

T

Piccola Esposizione Vetrine da Banco



LINEA GASTROSERVICE

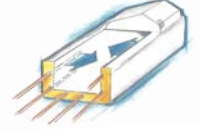
Vetrine refrigerate e riscaldate Gastronorm da appoggio / Gastronorm counter-top refrigerated and heated showcases / Vitrines réfrigérées et chauffées Gastronorm pour comptoirs / Gewärmte und Kühlvitrienen Gastronorm zu legen / Sobrevitrinas refrigeradas y calientes Gastronorm

GASTROSERVICE DRY 1200

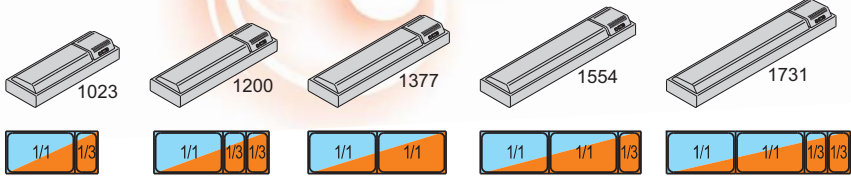
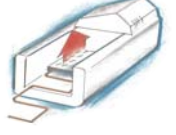


Colori standard
Standard colors
COD. 08

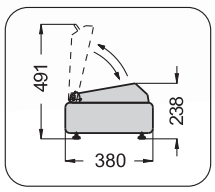
COLD System +2 +10 °C



DRY System +30 +70 °C



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



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

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

		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE COLD 1000		+2/+10	1023x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	40	-	-
GASTROSERVICE COLD 1200		+2/+10	1200x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	46	-	-
GASTROSERVICE COLD 1400		+2/+10	1377x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	52	-	-
GASTROSERVICE COLD 1600		+2/+10	1554x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	60	-	-
GASTROSERVICE COLD 1800		+2/+10	1731x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	70	-	-

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

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

		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE DRY 1000		+30/+70	1023x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	17	-	-
GASTROSERVICE DRY 1200		+30/+70	1200x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	18	-	-
GASTROSERVICE DRY 1400		+30/+70	1377x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	22	-	-
GASTROSERVICE DRY 1600		+30/+70	1554x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	23	-	-
GASTROSERVICE DRY 1800		+30/+70	1731x380x238	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	25	-	-

Prezzi vedi LISTINO a pagina 4-5
See PRICE LIST on page 4-5

GASTROSERVICE COLD 1200 C



Colori standard
Standard colors

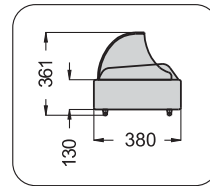
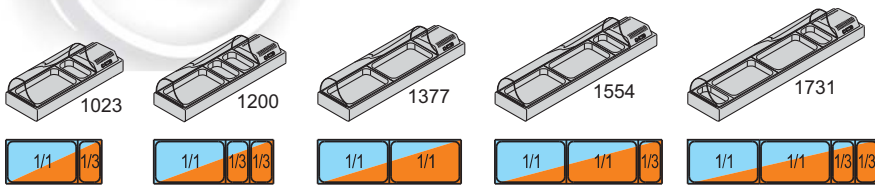
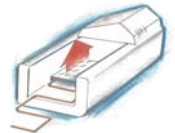


COD. 08

COLD System +2 +10 °C



DRY System +30 +70 °C



GASTROSERVICE
COLD 1000 C
DRY 1000 C

GASTROSERVICE
COLD 1200 C
DRY 1200 C

GASTROSERVICE
COLD 1400 C
DRY 1400 C

GASTROSERVICE
COLD 1600 C
DRY 1600 C

GASTROSERVICE
COLD 1800 C
DRY 1800 C

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• GEKÜHLTE STRUKTUR GN 1/1 MIT GEBOGENEM DECKEL • SOBREVITRINAS REFRIGERADAS GN 1/1 CON CRISTAL CURVO

		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE COLD 1000 C		+2/+10	1023x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	40	-	-
GASTROSERVICE COLD 1200 C		+2/+10	1200x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	46	-	-
GASTROSERVICE COLD 1400 C		+2/+10	1377x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	52	-	-
GASTROSERVICE COLD 1600 C		+2/+10	1554x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	60	-	-
GASTROSERVICE COLD 1800 C		+2/+10	1731x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130		MAN		230v/1/50Hz	R 134a	70	-	-

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

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		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE DRY 1000 C		+30/+70	1023x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	17	-	-
GASTROSERVICE DRY 1200 C		+30/+70	1200x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	18	-	-
GASTROSERVICE DRY 1400 C		+30/+70	1377x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	22	-	-
GASTROSERVICE DRY 1600 C		+30/+70	1554x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	23	-	-
GASTROSERVICE DRY 1800 C		+30/+70	1731x380x361	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	25	-	-



Prezzi vedi LISTINO a pagina
See PRICE LIST on page

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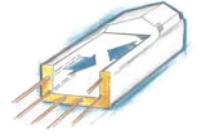


Colori standard
Standard colors
COD. 08

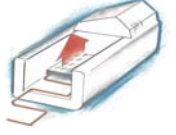


GASTROSERVICE COLD 1200 D

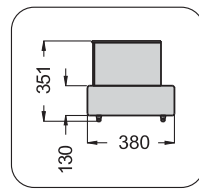
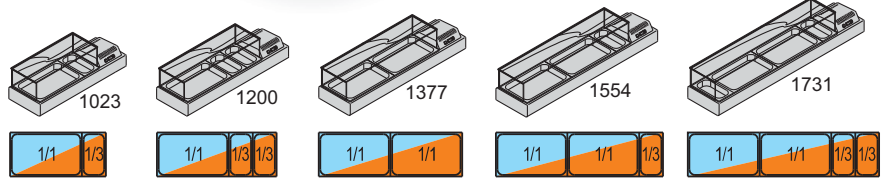
COLD System +2 +10 °C



DRY System +30 +70 °C



GASTROSERVICE DRY 1200 D



- GASTROSERVICE COLD 1000 D DRY 1000 D** (1/1, 1/3)
- GASTROSERVICE COLD 1200 D DRY 1200 D** (1/1, 1/3, 1/3)
- GASTROSERVICE COLD 1400 D DRY 1400 D** (1/1, 1/1)
- GASTROSERVICE COLD 1600 D DRY 1600 D** (1/1, 1/1, 1/3)
- GASTROSERVICE COLD 1800 D DRY 1800 D** (1/1, 1/1, 1/3, 1/3)

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		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE COLD 1000 D		+2/+10	1023x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	☑	MAN	⚠	230v/1/50Hz	R 134a	40	-	-
GASTROSERVICE COLD 1200 D		+2/+10	1200x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	☑	MAN	⚠	230v/1/50Hz	R 134a	46	-	-
GASTROSERVICE COLD 1400 D		+2/+10	1377x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	☑	MAN	⚠	230v/1/50Hz	R 134a	52	-	-
GASTROSERVICE COLD 1600 D		+2/+10	1554x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	☑	MAN	⚠	230v/1/50Hz	R 134a	60	-	-
GASTROSERVICE COLD 1800 D		+2/+10	1731x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	☑	MAN	⚠	230v/1/50Hz	R 134a	70	-	-

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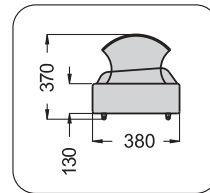
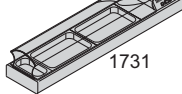
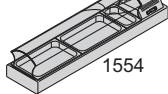
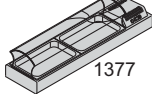
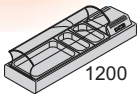
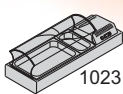
		°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		⚡		Kg.		
GASTROSERVICE DRY 1000 D		+30/+70	1023x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	17	-	-
GASTROSERVICE DRY 1200 D		+30/+70	1200x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	-	230v/1/50Hz	-	18	-	-
GASTROSERVICE DRY 1400 D		+30/+70	1377x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	22	-	-
GASTROSERVICE DRY 1600 D		+30/+70	1554x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	23	-	-
GASTROSERVICE DRY 1800 D		+30/+70	1731x380x351	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	-	230v/1/50Hz	-	25	-	-

GASTROSERVICE DRY 1200 SS



Colori standard
Standard colors

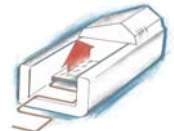
COD. 08



COLD System +2 +10 °C



DRY System +30 +70 °C



GASTROSERVICE
COLD 1000 SS
DRY 1000 SS

GASTROSERVICE
COLD 1200 SS
DRY 1200 SS

GASTROSERVICE
COLD 1400 SS
DRY 1400 SS

GASTROSERVICE
COLD 1600 SS
DRY 1600 SS

GASTROSERVICE
COLD 1800 SS
DRY 1800 SS

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	°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		Kg.		
GASTROSERVICE COLD 1000 SS	+2/+10	1023x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	MAN	MAN	230v/1/50Hz	R 134a	40	-
GASTROSERVICE COLD 1200 SS	+2/+10	1200x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	MAN	MAN	230v/1/50Hz	R 134a	46	-
GASTROSERVICE COLD 1400 SS	+2/+10	1377x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	MAN	MAN	230v/1/50Hz	R 134a	52	-
GASTROSERVICE COLD 1600 SS	+2/+10	1554x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	MAN	MAN	230v/1/50Hz	R 134a	60	-
GASTROSERVICE COLD 1800 SS	+2/+10	1731x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	130	MAN	MAN	230v/1/50Hz	R 134a	70	-

