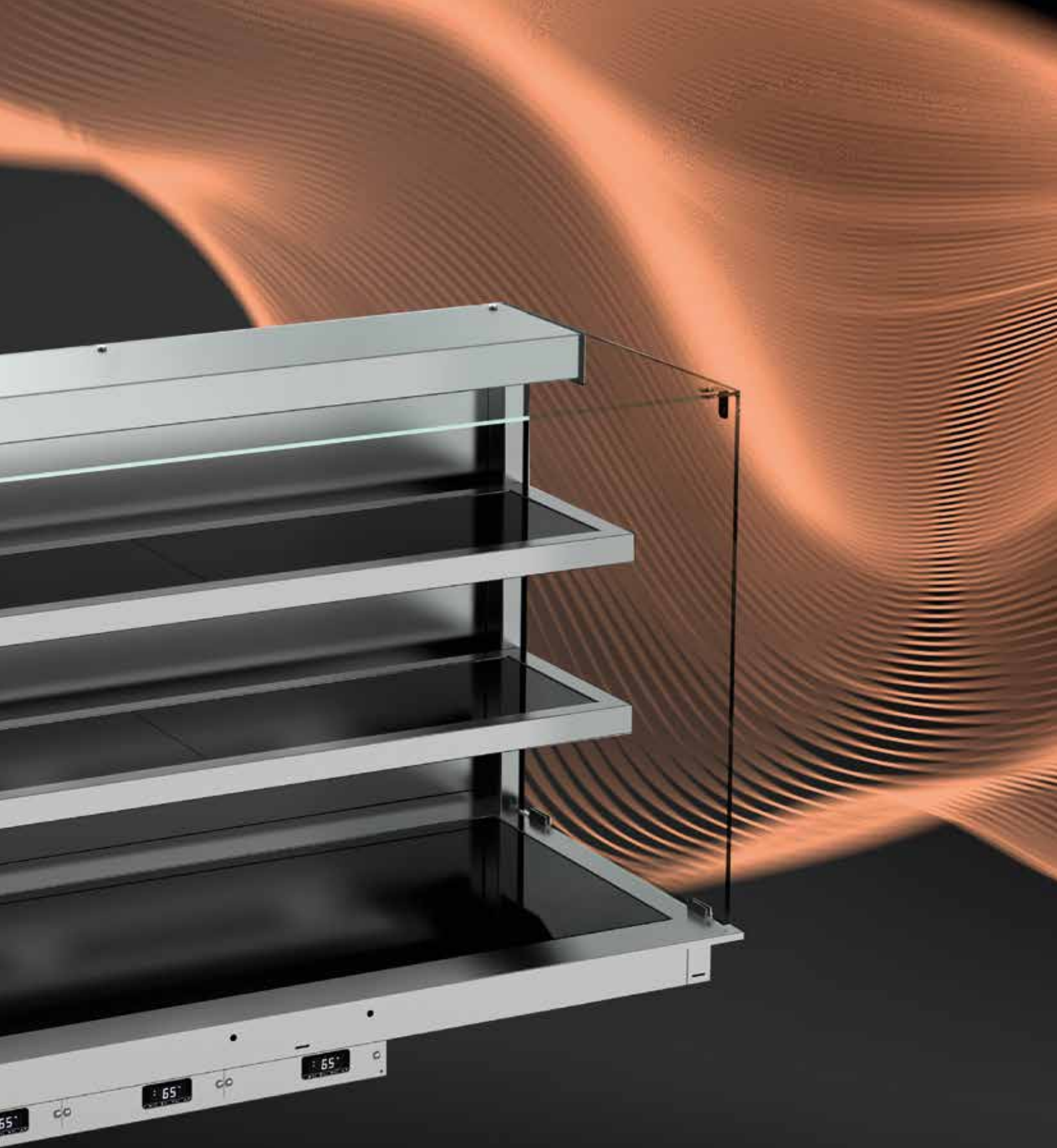




Distribution



Make your designs come true with
the widest range.

Drop-in

Refrigerated elements.....	387
Hot elements.....	390
Cold-hot mixed elements.....	394
Foodshields.....	395
Glasses.....	396
Cubic refrigerated vitrines.....	397
Cubic hot vitrines	399
Reserves	400
Dispensers	401
Accesories.....	401
Remote codes.....	402

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).



DDCSP6-4



DDCS2P6-4



DDCSB6-80-4



DDCSB6-160-4



DDCE6-80-2

	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	1.115x610x476	1.090x585	-	3	215	4	Included	-
	DDCSP6-4	R290	50/60	19105749	1.440x610x476	1.415x585	-	4	225	4	Included	-
	DDCSP6-5	R290	50/60	19105750	1.765x610x476	1.740x585	-	5	305	4	Included	-
	DDCSP6-6	R290	50/60	19105751	2.090x610x476	2.065x585	-	6	330	4	Included	-
2 LEVELS STATIC PLATE												
	DDCS2P6-3	R290	50/60	19105757	1.115x610x546	1.090x585	-	3	215	4	Included	-
	DDCS2P6-4	R290	50/60	19105758	1.440x610x546	1.415x585	-	4	225	4	Included	-
	DDCS2P6-5	R290	50/60	19105759	1.765x610x546	1.740x585	-	5	305	4	Included	-
STATIC 80 mm WELL												
	DDCSB6-80-3	R290	50/60	19105763	1.115x610x521	1.090x585	80	3	215	4	Included	-
	DDCSB6-80-4	R290	50/60	19105764	1.440x610x521	1.415x585	80	4	225	4	Included	-
	DDCSB6-80-5	R290	50/60	19105765	1.765x610x521	1.740x585	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	1.115x610x632	1.090x585	160	3	215	4	Included	-
	DDCSB6-160-4	R290	50/60	19105771	1.440x610x632	1.415x585	160	4	220	4	Included	-
	DDCSB6-160-5	R290	50/60	19105772	1.765x610x632	1.740x585	160	5	305	4	Included	-
	DDCSB6-160-6	R290	50/60	19105773	2.090x610x632	2.065x585	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	-
		60	19092128						
FPBCF-5	R290	50	19106275	1586x590x477	5	455	4	Included	-
	R455a	60	19108585			515			
FPBCF-6	R290	50	19106276	1911x590x477	6	470	4	Included	-
	R455a	60	19108586			555			

