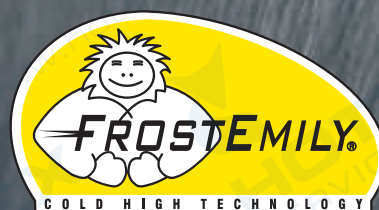


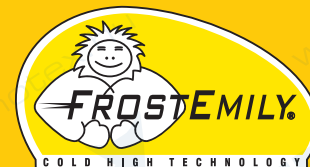


COLD
ENGINEERING
TECFRIGO

CATALOGO GENERALE 2008



Sommario



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6

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



Legenda Symbols



Modello
Model
Modèle
Modell
Modelo



Umidità
Humidity
Hygrometrie
Luftfeuchtigkeit
Humedad



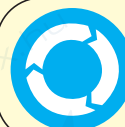
Potenza compressore
Compressor power
Puisance compresseur
Leistung des Kompressors
Potencia compresor



Capacità
Capacity
Capacité
Kapazität
Capacidad



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



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



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



Temperatura
Temperature
Température
Temperatur
Temperatura



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



Sbrinamento manuale
Manual defrosting
Dégivrage manuel
Manuelles Abtauen
Descongelación manual



Sbrinamento automatico
Automatic defrosting
Dégivrage automatique
Automatisches Abtauen
Descongelación automatica



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



Refrigerazione statica
Static refrigeration
Réfrigération statique
Statische Kühlung
Refrigeración estática



Refrigerazione ventilata
Ventilated refrigeration
Réfrigération ventilée
Belüftete Kühlung
Refrigeración ventilada



Bacinelle
Trays
Cuvettes
Schalen
Bandejas



Gas refrigerante
Cooling gas
Gaz réfrigérant
Kühlgas
Gas refrigerante



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



Peso netto
Net weight
Poids net
Nettogewicht
Peso neto

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

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

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



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

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

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

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

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

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



CARRELLO

Restaurants



Watt 400	h. max. 100 mm. Gastronorm 1/6 - 1/3	°C +4/+10		230V/1/50Hz		R 134a	Kg. 80



Accessorio
OPTIONAL



Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula

Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 90



DELIZIE SP

Restaurants



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 95



Accessorio
OPTIONAL



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

Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula

Watt 750	°C -1/0		230V/1/50Hz		R 404a	Kg. 90

USCITA ACQUA, WATER OUTLET, SORTIE EAU, WASSERAUSTRITT, SALIDA AGUA - Ø mm 20

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



ATOLLO SP

Restaurants



Accessorio
OPTIONAL



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

Watt 750	°C -1/0		230V/1/50Hz		R 404a	Kg. 95

USCITA ACQUA, WATER OUTLET, SORTIE EAU, WASSERAUSTRITT, SALIDA AGUA - Ø mm 20

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



Accessorio
OPTIONAL



Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula

Watt 2400 (4x600)	h. max. 150 mm. Gastronorm 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	°C +30/+90	230V/1/50Hz	Kg. 70



DELIZIE NEUTRA SPM

Restaurants



Accessorio
OPTIONAL



Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula

	Potenza piastra in vetro ceramico Glass-ceramic plate power Puissance des plaque en céramique de verre Leistung der Platten aus Glaskeramik Potncia placa en vidrio-cerámica				
Delizie Neutra SPM	-	-	-	-	Kg. 70
Piastra	Watt 400	Watt 700	°C +30/+120	230V/1/50Hz	Kg. 12



TABLE 142 SP



Accessorio
OPTIONAL



Table 142 SP



Kg. 46



TABLE 75 SP

Restaurants



Accessorio
OPTIONAL



Table 75 SP

Kg. 33



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 95



PESCATORE

Restaurants

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



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



PRODUZIONE DI GHIACCIO GRANULARE*, GRANULATED ICE PRODUCTION, PRODUCTION DE GLACE GRANULAIRE, GRANULIERTE EISPRODUKTION, PRODUCCION DE HIELO EN ESCAMA - Kg/24h=90 / ENTRATA ACQUA, WATER INLET, ENTREE EAU, WASSEREINTRITT, ENTRADA AGUA - GAS 3/4" / USCITA ACQUA, WATER OUTLET, SORTIE EAU, WASSERAUSTRITT, SALIDA AGUA - Ø mm 24 / DIMENSIONI VASCA, DIMENSIONS OF THE BASIN, DIMENSIONS DU BAC, MAËß DER WANNE, DIMENSION DE LA CUBA - mm 1290x580 h 110

Watt 850	°C +20 TEMP. ACQUA IN ENTRATA, WATER INLET TEMPERATURE, TEMPERATURE EAU EN ENTREE, WASSEREINTRITTSTEMPERATUR, TEMPERATURA DE AGUA EN ENTRADA	230V/1/50Hz	R 404a	Kg. 120



ASTRO SP



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 166



ASTRO PLUS SP

Restaurants



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	°C +6/+8 °C +4/+10		230V/1/50Hz		R 404a	Kg. 170



ASTRO LUX SP



Accessorio
OPTIONAL

Watt 600	°C +6/+8 °C +4/+10 °C +15/+17		230V/1/50Hz		R 404a	Kg. 197



PEGASO SP

Restaurants



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 90



PEGASO SP LUX



Accessorio
OPTIONAL



Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 102



GAZEBO SP

Restaurants



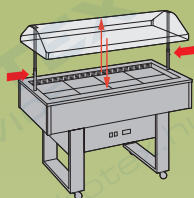
Accessorio
OPTIONAL



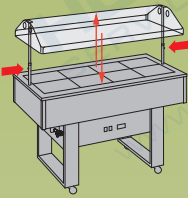
							
Watt 600	h. max. 150 mm. Gastronorm 2/1 - 1/1 - 1/2	°C +4/+10		230V/1/50Hz		R 404a	Kg. 150

Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula

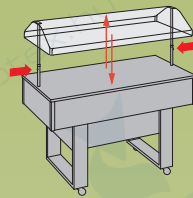
DELIZIE SPM



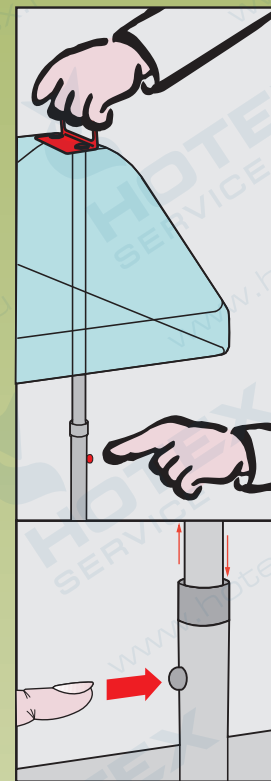
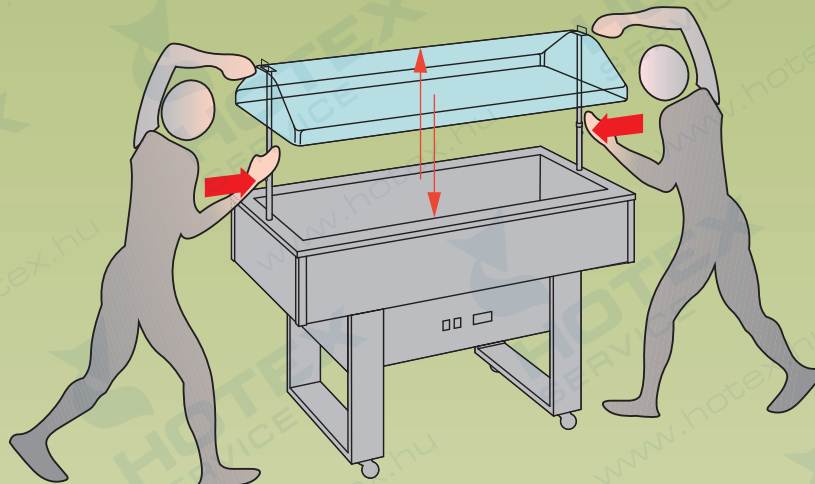
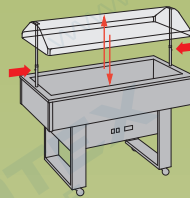
DELIZIE BAIN-MARIE SPM



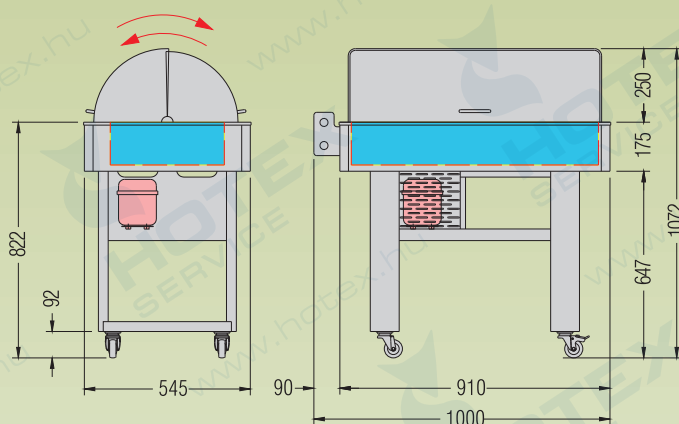
DELIZIE NEUTRA SPM



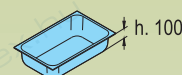
ATOLLO SPM



Carrello

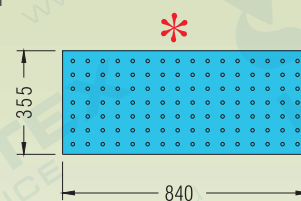
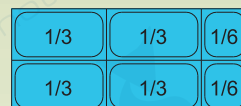
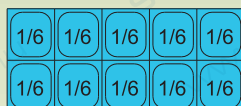
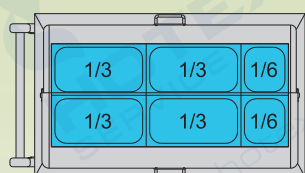


Le vaschette GN sono fornite a richiesta
GN basins are available on request • Les bacs sont fournis su demande
Die Schalen werden auf Wunsch geliefert • Las cubetera se entregan bajo pedido

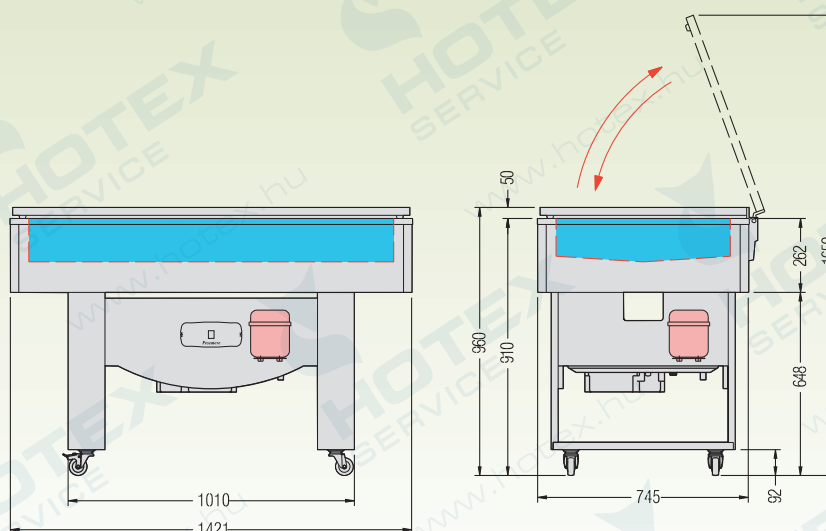


* Vassoio unico per piatti pronti e pasticceria (fornito a richiesta)
For ready-to-serve dishes or pastry (supplied on request)
Plateau pour plats cuisines ou patisserie (fourni sur demande)
Ein Einziges Tablett für Patisserie oder Fertige Speisen (Lieferbar auf Anfrage)
Bandeja para platos listos o para pastelerias para llevar (bajo demanda)