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	°C	mm. (LxPxH)	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		Kg.		
GASTROSERVICE DRY 1000 SS	+30/+70	1023x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	230v/1/50Hz	-	17	-
GASTROSERVICE DRY 1200 SS	+30/+70	1200x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1000	-	-	230v/1/50Hz	-	18	-
GASTROSERVICE DRY 1400 SS	+30/+70	1377x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	230v/1/50Hz	-	22	-
GASTROSERVICE DRY 1600 SS	+30/+70	1554x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	230v/1/50Hz	-	23	-
GASTROSERVICE DRY 1800 SS	+30/+70	1731x380x370	1/1-1/2-1/3-1/4-1/6-1/9-2/3	1400	-	-	230v/1/50Hz	-	25	-



Prezzi vedi LISTINO a pagina
See PRICE LIST on page

LINEE TAPAS & SUSHI

Vetrine calde e refrigerate da appoggio con vetro curvo o dritto / Hot and refrigerated bearing display cabinets with straight or curved glass / Vitrines chaudes et réfrigérantes d'appui avec vitre bombée ou droit / Warm und Kühlvitrienen zum Auflegen, mit gebogenem oder geraden Glas / Vitrinas refrigeradas y calientes de apoyo con vidrio curvo o recto

Vetrine progettate per presentazione e servizio, non idonea per la conservazione / Showcases designed for presentation and service, not suitable for conservation

TAPAS

°C
+3/+5

TAPAS BAIN-MARIE

°C
+30/+60

+30/+60

SUSHI

°C
+1/+5

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

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

COLORI / COLOURS / COULEURS / FARBEN / COLORES

TAPAS / SUSHI

COLORE DI SERIE / Standard colour / Couleur standards / Standardfarbe / Color estándar

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

COD. 02

OPTIONAL:

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

COD. 13

Colore oro / Gold color / Couleur or / Farbe Gold / Color oro

COD. 44

TAPAS SS / SUSHI SS

COLORE DI SERIE / Standard colour / Couleur standards / Standardfarbe / Color estándar

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

COD. 02

OPTIONAL:

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

COD. 13

Colore oro / Gold color / Couleur or / Farbe Gold / Color oro

COD. 44

TAPAS 6 GN



TAPAS PI

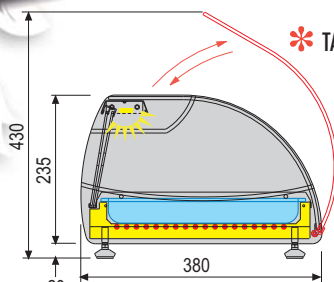
Piano inox refrigerato AISI 304 per esposizione di piatti pronti
AISI 304 refrigerated stainless steel top for display of ready-to-serve dishes

Porte scorrevoli di serie, lato operatore
Sliding doors, operator side

*Vetro curvo apribile di serie, per pulizia e manutenzione, lato cliente
Standard opening curved glass for cleaning and maintenance on the client-side

Luce led protetta
Shielded led light

Struttura in acciaio inox
Stainless steel structure



* TAPAS GN **TAPAS GN**

Supporto inox AISI 304 per bacinelle GN 1/3, h. 40 mm.
AISI 304 inox support for GN 1/3 basins, h. 40 mm.

Porte scorrevoli di serie, lato operatore
Sliding doors, operator side

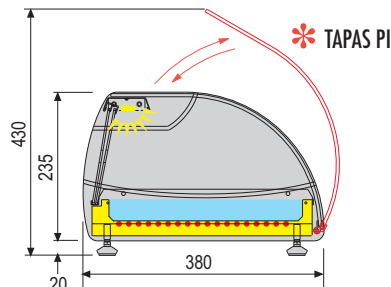
*Vetro curvo apribile di serie, per pulizia e manutenzione, lato cliente
Standard opening curved glass for cleaning and maintenance on the client-side

Luce led protetta
Shielded led light

Struttura in acciaio inox
Stainless steel structure

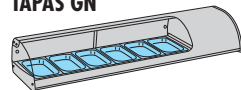
Colori standard Standard colors	Colori optional Optional colors	
COD. 02	COD. 13	COD. 44

TAPAS 4 PI



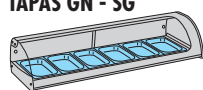
* TAPAS PI

TAPAS GN



TAPAS 4 GN	(LxPxH)	1085x380x255
TAPAS 6 GN	(LxPxH)	1437x380x255
TAPAS 8 GN	(LxPxH)	1790x380x255
TAPAS 10 GN	(LxPxH)	2141x380x255

TAPAS GN - SG



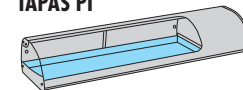
TAPAS 4 GN - SG	(LxPxH)	820x380x255
TAPAS 6 GN - SG	(LxPxH)	1172x380x255
TAPAS 8 GN - SG	(LxPxH)	1524x380x255
TAPAS 10 GN - SG	(LxPxH)	1876x380x255

TAPAS GN - SPLIT



TAPAS 4 GN - SPLIT	(LxPxH)	820x380x255
TAPAS 6 GN - SPLIT	(LxPxH)	1172x380x255
TAPAS 8 GN - SPLIT	(LxPxH)	1524x380x255
TAPAS 10 GN - SPLIT	(LxPxH)	1876x380x255

TAPAS PI



TAPAS 4 PI	(LxPxH)	1085x380x255
TAPAS 6 PI	(LxPxH)	1437x380x255
TAPAS 8 PI	(LxPxH)	1790x380x255
TAPAS 10 PI	(LxPxH)	2141x380x255

		°C		GN - h. 40 mm. ACCESSORI / ACCESSORIES		Piano Espositivo / Exhibition plane		Watt		DEFROST		H ₂ O		230v/1/50Hz		Rg			LED di serie
TAPAS 4 GN		+3/+5	n° 4 GN 1/3	-	-	262		MAN		230v/1/50Hz	R 404a	30	-	LED di serie					
TAPAS 6 GN		+3/+5	n° 6 GN 1/3	-	-	262		MAN		230v/1/50Hz	R 404a	36	-	LED di serie					
TAPAS 8 GN		+3/+5	n° 8 GN 1/3	-	-	266		MAN		230v/1/50Hz	R 404a	44	-	LED di serie					
TAPAS 10 GN		+3/+5	n° 10 GN 1/3	-	-	266		MAN		230v/1/50Hz	R 404a	51	-	LED di serie					
TAPAS 4 PI		+3/+5	-	705x325	-	262		MAN		230v/1/50Hz	R 404a	30	-	LED di serie					
TAPAS 6 PI		+3/+5	-	1060x325	-	262		MAN		230v/1/50Hz	R 404a	35	-	LED di serie					
TAPAS 8 PI		+3/+5	-	1410x325	-	266		MAN		230v/1/50Hz	R 404a	44	-	LED di serie					
TAPAS 10 PI		+3/+5	-	1760x325	-	266		MAN		230v/1/50Hz	R 404a	48	-	LED di serie					

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

TAPAS 6 GN SS

Versione COD. 13 (optional)
COD. 13 version (optional)






Porte scorrevoli di serie, lato operatore
Sliding doors as standard

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

Sportelli curvi apribili di serie, lato cliente
Production opening curved doors, client-side

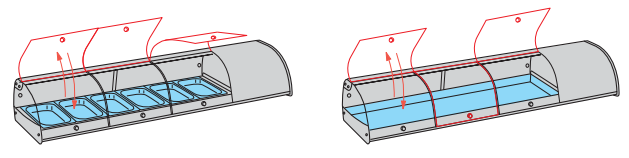
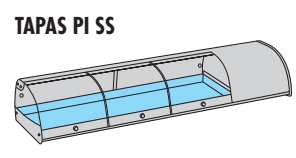
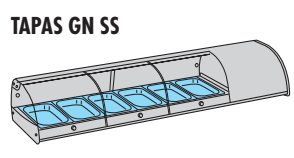
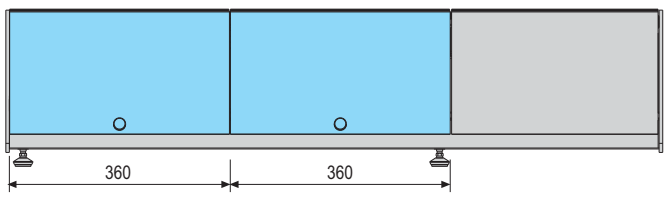
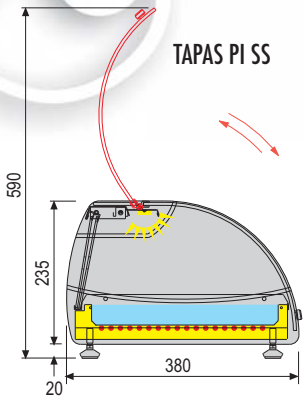
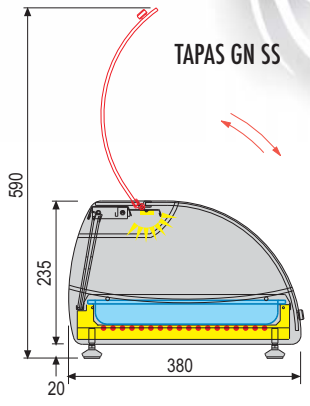
GN SS
Supporto inox AISI 304 per bacinelle GN 1/3, h. 40 mm.
AISI 304 inox support for GN 1/3 basins, h. 40 mm.








































Colori standard Standard colors	Colori optional Optional colors
 COD. 02	 COD. 13
	 COD. 44

