



Distribution



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Acceso a la web

Drop-in

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ADVANCE

Refrigerated elements

General characteristics

- Manufactured in stainless steel with satin finish.
- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Automatic evaporation system of defrost water as an accessory.
- 220-240V 1N~.

STATIC PLATES AND WELLS

- Specially designed to hold, display and serve chilled food (e.g. fruits, salads, etc.) and beverages (e.g. bottles or tall cans, etc.) keeping displayed product at optimum temperatures during service time.
- Static refrigeration system by expanded copper coil located in its base and also on the sides of the 160mm depth well to improve performance.

- Fresh product showcase well with glass dome specially designed to hold the temperature and display fresh products (e.g. meat, fish, shellfish, etc.) so that these are selected by a guest and prepared by a chef in show-cooking stations.
- Working temperatures: -10°C/ +5°C (160 mm well: 0°C/ +8°C).



	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
1 LEVEL STATIC PLATE												
	DDCSP6-2	R290	50/60	19105747	790x610x476	765x585	-	2	145	4	Included	-
	DDCSP6-3	R290	50/60	19105748	1115x610x476	1090x585	-	3	215	4	Included	-
	DDCSP6-4	R290	50/60	19105749	1440x610x476	1415x585	-	4	225	4	Included	-
	DDCSP6-5	R290	50/60	19105750	1765x610x476	1740x585	-	5	305	4	Included	-
	DDCSP6-6	R290	50/60	19105751	2090x610x476	2065x585	-	6	330	4	Included	-
2 LEVELS STATIC PLATE												
	DDCS2P6-3	R290	50/60	19105757	1115x610x546	1090x585	-	3	215	4	Included	-
	DDCS2P6-4	R290	50/60	19105758	1440x610x546	1415x585	-	4	225	4	Included	-
	DDCS2P6-5	R290	50/60	19105759	1765x610x546	1740x585	-	5	305	4	Included	-
STATIC 80 mm WELL												
	DDCSB6-80-3	R290	50/60	19105763	1115x610x521	1090x585	80	3	215	4	Included	-
	DDCSB6-80-4	R290	50/60	19105764	1440x610x521	1415x585	80	4	225	4	Included	-
	DDCSB6-80-5	R290	50/60	19105765	1765x610x521	1740x585	80	5	305	4	Included	-
STATIC 160 mm WELL												
	DDCSB6-160-2	R290	50/60	19105769	790x610x632	765x585	160	2	135	4	Included	-
	DDCSB6-160-3	R290	50/60	19105770	1115x610x632	1090x585	160	3	215	4	Included	-
	DDCSB6-160-4	R290	50/60	19105771	1440x610x632	1415x585	160	4	220	4	Included	-
	DDCSB6-160-5	R290	50/60	19105772	1765x610x632	1740x585	160	5	305	4	Included	-
	DDCSB6-160-6	R290	50/60	19105773	2090x610x632	2065x585	160	6	310	4	Included	-
FRESH PRODUCT SHOWCASE WELL												
	DDCE6-80-1	R290	50/60	19105779	487x621x817	440x585	80	1	140	4	Included	-
	DDCE6-80-2	R290	50/60	19105780	812x621x817	765x585	80	2	145	4	Included	-

Check remote versions at the end of the chapter.

UNDERCOUNTER PLATE

- Specially designed to be mounted under a countertop, keeping pre-chilled products at optimum temperatures during service time.
- Static refrigeration system by expanded copper coil located in its base.
- Working temperatures: -25°C/ -10°C.



FPBCF-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	FPBCF-2	R290	50/60	19092125	611x590x477	2	205	4	Included	-
	FPBCF-3	R290	50/60	19092126	936x590x477	3	270	4	Included	-
	FPBCF-4	R290	50	19092127	1261x590x477	4	390	4	Included	-
	FPBCF-5	R290	50	19106275	1586x590x477	5	455	4	Included	-
	FPBCF-6	R290	50	19106276	1911x590x477	6	470	4	Included	-

Check remote versions at the end of the chapter.

VENTILATED WELL

- Specially designed to hold, display and serve chilled food (e.g. fruits, desserts, yogurts, cold appetizers, presented on plates, ramekins or GN1/1-100mm etc.) keeping displayed product at optimum temperatures during service time.
- Air-blown cooling system generated by the evaporator fans, creating a gentle air curtain over the upper part of the well. Faster cool-down times, better air distribution and optimum results for food conservation are achieved.
- Automatic defrost system that minimizes compressor workload and saves energy.
- Working temperatures: 0°C/ +4°C.



FCRV7-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	FCRV7-2	R290	50/60	19091732	790x720x677	765x690	35- 82-120	2	235	4	Included	-
	FCRV7-3	R290	50/60	19091733	1115x720x677	1090x690	35- 82-120	3	375	4	Included	-
	FCRV7-4	R290	50/60	19091734	1440x720x677	1415x690	35- 82-120	4	380	4	Included	-
	FCRV7-5	R290	50	19091735	1765x720x677	1740x690	35- 82-120	5	485	4	Included	-
	FCRV7-6	R290	50	19091737	2090x720x677	2065x690	35- 82-120	6	510	4	Included	-

Check remote versions at the end of the chapter.

WELL FOR FROZEN PRODUCTS

- Specially designed to hold, display and serve frozen foods, particularly ice cream (packaged or in bulk), keeping displayed products at optimum temperatures during service time.
- These models are not designed to keep the frozen products for a period of time beyond a standard meal service (maximum duration of 3 to 4 hours).
- Working temperatures: -20°C/ -14°C.



DDCF6-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY 360X165	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
DDCF6-4	R290	50/60	19106273	835x610x678	810x585	235	4	185	4	Included	-
ICLP	-	-	19081905	270x110x145	260x100	DIPPER WELL					-

Check remote versions at the end of the chapter.

NEUTRAL WELL AND CHAMPAGNE STATION

- Specially designed to hold, display and serve chilled foods (e.g. fruits, desserts, cold appetizers presented on plates or ramekins) or beverages also (smoothies, bottles) presented on ice during service time.

- Three (3) RGB LED lighting strips at the bottom of the well to ensure a homogeneous lighting. Radio frequency control for effect control, colour and brightness selection.
- Champagne station with 4 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



DDCI-120-4



CNH6-80-4



CHMP-450

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
NEUTRAL ICE WELL WITH LIGHT											
DDCI-120-4	-	50/60	19105958	1440x610x348	1415x585	120	4	60	-	-	-
NEUTRAL ICE WELL											
CNH6-80-2	-	-	19047624	790x610x122	765x585	80	2	-	-	-	-
CNH6-80-3	-	-	19047625	1115x610x122	1090x585	80	3	-	-	-	-
CNH6-80-4	-	-	19047626	1440x610x122	1415x585	80	4	-	-	-	-
CNH6-80-5	-	-	19047627	1765x610x122	1740x585	80	5	-	-	-	-
CNH6-80-6	-	-	19047628	2090x610x122	2065x585	80	6	-	-	-	-
NEUTRAL ICE WELL WITH LIGHT											
CHMP-450	-	50/60	19081572	Ø 610x470	Ø 585	310	-	30	-	-	-

ICE-CREAM TEPPANYAKI

- Specially designed to perform live preparations and serve cold desserts (e.g. rolled ice creams, crepes, sherbets, cocktails, chocolate) in front of the guest.
- Working temperatures: -35°C/ -20°C.



DDTPY6-2

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
DDTPY6-2	R290	50	19106277	790x610x634	765x585	30	2	695	4	Included	-

Hot elements

General characteristics

- Manufactured in stainless steel with satin finish.
- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Foodshields with light and heat available as an accessory to improve temperature maintenance and increase conservation time on the surface of the food.
- 220-240V 1N~ 50/60Hz.

HOT PLATE

- Specially designed to hold, display and serve hot food presented on plates or shallow GN 1/1 pans (e.g. hot appetizers, sandwiches, pies, pizza, etc.) keeping displayed product at optimum temperatures during service time.

- Heating system by hidden silicon heaters attached to the bottom of the plate.
- Working temperatures: +30°C/ +100°C.

Glass ceramic plate

- 4 mm thickness, high-resistant, glass ceramic.



PV6-4



PV6-4-W

BLACK CERAMIC PLATE			WHITE CERAMIC PLATE			DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)
MODEL	CODE	€	MODEL	CODE	€				
PV6-2	19043198	-	PV6-2-W	19043203	-	790x610x147	765x585	2	905
PV6-3	19043199	-	PV6-3-W	19043204	-	1115x610x147	1090x585	3	1355
PV6-4	19043201	-	PV6-4-W	19043205	-	1440x610x147	1415x585	4	1805
PV6-5	19043202	-	PV6-5-W	19043206	-	1765x610x147	1740x585	5	2255
PV6-6	19047666	-	PV6-6-W	19047667	-	2090x610x147	2065x585	6	2710

Tempered glass plate

- 6 mm thickness, high-resistant, black tempered glass.
- Not recommended for depositing containers at temperatures above 180 °C.



DDHTP6-4

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	COLOR	POWER (W)	€
DDHTP6-2	19105742	790x610x147	765x585	2	Black	905	-
DDHTP6-3	19105743	1115x610x147	1090x585	3	Black	1355	-
DDHTP6-4	19105744	1440x610x147	1415x585	4	Black	1805	-
DDHTP6-5	19105745	1765x610x147	1740x585	5	Black	2255	-
DDHTP6-6	19105746	2090x610x147	2065x585	6	Black	2710	-

Frameless glass ceramic plate

- 4 mm thickness, high-resistant, glass ceramic.
- Flush-mount in the countertop, maximizing cleanliness and seamless aesthetic continuity.



PVE11-4

BLACK CERAMIC PLATE			WHITE CERAMIC PLATE			DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)
MODEL	CODE	€	MODEL	CODE	€				
PVE11-2	19081562	-	PVE11-2-W	19081563	-	650x530x137	656x536	2	905
PVE11-3	19081564	-	PVE11-3-W	19081565	-	975x530x137	987x536	3	1355
PVE11-4	19081566	-	PVE11-4-W	19081567	-	1300x530x137	1312x536	4	1805
PVE11-5	19081568	-	PVE11-5-W	19081569	-	1625x530x137	1631x536	5	2255
PVE11-6	19081570	-	PVE11-6-W	19081571	-	1950x530x137	1956x536	6	2710

SHOWCOOKING GLASS CERAMIC PLATE

- Specially designed to hold, display and distribute hot food, presented on plates, after preparation in a show-cooking station, keeping displayed product at optimum temperatures during service time.
- 4 mm thickness, high-resistant, glass ceramic.



