

LISTINO PREZZI PRICE LIST 02.2023

NUOVI PRODOTTI DA PAGINA 158 - NEW PRODUCTS FROM PAG. 158

BOTTLE COOLER H.87 / FABBRICATORI DI GHIACCIO / VETRINE PASTICCERIA / CONGELATORI A POZZETTO

ARMADI REFRIGERATI VENTILATI

BOTTLE COOLER H.87 / ICE CUBE MAKER / PASTRY DISPLAY CASE / DEEP FREEZERS /
REFRIGERATED CABINETS VENTILATED

CATALOGUE.&.PRICE.2023

PREZZI
RIBASSATI

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PRICES

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REFRIGERATION

	IT	EN	FR	DE
	INFORMAZIONI	INFORMATION	INFORMATION	INFO
	TEMPERATURA DI LAVORO	OPERATING TEMPERATURE	TEMPÉRATURE DE SERVICE	BETRIEBSTEMPERATUR
	DIMENSIONI ESTERNE	EXTERNAL DIMENSIONS	DIMENSIONS EXTÉRIEURES	AUßENABMESSUNGEN
	DIMENSIONI INTERNE	INTERNAL DIMENSIONS	DIMENSIONS INTÉRIEURES	INNENABMESSUNGEN
	CAPACITÀ	CAPACITY	CAPACITÉ	KAPAZITÄT
	TEMPERATURA MASSIMA DI LAVORO	MAX. OPERATING TEMPERATURE	TEMPÉRATURE MAXIMALE DE SERVICE	MAXIMALE BETRIEBSTEMPERATUR
	TIPO DI REFRIGERAZIONE	TYPE OF COOLING	TYPE DE REFOIDISSEMENT	KÜHLUNGSTYP
DEFROST	TIPO DI SBRINAMENTO	DEFROSTING TYPE	TYPE DE DÉGIVRAGE	ABTAUUNGSART
GAS	TIPO DI GAS REFRIGERANTE	TYPE OF COOLING GAS	GAZ RÉFRIGÉRANT	KÄLTEMITTEL
	EVAPORAZIONE ACQUA CONDENSA	CONDENSED WATER EVAPORATION	ÉVAPORATION DE L'EAU DE CONDENSATION	KONDENSWASSERVERDAMPFUNG
	CONTROLLO TEMPERATURA	TEMPERATURE CONTROL	RÉGULATION DE LA TEMPÉRATURE	TEMPERATURSTEUERUNG
CONTROL				
	ISOLAMENTO	INSULATION	ISOLATION THERMIQUE	WÄRMESCHUTZ
	ASSORBIMENTO	POWER CONSUMPTION	PUISSANCE ABSORBÉE	STROMAUFNAHME
	TENSIONE	VOLTAGE	TENSION	SPANNUNG
1 Ph				
MATERIAL	MATERIALE DI COSTRUZIONE	CONSTRUCTION MATERIAL	MATÉRIEL CONSTRUCTIF	BAUSTOFF
	INVERSIONE PORTA	DOOR REVERSING	INVERSION DE PORTE	TÜRUMLENKUNG
REVERSIBLE				
	LUCE INTERNA	INTERIOR LIGHT	ECLAIRAGE INTÉRIEUR	INNENBELEUCHTUNG
STANDARD	ACCESSORI IN DOTAZIONE	SUPPLIED ACCESSORIES	ACCESSOIRES FOURNIS	MITGELIEFERTE ZUBEHÖRE
ENERGY CLASS	CLASSE ENERGETICA	ENERGY CLASS	CLASSE ÉNERGÉTIQUE	ENERGIEKLASSE
	INFO SPEDIZIONI	DELIVERY INFO	INFORMATIONS SUR LA LIVRAISON	VERSANDINFO
	PESO NETTO	NET WEIGHT	POIDS NET	NETTOGEWICHT
NET Kg				
	PESO LORDO	GROSS WEIGHT	POIDS BRUT	BRUTTOGEWICHT
GROSS Kg				
	DIMENSIONI DI IMBALLO	PACKAGING DIMENSIONS	DIMENSIONS DES EMBALLAGES	VERPACKUNGSMASSE
mm				
	PREZZO	PRICE	PRIX	PREIS

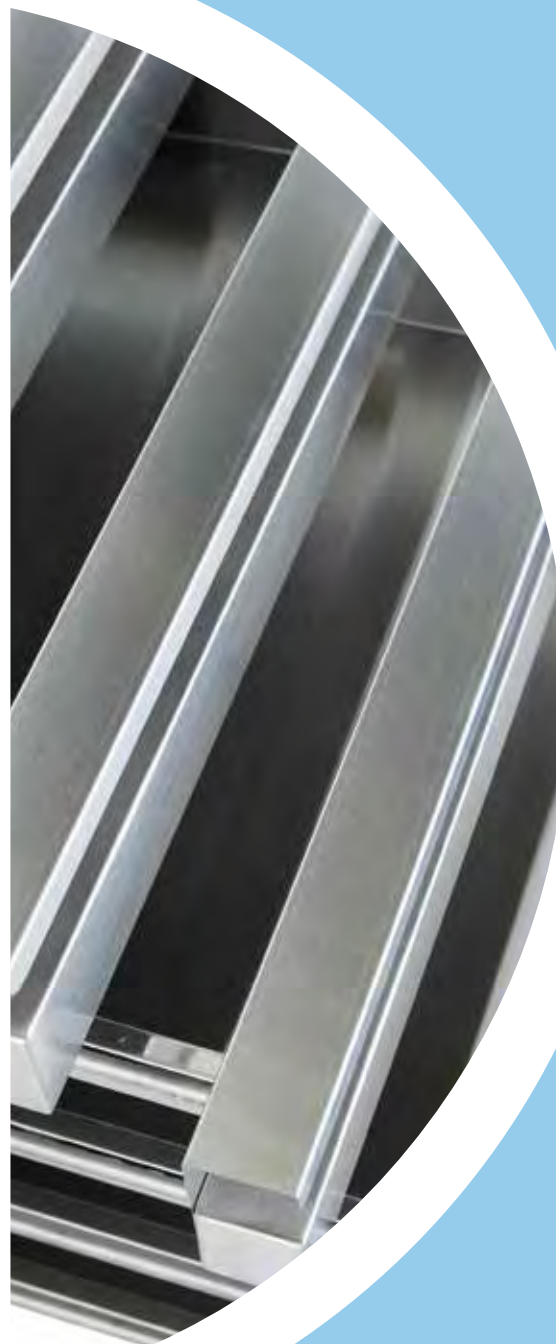
IT Gentile cliente,
con la presente si prega di prendere visione della seguente comunicazione. Le temperature massime di lavoro dei refrigerati all'interno dei cataloghi Forcar Refrigeration e Forcold edizione 2019/20 sono state modificate rispetto l'edizione precedente.

I cataloghi validi negli anni 2017/18 riportavano le effettive temperature e umidità massime di lavoro, mentre nell'edizione attuale vengono indicate le condizioni ambientali massime ideali affinché i refrigerati possano lavorare con efficienza e ove previsto rispettino la classe energetica. Ovviamente, tutti i modelli di refrigerati possono raggiungere temperature e umidità maggiori di quelle indicate, facendo lavorare maggiormente l'unità refrigerante.

EN Dear customer,
Please take note of the following communication. The maximum working temperatures for refrigerated products in the Forcar Refrigeration and Forcold 2019/20 catalogues differs from those in the previous edition. In the 2017/18 catalogues it was stated the effective maximum working temperature and humidity, while the current edition indicates the maximum environmental conditions that are ideal for refrigerators to work efficiently and, where required, to comply with the energy class. Of course, all refrigerated appliances can reach higher temperatures and humidity than those indicated, by increasing the performance of the cooling unit.

DE Sehr geehrter Kunde,
Bitte beachten Sie die folgende Mitteilung. Die maximalen Betriebstemperaturen für gekühlte Produkte in den Katalogen Forcar Refrigeration und Forcold 2019/20 wurden gegenüber der vorherigen Ausgabe geändert. In den Katalogen 2017/18 wurden die effektiven maximale Betriebstemperatur und Luftfeuchtigkeit angegeben, während die aktuelle Ausgabe die maximalen Umgebungsbedingungen angibt, die ideal sind, damit Kühlgeräte effizient arbeiten und bei Bedarf die Energieklasse einhalten können. Selbstverständlich können alle gekühlte Modelle höhere Temperaturen und Luftfeuchtigkeiten als angegeben erreichen, durch die Erhöhung der Leistung des Kühlaggregats.

ES Estimado cliente,
Téngase en cuenta la siguiente comunicación. Las temperaturas máximas de trabajo de los productos refrigerados en los catálogos Forcar Refrigeration y Forcold 2019/20 difieren de las de la edición anterior. En los catálogos 2017/18 se indica la temperatura y humedad máxima de trabajo efectiva, mientras que en la edición actual se indican las condiciones ambientales máximas que son ideales para que los frigoríficos funcionen eficientemente y, en caso necesario, cumplan con la clase de energía. Por supuesto, todos los aparatos refrigerados pueden alcanzar temperaturas y humedad superiores a las indicadas, aumentando el rendimiento de la unidad de refrigeración.