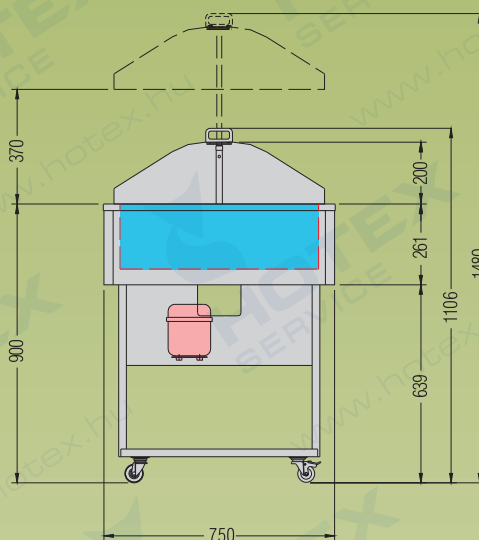
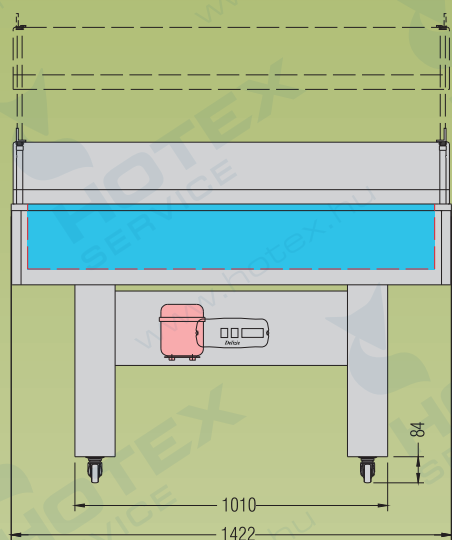
* Altezza vasca: 125 mm
Height of the basin: 125 mm
Hautenur du bac: 125 mm
Höhe der Wanne: 125 mm
Altura de la cuba: 125 mm



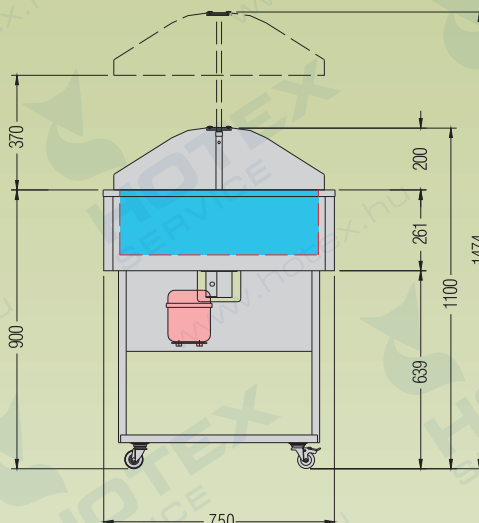
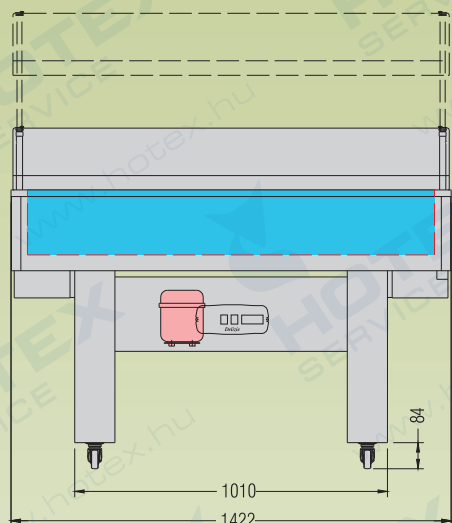
Pescatore



Delizie SPM

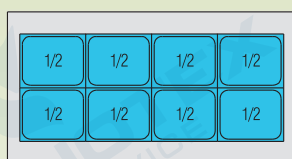
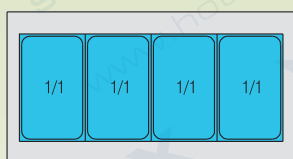
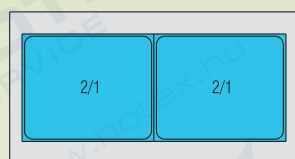


Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole
MANUELLES Abheben der Kuppel • Elevación **MANUAL** de la cúpula



Delizie SP

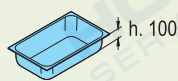
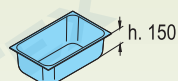
Sollevamento **AUTOMATICO** della cupola • **AUTOMATIC** lifting of the dome • Levage **AUTOMATIQUE** de la coupole
AUTOMATISCHES Abheben der Kuppel • Elevación **AUTOMÁTICA** de la cúpula



* LxPxH: 1270x505x90 mm

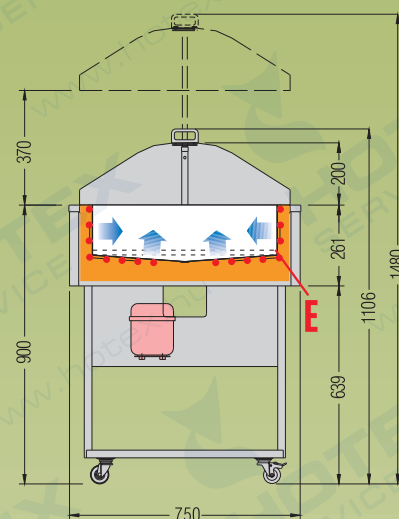
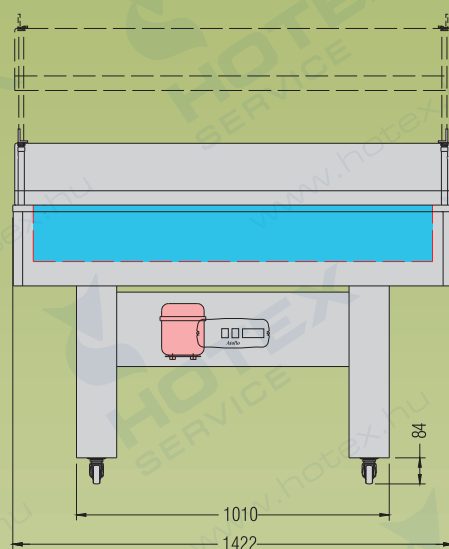