BLACK CERAMIC PLATE			WHITE CERAMIC PLATE			DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	Ø250mm PLATE CAPACITY	POWER (W)	
MODEL	CODE	€	MODEL	CODE	€					
	DDHC3-2	19107256	-	DDHC3-2-W	19107261	-	790x295x147	765x282	2	455
	DDHC3-3	19107258	-	DDHC3-3-W	19107262	-	1115x295x147	1090x282	3	680
	DDHC3-4	19107259	-	DDHC3-4-W	19107263	-	1440x295x147	1415x282	4	905
	DDHC3-5	19107260	-	DDHC3-5-W	19107264	-	1750x295x147	1740x282	5	1130

PAELLA DISPLAY PLATE

- Specially designed to hold, display and serve hot food presented on paella pans, keeping displayed product at optimum temperatures during service time.
- 4 mm thickness, high-resistant, glass ceramic.
- Includes a foodshield with light and heat using halogen lamps, to improve temperature maintenance and increase conservation time on the food surface.



PVEP- R-530

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	COLOUR	POWER (W)	€	
	PVEP-R-530	19106530	Ø 630x604	Ø 605	Black	935	-

UNDERCOUNTER PLATE

- Specially designed to be mounted under a countertop, keeping pre-heated products at optimum temperatures during service time.
- Heating system by hidden silicon heaters attached to the bottom of the plate.
- Working temperatures: +30°C/ +100°C.



PBCC-4

MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€	
	PBCC-2	19078507	611x590x147	2	905	-
	PBCC-3	19078508	936x590x147	3	1355	-
	PBCC-4	19078509	1261x590x147	4	1805	-
	PBCC-5	19078510	1586x590x147	5	2255	-
	PBCC-6	19078511	1911x590x147	6	2710	-

BAIN MARIE WELL

- Suitable for GN 1/1 pans or subdivisions with a maximum depth of 150 mm.

Dry static bain marie well

- Specially designed to hold, display and serve liquid or gravy warm food (e.g. soup, broth, stew, gravy, etc.) keeping displayed product at optimum temperatures during service time.
- Heating system by a set of heaters at the bottom of the tank.
- Working temperatures: +30°C/ +100°C.



DDHS6-4

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€	
	DDHS6-3	19105718	1115x610x348	1090x585	3	1805	-
	DDHS6-4	19105719	1440x610x348	1415x585	4	2405	-
	DDHS6-5	19105720	1765x610x348	1740x585	5	3030	-

Dry ventilated bain marie well

- Specially designed to hold, display and serve warm food presented on deep GN pans (e.g. soup, stew, pasta, rice, sauces, meat, fish etc.) keeping displayed product at optimum temperatures during service time.
- Heating system by a set of heaters with fans that create a dynamic flow of hot air inside the well allowing a fast temperature setting up.
- Working temperatures: +30°C/ +100°C.



DDHV7-4

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€	
	DDHV7-3	19105721	1115x720x348	1090x690	3	1250	-
	DDHV7-4	19105722	1440x720x348	1415x690	4	1250	-
	DDHV7-5	19105723	1765x720x348	1740x690	5	2050	-
	DDHV7-6	19105724	2090x720x348	2065x690	6	2050	-

Wet bain marie well

- Specially designed to hold, display and serve warm food presented on deep GN pans (e.g. soup, stew, pasta, rice, sauces, meat, fish etc.) keeping displayed product at optimum temperatures during service time.
- Heating system with hidden silicon heaters attached to the bottom of the well. Wet bain-marie system guarantees the best uniformity in heat distribution over the surface of the GN pans.

- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: built-in water inlet with 1/2" ball electro-valve with flat tap to fill the well.
- CMMMA6-1: Manual water supply with buckets, without tap.
- Working temperatures: +30°C/ +90°C.



CBMAA6-4

AUTOMATIC FILLING				MANUAL FILLING				DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	
MODEL	CODE	POWER (W)	€	MODEL	CODE	POWER (W)	€				
-	-	-	-	CBMAA6-1	19051982	1010	-	465x610x302	440x585	1	
	CBMAA6-1	19051980	1025	-	CBMA6-1	19043193	1010	-	515x610x302	490x585	1
	CBMAA6-2	19047656	1525	-	CBMA6-2	19043194	1510	-	790x610x302	765x585	2
	CBMAA6-3	19047657	2025	-	CBMA6-3	19043195	2005	-	1115x610x302	1090x585	3
	CBMAA6-4	19047658	2525	-	CBMA6-4	19043196	2510	-	1440x610x302	1415x585	4
	CBMAA6-5	19047659	3045	-	CBMA6-5	19043197	3030	-	1765x610x302	1740x585	5
	CBMAA6-6	19047660	3570	-	CBMA6-6	19047649	3555	-	2090x610x302	2065x585	6

BAIN MARIE WELL FOR SAUCES

- Specially designed to hold, display and serve warm sauces at show-cooking stations.
- Suitable for GN 1/6 pans with a maximum depth of 100 mm.

Dry ventilated bain marie well

- Heating system by a heater at the bottom of the tank.
- Working temperatures: +30°C/ +100°C.



CBMS16-4

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/6	POWER (W)	€	
	CBMS16-3	19081509	576x256x252	551x227	3	860	-
	CBMS16-4	19081524	738x256x252	713x227	4	1210	-

Wet bain marie well

- Heating system with hidden silicon heaters attached to the bottom of the well.
- Wet bain-marie system guarantees the best uniformity in heat distribution over the surface of the GN pans.
- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: built-in water inlet with 1/2" ball electro-valve with flat tap to fill the well.
- Working temperatures: +30°C/ +90°C.



CBMAA16-4

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/6	WATER FILLING TYPE	POWER (W)	€
 CBMA16-3	19081533	584x256x252	551x227	3	Manual with tap	810	-
CBMA16-4	19081534	746x256x252	713x227	4	Manual with tap	810	-
CBMAA16-3	19081535	584x256x292	551x227	3	Automatic	820	-
CBMAA16-4	19081536	746x256x292	713x227	4	Automatic	820	-

CARVING STATION

- Specially designed to hold, display, carve and serve warm food (e.g. roast beef, ham, turkey breast, etc.) in show-cooking stations, keeping displayed product at optimum temperatures during service time.
- Heat sources in the lower (base with water bain marie) and upper part (lamp with ceramic Heat) of the carving station.
- Stainless steel, easy to clean, perforated base to place the product.
- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: built-in water inlet with 1/2" ball electro-valve with flat tap to fill the well.
- Working temperatures: +30°C/ +90°C.



TRCBMA6-1



TRCBMA6-2

AUTOMATIC FILLING				MANUAL FILLING				DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1
MODEL	CODE	POWER (W)	€	MODEL	CODE	POWER (W)	€			
 TRCBMAA6-1	19079250	1300	-	TRCBMA6-1	19079228	1285	-	515x610x1005	490x585	1
 TRCBMAA6-2	19079251	2575	-	TRCBMA6-2	19079229	2560	-	790x610x1005	765x585	2

SOUP WELL

- Specially designed to hold, display and serve liquid or gravy warm food (e.g. soup, broth, stew, gravy, etc.) keeping product at optimum temperatures during service time.
- Dry bain-marie heating system by circular heater surrounding the well. No drain required.
- Adjustment of heating power by an energy regulator.



OS1-10

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY (L)	POWER (W)	€
 OS1-10	19083985	Ø 295X315	Ø 276	10L	475	-

Cold-hot mixed elements

General characteristics

- Specially designed to hold, display and distribute chilled or hot food on the same surface.
- Manufactured in stainless steel with satin finish.
- Heating system by hidden silicon heaters attached to the bottom of the plate.
- Static refrigeration system by expanded copper coil located in its base.
- Wool rock insulation allowing energy savings by reducing heat loss.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Minimum programmed time delay for switching from cold to heat or vice versa, for a correct use of the equipment.
- Mixed glass ceramic plate: 4 mm thickness, high-resistant, white colour glass ceramic envelope completely flat.
- Mixed stainless steel plate: top plate surface manufactured in stainless steel, completely flat.
- Working temperatures:
 - In heat mode: +30°C/ +100°C.
 - In cold mode: -8 °C/ +5 °C (In climate class conditions 4).
- 220-240V 1N~ 50/60Hz.



FPRV6-3-W



FPRSS6-3

MODEL	CODE	GAS	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
MIXED WHITE GLASS CERAMIC PLATE								
 FPRV6-2-W	19092274	R-290	790x610x478	765x585	2	990	Included	-
 FPRV6-3-W	19092275	R-290	1115x610x478	1090x585	3	1490	Included	-
MIXED STAINLESS STEEL PLATE								
 FPRSS6-2	19092278	R-290	790x610x478	765x585	2	990	Included	-
 FPRSS6-3	19092279	R-290	1115x610x478	1090x585	3	1490	Included	-

Check remote versions at the end of the chapter.

Foodshields

General characteristics

- Specially designed to improve food hygiene during service thanks to its anti-breath function.
- Manufactured in stainless steel with a solid and robust structure, in round tube of Ø 51 mm or rectangular 60 x 30 mm.
- Clamps to easily fasten ICC glasses, both curved or straight, one-sided or two-sided.
- Brackets are easily mounted on the structure by means of threaded plates.



Foodshields with light, halogen heat and ceramic heat

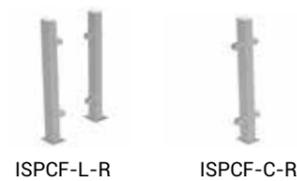
- 35 mm distance between the bracket and the foodshield to make cleaning operations easier.
- Foodshields with light: high-luminosity LED lighting. To be installed over neutral or refrigerated technical elements.
- Foodshields with halogen heat: lighting and heat by protected halogen lamps, integrated side to side.
- Foodshields with ceramic heat: light and heat generated by protected halogen lamps and alternating ceramic elements. Ceramic elements provide a more intense and concentrated heat.

GN 1/1 CAPACITY	HEIGHT (mm)	CUT-OUT DIMENSIONS (mm)	POWER (W)	GLASS SHAPE			BRACKET					
				VOLTAGE AND HZ	MODEL	CÓDIGO	€	MODEL	CODE	€		
NEUTRAL FOODSHIELDS												
1 Level	426				DDFN	19106278	-	ISPCCS-R	19071964	DDFNT-R	19105717	
2 Levels	676							ISPCCS-R-2	19071966			
FOODSHIELDS WITH LIGHT												
2	426	720	15	100-240V 1N~ 50/60Hz	DDFL-2	19105702	-	DDFL-R-2	19105707	-	DDFLT-R-2	19105712
3	426	1045	25		DDFL-3	19105703	-	DDFL-R-3	19105708	-	DDFLT-R-3	19105713
4	426	1370	35		DDFL-4	19105704	-	DDFL-R-4	19105709	-	DDFLT-R-4	19105714
5	426	1695	45		DDFL-5	19105705	-	DDFL-R-5	19105710	-	DDFLT-R-5	19105715
6	426	2020	55		DDFL-6	19105706	-	DDFL-R-6	19105711	-	DDFLT-R-6	19105716
FOODSHIELDS WITH HALOGEN HEAT												
2	426	720	600	220-240V 1N~ 50/60Hz	DDFH-2	19105672	-	DDFH-R-2	19105677	-	DDFHT-R-2	19105682
3	426	1045	900		DDFH-3	19105673	-	DDFH-R-3	19105678	-	DDFHT-R-3	19105683
4	426	1370	1200		DDFH-4	19105674	-	DDFH-R-4	19105679	-	DDFHT-R-4	19105684
5	426	1695	1500		DDFH-5	19105675	-	DDFH-R-5	19105680	-	DDFHT-R-5	19105685
6	426	2020	1500		DDFH-6	19105676	-	DDFH-R-6	19105681	-	DDFHT-R-6	19105686
FOODSHIELDS WITH CERAMIC HEAT												
2	426	720	650	220-240V 1N~ 50/60Hz	DDFC-2	19105687	-	DDFC-R-2	19105692	-	DDFCT-R-2	19105697
3	426	1050	1050		DDFC-3	19105688	-	DDFC-R-3	19105693	-	DDFCT-R-3	19105698
4	426	1370	1450		DDFC-4	19105689	-	DDFC-R-4	19105694	-	DDFCT-R-4	19105699
5	426	1695	1850		DDFC-5	19105690	-	DDFC-R-5	19105695	-	DDFCT-R-5	19105700
6	426	2020	1850		DDFC-6	19105691	-	DDFC-R-6	19105696	-	DDFCT-R-6	19105701

Neutral brackets for frontal protection glasses

- Specially designed as a protective element in show-cookings or self-service configurations.
- IDFG frontal protection glass is not included and has to be ordered separately.