INDICE

INDEX
TABLE DES MATIÈRES
INHALT

CATEGORIE	IT	EN	FR	DE	
PREMIUM LINE	ARMADI REFRIGERATI GN2/1 VENTILATI	REFRIGERATED CABINETS GN2/1 VENTILATED	ARMOIRES RÉFRIGÉRÉES GN2/1 VENTILÉES	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG	11
	ARMADI REFRIGERATI PER LA FROLLATURA	MEAT DRY-AGER	ARMOIRE D'AFFINAGE	REIFESCHRANK	14
PROFESSIONAL LINE	ARMADI REFRIGERATI GN2/1 VENTILATI	REFRIGERATED CABINETS GN2/1 VENTILATED	ARMOIRES RÉFRIGÉRÉES GN2/1 VENTILÉES	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG	19
	ARMADI REFRIGERATI GN2/1 STATICI	REFRIGERATED CABINETS GN2/1 STATIC	ARMOIRES RÉFRIGÉRÉES GN2/1 STATIQUES	GN2/1 KÜHLSCHRÄNKE STATISCH	26
	ARMADI REFRIGERATI GN2/1 VENTILATI - LINEA BASIC	REFRIGERATED CABINETS GN2/1 VENTILATED	BASIC LINE ARMOIRES RÉFRIGÉRÉES GN2/1 - VENTILÉES - LIGNE BASIC	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG - SERIE BASIC	31
	ARMADI REFRIGERATI STATICI - LINEA SNACK	REFRIGERATED CABINET STATIC SNACK LINE	ARMOIRES RÉFRIGÉRÉES STATIQUES LIGNE SNACK	KÜHLSCHRÄNKE STATISCH - SERIE SNACK	34
	TAVOLI REFRIGERATI GASTRONOMIA - GN1/1 - VENTILATI	GASTRONOMY REFRIGERATED COUNTERS GN1/1 - VENTILATED	TABLES RÉFRIGÉRÉES GASTRONOMIE - GN1/1 VENTILÉES	GASTRONOMIE-KÜHLTISCHE GN1/1 UMLUFTKÜHLUNG	36
	ABBATTITORI MADE IN ITALY	BLAST CHILLERS MADE IN ITALY	CELLULLES DE REFOIDISSEMENT RAPIDE MADE IN ITALY	SCHNELLKÜHLER MADE IN ITALY	48
	ABBATTITORI	BLAST CHILLERS	CELLULLES DE REFOIDISSEMENT RAPIDE	SCHNELLKÜHLER	51
SWEET LINE	ARMADI REFRIGERATI PASTICCERIA - VENTILATI	REFRIGERATED PASTRY CABINETS - VENTILATED	ARMOIRES À PÂTISSERIE RÉFRIGÉRÉES - VENTILÉES	KONDI TOREI KÜHLSCHRÄNKE UMLUFTKÜHLUNG	57
	TAVOLI REFRIGERATI PASTICCERIA - VENTILATI	REFRIGERATED PASTRY COUNTERS - VENTILATED	TABLES À PÂTISSERIE RÉFRIGÉRÉES - VENTILÉES	KONDI TOREI KÜHLTISCHE UMLUFTKÜHLUNG	60
FAST FOOD & PIZZA LINE	VETRINE REFRIGERATE SUSHI STATICHE	REFRIGERATED SUSHI DISPLAY CASES - STATIC	VITRINE RÉFRIGÉRÉE POUR SUSHI - STATIQUES	SUSHI - KÜHLVITRINE STATISCH	65
	VETRINE REFRIGERATE PIZZA STATICHE	REFRIGERATED PIZZA DISPLAY CASES - STATIC	VITRINE RÉFRIGÉRÉE POUR PIZZA - STATIQUES	PIZZA KÜHLVITRINE STATISCH	68
	BANCHI PIZZA REFRIGERATI VENTILATI	REFRIGERATED PIZZA COUNTERS - VENTILATED	COMPTOIRS À PIZZA RÉFRIGÉRÉS - VENTILÉS	PIZZAKÜHLTISCHE UMLUFTGEKÜHLT	72
	BANCHI PIZZA REFRIGERATI STATICI	REFRIGERATED PIZZA COUNTERS - STATIC	COMPTOIRS À PIZZA RÉFRIGÉRÉS - STATIQUES	PIZZAKÜHLTISCHE STATISCH	75
	CASSETTIERA INOX	STAINLESS STEEL DRAWERS	MEUBLE A TIROIRS	SCHUBLADENSCHRANK AUS EDELSTAHL	78
	SALADETTE REFRIGERATE PER INSALATE - STATICHE	REFRIGERATED SALADETTES FOR SALADS - STATIC	SALADETTES RÉFRIGÉRÉES POUR SALADES - STATIQUES	GEKÜHLTE SALADETTE FÜR SALATE - STATISCH	79
ECO LINE	ARMADI REFRIGERATI - VENTILATI	REFRIGERATED CABINETS VENTILATED	ARMOIRES RÉFRIGÉRÉES VENTILÉES	KÜHLSCHRÄNKE UMLUFTKÜHLUNG	87
	ARMADI REFRIGERATI STATICI	REFRIGERATED CABINETS STATIC	ARMOIRES RÉFRIGÉRÉES STATIQUES	KÜHLSCHRÄNKE STATISCHE KÜHLUNG	90
	ARMADI REFRIGERATI GN2/1 - STATICI	REFRIGERATED CABINETS STATIC - GN2/1	ARMOIRES RÉFRIGÉRÉES STATIQUES - GN2/1	KÜHLSCHRÄNKE - STATISCHE KÜHLUNG - GN2/1	106
	CONGELATORI A POZZETTO	DEEP-FREEZERS	CONGÉLATEURS COFFRES	GEFRIERTRUHEN	109
GLASS & DISPLAY	VETRINE 4 LATI ESPOSITIVI REFRIGERATE - VENTILATE	4-SIDES REFRIGERATED DISPLAY WINDOWS - VENTILATED	VITRINES RÉFRIGÉRÉES 4 FACES - VENTILÉES	KÜHLVITRINE MIT 4 AUSSTELLUNGSSEITEN - UMLUFTGEKÜHLT	115
	ARMADI REFRIGERATI ESPOSITORI STATICI	REFRIGERATED DISPLAY CABINETS STATIC	ARMOIRES PRÉSENTOIRS RÉFRIGÉRÉES - STATIQUES	SCHAUKÜHLSCHRÄNKE STATISCH	119
	VETRINETTE ESPOSITIVE REFRIGERATE - VENTILATE	REFRIGERATED DISPLAY WINDOWS VENTILATED	VITRINES RÉFRIGÉRÉES VENTILÉE	AUFSATKÜHLZVITRINEN UMLUFTGEKÜHLT	122
	ESPOSITORI REFRIGERATI CON VETRO CURVO - VENTILATI	REFRIGERATED DISPLAY CASES WITH CURVED GLASS - VENTILATED	PRÉSENTOIRS RÉFRIGÉRÉS AVEC VERRE BOMBÉ - VENTILÉES	KÜHLVITRINEN MIT GEBOGENEM GLAS - UMLUFTGEKÜHLT	124
	ESPOSITORI REFRIGERATI CON VETRO TONDO - STATICI	REFRIGERATED DISPLAY CASES WITH ROUNDED GLASS - STATICS	PRÉSENTOIRS RÉFRIGÉRÉS AVEC VERRE ROND - STATIQUES	KÜHLVITRINEN MIT RUNDEM GLAS - STATISCH	126
	ESPOSITORI MURALI REFRIGERATI VENTILATI	REFRIGERATED WALL DISPLAYS CASES - VENTILATED	PRÉSENTOIRS RÉFRIGÉRÉS À MUR - VENTILÉES	WANDKÜHLVITRINEN UMLUFTGEKÜHLT	128
	CANTINETTE VINI REFRIGERATE STATICHE	REFRIGERATED WINE CELLARS STATICS	CAVES À VIN RÉFRIGÉRÉES STATIQUES	GEKÜHLTE WEINKELLER	131
	CANTINETTE VINI REFRIGERATE VENTILATE - MODELLO ENOLO	REFRIGERATED WINE CELLARS VENTILATED - ENOLO MODEL	CAVES À VIN RÉFRIGÉRÉES VENTILÉES - LIGNE ENOLO	GEKÜHLTE WEINKELLER UMLUFTGEKÜHLT - MODELL ENOLO	137
	CANTINETTE VINI REFRIGERATE STATICA - MODELLO BJ	REFRIGERATED WINE CELLARS STATIC - MODEL BJ	CAVE À VINS RÉFRIGÉRÉES STATIQUES - MODÉL BJ	GEKÜHLTE WEINKELLER STATISCH - MODELL BJ	141
	ARMADI REFRIGERATI LINEA SNACK VENTILATI	SNACK REFRIGERATED CABINETS VENTILATED	ARMOIRES RÉFRIGÉRÉES LIGNE SNACK - VENTILÉES	KÜHLSCHRÄNKE UMLUFTKÜHLUNG - SNACK-LINIE	144
	ARMADI REFRIGERATI LINEA SNACK STATICI	SNACK REFRIGERATED CABINETS STATIQUES	ARMOIRES RÉFRIGÉRÉES LIGNE SNACK - STATIQUES	KÜHLSCHRÄNKE - UMLUFTKÜHLUNG SNACK-LINIE	147
	BOTTLE COOLER - VENTILATA	BOTTLE COOLER - VENTILATED	REFROIDISSEUR DE BOUTEILLE VENTILÉ	FLASCHENKÜHLER UMLUFTKÜHLUNG	152
	VETRINA PASTICCERIA - VENTILATA	PASTRY DISPLAY CASE - VENTILATED	VITRINE PÂTISSERIE - VENTILÉE	KONDI TOREI-VITRINE UMLUFTKÜHLUNG	155
	CONDIZIONI GENERALI DI VENDITA	GENERAL SALES CONDITIONS	CONDITIONS GÉNÉRALES DE VENTE	ALLGEMEINE VERKAUFSBEDINGUNGEN	158



Premium Line



Armadi refrigerati GN2/1 - ventilati

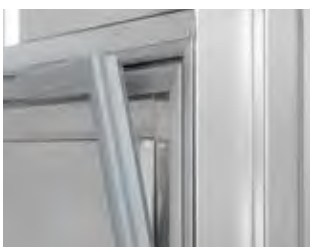
- IT Gli armadi refrigerati FP70TN e FP70BT sono dotati di struttura in acciaio Inox AISI 304 - guide interne stampate tipo "igiene" - gruppo frigorifero di tipo "monoblock" - controllo elettronico della temperatura di tipo "Touch" - pannello frontale basculante per una semplice manutenzione - isolamento 80 mm. - entrambi i modelli sono tropicalizzati, quindi adatti a lavorare con condizioni ambientali di +43°C - 60% HR. La versione TN è in classe energetica A con range di temperatura -2°C +8°C, mentre la versione BT è in classe energetica B con range di temperatura -15°C - 24°C. In dotazione 3 griglie GN2/1, capacità fino a 700 Litri.
- FR Les armoires frigorifiques FP70TN et FP70BT, avec corps en acier inox AISI 304, sont équipées de glissières internes moulées de type "hygiène", d'une unité frigorifique à "mono bloc", de thermostat électronique "Touch" et d'un panneau frontal basculant pour faciliter les opérations de maintenance, isolation 80 mm - les deux modèles sont tropicalisés, donc convenant pour travailler dans des conditions environnementales de +43°C - 60% HR. La version TN est en classe d'énergie A avec une amplitude de température de -2°C +8°C, la version BT est en classe d'énergie B avec une amplitude de température de -15°C - 24°C. Fournie avec 3 grilles GN2/1, capacité maximale: 700 litres.
- EN The FP70TN and FP70BT refrigerated cabinets are built in stainless steel AISI 304 - they are equipped with "Hygiene" type internal slides, "monoblock" type refrigerating unit, "Touch" electronic temperature control, tilting front panel for easy maintenance and 80 mm insulation - both models are tropicalized, therefore suitable to work with environmental conditions of +43°C - 60% HR. The TN version is in energy class A with a temperature range of -2°C +8°C, while the BT version is in energy class B with a temperature range of -15°C - 24°C. Supplied with 3 GN2/1 grids, capacity up to 700 litres.
- DE Die Kühlschränke FP70TN und FP70BT, mit Gehäuse aus Edelstahl AISI 304 - sind mit "Hygiene" vorgeformten Innenschienen - "Monoblock" Kühleinheit - elektronische "Touch" Temperaturregelung - schwenkbare Frontplatte für einfache Wartung und 80 mm Isolierung ausgestattet - beide Modelle sind tropentauglich, daher geeignet für den Einsatz unter Umgebungsbedingungen von +43°C - 60% HR. Die TN-Version ist in der Energieklasse A mit einem Temperaturbereich von -2°C +8°C, während die BT-Version in der Energieklasse B mit einem Temperaturbereich von -15°C - 24°C ist. 3 GN2/1- Gitter im Lieferumfang enthalten, Inhalt bis zu 700 Liter.