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 Die Schalen werden auf Wunsch geliefert • Las cubetera se entregan bajo pedido



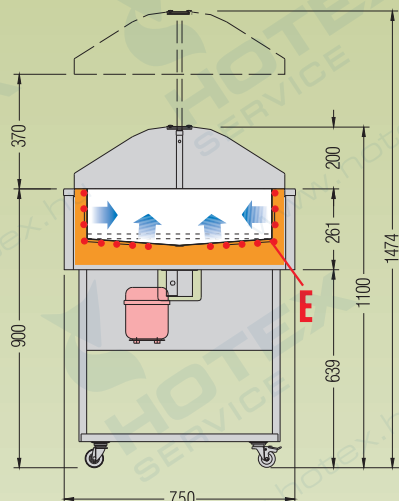
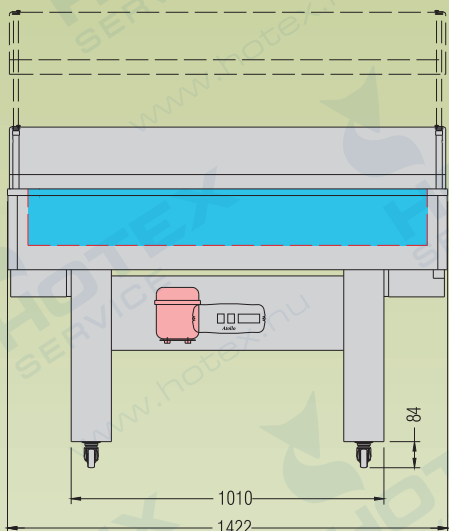
* Vassoio unico per piatti pronti e pasticceria (fornito a richiesta) • For ready-to-serve dishes or pastry (supplied on request) • Plateau pour plats cuisines ou pâtisserie (fourni sur demande)
 Ein Einziges Tablett für Patisserie oder Fertige Speisen (Lieferbar auf Anfrage) • Bandeja para platos listos o para pastelerías para llevar (bajo demanda)

Atollo SPM

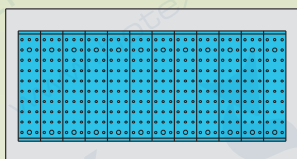


Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole
MANUELLES Abheben der Kuppel • Elevación **MANUAL** de la cúpula

Atollo SP



Sollevamento **AUTOMATICO** della cupola • **AUTOMATIC** lifting of the dome • Levage **AUTOMATIQUE** de la coupole
AUTOMATISCHES Abheben der Kuppel • Elevación **AUTOMÁTICA** de la cúpula

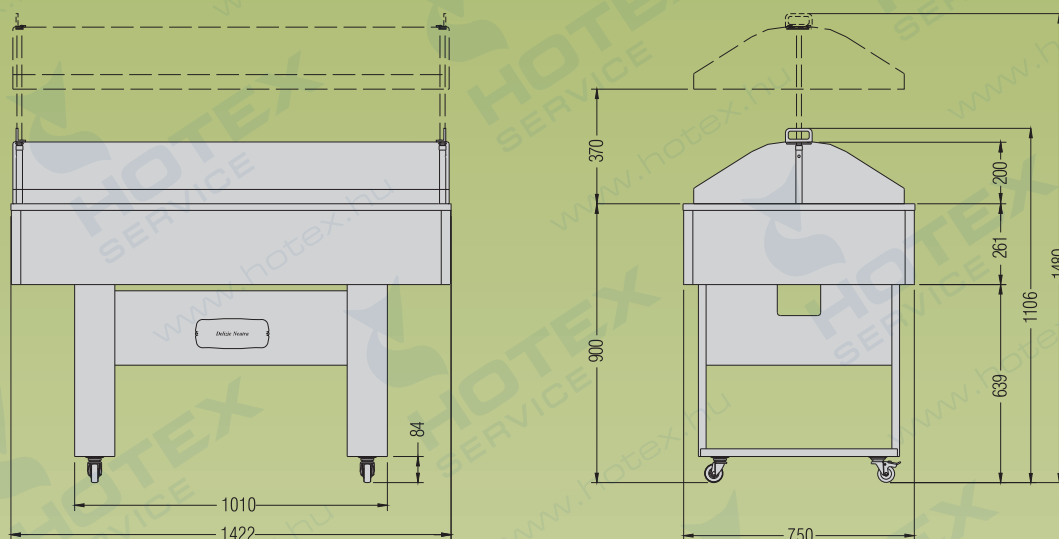


Piano refrigerato • Refrigerated plate • Tablette réfrigérée
 Gekühlte fläche • Estante refrigerado
 LxP = 1305x585

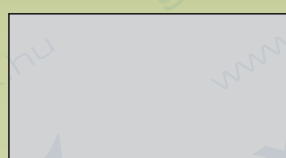
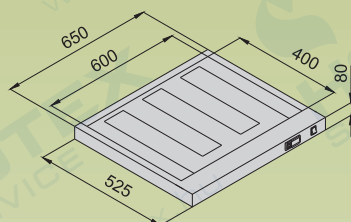
E

- 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

Delizie
Neutra SPM



Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole • **MANUELLES** Abheben der Kuppel • Elevación **MANUAL** de la cúpula



Piano D'appoggio
Supporting table
Console
Fläche zum legen
Plano de apoyo
(1422x745 mm)