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	-
		60	19091736								
FCRV7-6	R290	50	19091737	2090x720x677	2065x690	35- 82-120	6	510	4	Included	-
		60	19091738								

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.

- DDCI-120-4 and CHMP-450: 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	1.440x610x348	1.415x585	120	4	60	-	-	-
NEUTRAL ICE WELL												
	CNH6-80-2	-	-	19047624	790x610x122	765x585	80	2	-	-	-	-
	CNH6-80-3	-	-	19047625	1.115x610x122	1.090x585	80	3	-	-	-	-
	CNH6-80-4	-	-	19047626	1.440x610x122	1.415x585	80	4	-	-	-	-
	CNH6-80-5	-	-	19047627	1.765x610x122	1.740x585	80	5	-	-	-	-
	CNH6-80-6	-	-	19047628	2.090x610x122	2.065x585	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	€
		R290	50	19106277					695			-
	DDTPY6-2	R455a	60	19108587	790x610x634	765x585	30	2	1270	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	-	1.115x610x147	1.090x585	3	1.355
PV6-4	19043201	-	PV6-4-W	19043205	-	1.440x610x147	1.415x585	4	1.805
PV6-5	19043202	-	PV6-5-W	19043206	-	1.765x610x147	1.740x585	5	2.255
PV6-6	19047666	-	PV6-6-W	19047667	-	2.090x610x147	2.065x585	6	2.710

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	1.115x610x147	1.090x585	3	Black	1.355	-
DDHTP6-4	19105744	1.440x610x147	1.415x585	4	Black	1.805	-
DDHTP6-5	19105745	1.765x610x147	1.740x585	5	Black	2.255	-
DDHTP6-6	19105746	2.090x610x147	2.065x585	6	Black	2.710	-

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	1.355
PVE11-4	19081566	-	PVE11-4-W	19081567	-	1.300x530x137	1.312x536	4	1.805
PVE11-5	19081568	-	PVE11-5-W	19081569	-	1.625x530x137	1.631x536	5	2.255
PVE11-6	19081570	-	PVE11-6-W	19081571	-	1.950x530x137	1.956x536	6	2.710

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.



DDHC3-4



DDHC3-4-W

	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	-	790x325x147	765x312	2	455
	DDHC3-3	19107258	-	DDHC3-3-W	19107262	-	1.115x325x147	1.090x312	3	680
	DDHC3-4	19107259	-	DDHC3-4-W	19107263	-	1.440x325x147	1.415x312	4	905
	DDHC3-5	19107260	-	DDHC3-5-W	19107264	-	1.750x325x147	1.740x312	5	1.130

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	1.355	-
	PBCC-4	19078509	1.261x590x147	4	1.805	-
	PBCC-5	19078510	1.586x590x147	5	2.255	-
	PBCC-6	19078511	1.911x590x147	6	2.710	-

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	1.115x610x348	1.090x585	3	1.805	-
	DDHS6-4	19105719	1.440x610x348	1.415x585	4	2.405	-
	DDHS6-5	19105720	1.765x610x348	1.740x585	5	3.030	-

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	1.115x720x348	1.090x690	3	1.250	-
DDHV7-4	19105722	1.440x720x348	1.415x690	4	1.250	-
DDHV7-5	19105723	1.765x720x348	1.740x690	5	2.050	-
DDHV7-6	19105724	2.090x720x348	2.065x690	6	2.050	-



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: Filling of the well by means of a 1/2" valve.
- 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)	€			
-	-	-	-	CBMMA6-1	19051982	1.010	-	465x610x302	440x585	1
CBMAA6-1	19051980	1.025	-	CBMA6-1	19043193	1.010	-	515x610x302	490x585	1
CBMAA6-2	19047656	1.525	-	CBMA6-2	19043194	1.510	-	790x610x302	765x585	2
CBMAA6-3	19047657	2.025	-	CBMA6-3	19043195	2.005	-	1.115x610x302	1.090x585	3
CBMAA6-4	19047658	2.525	-	CBMA6-4	19043196	2.510	-	1.440x610x302	1.415x585	4
CBMAA6-5	19047659	3.045	-	CBMA6-5	19043197	3.030	-	1.765x610x302	1.740x585	5
CBMAA6-6	19047660	3.570	-	CBMA6-6	19047649	3.555	-	2.090x610x302	2.065x585	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	1.210	-




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: Filling of the well by means of a 1/2" valve.
- 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: Filling of the well by means of a 1/2" valve.
- 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	1.300	-	TRCBMA6-1	19079228	1.285	-	515x610x1.005	490x585	1
 TRCBMAA6-2	19079251	2.575	-	TRCBMA6-2	19079229	2.560	-	790x610x1.005	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 top.
 - 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	1.115x610x478	1.090x585	3	1.490	Included	-
MIXED STAINLESS STEEL PLATE									
	FPRSS6-2	19092278	R-290	790x610x478	765x585	2	990	Included	-
	FPRSS6-3	19092279	R-290	1.115x610x478	1.090x585	3	1.490	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.