Optional

GRI21P	GRP21P	RUO70P
Griglia Inox Stainless steel grid Grille en acier inox Edelstahlgitter	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote di cui 2 dotate di freno Set of 4 wheels, 2 with brake Jeu de 4 roues dont 2 avec frein Satz mit 4 Rädern, 2 mit Bremse
95 €	33 €	204 €



FP70TN



	FP70TN
	-2°C / +8°C
	695 x 870 x 2120(h) mm
	535 x 710 x 1470(h) mm
	700 L
	+43°C / 60%HR
	ventilata / ventilated
DEFROST	gas caldo / hot gas
GAS	R290
	automatica / automatic
	elettronico / electronic
	80 mm
	230 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	si / yes
	no
STANDARD	3 griglie / grids GN2/1
ENERGY CLASS	A
	116 Kg
	128 Kg
	735 x 910 x 2250(h) mm
	4.550 €

Premium Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

forcar

FP70BT



	FP70BT
	-15°C / -24°C
	695 x 870 x 2120(h) mm
	535 x 710 x 1470(h) mm
	700 L
	+43°C / 60%HR
	ventilata / ventilated
DEFROST	gas caldo / hot gas
GAS	R290
	automatica / automatic
	elettronico / electronic
CONTROL	80 mm
	455 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	si / yes
	no
STANDARD	3 griglie / grids GN2/1
ENERGY CLASS	B
	121 Kg
	133 Kg
	735 x 910 x 2250(h) mm
	5.290 €

Premium Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

Armadi refrigerati per la frollatura



IT Macchine professionali per la frollatura della carne - porta in vetro per seguire direttamente la maturazione e la frollatura dei prodotti - ambiente controllato e sicuro grazie alla lampada UV sterminante - controllo costante temperatura umidità e ventilazione che garantiscono un perfetto processo di frollatura. Struttura esterna in lamiera verniciata nera - interno in ABS antibatterico - supporto e ganci in **acciaio inox AISI 304** - sensore apertura della porta - spia acustica per segnalazione guasti.

FR Machines professionnelles pour la maturation de la viande - porte vitrée pour suivre directement la maturation et l'affinage des produits - environnement contrôlé et protégé grâce à la lampe UV stérilisante - température, humidité et ventilation constantes qui garantissent un parfait contrôle de la maturation. Corps extérieur en tôle laquée noire - structure intérieure en ABS antibactérien - support et crochets en **acier inox AISI 304** - détecteur d'ouverture de porte - signal acoustique d'alarme en cas de dysfonctionnement.

EN Professional machines for meat aging - glass door to directly observe the seasoning and aging of the product - controlled and safe environment thanks to the germicidal UV lamp - constant temperature, humidity and ventilation control that guarantees a perfect aging process. External casing in black painted plate - internal casing in antibacterial ABS - support and hooks in **stainless steel AISI 304** - door opening sensor - acoustic warning to signal failures.

DE Professionelle Maschinen für die Fleischreifung - Glastür zur direkten Beobachtung der Reifung und Alterung des Produkts - kontrollierte und sichere Umgebung dank der sterminziden UV-Lampe - gleichbleibende Temperatur-, Feuchtigkeits- und Lüftungs-Überwachung, die einen perfekten Alterungsprozess garantiert. Außengehäuse aus schwarz lackierter Platte - Innengehäuse aus antibakteriellem ABS - Halterung und Haken aus **Edelstahl AISI 304** - Türöffnungssensor - akustische Warnung bei Störungen.

Optional	GRPFR120180 MOD. G-GDMA120-180	GRPFR46 MOD. G-GDMA46	ASTFR46120180 G-GDMA46-120-180	GAFR120180 G-GDMA120-180	GAFR4046 MOD. G-GDMA46
		Griglia Inox Stainless steel grid Grille en acier inox Edelstahlgitter		Asta inox per Frollo Stainless steel rod for meat dry-ager cabinet / Tige en acier inox pour armoire réfrigérée pour la maturation viande Edelstahlstange für Kühls- chrank fuer Fleischreifung.	Gancio Inox per armadio refrigerato per la frollatura / Stainless steel hook for meat dry-ager cabinet/ Crochet en acier inox pour armoire réfrigérée pour la maturation viande Edelstahlhaken für Kühlschrank fuer Fleischreifung.
	72 €	60 €	58 €	10 €	9 €




















G-GDMA46



G-GDMA40 FUORI PRODUZIONE -
OUT OF PRODUCTION

Premium Line

Armadi refrigerati per la frollatura / Meat dry-ager
Armoire d'affinage / Reifeschrank

	G-GDMA46 Built-in
	+1°C / +25°C
	595 x 570 x 820(h) mm
	512 x 443 x 612(h) mm
	98 L
	60% - 85% HR
	ventilata / ventilated
DEFROST	automatico / automatic
GAS	R600a
	automatica / automatic
	elettronico / electronic
	40 mm
	140 W
	220V / 50Hz
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass
	si / yes
	led
STANDARD	asta con 3 ganci rod with 3 hooks
	
	44 Kg
	47 Kg
	660 x 655 x 865(h) mm
	2.560 €

G-GDMA120 - G-GDMA180



	G-GDMA120 Free standing / built-in	G-GDMA180 Free standing / built-in
	+1°C / +25°C	+1°C / +25°C
	595 x 710 x 1270(h) mm	595 x 710 x 1720(h) mm
	485 x 552 x 1055(h) mm	485 x 552 x 1508(h) mm
	233 L	352 L
	60% - 85% HR	60% - 85% HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatico / automatic	automatico / automatic
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	55 mm	55 mm
	170 W	170 W
	220V / 50Hz	220V / 50Hz
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass
	si / yes	si / yes
	led	led
STANDARD	asta con 3 ganci rod with 3 hooks	asta con 3 ganci rod with 3 hooks
	69 Kg	83 Kg
	81 Kg	96 Kg
	645 x 780 x 1430(h) mm	645 x 780 x 1870(h) mm
	3.495 €	3.845 €

Premium Line

Armadi refrigerati per la frollatura / Meat dry-ager
Armoire d'affinage / Reifeschrank





Professional Line

Armadi refrigerati GN2/1 - ventilati

IT Armadi refrigerati GN2/1 in **acciaio inox AISI 304**. Refrigerazione ventilata - gruppo incorporato - evaporatore posizionato a scomparsa in modo da avere massimo spazio disponibile - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico con resistenza elettrica e controllo automatico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. Porta con molla di ritorno e reversibile (escluso G-GNV600DT) - chiusura porta con chiave - guarnizione porta estraibile senza utensili - luce interna - fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata. Piedini in **acciaio Inox AISI 304** regolabili in altezza.

EN GN2/1 refrigerated cabinets in **stainless steel AISI 304**. Ventilated refrigeration - incorporated refrigerating unit - concealed evaporator for maximum space availability - engine compartment with insulated sides - electronic temperature control with digital thermostat - electric heating element around the door frame to prevent condensation - automatic defrosting with electric heating element and automatic control of the defrosting temperature - automatic evaporation of the condensate water - anti-corrosion treated evaporator. Reversible door with self closing spring (except G-GNV600DT) - door lock with key - tool-free extractable door gasket - internal light - bottom with rounded corners - external back and bottom panels in galvanised plate. Height-adjustable feet in **stainless steel AISI 304**.

FR Armoires réfrigérées GN2/1 en **acier inox AISI 304**. Réfrigération ventilée - unité intégrée - évaporateur escamotable pour une plus grande disponibilité d'espace - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de porte pour éliminer la condensation - dégivrage automatique avec résistance électrique et contrôle automatique de la température de dégivrage - évaporation automatique de l'eau condensée - évaporateur traité contre la corrosion. Porte réversible avec ressort auto-fermant (sauf G-GNV600DT) - fermeture de la porte par clé - joint de porte extractible sans outils - éclairage intérieur - fond avec coins arrondis - panneaux de fond extérieurs et panneau postérieur en tôle galvanisée. Pieds réglables en hauteur en **acier inox AISI 304**.

DE GN2/1 Kühlschränke aus **Edelstahl AISI 304**. Umluftkühlung - Motoreinheit eingebaut - Versenkender Verdampfer, um Platz zu gewinnen - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - automatische Abtauung mit elektrischem Heizstab und automatische Steuerung der Abtautemperatur - automatische Kondenswasserverdampfung - Verdampfung - Verdampfer gegen Korrosion behandelt. Umkehrbare Tür mit Rückholfeder (außer G-GNV600DT) - Türschließung mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Innenbeleuchtung - Boden mit abgerundeten Ecken - Außenrückwand und Bodenplatte aus verzinktem Blech. Höhenverstellbare Füße aus **Edelstahl AISI 304**.

Optional

CG21	GRP21	RUO120	A64 mod. G-GN650 60x40 cm
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene(n)paar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit supporti guide per teglie Slides-Bracket set Kit pour supports glissières Führungsschiene(n)- und Trägersatz
28 €	24 €	125 €	280 €

G-GN650TN G-GN650BT



	G-GN650TN	G-GN650BT
	-2°C / +8°C	-18°C / -22°C
	740 x 830 x 2010(h) mm	740 x 830 x 2010(h) mm
	624 x 685 x 1396(h) mm	624 x 685 x 1396(h) mm
	650 L	650 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	315 W	500 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	si / yes
	si / yes	si / yes
STANDARD	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	134 Kg	138 Kg
	153 Kg	157 Kg
	765 x 855 x 2180(h) mm	765 x 855 x 2180(h) mm
	1.920 €	2.265 €

Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

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G-GN1410TN G-GN1410BT












	G-GN1410TN	G-GN1410BT
	-2°C / +8°C	-18°C / -22°C
	1480 x 830 x 2010(h) mm	1480 x 830 x 2010(h) mm
	1360 x 685 x 1390(h) mm	1360 x 685 x 1390(h) mm
	1325 L	1325 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	320 W	730 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	si / yes	si / yes
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	195 Kg	208 Kg
	219 Kg	235 Kg
	1505 x 855 x 2180(h) mm	1505 x 855 x 2180(h) mm
	2.875 €	3.220 €

Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlchränke - Umluftkühlung

G-GN650TNG G-GN650BTG



	G-GN650TNG	G-GN650BTG
	-2°C / +8°C	-18°C / -22°C
	740 x 830 x 2010(h) mm	740 x 830 x 2010(h) mm
	624 x 685 x 1396(h) mm	624 x 685 x 1396(h) mm
	650 L	650 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	315 W	500 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	no
	si / yes	si / yes
STANDARD	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides
		
	138 Kg	153 Kg
	157 Kg	173 Kg
	765 x 855 x 2180(h) mm	765 x 855 x 2180(h) mm
	2.130 €	2.610 €




















Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

forcar®

G-GN1410TNG





















	G-GN1410TNG
	-2°C / +8°C
	1480 x 830 x 2010(h) mm
	1360 x 685 x 1390(h) mm
	1325 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
	60 mm
	500 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	no
	si / yes
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
	
	208 Kg
	235 Kg
	1505 x 855 x 2180(h) mm
	3.200 €

Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlchränke - Umluftkühlung

G-GNV600DT





















	G-GNV600DT
	-2°C / +8°C ° -18°C / -22°C
	680 x 830 x 2010(h) mm
	530 x 650 x 550(h) mm 530 x 650 x 550(h) mm
	237 L / 237 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	TN R290 / BT R290
	automatica / automatic
	elettronico / electronic
CONTROL	60 mm
	TN 250 W / BT 300 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	no
	no
STANDARD	4 griglie / grids GN2/1 4 coppie di guide / pairs of slides
	
	150 Kg
	170 Kg
	710 x 875 x 2160(h) mm
	2.465 €

Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

G-GNV1200DT



	G-GNV1200DT
	-2°C / +8°C ° -18°C / -22°C
	1340 x 830 x 2010(h) mm
	530 x 650 x 1386(h) mm 530 x 650 x 1386(h) mm
	507 L / 507 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	TN R290 / BT R290
	H ₂ O automatica / automatic
	elettronico / electronic
CONTROL	60 mm
	TN 255 W / BT 750 W
	230V / 50Hz 1 Ph
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	no
	no
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
	
	195 Kg
	219 Kg
	1370 x 875 x 2160(h) mm
	3.945 €

Professional Line

Armadi refrigerati GN2/1 - ventilati / Refrigerated cabinets GN2/1 - Ventilated
Armoires réfrigérées GN2/1 - ventilées / GN2/1 Kühlschränke - Umluftkühlung

Armadi refrigerati

GN2/1 - statici

IT Armadi refrigerati GN2/1 in **acciaio inox AISI 304**. Refrigerazione statica - ventilatore e convogliatore d'aria interno per uniformare la temperatura - gruppo incorporato in vano superiore - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - eliminazione dell'acqua di condensa tramite bacinella. Porta con molla di ritorno e reversibile - chiusura porta con chiave - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata - piedini in **acciaio inox AISI 304** regolabili in altezza.