Delizie Neutra SP

Piastra

Table 142 SP

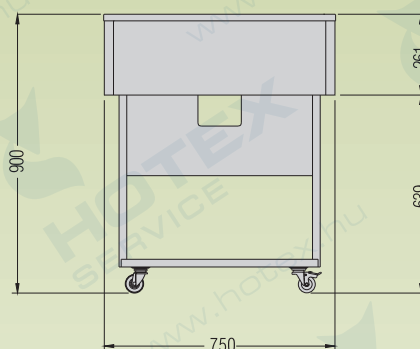
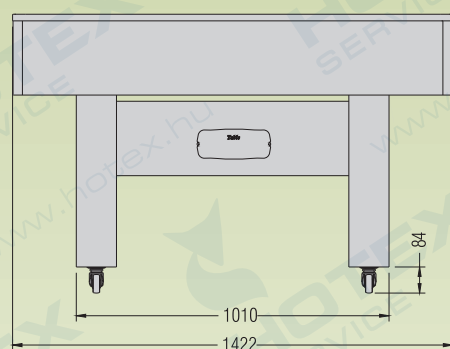
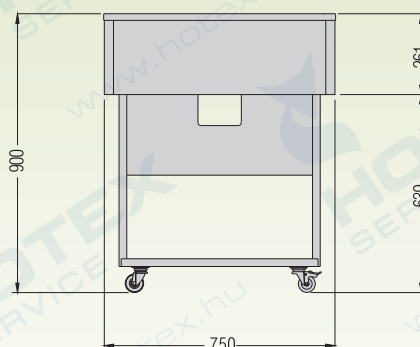
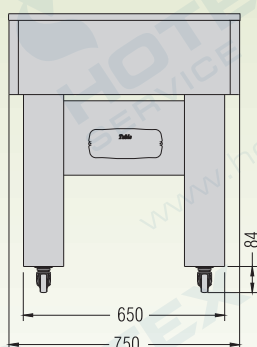
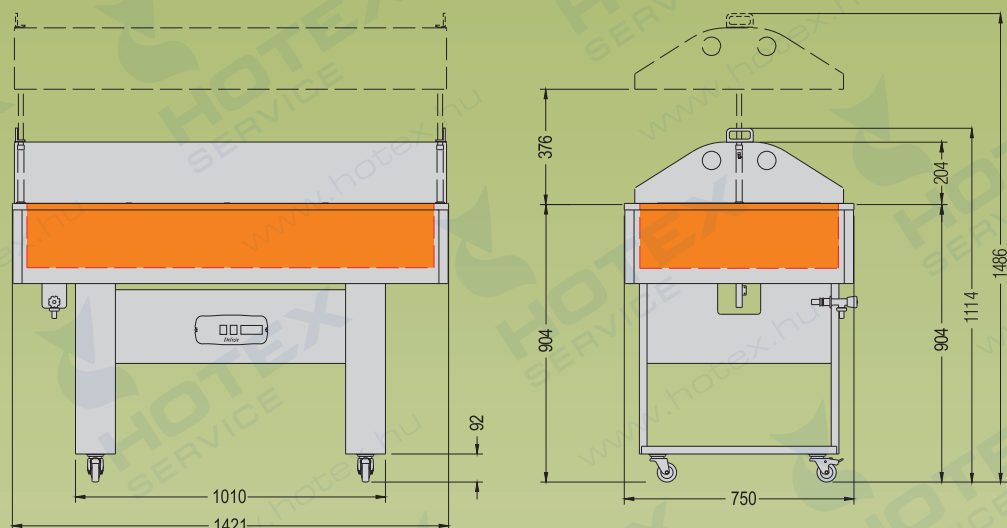


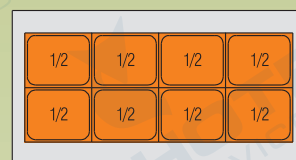
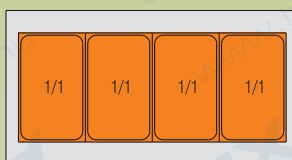
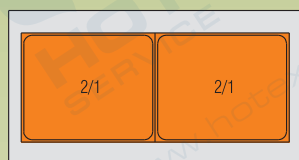
Table 75 SP



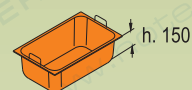
Delizie
Bain-Marie
SPM



Sollevamento **MANUALE** della cupola • **MANUAL** lifting of the dome • Levage **MANUEL** de la coupole
MANUELLES Abheben der Kuppel • Elevación **MANUAL** de la cúpula

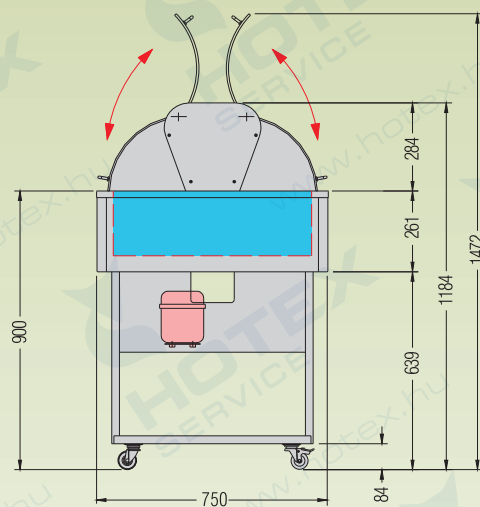
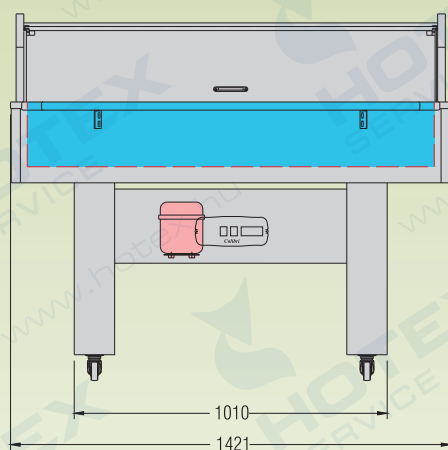