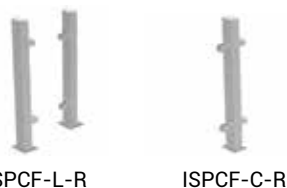
Foodshields with light, halogen heat and ceramic heat

- 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			€	BRACKET			€
				VOLTAGE AND HZ	MODEL	CÓDIGO		Round	Rectangular	MODEL		CODE	MODEL	CODE	
NEUTRAL FOODSHIELDS															
1 Level	426				DDFN	19106278	-	ISPPCS-R	19071964	-	DDFNT-R	19105717	-		
2 Levels	676							ISPPCS-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	1.045	25		DDFL-3	19105703	-	DDFL-R-3	19105708	-	DDFLT-R-3	19105713	-		
4	426	1.370	35		DDFL-4	19105704	-	DDFL-R-4	19105709	-	DDFLT-R-4	19105714	-		
5	426	1.695	45		DDFL-5	19105705	-	DDFL-R-5	19105710	-	DDFLT-R-5	19105715	-		
6	426	2.020	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	1.045	900		DDFH-3	19105673	-	DDFH-R-3	19105678	-	DDFHT-R-3	19105683	-		
4	426	1.370	1.200		DDFH-4	19105674	-	DDFH-R-4	19105679	-	DDFHT-R-4	19105684	-		
5	426	1.695	1.500		DDFH-5	19105675	-	DDFH-R-5	19105680	-	DDFHT-R-5	19105685	-		
6	426	2.020	1.500		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	1.050	1.050		DDFC-3	19105688	-	DDFC-R-3	19105693	-	DDFCT-R-3	19105698	-		
4	426	1.370	1.450		DDFC-4	19105689	-	DDFC-R-4	19105694	-	DDFCT-R-4	19105699	-		
5	426	1.695	1.850		DDFC-5	19105690	-	DDFC-R-5	19105695	-	DDFCT-R-5	19105700	-		
6	426	2.020	1.850		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.

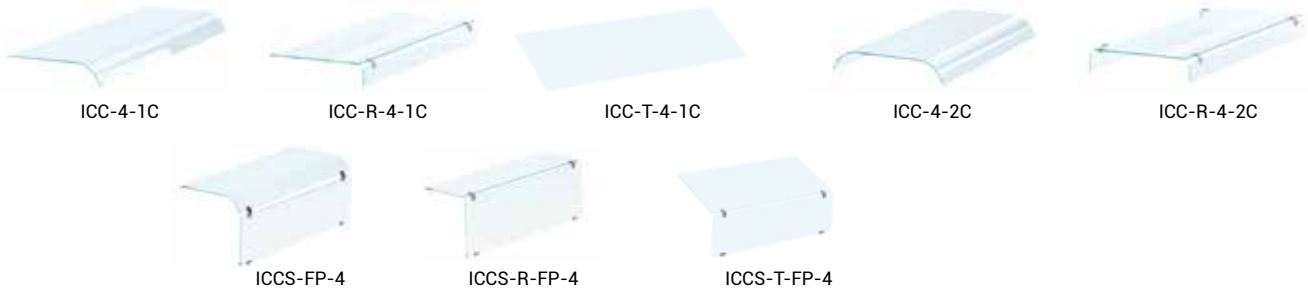


MODEL	BRACKET	CODE	DIMENSIONS (mm)	DESCRIPTION	€
ISPCF-L-R		19043361	69x72x423	Set of two (2) side brackets.	-
ISPCF-C-R		19043362	98x70x423	One (1) central bracket.	-

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	1.000x500x108	-	ICC-R-3-1C	19043295	1.000x433x123	-	ICC-T-3-1C	19087366	1.000x520x6	-
4	ICC-4-1C	19043274	1.325x500x108	-	ICC-R-4-1C	19043296	1.325x433x123	-	ICC-T-4-1C	19087367	1.325x520x6	-
5	ICC-5-1C	19043275	1.650x500x108	-	ICC-R-5-1C	19043297	1.650x433x123	-	ICC-T-5-1C	19087368	1.650x520x6	-
6	ICC-6-1C	19047838	1.975x500x108	-	ICC-R-6-1C	19047843	1.975x433x123	-	ICC-T-6-1C	19087363	1.975x520x6	-
CENTRAL GLASS												
2	ICC-2-2C	19046893	675x570x108	-	ICC-R-2-2C	19043298	675x585x123	-	-	-	-	-
3	ICC-3-2C	19046894	1.000x570x108	-	ICC-R-3-2C	19043301	1.000x585x123	-	-	-	-	-
4	ICC-4-2C	19046895	1.325x570x108	-	ICC-R-4-2C	19043302	1.325x585x123	-	-	-	-	-
5	ICC-5-2C	19046896	1.650x570x108	-	ICC-R-5-2C	19043303	1.650x585x123	-	-	-	-	-
6	ICC-6-2C	19047839	1.975x570x108	-	ICC-R-6-2C	19047844	1.975x585x123	-	-	-	-	-
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	1.000x515x420	-	ICCS-R-FP-3	19072076	1.000x433x420	-	ICCS-T-FP-3	19105648	1.000x486x525	-
4	ICCS-FP-4	19072072	1.325x515x420	-	ICCS-R-FP-4	19072077	1.325x433x420	-	ICCS-T-FP-4	19105649	1.325x486x525	-
5	ICCS-FP-5	19072073	1.650x515x420	-	ICCS-R-FP-5	19072078	1.650x433x420	-	ICCS-T-FP-5	19105670	1.650x486x525	-
6	ICCS-FP-6	19072074	1.975x515x420	-	ICCS-R-FP-6	19072079	1.975x433x420	-	ICCS-T-FP-6	19105671	1.975x486x525	-

