEF COLD 3	Watt 130	230v/1/50Hz	°C +3/+5			R 404a	Kg 76,5
 CHEF COLD 2 PS	Watt 130	230v/1/50Hz	°C +3/+5			R 404a	Kg 61,5
 CHEF COLD 3 PS	Watt 130	230v/1/50Hz	°C +3/+5			R 404a	Kg 76,5

CHEF 2 TURBO



CHEF 3 TURBO



CHEF 4 DRY



CHEF 2 DRY



Spot con luce di serie / Spot with light as standard / Spot avec lumière de série / Beleuchtetes Spot als Standard / Spot con luz de serie

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Refrigerazione Refrigeration Refrigeration Kuehlung Refrigeracion	Sbrinamento Defrosting Degivrage Enteisung Desescarche	Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante	Peso netto Net weight Poids net Nettogewicht Peso neto
CHEF 2 TURBO	Watt 475	230v/1/50Hz	°C +4/+6			R 404a	Kg 66,5
CHEF 3 TURBO	Watt 562	230v/1/50Hz	°C +4/+6			R 404a	Kg 81,5
NEW CHEF 2 TURBO PS	Watt 475	230v/1/50Hz	°C +4/+6			R 404a	Kg 66,5
NEW CHEF 3 TURBO PS	Watt 562	230v/1/50Hz	°C +4/+6			R 404a	Kg 81,5

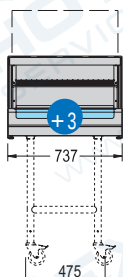
Dati di collaudo - Test details - Détails d'essai - Prüfungsergebnisse - Datos de ensayo - MAX = (25°C - % U.R. 60)

Modello Model Modèle Modell Modelo	Potenza Power Puissance Gesamtleistung Potencia	Tensione Tension Tension Spannung Tension	Temperatura Temperature Temperature Temperatur Temperatura	Peso netto Net weight Poids net Nettogewicht Peso neto
CHEF DRY 1	Watt 850	230v/1/50Hz	°C +30/+70	Kg 37
CHEF DRY 2	Watt 1650	230v/1/50Hz	°C +30/+70	Kg 55
CHEF DRY 3	Watt 3280	230v/1/50Hz	°C +30/+70	Kg 70
CHEF DRY 4	Watt 3300	230v/1/50Hz	°C +30/+70	Kg 92
NEW CHEF DRY 2 PS	Watt 1650	230v/1/50Hz	°C +30/+70	Kg 55
NEW CHEF DRY 3 PS	Watt 3280	230v/1/50Hz	°C +30/+70	Kg 70
NEW CHEF DRY 4 PS	Watt 3300	230v/1/50Hz	°C +30/+70	Kg 92

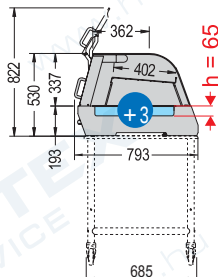
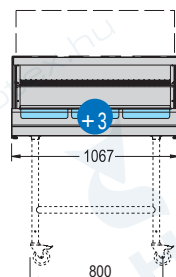
7/3 CHEF

176

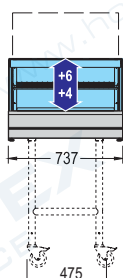
CHEF COLD 2



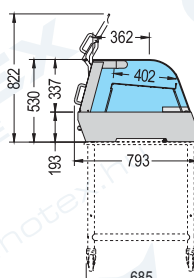
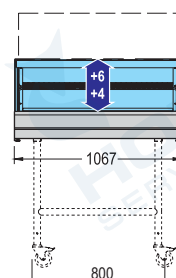
CHEF COLD 3



CHEF 2 TURBO



CHEF 3 TURBO



CHEF



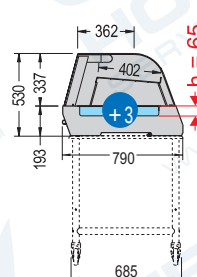
Versione porte battenti / Wing doors version
Version avec portes battantes / Voilltür version
Version puertas pivotantes

CHEF PS

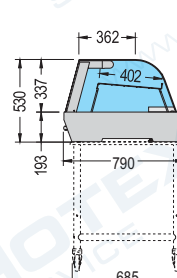
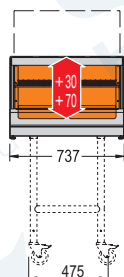
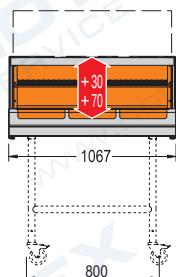
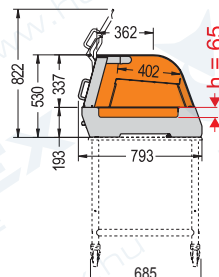
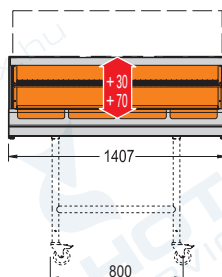
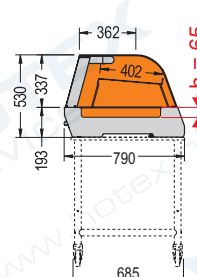


Versione porte scorrevoli / Sliding doors version /
Version portes coulissantes / Schiebetüren model /
Version puertas correderas

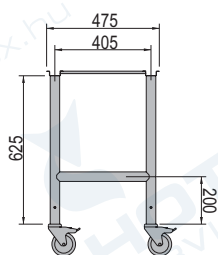
CHEF COLD PS



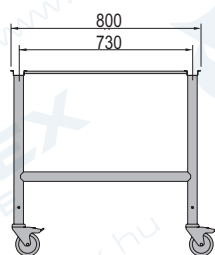
CHEF TURBO PS

CHEF
DRY 1CHEF
DRY 2CHEF
DRY 3CHEF
DRY 4CHEF
DRY PS

CARRELLI INOX APPOGGIO CHEF



CHEF COLD 2
CHEF COLD 2 PS
CHEF 2 TURBO
CHEF 2 TURBO PS
CHEF DRY 2
CHEF DRY 2 PS



CHEF COLD 3
CHEF COLD 3 PS
CHEF 3 TURBO
CHEF 3 TURBO PS
CHEF DRY 3 / 4
CHEF DRY 3 / 4 PS

