



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 / Estándar

Optional / Optional / Optionnel / Extra / Extras



Colori / Colours / Couleurs / Farben / Colores



Colori / Colours / Couleurs / Farben / Colores



Printatura / Decoration / Décoration / Dekor / Decoración



Cod. 01



Cod. 02



COLORI LEGNO

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



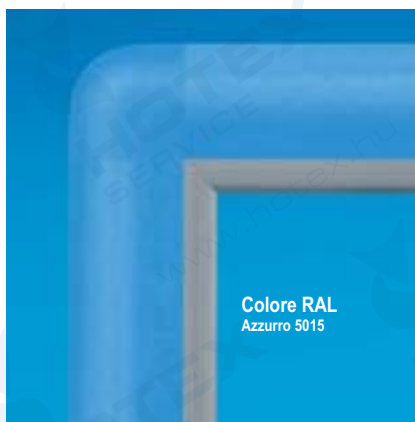
LINEE SPECIALI

/ 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



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IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO. (PER 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 PREAVIS. LES POIDS, LES DIMENSIONS CARACTÉRISTIQUES SONT SIMPLEMENT FOURNIES A TITRE INDICATIF 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 TÍTULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.



Legenda Symbols

	Modello Model Modèle 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
	Sbrinamento automatico Automatic defrosting Dégivrage automatique Automatisches Abtauen Descongelación automática		Sbrinamento 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 troublée 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 María		Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante
	Bacinelle Trays Cuvettes Schalen Bandejas		Peso netto Net weight Poids net Nettogewicht Peso neto

RISTORANTE



SISTEMA
ASSISTED

SISTEMA
WALL

SISTEMA
CENTER

BEST HOT

BEST COLD

EXCLUSIVE
HOT

EXCLUSIVE
COLD

DROP-IN

CUSTOM
EQUIPMENT

BANCOBAR

PUB&PERLA

GALLERY

EXPO SHOW

MEDITERRANEO

BEVANDE
& VINI

DISPLAY
& STORAGE

DOLCE
& SALATO

SNACK BAR



Cod. 06



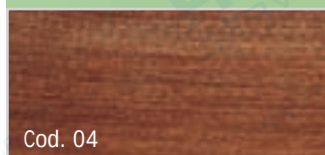
Cod. 05



Cod. 04



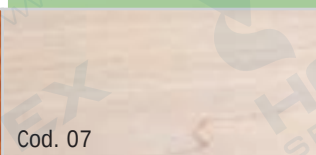
Cod. 07



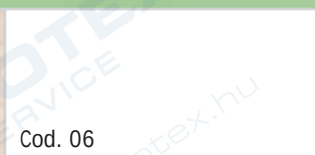
Cod. 04



Cod. 05



Cod. 07



Cod. 06

Standard / Standard / Standards / Standardfarben / Estándard



Colori / Colours / Couleurs / Farben / Cores

Optional / Optional / Optionnel / Extra / Extras



Colori / Colours / Couleurs / Farben / Cores

Allestimenti di serie / Fittings series / Raccords série / Ausstattung-Serie / Accesorios de serie:**1** • Piano di lavoro inox per prodotti a temperatura ambiente

- Stainless steel working surface for products at room temperature
- Plan de travail en acier inoxydable pour produits à la température ambiante
- Arbeitsfläche Edelstahl für Produkte bei Raumtemperatur
- Plano de trabajo de acero inoxidable para productos a temperatura ambiente

2 • Vasca con bacinelle GN per prodotti a temperatura ambiente

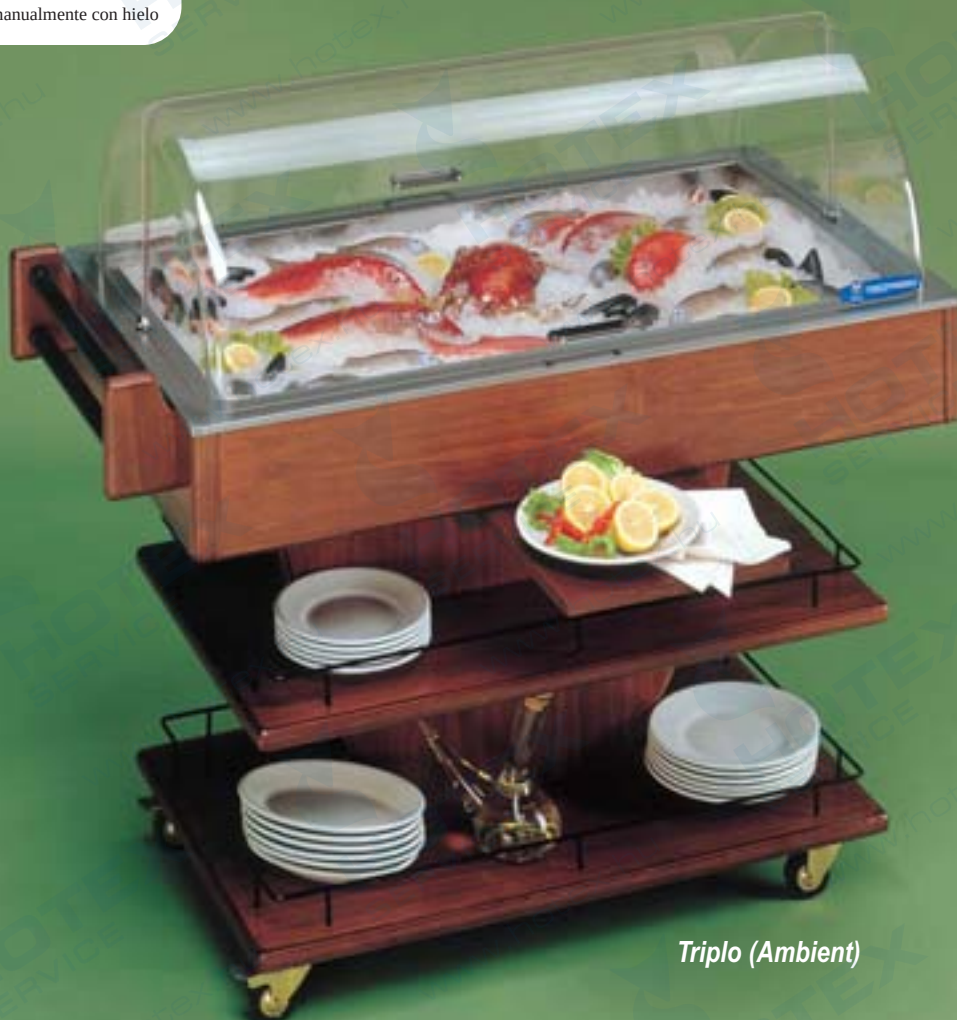
- Tank with GN trays for products room temperature
- Cuve avec cuvettes GN pour produits à la température ambiante
- Behälter mit GN-Einsätzen für Produkte bei Raumtemperatur
- Cuba con cubetas GN para productos a temperatura ambiente

- Le vaschette sono fornite a richiesta
- Basins are available on request
- Les bacs sont fournis sur demande
- Die Schalen werden auf Wunsch geliefert
- Las cubetas se entregan bajo demanda

3 • Vasca per pesce da riempire manualmente con ghiaccio

- Fish tank to be filled manually with ice
- Cuve pour poissons: à remplir manuellement avec glace
- Fischbehälter: von Hand mit Eis auffüllen
- Cuba para pescado: llenar manualmente con hielo



3in1
**Tripro (Ambient)**

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 resistant. • Cuba en acero inox AISI 316 resistente a la corrosión salina

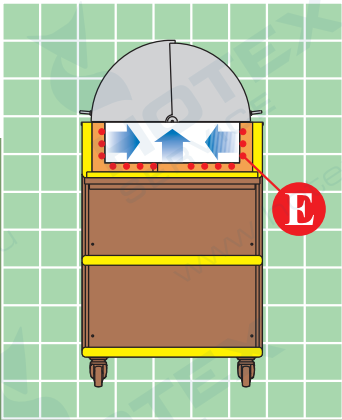
**Tripro (Ambient)****h. max. 100 mm.**
 Gastronorm
 1/1 - 2/3 - 1/2 - 1/3

 Uscita acqua
 Water outlet
 Sortie eau
 Wasseraustritt
 Salida agua


Ø mm. 14

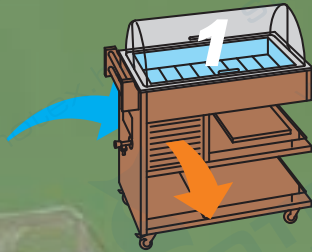
Kg. 61





E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA



Carrettino Fish

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 resistant. • Cuba en acero inox AISI 316 resistente a la corrosión salina



Carrettino Fish



Watt 300



°C -1/0



230v/1/50Hz



Piano refrigerato
Refrigerated plate
Tablette réfrigérée
Gekühlte fläche
Estante refrigerado

mm. 780x410
h 135

Uscita acqua
Water outlet
Sortie eau
Wasseraustritt
Salida agua

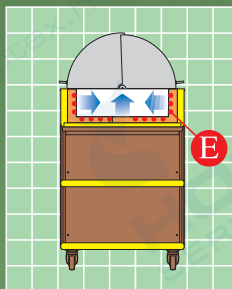
Ø mm. 14



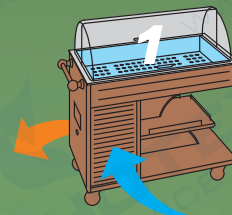
R404a



Kg. 64



- E**
- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
 - EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
 - EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
 - VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
 - EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA



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

Murena



Murena



Watt 290



°C -1/+2



230v/1/50Hz



Piano refrigerato
Refrigerated plate / Tablette
réfrigérée / Gekühlte fläche
Estante refrigerado

mm. 510x955 - h. 100



R134a



Kg. 74



Vinetrolley 1TV-2TV



Watt 276



°C +5/+18
+8/+16



230v/1/50Hz



R404a



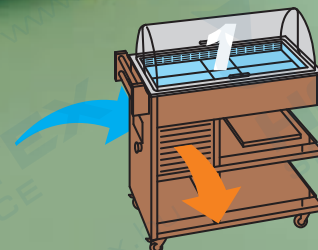
Kg. 60



Possibile variante di utilizzo con l'accessorio del piano inox pasticceria o piatti pronti •
 Eventual variant by using the accessory inox top for pastry or ready to serve dish • Possible
 variante d'utilisation avec l'accessoire du plateau inox pour pâtisserie ou pour plats
 cuisinés • Eventuelle Aenderung der Benutzung mit dem Zubehör von Inox Top für
 Konditorei oder fertige Speisen • Posible variante de empleo con el accesorio del plano
 inoxidable pastería o platos listos.



Carrettino 10



Carrettino 10



Watt 400



h. max. 100 mm.

Gastronorm
1/6 - 1/3



°C +4/+10



230v/1/50Hz



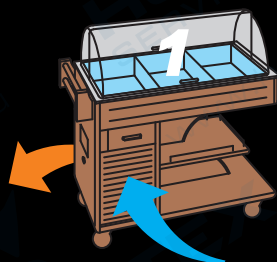
R404a



Kg. 64



Possibile variante di utilizzo con l'accessorio del piano inox pasticceria o piatti pronti
• Eventual variant by using the accessory inox top for pastry or ready to serve dish
• Possible variante d'utilisation avec l'accessoire du plateau inox pour pâtisserie ou pour plats cuisinés • Eventuelle Aenderung der Benutzung mit dem Zubehör von Inox Top für Konditorei oder fertige Speisen • Posible variante de empleo con el accesorio del plano inoxidable pastería o platos listos.



Carrellino 3



Carrellino 3



Watt 290

Gastronorm
1/1 - 2/3 - 1/2 - 1/3

°C +4/+10



230v/1/50Hz



R134a



Kg. 79

h. max. 100 mm.