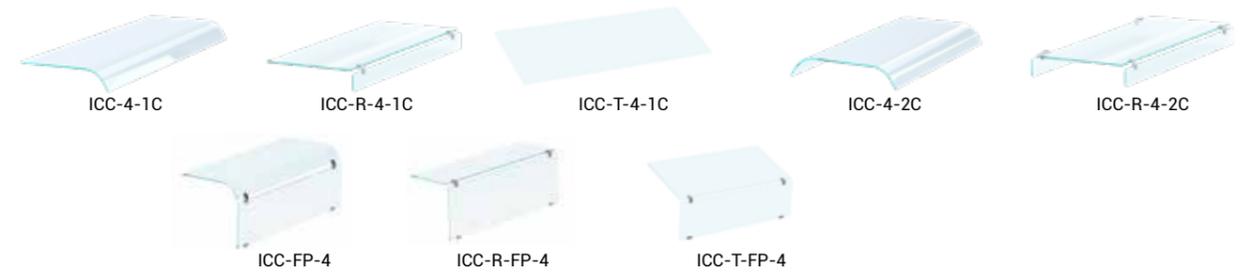
MODEL	BRACKET	CODE	DIMENSIONS (mm)	DESCRIPTION	€
ISPCF-L-R		19043361	69x72x423	Set of two (2) side brackets.	-
ISPCF-C-R		19043362	98x70x423	One (1) central bracket.	-



Glasses

General characteristics

- Tempered glasses.
- Protects food on display against breaths and guests against vapors.
- Fixed by using a clamp included in the foodshield bracket.



CAPACITY GN 1/1	MODEL	CODE	DIMENSIONS (mm)	€	MODEL	CODE	DIMENSIONS (mm)	€	MODEL	CODE	DIMENSIONS (mm)	€
FRONTAL GLASS												
2	ICC-2-1C	19043272	675x500x108	-	ICC-R-2-1C	19043293	675x433x123	-	ICC-T-2-1C	19087365	675x520x6	-
3	ICC-3-1C	19043273	1000x500x108	-	ICC-R-3-1C	19043295	1000x433x123	-	ICC-T-3-1C	19087366	1000x520x6	-
4	ICC-4-1C	19043274	1325x500x108	-	ICC-R-4-1C	19043296	1325x433x123	-	ICC-T-4-1C	19087367	1325x520x6	-
5	ICC-5-1C	19043275	1650x500x108	-	ICC-R-5-1C	19043297	1650x433x123	-	ICC-T-5-1C	19087368	1650x520x6	-
6	ICC-6-1C	19047838	1975x500x108	-	ICC-R-6-1C	19047843	1975x433x123	-	ICC-T-6-1C	19087363	1975x520x6	-
CENTRAL GLASS												
2	ICC-2-2C	19046893	675x570x108	-	ICC-R-2-2C	19043298	675x585x123	-	-	-	-	-
3	ICC-3-2C	19046894	1000x570x108	-	ICC-R-3-2C	19043301	1000x585x123	-	-	-	-	-
4	ICC-4-2C	19046895	1325x570x108	-	ICC-R-4-2C	19043302	1325x585x123	-	-	-	-	-
5	ICC-5-2C	19046896	1650x570x108	-	ICC-R-5-2C	19043303	1650x585x123	-	-	-	-	-
6	ICC-6-2C	19047839	1975x570x108	-	ICC-R-6-2C	19047844	1975x585x123	-	-	-	-	-
CLOSED FRONTAL GLASS												
2	ICCS-FP-2	19072070	675x515x420	-	ICCS-R-FP-2	19072075	675x433x420	-	ICCS-T-FP-2	19105647	675x486x525	-
3	ICCS-FP-3	19072071	1000x515x420	-	ICCS-R-FP-3	19072076	1000x433x420	-	ICCS-T-FP-3	19105648	1000x486x525	-
4	ICCS-FP-4	19072072	1325x515x420	-	ICCS-R-FP-4	19072077	1325x433x420	-	ICCS-T-FP-4	19105649	1325x486x525	-
5	ICCS-FP-5	19072073	1650x515x420	-	ICCS-R-FP-5	19072078	1650x433x420	-	ICCS-T-FP-5	19105670	1650x486x525	-
6	ICCS-FP-6	19072074	1975x515x420	-	ICCS-R-FP-6	19072079	1975x433x420	-	ICCS-T-FP-6	19105671	1975x486x525	-

Frontal protection glasses for neutral brackets

- Glass specially designed to protect the guest from an unwanted contact.
- Tempered glass to be used in combination with neutral brackets.



MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	€
IDFG-2	19043312	675x395x6	2	-
IDFG-3	19043314	1000x395x6	3	-
IDFG-4	19043315	1325x395x6	4	-
IDFG-5	19043316	1650x395x6	5	-
IDFG-6	19047848	1975x395x6	6	-

Cubic refrigerated vitrines

General characteristics

- Specially designed to hold, display and serve chilled food (e.g. fruits, desserts, yogurts, cold appetizers, presented on plates/ramekins, etc.) and beverages (bottles, cans) keeping displayed product at optimum temperatures during extended service times, up to 24-hour operations.
- Manufactured in stainless steel with satin finish.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Electronic thermostat, with digital display, to control and regulate the temperature on the ventilated well at the desired set point and turn on the lighting of the display.
- Automatic defrost system that minimizes compressor workload and saves energy.
- LED light strip integrated on the display top.
- 220-240V 1N~.

CUBIC REFRIGERATED VITRINES WITH VENTILATED WELL

- Ventilated refrigerated well with height-adjustable base to display pans with different heights. Flat display level and drainage area slightly bent.
- Ventilated refrigeration system with high-performance electronic fans and large area evaporators.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Evaporation tray, with intelligent evaporation system of defrost water, as accessories.
- Easily removable and height adjustable tempered glass shelves.
- Textile curtain: previously refrigerated food is kept chilled for a limited duration of 3-4 hours when the display is open on the customer side.

- Front clapets: in plastic to access the food on each shelf.
- Closed: tempered front glass window, firmly fixed by using anodized aluminum clamps which allows the glass to be folded for cleaning.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Climate class: 3M2 in models with textile curtain (CT) and 3M1 in models with Clapets (CP) and closed (CL).
- Working temperatures: +4°C/ +10°C.



DDRVC7-H-CT-3-4



DDRVC7-S-CL-3-4



DDRVC7-W-CP-3-4



DDRVC7-S-CL-2-4



Client side: TEXTILE CURTAIN (CT)

MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS SERVICE SIDE: SWING DOORS (H)									
DDRVC7-H-CT-3-2	19106279	R290	50	790x720x1488	765x690	2	665	Included	-
DDRVC7-H-CT-3-3	19106280	R290	50	1115x720x1488	1090x690	3	970	Included	-
DDRVC7-H-CT-3-4	19106281	R290	50	1440x720x1488	1415x690	4	1200	Included	-
SERVICE SIDE: SLIDING DOORS (S)									
DDRVC7-S-CT-3-3	19106288	R290	50	1115x720x1476	1090x690	3	665	Included	-
DDRVC7-S-CT-3-4	19106289	R290	50	1440x720x1476	1415x690	4	1200	Included	-
SERVICE SIDE: WALL TYPE (W)									
DDRVC7-W-CT-3-2	19106296	R290	50	790x720x1488	765x690	2	545	Included	-
DDRVC7-W-CT-3-3	19106297	R290	50	1115x720x1488	1090x690	3	810	Included	-
DDRVC7-W-CT-3-4	19106298	R290	50	1440x720x1488	1415x690	4	1000	Included	-

Check remote versions at the end of the chapter.



Client side: CLAPETS (CP)

MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS SERVICE SIDE: SWING DOORS (H)									
DDRVC7-H-CP-3-2	19106282	R290	50	790x720x1488	765x690	2	665	Included	-
DDRVC7-H-CP-3-3	19106283	R290	50	1115x720x1488	1090x690	3	970	Included	-
DDRVC7-H-CP-3-4	19106284	R290	50	1440x720x1488	1415x690	4	1200	Included	-
SERVICE SIDE: SLIDING DOORS (S)									
DDRVC7-S-CP-3-3	19106290	R290	50	1115x720x1476	1090x690	3	665	Included	-
DDRVC7-S-CP-3-4	19106291	R290	50	1440x720x1476	1415x690	4	1200	Included	-
DDRVC7-S-CP-3-5	19106292	R290	50	1765x720x1476	1740x690	5	1250	Included	-
SERVICE SIDE: WALL TYPE (W)									
DDRVC7-W-CP-3-2	19106299	R290	50	790x720x1488	765x690	2	545	Included	-
DDRVC7-W-CP-3-3	19106300	R290	50	1115x720x1488	1090x690	3	810	Included	-
DDRVC7-W-CP-3-4	19106301	R290	50	1440x720x1488	1415x690	4	1000	Included	-



Client side: CLOSED (CL)

MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS SERVICE SIDE: SWING DOORS (H)									
DDRVC7-H-CL-3-2	19106285	R290	50	790x720x1488	765x690	2	410	Included	-
DDRVC7-H-CL-3-3	19106286	R290	50	1115x720x1488	1090x690	3	470	Included	-
DDRVC7-H-CL-3-4	19106287	R290	50	1440x720x1488	1415x690	4	650	Included	-
SERVICE SIDE: SLIDING DOORS (S)									
DDRVC7-S-CL-3-3	19106293	R290	50	1115x720x1476	1090x690	3	470	Included	-
DDRVC7-S-CL-3-4	19106294	R290	50	1440x720x1476	1415x690	4	650	Included	-
DDRVC7-S-CL-3-5	19106295	R290	50	1765x720x1476	1740x690	5	725	Included	-
2 LEVELS SERVICE SIDE: SLIDING DOORS (S)									
DDRVC7-S-CL-2-3	19106302	R290	50	1115x720x1276	1090x690	3	390	Included	-
DDRVC7-S-CL-2-4	19106303	R290	50	1440x720x1276	1415x690	4	550	Included	-
DDRVC7-S-CL-2-5	19106304	R290	50	1765x720x1276	1740x690	5	675	Included	-

INDEPENDENT CUBIC REFRIGERATED VITRINES

- Ventilated refrigeration system with high-performance electronic fans and large area evaporators.
- Evaporation tray, with intelligent evaporation system of defrost water, as standard accessory.
- Sliding doors on the service side of the display, to make easier product loading/replacement operations.
- Plastic front clapets to access the food on each shelf.
- Stainless steel shelves, without possibility of height adjustment.