Le vaschette GN sono fornite a richiesta • GN basins are available on request • Les bacs sont fournis su demande
Die Schalen werden auf Wunsch geliefert • Las cubetera se entregan bajo pedido

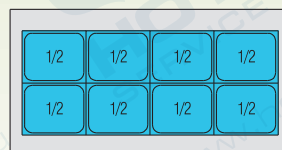
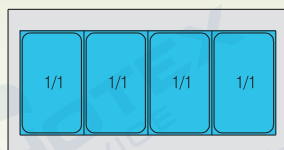
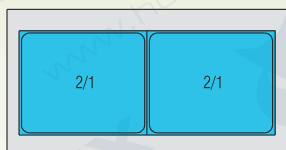


Colibri SP

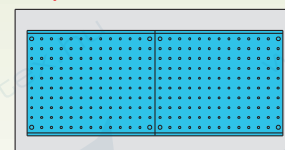
* Vassoio unico per piatti pronti e pasticceria (fornito a richiesta)
For ready-to-serve dishes or pastry (supplied on request)
Plateau pour plats cuisinés ou pâtisserie (fourni sur demande)
Ein Einziges Tablett für Pâtisserie oder Fertige Speisen (Lieferbar auf Anfrage)
Bandeja para platos listos o para pastelerías para llevar (bajo demanda)



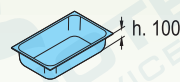
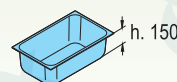
Apertura **MANUALE** delle cupole • **MANUAL** opening of the domes • Ouverture **MANUEL** des coupoles
MANUELLES Öffnung der Kuppeln • Apertura **MANUAL** de las cúpulas



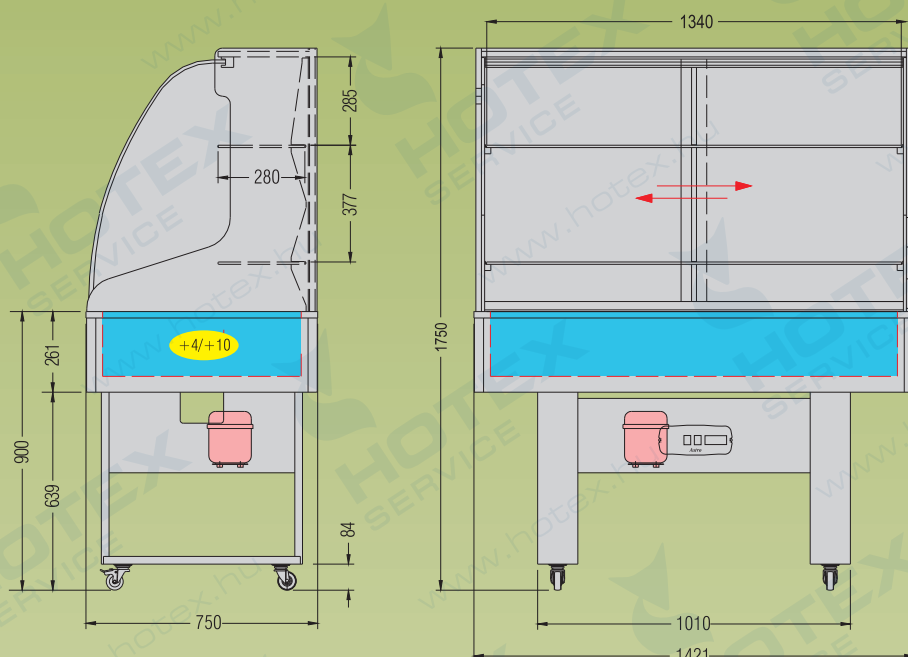
* LxPxH: 1270x505x90 mm



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

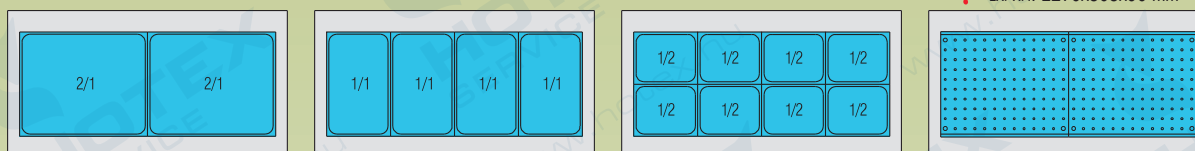


Astro SP



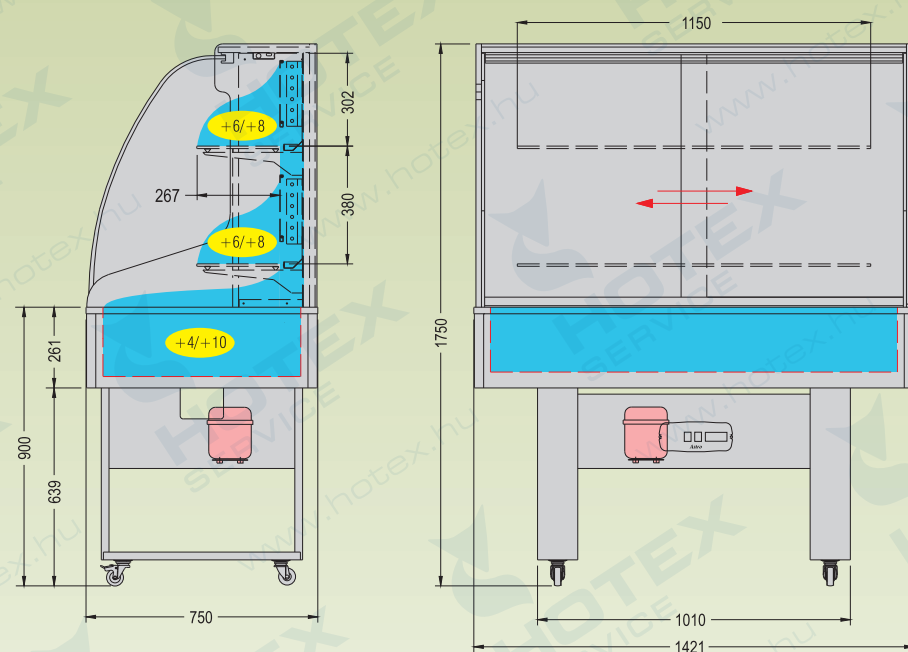
Vetrina gastronorm con porte scorrevoli • Gastronorm display cabinet with sliding doors • Vitrine Gastronorm avec portes coulissantes
Vitrine Gastronorm mit Schiebetüren • Vitrina Gastronorm con puertas corredizas