- Vano aerato
- Ventilated compartment
- Logement aéré
- Belüfteter Raum
- Alojamiento ventilado

Carrettino 250

Carrettino 250	Lt. 240	Watt 500	n. 2 mm. 770x380	°C +4/+10	% U.R. 60-70		230v/1/50Hz		R134a	Kg. 93



- ESPOSITORE PER GELATO DA SERVIRE AL TAVOLO
- DISPLAY CABINET FOR ICE-CREAM TO BE SERVED AT TABLE
- PRÉSENTOIR POUR GLACE À SERVIR À TABLE
- SCHAUSCHRANK FÜR EIS ZUM SERVIEREN AM TISCH
- EXPOSITOR DE HELADO PARA EL SERVICIO A LA MESA



Carrellino Eis



Carrellino Eis



Watt 350



Lt. 5/7



°C -12/-14



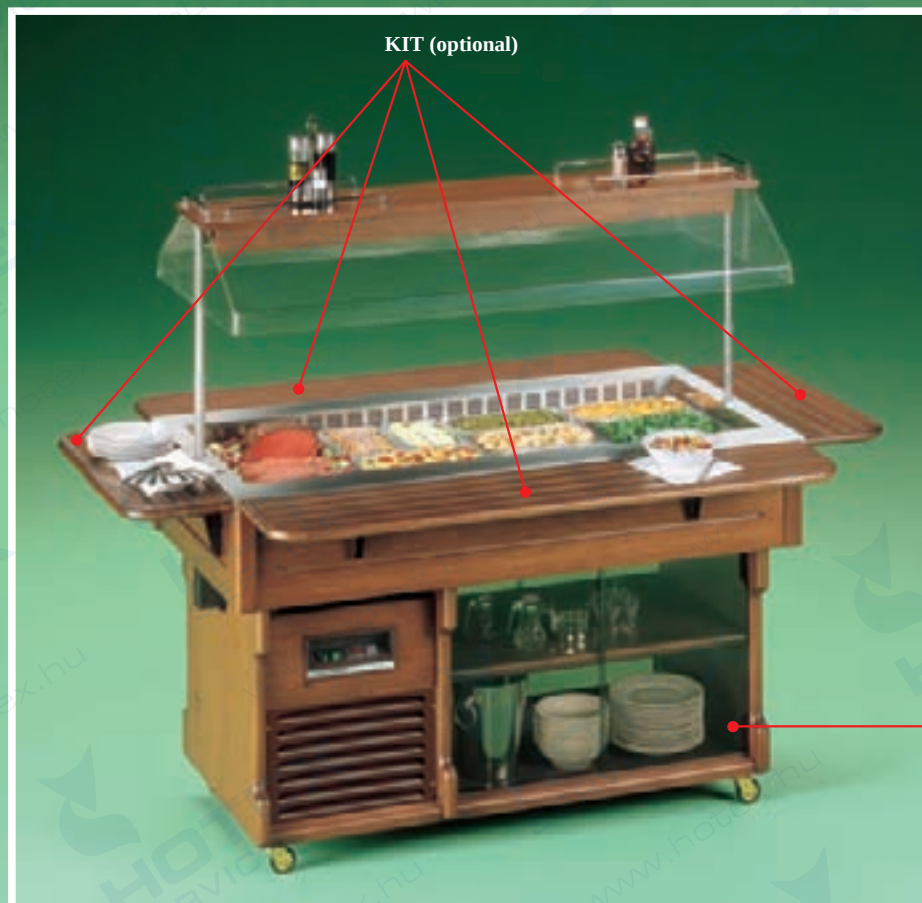
230v/1/50Hz



R404a



Kg. 84



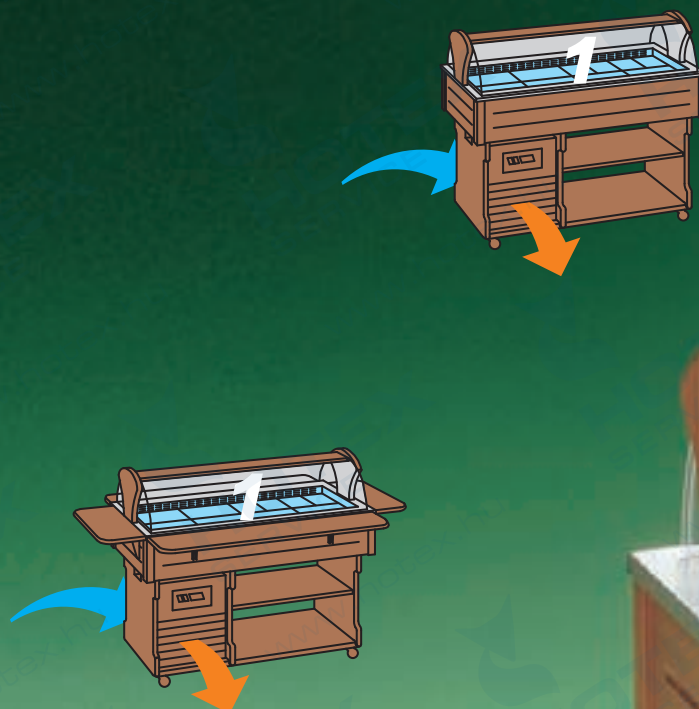
Accessori
OPTIONAL

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ

h. max. 150 mm.							
							
Isola 4 M	Watt 720	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	 230v/1/50Hz	 R134a	Kg. 137	
Isola 6 M	Watt 810	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	 230v/1/50Hz	 R134a	Kg. 165	

Isola 4 M



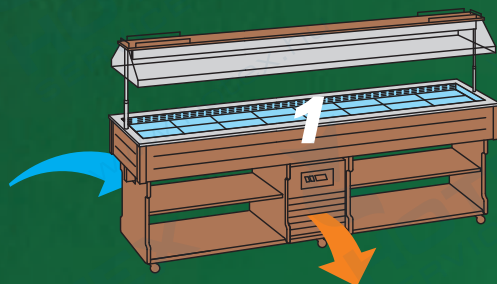


Isola 4 SS	Watt 490	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	230v/1/50Hz	R134a	Kg. 99			
Isola 6 SS	Watt 550	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	230v/1/50Hz	R134a	Kg. 133			



Isola 4 SS





Isola 8 M



Watt 820



Gastronorm
1/4 - 1/3 - 1/2
2/3 - 1/1 - 2/1



°C +4/+10



230V/1/50Hz



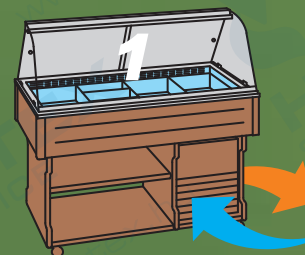
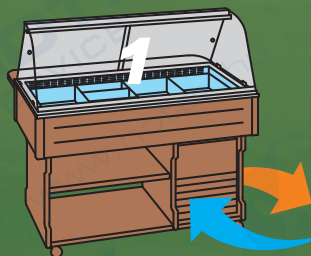
R134a



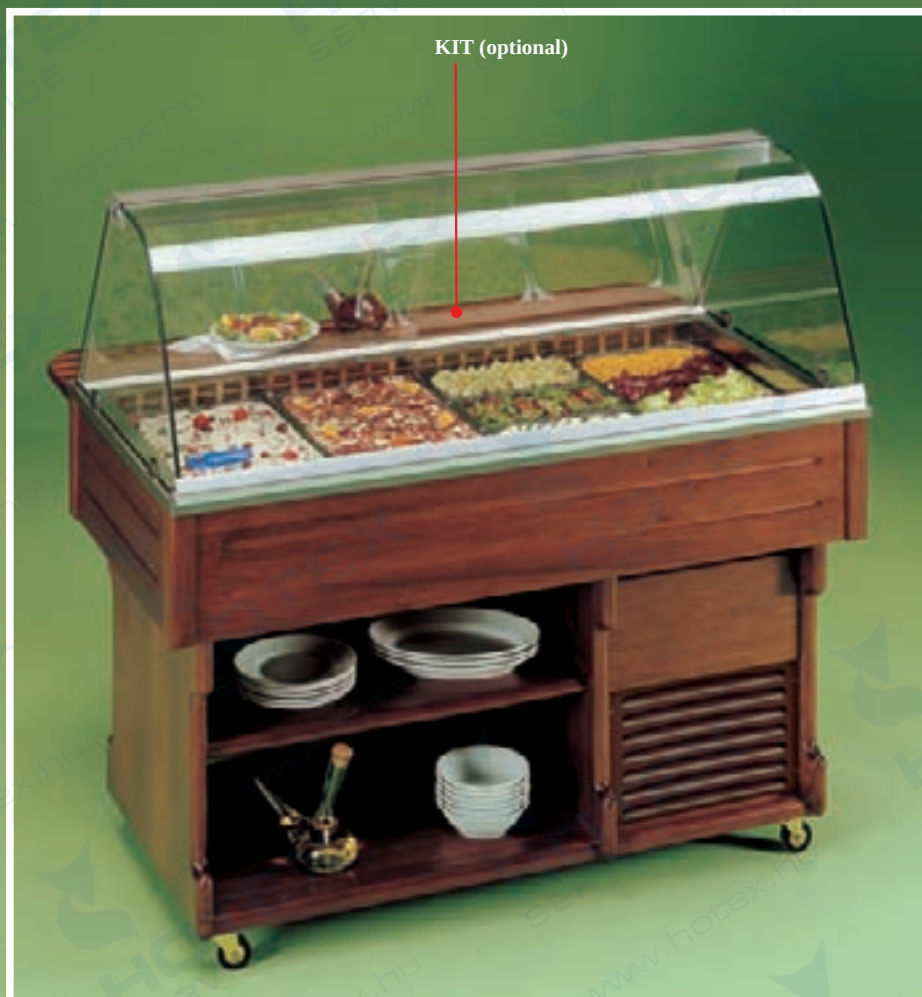
Kg. 240

Isola 8 M





CHIUSURA CON SCORREVOLI IN PLEXIGLASS
SLIDING CLOSING PANELS MADE OF PLEXIGLAS
FERMETURE AVEC PORTES COULISSANTES EN PLEXIGLAS
GLEITVERSCHLUSS AUS PLEXIGLAS
CIERRE CON PUERTAS CORREDIZAS EN PLEXIGLÁS



KIT (optional)



								
Multiservice 4	Watt 490	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10		230v/1/50Hz		R134a	Kg. 119
Multiservice 6	Watt 550	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10		230v/1/50Hz		R134a	Kg. 231



Multiservice 4





KIT (optional)

Accessori
OPTIONAL

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ

h. max. 150 mm.

								
Murale 4 M	Watt 720	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10		230v/1/50Hz		R134a	Kg. 149
Murale 6 M	Watt 810	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10		230v/1/50Hz		R134a	Kg. 193

Murale 4 M

Accessori
OPTIONAL

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ





Murale 4 M Neutral



Watt 820



230v/1/50Hz

Piano d'appoggio
Supporting table
Console
Fläche zum legen
Plano de apoyo



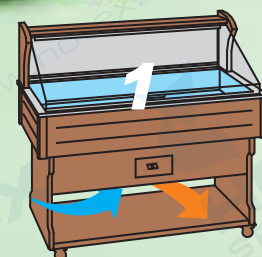
Kg. 119

Murale 4 M Neutral



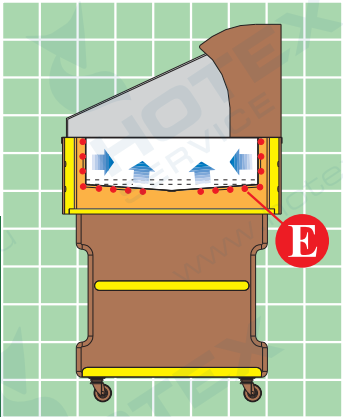
Uscita ghiaccio, Ice outlet,
Sortie de glace, Auslaß des
Eises, Salida del hielo

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

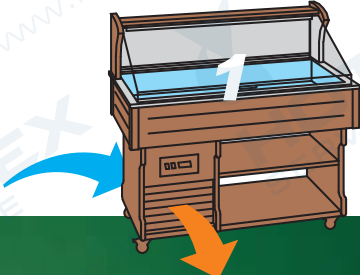


Fishing 4

		Produzione di ghiaccio granulare Granulated ice production Production de glace granulaire Granulierte eisproduktion Producción de hielo en escama		Entrata acqua Water inlet Entree eau Wassereintritt Entrada agua	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Temperatura acqua in entrata Water inlet temperature Temperature eau en entree Wassereintrittstemperatur Temperatura de agua en entrada	Dimensioni vasca Dimensions of the basin Dimensions du bac Maße der wanne Dimension de la cuba		
Fishing 4	Watt 790	Kg/24h. 90	230v/1/50Hz	A GAS 3/4"	Ø mm.24	°C +20	mm. 1290x580 h. 110	R404a	Kg. 144
Fishing 6	Watt 910	Kg/24h. 90	230v/1/50Hz	A GAS 3/4"	Ø mm.24	°C +20	mm. 1930x580 h. 110	R404a	Kg. 187



- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA



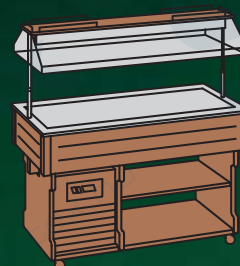
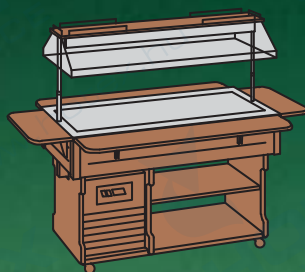
Vasca in acciaio inox AISI 316 resistente alla corrosione salina
Salt-proof AISI 316 stainless steel basin
Cuve en acier inox AISI 316 résistant à la corrosion du sel
Edelstahl AISI 316 Wanne Salzkorrosion resistant
Cuba en acero inox AISI 316 resistente a la corrosión salina



Bahia 4



							Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado		
Bahia 4		Watt 480	°C -2/0		230v/1/50Hz		Ø mm.20	mm. 1307x587 h. 160	R134a	Kg. 144
Bahia 6		Watt 750	°C -2/0		230v/1/50Hz		Ø mm.20	mm. 1957x587 h. 160	R134a	Kg. 182



KIT (optional)



Neutral 4 M



Watt 300



230v/1/50Hz

Piano d'appoggio
Supporting table
Console
Fläche zum legen
Plano de apoyo



Kg. 104

Neutral 4 M

**Accessori
OPTIONAL**

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUME SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ

Tavolo 750



Accessori
OPTIONAL

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ



Tavolo 750

Piano d'appoggio
Supporting table
Console
Fläche zum legen
Plano de apoyo

mm. 745x745

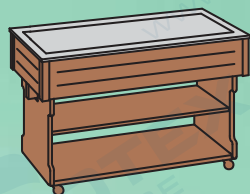


Kg. 33

KIT (optional)