- DDRVCO models: open base, which can be installed on any static refrigerated plate/well by means of supplied fittings.
- DDRVCC models: isolated flat base, to be installed as an independent element on any flat surface.
- Climate class: 3M1.
- Working temperatures: +2°C/ +10°C.



DDRVCO6-S-CP-4



DDRVCC6-S-CP-4

OPEN BASE			ISOLATED FLAT BASE			GAS	HZ	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP
MODEL	CODE	€	MODEL	CODE	€						
DDRVCO6-S-CP-3	19106305	-	DDRVCC6-S-CP-3	19106308	-	R290	50	1106x600x1188	3	910	Included
DDRVCO6-S-CP-4	19106306	-	DDRVCC6-S-CP-4	19106309	-	R290	50	1431x600x1188	4	1045	Included
DDRVCO6-S-CP-5	19106307	-	DDRVCC6-S-CP-5	19106413	-	R290	50	1756x600x1188	5	1280	Included

Check remote versions at the end of the chapter.

Cubic hot vitrines

General characteristics

- Specially designed to hold, display and serve hot food presented on plates or shallow GN 1/1 pans (e.g. hot appetizers, sandwiches, pies, pizza, etc.) keeping displayed product at optimum temperatures during service time.
- Structure manufactured in stainless steel with satin finish.
- 4mm thickness, very durable glass ceramic shelf and plate.
- Heating system by hidden silicon heaters attached to the bottom of the glass ceramic plate and shelf.
- Foodshields with light and heat by protected halogen lamps located over the glass ceramic plate and shelf (except with customer side closed).
- Two (2) or three (3) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf(ves) separately, at the desired set point.
- Sliding doors on the service side of the display, to make easier product loading/replacement operations.
- Closed service side: tempered front glass window, firmly fixed by using anodized aluminum clamps which allows the glass to be folded for cleaning.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Working temperatures: +30°C/ +100°C in models with customer side opened and +30°C/+80°C in models with customer side closed.



DDHVC7-S-3-4



DDHVC7-W-3-4



DDHVC7-S-CL-2-4

	MODEL	VOLTAGE AND FREQUENCY (Hz)	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	CLIENT SIDE	POWER (W)	€	
3 LEVELS	SERVICE SIDE: SLIDING DOORS (S)									
		DDHVC7-S-3-3	220-240V 1N~ 50/60Hz	19106311	1115x720x952	1090x690	3	Open	3620	-
		DDHVC7-S-3-4	380-415V 3N~ 50/60Hz	19106312	1440x720x952	1415x690	4	Open	4970	-
	DDHVC7-S-3-5	380-415V 3N~ 50/60Hz	19106313	1765x720x952	1740x690	5	Open	6320	-	
3 LEVELS	SERVICE SIDE: WALL TYPE (W)									
		DDHVC7-W-3-3	220-240V 1N~ 50/60Hz	19106314	1115x720x952	1090x690	3	Open	3620	-
		DDHVC7-W-3-4	380-415V 3N~ 50/60Hz	19106315	1440x720x952	1415x690	4	Open	4970	-
	DDHVC7-W-3-5	380-415V 3N~ 50/60Hz	19106316	1765x720x952	1740x690	5	Open	6320	-	
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)									
		DDHVC7-S-CL-2-3	220-240V 1N~ 50/60Hz	19106317	1115x720x742	1090x690	3	Closed	1965	-
		DDHVC7-S-CL-2-4	220-240V 1N~ 50/60Hz	19106318	1440x720x742	1415x690	4	Closed	2710	-
	DDHVC7-S-CL-2-5	220-240V 1N~ 50/60Hz	19106319	1765x720x742	1740x690	5	Closed	3465	-	

Reserves

General characteristics

- Specifically designed to be installed under a worktop in order to hold chilled or hot products.
- Manufactured in stainless steel with a solid and robust structure.
- Cold reserves:
 - With hinged doors or drawers, to house containers or grills GN 2/1 or GN 1/1.
 - Forced draft evaporator and removable pull-out/push-in magnetic door gasket, to keep maximum hygiene.
- Automatic evaporation system of defrost water as an accessory.
- Working temperatures: +0°C/ +6°C.
- Hot reserves:
 - Double-wall sliding doors and forced air heating system.
 - Working temperatures: +30°C/ +90°C.
- Electronic thermostat, with digital display, to control and regulate the temperature at the desired set point.



DDRC4-21 DD



DDRC5-22 HH



TMH4-714 SE

MODEL	GAS	CODE	DIMENSIONS (mm)	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	POWER (W)	CLIMATE CLASS	COLD GROUP	€
COLD RESERVE										
DDRC4-12 D	R290	19105783	1370x676x450	GN 2/1	1	-	150	4	Included	-
DDRC4-22 DD	R290	19105784	1763x766x450	GN 2/1	2	-	210	4	Included	-
DDRC5-12 D	R290	19105785	1145x766x586	GN 2/1	1	-	165	4	Included	-
DDRC5-22 DD	R290	19105786	1763x766x586	GN 2/1	2	-	270	4	Included	-
DDRC5-12 H	R290	19105787	1145x766x586	GN 2/1	-	2	165	4	Included	-
DDRC5-22 HH	R290	19105788	1763x766x586	GN 2/1	-	4	270	4	Included	-
DDRC4-21 DD	R290	19105795	1370x676x450	GN 1/1	2	-	155	4	Included	-
DDRC4-31 DDD	R290	19105796	1763x676x450	GN 1/1	3	-	160	4	Included	-
DDRC5-21 DD	R290	19105797	1370x676x586	GN 1/1	2	-	165	4	Included	-
DDRC5-31 DDD	R290	19105798	1763x676x586	GN 1/1	3	-	275	4	Included	-
DDRC5-21 HH	R290	19105799	1370x676x586	GN 1/1	-	4	165	4	Included	-
DDRC5-31 HHH	R290	19105800	1763x676x586	GN 1/1	-	6	275	4	Included	-

Check remote versions at the end of the chapter.

MODEL	CODE	DIMENSIONS (mm)	POWER (W)	€
HOT RESERVE				
TMH4-712 SE	19105725	1196x685x450	1450	-
TMH4-714 SE	19105726	1395x685x450	1450	-
TMH4-716 SE	19105727	1596x685x450	1450	-
TMH4-718 SE	19105728	1796x685x450	2470	-
TMH4-720 SE	19105729	1996x685x450	2470	-
TMH6-712 SE	19105730	1196x685x610	1450	-
TMH6-714 SE	19105731	1396x685x610	1450	-
TMH6-716 SE	19105732	1596x685x610	2470	-
TMH6-718 SE	19105733	1796x685x610	2470	-
TMH6-720 SE	19105734	1996x685x610	2870	-
COMMON ACCESORIES				
KPSR	19056083	Set of 4 legs (height 150 mm)		-

Dispensers

General characteristics

- Specially designed to store and serve neutral and hot plates and ware-washing baskets.
- Made of stainless steel.
- Special system with steel springs, keeping the plates at a constant level for easy service.
- Easy to place and remove.



MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIAMETER (mm)	Ø PLATES (mm)	PLATE CAPACITY	MAXIMUM LOAD (KG)	POWER (W)	€
NEUTRAL PLATE DISPENSER									
IDPN-28	-	19046408	391x730	Ø375	de 180 a 280	40/45	45	-	-
IDPN-34	-	19043371	451x730	Ø434	de 240 a 340	40/45	45	-	-
HOT PLATE DISPENSER									
IDPC-28	50/60	19043372	420x730	Ø407	de 180 a 280	40/45	45	480	-
IDPC-34	50/60	19043373	480x730	Ø466	de 240 a 340	40/45	45	480	-

MODEL	CODE	DIMENSIONS (mm)	DISPENSER	Ø PLATES (mm)	€
COVER FOR PLATE DISPENSER					
ITDP-28	19043374	Ø400x60	IDPC-28 - IDPN-28	de 180 a 280	-
ITDP-34	19043375	Ø400x60	IDPC-34 - IDPN-34	de 240 a 340	-

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	BASKETS (mm)	BASKET CAPACITY (110MM HEIGHT)	MAXIMUM LOAD (KG)	€
BASKET DISPENSER							
IDCN-55	19043376	600x640x710	535x610	500 x 500	5/6	120	-

Accessories



MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
EVAPORATION KIT DEFROST WATER						
DDAES	50/60	19105737	274x74x74	Static refrigeration and cold reserves	100	-
EV-KIT-450	50/60	19046595	400x170x65	Ventilated wells, closed (CL) vitrines and 2-3 GN 1/1 vitrines with textile curtains (CT) or clapets (CP)	450	-
EV-KIT-900	50/60	19046596	400x170x65	4-5 GN 1/1 vitrines with textile curtains (CT) or clapets (CP)	900	-
OVERFLOW PAN DEFROST WATER						
OF-PAN		19046598	GN 1/1 (65 mm de alto)	All refrigerated drop-in elements		-
TOOL TO LIFT DROP-IN						
PAL-DROPIN		19046641	-	All refrigerated drop-in elements		-
DIGITAL THERMOMETER KIT						
IPCTI/C	50/60	19053060	132x84x70	Switch	1	-
DDATC	50/60	19105738	132x84x70	Cold thermometer	1	-
DDATCS	50/60	19105739	132x84x70	Cold thermometer + switch	1	-
DDATH	50/60	19105740	132x84x70	Hot thermometer	1	-
DDATHS	50/60	19105741	132x84x70	Hot thermometer + switch	1	-

Remote codes

Static plates and wells

MODEL	CODE	HZ	CAPACITY GN 1/1	€
1 LEVEL PLATE				
DDCSP6-2-R	19105752	50/60	2	-
DDCSP6-3-R	19105753	50/60	3	-
DDCSP6-4-R	19105754	50/60	4	-
DDCSP6-5-R	19105755	50/60	5	-
DDCSP6-6-R	19105756	50/60	6	-
2 LEVELS PLATE				
DDCS2P6-3-R	19105971	50/60	3	-
DDCS2P6-4-R	19105761	50/60	4	-
DDCS2P6-5-R	19105762	50/60	5	-
STATIC 80 mm WELL				
DDCSB6-80-3-R	19105766	50/60	3	-
DDCSB6-80-4-R	19105767	50/60	4	-
DDCSB6-80-5-R	19105768	50/60	5	-
STATIC 160 mm WELL				
DDCSB6-160-2-R	19105774	50/60	2	-
DDCSB6-160-3-R	19105775	50/60	3	-
DDCSB6-160-4-R	19105776	50/60	4	-
DDCSB6-160-5-R	19105777	50/60	5	-
DDCSB6-160-6-R	19105778	50/60	6	-
FRESH PRODUCT SHOWCASE WELL				
DDCE6-80-1-R	19105781	50/60	1	-
DDCE6-80-2-R	19105782	50/60	2	-