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

TAPAS PI SS

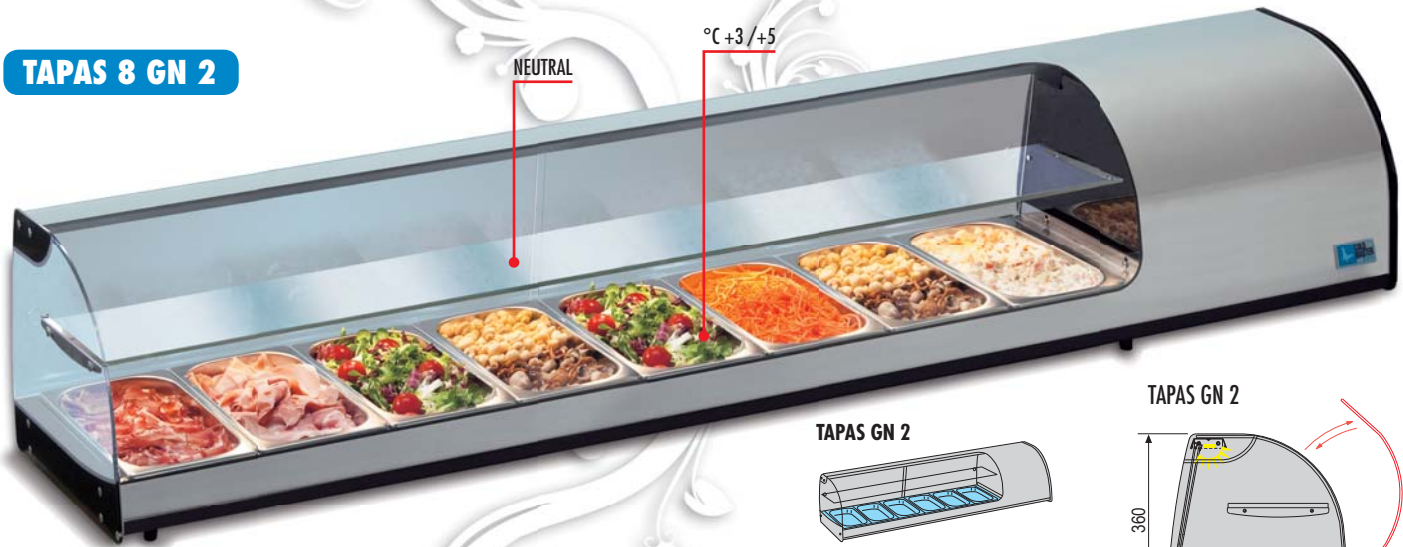
PI SS
Piano inox refrigerato AISI 304 per esposizione di piatti pronti
AISI 304 refrigerated stainless steel top for display of ready-to-serve dishes



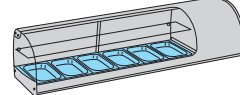
		 °C	 GN - h. 40 mm. ACCESSORI / ACCESSORIES	 mm. (LxP) Piano Espositivo Exhibition plane	 Watt		 H ₂ O				 mm. (LxPxH)	 Sportelli frontali Front doors	 Kg.		
TAPAS 4 GN SS		+3/+5	n° 4 GN 1/3	-	262		MAN		230v/1/50Hz	R 404a	1085x380x255	2	30	-	LED di serie
TAPAS 6 GN SS		+3/+5	n° 6 GN 1/3	-	262		MAN		230v/1/50Hz	R 404a	1437x380x255	3	36	-	LED di serie
TAPAS 8 GN SS		+3/+5	n° 8 GN 1/3	-	266		MAN		230v/1/50Hz	R 404a	1790x380x255	4	44	-	LED di serie
TAPAS 10 GN SS		+3/+5	n° 10 GN 1/3	-	266		MAN		230v/1/50Hz	R 404a	2141x380x255	5	51	-	LED di serie
TAPAS 4 PI SS		+3/+5	-	705x325	262		MAN		230v/1/50Hz	R 404a	1085x380x255	2	30	-	LED di serie
TAPAS 6 PI SS		+3/+5	-	1060x325	262		MAN		230v/1/50Hz	R 404a	1437x380x255	3	35	-	LED di serie
TAPAS 8 PI SS		+3/+5	-	1410x325	266		MAN		230v/1/50Hz	R 404a	1790x380x255	4	44	-	LED di serie
TAPAS 10 PI SS		+3/+5	-	1760x325	266		MAN		230v/1/50Hz	R 404a	2141x380x255	5	48	-	LED di serie

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

TAPAS 8 GN 2

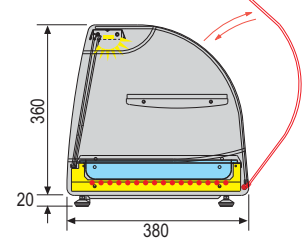


TAPAS GN 2



TAPAS 4 GN 2	(LxPxH)	1085x380x380
TAPAS 6 GN 2	(LxPxH)	1437x380x380
TAPAS 8 GN 2	(LxPxH)	1790x380x380
TAPAS 10 GN 2	(LxPxH)	2141x380x380

TAPAS GN 2



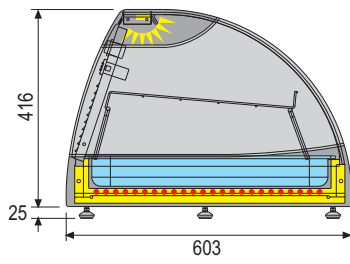
Colori standard Standard colors	Colori optional Optional colors
COD. 02	COD. 13 COD. 44

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

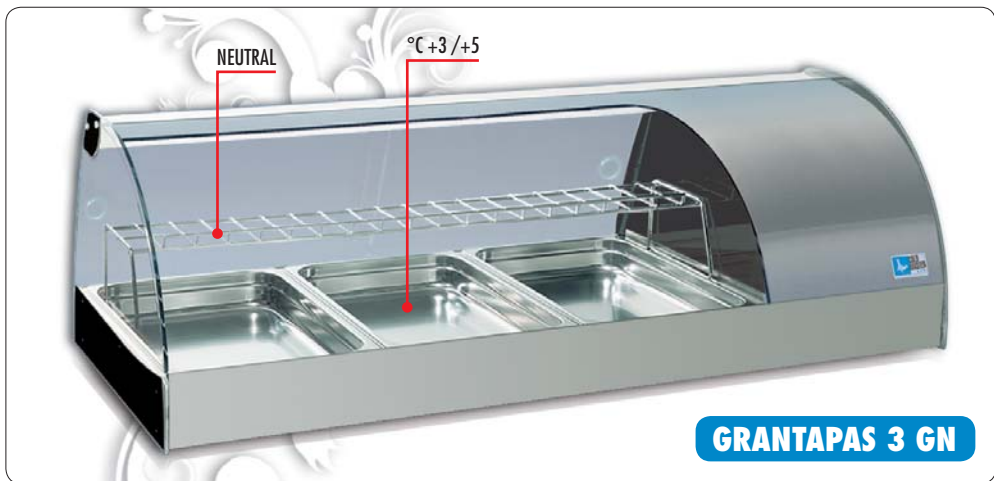
Porte scorrevoli
Sliding doors
Portes coulissantes
Schiebetüre
Puertas corredizas

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

*** GRANTAPAS GN**

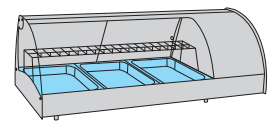


*** Grantapas: vetro curvo non apribile.**
Grantapas: not opening curved glass.
Grantapas: verre bombé non ouvrant.
Grantapas: nicht aufklappbares gewölbtes Glas.
Grantapas: cristal curvado no abatible.



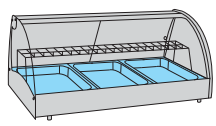
GRANTAPAS 3 GN

GRANTAPAS GN



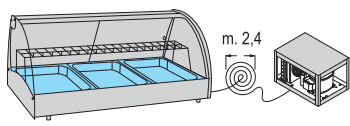
GRANTAPAS 2 GN	(LxPxH)	1005x603x441
GRANTAPAS 3 GN	(LxPxH)	1330x603x441
GRANTAPAS 4 GN	(LxPxH)	1655x603x441

GRANTAPAS GN - SG



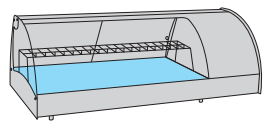
GRANTAPAS 2 GN - SG	(LxPxH)	780x603x441
GRANTAPAS 3 GN - SG	(LxPxH)	1105x603x441
GRANTAPAS 4 GN - SG	(LxPxH)	1425x603x441

GRANTAPAS GN - SPLIT



GRANTAPAS 2 GN - SG SPLIT	(LxPxH)	780x603x441
GRANTAPAS 3 GN - SG SPLIT	(LxPxH)	1105x603x441
GRANTAPAS 4 GN - SG SPLIT	(LxPxH)	1425x603x441

GRANTAPAS PI



GRANTAPAS 2 PI	(LxPxH)	1005x603x441
GRANTAPAS 3 PI	(LxPxH)	1330x603x441
GRANTAPAS 4 PI	(LxPxH)	1655x603x441

	°C	ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo / Exhibition plane	Watt		H ₂ O		Kg.			
TAPAS 4 GN 2	+3/+5	n° 4 GN 1/3 - h. 40 mm.	-	262		MAN	230v/1/50Hz	R 404a	33	-	LED di serie
TAPAS 6 GN 2	+3/+5	n° 6 GN 1/3 - h. 40 mm.	-	262		MAN	230v/1/50Hz	R 404a	39	-	LED di serie
TAPAS 8 GN 2	+3/+5	n° 8 GN 1/3 - h. 40 mm.	-	266		MAN	230v/1/50Hz	R 404a	45	-	LED di serie
TAPAS 10 GN 2	+3/+5	n° 10 GN 1/3 - h. 40 mm.	-	266		MAN	230v/1/50Hz	R 404a	51	-	LED di serie
GRANTAPAS 2 GN	+3/+5	n° 6 GN 1/3 o n° 2 GN 1/1 - h. 65 mm.	-	265		MAN	230v/1/50Hz	R 404a	43	-	LED di serie
GRANTAPAS 3 GN	+3/+5	n° 9 GN 1/3 o n° 3 GN 1/1 - h. 65 mm.	-	273		MAN	230v/1/50Hz	R 404a	50	-	LED di serie
GRANTAPAS 4 GN	+3/+5	n° 12 GN 1/3 o n° 4 GN 1/1 - h. 65 mm.	-	281		MAN	230v/1/50Hz	R 404a	72	-	LED di serie
GRANTAPAS 2 PI	+3/+5	-	640x520	265		MAN	230v/1/50Hz	R 404a	43	-	LED di serie
GRANTAPAS 3 PI	+3/+5	-	965x520	273		MAN	230v/1/50Hz	R 404a	50	-	LED di serie
GRANTAPAS 4 PI	+3/+5	-	1290x520	281		MAN	230v/1/50Hz	R 404a	72	-	LED di serie

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

TAPAS 4 D GN

Apertura e chiusura sequenziali dei vetri superiore e frontale. Clip di sicurezza invisibile.
Upper and frontal glasses with sequential opening and closing system. Invisible security clip.