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	1.000x395x6	3	-
IDFG-4	19043315	1.325x395x6	4	-
IDFG-5	19043316	1.650x395x6	5	-
IDFG-6	19047848	1.975x395x6	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 accessory.
- 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: 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	-
		19108588		60						-
	DDRVC7-H-CT-3-3	19106280	R290	50	1115x720x1488	1090x690	3	970	Included	-
		19108589	R455a	60				1005		-
	DDRVC7-H-CT-3-4	19106281	R290	50	1440x720x1488	1415x690	4	1200	Included	-
		19108590	R455a	60				1380		-
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CT-3-3	19106288	R290	50	1115x720x1476	1090x690	3	665	Included	-
		19108597	R455a	60				1005		-
	DDRVC7-S-CT-3-4	19106289	R290	50	1440x720x1476	1415x690	4	1200	Included	-
		19108598	R455a	60				1380		-
	SERVICE SIDE: WALL TYPE (W)									
	DDRVC7-W-CT-3-2	19106296	R290	50	790x720x1488	765x690	2	545	Included	-
		19108605	R290	60				-		
	DDRVC7-W-CT-3-3	19106297	R290	50	1115x720x1488	1090x690	3	810	Included	-
		19108606	R455a	60				1005		-
	DDRVC7-W-CT-3-4	19106298	R290	50	1440x720x1488	1415x690	4	1000	Included	-
		19108607	R455a	60				1380		-

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	50/60	790x720x1488	765x690	2	665	Included	-
	DDRVC7-H-CP-3-3	19106283	R290	50	1115x720x1488	1090x690	3	970	Included	-
		19108592	R455a	60				1005		-
DDRVC7-H-CP-3-4	19106284	R290	50	1440x720x1488	1415x690	4	1200	Included	-	
	19108593	R455a	60				1380		-	
SERVICE SIDE: SLIDING DOORS (S)										
	DDRVC7-S-CP-3-3	19106290	R290	50	1115x720x1476	1090x690	3	665	Included	-
		19108599	R455a	60				1005		-
	DDRVC7-S-CP-3-4	19106291	R290	50	1440x720x1476	1415x690	4	1200	Included	-
19108600		R455a	60	1380				-		
DDRVC7-S-CP-3-5	19106292	R290	50	1765x720x1476	1740x690	5	1250	Included	-	
	19108601	R455a	60				1260		-	
SERVICE SIDE: WALL TYPE (W)										
	DDRVC7-W-CP-3-2	19106299	R290	50	790x720x1488	765x690	2	545	Included	-
		19108608	R290	60				-		-
	DDRVC7-W-CP-3-3	19106300	R290	50	1115x720x1488	1090x690	3	810	Included	-
19108609		R455a	60	1005				-		
DDRVC7-W-CP-3-4	19106301	R290	50	1440x720x1488	1415x690	4	1000	Included	-	
	19108610	R455a	60				1380		-	



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	50/60	790x720x1488	765x690	2	410	Included	-
	DDRVC7-H-CL-3-3	19106286	R290	50/60	1115x720x1488	1090x690	3	470	Included	-
		19106287	R290	50				1440x720x1488		1415x690
19108596	R290	60	-	-						
SERVICE SIDE: SLIDING DOORS (S)										
	DDRVC7-S-CL-3-3	19106293	R290	50/60	1115x720x1476	1090x690	3	470	Included	-
		19106294	R290	50				1440x720x1476		1415x690
	19108603	R290	60	-	-					
DDRVC7-S-CL-3-5	19106295	R290	50	1765x720x1476	1740x690	5	725	Included	-	
	19108604	R290	60				-		-	
2 LEVELS SERVICE SIDE: SLIDING DOORS (S)										
	DDRVC7-S-CL-2-3	19106302	R290	50/60	1115x720x1276	1090x690	3	390	Included	-
	DDRVC7-S-CL-2-4	19106303	R290	50/60	1440x720x1276	1415x690	4	550	Included	-
		19106304	R290	50				1765x720x1276		1740x690
19108613	R290	60	-	-						

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 vitrine, 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	€						
DDRVC06-S-CP-3	19106305	-	DDRVCC6-S-CP-3	19106308	-	R290	50/60	1106x600x1188	3	910	Included
	19108614	-		19108617	-					850	
DDRVC06-S-CP-4	19106306	-	DDRVCC6-S-CP-4	19106309	-	R290	50	1431x600x1188	4	1045	Included
	19108615	-		19108618	-					R455a	
DDRVC06-S-CP-5	19106307	-	DDRVCC6-S-CP-5	19106413	-	R290	50	1756x600x1188	5	1340	Included
	19108616	-		19108619	-					R455a	

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 in models 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	1.115x720x952	1.090x690	3	Open	3.620	-
	DDHVC7-S-3-4	380-415V 3N~ 50/60Hz	19106312	1.440x720x952	1.415x690	4	Open	4.970	-
	DDHVC7-S-3-5	380-415V 3N~ 50/60Hz	19106313	1.765x720x952	1.740x690	5	Open	6.320	-
	SERVICE SIDE: WALL TYPE (W)								
	DDHVC7-W-3-3	220-240V 1N~ 50/60Hz	19106314	1.115x720x952	1.090x690	3	Open	3.620	-
	DDHVC7-W-3-4	380-415V 3N~ 50/60Hz	19106315	1.440x720x952	1.415x690	4	Open	4.970	-
	DDHVC7-W-3-5	380-415V 3N~ 50/60Hz	19106316	1.765x720x952	1.740x690	5	Open	6.320	-
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)								
	DDHVC7-S-CL-2-3	220-240V 1N~ 50/60Hz	19106317	1.115x720x742	1.090x690	3	Closed	1.965	-
	DDHVC7-S-CL-2-4	220-240V 1N~ 50/60Hz	19106318	1.440x720x742	1.415x690	4	Closed	2.710	-
	DDHVC7-S-CL-2-5	220-240V 1N~ 50/60Hz	19106319	1.765x720x742	1.740x690	5	Closed	3.465	-

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.
- 220-240V 1N~ 50/60Hz.