FR Armoires réfrigérées GN2/1 en **acier inox AISI 304**. Réfrigération statique - ventilateur et convoyeur d'air interne pour uniformiser la température - groupe incorporé dans le compartiment supérieur - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de porte pour éliminer la condensation - élimination de l'eau de condensation avec bac. Porte réversible avec ressort auto-fermant - fermeture de la porte par clé - joint de porte extractible sans outils - fond avec coins arrondis - panneaux de fond extérieurs et panneau postérieur en tôle galvanisée - pieds en **acier inox AISI 304** réglables en hauteur.

EN GN2/1 refrigerated cabinets in **stainless steel AISI 304**. Static refrigeration - fan and internal air conveyor to uniform the temperature - incorporated refrigerating unit in the upper compartment - motor compartment with insulated sides - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - drip tray to collect condensation water. Reversible door with self closing spring - door lock with key - tool-free extractable door gasket - bottom with rounded corners - external back and bottom panels in galvanized plate - height-adjustable feet in **stainless steel AISI 304**.

DE GN2/1 Kühlschränke aus **Edelstahl AISI 304**. Statische Kühlung - Gebläse und interner Luftförderer zur Temperaturregelung - integrierte Einheit im oberen Raum - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - Beseitigung von Kondenswasser durch eine Wanne. Umkehrbare Tür mit Rückholfeder - Türschließung mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - äußere Rücken- und Bodenverkleidung aus verzinktem Blech - Höhenverstellbare Füße aus **Edelstahl AISI 304**.

Optional

CG21	GRP21	RUO120	P60 mod. GN600-1200DT-GNV1200DT 60x40 cm	P64 mod. G600FISH 60x40x13(h) cm
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit supporti e 9 coppie di guide per teglie. Bracket set and 9 pairs of slides for pans. Kit de supports et 9 paires de glissières pour bacs Trägersatz und 9 Paare Führungsschienen für Bleche	Kit supporti guide e 6 cassette Slides-Bracket set and 6 containers Kit pour supports glissières et 6 caisses Führungsschienen- und Trägersatz mit 6 Behälter
28 €	24 €	125 €	450 €	390 €

G-GN600TN G-GN600BT



	G-GN600TN	G-GN600BT
	+2°C / +8°C	-18°C / -20°C
	680 x 810 x 2010(h) mm	680 x 810 x 2010(h) mm
	560 x 653 x 1386(h) mm	560 x 653 x 1386(h) mm
	507 L	507 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R290	R290
	vasca di raccolta collecting basin	vasca di raccolta collecting basin
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	260 W	510 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	si / yes
REVERSIBLE		
	no	no
STANDARD	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	135 Kg	135 Kg
	155 Kg	155 Kg
	710 x 840 x 2180(h) mm	710 x 840 x 2180(h) mm
	1.750 €	2.100

Professional Line

Armadi refrigerati GN2/1 - statici / Refrigerated cabinets GN2/1 - Static
Armoires réfrigérées GN2/1 - statiques / GN2/1 Kühlschränke - Statisch

G-GN600FISH



AV4909

cassetta / container

60 x 40 x 13(h) cm



22 €





















	G-GN600FISH
	-5°C / +2°C
	680 x 810 x 2010(h) mm
	560 x 653 x 1386(h) mm
	507 L
	+32°C / 55%HR
	statica / static
DEFROST	manuale / manual
GAS	R290
	vasca di raccolta / collecting basin
	elettronico / electronic
CONTROL	60 mm
	510 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 / stainless steel AISI 304
	si / yes
	no
STANDARD	6 cassette / 6 containers 60 x 40 x 13(h) cm
ENERGY CLASS	
	145 Kg
	165 Kg
	710 x 840 x 2180(h) mm
	2.590 €

Professional Line

Armadi refrigerati GN2/1 - statici / Refrigerated cabinets GN2/1 - Static
Armoires réfrigérées GN2/1 - statiques / GN2/1 Kühlschränke - Statisch

G-GN1200TN G-GN1200BT


















	G-GN1200TN	G-GN1200BT
	+2°C / +8°C	-18°C / -20°C
	1340 x 800 x 2010(h) mm	1340 x 800 x 2010(h) mm
	1220 x 653 x 1386(h) mm	1220 x 653 x 1386(h) mm
	1104 L	1104 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R290	R290
	vasca di raccolta collecting basin	vasca di raccolta collecting basin
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	450 W	710 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
ENERGY CLASS		
		
	180 Kg	180 Kg
	204 Kg	204 Kg
	1370 x 840 x 2180(h) mm	1370 x 840 x 2180(h) mm
	2.500 €	2.830 €

Professional Line

Armadi refrigerati GN2/1 - statici / Refrigerated cabinets GN2/1 - Static
Armoires réfrigérées GN2/1 - statiques / GN2/1 Kühlschränke - Statisch

G-GN1200DT



	G-GN1200DT
	+2°C / +8°C -18°C / -20°C
	1340 x 830 x 2010(h) mm
	560 x 530 x 1386(h) mm 560 x 530 x 1386(h) mm
	552 L / 552 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	TN R290 / BT R290
	vasca di raccolta collecting basin
	elettronico / electronic
CONTROL	60 mm
	TN 260 W / BT 510 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
	no
	no
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
	
	195 Kg
	219 Kg
	1370 x 875 x 2160(h) mm
	3.535 €

Professional Line

Armadi refrigerati GN2/1 - statici / Refrigerated cabinets GN2/1 - Static
Armoires réfrigérées GN2/1 - statiques / GN2/1 Kühlschränke - Statisch

forcar®

Armadi refrigerati GN2/1 - ventilati - linea basic

IT Armadi refrigerati GN2/1, linea basic in **acciaio inox AISI 430**. Refrigerazione ventilata - gruppo incorporato - evaporatore a vista in cella - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento a sosta motore - evaporazione automatica dell'acqua di condensa. Porta con molla di ritorno e reversibile - chiusura porta con chiave - guarnizione porta estraibile senza utensili - fondo camera con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata - piedini in acciaio Inox regolabili in altezza.

EN GN2/1 refrigerated cabinets, basic line in **stainless steel AISI 430**. Ventilated refrigeration - incorporated unit - visible evaporator in the cell - motor compartment with insulated sides - electronic temperature control with digital thermostat - electric heating element fitted around the door frame to prevent condensation - defrosting at motor stop - automatic evaporation of the condensate water. Reversible door with self-closing spring - door lock with key - tool-free extractable door gasket - chamber bottom with rounded corners - external back and bottom panels in galvanised plate - height-adjustable stainless steel feet.

FR Armoires réfrigérées GN2/1, ligne basic en **acier inox AISI 430**. Réfrigération ventilée - unité incorporée - évaporateur visible dans la chambre - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistances électriques autour du cadre de porte pour éliminer la condensation - dégivrage par arrêt moteur - évaporation automatique eau condensée. Porte réversible avec ressort auto-fermant - fermeture de la porte par clé - joint de porte extractible sans outils - fond avec coins arrondis - panneaux de fond extérieurs et panneau postérieur en tôle galvanisée - pieds réglables en hauteur en acier inox.

DE GN2/1 Kühlschränke, Basic Line aus **Edelstahl AISI 430**. Belüftete Kühlung - Einbaueinheit - sichtbarer Verdampfer im Raum - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit Digitalthermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - Motorstoppabtauung - automatische Verdampfung des Kondenswassers. Umkehrbare Tür mit Rückholfeder - Türverschluss mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - äußere Rücken- und Bodenverkleidung aus verzinktem Blech - Höhenverstellbare Füße aus Edelstahl.

Optional

CG21	GRP21	RUO120
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse
28 €	24 €	125 €

G-ECV600TN G-ECV600BT



	G-ECV600TN	G-ECV600BT
	-2°C / +8°C	-18°C / -22°C
	680 x 800 x 2010(h) mm	680 x 800 x 2010(h) mm
	564 x 680 x 1384(h) mm	564 x 680 x 1384(h) mm
	537 L	537 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatico / automatic	automatico / automatic
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	255 W	565 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 stainless steel AISI 430	acciaio Inox AISI 430 stainless steel AISI 430
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides	3 griglie / grids GN2/1 3 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	135 Kg	135 Kg
	155 Kg	155 Kg
	710 x 840 x 2180(h) mm	710 x 840 x 2180(h) mm
	1.675 €	2.065 €

Professional Line

Armadi refrigerati GN2/1 - ventilati - linea basic / Refrigerated cabinets GN2/1 - Ventilated -Basic line
Armoires réfrigérées GN2/1 - ventilées - Ligne Basic / GN2/1 Kühschränke - Umluftkühlung - Serie Basic

forcar®

G-ECV1200TN G-ECV1200BT



	G-ECV1200TN	G-ECV1200BT
	-2°C / +8°C	-18°C / -22°C
	1340 x 810 x 2000(h) mm	1340 x 810 x 2000(h) mm
	1224 x 680 x 1384(h) mm	1224 x 680 x 1384(h) mm
	1173 L	1173 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatico / automatic	automatico / automatic
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	400 W	800 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 stainless steel AISI 430	acciaio Inox AISI 430 stainless steel AISI 430
	no	no
	no	no
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	180 Kg	180 Kg
	204 Kg	204 Kg
	1370 x 840 x 2180(h) mm	1370 x 840 x 2180(h) mm
	2.530 €	2.920 €

Professional Line

Armadi refrigerati GN2/1 - ventilati - linea basic / Refrigerated cabinets GN2/1 - Ventilated - Basic line
Armoires réfrigérées GN2/1 - ventilées - Ligne Basic / GN2/1 Kühlschränke - Umluftkühlung - Serie Basic

Armadi refrigerati statici - linea snack

IT Armadio refrigerato, linea Snack (contenitore di bibite). Refrigerazione statica. Ventilatore e convogliatore d'aria interno per uniformare la temperatura - gruppo incorporato in vano superiore - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - eliminazione dell'acqua di condensa tramite bacinella. Porta con molla di ritorno e reversibile - chiusura porta con chiave - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata - piedini in **acciaio Inox AISI 304** regolabili in altezza.

EN Refrigerated cabinet, snack line (beverage container). Static refrigeration - fan and internal air conveyor to uniform the temperature - incorporated refrigerating unit in the upper compartment - motor compartment with insulated sides - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - drip tray to collect condensation water. Reversible door with self closing spring - door lock with key - tool-free extractable door gasket - bottom with rounded corners - external back and bottom panels in galvanized plate - height-adjustable feet in **stainless steel AISI 304**.

FR Armoires réfrigérées. ligne Snack (puor boissons). Réfrigération statique - ventilateur et convoyeur d'air interne pour uniformiser la température - groupe incorporé dans le compartiment supérieur - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de porte pour éliminer la condensation - élimination de l'eau de condensation avec bac. Porte réversible avec ressort auto-fermant - fermeture de la porte par clé - joint de porte extractible sans outils - fond avec coins arrondis - panneaux de fond extérieurs et panneau postérieur en tôle galvanisée - pieds en **acier inox AISI 304** réglables en hauteur.