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

Porte scorrevoli di serie, lato operatore
Sliding doors as standard



Acciaio inox e resistente vetro temperato, garantiscono affidabilità ed eleganza alle nuove vetrine con Vetro Dritto.
Stainless steel and tempered strong glass give reliability and elegance to the new showcases with straight glass.

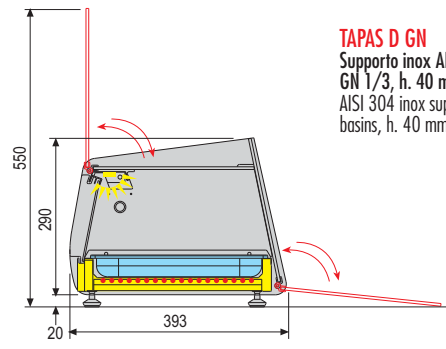
Il nuovo sistema di apertura/chiusura permette una gestione a 360° della vetrina, facilitandone uso, pulizia e manutenzione.
The new opening/closing system allows to operate at 360°C for an easier use, cleaning and maintenance.



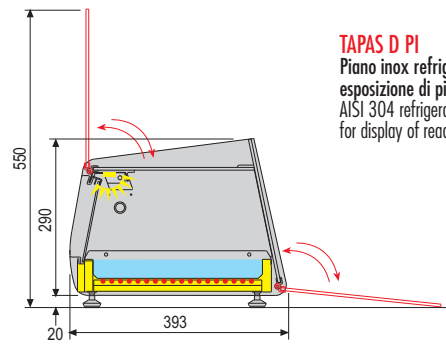
Versione COD. 13 (optional)
COD. 13 version (optional)



TAPAS D GN
Supporto inox AISI 304 per bacinelle GN 1/3, h. 40 mm.
AISI 304 inox support for GN 1/3 basins, h. 40 mm.



TAPAS D PI
Piano inox refrigerato AISI 304 per esposizione di piatti pronti
AISI 304 refrigerated stainless steel top for display of ready-to-serve dishes



Colori standard
Standard colors

Colori optional
Optional colors

COD. 02

COD. 13

	°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo / Exhibition plane	Watt	DEFOST	H ₂ O			mm. (LxPxH)	Kg.	
TAPAS 4 D GN	+3/+5	n° 4 GN 1/3	-	262	MAN	MAN	230v/1/50Hz	R 404a	1085x393x310	30	LED di serie
TAPAS 6 D GN	+3/+5	n° 6 GN 1/3	-	262	MAN	MAN	230v/1/50Hz	R 404a	1437x393x310	36	LED di serie
TAPAS 8 D GN	+3/+5	n° 8 GN 1/3	-	266	MAN	MAN	230v/1/50Hz	R 404a	1790x393x310	44	LED di serie
TAPAS 4 D PI	+3/+5	-	705x325	262	MAN	MAN	230v/1/50Hz	R 404a	1085x393x310	30	LED di serie
TAPAS 6 D PI	+3/+5	-	1060x325	262	MAN	MAN	230v/1/50Hz	R 404a	1437x393x310	35	LED di serie
TAPAS 8 D PI	+3/+5	-	1410x325	266	MAN	MAN	230v/1/50Hz	R 404a	1790x393x310	44	LED di serie

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

Tecfrigo, presenta la nuova **Tapas 2 D**, una rivisitazione del nostro modello di punta per quanto riguarda le vetrine espositive refrigerate da banco.

Pensato per soddisfare le necessità dei clienti più esigenti, **offre un ulteriore ripiano espositivo in vetro** per piccoli piatti pronti da mantenere a temperatura ambiente.

Acciaio inox e resistente vetro temperato, garantiscono affidabilità ed eleganza alle nuove vetrine con Vetro Dritto.

Supporto inox AISI 304 per bacinelle GN 1/3, h. 40 mm.

Tecfrigo presents the new **Tapas 2 D**, a review of our flagship model regarding the counter refrigerated display cases.

Designed to meet the needs of the most discerning guest, **offers a further exhibition glass shelf** for small ready dishes to be maintained at room temperature.

Stainless steel and tempered strong glass give reliability and elegance to the new showcases with straight glass.

AISI 304 inox support for GN 1/3 basins, h. 40 mm.



TAPAS 4 D GN 2



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

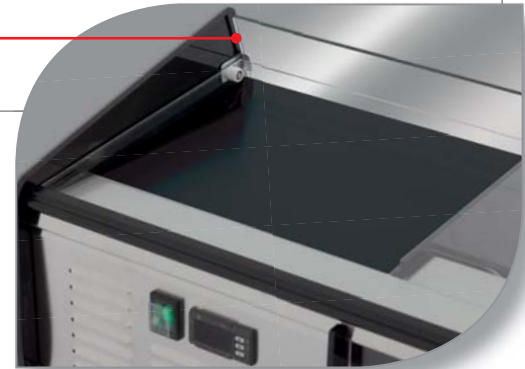
Porte scorrevoli di serie, lato operatore
Sliding doors as standard

Ripiano neutro
Neutral shelf

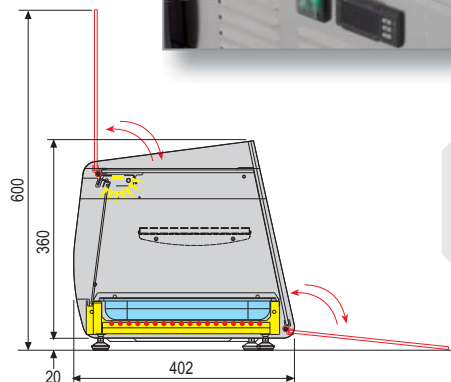
Apertura e chiusura sequenziali dei vetri superiore e frontale. Clip di sicurezza invisibile.
Upper and frontal glasses with sequential opening and closing system. Invisible security clip.











Pannelli laterali e vetro frontale rialzati, progettati come protezione al vetro superiore utilizzabile come mensola d'appoggio.
Raised side panels and front glass, designed as a protection for the top glass and usable as a shelf.



Il nuovo sistema di apertura/chiusura permette una gestione a 360° della vetrina, facilitandone uso, pulizia e manutenzione.
The new opening/closing system allows to operate at 360° for an easier use, cleaning and maintenance.



Colori standard Standard colors	Colori optional Optional colors
 COD. 02	 COD. 13

											
	°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	Watt	H ₂ O				mm. (LxPxH)	Kg.		
NEW TAPAS 4 D GN 2	+3/+5	n° 4 GN 1/3	262	MAN		230v/1/50Hz	R 404a	1085x402x380	42	-	LED di serie
NEW TAPAS 6 D GN 2	+3/+5	n° 6 GN 1/3	262	MAN		230v/1/50Hz	R 404a	1437x402x380	49	-	LED di serie
NEW TAPAS 8 D GN 2	+3/+5	n° 8 GN 1/3	266	MAN		230v/1/50Hz	R 404a	1790x402x380	61	-	LED di serie
NEW TAPAS 10 D GN 2	+3/+5	n° 10 GN 1/3	266	MAN		230v/1/50Hz	R 404a	2141x402x380	70	-	LED di serie

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

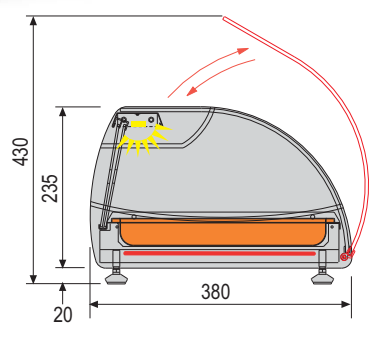
TAPAS 6 GN BM



Porte scorrevoli
Sliding doors
Portes coulissantes
Schiebetüre
Puertas corredizas

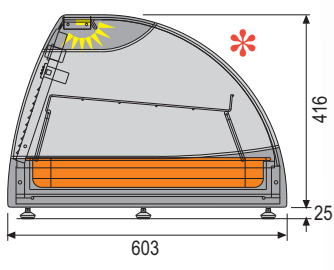
Con luce led protetta
With shielded led light
Avec lumière led protégée
Mit geschütztem Led Licht
Con luz led protegida

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



Colori standard Standard colors	Colori optional Optional colors
COD. 02	COD. 13
	COD. 44

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



Porte scorrevoli
Sliding doors
Portes coulissantes
Schiebetüre
Puertas corredizas

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



GRANTAPAS 3 GN BM

		°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	GN - h. 65 mm. ACCESSORI / ACCESSORIES	mm. (LxPxH)	Watt		Kg.		
TAPAS 4 GN BM		+30/+60	n° 4 GN 1/3	-	820x380x255	600	230v/1/50Hz	14	-	LED di serie
TAPAS 6 GN BM		+30/+60	n° 6 GN 1/3	-	1172x380x255	1200	230v/1/50Hz	19	-	LED di serie
TAPAS 8 GN BM		+30/+60	n° 8 GN 1/3	-	1524x380x255	1200	230v/1/50Hz	25	-	LED di serie
GRANTAPAS 2 GN BM		+30/+60	n° 2 GN 1/1 o n° 6 GN 1/3	n° 2 GN 1/1 o n° 6 GN 1/3	780x603x441	1200	230v/1/50Hz	23	-	LED di serie
GRANTAPAS 3 GN BM		+30/+60	n° 3 GN 1/1 o n° 9 GN 1/3	n° 3 GN 1/1 o n° 9 GN 1/3	1105x603x441	1800	230v/1/50Hz	31	-	LED di serie
GRANTAPAS 4 GN BM		+30/+60	n° 4 GN 1/1 o n° 12 GN 1/3	n° 4 GN 1/1 o n° 12 GN 1/3	1425x603x441	2400	230v/1/50Hz	40	-	LED di serie



Sushi

SUSHI 4 GN
Versione COD. 13 (optional)
COD. 13 version (optional)

Porte scorrevoli di serie,
lato operatore
Sliding doors as standard

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



Colori standard
Standard colors

Colori optional
Optional colors

COD. 02 COD. 13 COD. 44

GN
Supporto inox AISI 316,
idoneo al contatto con il
pesce, per bacinelle GN 1/3,
h. 40 mm.
AISI 316 inox support, suitable
for contact with fish, for
GN 1/3 basins, h. 40 mm.