DDRC4-21 DD



DDRC5-22 HH



TMH4-714 SE

MODEL	GAS	CODE	DIMENSIONS (mm)	CAPACITY GN	N° OF DOORS	N° OF DRAWERS	POWER (W)	CLIMATE CLASS	COLD GROUP	€
COLD RESERVE										
DDRC4-12 D	R290	19105783	1.370x766x450	GN 2/1	1	-	150	4	Included	-
DDRC4-22 DD	R290	19105784	1.763x766x450	GN 2/1	2	-	210	4	Included	-
DDRC5-12 D	R290	19105785	1.145x766x586	GN 2/1	1	-	165	4	Included	-
DDRC5-22 DD	R290	19105786	1.763x766x586	GN 2/1	2	-	270	4	Included	-
DDRC5-12 H	R290	19105787	1.145x766x586	GN 2/1	-	2	165	4	Included	-
DDRC5-22 HH	R290	19105788	1.763x766x586	GN 2/1	-	4	270	4	Included	-
DDRC4-21 DD	R290	19105795	1.370x676x450	GN 1/1	2	-	155	4	Included	-
DDRC4-31 DDD	R290	19105796	1.763x676x450	GN 1/1	3	-	160	4	Included	-
DDRC5-21 DD	R290	19105797	1.370x676x586	GN 1/1	2	-	165	4	Included	-
DDRC5-31 DDD	R290	19105798	1.763x676x586	GN 1/1	3	-	275	4	Included	-
DDRC5-21 HH	R290	19105799	1.370x676x586	GN 1/1	-	4	165	4	Included	-
DDRC5-31 HHH	R290	19105800	1.763x676x586	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	1.196x685x450	1.450	-
TMH4-714 SE	19105726	1.395x685x450	1450	-
TMH4-716 SE	19105727	1.596x685x450	1.450	-
TMH4-718 SE	19105728	1.796x685x450	2.470	-
TMH4-720 SE	19105729	1.996x685x450	2.470	-
TMH6-712 SE	19105730	1.196x685x610	1.450	-
TMH6-714 SE	19105731	1.396x685x610	1.450	-
TMH6-716 SE	19105732	1.596x685x610	2.470	-
TMH6-718 SE	19105733	1.796x685x610	2.470	-
TMH6-720 SE	19105734	1.996x685x610	2.870	-
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.





IDPN-28





IDPC-28 + ITDP-28



IDCN-55

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	-

Accesorios



DDAES



EV-KIT-450







OF-PAN



PAL-DROPIN



IPCTI/C

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 (height 65mm)	All refrigerated drop-in elements		-
TOOL TO LIFT DROP-IN						
 PAL-DROPIN		19046641	-	All refrigerated drop-in elements		-
DIGITAL THERMOMETER KIT						
IPCIC	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 360X165	€
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	-

Options

DESCRIPTION	ABBREVIATION	€
G type plug	CI	-

Cubic refrigerated vitrines with ventilated well

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

	MODEL	CODE	HZ	CAPACITY GN 1/1	€
3 LEVELS	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	-
3 LEVELS	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	€
3 LEVELS	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	-
3 LEVELS	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	€
3 LEVELS	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	-
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)				
	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	N° OF DOORS	N° 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	-



Flexibility to adapt to all spaces
with ergonomics.

Self Service

Self Suite.....	403
— Dispensers.....	405
— Neutral elements.....	407
— Refrigerated elements.....	409
— Hot elements	411
— 3-level cubic refrigerated ventilated	413
— Cubic hot vitrines	415
Foodshield with shelf and protection frontal glass.....	415
Foodshields and Glasses.....	415
Accessories	416
Configuration options	418

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.



SS-77



D-R-313











D-R-613/2



DV-R-62



DVCP-R-6

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	1.450x780x400	4 Columns	320	-	-	-	-	
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-R-313	18003180	798x780x1.514	3 GN 1/3 -150mm	160	150	-	Rectangular	-	
	D-R-613	18003190	1.450x780x1.514	6 GN 1/3 -150mm	320	300	-	Rectangular	-	
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE										
	D-R-313/2	18003191	798x780x1.514	3 GN 1/3 - 150mm + 1 GN 2/1 - 200mm	160	150	120	Rectangular	-	
	D-R-613/2	18003192	1.450x780x1.514	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	Rectangular	-	
GLASS DISPENSER OVER A BASE										
	DV-R-6	18003193	798x780x1.569	6 glass levels	-	-	-	324/360	Rectangular	-
	DV-R-62	18003196	1.450x780x1.569	2x6 glass levels	-	-	-	648/720	Rectangular	-
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE										
	DVCP-R-6	18003199	1.450x780x1.569	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 6 glass levels	160	150	120	324/360	Rectangular	-