* LxPxH: 1270x505x90 mm



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

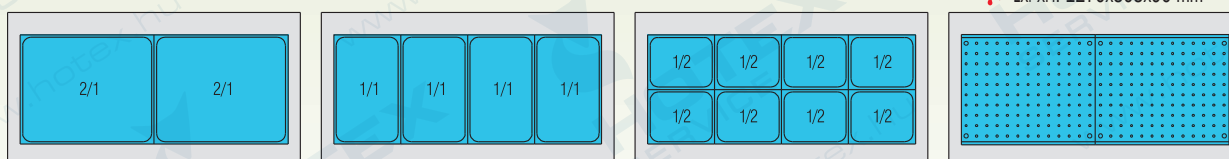
Astro Plus SP



Vetrina gastronorm con porte scorrevoli • Gastronorm display cabinet with sliding doors • Vitrine Gastronorm avec portes coulissantes
Vitrine Gastronorm mit Schiebetüren • Vitrina Gastronorm con puertas corredizas

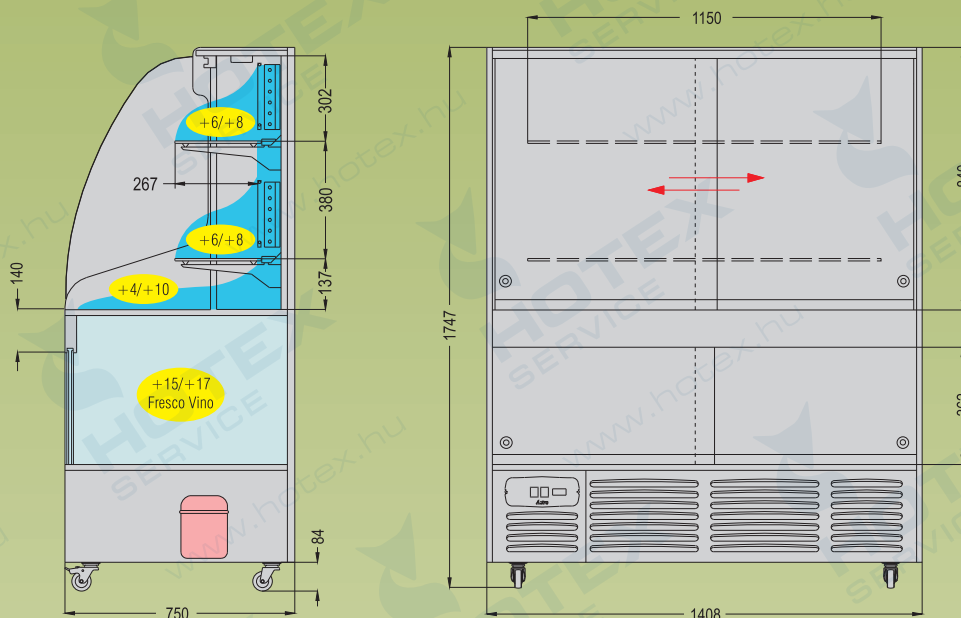
* Vassoio unico per piatti pronti e pasticceria (fornito a richiesta) • For ready-to-serve dishes or pastry (supplied on request) • Plateau pour plats cuisines ou patisserie (fourni sur demande)
Ein Einziges Tablett für Patisserie oder Fertige Speisen (Lieferbar auf Anfrage) • Bandeja para platos listos o para pastelerias para llevar (bajo demanda)

* LxPxH: 1270x505x90 mm



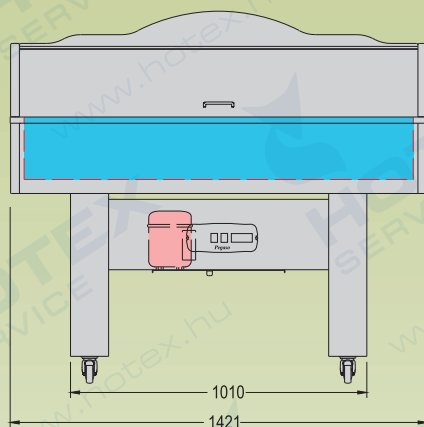
Le vaschette GN sono fornite a richiesta • GN basins are available on request • Les bacs sont fournis su demande
Die Schalen werden auf Wunsch geliefert • Las cubetera se entregan bajo pedido