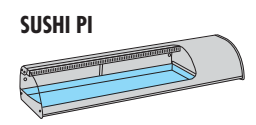
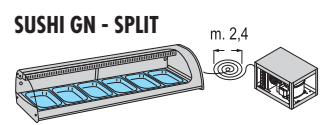
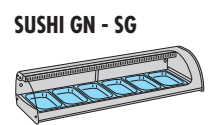
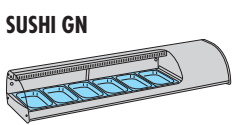
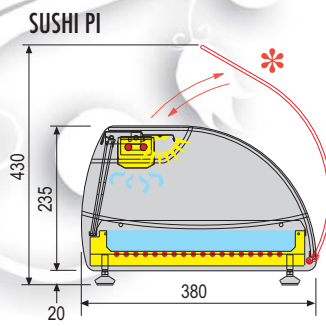
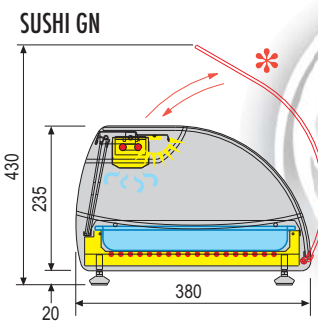
Struttura in acciaio inox
Stainless steel structure
Structure en acier inox
Konstruktion aus rostfreiem Stahl
Estructura en acero inox

SUSHI 4 PI

PI
Piano inox refrigerato AISI 316 per
esposizione di piatti pronti
AISI 316 refrigerated stainless steel
top for display of ready-to-serve dishes



* SUSHI: Vetro curvo apribile di serie, per pulizia e manutenzione, lato cliente
SUSHI: Standard opening curved glass for cleaning and maintenance on the client-side



SUSHI 4 GN (LxPxH) 1085x380x255
SUSHI 6 GN (LxPxH) 1437x380x255
SUSHI 8 GN (LxPxH) 1790x380x255
SUSHI 10 GN (LxPxH) 2141x380x255

SUSHI 6 GN - SG (LxPxH) 1172x380x255
SUSHI 8 GN - SG (LxPxH) 1524x380x255
SUSHI 10 GN - SG (LxPxH) 1876x380x255

SUSHI 4 GN - SPLIT (LxPxH) 820x380x255
SUSHI 6 GN - SPLIT (LxPxH) 1172x380x255
SUSHI 8 GN - SPLIT (LxPxH) 1524x380x255
SUSHI 10 GN - SPLIT (LxPxH) 1876x380x255

SUSHI 4 PI (LxPxH) 1085x380x255
SUSHI 6 PI (LxPxH) 1437x380x255
SUSHI 8 PI (LxPxH) 1790x380x255
SUSHI 10 PI (LxPxH) 2141x380x255

		°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo / Exhibition plane	Watt	DEFROST	H ₂ O			Kg.			
SUSHI 4 GN		+1/+5	n° 4 GN 1/3	-	270		MAN		230v/1/50Hz	R 404a	30	-	LED di serie
SUSHI 6 GN		+1/+5	n° 6 GN 1/3	-	270		MAN		230v/1/50Hz	R 404a	37	-	LED di serie
SUSHI 8 GN		+1/+5	n° 8 GN 1/3	-	270		MAN		230v/1/50Hz	R 404a	44	-	LED di serie
SUSHI 10 GN		+1/+5	n° 10 GN 1/3	-	270		MAN		230v/1/50Hz	R 404a	48	-	LED di serie
SUSHI 4 PI		+1/+5	-	705x325	270		MAN		230v/1/50Hz	R 404a	30	-	LED di serie
SUSHI 6 PI		+1/+5	-	1060x325	270		MAN		230v/1/50Hz	R 404a	37	-	LED di serie
SUSHI 8 PI		+1/+5	-	1410x325	270		MAN		230v/1/50Hz	R 404a	44	-	LED di serie
SUSHI 10 PI		+1/+5	-	1760x325	270		MAN		230v/1/50Hz	R 404a	46	-	LED di serie

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

Prezzi vedi LISTINO a pagina
See PRICE LIST on page **13-14**

SUSHI 6 GN SS

Porte scorrevoli di serie, lato operatore
Sliding doors as standard

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



Sportelli curvi apribili di serie, lato cliente
Production opening curved doors, client-side

Colori standard
Standard colors

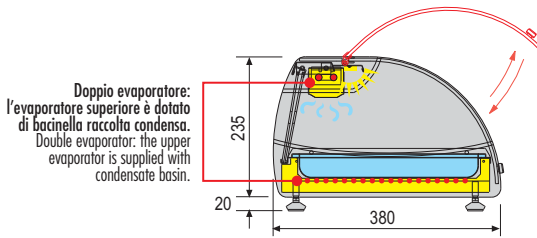
Colori optional
Optional colors

COD. 02 COD. 13 COD. 44

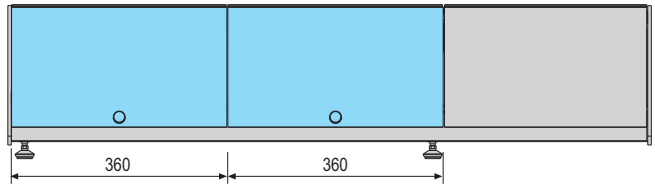


SUSHI PI SS

Piano inox refrigerato AISI 316 per esposizione di piatti pronti
AISI 316 refrigerated stainless steel top for display of ready-to-serve dishes

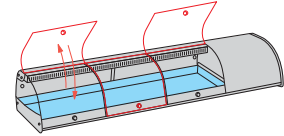
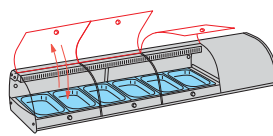
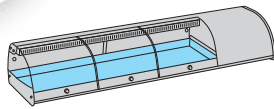
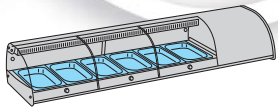


SUSHI SS



SUSHI GN SS

SUSHI PI SS



		°C	GN - h. 40 mm. ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo Exhibition plane	Watt	DEFROST	H ₂ O			mm. (LxPxH)	Sportelli frontali Front doors	Kg.		
SUSHI 4 GN SS		+1/+5	n° 4 GN 1/3	-	300		MAN		230v/1/50Hz	R 404a	1085x380x255	2	30	- LED di serie
SUSHI 6 GN SS		+1/+5	n° 6 GN 1/3	-	300		MAN		230v/1/50Hz	R 404a	1437x380x255	3	37	- LED di serie
SUSHI 8 GN SS		+1/+5	n° 8 GN 1/3	-	300		MAN		230v/1/50Hz	R 404a	1790x380x255	4	44	- LED di serie
SUSHI 10 GN SS		+1/+5	n° 10 GN 1/3	-	300		MAN		230v/1/50Hz	R 404a	2141x380x255	5	48	- LED di serie
SUSHI 4 PI SS		+1/+5	-	705x325	300		MAN		230v/1/50Hz	R 404a	1085x380x255	2	30	- LED di serie
SUSHI 6 PI SS		+1/+5	-	1060x325	300		MAN		230v/1/50Hz	R 404a	1437x380x255	3	37	- LED di serie
SUSHI 8 PI SS		+1/+5	-	1410x325	300		MAN		230v/1/50Hz	R 404a	1790x380x255	4	44	- LED di serie
SUSHI 10 PI SS		+1/+5	-	1760x325	300		MAN		230v/1/50Hz	R 404a	2141x380x255	5	46	- LED di serie