DC-R-2









DP-R-1



DCP-R



DV-R-4 SB

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	1.375x850x900	Open / neutral reserve	3	-
	SM-4	18001497	1.600x850x900	Open / neutral reserve	4	-
	SM-5	18001498	1.985x850x900	Open / neutral reserve	5	-
	SM-6	18001499	2.335x850x900	Open / neutral reserve	6	-
	SM-3-P	18001500	1.375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3	-
	SM-4-P	18001501	1.600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4	-
	SM-5-P	18001502	1.985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5	-
	SM-6-P	18001503	2.335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6	-
CORNER ELEMENT						
	SA-I-90	18001504	1.141x1.141x900	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	1.375x850x900	Cash register element with side arm to the right	-
	SMC-12-I	18001516	1.375x850x900	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	1.375x850x900	-	3	Open / neutral reserve	215	4	Included	-
DSCSP-SR-4	R290	50/60	18007712	1.600x850x900	-	4	Open / neutral reserve	225	4	Included	-
 DSCSP-SR-5	R290	50/60	18007713	1.985x850x900	-	5	Open / neutral reserve	305	4	Included	-
DSCSP-SR-6	R290	50/60	18007714	2.335x850x900	-	6	Open / neutral reserve	330	4	Included	-
DSCSP-CR-3	R290	50/60	18007715	1.375x850x900	-	3	1 x GN2/1 refrigerated reserve	380	4	Included	-
DSCSP-CR-4	R290	50/60	18007716	1.600x850x900	-	4	1 x GN2/1 refrigerated reserve	390	4	Included	-
 DSCSP-CR-5	R290	50/60	18007717	1.985x850x900	-	5	2 x GN2/1 refrigerated reserve	575	4	Included	-
DSCSP-CR-6	R290	50/60	18007718	2.335x850x900	-	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	1.375x850x900	35- 82-120	3	Open / neutral reserve	375	4	Included	-
	FSCV-SR-4	R290	50/60	18004637	1.600x850x900	35- 82-120	4	Open / neutral reserve	380	4	Included	-
	FSCV-SR-5	R290	50	18004638	1.985x850x900	35- 82-120	5	Open / neutral reserve	485	4	Included	-
	FSCV-SR-6	R290	50	18004639	2.335x850x900	35- 82-120	6	Open / neutral reserve	510	4	Included	-
	FSCV-CR-3	R290	50/60	18004640	1.375x850x900	35- 82-120	3	1 x GN2/1 refrigerated reserve	525	4	Included	-
	FSCV-CR-4	R290	50/60	18004641	1.600x850x900	35- 82-120	4	1 x GN2/1 refrigerated reserve	530	4	Included	-
	FSCV-CR-5	R290	50	18004642	1.985x850x900	35- 82-120	5	2 x GN2/1 refrigerated reserve	695	4	Included	-
	FSCV-CR-6	R290	50	18004643	2.335x850x900	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	1.265x875x900	80	3	-	215	4	Included	-
	FSCR-4	R290	50/60	18004685	1.590x875x900	80	4	-	225	4	Included	-
	FSCR-5	R290	50/60	18004686	1.975x875x900	80	5	-	305	4	Included	-
	FSCR-6	R290	50/60	18004687	2.325x875x900	80	6	-	330	4	Included	-
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-3	R290	50/60	18004688	1.265x875x900	35- 82-120	3	-	375	4	Included	-
	FSCV-4	R290	50/60	18004689	1.590x875x900	35- 82-120	4	-	380	4	Included	-
	FSCV-5	R290	50	18004690	1.975x875x900	35- 82-120	5	-	485	4	Included	-
	FSCV-6	R290	50	18004691	2.325x875x900	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	1.375x850x900	3	Open / neutral reserve	1355	-
SV-SR-4	230V 1N 50/60	18001611	1.600x850x900	4	Open / neutral reserve	1805	-
SV-SR-5	230V 1N 50/60	18001612	1.985x850x900	5	Open / neutral reserve	2255	-
SV-SR-6	230V 1N 50/60	18001613	2.335x850x900	6	Open / neutral reserve	2710	-
SV-CR-3	230V 1N 50/60	18001614	1.375x850x900	3	Hot reserve	2805	-
SV-CR-4	230V 1N 50/60	18001615	1.600x850x900	4	Hot reserve	3255	-
SV-CR-5	400V 3N 50/60	18001616	1.985x850x900	5	Hot reserve	4275	-
SV-CR-6	400V 3N 50/60	18001617	2.335x850x900	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	1.510	-
SBM-SR-3	230V 1N 50/60	18001619	1.375x850x900	190	3	Open / neutral reserve	2.005	-
 SBM-SR-4	230V 1N 50/60	18001620	1.600x850x900	190	4	Open / neutral reserve	2.510	-
SBM-SR-5	230V 1N 50/60	18001621	1.985x850x900	190	5	Open / neutral reserve	3.030	-
SBM-SR-6	230V 1N 50/60	18001622	2.335x850x900	190	6	Open / neutral reserve	3.555	-
SBM-CR-3	230V 1N 50/60	18001623	1.375x850x900	190	3	Hot reserve	2.905	-
SBM-CR-4	230V 1N 50/60	18001624	1.600x850x900	190	4	Hot reserve	3.360	-
 SBM-CR-5	400V 3N 50/60	18001625	1.985x850x900	190	5	Hot reserve	4.480	-
SBM-CR-6	400V 3N 50/60	18001626	2.335x850x900	190	6	Hot reserve	5.245	-
DRY BAIN MARIE HOT ELEMENT								
DSHV-SR-3	230V 1N 50/60	18007737	1.375x850x900	234	3	Open / neutral reserve	1.250	-
 DSHV-SR-4	230V 1N 50/60	18007738	1.600x850x900	234	4	Open / neutral reserve	1.250	-
DSHV-SR-5	230V 1N 50/60	18007739	1.985x850x900	234	5	Open / neutral reserve	2.050	-
DSHV-SR-6	230V 1N 50/60	18007741	2.335x850x900	234	6	Open / neutral reserve	2.050	-
DSHV-CR-3	230V 1N 50/60	18007742	1.375x850x900	234	3	Hot reserve	2.100	-
 DSHV-CR-4	230V 1N 50/60	18007743	1.600x850x900	234	4	Hot reserve	2.100	-
DSHV-CR-5	230V 1N 50/60	18007744	1.985x850x900	234	5	Hot reserve	3.500	-
DSHV-CR-6	400V 3N 50/60	18007745	2.335x850x900	234	6	Hot reserve	3.740	-
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT								
 SV-3	230V 1N 50/60	18001643	1.265x875x900	-	3	-	1.355	-
SV-4	230V 1N 50/60	18001644	1.590x875x900	-	4	-	1.805	-
SV-5	230V 1N 50/60	18001645	1.975x850x900	-	5	-	2.255	-
SV-6	230V 1N 50/60	18001646	2.325x875x900	-	6	-	2.710	-