Astro Lux SP

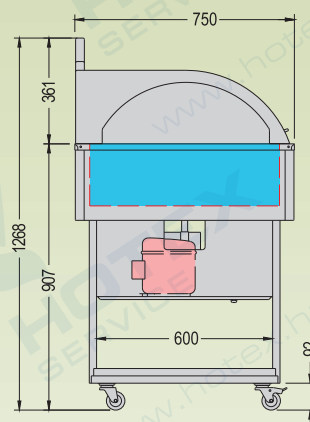
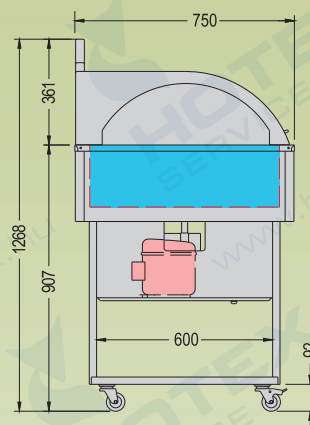
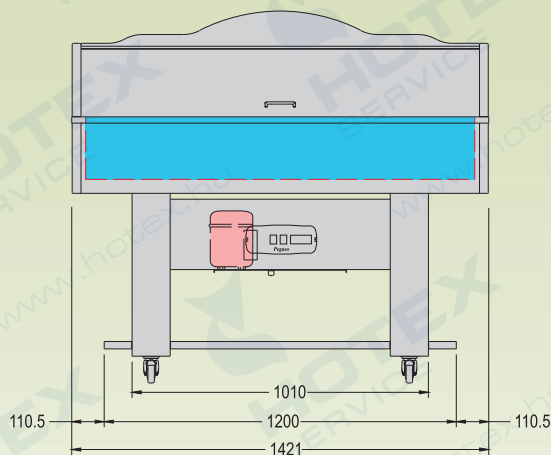


Vetrina gastronom con porte scorrevoli • Gastronorm display cabinet with sliding doors • Vitrine Gastronom avec portes coulissantes
Vitrine Gastronom mit Schiebetüren • Vitrina Gastronom con puertas corredizas

Pegaso SP

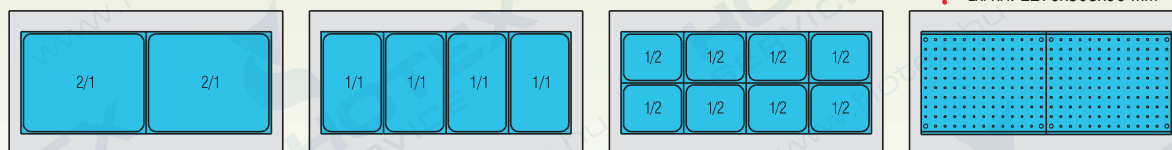


Pegaso SP
Lux



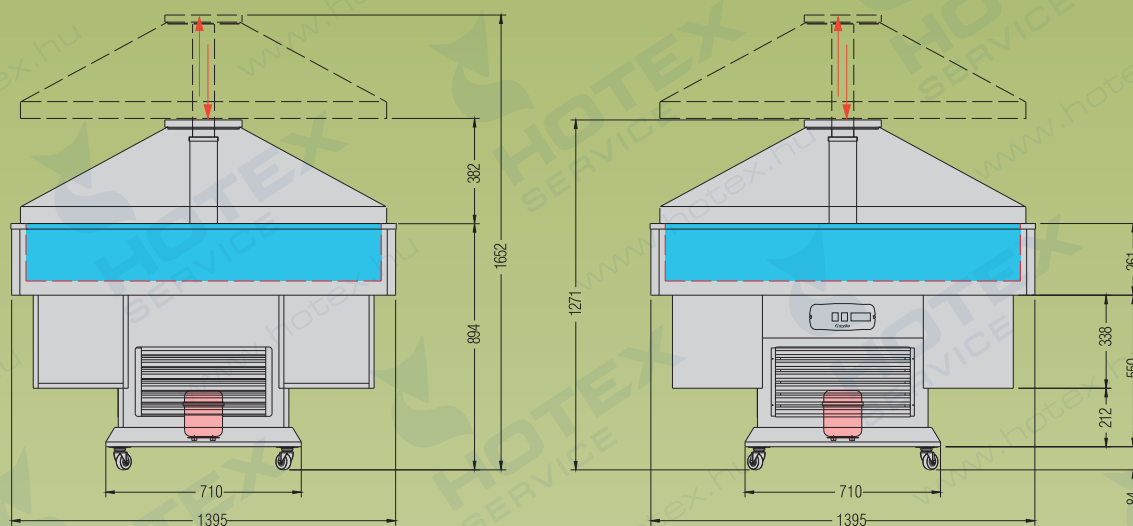
* Vassoio unico per piatti pronti e pasticceria (fornito a richiesta) • For ready-to-serve dishes or pastry (supplied on request) • Plateau pour plats cuisines ou pâtisserie (fourni sur demande)
Ein Einziges Tablett für Pâtisserie oder Fertige Speisen (Lieferbar auf Anfrage) • Bandeja para platos listos o para pastelerías para llevar (bajo demanda)

* LxPxH: 1270x505x90 mm



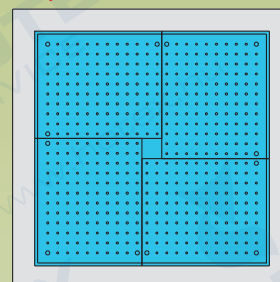
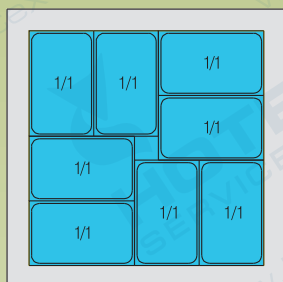
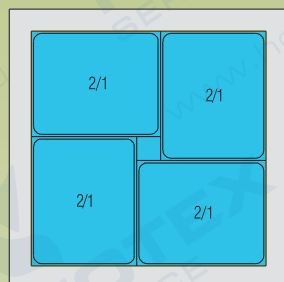
Le vaschette GN sono fornite a richiesta • GN basins are available on request • Les bacs sont fournis su demande
Die Schalen werden auf Wunsch geliefert • Las cubeteras se entregan bajo pedido



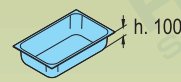
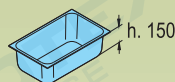


Sollevamento **AUTOMATICO** della cupola • **AUTOMATIC** lifting of the dome • Levage **AUTOMATIQUE** de la coupole
AUTOMATISCHES Abheben der Kuppel • Elevación **AUTOMÁTICA** de la cúpula

* LxPxH: 1270x505x90 mm



Le vaschette GN sono fornite a richiesta • GN basins are available on request • Les bacs sont fournis su demande
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* Accessorio OPTIONAL

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





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