Undercounter plate

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FPBCF-2-R	19092133	50/60	2	-
FPBCF-3-R	19092134	50/60	3	-
FPBCF-4-R	19092135	50/60	4	-
FPBCF-5-R	19092136	50/60	5	-
FPBCF-6-R	19092137	50/60	6	-

Ventilated well

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FCRV7-2-R	19091739	50/60	2	-
FCRV7-3-R	19091740	50/60	3	-
FCRV7-4-R	19091741	50/60	4	-
FCRV7-5-R	19091742	50/60	5	-
FCRV7-6-R	19091743	50/60	6	-

Well for frozen products

MODEL	CODE	HZ	CAPACITY	€
DDCF6-4-R	19106274	50/60	4	-

Cold-hot mixed elements

MODEL	CODE	HZ	CAPACITY GN 1/1	€
MIXED WHITE GLASS CERAMIC PLATE				
FPRV6-2-W-R	19092276	50/60	2	-
FPRV6-3-W-R	19092277	50/60	3	-
MIXED STAINLESS STEEL PLATE				
FPRSS6-2-R	19092280	50/60	2	-
FPRSS6-3-R	19092281	50/60	3	-

Cubic refrigerated vitrines with ventilated well

Client side: TEXTILE CURTAIN (CT)					
MODEL	CODE	HZ	CAPACITY GN 1/1	€	
SERVICE SIDE: SWING DOORS (H)					
DDRVC7-H-CT-3-2-R	19107534	50/60	2	-	
DDRVC7-H-CT-3-3-R	19107535	50/60	3	-	
DDRVC7-H-CT-3-4-R	19107536	50/60	4	-	
SERVICE SIDE: SLIDING DOORS (S)					
DDRVC7-S-CT-3-3-R	19107537	50/60	3	-	
DDRVC7-S-CT-3-4-R	19107538	50/60	4	-	
SERVICE SIDE: WALL TYPE (W)					
DDRVC7-W-CT-3-2-R	19107539	50/60	2	-	
DDRVC7-W-CT-3-3-R	19107541	50/60	3	-	
DDRVC7-W-CT-3-4-R	19107542	50/60	4	-	

Client side: CLAPETS (CP)					
MODEL	CODE	HZ	CAPACITY GN 1/1	€	
SERVICE SIDE: SWING DOORS (H)					
DDRVC7-H-CP-3-2-R	19107543	50/60	2	-	
DDRVC7-H-CP-3-3-R	19107544	50/60	3	-	
DDRVC7-H-CP-3-4-R	19107545	50/60	4	-	
SERVICE SIDE: SLIDING DOORS (S)					
DDRVC7-S-CP-3-3-R	19107546	50/60	3	-	
DDRVC7-S-CP-3-4-R	19107547	50/60	4	-	
DDRVC7-S-CP-3-5-R	19107548	50/60	5	-	
SERVICE SIDE: WALL TYPE (W)					
DDRVC7-W-CP-3-2-R	19107549	50/60	2	-	
DDRVC7-W-CP-3-3-R	19107550	50/60	3	-	
DDRVC7-W-CP-3-4-R	19107551	50/60	4	-	

CLIENT SIDE: CLOSED (CL)					
MODEL	CODE	HZ	CAPACITY GN 1/1	€	
SERVICE SIDE: SWING DOORS (H)					
DDRVC7-H-CL-3-2-R	19107552	50/60	2	-	
DDRVC7-H-CL-3-3-R	19107553	50/60	3	-	
DDRVC7-H-CL-3-4-R	19107554	50/60	4	-	
SERVICE SIDE: SLIDING DOORS (S)					
DDRVC7-S-CL-3-3-R	19107555	50/60	3	-	
DDRVC7-S-CL-3-4-R	19107556	50/60	4	-	
DDRVC7-S-CL-3-5-R	19107557	50/60	5	-	
SERVICE SIDE: SLIDING DOORS (S)					
DDRVC7-S-CL-2-3-R	19107558	50/60	3	-	
DDRVC7-S-CL-2-4-R	19107559	50/60	4	-	
DDRVC7-S-CL-2-5-R	19107560	50/60	5	-	

Cold reserve

MODEL	CODE	HZ	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	€
DDRC4-12 D-R	19105789	50/60	GN 2/1	1		-
DDRC4-22 DD-R	19105790	50/60	GN 2/1	2		-
DDRC5-12 D-R	19105791	50/60	GN 2/1	1		-
DDRC5-22 DD-R	19105792	50/60	GN 2/1	2		-
DDRC5-12 H-R	19105793	50/60	GN 2/1		2	-
DDRC5-22 HH-R	19105794	50/60	GN 2/1		4	-
DDRC4-21 DD-R	19105801	50/60	GN 1/1	2		-
DDRC4-31 DDD-R	19105802	50/60	GN 1/1	3		-
DDRC5-21 DD-R	19105803	50/60	GN 1/1	2		-
DDRC5-31 DDD-R	19105804	50/60	GN 1/1	3		-
DDRC5-21 HH-R	19105805	50/60	GN 1/1		4	-
DDRC5-31 HHH-R	19105806	50/60	GN 1/1		6	-



Self Service

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Flexibility to adapt to all spaces
with ergonomics.



Access the website

Dispensers

General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.
- Dispensers over a base.
- 400 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors. Four (4) decorated sides.
- Decoration facade at 150 mm from the ground.



MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	TRAY CAPACITY	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
TRAY DISPENSER									
	SS-77	18001483	798x780x400	2 Columns	160	-	-	-	-
	SS-147	18001484	1450x780x400	4 Columns	320	-	-	-	-
TRAY AND CUTLERY DISPENSER OVER A BASE									
	D-R-313	18003180	798x780x1514	3 GN 1/3 - 150mm	160	150	-	Rectangular	-
	D-R-613	18003190	1450x780x1514	6 GN 1/3 - 150mm	320	300	-	Rectangular	-
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE									
	D-R-313/2	18003191	798x780x1514	3 GN 1/3 - 150mm + 1 GN 2/1 - 200mm	160	150	120	Rectangular	-
	D-R-613/2	18003192	1450x780x1514	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	Rectangular	-
GLASS DISPENSER OVER A BASE									
	DV-R-6	18003193	798x780x1569	6 glass levels	-	-	-	324/360	Rectangular
	DV-R-62	18003196	1450x780x1569	2x6 glass levels	-	-	-	648/720	Rectangular
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE									
	DVCP-R-6	18003199	1450x780x1569	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 6 glass levels	160	150	120	324/360	Rectangular

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
CUTLERY DISPENSER OVER NEUTRAL ELEMENT								
	DC-R-1	19071811	696x345x536	3 GN 1/3 - 150 mm	150	-	Rectangular	-
	DC-R-2	19071812	696x345x658	6 GN 1/3 - 150 mm	300	-	Rectangular	-
BREAD DISPENSER OVER NEUTRAL ELEMENT								
	DP-R-1	19071813	696x667x600	1 GN 2/1 - 200 mm	-	120	Rectangular	-
	DP-R-2	19071814	696x667x725	2 GN 2/1 - 200 mm	-	240	Rectangular	-
CUTLERY AND BREAD DISPENSER OVER NEUTRAL ELEMENT								
	DCP-R	19071815	696x667x658	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm	150	120	Rectangular	-
GLASS DISPENSER OVER NEUTRAL ELEMENT								
	DV-R-4 SB	19071816	696x745x829	4 glass levels	-	-	216/240	Rectangular

Neutral Elements

General characteristics

- Manufactured with a sturdy, high-quality, stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.

- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Front panels in water-resistant medium density fibreboard (MDF).
- Decoration facade at 150 mm from the ground.
- Plinths, end of line decoration or any other accessories should be requested separately and are supplied disassembled.



SM-4



SA-I-45



SA-E-90

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
NEUTRAL ELEMENT					
	SM-450	18001494	450x850x900	Closed without neutral reserve	-
	SM-2	18001495	950x850x900	Open / neutral reserve	2
	SM-3	18001496	1375x850x900	Open / neutral reserve	3
	SM-4	18001497	1600x850x900	Open / neutral reserve	4
	SM-5	18001498	1985x850x900	Open / neutral reserve	5
	SM-6	18001499	2335x850x900	Open / neutral reserve	6
	SM-3-P	18001500	1375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3
	SM-4-P	18001501	1600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4
	SM-5-P	18001502	1985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5
	SM-6-P	18001503	2335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6
CORNER ELEMENT					
	SA-I-90	18001504	1141x1141x900	90° internal angle. Open / neutral reserve	-
	SA-I-45	18001505	850x850x900	45° internal angle. Open / neutral reserve	-
	SA-E-90	18001506	935x935x900	90° external angle. Without neutral reserve	-
	SA-E-45	18001507	850x850x900	45° external angle. Without neutral reserve	-



SMC-12-D



SMC-8-F



DAC-95



DPAN-95

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€	
CASH REGISTER ELEMENT					
	SMC-12-D	18001514	1375x850x900	Cash register element with side arm to the right	-
	SMC-12-I	18001516	1375x850x900	Cash register element with side arm to the left	-
	SMC-6-D	18001519	605x850x900	Cash register element without side arm (cash register to the right)	-
	SMC-6-I	18001520	605x850x900	Cash register element without side arm (cash register to the left)	-
	SMC-8-F	18001521	800x850x900	Cash register element without side arm (cash register facing public)	-

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€	
FACADE ELEMENT					
	F-5	18001720	550x215x900	Facade element= 550 mm	-

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	PLATE CAPACITY (Ø280mm)	GLASS CAPACITY (Ø80/Ø75mm)	MAXIMUM LOAD (KG)	POWER (W)	€
PLATE DISPENSER								
	DAN-95	18001508	950x850x900	2 plate columns - neutral	80-90	-	45 per column	-
	DAC-95	18001509	950x850x900	2 plate columns - heated	80-90	-	45 per column	960
GLASS BASKET DISPENSER								
	DPAN-95	18001510	950x850x900	5/6 glass baskets	-	200 // 265	120	-

Refrigerated Elements

General characteristics

- Refrigerated elements specially designed to hold, display and serve chilled food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Decoration facade at 150 mm from the ground.
- Static well cooling system by expanded copper coil located on its base.
- Ventilated well cooling system creates a constant flow of chilled air, coming from the evaporator module fans.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).
- Electronic thermostat with digital display.
- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