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	1.375x850x1.722	3	Open / Neutral reserve	Textile curtain	970	3M2	Included	-	
DSRVC-H-SR-CT-3-4	R290	50	18007721	1.600x850x1.722	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	-	
DSRVC-H-CR-CT-3-3	R290	50	18007724	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Textile curtain	1.120	3M2	Included	-	
DSRVC-H-CR-CT-3-4	R290	50	18007725	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	3M2	Included	-	
SERVICE SIDE: SLIDING DOORS (S)												
DSRVC-S-SR-CT-3-3	R290	50	18007728	1.375x850x1.710	3	Open / Neutral reserve	Textile curtain	665	3M2	Included	-	
DSRVC-S-SR-CT-3-4	R290	50	18007729	1.600x850x1.710	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	-	
DSRVC-S-CR-CT-3-3	R290	50	18007732	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Textile curtain	815	3M2	Included	-	
DSRVC-S-CR-CT-3-4	R290	50	18007733	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	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	1.375x850x1.722	3	Open / Neutral reserve	Clapets	970	3M1	Included	-	
DSRVC-H-SR-CP-3-4	R290	50	18007723	1.600x850x1.722	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	-	
DSRVC-H-CR-CP-3-3	R290	50	18007726	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Clapets	1.120	3M1	Included	-	
DSRVC-H-CR-CP-3-4	R290	50	18007727	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Clapets	1.350	3M1	Included	-	
SERVICE SIDE: SLIDING DOORS (S)												
DSRVC-S-SR-CP-3-3	R290	50	18007730	1.375x850x1.710	3	Open / Neutral reserve	Clapets	665	3M1	Included	-	
DSRVC-S-SR-CP-3-4	R290	50	18007731	1.600x850x1.710	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	-	
DSRVC-S-CR-CP-3-3	R290	50	18007734	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Clapets	815	3M1	Included	-	
DSRVC-S-CR-CP-3-4	R290	50	18007736	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Clapets	1.350	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	1.375x850x1.717	3	Open / neutral reserve	Open	3.620	-
	DSHVC-S-SR-3-4	400V 3N 50/60	18007747	1.600x850x1.717	4	Open / neutral reserve	Open	4.970	-
	DSHVC-S-SR-3-5	400V 3N 50/60	18007748	1.925x850x1.717	5	Open / neutral reserve	Open	6.320	-
	DSHVC-S-CR-3-3	400V 3N 50/60	18007749	1.375x850x1.717	3	Hot reserve	Open	5.070	-
	DSHVC-S-CR-3-4	400V 3N 50/60	18007750	1.600x850x1.717	4	Hot reserve	Open	6.420	-
	DSHVC-S-CR-3-5	400V 3N 50/60	18007751	1.925x850x1.717	5	Hot reserve	Open	8.790	-

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.



DSFS-R-4



DSFSL-R-4



DSFHS-R-4



DSFCS-R-4

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	764x540x446	2	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-3	-	19106269	1.089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-4	-	19106270	1.414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-5	-	19106271	1.739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	-
DSFS-R-6	-	19106272	2.064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	-
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS									
DSFSL-R-2	50/60	19106253	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	-
DSFSL-R-3	50/60	19106254	1.089x540x446	3	Light	Stainless steel shelf	Rectangular	25	-
DSFSL-R-4	50/60	19106255	1.414x540x446	4	Light	Stainless steel shelf	Rectangular	35	-
DSFSL-R-5	50/60	19106256	1.739x540x446	5	Light	Stainless steel shelf	Rectangular	45	-
DSFSL-R-6	50/60	19106257	2.064x540x446	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	1.089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	-
DSFHS-R-4	50/60	19106260	1.414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1.200	-
DSFHS-R-5	50/60	19106261	1.739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1.500	-
DSFHS-R-6	50/60	19106262	2.064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1.500	-
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	1.089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1.050	-
DSFCS-R-4	50/60	19106265	1.414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1.450	-
DSFCS-R-5	50/60	19106266	1.739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	-
DSFCS-R-6	50/60	19106267	2.064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	-

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	1.068x670	Height-adjustable shelf for SM-3	-
ESN-4	19037884	1.294x670	Height-adjustable shelf for SM-4	-
ESN-5	19037885	1.679x670	Height-adjustable shelf for SM-5	-
ESN-6	19042746	2.029x670	Height-adjustable shelf for SM-6	-
ESN-3-P	19070426	1.068x670	Height-adjustable shelf for SM-3-P	-
ESN-4-P	19070427	1.294x670	Height-adjustable shelf for SM-4-P	-
ESN-5-P	19070428	1.679x670	Height-adjustable shelf for SM-5-P	-
ESN-6-P	19070429	2.029x670	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	1.162x591	Height-adjustable shelf for SA-I-90	-
CASH REGISTER ELEMENTS ACCESSORIES				
 CJL-1	19046593	311x401x111	Drawer with lock for SMC-6-D, SMC-6-I, SMC-8-F	-
CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I, SMC-16	-
PLATE DISPENSERS ACCESSORIES				
 ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	-