Tavolo 1400



NEW Tavolo 1400

Piano d'appoggio
Supporting table
Console
Fläche zum legen
Plano de apoyo

mm. 1417x745

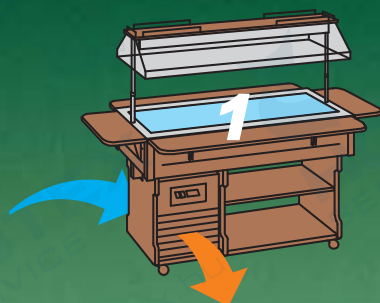
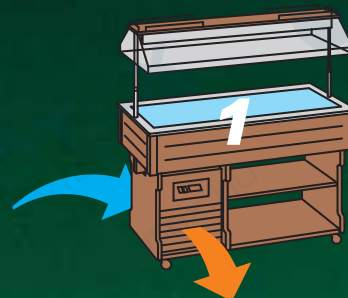


Kg. 46





Piano refrigerato
Cooling surface
Surface réfrigérante
Gekühlte Fläche
Superficie refrigerante



KIT (optional)

Accessori
OPTIONAL

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VERRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ



Brina 4 M

Brina 6 M



Watt 850



°C -1/0



°C -1/0



230v/1/50Hz



230v/1/50Hz



R134a

Piano refrigerato
Refrigerated plate
Tablette réfrigérée
Gekühlte fläche
Estante refrigerado

mm. 1280x600

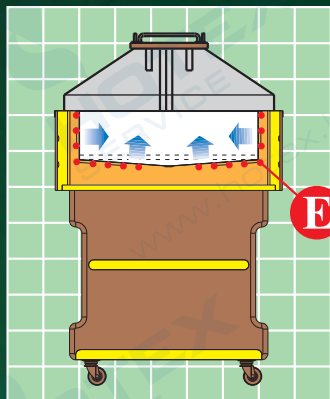


Kg. 126

Kg. 141

Brina 4 M



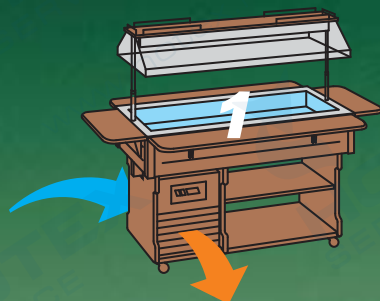


E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

E

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



KIT (optional)

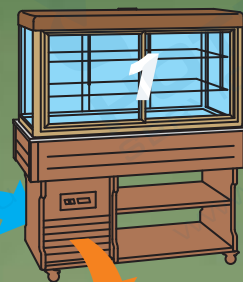
						Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado		
Gourmet 4 M	Watt 750	°C -1/0		230v/1/50Hz		Ø mm.20	mm. 1307x587 h. 160	R134a	Kg. 140
Gourmet 6 M	Watt 750	°C -1/0		230v/1/50Hz		Ø mm.20	mm. 1957x587 h. 160	R134a	Kg. 171

Gourmet 4 M

**Accessori
OPTIONAL**

- PORTE SCORREVOLI IN VETRO FUMÉ
- SMOKY GLASS SLIDING DOORS
- PORTES COULISSANTES EN VETRE FUMÉ
- GLASS FUMÉ SCHIEBETÜREN
- PUERTAS CORREDIZAS DE VIDRIO FUMÉ





Flash



Flash



Watt 570



°C +4/+10

Ripiani in plexiglass
 Plexiglass plates
 Tablettes en plexiglass
 Plexiglassteller
 Estantes de plexiglass

n. 2 mm. 520x1200



230v/1/50Hz



230v/1/50Hz



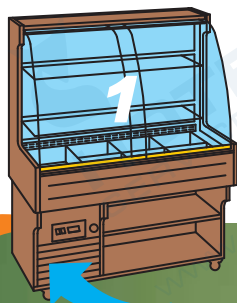
R134a



R134a



Kg. 208

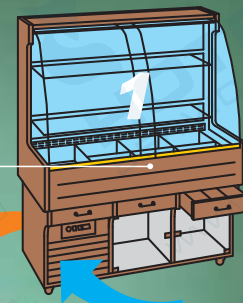


Monterrey 4 Ecos

Monterrey 4 Ecos	Watt 600	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	n. 2 mm. 1230x300		230v/1/50Hz		R134a	Kg. 214



OPTIONAL
KIT PORTAPIATTI / PLATE-HOLDER KIT / KIT PORTE-PLATS
TELLERTRÉGER-SET / KIT COMPLETO DE PORTAPLATOS



- 2 VANI NEUTRI
- 2 NEUTRAL COMPARTMENT
- 2 LOGEMENTS À LA TEMPÉRATURE AMBIANTE
- 2 NEUTRALE RÄUME
- 2 VANOS NEUTROS

Monterrey 4



Monterrey 4



Watt 600



h. max. 150 mm.

Gastronorm
1/4 - 1/3 - 1/2
2/3 - 1/1 - 2/1



°C +4/+10



n. 2 mm. 1230x300



230v/1/50Hz



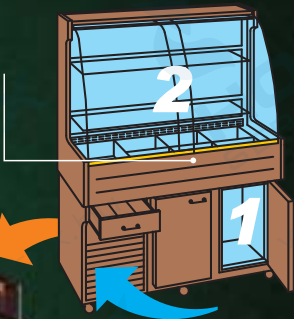
R134a



Kg. 225



OPTIONAL
KIT PORTAPIATTI / PLATE-HOLDER KIT / KIT PORTE-PLATS
TELLERTRÉGER-SET / KIT COMPLETO DE PORTAPLATOS



- CELLA INOX REFRIGERATA
- REFRIGERATED INOX ROOM
- NICHE INOX REFRIGÉRÉE
- GEKÜHLTE RAUM
- COMPARTIMIENTO INOX
- REFRIGERADO

Monterrey 4 Stock

Monterrey 4 Stock	Watt 550	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10 +4/+10	n. 2 mm. 1230x300		230v/1/50Hz		R404a	Kg. 239



OPTIONAL
KIT PORTAPIATTI / PLATE-HOLDER KIT / KIT PORTE-PLATS
TELLERTRÄGER-SET / KIT COMPLETO DE PORTAPLATOS



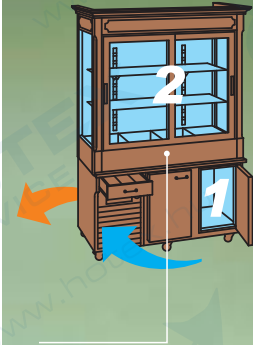
Montana 4

- 2 VANI NEUTRI
- 2 NEUTRAL COMPARTMENT
- 2 LOGEMENTS À LA TEMPÉRATURE AMBIANTE
- 2 NEUTRALE RÄUME
- 2 VANOS NEUTROS

								Dimensioni vasca Dimensions of the basin Dimensions du bac Maße der wanne Dimension de la cuba	
Montana 4	Watt 710	°C +4/+10	n. 2 mm. 1230x400		230v/1/50Hz		R404a	mm. 570x1340 h. 170	Kg. 220
Montana 6	Watt 940	°C +4/+10	n. 2 mm. 1870x400		230v/1/50Hz		R404a	mm. 570x1990 h. 170	Kg. 351



Buffet 4 Stock

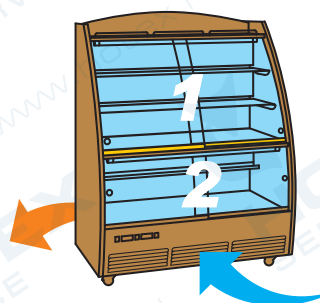


OPTIONAL
KIT PORTAPIATTI
PLATE-HOLDER KIT
KIT PORTE-PLATS
TELLERTRÆGER-SET
KIT COMPLETO DE PORTAPLATOS



• CELLA INOX REFRIGERATA • REFRIGERATED INOX ROOM
• NICHE INOX REFRIGERÉE • GEKÜHLTE RAUM
• COMPARTIMIENTO INOX • REFRIGERADO

Buffet 4 Stock	Watt 1140	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10 +4/+10	n. 2 mm. 1230x400	230v/1/50Hz		R404a	Kg. 276
Buffet 6 Stock	Watt 850	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10 +4/+10	n. 2 mm. 1870x400	230v/1/50Hz		R404a	Kg. 374



Bellavista



Watt 1080



°C +4/+10
+5/-11



n. 1+1
mm. 300x1330
mm. 400x1330



230v/1/50Hz



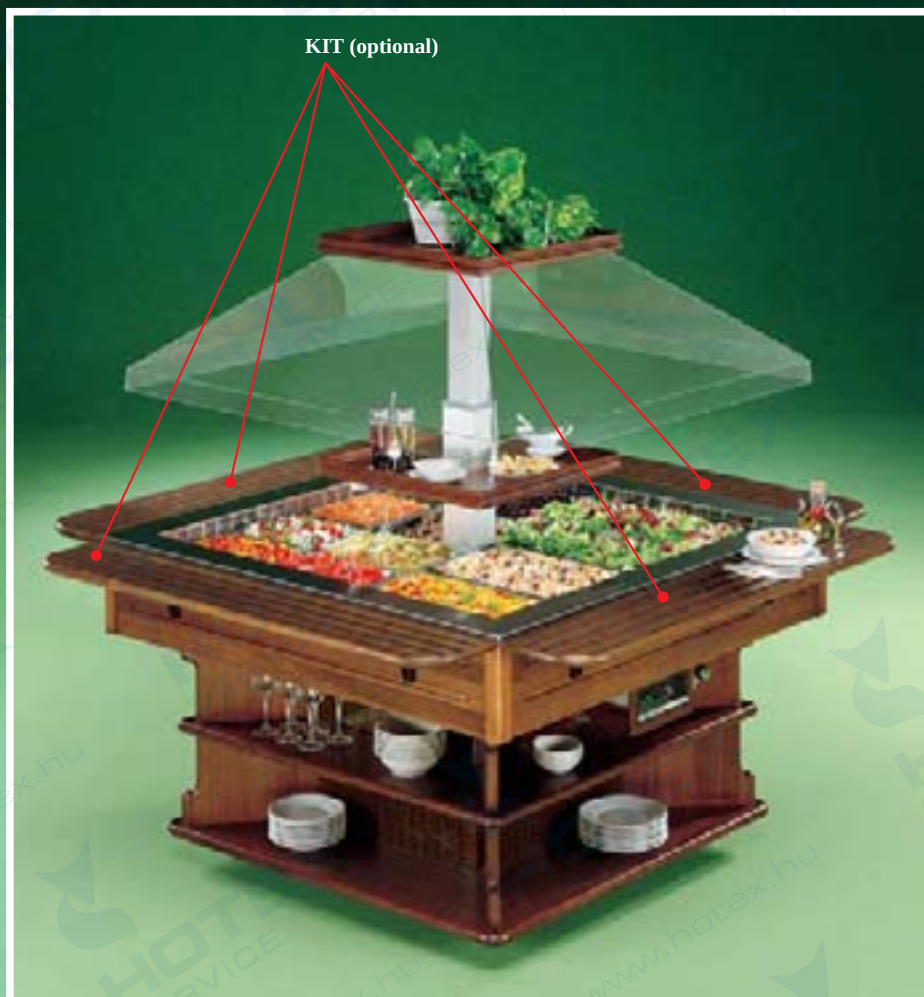
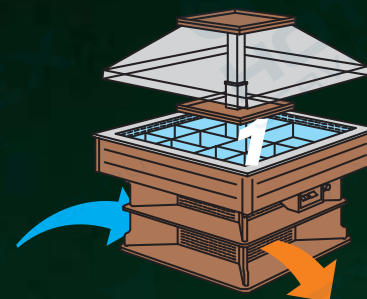
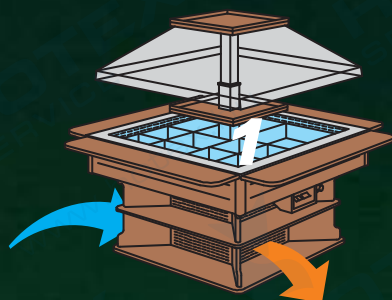
R404a