DSCSP-CR-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
STATIC REFRIGERATED PLATE ELEMENT											
DSCSP-SR-3	R290	50/60	18007711	1375x850x900	-	3	Open / neutral reserve	215	4	Included	-
DSCSP-SR-4	R290	50/60	18007712	1600x850x900	-	4	Open / neutral reserve	225	4	Included	-
 DSCSP-SR-5	R290	50/60	18007713	1985x850x900	-	5	Open / neutral reserve	305	4	Included	-
DSCSP-SR-6	R290	50/60	18007714	2335x850x900	-	6	Open / neutral reserve	330	4	Included	-
DSCSP-CR-3	R290	50/60	18007715	1375x850x900	-	3	1 x GN2/1 refrigerated reserve	380	4	Included	-
DSCSP-CR-4	R290	50/60	18007716	1600x850x900	-	4	1 x GN2/1 refrigerated reserve	390	4	Included	-
 DSCSP-CR-5	R290	50/60	18007717	1985x850x900	-	5	2 x GN2/1 refrigerated reserve	575	4	Included	-
DSCSP-CR-6	R290	50/60	18007718	2335x850x900	-	6	2 x GN2/1 refrigerated reserve	600	4	Included	-



FSCV-SR-4



FSCR-4 + SP-70



FSCV-4 + SP-70

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
VENTILATED REFRIGERATED WELL ELEMENT											
FSCV-SR-3	R290	50/60	18004636	1375x850x900	35- 82-120	3	Open / neutral reserve	375	4	Included	-
FSCV-SR-4	R290	50/60	18004637	1600x850x900	35- 82-120	4	Open / neutral reserve	380	4	Included	-
 FSCV-SR-5	R290	50	18004638	1985x850x900	35- 82-120	5	Open / neutral reserve	485	4	Included	-
FSCV-SR-6	R290	50	18004639	2335x850x900	35- 82-120	6	Open / neutral reserve	510	4	Included	-
FSCV-CR-3	R290	50/60	18004640	1375x850x900	35- 82-120	3	1 x GN2/1 refrigerated reserve	525	4	Included	-
FSCV-CR-4	R290	50/60	18004641	1600x850x900	35- 82-120	4	1 x GN2/1 refrigerated reserve	530	4	Included	-
 FSCV-CR-5	R290	50	18004642	1985x850x900	35- 82-120	5	2 x GN2/1 refrigerated reserve	695	4	Included	-
FSCV-CR-6	R290	50	18004643	2335x850x900	35- 82-120	6	2 x GN2/1 refrigerated reserve	720	4	Included	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT											
FSCR-3	R290	50/60	18004684	1265x875x900	80	3	-	215	4	Included	-
FSCR-4	R290	50/60	18004685	1590x875x900	80	4	-	225	4	Included	-
 FSCR-5	R290	50/60	18004686	1975x875x900	80	5	-	305	4	Included	-
FSCR-6	R290	50/60	18004687	2325x875x900	80	6	-	330	4	Included	-
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT											
FSCV-3	R290	50/60	18004688	1265x875x900	35- 82-120	3	-	375	4	Included	-
FSCV-4	R290	50/60	18004689	1590x875x900	35- 82-120	4	-	380	4	Included	-
 FSCV-5	R290	50	18004690	1975x875x900	35- 82-120	5	-	485	4	Included	-
FSCV-6	R290	50	18004691	2325x875x900	35- 82-120	6	-	510	4	Included	-

Hot Elements

General characteristics

- Hot elements specially designed to hold, display and serve hot food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Decoration facade at 150 mm from the ground.

- Glass ceramic top heating system by hidden silicon resistors attached to the bottom of the plate.
- Dry bain marie heating system by a set of resistor modules with fans.
- Wet bain marie heating system by hidden silicon resistors attached to the bottom of the well.
- Electronic thermostat with digital display.
- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SV-SR-4

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	POWER(W)	€
GLASS CERAMIC PLATE HOT ELEMENT							
SV-SR-2	230V 1N 50/60	18001658	950x850x900	2	Open / neutral reserve	905	-
SV-SR-3	230V 1N 50/60	18001610	1375x850x900	3	Open / neutral reserve	1355	-
SV-SR-4	230V 1N 50/60	18001611	1600x850x900	4	Open / neutral reserve	1805	-
SV-SR-5	230V 1N 50/60	18001612	1985x850x900	5	Open / neutral reserve	2255	-
SV-SR-6	230V 1N 50/60	18001613	2335x850x900	6	Open / neutral reserve	2710	-
SV-CR-3	230V 1N 50/60	18001614	1375x850x900	3	Hot reserve	2805	-
SV-CR-4	230V 1N 50/60	18001615	1600x850x900	4	Hot reserve	3255	-
SV-CR-5	400V 3N 50/60	18001616	1985x850x900	5	Hot reserve	4275	-
SV-CR-6	400V 3N 50/60	18001617	2335x850x900	6	Hot reserve	5710	-



SBM-SR-4



DSHV-SR-4



SV-4 + SP-70

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER(W)	€
WET BAIN MARIE HOT ELEMENT								
SBM-SR-2	230V 1N 50/60	18001618	950x850x900	190	2	Open / neutral reserve	1510	-
SBM-SR-3	230V 1N 50/60	18001619	1375x850x900	190	3	Open / neutral reserve	2005	-
SBM-SR-4	230V 1N 50/60	18001620	1600x850x900	190	4	Open / neutral reserve	2510	-
SBM-SR-5	230V 1N 50/60	18001621	1985x850x900	190	5	Open / neutral reserve	3030	-
SBM-SR-6	230V 1N 50/60	18001622	2335x850x900	190	6	Open / neutral reserve	3555	-
SBM-CR-3	230V 1N 50/60	18001623	1375x850x900	190	3	Hot reserve	2905	-
SBM-CR-4	230V 1N 50/60	18001624	1600x850x900	190	4	Hot reserve	3360	-
SBM-CR-5	400V 3N 50/60	18001625	1985x850x900	190	5	Hot reserve	4480	-
SBM-CR-6	400V 3N 50/60	18001626	2335x850x900	190	6	Hot reserve	5245	-
DRY BAIN MARIE HOT ELEMENT								
DSHV-SR-3	230V 1N 50/60	18007737	1375x850x900	234	3	Open / neutral reserve	1250	-
DSHV-SR-4	230V 1N 50/60	18007738	1600x850x900	234	4	Open / neutral reserve	1250	-
DSHV-SR-5	230V 1N 50/60	18007739	1985x850x900	234	5	Open / neutral reserve	2050	-
DSHV-SR-6	230V 1N 50/60	18007741	2335x850x900	234	6	Open / neutral reserve	2050	-
DSHV-CR-3	230V 1N 50/60	18007742	1375x850x900	234	3	Hot reserve	2100	-
DSHV-CR-4	230V 1N 50/60	18007743	1600x850x900	234	4	Hot reserve	2100	-
DSHV-CR-5	230V 1N 50/60	18007744	1985x850x900	234	5	Hot reserve	3500	-
DSHV-CR-6	400V 3N 50/60	18007745	2335x850x900	234	6	Hot reserve	3740	-
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT								
SV-3	230V 1N 50/60	18001643	1265x875x900	-	3	-	1355	-
SV-4	230V 1N 50/60	18001644	1590x875x900	-	4	-	1805	-
SV-5	230V 1N 50/60	18001645	1975x850x900	-	5	-	2255	-
SV-6	230V 1N 50/60	18001646	2325x875x900	-	6	-	2710	-

3-level cubic refrigerated ventilated vitrines

General characteristics

- Refrigerated displays specially designed to hold, display and serve chilled food and beverages during service time.
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Decoration facade at 150 mm from the ground.
- Ventilated display cooling system creates a constant flow of chilled air at the back side of the display coming from the evaporator module fans.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).
- 8 mm thickness tempered glass shelves.
- Back display doors allowing an easy product access.
- Electronic thermostat with digital display.
- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



DSRVC-H-SR-CT-3-4



DSRVC-S-CR-CT-3-4

Client side: **TEXTILE CURTAIN (CT)**

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
SERVICE SIDE: SWING DOORS (H)											
DSRVC-H-SR-CT-3-3	R290	50	18007719	1375x850x1722	3	Open / Neutral reserve	Textile curtain	970	3M2	Included	-
DSRVC-H-SR-CT-3-4	R290	50	18007721	1600x850x1722	4	Open / Neutral reserve	Textile curtain	1200	3M2	Included	-
DSRVC-H-CR-CT-3-3	R290	50	18007724	1375x850x1722	3	1 GN2/1 refrigerated reserve	Textile curtain	1120	3M2	Included	-
DSRVC-H-CR-CT-3-4	R290	50	18007725	1600x850x1722	4	1 GN2/1 refrigerated reserve	Textile curtain	1350	3M2	Included	-
SERVICE SIDE: SLIDING DOORS (S)											
DSRVC-S-SR-CT-3-3	R290	50	18007728	1375x850x1710	3	Open / Neutral reserve	Textile curtain	665	3M2	Included	-
DSRVC-S-SR-CT-3-4	R290	50	18007729	1600x850x1710	4	Open / Neutral reserve	Textile curtain	1200	3M2	Included	-
DSRVC-S-CR-CT-3-3	R290	50	18007732	1375x850x1710	3	1 GN2/1 refrigerated reserve	Textile curtain	810	3M2	Included	-
DSRVC-S-CR-CT-3-4	R290	50	18007733	1600x850x1710	4	1 GN2/1 refrigerated reserve	Textile curtain	1350	3M2	Included	-

Client side: **CLAPETS (CP)**

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
SERVICE SIDE: SWING DOORS (H)											
DSRVC-H-SR-CP-3-3	R290	50	18007722	1375x850x1722	3	Open / Neutral reserve	Clapets	970	3M1	Included	-
DSRVC-H-SR-CP-3-4	R290	50	18007723	1600x850x1722	4	Open / Neutral reserve	Clapets	1200	3M1	Included	-
DSRVC-H-CR-CP-3-3	R290	50	18007726	1375x850x1722	3	1 GN2/1 refrigerated reserve	Clapets	1120	3M1	Included	-
DSRVC-H-CR-CP-3-4	R290	50	18007727	1600x850x1722	4	1 GN2/1 refrigerated reserve	Clapets	1350	3M1	Included	-
SERVICE SIDE: SLIDING DOORS (S)											
DSRVC-S-SR-CP-3-3	R290	50	18007730	1375x850x1710	3	Open / Neutral reserve	Clapets	665	3M1	Included	-
DSRVC-S-SR-CP-3-4	R290	50	18007731	1600x850x1710	4	Open / Neutral reserve	Clapets	1200	3M1	Included	-
DSRVC-S-CR-CP-3-3	R290	50	18007734	1375x850x1710	3	1 GN2/1 refrigerated reserve	Clapets	810	3M1	Included	-
DSRVC-S-CR-CP-3-4	R290	50	18007736	1600x850x1710	4	1 GN2/1 refrigerated reserve	Clapets	1350	3M1	Included	-

Cubic hot vitrines

General characteristics

- Hot displays specially designed to hold, display and serve hot food during service time.
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Decoration facade at 150 mm from the ground.
- Hot display heating system by hidden silicon resistors attached to the bottom of the glass ceramic plate and shelves.
- Foodshields with light and heat by protected halogen lamps located over the glass ceramic plate and shelves.
- Three (3) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelves separately, at the desired set point.
- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



DSHVC-S-SR-3-4



DSHVC-S-CR-3-4

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	€
CUBIC HOT GLASS CERAMIC DISPLAY								
DSHVC-S-SR-3-3	400V 3N 50/60	18007746	1375x850x1717	3	Open / neutral reserve	Open	3620	-
DSHVC-S-SR-3-4	400V 3N 50/60	18007747	1600x850x1717	4	Open / neutral reserve	Open	4970	-
DSHVC-S-SR-3-5	400V 3N 50/60	18007748	1925x850x1717	5	Open / neutral reserve	Open	6320	-
DSHVC-S-CR-3-3	400V 3N 50/60	18007749	1375x850x1717	3	Hot reserve	Open	5070	-
DSHVC-S-CR-3-4	400V 3N 50/60	18007750	1600x850x1717	4	Hot reserve	Open	6420	-
DSHVC-S-CR-3-5	400V 3N 50/60	18007751	1925x850x1717	5	Hot reserve	Open	8790	-

Foodshield with shelf and protection frontal glass

General characteristics

- Foodshields specially designed to improve food hygiene as well as to guarantee guest protection.
- Stainless steel shelf.
- Brackets manufactured in stainless steel, in rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.
- Easy installation of glasses to foodshields by means of clamps.