DE Kühlschränke, Snack Line (Softdrinkbehälter). Umluftkühlung - Einbaueinheit - sichtbarer Verdampfer im Raum - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit Digitalthermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - Motorstoppabtauung - automatische Verdampfung des Kondenswassers. Umkehrbare Tür mit Rückholfeder - Türverschluss mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - äußere Rücken- und Bodenverkleidung aus verzinktem Blech - Höhenverstellbare Füße aus **Edelstahl AISI 304**.

Optional

CGSN	GRPSN	RUO120
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse
20 €	20 €	125 €

G-SNACK400TN G-SNACK400BT



	G-SNACK400TN	G-SNACK400BT
	+2°C / +8°C	-18°C / -20°C
	680 x 700 x 2000(h) mm	680 x 700 x 2000(h) mm
	560 x 553 x 1386(h) mm	560 x 553 x 1386(h) mm
	429 L	429 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R290	R290
	vasca di raccolta collecting basin	vasca di raccolta collecting basin
	elettronico / electronic	elettronico / electronic
CONTROL	50 mm	50 mm
	260 W	490 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 53x54 mm 3 coppie di guide / pairs of slides	3 griglie / grids 53x54 mm 3 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	135 Kg	135 Kg
	152 Kg	152 Kg
	710 x 740 x 2180(h) mm	710 x 740 x 2180(h) mm
	1.605 €	1.845 €

Professional Line

Armadi refrigerati - statici - linea snack / Refrigerated cabinet - static - snack line
Armoires réfrigérées -statiques - ligne Snack / Kühlschränke - Statisch - Serie Snack

Tavoli refrigerati gastronomia

GN1/1 - ventilati

- IT Tavoli refrigerati gastronomia GN1/1 con refrigerazione ventilata. Ampia scelta di tavoli refrigerati disponibili nelle versioni con vetro (codici TNG), con altezza di 65 cm (codici UGN) e nella versione linea SNACK (contenitori di bibite). Kit optional di coppia guide per griglie, griglie plastificate, cassetti e kit ruote. Gruppo incorporato estraibile per facile manutenzione - andamento circolare dell'aria fredda in modo da non toccare direttamente il prodotto - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico con resistenza elettrica e controllo automatico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. Porta con molla di ritorno - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - facile intercambiabilità porte con cassettiere da due e tre cassetti - cassettiere facilmente estraibili con guide telescopiche in acciaio inox. Piedini in **acciaio Inox AISI 304** regolabili in altezza - schienale in acciaio inox - possibilità di appoggio al muro.
- FR Tables réfrigérées gastronomie GN1/1 avec réfrigération ventilée. Large choix de tables réfrigérées disponibles dans les versions avec verre (codes TNG), avec une hauteur de 65 cm (codes UGN) et dans la version SNACK line (conteneurs de boissons rafraîchissantes). Sur demande, kit de glissières pour grilles, grilles en plastique, tiroirs et kit de roulettes. Unité extractible intégrée pour un entretien facile - flux d'air froid circulaire pour ne pas toucher directement le produit - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de la porte pour éliminer la condensation - dégivrage automatique avec résistance électrique et régulation automatique de la température de dégivrage - évaporation automatique de l'eau de condensation - évaporateur traité anti-corrosion. Porte avec ressort auto-fermant - joint de porte extractible sans outils - fond avec coins arrondis - remplacement aisé des portes par éléments de deux ou trois tiroirs - blocs-tiroirs amovibles avec glissières télescopiques en acier inox. Pieds en **acier inox AISI 304** réglables en hauteur - peut être placé contre le mur.
- EN GN1/1 gastronomy refrigerated counters with ventilated refrigeration. Wide choice of refrigerated counters available in the versions with glass (TNG codes), with a height of 65 cm (UGN codes) and in the SNACK line version (beverage containers). Optional set of slides for grids, plastic grids, drawers and wheel set. Built-in extractable unit for easy maintenance - circular cold air flow to avoid direct impact on the product - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - automatic defrosting with electrical heating element and automatic defrosting temperature control - automatic evaporation of condensate water - anti-corrosion treated evaporator. Door with self-closing spring - tool-free extractable door gasket - bottom with rounded corners - easy substitution of doors with two or three drawer units - easily extractable drawer units with stainless steel telescopic slides. Height-adjustable feet in **stainless steel AISI 304** - Stainless steel back panel - Can be placed against the wall.
- DE GN1/1 Gastronomie-Kühltische mit Umluftkühlung. Große Auswahl an Kühltischen in den Ausführungen mit Glas (TNG-Codes), mit einer Höhe von 65 cm (UGN-Codes) und in der Ausführung SNACK line (Softdrinkbehälter). Optionaler Satz von Führungen für Gitter, Kunststoffgitter, Schubladen und Radsatz. Eingebaute ausziehbare Einheit für einfache Wartung - runder Kaltluftstrom, um das Produkt nicht direkt zu berühren - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - automatische Abtauung mit elektrischem Heizstab und automatischer Abtautemperaturregelung - automatische Verdampfung des Kondenswassers - korrosionsgeschützter Verdampfer. Tür mit Rückholfeder - ausziehbare Türdichtung ohne Werkzeug - Boden mit abgerundeten Ecken - einfache Austauschbarkeit der Türen mit zwei oder drei Schubladenelementen - leicht ausziehbare Schubladenelemente mit Teleskopschienen aus Edelstahl. Höhenverstellbare Füße aus **Edelstahl AISI 304** - Rücken aus Edelstahl - kann an die Wand gestellt werden.

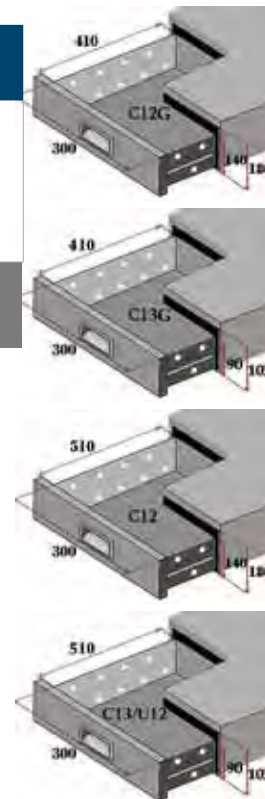
CG11 mod. GN	GRP11 mod. GN	CGG mod. SNACK	GRPG mod. SNACK
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene paar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene paar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter
24 €	19 €	23 €	19 €

RUO120 (GN-SNACK-UGN2100-3100)	RUO120.6 (GN-SNACK-UGN-4100)	C12 mod. TN	C13 mod. TN
Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit 6 ruote ø120 mm, di cui 2 con freno -Set of 6 wheels ø 120 mm, 2 with brake-Jeu de 6 roues ø 120 mm, 2 avec frein-Satz mit 6 Rädern ø 120 mm, 2 mit Bremse	Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen	Set. 3 cassetti Set. 3 drawers Set. 3 tiroirs Set. 3 Schubladen
125 €	190 €	610 €	875 €

C12G mod. SNACK	C13G mod. SNACK	U12 mod. UGN
Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen	Set. 3 cassetti Set. 3 drawers Set. 3 tiroirs Set. 3 Schubladen	Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen
610 €	875 €	625 €



Cassetto neutro sopra vano tecnico
Neutral drawer on technical compartment
Tiroir neutre sur le compartiment technique
Neutrale Schublade auf dem Technikraum



Professional Line

Tavoli refrigerati gastronomia - GN1/1 - ventilati / Gastronomy refrigerated counters - GN1/1 - ventilated
Tables réfrigérées gastronomie - GN1/1 - ventilées / Gastronomie-Kühltische - GN1/1 - Umluftkühlung

G-GN2100TN / G-GN2100BT




G-GN3100TN / G-GN3100BT



G-GN4100TN / G-GN4100BT



	G-GN2100TN	G-GN2100BT
	-2°C / +8°C	-18°C / -22°C
	1360 x 700 x 860(h) mm	1360 x 700 x 860(h) mm
	902 x 530 x 589(h) mm	902 x 530 x 589(h) mm
	282 L	282 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	260 W	470 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
ENERGY CLASS	B	D
	98 Kg	103 Kg
	121 Kg	126 Kg
	1390 x 730 x 1020(h) mm	1390 x 730 x 1020(h) mm
	1.870 €	2.220€

	G-GN3100TN	G-GN3100BT
	-2°C / +8°C	-18°C / -22°C
	1795 x 700 x 860(h) mm	1795 x 700 x 860(h) mm
	1337 x 530 x 589(h) mm	1337 x 530 x 589(h) mm
	417 L	417 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	570 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides
ENERGY CLASS	B	D
		
	134 Kg	136 Kg
	159 Kg	162 Kg
	1825 x 730 x 1020(h) mm	1825 x 730 x 1020(h) mm
	2.190 €	2.530 €

	G-GN4100TN	G-GN4100BT
	-2°C / +8°C	-18°C / -22°C
	2230 x 700 x 860(h) mm	2230 x 700 x 860(h) mm
	1772 x 530 x 589(h) mm	1772 x 530 x 589(h) mm
	553 L	553 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	660 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides
ENERGY CLASS	C	D
		
	153 Kg	155 Kg
	187 Kg	189 Kg
	2260 x 730 x 1040(h) mm	2260 x 740 x 1040(h) mm
	2.560 €	2.880 €

Professional Line

Tavoli refrigerati gastronomia - GN1/1 - ventilati / Gastronomy refrigerated counters - GN1/1 - ventilated
Tables réfrigérées gastronomie - GN1/1 - ventilées / Gastronomie-Kühltische - GN1/1 - Umluftkühlung

G-GN2200TN / G-GN2200BT






















G-GN3200TN / G-GN3200BT






















G-GN4200TN / G-GN4200BT



	G-GN2200TN	G-GN2200BT
	-2°C / +8°C	-18°C / -22°C
	1360 x 700 x 860/960(h) mm	1360 x 700 x 860/960(h) mm
	902 x 530 x 589(h) mm	902 x 530 x 589(h) mm
	282 L	282 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm.	60 mm
	260 W	470 W
	230V / Z50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
ENERGY CLASS	B	D
	108 Kg	111 Kg
	146 Kg	149 Kg
	1390 x 730 x 1120(h) mm	1390 x 730 x 1120(h) mm
	1.890 €	2.245 €

	G-GN3200TN	G-GN3200BT
	-2°C / +8°C	-18°C / -22°C
	1795 x 700 x 860/960(h) mm	1795 x 700 x 860/960(h) mm
	1337 x 530 x 589(h) mm	1337 x 530 x 589(h) mm
	417 L	417 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	570 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides
ENERGY CLASS	B	D
		
	139 Kg	143 Kg
	187 Kg	191 Kg
	1825 x 730 x 1120(h) mm	1825 x 730 x 1129(h) mm
	2.215 €	2.550 €

	G-GN4200TN	G-GN4200BT
	-2°C / +8°C	-18°C / -22°C
	2230 x 700 x 860/960(h) mm	2230 x 700 x 860/960(h) mm
	1772 x 530 x 589(h) mm	1772 x 530 x 589(h) mm
	553 L	553 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	660 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides
ENERGY CLASS	C	D
		
	172 Kg	144 Kg
	215 Kg	218 Kg
	2260 x 730 x 1140(h) mm	2260 x 730 x 1140(h) mm
	2.600 €	2.925 €

Professional Line

Tavoli refrigerati gastronomia - GN1/1 - ventilati / Gastronomy refrigerated counters - GN1/1 - ventilated
Tables réfrigérées gastronomie - GN1/1 - ventilées / Gastronomie-Kühltische - GN1/1 - Umluftkühlung