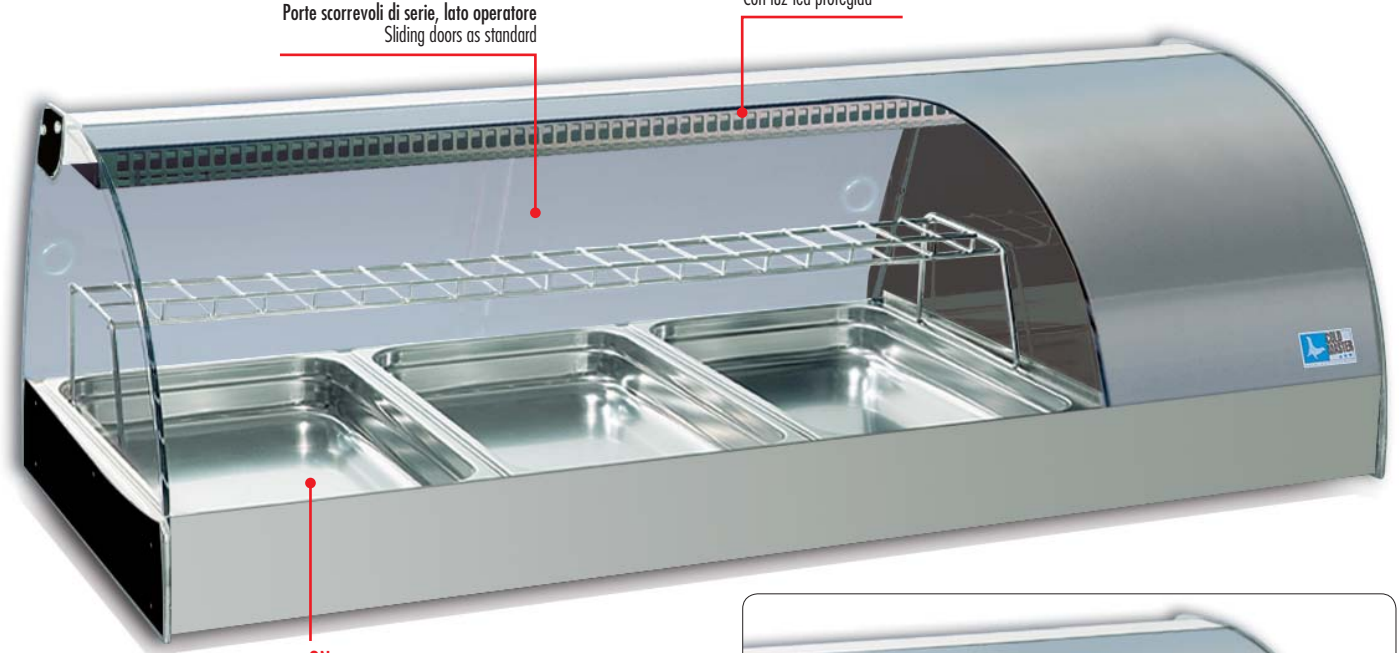
Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)



Prezzi vedi LISTINO a pagina
See PRICE LIST on page

14-15

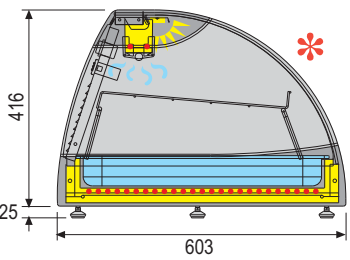
GRANSUSHI 3 GN



Porte scorrevoli di serie, lato operatore
Sliding doors as standard

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

GN
Supporto inox AISI 316, idoneo al contatto con il pesce, per bacinelle GN
AISI 316 inox support, suitable for contact with fish, for GN basins



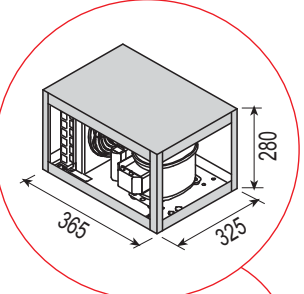
* Gransushi GN:
Vetro curvo non apribile.
Not opening curved glass.
Verre bombé non ouvrant.
Nicht aufklappbares gewölbtes Glas.
Cristal curvado no abatible.

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



GRANSUSHI PI

PI
Piano inox refrigerato AISI 316 per esposizione di piatti pronti
AISI 316 refrigerated stainless steel top for display of ready-to-serve dishes

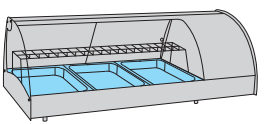


Colori standard
Standard colors

Colori optional
Optional colors

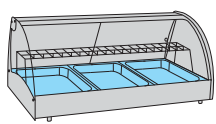
COD. 02 COD. 13 COD. 44

GRANSUSHI GN



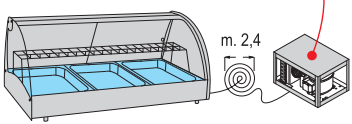
GRANSUSHI 2 GN (LxPxH) 1005x603x441
GRANSUSHI 3 GN (LxPxH) 1330x603x441
GRANSUSHI 4 GN (LxPxH) 1655x603x441

GRANSUSHI GN - SG



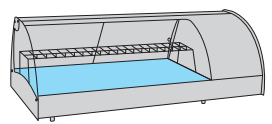
GRANSUSHI 2 GN - SG (LxPxH) 780x603x441
GRANSUSHI 3 GN - SG (LxPxH) 1105x603x441
GRANSUSHI 4 GN - SG (LxPxH) 1425x603x441

GRANSUSHI GN - SPLIT



GRANSUSHI 2 GN - SG SPLIT (LxPxH) 780x603x441
GRANSUSHI 3 GN - SG SPLIT (LxPxH) 1105x603x441
GRANSUSHI 4 GN - SG SPLIT (LxPxH) 1425x603x441

GRANSUSHI PI



GRANSUSHI 2 PI (LxPxH) 1005x603x441
GRANSUSHI 3 PI (LxPxH) 1330x603x441
GRANSUSHI 4 PI (LxPxH) 1655x603x441

		°C	GN - h. 65 mm. ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo / Exhibition plane	Watt	DEFROST	H ₂ O			Kg.		
GRANSUSHI 2 GN		+1/+5	n° 2 GN 1/1 o n° 6 GN 1/3	-	257		MAN		230v/1/50Hz	R 404a	44	LED di serie
GRANSUSHI 3 GN		+1/+5	n° 3 GN 1/1 o n° 9 GN 1/3	-	272		MAN		230v/1/50Hz	R 404a	53	LED di serie
GRANSUSHI 4 GN		+1/+5	n° 4 GN 1/1 o n° 12 GN 1/3	-	274		MAN		230v/1/50Hz	R 404a	73	LED di serie
GRANSUSHI 2 PI		+1/+5	-	640x520	257		MAN		230v/1/50Hz	R 404a	44	LED di serie
GRANSUSHI 3 PI		+1/+5	-	965x520	272		MAN		230v/1/50Hz	R 404a	53	LED di serie
GRANSUSHI 4 PI		+1/+5	-	1290x520	274		MAN		230v/1/50Hz	R 404a	73	LED di serie

SUSHI 4 D GN

Versione COD. 13 (optional)
COD. 13 version (optional)

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

Porte scorrevoli di serie, lato operatore
Sliding doors as standard

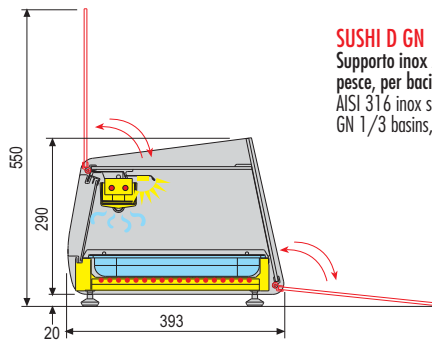


Apertura e chiusura sequenziali dei vetri superiore e frontale. Clip di sicurezza invisibile.
Upper and frontal glasses with sequential opening and closing system. Invisible security clip.

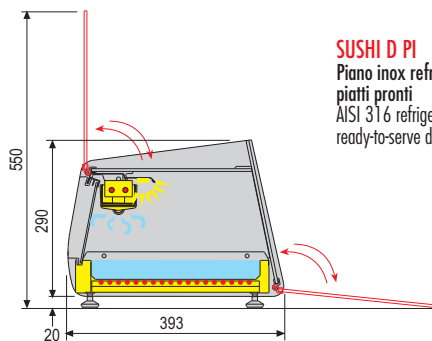


Acciaio inox e resistente vetro temperato, garantiscono affidabilità ed eleganza alle nuove vetrine con Vetro Dritto.
Stainless steel and tempered strong glass give reliability and elegance to the new showcases with straight glass.

Il nuovo sistema di apertura/chiusura permette una gestione a 360° della vetrina, facilitandone uso, pulizia e manutenzione.
The new opening/closing system allows to operate at 360° for an easier use, cleaning and maintenance.



SUSHI D GN
Supporto inox AISI 316, idoneo al contatto con il pesce, per bacinelle GN 1/3, h. 40 mm.
AISI 316 inox support, suitable for contact with fish, for GN 1/3 basins, h. 40 mm.



SUSHI D PI
Piano inox refrigerato AISI 316 per esposizione di piatti pronti
AISI 316 refrigerated stainless steel top for display of ready-to-serve dishes

Colori standard
Standard colors

Colori optional
Optional colors

COD. 02 COD. 13

	°C		GN - h. 40 mm. ACCESSORI / ACCESSORIES	mm. (LxP) Piano Espositivo / Exhibition plane	Watt	DEFROST	H ₂ O				mm. (LxPxH)	Kg.	
SUSHI 4 D GN	+1/+5		n° 4 GN 1/3	-	270	MAN	MAN		230v/1/50Hz	R 404a	1085x393x310	30	LED di serie
SUSHI 6 D GN	+1/+5		n° 6 GN 1/3	-	270	MAN	MAN		230v/1/50Hz	R 404a	1437x393x310	36	LED di serie
SUSHI 8 D GN	+1/+5		n° 8 GN 1/3	-	270	MAN	MAN		230v/1/50Hz	R 404a	1790x393x310	44	LED di serie
SUSHI 4 D PI	+1/+5		-	705x325	270	MAN	MAN		230v/1/50Hz	R 404a	1085x393x310	30	LED di serie
SUSHI 6 D PI	+1/+5		-	1060x325	270	MAN	MAN		230v/1/50Hz	R 404a	1437x393x310	35	LED di serie
SUSHI 8 D PI	+1/+5		-	1410x325	270	MAN	MAN		230v/1/50Hz	R 404a	1790x393x310	44	LED di serie

OPTIONAL

Sushi 4-6-8-10

Disponibile **OPTIONAL** con **MOTORE A SINISTRA**, sui modelli vetro curvo e vetro dritto, GN e PI
OPTIONAL: it is available motor on LEFT SIDE, on curved and flat glass versions, GN and PI.



Japas 4-6-8-10

Disponibile **OPTIONAL** con **MOTORE A SINISTRA**, sui modelli vetro curvo e vetro dritto, GN e PI
OPTIONAL: it is available motor on LEFT SIDE, on curved and flat glass versions, GN and PI.