MODEL	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	POWER (W)	€
NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS									
DSFS-R-2	-	19106268	19106268	2	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-3	-	19106269	19106269	3	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-4	-	19106270	19106270	4	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-5	-	19106271	19106271	5	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-6	-	19106272	19106272	6	Neutral	Stainless steel shelf	Rectangular	-	-
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS									
DSFLS-R-2	50/60	19106253	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	-
DSFLS-R-3	50/60	19106254	1089x540x446	3	Light	Stainless steel shelf	Rectangular	25	-
DSFLS-R-4	50/60	19106255	1414x540x446	4	Light	Stainless steel shelf	Rectangular	35	-
DSFLS-R-5	50/60	19106256	1739x540x446	5	Light	Stainless steel shelf	Rectangular	45	-
DSFLS-R-6	50/60	19106257	2064x540x446	6	Light	Stainless steel shelf	Rectangular	55	-
LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS									
DSFHS-R-2	50/60	19106258	764x540x446	2	Light and heat	Stainless steel shelf	Rectangular	600	-
DSFHS-R-3	50/60	19106259	1089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	-
DSFHS-R-4	50/60	19106260	1414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1200	-
DSFHS-R-5	50/60	19106261	1739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1500	-
DSFHS-R-6	50/60	19106262	2064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1500	-
LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS									
DSFCS-R-2	50/60	19106263	764x540x446	2	Light and ceramic heat	Stainless steel shelf	Rectangular	650	-
DSFCS-R-3	50/60	19106264	1089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1050	-
DSFCS-R-4	50/60	19106265	1414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1450	-
DSFCS-R-5	50/60	19106266	1739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1850	-
DSFCS-R-6	50/60	19106267	2064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1850	-

Foodshields and glasses

See foodshields and glasses options in the Drop in section.



Accessories



ESN-4



ES-I-90



CJL-2



ITDP-28

Neutral elements accessories

MODEL	CODE	DIMENSIONS (MM)	DESCRIPTION	€
NEUTRAL ELEMENTS ACCESSORIES				
ESN-2	19037886	644x670	Height-adjustable shelf for SM-2	-
ESN-3	19037883	1068x670	Height-adjustable shelf for SM-3	-
ESN-4	19037884	1294x670	Height-adjustable shelf for SM-4	-
ESN-5	19037885	1679x670	Height-adjustable shelf for SM-5	-
ESN-6	19042746	2029x670	Height-adjustable shelf for SM-6	-
ESN-3-P	19070426	1068x670	Height-adjustable shelf for SM-3-P	-
ESN-4-P	19070427	1294x670	Height-adjustable shelf for SM-4-P	-
ESN-5-P	19070428	1679x670	Height-adjustable shelf for SM-5-P	-
ESN-6-P	19070429	2029x670	Height-adjustable shelf for SM-6-P	-

CORNER ELEMENTS ACCESSORIES

ES-I-45	19037895	578x530	Height-adjustable shelf for SA-I-45	-
ES-I-90	19037894	1162x591	Height-adjustable shelf for SA-I-90	-

CASH REGISTER ELEMENTS ACCESSORIES

CJL-1	19046593	311x401x111	Drawer with lock for SMC-16, SMC-6-D, SMC-6-I, SMC-8-F	-
CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I	-

PLATE DISPENSERS ACCESSORIES

ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	-
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Refrigerated elements accessories

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
ACCESSORIES FOR REFRIGERATED ELEMENTS, ISLANDS AND DISPLAYS					
ESF-3	19046585	534x670	Height-adjustable shelf for 3 GN 1/1	-	-
ESF-4	19046586	759x670	Height-adjustable shelf for 4 GN 1/1	-	-
ESF-5/6	19046587	1144x670	Height-adjustable shelf for 5 o 6 GN 1/1	-	-
SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	-
EVAPORATION KITS					
EV-KIT-450	19046595	400x170x65	Static refrigerated elements, ventilated refrigerated wells and 3GN 1/1 vitrines with textile curtain (CT) or clapets (CP).	450	-
EV-KIT-900	19046596	400x170x65	4 GN 1/1 vitrines with textile curtain (CT) or clapets (CP)	900	-



EV-KIT-450

Hot elements accessories

MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
UNDERCOUNTER HOT TROLLEYS						
ICCB-6	230V 1N 50-60	19043639	685x670x730	1 door. Capacity 6 GN 2/1 guides.	850	-
ICCB-6-3C	230V 1N 50-60	19043641	685x670x730	3 drawers. Capacity 3 GN 1/1 pans.	850	-
HOT ELEMENTS ACCESSORIES						
ESC-2	-	19046588	412x670	Height-adjustable shelf for 2 GN 1/1	-	-
ESC-3	-	19046589	837x670	Height-adjustable shelf for 3 GN 1/1	-	-
ESC-4	-	19046590	1062x670	Height-adjustable shelf for 4 GN 1/1	-	-
ESC-5	-	19046591	1447x670	Height-adjustable shelf for 5 GN 1/1	-	-
ESC-6	-	19046592	1797x670	Height-adjustable shelf for 6 GN 1/1	-	-
SP-70	-	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	-



Z-3GN



DDATCS



DBFLI

MODEL	CODE	APPLIES TO	€	MODEL	CODE	APPLIES TO	€
Z-SS-77-ISL	19046603	Dispenser over base 798 mm	-	Z-2GN-LW	19046612	950 mm element	-
Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	-	Z-2GN-L2W	19046613	950 mm element	-
Z-SM-450	19046605	SM-450	-	Z-3GN	19046614	1375 mm element	-
Z-SM-450-LW	19046606	SM-450	-	Z-3GN-LW	19046615	1375 mm element	-
Z-SM-450-L2W	19046607	SM-450	-	Z-3GN-L2W	19046616	1375 mm element	-
Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	-	Z-4GN	19046617	1600 mm element	-
Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	-	Z-4GN-LW	19046618	1600 mm element	-
Z-SA-E-90	19046632	90° external angle. Without neutral reserve	-	Z-4GN-L2W	19046619	1600 mm element	-
Z-SA-E-45	19046633	45° external angle. Without neutral reserve	-	Z-5GN	19046620	1985 mm element	-
Z-F-5	19046608	F-5	-	Z-5GN-LW	19046621	1985 mm element	-
Z-F-5-LW	19046609	F-5	-	Z-5GN-L2W	19046622	1985 mm element	-
Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	-	Z-6GN	19046623	2335 mm element	-
Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	-	Z-6GN-LW	19046624	2335 mm element	-
Z-SMC-8	19046638	SMC-8-F	-	Z-6GN-L2W	19046625	2335 mm element	-
Z-SMC-8-LW	19046639	SMC-8-F	-	Z-3GN-ISL	19046626	1265 mm island-type element	-
Z-SMC-8-L2W	19046640	SMC-8-F	-	Z-4GN-ISL	19046627	1590 mm island-type element	-
Z-SMC-6	19046634	SMC-6-D, SMC-6-I	-	Z-5GN-ISL	19046628	1975 mm island-type element	-
Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	-	Z-6GN-ISL	19046629	2325 mm island-type element	-
Z-2GN	19046611	950 mm element	-				

MODEL	DESCRIPTION
-	Plinth on customer side of the element.
LW	Plinth on customer side and one (1) side of the element.
L2W	Plinth on customer side and two (2) sides of the element.
ISL	Plinth on four (4) sides of the element.
LWS	Plinth on customer side and one (1) short side of the element.

MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
DIGITAL THERMOMETER KIT						
IPCIC	50/60	19053060	132x84x70	Switch	-	-
DDATC	50/60	19105738	132x84x70	Thermometer (cold)	-	-
DDATCS	50/60	19105739	132x84x70	Thermometer (cold)	-	-
DDATH	50/60	19105740	132x84x70	Thermometer (hot)	-	-
DDATHS	50/60	19105741	132x84x70	Thermometer (hot) - Switch	-	-

MODEL	CODE	DESCRIPTION	€
END OF LINE DECORATION			
DBFLI	19080942	Basic color decoration end of line left	-
DBFLD	19080943	Basic color decoration end of line right	-

Configuration options

Facade decoration

- ODF0020_BF Facade decorated with laminated panels in color. To be chosen from 16 basic colors:

- BF3091 Crystal White
- BF7927 Folkestone
- BF7912 Storm
- BF2253 Diamond Black
- BF7940 Spectrum Yellow
- BF3210 Levante
- BF1238 Carnaval
- BF6907 Amarena
- BF4177 Lemon
- BF8755 Lime
- BF6901 Vibrant Green
- BF0187 Kashmir
- BF5347 Maui
- BF1326 Capri
- BF5127 Monaco
- BF0157 Tahiti



Castors

- OBF0011+OBF0012 Sound-proof stainless steel swivel castors.
- OBF0011 Swivel castor with brake.
- OBF0012 Swivel castor without brake.



Automatic filling function for bain marie

- OBM0010 Automatic filling function and level detector for bain marie elements.

Distribution trolleys

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Your kitchen on the move.



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Service trolleys



TS-2-610



TS-3-610



TS-4-610

General characteristics

- Made entirely from AISI-304 18/10 stainless steel with satin finish.
- Robust, sound-proof, single-pressed shelf with perimeter folding.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- Capacity to bear loads of 70 kg per shelf, with a maximum of 200 kg per trolley (distributed loads).
- **Supplied assembled.**

	MODEL	CODE	DIMENSIONS (mm)	SHELF DIMENSIONS (mm)	€
2 SHELVES					
	TS-2-58	19092937	895x595x975	800x500	-
	TS-2-59	19092938	995x595x975	900x500	-
	TS-2-610	19092939	1095x695x975	1000x600	-
3 SHELVES					
	TS-3-58	19092943	895x595x975	800x500	-
	TS-3-59	19092944	995x595x975	900x500	-
	TS-3-610	19092945	1095x695x975	1000x600	-
4 SHELVES					
	TS-4-59	19092949	995x595x1270	900x500	-
	TS-4-610	19092950	1095x695x1270	1000x600	-

Service trolley accessories

- Made from stainless steel.
- Easy to fit on all TS standard service trolleys.