G-GN2100TNG / G-GN2200TNG



G-GN2100TNG

G-GN2200TNG

G-GN3100TNG / G-GN3200TNG



G-GN3100TNG

G-GN3200TNG




















G-GN4100TNG / G-GN4200TNG



G-GN4100TNG

G-GN4200TNG

	G-GN2100TNG	G-GN2200TNG
	-2°C / +8°C	-2°C / +8°C
	1360 x 700 x 860(h) mm	1360 x 700 x 860/960(h) mm
	902 x 530 x 589(h) mm	902 x 530 x 589(h) mm
	282 L	282 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	si / yes	si / yes
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
	98 Kg	108 Kg
	121 Kg	146 Kg
	1390 x 730 x 1020(h) mm	1390 x 730 x 1120(h) mm
	1.910 €	1.930 €

	G-GN3100TNG	G-GN3200TNG
	-2°C / +8°C	-2°C / +8°C
	1795 x 700 x 860(h) mm	1795 x 700 x 860/960(h) mm
	1337 x 530 x 589(h) mm	1337 x 530 x 589(h) mm
	417 L	417 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	si / yes	si / yes
STANDARD	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides
		
	134 Kg	139 Kg
	162 Kg	190 Kg
	1825 x 730 x 1020(h) mm	1825 x 730 x 1120(h) mm
	2.230 €	2.250 €

	G-GN4100TNG	G-GN4200TNG
	-2°C / +8°C	-2°C / +8°C
	2230 x 700 x 860(h) mm	2230 x 700 x 860/960(h) mm
	1772 x 530 x 589(h) mm	1772 x 530 x 589(h) mm
	553 L	553 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	si / yes	si / yes
STANDARD	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides
		
	153 Kg	172 Kg
	176 Kg	215 Kg
	2260 x 730 x 1040(h) mm	2260 x 730 x 1140(h) mm
	2.585 €	2.630 €

Professional Line

Tavoli refrigerati gastronomia - GN1/1 - ventilati / Gastronomy refrigerated counters - GN1/1 - ventilated
Tables réfrigérées gastronomie - GN1/1 - ventilées / Gastronomie-Kühltische - GN1/1 - Umluftkühlung

G-UGN2100TN








































G-UGN3100TN






















G-UGN4100TN



	G-UGN2100TN
	-2°C / +8°C
	1360 x 700 x 650(h) mm
	902 x 530 x 355(h) mm
	170 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
CONTROL	60 mm
	260 W
	230V / 50Hz
	1 Ph
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
	no
	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
ENERGY CLASS	B
	
	82 Kg
	103 Kg
	1390 x 730 x 810(h) mm
	1.830 €

	G-UGN3100TN
	-2°C / +8°C
	1795 x 700 x 650(h) mm
	1337 x 530 x 355(h) mm
	262 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
	60 mm
	260 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
	no
	no
STANDARD	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides
ENERGY CLASS	B
	
	106 Kg
	133 Kg
	1825 x 730 x 810(h) mm
	2.130 €

	G-UGN4100TN
	-2°C / +8°C
	2230 x 700 x 650(h) mm
	1772 x 530 x 355(h) mm
	350 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
	60 mm
	260 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
	no
	no
STANDARD	4 griglie / grids GN1/1 4 coppie di guide / pairs of slides
ENERGY CLASS	C
	
	130 Kg
	165 Kg
	2260 x 730 x 810(h) mm
	2.465 €

Professional Line

Tavoli refrigerati gastronomia - GN1/1 - ventilati / Gastronomy refrigerated counters - GN1/1 - ventilated
Tables réfrigérées gastronomie - GN1/1 - ventilées / Gastronomie-Kühltische - GN1/1 - Umluftkühlung

G-SNACK2100TN / G-SNACK2200TN



G-SNACK2100TN

G-SNACK2200TN

G-SNACK3100TN / G-SNACK3200TN



G-SNACK3100TN

G-SNACK3200TN



















G-SNACK4100TN / G-SNACK4200TN



G-SNACK4100TN

G-SNACK4200TN

	G-SNACK2100TN	G-SNACK2200TN
	-2°C / +8°C	-2°C / +8°C
	1360 x 600 x 860(h) mm	1360 x 600 x 860/960(h) mm
	902 x 430 x 589(h) mm	902 x 430 x 589(h) mm
	228 L	228 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD	2 griglie / grids 33x43 cm 2 coppie di guide / pairs of slides	2 griglie / grids 33x43 cm 2 coppie di guide / pairs of slides
ENERGY CLASS	B	B
	88 Kg	97 Kg
	111 Kg	127 Kg
	1390 x 630 x 1020(h) mm	1390 x 630 x 1120(h) mm
	1.800 €	1.820 €

	G-SNACK3100TN	G-SNACK3200TN
	-2°C / +8°C	-2°C / +8°C
	1795 x 600 x 860(h) mm	1795 x 600 x 860/960(h) mm
	1337 x 430 x 589(h) mm	1337 x 430 x 589(h) mm
	339 L	339 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	3 griglie / grids 33x43 cm 3 coppie di guide / pairs of slides	3 griglie / grids 33x43 cm 3 coppie di guide / pairs of slides
ENERGY CLASS	B	B
		
	125 Kg	136 Kg
	156 Kg	168 Kg
	1825 x 630 x 1020(h) mm	1825 x 630 x 1120(h) mm
	2.105 €	2.130 €

	G-SNACK4100TN	G-SNACK4200TN
	-2°C / +8°C	-2°C / +8°C
	2230 x 600 x 860(h) mm	2230 x 600 x 860/960(h) mm
	1772 x 430 x 589(h) mm	1772 x 430 x 589(h) mm
	449 L	449 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	si / yes	si / yes
STANDARD	4 griglie / grids 33x43 cm 4 coppie di guide / pairs of slides	4 griglie / grids 33x43 cm 4 coppie di guide / pairs of slides
ENERGY CLASS	C	C
		
	143 Kg	160 Kg
	177 Kg	204 Kg
	2260 x 630 x 1040(h) mm	2260 x 630 x 1140(h) mm
	2.450 €	2.495 €

Professional Line

Tavoli refrigerati / Refrigerated counters
Tables réfrigérées / Kühlische

Abbattitori

Made in Italy



IT Struttura monoblocco in **acciaio inox AISI 304**, finitura esterna satinata "scotch brite", spessore isolamento 60 mm con schiuma alta densità 42kg/m³, piedini regolabili, cella interna con angoli arrotondati per una miglior pulizia- guide adatte per contenere bacinelle GN1/1 o 60x40 cm - **sonda per misurazione temperatura al cuore del prodotto inclusa (solo per abbattimenti positivi)**, micro porta per blocco ventilatore evaporatore, controllo elettronico, svuotamento manuale dell'acqua di sbrinamento - 4 cicli di funzionamento.

EN Monobloc structure in **stainless steel AISI 304**, "scotch brite" external satin finish, 60 mm insulation thickness with 42kg/m³ high density foam, adjustable feet, internal cell with rounded corners for better hygiene, slides designed to hold GN1/1 or 60x40 cm pans, **core temperature probe included (only for positive chilling)**, door microswitch to block the evaporator fan, electronic control, manual voiding of the defrosting water - 4 operating cycles.

FR Structure monobloc en **acier inox AISI 304**, finition extérieure satinée "scotch brite", épaisseur d'isolation 60 mm avec mousse à haute densité 42kg/m³, pieds réglables, cellule interne avec coins arrondis pour un meilleur nettoyage, glissières adaptées pour bacs GN1/1 et 60x40 cm, **sonde de température au coeur du produit comprise (seulement pour refroidissements positifs)**, interrupteur micro porte pour le bloc ventilateur de l'évaporateur, commande électronique, vidange manuelle de l'eau de dégivrage, 4 cycles de fonctionnement.

DE Monoblockstruktur aus **Edelstahl AISI 304**, Außenfläche satiniert "Scotch Brite", 60 mm Isolationsdicke mit 42 kg/m³ Hochdichteschäum, verstellbare Füße, Innenzelle mit abgerundeten Ecken zur besseren Reinigung, Führungen zur Aufnahme von GN1/1 oder 60x40 cm, **Fühler zur Temperaturmessung im Kern des Produkts im Lieferumfang enthalten (nur für positive Kühlung)**, Mikrotürschalter für Verdampfergebläseblock, elektronische Steuerung, manuelle Entleerung des Abtauwassers, 4 Betriebszyklen.



AS1104N



Ciclo positivo / Positive cycle (90' +90°C > +3°C)
11 Kg
Ciclo negativo / Negative cycle (240' +90°C > -18°C)
6 Kg
Capacità massima teglie Max. trays capacity
3x 60x40cm GN1/1 =65(h) mm

AS1105N



Ciclo positivo / Positive cycle (90' +90°C > +3°C)
18 Kg
Ciclo negativo / Negative cycle (240' +90°C > -18°C)
9 Kg
Capacità massima teglie Max. trays capacity
5x 60x40cm GN1/1 =65(h) mm

	AS1104N	AS1105N
	+90°C / +3°C +90°C / -18°C	+90°C / +3°C +90°C / -18°C
	820 x 700/1470 x 800(h) mm	820 x 700/1470 x 900(h) mm
	700 x 587 x 275(h) mm	700 x 587 x 375(h) mm
	113 L	154 L
	+32°C / 55%HR	+38°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	manuale / manual	manuale / manual
GAS	R452a	R452a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	841 W	875 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	3 supporti teglie 3 trays supports	5 supporti teglie 5 trays supports
	130 Kg	130 Kg
	140 Kg	140 Kg
	850 x 730 x 1113(h) mm	850 x 730 x 1113(h) mm
	4.320 €	5.180 €

Professional Line

Abbattitori / Blast chillers /
Cellules de refroidissement rapide / Schnellkühler

AS1110N



Ciclo positivo / Positive cycle (90' +90°C > +3°C)
36 Kg
Ciclo negativo / Negative cycle (240' +90°C > -18°C)
18 Kg
Capacità massima teglie Max. trays capacity
10x 60x40cm GN1/1 =65(h) mm

AS1114N



Ciclo positivo / Positive cycle (90' +90°C > +3°C)
50 Kg
Ciclo negativo / Negative cycle (240' +90°C > -18°C)
26 Kg
Capacità massima teglie Max. trays capacity
14x 60x40cm GN1/1 =65(h) mm

	AS1110N	AS1114N
	+90°C / +3°C +90°C / -18°C	+90°C / +3°C +90°C / -18°C
	820 x 800/1570 x 1750(h) mm	820 x 800/1570 x 1950(h) mm
	700 x 687 x 990(h) mm	700 x 687 x 1090(h) mm
	250 L	320 L
	+38°C / 55%HR	+38°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	manuale / manual	manuale / manual
GAS	R452a	R452a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	2100 W	2400 W
	400V / 50Hz	400V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no	no
	no	no
STANDARD	10 supporti teglie 10 trays supports	14 supporti teglie 14 trays supports
	190 Kg	200 Kg
	200 Kg	210 Kg
	850 x 850 x 1913(h) mm	850 x 830 x 2013(h) mm
	9.700 €	10.630 €