Kg. 239

Bellavista

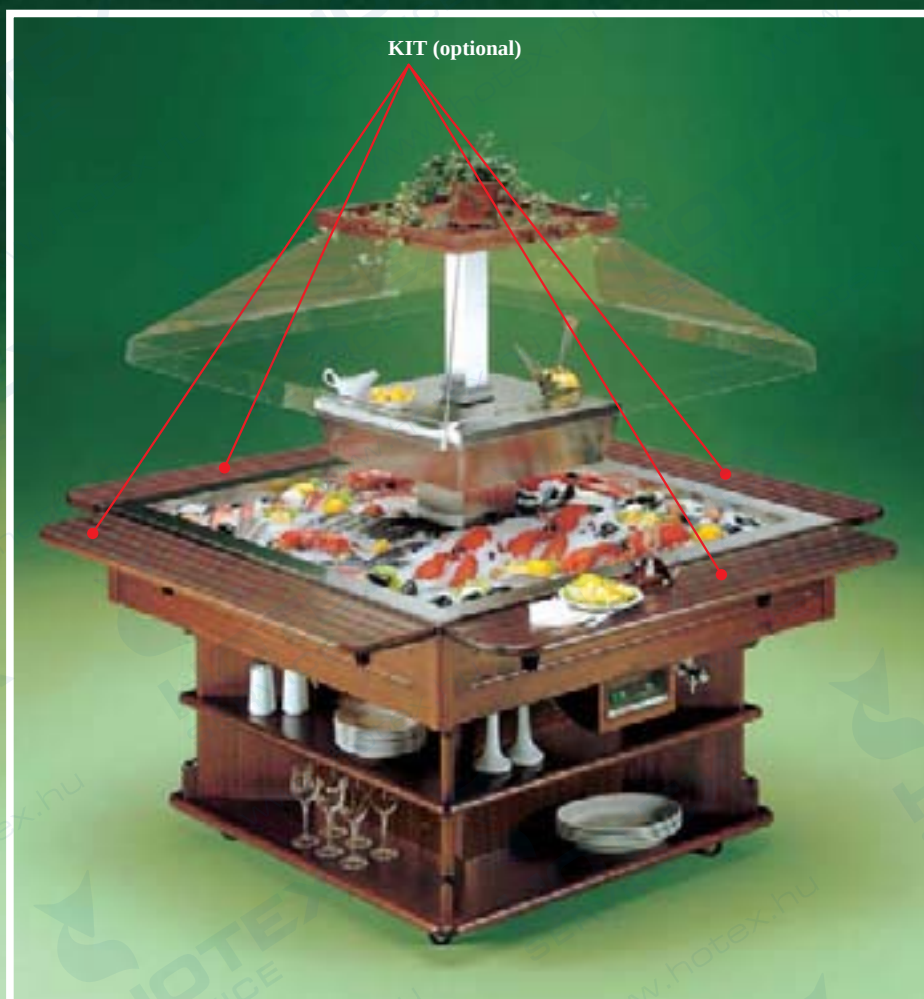
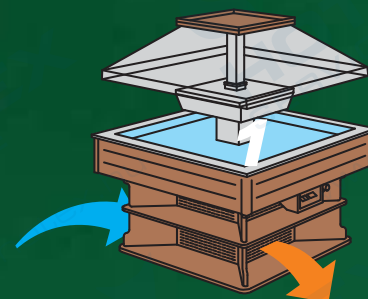
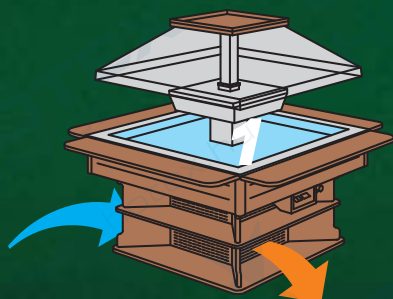




Oasi 4 M		Watt 600	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	230v/1/50Hz	R134a	Kg. 149	
Oasi 8 M		Watt 650	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	°C +4/+10	230v/1/50Hz	R134a	Kg. 191	



Oasi 8 M



KIT (optional)

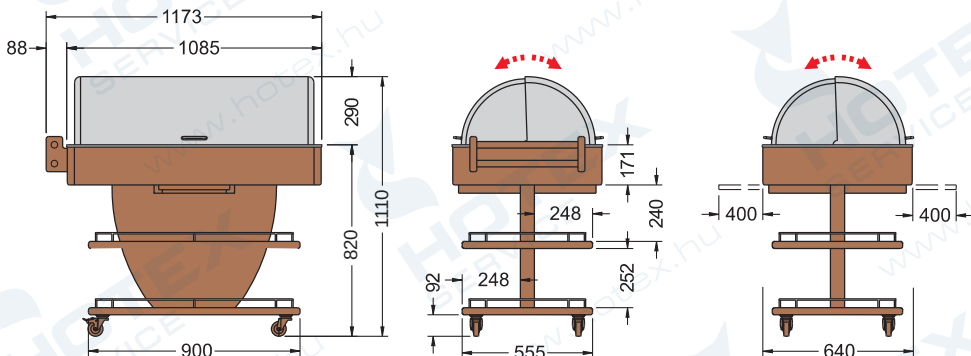
Oasi 4 M Fish	Watt 700	°C -1/0		230v/1/50Hz		R134a	mm. 970x970 h. 65	Kg. 149
Oasi 8 M Fish	Watt 700	°C -1/0		230v/1/50Hz		R134a	mm. 1245x1245 h. 65	Kg. 191

Oasi 8 M Fish

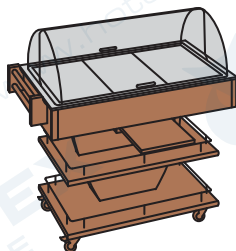


Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent. • Cuba en acero inox AISI 316 resistente a la corrosión salina

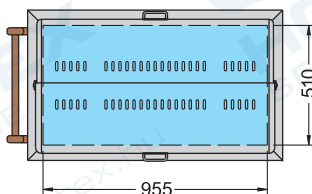
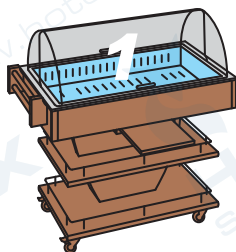
TRIPLO (Neutral)



- VASCA CON BACINELLE GN PER PRODOTTI A TEMPERATURA AMBIENTE
- TANK WITH GN TRAYS FOR PRODUCTS AT ROOM TEMPERATURE
- CUVE AVEC CUVETTES GN POUR PRODUITS À LA TEMPÉRATURE AMBIANTE
- BEHÄLTER MIT GN-EINSÄTZEN FÜR PRODUKTE BEI RAUMTEMPERATUR
- CUBA CON CUBETAS GN PARA PRODUCTOS A TEMPERATURA AMBIENTE

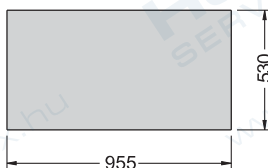
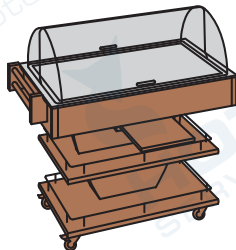


• LE VASCHETTE SONO FORNITE A RICHIESTA • BASINS ARE AVAILABLE ON REQUEST • LES BACS SONT FOURNIS SUR DEMANDE • DIE SCHALEN WERDEN AUF WUNSCH GELIEFERT • LAS CUBETAS SE ENTREGAN BAJO DEMANDA



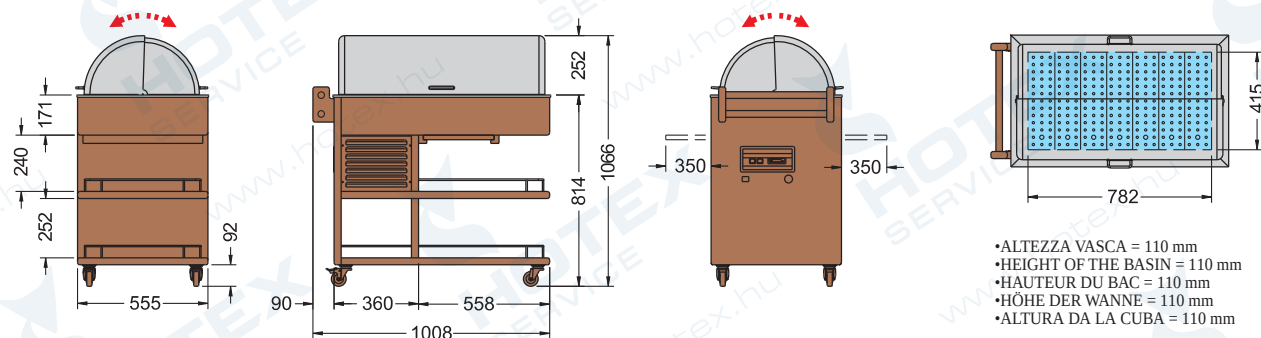
- VASCA PER PESCE: DA RIEMPIRE MANUALMENTE CON GHIACCIO
- FISH TANK: TO BE FILLED MANUALLY WITH ICE
- CUVE POUR POISSONS: À REMPLIR MANUELLEMENT AVEC GLACE
- FISCHBEHÄLTER: VON HAND MIT EIS AUFFÜLLEN
- CUBA PARA PESCADO: LLENAR MANUALMENTE CON HIELO

• ALTEZZA VASCA = 100 mm • HEIGHT OF THE BASIN = 100 mm
• HAUTEUR DU BAC = 100 mm • HÖHE DER WANNE = 100 mm
• ALTURA DA LA CUBA = 100 mm



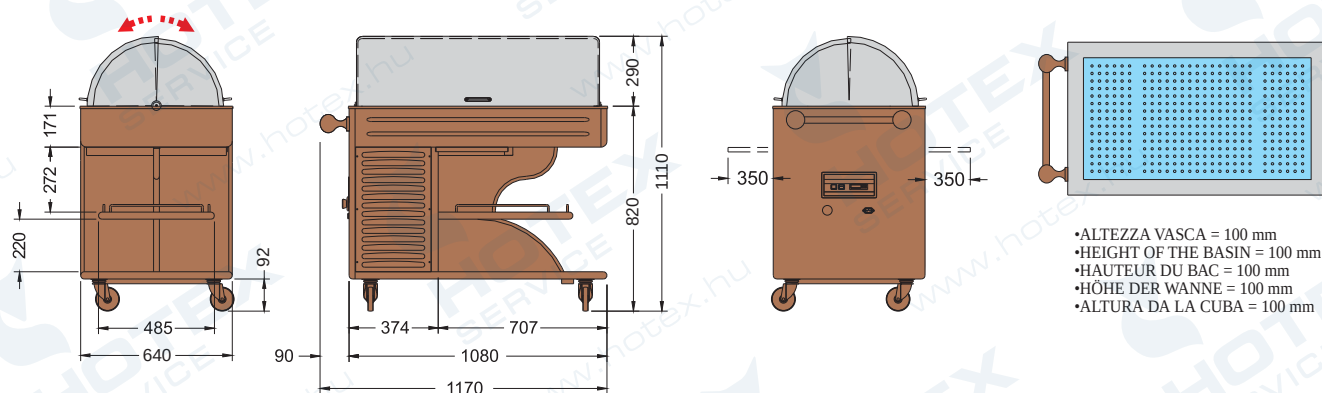
- PIANO DI LAVORO PER PRODOTTI A TEMPERATURA AMBIENTE
- WORKING SURFACE FOR PRODUCTS AT ROOM TEMPERATURE
- PLAN DE TRAVAIL POUR PRODUITS À LA TEMPÉRATURE AMBIANTE
- ARBEITSFLÄCHE FÜR PRODUKTE BEI RAUMTEMPERATUR
- PLANO DE TRABAJO PARA PRODUCTOS A TEMPERATURA AMBIENTE

CARRETTINO FISH

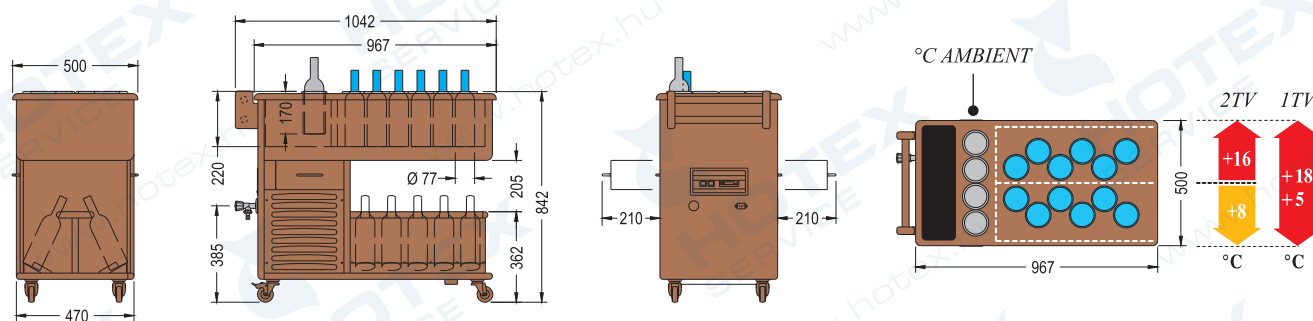


- ALTEZZA VASCA = 110 mm
- HEIGHT OF THE BASIN = 110 mm
- HAUTEUR DU BAC = 110 mm
- HÖHE DER WANNE = 110 mm
- ALTURA DA LA CUBA = 110 mm

MURENA

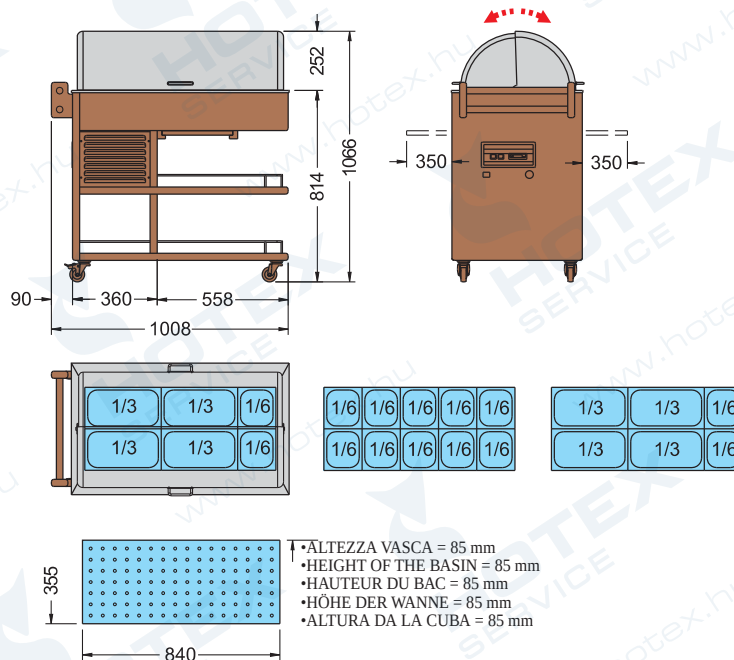


VINETROLLEY 1TV-2TV



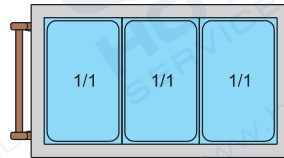
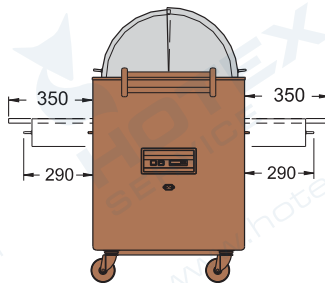
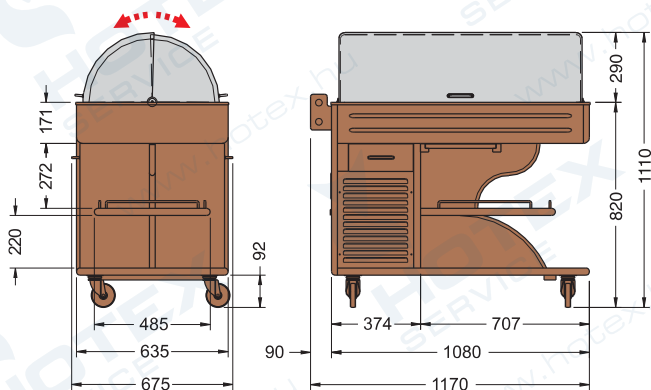
CARRETTINO 10

- LE VASCHETTE 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.