595mm WIDTH TROLLEY			695mm WIDTH TROLLEY			DESCRIPTION
MODEL	CODE	€	MODEL	CODE	€	
TAG5	19092951	225	TAG6	19097562	-	Garbage bag holder
TAC5	19092952	131	TAC6	19097563	-	Cutlery holder. Includes 4 baskets and stainless steel pan.



TAC

TAG

Racking trolleys

General characteristics

- Made entirely from stainless steel with satin finish.
- U-shaped guide rails to avoid pans from falling during pan removal.
- End stop bars to avoid pans from shifting during transportation.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.

GN trolleys

- Gastronorm pans not included.
- 75mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY			DIMENSIONS (mm)	PANS SIZE	NO. GUIDES
MODEL	CODE	€	MODEL	CODE	€			
TTT11-17	19106191	-	TTTD11-17	19092953	-	455x640x1700	GN 1/1	18
TTT21-17	19106192	-	TTTD21-17	19092954	-	660x760x1700	GN 2/1	18
TTT11-9	19106193	-	TTTD11-9	19092957	-	455x640x900	GN 1/1	8
TTT21-9	19106194	-	TTTD21-9	19092958	-	660x760x900	GN 2/1	8



TTT11-17

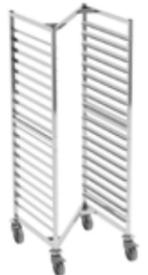


TTT11-9

Nestable GN pan trolleys

- Specially designed for the storage of trolleys that are not being used, minimizing the necessary space.
- Gastronorm pans not included.
- 75mm distance between guides.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	PANS SIZE	NO. GUIDES	€
TTTF21-17	19092956	660x760x1720	GN 2/1	18	-



TTTF21-17

Pastry trolleys

- Pastry pans not included.
- 85mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY			DIMENSIONS (mm)	NO. GUIDES
MODEL	CODE	€	MODEL	CODE	€		
TTT64-17	19106195	-	TTTD64-17	19092955	-	530x700x1720	16
TTT64-9	19106196	-	TTTD64-9	19092959	-	530x700x990	8



TTT64-17



TTT64-9

Tablotherm pan trolleys

- Tablotherm pans not included.
- 140 mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY			DIMENSIONS (mm)	NO. GUIDES
MODEL	CODE	€	MODEL	CODE	€		
TTT53-10	19106197	-	TTTD53-10	19097621	-	505x640x1720	10
TTT53-20	19106198	-	TTTD53-20	19097623	-	915x640x1720	20



TTT53-20



TTT53-10

Dishwashing basket trolleys

- Specially designed to store and transport of standard 500 x 500 mm dishwasher baskets.
- Baskets not included.
- 203mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY			DIMENSIONS (mm)	NO. GUIDES
MODEL	CODE	€	MODEL	CODE	€		
TT55-17	19106199	-	TTD55-17	19092960	-	631x640x1720	7



TT55-17

Racking trolley covers

- Transparent PVC cover, 200 microns thick.
- Zip closure.

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
PC11-17	19092965	455x640x1700	PVC cover for TTT11(D)-17	-
PC21-17	19092966	660x760x1700	PVC cover for TTT21(D)-17	-
PC64-17	19092967	530x700x1720	PVC cover for TTT64 (D)-17	-
PC55-17	19092968	631x640x1720	PVC cover for TTT55 (D)-17	-

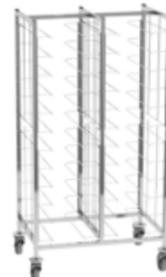


PC55-17

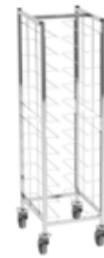
Self service tray trolleys

General characteristics

- Made from stainless steel.
- Maximum load per level of 5 kg.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- To store trays of 450 x 350 mm, 480 x 370 mm, GN 1/1 and 350 x 270 mm, or other trays with maximum dimensions of 530 x 370 mm.
- 115mm distance between guides.
- **Supplied assembled.**



TTSA2-24



TTSA1-12

MODEL	CODE	DIMENSIONS (mm)	NO. GUIDES	€
TTSA1-12	19106210	530x640x1720	12	-
TTSA2-24	19092963	963x640x1720	12 + 12	-

Plate trolleys

Stainless steel trolleys

- Made from stainless steel.
- Robust structure with Ø 25 mm tube and 1.2 mm thick sheet metal. Rod welding at both ends, to be able to withstand large loads.
- Shelving inclined towards the interior to avoid dishes from falling.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- **Supplied assembled.**



TTD-150



TTD-300

MODEL	CODE	DIMENSIONS (mm)	TYPE	PLATE CAPACITY	Ø MAXIMUM PLATES (mm)	€
TTD-150	19089283	1125x570x825	Single	150	320	-
TTD-300	19089284	1125x783x825	Double	300	320/260	-

Accessories for plate trolleys

MODEL	CODE	DESCRIPTION	€
PCD-150	19092969	PVC cover for TTD-150	-
PCD-300	19092970	PVC cover for TTD-300	-
TASR	19089285	Plate stack dividers	-



PCD-150



PCD-300



TASR

Plastic trolleys

- Manufactured in food-grade polyethylene resistant to wear, non-marking and easy to wash.
- Thick side and rear walls, effectively protecting the plates during movement.
- Removable column divider, easy-to-adjust without the need for tooling. Storage of plates of different diameters (from 180 to 320 mm).
- Six (6) separating dividers for different organization of plates. From 45 to 60 plates in each column. 180-480 plate capacity.
- Translucent protective cover that protects the dishes stored.
- Storage, transport and unloading of dishes in a fast and ergonomic way.
- Quick access to the plate columns with both hands.
- Four (4) sound-proof castors, two (2) with brake.
- Black color.



TTDP-710

MODEL	CODE	DIMENSIONS (mm)	€
TTDP-710	19095153	1100x710x800	-

Plate stacking trolleys

General characteristics

- Specially designed to store and distribute a large number of dishes in a very small space.
- Made from steel with anti-rust treatment and gray epoxy finish.
- Fully welded robust structure.
- Tube in the middle, to provide maximum rigidity and make transportation easier.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- Design adjustable to plate dimensions, up to a maximum of Ø330 mm.
- Maximum capacity: 100 plates.
- Separation between levels: 60 mm.
- Hygienic plastic cover (PCP-100) that protects and keeps the trolley clean, as an accessory.
- **Supplied assembled.**



TTP-100

MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
TTP-100	19089286	754x754x1800	100	-

Plate stacking trolley covers

- Transparent PVC cover, 200 microns thick.
- Zip closure.

MODEL	CODE	DESCRIPTION	€
PCP-100	19092972	PVC cover for TTP-100	-



PCP-100

Wall-type plate stacking rack

- Specially designed to distribute dishes in medium-production professional kitchens.
- Made of steel with anti-rust treatment and gray epoxy finish.
- Fully welded structure.
- Small size for easy wall mounting.
- Design adjustable to plate dimensions, up to a maximum of Ø330 mm.
- Capacity: 14 plates.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
WP-14	19089287	300x250x880	14	-



WP-14

Transport trolley

Heavy-duty reinforced trolleys

- Designed to transport large loads (up to 300 kg).
- Made entirely from stainless steel.
- Four (4) Ø125 mm castors, two (2) with brakes.
- Non-marking rubber bumpers on all four corners.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	SHELF DIMENSIONS (mm)	€
TTLL-610	19089280	1070x663x910	1000x600	-



TTLL-610

Basket trolleys

- Designed to store and transport of 500 x 500 mm dishwashing baskets.
- Made entirely from stainless steel.
- Maximum load of 80 kg.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes.
- Non-marking rubber bumpers on all four corners.
- Dishwashing baskets not included.

MODEL	CODE	DIMENSIONS (mm)	TYPE	€
TT55-1	19089281	587x587x200	Without handle	-
TTH55-1	19089282	587x627x900	With handle	-



TTH55-1

TT55-1

Dishwashing basket trolley covers

MODEL	CODE	DESCRIPTION	€
PC55-1	19092971	PVC cover for TT-55-1 and TTH-55-1	-



PC55-1

Waste cabinets

- Specially designed for fast food restaurants, self-service, buffets, etc.
- Made from stainless steel.
- Ramp for easy disposal of waste to the bin.
- Space to house waste bins (not included) with a maximum dimension of Ø 500 mm x 690 mm.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	€
FF-66	19092964	668x585x1175	-



FF-66

Waste bins

- Made entirely from AISI 304 18/10 stainless steel.
- Single-pressed bottom with rounded edges to facilitate cleaning.
- Four (4) Ø50 mm sound-proof castors, without brakes.
- To be placed under work tables.

DIMENSIONS (mm)	CAPACITY (L)	HAND OPERATED		€	FOOT OPERATED		€
		MODEL	CODE		MODEL	CODE	
Ø 390x610	50	BSS-50	19095236	-	-	-	-
Ø 460x695	90	BSS-100	19095156	-	BSS-100 P	19095154	-



Hot trolleys with humidity control

General characteristics

- All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.
- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radius, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, non-marking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Operational temperature 30 °C to 90 °C.
- Storage of GN 2/1 y GN 1/1 trays with depth of up to 65 mm.
- Shelves and Gastronorm pans are not included.



MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 70 mm)	POWER (W)	€
 CCHF-10	230 V-1+N - 50/60 Hz	19044546	790x935x1.215	1	10	2.000	-
 CCHF-20	230 V-1+N - 50/60 Hz	19044549	790x935x1.855	1	20	2.000	-
 CCHF-40	230 V-1+N - 50/60 Hz	19044551	1.525x935x1.885	2	40	3.500	-

Hot trolleys for distribution

General characteristics

- Especially designed for maintaining and serving previously prepared hot food. Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 kg/m3 density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0 °C to 90 °C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Shelves and Gastronorm pans are not included.



MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60 mm)	POWER (W)	€
 CCF-10	230 V-1+N - 50/60 Hz	19036263	799x876x1.190	1	10	2.000	-
 CCF-20	230 V-1+N - 50/60 Hz	19036264	799x876x1.640	1	20	2.000	-
 CCF-40	230 V-1+N - 50/60 Hz	19036265	1.489x876x1.640	2	40	3.500	-

Refrigerated trolleys for distribution



ECFF-20 HC



ECFF-40 HC

General characteristics

- Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.
- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
- Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
- Operating temperature ranges from +2 °C to +8 °C with a 32 °C room temperature.
- Doubled wall with an injected CFC-free, ecological polyurethane.
- 40 kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
- Made of stainless steel.
- GN 2/1 shelves supplied as standard depending on model.
- Operating voltage and frequency: 230 V - 1+N 50 Hz.

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60mm)	POWER (W)	CLIMATE CLASS	COLD GROUP	€
 ECFF-20 HC	R-290	50	19075905	826x866x1875	1	17	249	4	Included	-
 ECFF-40 HC	R-290	50	19075112	1516x864x1775	2	40	332	4	Included	-