Professional Line

Abbattitori / Blast chillers
Cellules de refroidissement rapide / Schnellkühler

Abbattitori

- IT Abbattitori con struttura monoblocco in **acciaio inox AISI 304** - finitura esterna satinata "scotch brite", spessore isolamento 60/70 mm con schiuma alta densità 42kg/m³ - piedini regolabili - cella interna con angoli arrotondati per una miglior pulizia - **sonda per misurazione temperatura al cuore del prodotto inclusa (solo per abbattimenti positivi)** - micro porta per blocco - controllo elettronico della temperatura - evaporazione dell'acqua e sbrinamento manuale per modelli GT3 e GD5A - evaporazione automatica e sbrinamento a caldo per modelli AB. Modello G-T3 con guide adatte per contenere bacinelle GN2/3.
- FR Cellules de refroidissement rapid avec structure monobloc en **acier inox AISI 304** - finition extérieure satinée "scotch brite", épaisseur d'isolation 60/70mm avec mousse à haute densité 42kg/m³ - pieds réglables - cellule interne avec coins arrondis pour un meilleur nettoyage - **sonde de température au cœur du produit comprise (seulement pour refroidissements positifs)** - interrupteur micro porte pour le bloc ventilateur de l'évaporateur - contrôle électronique de température - évaporation d'eau et dégivrage manuel pour modèles GT3 et GD5A - évaporation automatique et dégivrage à gaz chaud pour modèles AB. Modèle G-T3 avec glissières pour bacs GN2/3.
- EN Blast chillers with monobloc structure in **stainless steel AISI 304** - external satin finish "scotch brite", insulation thickness 60/70 mm with high density foam 42kg/m³ - adjustable feet - internal cell with rounded edges for easier cleaning - **probe to measure the core temperature of the product included (only for positive chilling)** - door microswitch to stop the evaporator fan - electronic temperature control - water evaporation and manual defrosting for models GT3 and GD5A - automatic evaporation and hot-gas defrosting for models AB. Model G-T3 with slides for GN2/3 containers.
- DE Schnellkühler-Monoblockstruktur aus **Edelstahl AISI 304**, Außenfläche satiniert "Scotch Brite", 60/70 mm Isolationsdicke mit 42 kg/m³ Hochdichteschäum - verstellbare Füße - Innenzelle mit abgerundeten Ecken zur besseren Reinigung - **Fühler zur Temperaturmessung im Kern des Produkts im Lieferumfang enthalten (nur für positive Kühlung)**, Mikrotürschalter für Verdampfergebläseanhalt - elektronische Temperaturregelung - Wasserverdampfung und manuelle Abtauung für die Modelle GT3 und GD5A - automatische Verdampfung und Heißgasabtauung für die Modelle AB. Modell G-T3 mit Führungsschienen geeignet für Behälter GN2/3.



G-T3



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
8 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
5 Kg
Capacità massima teglie Max. trays capacity
3-GN2/3 = 65(h) mm

G-D5A



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
18 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
14 Kg
Capacità massima teglie Max. trays capacity
5 x 60 x 40cm GN1/1 = 65(h) mm

	G-T3	G-D5A
	+70°C / +3°C +70°C / -18°C	+90°C / +3°C +90°C / -18°C
	660 x 650 x 420 (h) mm	800 x 822 x 1035 (h) mm
	360 x 330 x 200(h) mm	660 x 400 x 400(h) mm
	33 L	169 L
	+32°C / 60%HR	+43°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	manuale / manual	manuale / manual
GAS	R290	R290
	manuale / manual	manuale / manual
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	500 W	720 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	3 supporti teglie 3 trays supports	5 supporti teglie 5 trays supports
	42 Kg	116 Kg
	52 Kg	159 Kg
	720 x 740 x 570(h) mm	870 x 900 x 1210(h) mm
	2.330 €	3.450 €

Professional Line

Abbattitori / Blast chillers
Cellules de refroidissement rapide / Schnellkühler

G-AB1203



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
12 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
8 Kg
Capacità massima teglie Max. trays capacity
3 x 60 x 40cm GN1/1 = 65(h) mm

G-AB1805



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
18 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
14 Kg
Capacità massima teglie Max. trays capacity
5 x 60 x 40cm GN1/1 = 65(h) mm

i	G-AB1203	G-AB1805
	+90°C / +3°C +90°C / -18°C	+90°C / +3°C +90°C / -18°C
	800 x 815 x 945(h) mm	800 x 815 x 1015(h) mm
	660 x 400 x 330(h) mm	660 x 400 x 400(h) mm
	140 L	169 L
	+43°C / 60%HR	+43°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	gas caldo / hot gas	gas caldo / hot gas
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	70 mm	70 mm
	700 W	720 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	si / yes	si / yes
	no	no
STANDARD	3 supporti teglie 3 trays supports	5 supporti teglie 5 trays supports
	104 Kg	116 Kg
	140 Kg	159 Kg
	900 x 870 x 1140(h) mm	870 x 900 x 1210(h) mm
	3.680 €	4.340 €

Professional Line

Abbattitori / Blast chillers
Cellules de refroidissement rapide / Schnellkühler

G-AB4010



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
40 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
28 Kg
Capacità massima teglie Max. trays capacity
10 x 60 x 40cm GN1/1 = 65(h) mm

AB5514



Ciclo positivo / Positive cycle (90' +70°C > +3°C)
50 Kg
Ciclo negativo / Negative cycle (240' +70°C > -18°C)
38 Kg
Capacità massima teglie Max. trays capacity
15 x 60 x 40cm GN1/1 = 65(h) mm

	G-AB4010	AB5514
	+90°C / +3°C +90°C / -18°C	+90°C / +3°C +90°C / -18°C
	800 x 815 x 1645(h) mm	800 x 815 x 2170(h) mm
	660 x 400 x 870(h) mm	660 x 400 x 1170(h) mm
	241 L	319 L
	+43°C / 60%HR	+43°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	gas caldo / hot gas	gas caldo / hot gas
GAS	R290	R404a / R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	70 mm	70 mm
	900 W	2500 W
	230V / 50Hz	400V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	si / yes
	no	no
STANDARD	10 supporti teglie 10 trays supports	14 supporti teglie 15 trays supports
	150 Kg	210 Kg
	200 Kg	236 Kg
	870 x 900 x 1840(h) mm	870 x 900 x 2380(h) mm
	5.565 €	8.510 €

Professional Line

Abbattitori / Blast chillers
Cellules de refroidissement rapide / Schnellkühler





Sweet Line

Armadi refrigerati pasticceria ventilati

IT Armadio refrigerato per laboratori di pasticceria realizzato in **acciaio inox AISI 304**. Refrigerazione ventilata - gruppo incorporato - vano motore con fianchi coibentati - evaporatore posizionato a scomparsa in modo da avere il massimo spazio disponibile all'interno - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico con resistenza elettrica e controllo automatico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. Porta con molla di ritorno e reversibile - chiusura porta con chiave -guarnizione porta estraibile senza utensili - luce interna -fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata. Piedini in **acciaio Inox AISI 304** regolabili in altezza.

EN Refrigerated cabinet for pastry shops made of **stainless steel AISI 304**. Ventilated refrigeration - incorporated refrigerating unit - insulated engine compartment - concealed evaporator for maximum internal space availability - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - automatic defrosting with electric heating element and automatic control of the defrosting temperature - automatic evaporation of the condensate water - anti-corrosion treated evaporator. Reversible door with self-closing spring - door lock with key - tool-free extractable door gasket - bottom with rounded corners - external back and bottom panels in galvanized plate - height-adjustable feet in **stainless steel AISI 304**.

FR Armoire réfrigérée pour laboratoires de pâtisserie en **acier inox AISI 304**. Réfrigération ventilée - groupe incorporé - compartiment moteur à parois isolées - évaporateur escamotable pour une plus grande disponibilité d'espace intérieur - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de porte pour éliminer la condensation - dégivrage automatique avec résistance électrique et contrôle automatique de la température de dégivrage - évaporation automatique de l'eau condensée - évaporateur traité contre la corrosion. Porte réversible avec ressort auto-fermant - fermeture de la porte par clé - joint de porte extractible sans outils - éclairage intérieur - fond avec coins arrondis - panneaux arrière et inférieur extérieurs en tôle galvanisée. Pieds réglables en hauteur en **acier inox AISI 304**.

DE Konditorei Kühlshränke aus **Edelstahl AISI 304**. Umluftkühlung - Motoreinheit eingebaut - isolierter Motorraum - versenkter Verdampfer, um Innenplatz zu gewinnen - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - automatische Abtauung mit elektrischem Heizstab und automatische Steuerung der Abtautemperatur - automatische Kondenswasser-Verdampfung - Verdampfer gegen Korrosion behandelt. Umkehrbare Tür mit Rückholfeder - Türschließung mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Innenbeleuchtung - Boden mit abgerundeten Ecken - Außenrückwand und Bodenplatte aus verzinktem Blech. Höhenverstellbare Füße aus **Edelstahl AISI 304**.

Optional

CGPA	GRP68 800X600	RUO120	CGGE
Coppia guide per teglie Pair of slides for trays Paire de glissières pour plateaux Paar Führungen für Tablettis	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Coppia guide antiribaltamento per griglia Pair of anti-tilting slides for grid Paire de glissières anti-basculément pour grille Zwei kippsichere Führungsschienen für Gitter
38 €	26 €	125 €	38 €

G-PA800TN G-PA800BT



	G-PA800TN	G-PA800BT
	+2°C / +8°C	-10°C / -22°C
	740 x 990 x 2010(h) mm	740 x 990 x 2010(h) mm
	624 x 846 x 1396(h) mm	624 x 846 x 1396(h) mm
	737 L	737 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	330 W	700 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	si / yes	si / yes
	si / yes	si / yes
STANDARD	10 coppie di guide / pairs of slides	10 coppie di guide / pairs of slides
ENERGY CLASS		
	143 Kg	152 Kg
	169 Kg	178 Kg
	765 x 1015 x 2200(h) mm	765 x 1015 x 2200(h) mm
	2.530 €	2.690 €

Sweet Line





















Armadi refrigerati pasticceria - ventilati / Refrigerated pastry cabinets - ventilated
Armoires à pâtisserie réfrigérées - ventilées / Konditorei Kühlschränke - Umluftkühlung

forcar®

G-GE800BT



NON INCLUDE
Max. 54 vaschette x 5 L
Max. 54 x 5 L containers

	G-GE800BT
	-10°C / -22°C
	740 x 990 x 2010(h) mm
	624 x 846 x 1396(h) mm
	737 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
CONTROL	
	60 mm
	700 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 - stainless steel AISI 304
	si / yes
	si / yes
STANDARD	10 griglie / grids 10 coppie di guide / pairs of slides
ENERGY CLASS	
	
	162 Kg
	188 Kg
	765 x 1015 x 2200(h) mm
	2.780 €

Sweet Line

Armadi refrigerati pasticceria - ventilati / Refrigerated pastry cabinets - ventilated
Armoires à pâtisserie réfrigérées - ventilées / Konditorei Kühlschränke - Umluftkühlung

Tavoli refrigerati pasticceria ventilati

IT Struttura in **acciaio inox AISI 304**. Refrigerazione ventilata. Pannello di controllo elettronico con display digitale - sbrinamento ed evaporazione dell'acqua di sbrinamento automatici - gruppo incorporato estraibile per una facile manutenzione. Porta con guarnizioni magnetiche - angoli interni arrotondati - piedi regolabili in **acciaio inox AISI 304** - porta con molla di ritorno - schienale in acciaio inox possibilità di appoggiare al muro.

EN Bakery refrigerated counters made of **stainless steel AISI 304**. Ventilated refrigeration. Electronic control panel with digital display. Automatic defrosting and evaporation of condensation water. Built-in extractable group for easy maintenance. Door with magnetic gasket - rounded internal corners - height-adjustable feet in **stainless steel AISI 304** - door with self-closing spring - stainless steel back panel - can be placed against the wall.