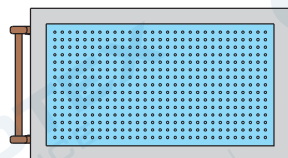
- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA).
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST).
- PLATEAU POUR PLATS CUISINES OU PATISserie (FOURNI SUR DEMANDE).
- EIN EINZIGES TABLETT FÜR PATISserie ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE).
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA).

CARRELLINO 3



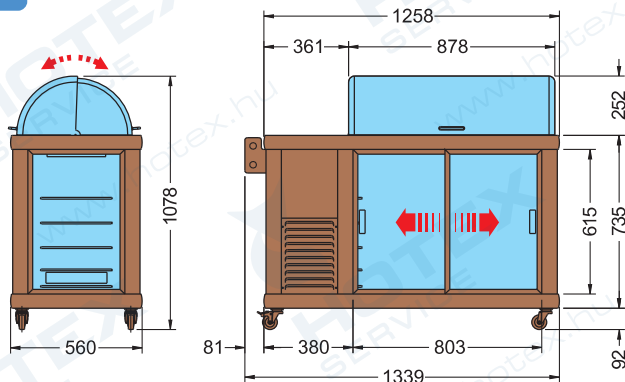
- LE VASCHETTE SONO FORNITE A RICHIESTA.
- BASINS ARE AVAILABLE ON REQUEST.
- LES BACS SONT FOURNIS SUR DEMANDE.
- DIE SCHALEN WERDEN AUF WUNSCH GELIEFERT.
- LAS CUBETAS SE ENTREGAN BAJO DEMANDA.

CARRELLINO 3 (Pasticceria)

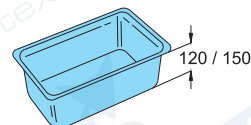
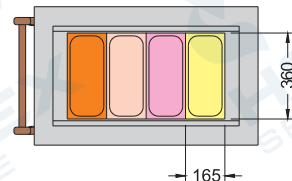
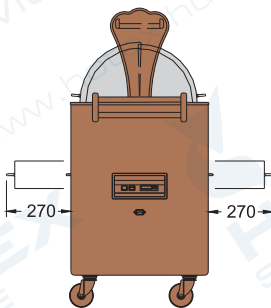
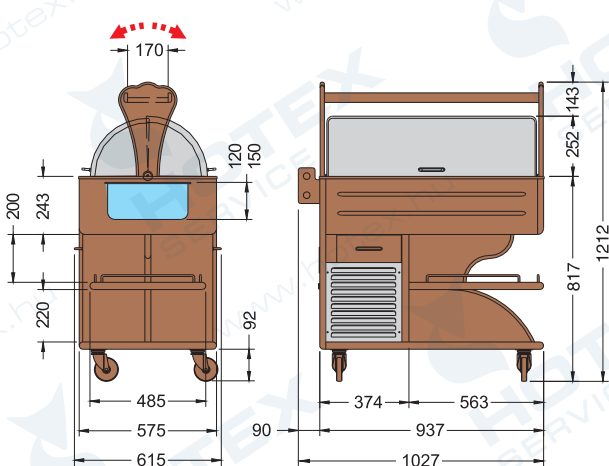


- ALTEZZA VASCA = 95 mm
- HEIGHT OF THE BASIN = 95 mm
- HAUTEUR DU BAC = 95 mm
- HÖHE DER WANNE = 95 mm
- ALTURA DA LA CUBA = 95 mm

CARRETTINO 250

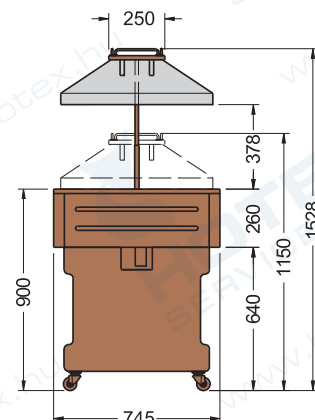
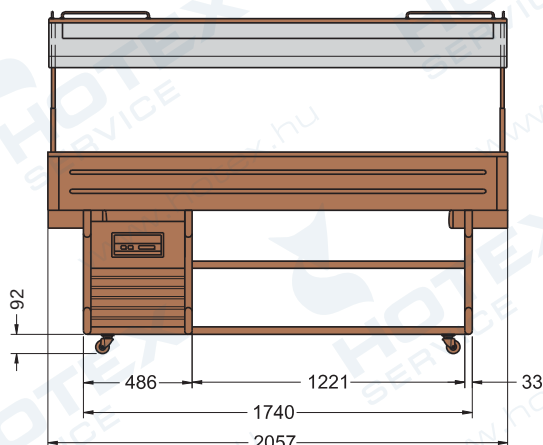
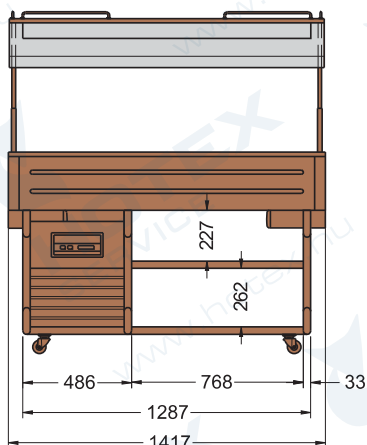


CARRELLINO EIS



ISOLA 4 M
NEUTRAL 4 M
BRINA 4 M
GOURMET 4 M

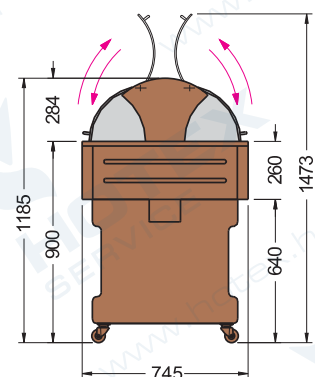
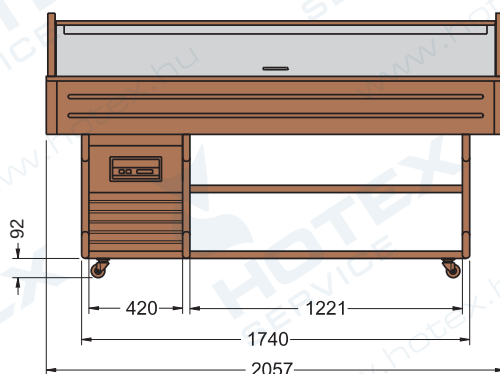
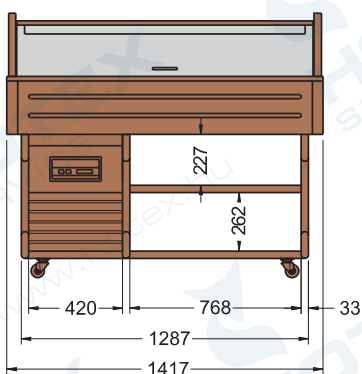
ISOLA 6 M
BRINA 6 M
GOURMET 6 M



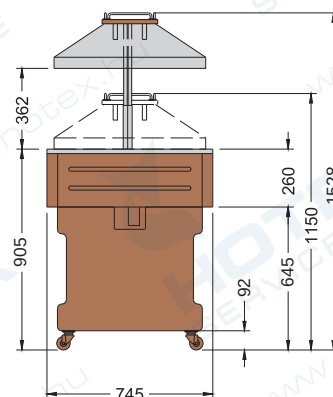
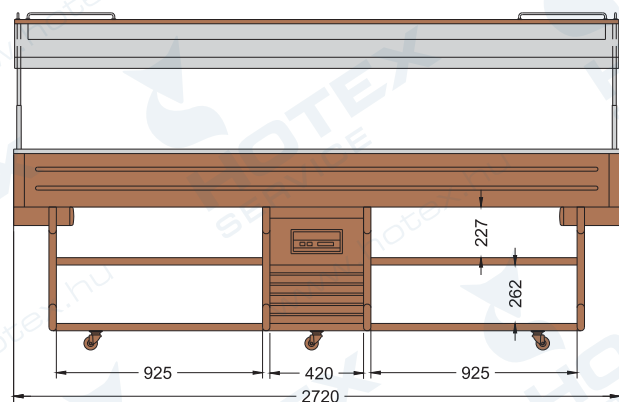
•AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

ISOLA 4 SS

ISOLA 6 SS

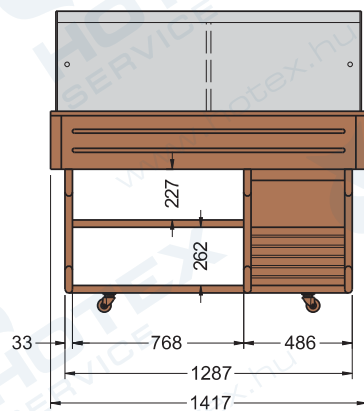


ISOLA 8 M

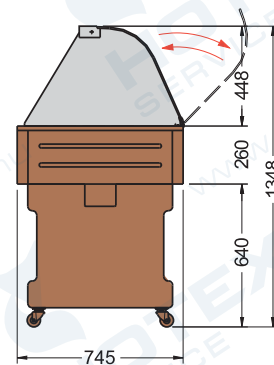
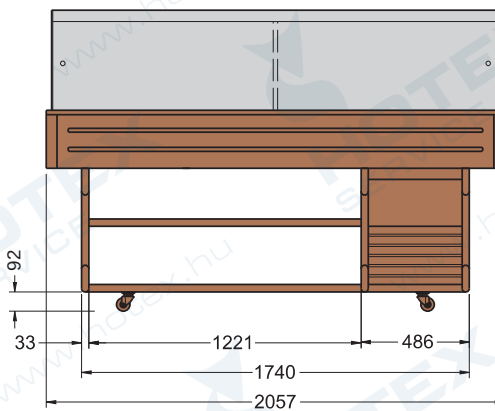


•AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

MULTISERVICE 4

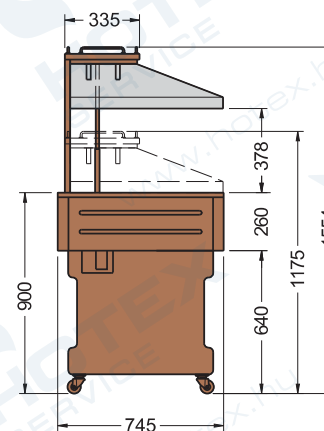
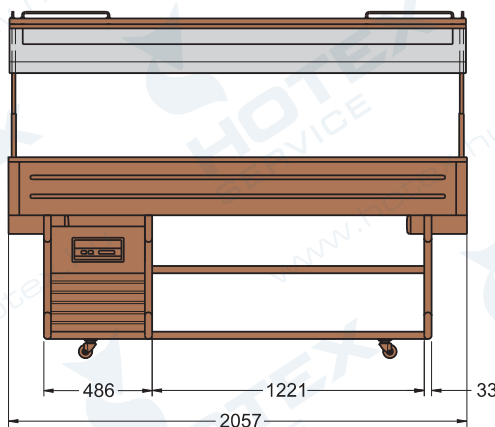
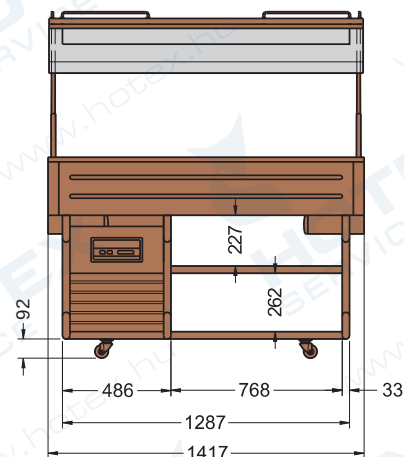