EV-KIT-450

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	1.144x670	Height-adjustable shelf for 5 or 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	-

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 1/1 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	1.062x670	Height-adjustable shelf for 4 GN 1/1	-	-
ESC-5	-	19046591	1.447x670	Height-adjustable shelf for 5 GN 1/1	-	-
ESC-6	-	19046592	1.797x670	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	€
Z-SS-77-ISL	19046603	Dispenser over base 798 mm	-
Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	-
Z-SM-450	19046605	SM-450	-
Z-SM-450-LW	19046606	SM-450	-
Z-SM-450-L2W	19046607	SM-450	-
Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	-
Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	-
Z-SA-E-90	19046632	90° external angle. Without neutral reserve	-
Z-SA-E-45	19046633	45° external angle. Without neutral reserve	-
Z-F-5	19046608	F-5	-
Z-F-5-LW	19046609	F-5	-
Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	-
Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	-
Z-SMC-8	19046638	SMC-8-F	-
Z-SMC-8-LW	19046639	SMC-8-F	-
Z-SMC-8-L2W	19046640	SMC-8-F	-
Z-SMC-6	19046634	SMC-6-D, SMC-6-I	-
Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	-
Z-2GN	19046611	950 mm element	-

MODEL	CODE	APPLIES TO	€
Z-2GN-LW	19046612	950 mm element	-
Z-2GN-L2W	19046613	950 mm element	-
Z-3GN	19046614	1.375 mm element	-
Z-3GN-LW	19046615	1.375 mm element	-
Z-3GN-L2W	19046616	1.375 mm element	-
Z-4GN	19046617	1.600 mm element	-
Z-4GN-LW	19046618	1.600 mm element	-
Z-4GN-L2W	19046619	1.600 mm element	-
Z-5GN	19046620	1.985 mm element	-
Z-5GN-LW	19046621	1.985 mm element	-
Z-5GN-L2W	19046622	1.985 mm element	-
Z-6GN	19046623	2.335 mm element	-
Z-6GN-LW	19046624	2.335 mm element	-
Z-6GN-L2W	19046625	2.335 mm element	-
Z-3GN-ISL	19046626	1.265 mm island-type element	-
Z-4GN-ISL	19046627	1.590 mm island-type element	-
Z-5GN-ISL	19046628	1.975 mm island-type element	-
Z-6GN-ISL	19046629	2.325 mm island-type 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.



Your kitchen on
the move.

Distribution trolleys

Neutral trolleys.....	419
— Service trolleys.....	421
— Racking trolleys.....	422
— Self service tray trolleys.....	423
— Plate trolleys.....	424
— Plate stacking trolleys	425
— Transport trolley.....	426
— Waste cabinets.....	426
— Waste bins.....	426
Holding temperature trolleys	427
— Hot trolleys with humidity control.....	427
— Hot trolleys for distribution.....	428
— Refrigerated trolleys for distribution	429

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	1.095x695x975	1.000x600	-
3 SHELVES					
	TS-3-58	19092943	895x595x975	800x500	-
	TS-3-59	19092944	995x595x975	900x500	-
	TS-3-610	19092945	1.095x695x975	1.000x600	-
4 SHELVES					
	TS-4-59	19092949	995x595x1.270	900x500	-
	TS-4-610	19092950	1.095x695x1.270	1.000x600	-

Service trolley accessories

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



TAC

TAG

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

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	-	455x640x1.700	GN 1/1	18
TTT21-17	19106192	-	TTTD21-17	19092954	-	660x760x1.700	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	660x760x1.720	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	-	530x700x1.720	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	-	505x640x1.720	10
TTT53-20	19106198	-	TTTD53-20	19097623	-	915x640x1.720	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	-	631x640x1.720	7



TT55-17

Racking trolley covers

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

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
PC11-17	19092965	455x640x1.700	PVC cover for TTT11(D)-17	-
PC21-17	19092966	660x760x1.700	PVC cover for TTT21(D)-17	-
PC64-17	19092967	530x700x1.720	PVC cover for TTT64 (D)-17	-
PC55-17	19092968	631x640x1.720	PVC cover for TT55 (D)-17	-

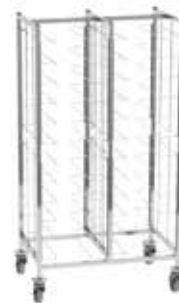


PC55-17

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	530x640x1.720	12	-
TTSA2-24	19092963	963x640x1.720	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	1.125x570x825	Single	150	320	-
TTD-300	19089284	1.125x783x825	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	1.100x710x800	-

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	750x750x1.768	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	1.070x663x910	1.000x600	-



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	668x585x1.175	-



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	3.000	-

			CCHF-10 (€)	CCHF-20 (€)	CCHF-40 (€)
G type plug	Cl		0	0	0

Hot trolleys for distribution



CCF-10



CCF-20



CCF-40

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	-

			CCF-10 (€)	CCF-20 (€)	CCF-40 (€)
G type plug	Cl		0	0	0

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	826x866x1.875	1	17	249	4	Included	-
 ECFF-40 HC	R-290	50	19075112	1.516x864x1.775	2	40	332	4	Included	-

			ECFF-20 HC (€)	ECFF-40 HC (€)
G type plug	CI		0	0