PLANET & AZZURRA

PLANET 3 GN 1/1



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

Colori standard
Standard colors

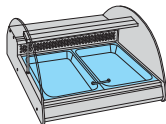
COD. 31

Griglia protezione evaporatore in acciaio inox
Protective evaporator grille made of stainless steel
Grille de protection de l'évaporateur en acier inoxydable
Schutzgitter Verdampfer gemacht aus Edelstahl
Rejilla de protección de evaporador, de acero inoxidable

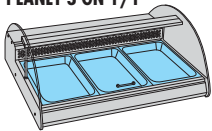


ACCESSORIO / ACCESSORY:
Kit piano inox / Kit stainless-steel surface
Kit plan en acier / Kleine Fläche
Kit plano de acero

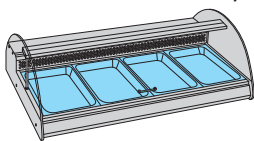
PLANET 2 GN 1/1



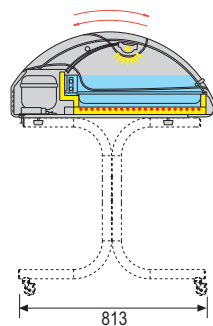
PLANET 3 GN 1/1



PLANET 4 GN 1/1



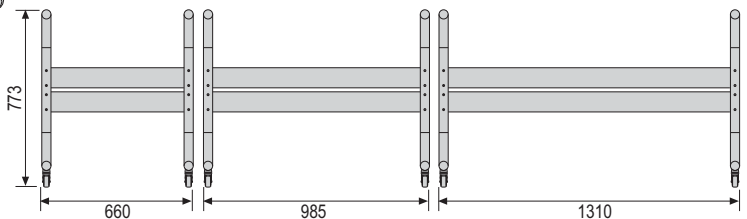
ACCESSORIO / ACCESSORY:
























TROLLEY PER
PLANET 2 GN 1/1

TROLLEY PER
PLANET 3 GN 1/1

TROLLEY PER
PLANET 4 GN 1/1



		 °C	 GN - h. max 65 mm. ACCESSORI / ACCESSORIES	 Watt	 DEFROST	 H ₂ O				 mm. (LxPxH)	 Kg.	
PLANET 2 GN 1/1		+3/+5	n° 2 GN 1/1 o n° 6 GN 1/3	310		AUT		230v/1/50Hz	R 404a	720x900x430	47	- Di serie
PLANET 3 GN 1/1		+3/+5	n° 3 GN 1/1 o n° 9 GN 1/3	340		AUT		230v/1/50Hz	R 404a	1045x900x430	67	- Di serie
PLANET 4 GN 1/1		+3/+5	n° 4 GN 1/1 o n° 12 GN 1/3	350		AUT		230v/1/50Hz	R 404a	1370x900x430	87	- Di serie

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



Prezzi vedi LISTINO a pagina
See PRICE LIST on page

16-17



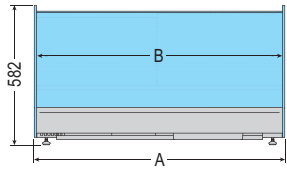
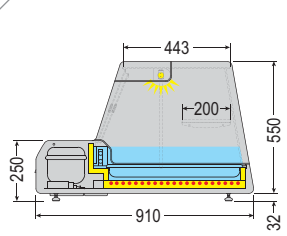
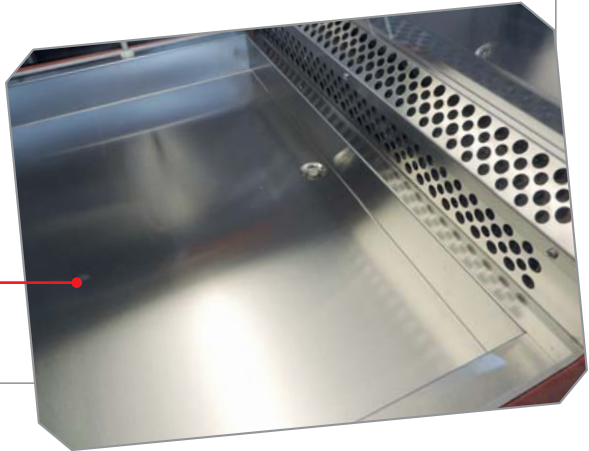
PLANET 2 VD GN 1/1



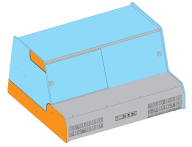
Plexiglass scorrevoli di serie, lato operatore
Plexiglas sliding doors, operator side

Griglia protezione evaporatore in acciaio inox
Protective evaporator grille made of stainless steel
Grille de protection de l'évaporateur en acier inoxydable
Schutzgitter Verdampfer gemacht aus Edelstahl
Rejilla de protección de evaporador, de acero inoxidable

Piano inox / Stainless-steel surface
Plan en acier / Kleine Fläche
Plano de acero



	A	B
PLANET 2 VD	720	700
PLANET 3 VD	1045	1025
PLANET 4 VD	1370	1350



Colore standard
Standard color

COD. 31

	°C	mm. (LxPxH)	Watt	DEFROST	H ₂ O				GN - h. max 65 mm. ACCESSORI/ACCESSORIES	Kg.	
NEW Planet 2 VD GN 1/1	+3/+5	720x908x582	310	AUT	230v/1/50Hz	R404a	n° 2 GN 1/1 o n° 6 GN 1/3	67	Di serie		
NEW Planet 3 VD GN 1/1	+3/+5	1045x908x582	340	AUT	230v/1/50Hz	R404a	n° 3 GN 1/1 o n° 9 GN 1/3	75	Di serie		
NEW Planet 4 VD GN 1/1	+3/+5	1370x908x582	350	AUT	230v/1/50Hz	R404a	n° 4 GN 1/1 o n° 12 GN 1/3	88	Di serie		

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

PLANET 2 GN 1/1 BM

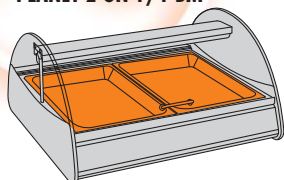
Plexiglass scorrevoli di chiusura anteriori e posteriori
Sliding rear and front plexiglas for closure / Plexiglas coulissantes de fermeture antérieures et postérieures / Vordere und hintere Plexiglas Schiebe-Scheibe zum Schließen / Plexiglas corredizos de cierre delanteros y traseros



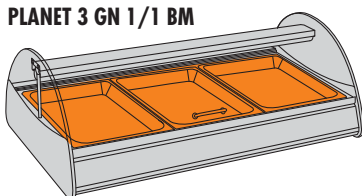
Colori standard
Standard colors



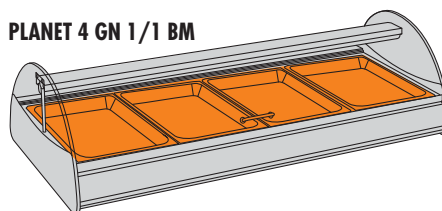
PLANET 2 GN 1/1 BM



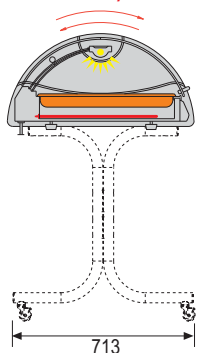
PLANET 3 GN 1/1 BM



PLANET 4 GN 1/1 BM



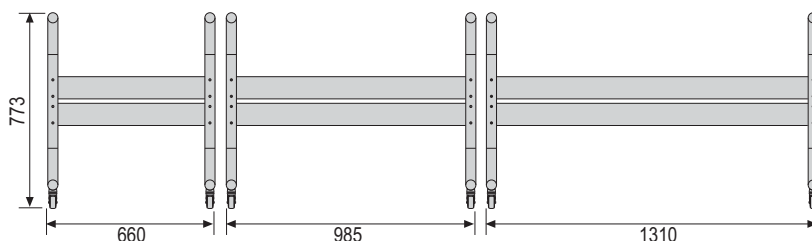
ACCESSORIO / ACCESSORY:



TROLLEY PER
PLANET 2 GN 1/1 BM

TROLLEY PER
PLANET 3 GN 1/1 BM

TROLLEY PER
PLANET 4 GN 1/1 BM



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

		°C	GN - h. max 100 mm. ACCESSORI / ACCESSORIES	Watt		mm. (LxPxH)	Kg.		
PLANET 2 GN 1/1 BM		+30/+60	n° 2 GN 1/1 o n° 6 GN 1/3	1220	230v/1/50Hz	705x680x346	30	-	Di serie
PLANET 3 GN 1/1 BM		+30/+60	n° 3 GN 1/1 o n° 9 GN 1/3	1860	230v/1/50Hz	1030x680x346	40	-	Di serie
PLANET 4 GN 1/1 BM		+30/+60	n° 4 GN 1/1 o n° 12 GN 1/3	2440	230v/1/50Hz	1355x680x346	50	-	Di serie



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AZZURRA 3



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

Illuminazione interna
Inside lighting
Eclairage interne
Innenbeleuchtung
Iluminación interior

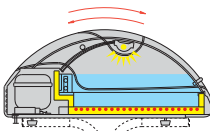
Colori standard
Standard colors

COD. 38

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

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

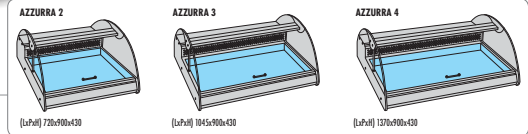
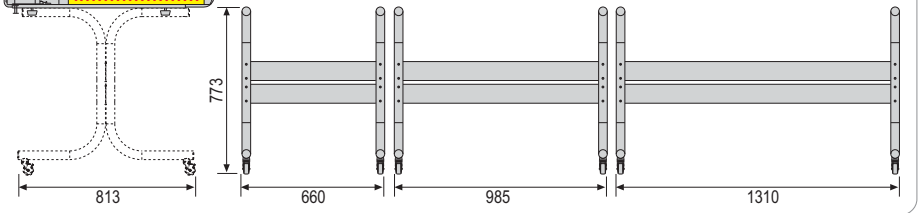
ACCESSORIO / ACCESSORY:



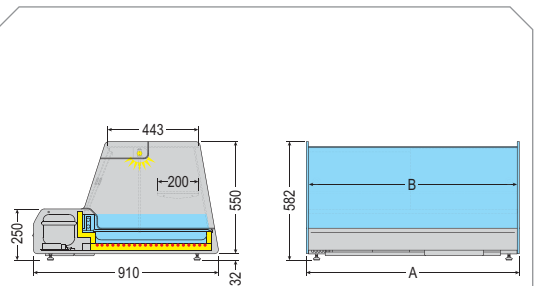
TROLLEY PER AZZURRA 2

TROLLEY PER AZZURRA 3

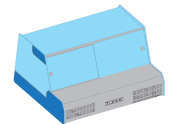
TROLLEY PER AZZURRA 4


























AZZURRA 2 VD



	A	B
AZZURRA 2 VD	720	700
AZZURRA 3 VD	1045	1025
AZZURRA 4 VD	1370	1350



											
	°C	Watt	DEFROST	H ₂ O				mm. (LxPxH)	Kg.		
AZZURRA 2	+1/+5	310		AUT		230v/1/50Hz	R 404a	720x900x430	47	-	Di serie
AZZURRA 3	+1/+5	340		AUT		230v/1/50Hz	R 404a	1045x900x430	67	-	Di serie
AZZURRA 4	+1/+5	350		AUT		230v/1/50Hz	R 404a	1370x900x430	87	-	Di serie
NEW AZZURRA 2 VD	+1/+5	310		AUT		230v/1/50Hz	R404a	720x908x582	67	-	Di serie
NEW AZZURRA 3 VD	+1/+5	340		AUT		230v/1/50Hz	R404a	1045x908x582	75	-	Di serie
NEW AZZURRA 4 VD	+1/+5	350		AUT		230v/1/50Hz	R404a	1370x908x582	88	-	Di serie

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

Prezzi vedi LISTINO a pagina 17-18
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LINEA CHEF

CHEF 2 COLD

Luce neon di serie
Neon light standard
Néon lumière standard
Neonlicht Standard
Luz neón estándar



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

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

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

préparation de pizzas, des sandwich ou d'encas. Ses dimensions réduites permettent de les intégrer facilement à n'importe quelle structure pré-existante. Tous les éléments chauds et réfrigérés sont entièrement réalisés (intérieur et extérieur) en acier inox.

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

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

CHEF 3 COLD



Centralina elettronica
Electronic control unit
Central électronique
Elektronisches Steuergehäuse
Centralita electrónica

Colori standard
Standard colors



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

	°C	GN - h. 65 mm. ACCESSORI / ACCESSORIES	Watt	DEFROST	H ₂ O		mm. (LxPxH)	Kg.		
CHEF 2 COLD	+3/+5	GN 1/1 - 1/2 - 1/3 - 2/3	260	+	AUT	⚡	737x793x530	61,5	-	Di serie
CHEF 3 COLD	+3/+5	GN 1/1 - 1/2 - 1/3 - 2/3	280	+	AUT	⚡	1067x793x530	76,5	-	Di serie
CHEF 2 COLD PS	+3/+5	GN 1/1 - 1/2 - 1/3 - 2/3	260	+	AUT	⚡	737x790x530	61,5	-	Di serie
CHEF 3 COLD PS	+3/+5	GN 1/1 - 1/2 - 1/3 - 2/3	280	+	AUT	⚡	1067x790x530	76,5	-	Di serie



CHEF 3 TURBO

Luze neon di serie
Neon light standard
Néon lumière standard
Neonlicht Standard
Luz neón estándar



CHEF 2 TURBO

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



Centralina elettronica
Electronic control unit
Central électronique
Elektronisches Steuergehäuse
Centralita electrónica

Colori standard
Standard colors
COD. 08

		°C		Watt		H ₂ O			mm. (LxPxH)	Kg.	
CHEF 2 TURBO		+4/+6	-	260		AUT			737x793x530	66,5	Di serie
CHEF 3 TURBO		+4/+6	-	280		AUT			1067x793x530	81,5	Di serie
CHEF 2 TURBO PS		+4/+6	-	260		AUT			737x790x530	66,5	Di serie
CHEF 3 TURBO PS		+4/+6	-	280		AUT			1067x790x530	81,5	Di serie

CHEF 4 DRY

Luce neon di serie
Neon light standard
Néon lumière standard
Neonlicht Standard
Luz neón estándar

Colori standard
Standard colors



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

Centralina elettronica
Electronic control unit
Central électronique
Elektronisches Steuergehäuse
Centralita electrónica

Cassetto per
inserimento acqua
Tray for water
Bac à eau
Tablett mit Wasser
Bandeja para agua



CHEF 2 DRY



CHEF 3 DRY

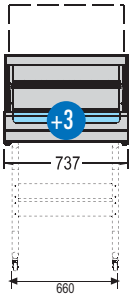


		°C	GN - h. 65 mm. ACCESSORI / ACCESSORIES	Watt		mm. (LxPxH)	Kg.		
CHEF 1 DRY		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	850	230v/1/50Hz	397x793x530	37	-	Di serie
CHEF 2 DRY		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	1650	230v/1/50Hz	737x793x530	55	-	Di serie
CHEF 3 DRY		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	3280	230v/1/50Hz	1067x793x530	70	-	Di serie
CHEF 4 DRY		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	3300	230v/1/50Hz	1407x793x530	92	-	Di serie
CHEF 2 DRY PS		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	1650	230v/1/50Hz	737x790x530	55	-	Di serie
CHEF 3 DRY PS		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	3280	230v/1/50Hz	1067x790x530	70	-	Di serie
CHEF 4 DRY PS		+30/+70	GN 1/1 - 1/2 - 1/3 - 2/3	3300	230v/1/50Hz	1407x790x530	92	-	Di serie

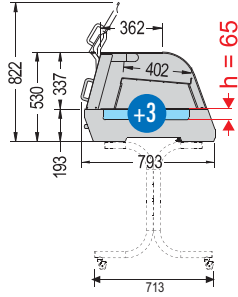
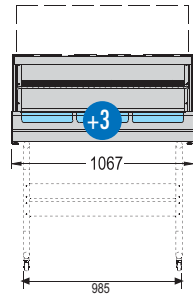


Prezzi vedi LISTINO a pagina
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CHEF COLD 2



CHEF COLD 3

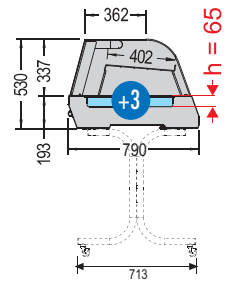


CHEF

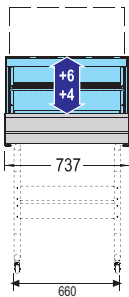


Versione porte battenti / Wing doors version
Version avec portes battantes / Volltür version
Version puertas batientes

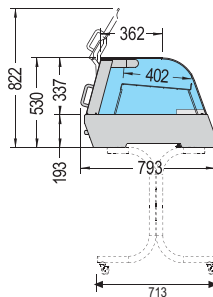
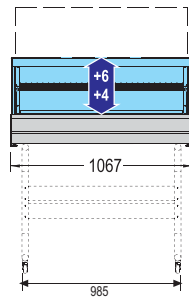
CHEF COLD PS



CHEF 2 TURBO



CHEF 3 TURBO

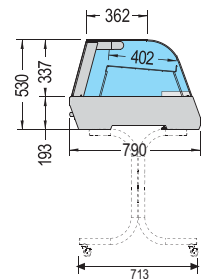


CHEF PS



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

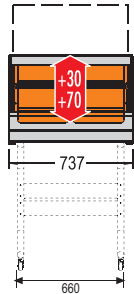
CHEF TURBO PS



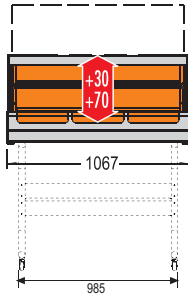
CHEF DRY 1



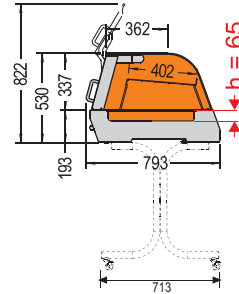
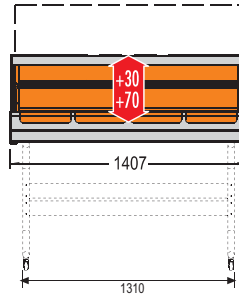
CHEF DRY 2



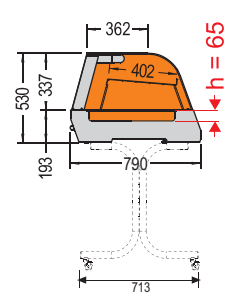
CHEF DRY 3



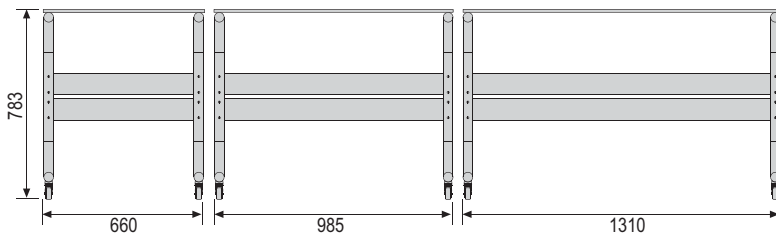
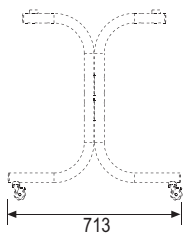
CHEF DRY 4



CHEF DRY PS



CARRELLI APPOGGIO CHEF



CHEF 2

CHEF 3

CHEF 4