MULTISERVICE 6



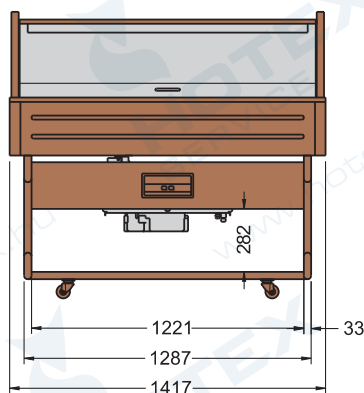
MURALE 4 M

MURALE 4 M NEUTRAL

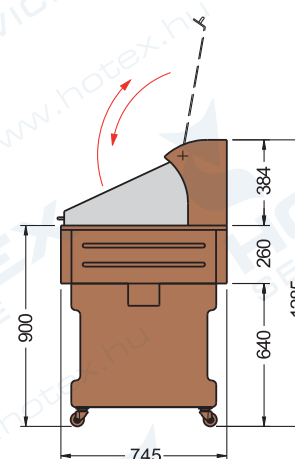
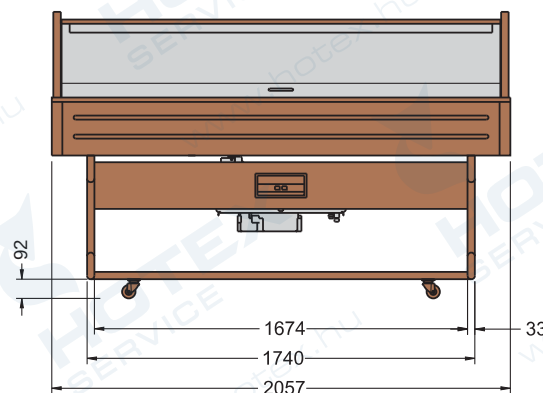


• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

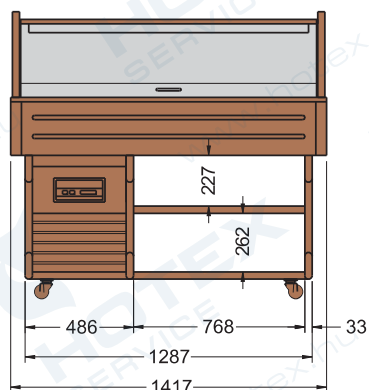
FISHING 4



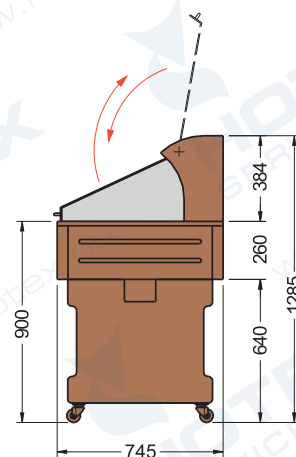
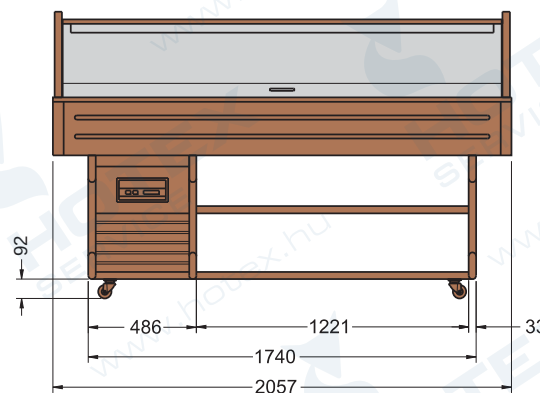
FISHING 6



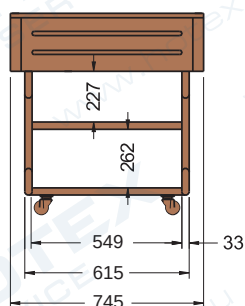
BAHIA 4



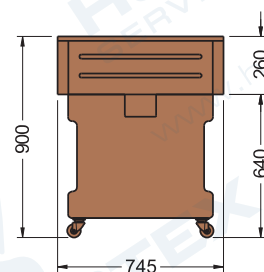
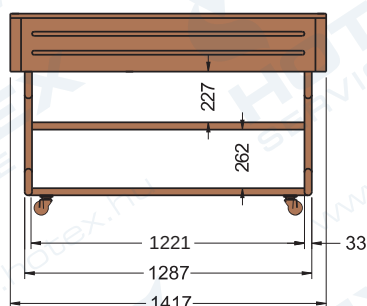
BAHIA 6



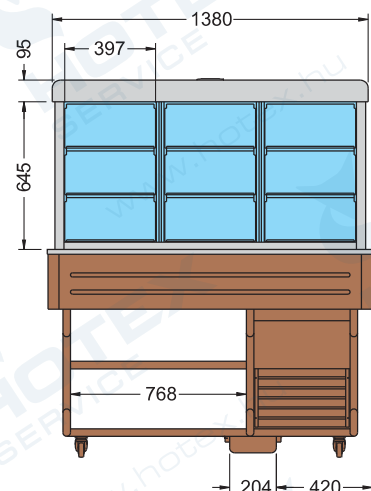
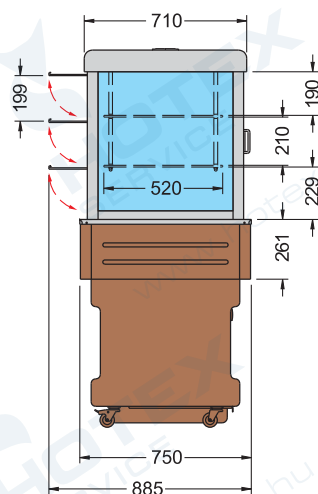
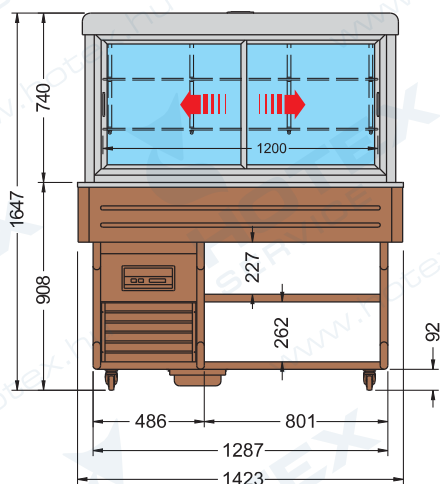
TAVOLO 750



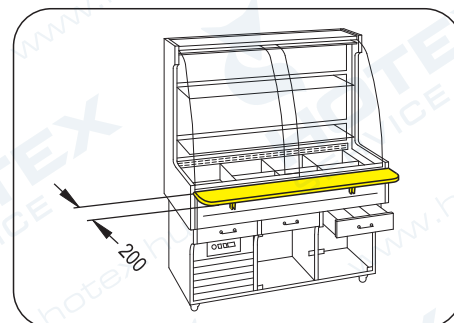
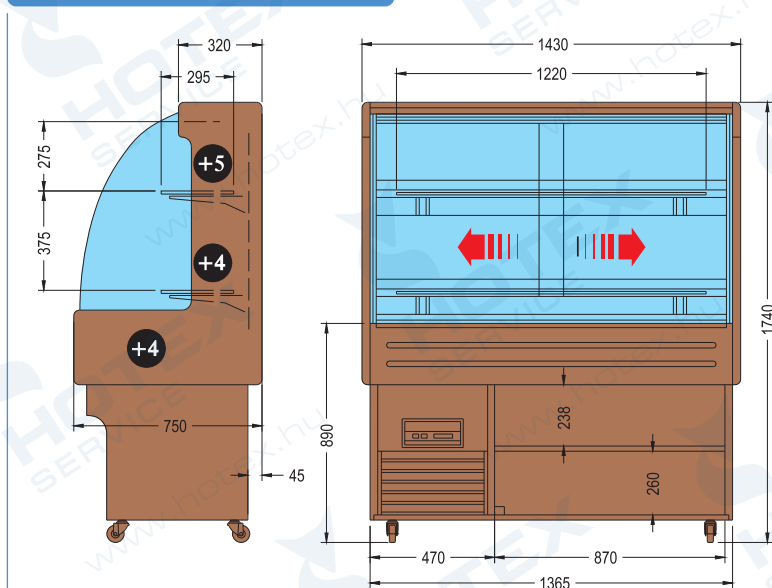
TAVOLO 1400



FLASH

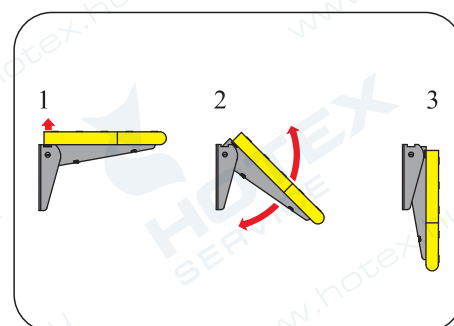
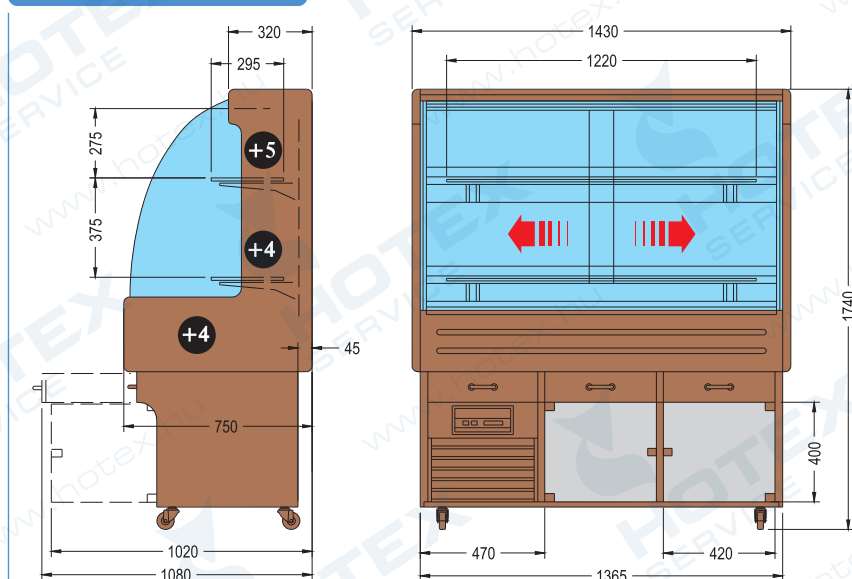


MONTERREY 4 ECOS



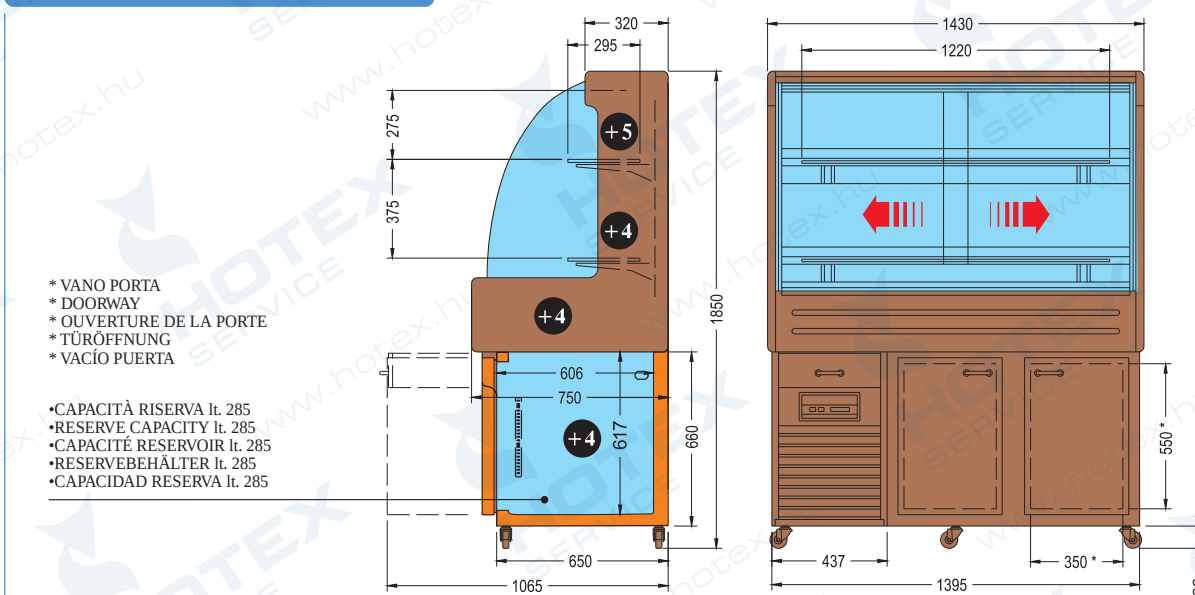
OPTIONAL:
 Kit portapiatti (ingombro)
 plates holder kit (overall dimensions)
 Kit porte-assiettes (encombremment)
 Kit Tabletterutschen (Aussenmass)
 Kit porta-platos (volumen)

MONTERREY 4

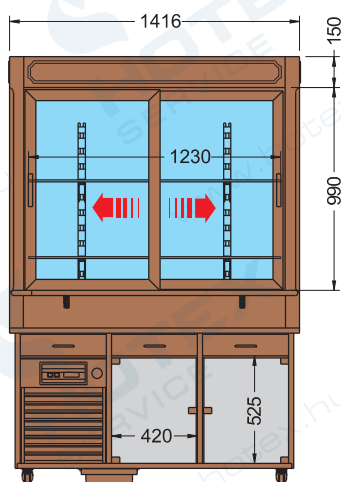


Mensole snodabili / Articulated shelves
 Tablettes articulées / Verstellbare Konsole
 Estantes articulables

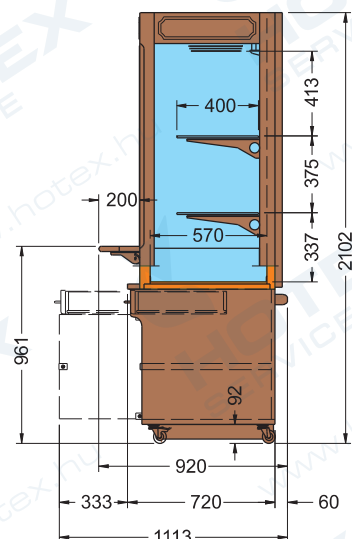
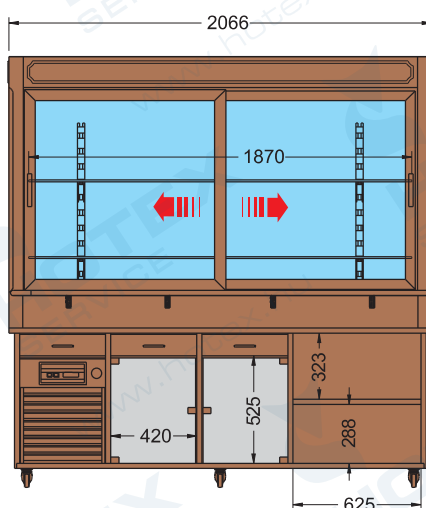
MONTERREY 4 STOCK



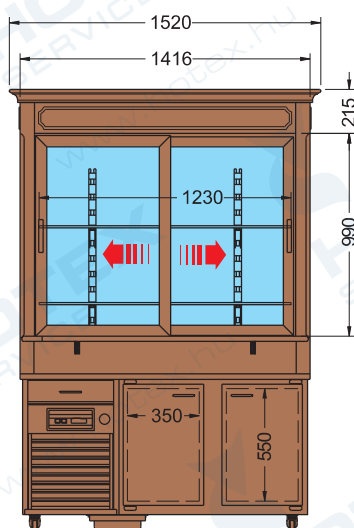
MONTANA 4



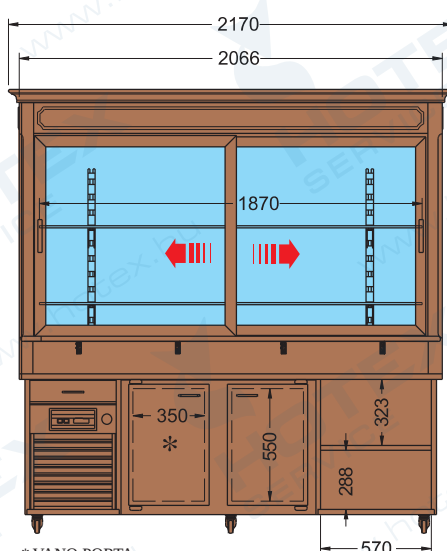
MONTANA 6



BUFFET 4 STOCK

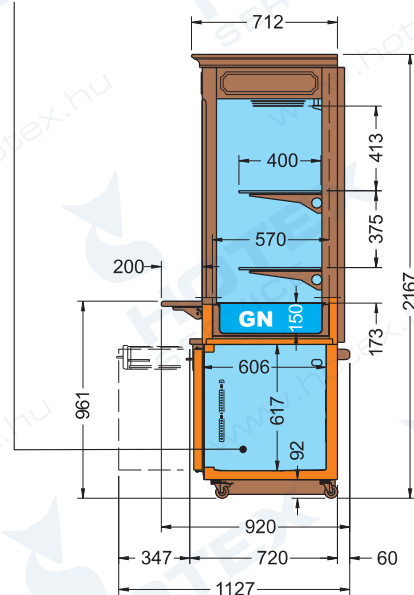


BUFFET 6 STOCK

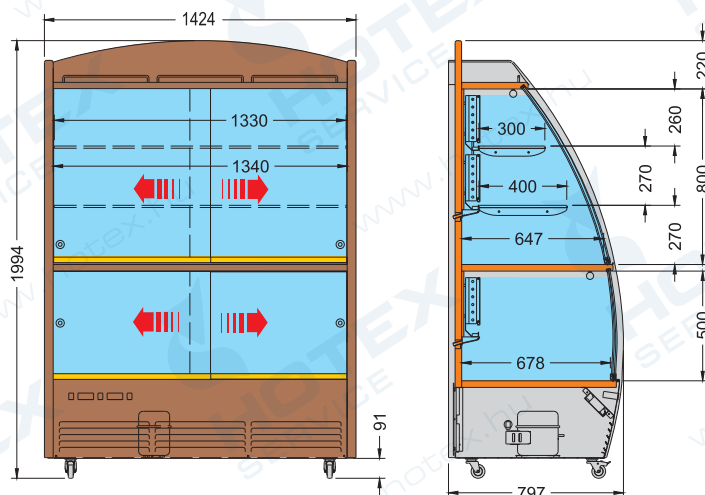


- * VANO PORTA
- * DOORWAY
- * OUVERTURE DE LA PORTE
- * TÜRÖFFNUNG
- * VACÍO PUERTA

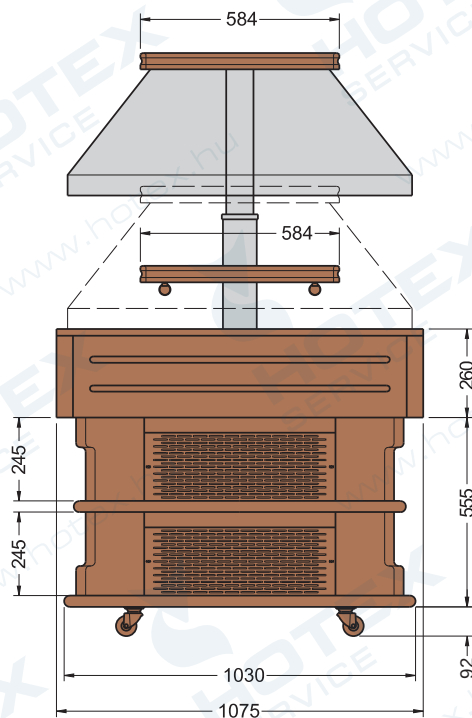
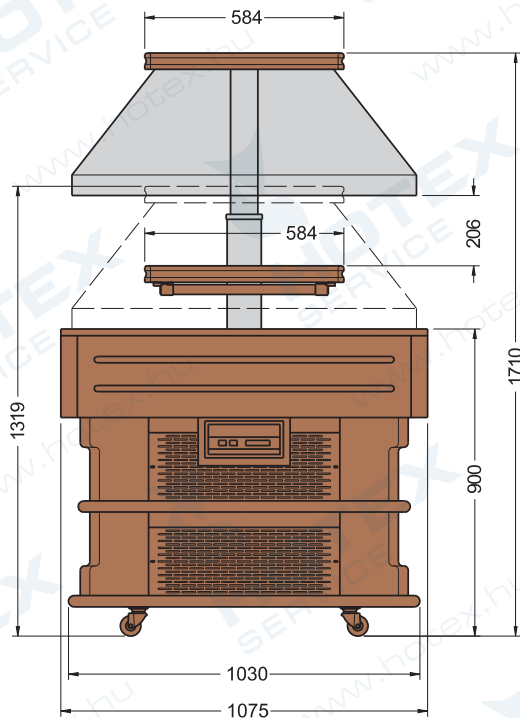
•CAPACITÀ RISERVA lt. 285 / •RESERVE CAPACITY lt. 285
•CAPACITÉ RESERVOIR lt. 285 / •RESERVEBEHÄLTER lt. 285
•CAPACIDAD RESERVA lt. 285



BELLAVISTA

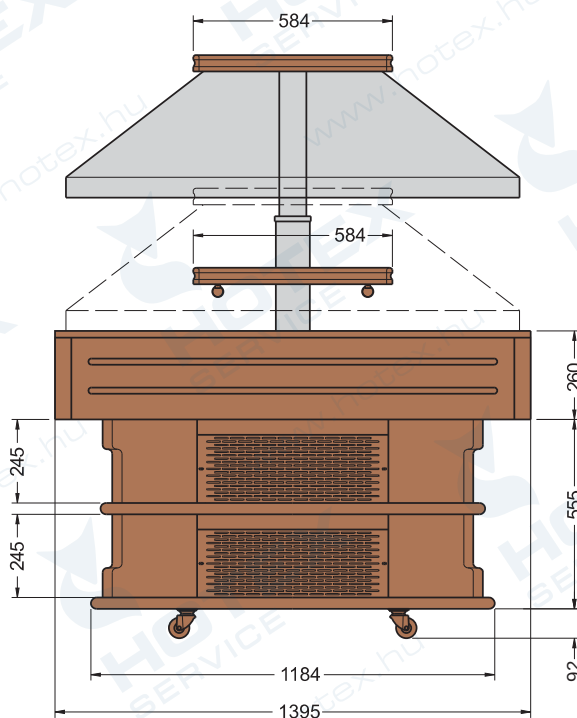
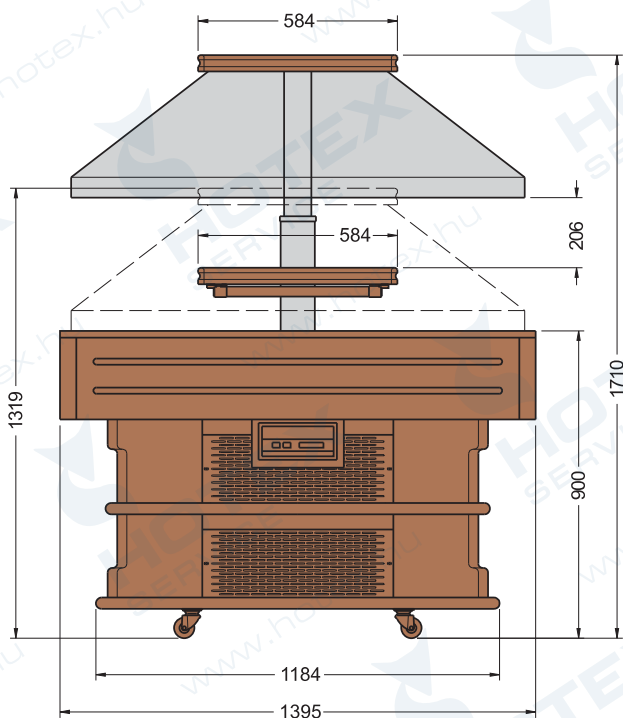


OASI 4 M



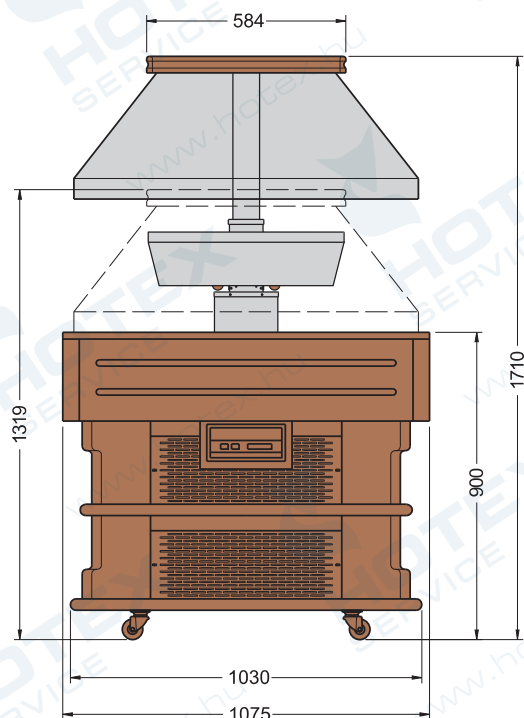
•AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

OASI 8 M

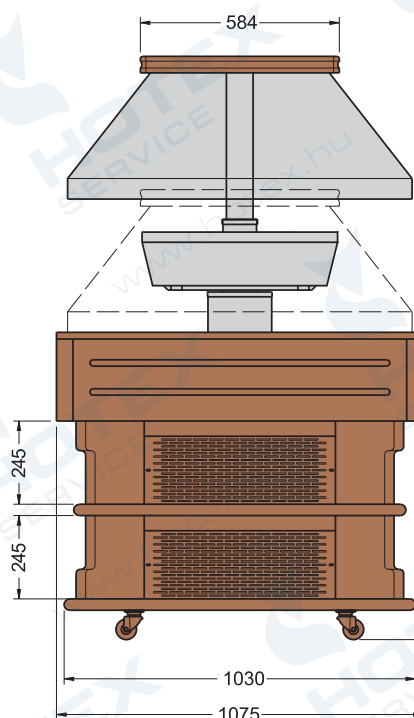


•AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

OASI 4 M FISH

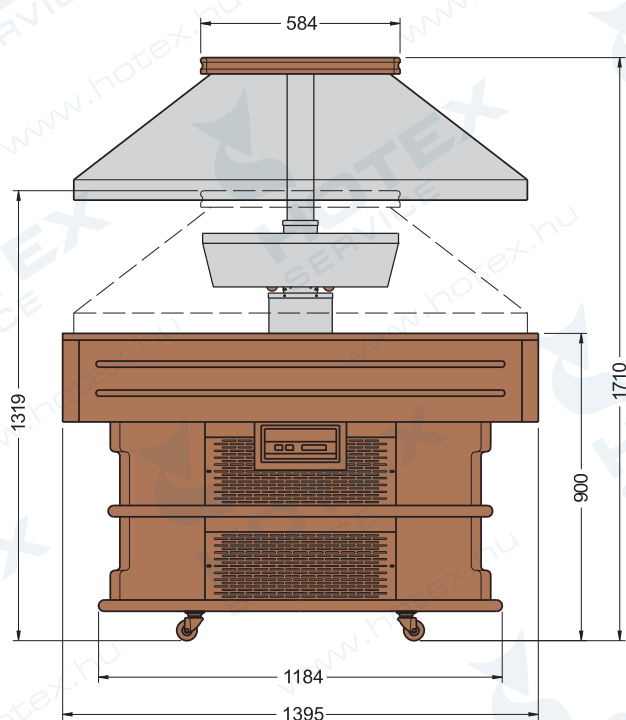


- ALTEZZA VASCA = 65 mm / • HEIGHT OF THE BASIN = 65 mm
- HAUTEUR DU BAC = 65 mm / • HÖHE DER WANNE = 65 mm
- ALTURA DA LA CUBA = 65 mm

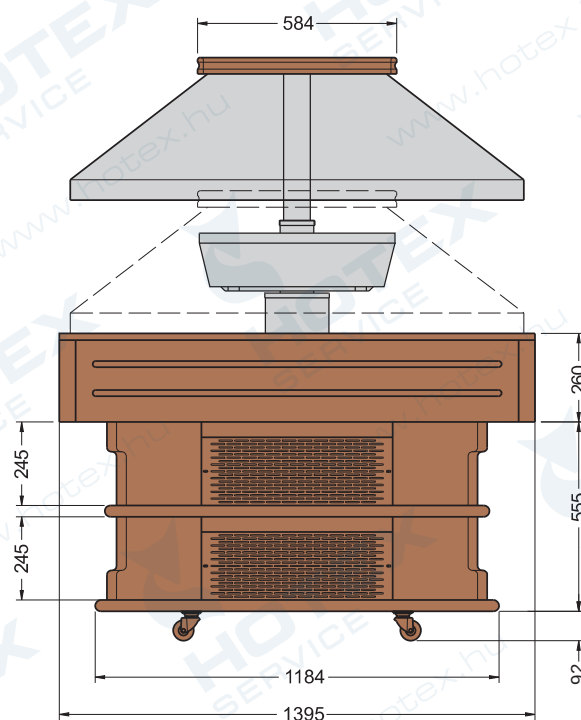


• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

OASI 8 M FISH

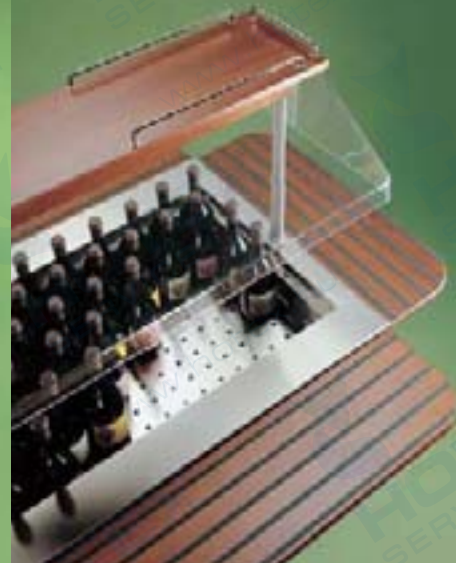


- ALTEZZA VASCA = 65 mm / • HEIGHT OF THE BASIN = 65 mm
- HAUTEUR DU BAC = 65 mm / • HÖHE DER WANNE = 65 mm
- ALTURA DA LA CUBA = 65 mm



• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

Esempi dell'uso del piano inox per pasticceria o piatti pronti
How to use stainless steel tray for pastry or ready-to-serve dishes
 Comme utiliser le plateau inox pour pâtisserie ou pour plats cuisinés
 Wie benutzen das Tablett aus Nirostahl für Pâtisserie oder fertige Speisen
 Como utilizar la bandeja inox para pastelería o platos listos para llevar



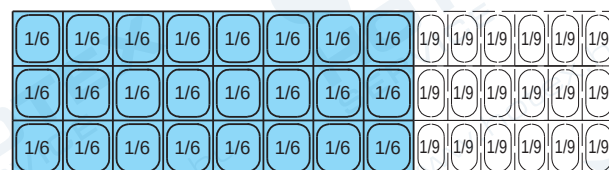
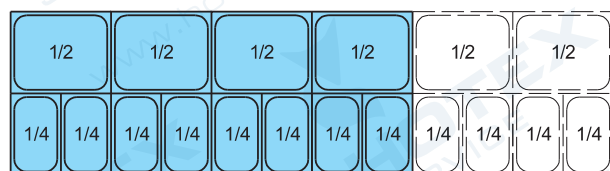
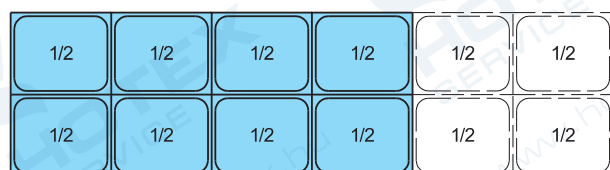


ISOLA 4 M - ISOLA 6 M
ISOLA 4 SS - ISOLA 6 SS
MULTISERVICE 4 - MULTISERVICE 6
MURALE 4 M - MURALE 6 M



BUFFET 4 STOCK - BUFFET 6 STOCK
MONTERREY 4 ECOS
MONTERREY 4
MONTERREY 4 STOCK

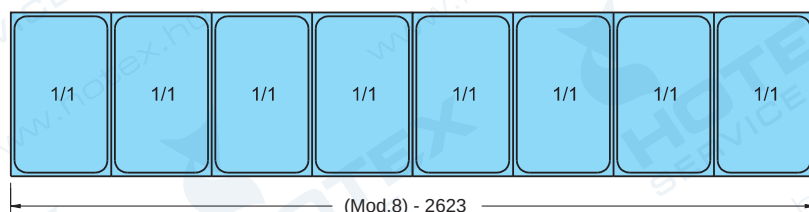
• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



(Mod. 4) - 1320
(Mod.6) - 1960

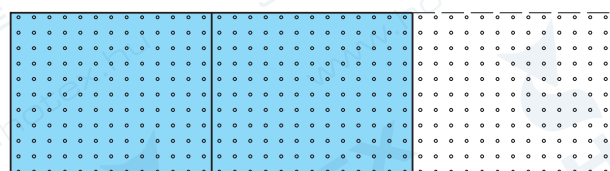
(Mod. 4) - 1320
(Mod.6) - 1960

ISOLA 8 M



(Mod.8) - 2623

- LE VASCETTE GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- PLATEAU POUR PLATS CUISINES OU PATISserie (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISserie ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA)



(Mod. 4) - 1320
(Mod.6) - 1960

- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISserie (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISserie ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA)

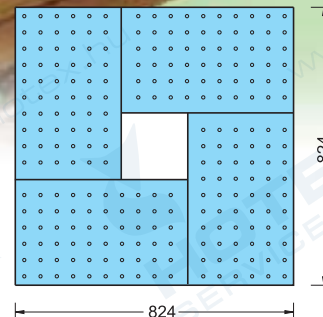
- ALTEZZA VASCA = 145 mm
- HEIGHT OF THE BASIN = 145 mm
- HAUTEUR DU BAC = 145 mm
- HÖHE DER WANNE = 145 mm
- ALTURA DA LA CUBA = 145 mm

OASI 4 M - OASI 4 M FISH

• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



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



- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISserie (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISserie ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTERIAS PARA LLEVAR (BAJO DEMANDA)

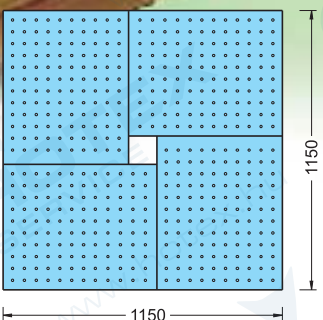
- ALTEZZA VASCA = 90 mm
- HEIGHT OF THE BASIN = 90 mm
- HAUTEUR DU BAC = 90 mm
- HÖHE DER WANNE = 90 mm
- ALTURA DA LA CUBA = 90 mm

OASI 8 M - OASI 8 M FISH

• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



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



- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISserie (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISserie ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTERIAS PARA LLEVAR (BAJO DEMANDA)

- ALTEZZA VASCA = 90 mm
- HEIGHT OF THE BASIN = 90 mm
- HAUTEUR DU BAC = 90 mm
- HÖHE DER WANNE = 90 mm
- ALTURA DA LA CUBA = 90 mm

A

AMBASSADOR	2/1 EXPO SHOW	PAG. 210
AMBASSADOR SG	2/1 EXPO SHOW	PAG. 210
AMBASSADOR SP	3/3 CUSTOM EQUIPMENT	PAG. 267
AMBASSADOR SP SG	3/3 CUSTOM EQUIPMENT	PAG. 267
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
ARMONIA BAIN MARIE	3/4 DROP-IN	PAG. 284
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
ARMONIA BRINA SG	3/4 DROP-IN	PAG. 280
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
BBX	3/2 BANCOBAR	PAG. 244
BBX SG	3/2 BANCOBAR	PAG. 244
BBX GLASS	3/2 BANCOBAR	PAG. 245
BBX GLASS SG	3/2 BANCOBAR	PAG. 244
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
BRIO 96 Q	2/1 EXPO SHOW	PAG. 151
BUFFET STOCK	4/3 BEST COLD	PAG. 353

C

C 170 G BLACK	1/4 BEVANDE&VINI	PAG. 100
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
CC 45	1/4 BEVANDE&VINI	PAG. 99
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
DROP CREDENZA	3/4 DROP-IN	PAG. 301
DROP DISPENCER	3/4 DROP-IN	PAG. 301
DROP SERVICE	3/4 DROP-IN	PAG. 302
DROP SERVICE HOT	3/4 DROP-IN	PAG. 302
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
ECO DISPLAY 400 BTV/BIS	1/3 DISPLAY&STORAGE	PAG. 80
ECO DISPLAY 400 GBT	1/3 DISPLAY&STORAGE	PAG. 80
ECO DISPLAY 400 GS	1/3 DISPLAY&STORAGE	PAG. 80
ECO DISPLAY 550 BTV/BIS	1/3 DISPLAY&STORAGE	PAG. 81
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

FASTICE 800 BTV	1/3 DISPLAY&STORAGE	PAG. 92
FASTICE 800 BTV + KIT PIENO CARICO	1/3 DISPLAY&STORAGE	PAG. 92
FIESTA	2/1 EXPO SHOW	PAG. 204
FIESTA SG	2/1 EXPO SHOW	PAG. 204
FIESTA SP	3/3 CUSTOM EQUIPMENT	PAG. 265
FIESTA SG SP	3/3 CUSTOM EQUIPMENT	PAG. 265
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
GRAN GALA LX SG	2/1 EXPO SHOW	PAG. 206
GRAN GALA LX SG SP	3/3 CUSTOM EQUIPMENT	PAG. 266
GROTTA 600	1/4 BEVANDE&VINI	PAG. 118

I

ICE POINT 2	1/1 SNACK BAR	PAG. 8
ICEBUS 650 BTV	1/3 DISPLAY&STORAGE	PAG. 91
ICEBUS 650 BTV + KIT PIENO CARICO	1/3 DISPLAY&STORAGE	PAG. 91
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
J		
JUNIOR 120 G / GBT	1/1 SNACK BAR	PAG. 17
K		
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
L		
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
M		
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
N		
NEUTRAL 4 M	4/3 BEST COLD	PAG. 340
O		
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
P		
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
SCENIC M	4/1 EXCLUSIVE COLD	PAG. 306
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
SINFONIA BRINA	3/4 DROP-IN	PAG. 278
SINFONIA BRINA SG	3/4 DROP-IN	PAG. 280
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

SPLENDIDA SG	2/1 EXPO SHOW	PAG. 178
SPLENDIDA SG SP	3/3 CUSTOM EQUIPMENT	PAG. 256
SPLENDIDA LLX	2/1 EXPO SHOW	PAG. 180
SPLENDIDA LLX SP	3/3 CUSTOM EQUIPMENT	PAG. 256
SPLENDIDA LLX SG	2/1 EXPO SHOW	PAG. 180
SPLENDIDA LLX SG SP	3/3 CUSTOM EQUIPMENT	PAG. 256
SPLENDIDA NEUTRA	2/1 EXPO SHOW	PAG. 186
SPLENDIDA NEUTRA SP	3/3 CUSTOM EQUIPMENT	PAG. 255
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
SPLENDIDA CIOCCO SG	2/1 EXPO SHOW	PAG. 177
SPLENDIDA CIOCCO SG SP	3/3 CUSTOM EQUIPMENT	PAG. 259
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
STRIKE SG	2/1 EXPO SHOW	PAG. 203
STRIKE SG SP	3/3 CUSTOM EQUIPMENT	PAG. 264
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

TAVOLO 1400	4/3 BEST COLD	PAG. 343
TAVOLO 750	4/3 BEST COLD	PAG. 342
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
VKG 511 BLACK	1/4 BEVANDE&VINI	PAG. 101
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
WINE 38	1/4 BEVANDE&VINI	PAG. 105
WINE 45	1/4 BEVANDE&VINI	PAG. 105
WINE COLLECTION 185	1/4 BEVANDE&VINI	PAG. 110

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