FR Corps en **acier inox AISI 304**. Réfrigération ventilée. Panneau de commande électronique avec affichage digital - dégivrage automatique et évaporation de l'eau de dégivrage - groupe extractible intégré pour un entretien facile. Porte avec joints magnétiques - coins intérieurs arrondis - pieds réglables en **acier inox AISI 304** - porte ressort auto-fermant - panneau postérieur en acier inox - peut être placé contre le mur.

DE Gehäuse aus **Edelstahl AISI 304**. Umluftkühlung. Elektronisches Bedienfeld mit Digitalanzeige - automatisches Abtauen und Verdampfen des Auftauwassers - eingebaute abnehmbare Gruppe für einfache Wartung. Tür mit Magnetdichtungen - abgerundete Innenecken - verstellbare FüÙe aus **Edelstahl AISI 304** - Tür mit Rückholfeder - Rückenlehne aus Edelstahl - kann an die Wand gestellt werden.

Optional

AV 4937 60x40x2(h) cm	AV 4940 60x40x2(h) cm	GUT 60X40	GAR
Teglia Blurex Blurex tray Plaque Blurex Blurex Blech	Teglia alluminata Aluminium tray Plaque aluminée Aluminiertes Blech	Coppia guida per teglie Pair of tray slides Paire de glissières pour plaque Führungsschiene für Bleche	Coppia guide antiribaltamento per griglia Pair of anti-tilting slides for grid Paire de glissières anti-basculément pour grille Kippsichere Führungsschienen für Gitter
23 €	25 €	32 €	37 €
GUT70 mod. PA1500-2000TN-GR7	GRP64 60x40 cm	RUO120 (PA2100-PA1500)	RUO120.6 (PA3100-PA2000)
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit 6 ruote ø120 mm, di cui 2 con freno Set of 6 wheels ø 120 mm, 2 with brake Jeu de 6 roues ø 120 mm, 2 avec frein Satz mit 6 Rädern ø 120 mm, 2 mit Bremse
38 €	18 €	125 €	190 €

G-PA2100TN



Cassetto neutro sopra vano tecnico.
Neutral drawer on technical compartment.
Tiroir neutre sur le compartiment technique.
Neutrale Schublade auf dem Technikraum.

G-PA3100TN



	G-PA2100TN	G-PA3100TN
	+2°C / +8°C	+2°C / +8°C
	1510 x 800 x 860(h) mm	2020 x 800 x 860(h) mm
	1052 x 630 x 589(h) mm	1562 x 630 x 589(h) mm
	390 L	580 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD	2 griglie / grids 60x40 cm 2 coppie guide / pairs of slides	3 griglie / grids 60x40 cm 3 coppie guide / pairs of slides
ENERGY CLASS	B	B
	140 Kg	152 Kg
	166 Kg	189 Kg
	1540 x 830 x 1040(h) mm	2050 x 830 x 1040(h) mm
	1.985 €	2.345 €

Sweet Line

Tavoli refrigerati pasticceria - ventilati / Refrigerated pastry counters - ventilated
Tables à pâtisserie réfrigérées - ventilées / Konditorei Kühlische - Umluftkühlung

G-PA2200TN



G-PA3200TN



	G-PA2200TN	G-PA3200TN
	+2°C / +8°C	+2°C / +8°C
	1510 x 800 x 860/960(h) mm	2020 x 800 x 860/960(h) mm
	1052 x 630 x 589(h) mm	1562 x 630 x 589(h) mm
	390 L	580 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	60 mm	60 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD	2 griglie / grids 60x40 cm 2 coppie di guide / pairs of slides	3 griglie / grids 60x40 cm 3 coppie di guide / pairs of slides
ENERGY CLASS	B	B
	140 Kg	152 Kg
	166 Kg	189 Kg
	1540 x 830 x 1140(h) mm	2050 x 830 x 1140(h) mm
	2.010 €	2.370 €

Sweet Line

Tavoli refrigerati pasticceria - ventilati / Refrigerated pastry counters - ventilated
Tables à pâtisserie réfrigérées - ventilées / Konditorei Kühlische - Umluftkühlung

forcar®

G-PA1500TNGR7



- Piano di lavoro in granito
- Granite work surface
- Plan de travail en granit
- Kapazität Schüsseln

G-PA2000TNGR7



- Piano di lavoro in granito
- Granite work surface
- Plan de travail en granit
- Kapazität Schüsseln

	G-PA1500TNGR7	G-PA2000TNGR7
	+2°C / +8°C	+2°C / +8°C
	1505 x 800 x 870(h) mm	2005 x 800 x 870(h) mm
	1052 x 630 x 589(h) mm	1562 x 630 x 589(h) mm
	413 L	613 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	300 W	300 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no	no
	no	no
STANDARD	7 coppie di guide per porta 7 pairs of slides for door	7 coppie di guide per porta 7 pairs of slides for door
ENERGY CLASS	B	B
	242 Kg	300 Kg
	271 Kg	340 Kg
	1550 x 830 x 1040(h) mm	2050 x 830 x 1040(h) mm
	2.680 €	3.010 €

Sweet Line

Tavoli refrigerati pasticceria - ventilati / Refrigerated pastry counters - ventilated
Tables à pâtisserie réfrigérées - ventilées / Konditorei Kühlische - Umluftkühlung



Fast Food & Pizza Line

Vetrine refrigerate sushi statiche

IT Vetrine refrigerate sushi con refrigerazione statica su due livelli. Struttura in plastica e vetro - porte scorrevoli in vetro - vetro frontale curvo - illuminazione LED - termostato digitale con display di sbrinamento automatico - bacinelle GN1/3 40(h) cm incluse.

EN Sushi refrigerated display cases with static refrigeration on two levels. Plastic and glass casing - sliding glass doors - curved front glass - LED lighting - digital thermostat with automatic defrost display - GN1/3 40(h) cm containers included.

FR Vitrines réfrigérées Sushi avec réfrigération statique sur deux niveaux. Corps en plastique et en verre - portes coulissantes en verre - façade frontale arrondie - éclairage LED - thermostat digital avec affichage automatique du dégivrage - bacs GN1/3 40(h) cm compris.

DE Sushi-Kühlvitrinen mit statischer Kühlung auf zwei Ebenen. Kunststoff- und Glasgehäuse - Glasschiebetüren - abgerundete Frontblende - LED-Beleuchtung - digitaler Thermostat mit automatischer Abtauanzeige - GN-Behälter 1/3 40(h) cm inbegriffen.



RTS42B



N.4 X GN1/3

- Bacinelle comprese
- Containers included

RTS52B



N.5 X GN1/3

- Bacinelle comprese
- Containers included

	RTS42B	RTS52B
	0°C / +12°C	0°C / +12°C
	1177 x 420 x 296(h) mm	1352 x 420 x 296(h) mm
	n.4 x GN1/3	n.5 x GN1/3
	+30°C / 60%HR	+30°C / 60%HR
	statica / static	statica / static
DEFROST	automatico / automatic	automatico / automatic
GAS	R600a	R600a
	manuale / manual	manuale / manual
	elettronico / electronic	elettronico / electronic
	20 mm	20 mm
	190 W	190 W
	230V / 50Hz	230V / 50Hz
MATERIAL	vetro + plastica glass + plastic	vetro + plastica glass + plastic
	posteriore scorrevole sliding back	posteriore scorrevole sliding back
	led	led
STANDARD	bacinelle / containers 4x GN1/3	bacinelle / containers 5x GN1/3
	35 Kg	39 Kg
	37 Kg	41 Kg
	1270 x 510 x 493(h) mm	1450 x 510 x 493(h) mm
	1.225 €	1.300 €

Bacinelle incluse / Containers included.

RTS62B



N.6 X GN1/3

- Bacinelle comprese
- Containers included

RTS132B



N.8 X GN1/3

- Bacinelle comprese
- Containers included

	RTS62B	RTS132B
	0°C / +12°C	0°C / +12°C
	1529 x 420 x 296(h) mm	1800 x 420 x 296(h) mm
	n.6 x GN1/3	n.8 x GN1/3
	+30°C / 60%HR	+30°C / 60%HR
	statica / static	statica / static
DEFROST	automatico / automatic	automatico / automatic
GAS	R600a	R600a
	manuale / manual	manuale / manual
	elettronico / electronic	elettronico / electronic
	20 mm	20 mm
	190 W	190 W
	230V / 50Hz	230V / 50Hz
MATERIAL	vetro + plastica glass + plastic	vetro + plastica glass + plastic
	posteriore scorrevole sliding back	posteriore scorrevole sliding back
	led	led
STANDARD	bacinelle / containers 6x GN1/3	bacinelle / containers 5x GN1/2
	42 Kg	45 Kg
	44 Kg	49 Kg
	1800 x 420 x 296(h) mm	1890 x 510 x 493h mm
	1.380 €	1.460 €

Bacinelle incluse / Containers included.

Fast Food & Pizza Line

Vetrine refrigerate sushi - statiche / Refrigerated SUSHI display cases - static
Vitrine réfrigérée pour SUSHI - statiques / SUSHI Kühlvitrine - statisch

Vetrine refrigerate pizza statiche

IT Vetrine refrigerate pizza con refrigerazione statica. Vetri di protezione - controllo temperatura elettronico - sbrinamento a sosta - gruppo incorporato solo lato destro gas R600a. Adatte per il contenimento di bacinelle gastronorm, inox o in polycarbonato - bacinelle escluse. Disponibili nella Serie 330 o nella Serie 380.

EN Refrigerated pizza display cases with static refrigeration. Safety glass - electronic temperature control - stationary defrosting - incorporated motor unit on the right side only - gas R600a. Ideal for gastronorm containers, both in stainless steel or polycarbonate - containers not included. Available with the 330 Line or the 380 Line.

FR Vitrines réfrigérées à pizza avec réfrigération statique. Verre de sécurité - régulation électronique de la température - dégivrage par arrête - groupe moteur incorporé à droite uniquement - gaz R600a. Idéal pour les bacs gastronorm, en acier inox ou en polycarbonate - les bacs ne sont pas inclus. Disponible dans la ligne 330 ou la ligne 380.

DE Pizza-Kühlvitrinen mit statischer Kühlung. Sicherheitsglas - elektronische Temperaturregelung - Abtauung per Anhalt - eingebautes Aggregat nur auf der rechten Seite - R600a Gas. Ideal für Gastronormbehälter, aus Edelstahl oder Polycarbonat - Behälter sind nicht im Lieferumfang enthalten. Erhältlich mit Linie 330 oder Linie 380.



Series 330 MAX h 150 mm

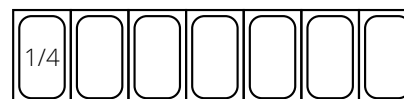
L= 1200 mm



L= 1400 mm



L= 1500 mm



L= 1800 mm



L= 2000 mm



	G-RI12033V	G-RI14033V	G-RI15033V	G-RI18033V	G-RI20033V
	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C
	1200 x 330 x 435(h) mm con vetri / with glass	1400 x 330 x 435(h) mm con vetri / with glass	1500 x 330 x 435(h) mm con vetri / with glass	1800 x 330 x 435(h) mm con vetri / with glass	2000 x 330 x 435(h) mm con vetri / with glass
	1200 x 330 x 230(h) mm senza vetri / without glass	1400 x 330 x 230(h) mm senza vetri / without glass	1500 x 330 x 230(h) mm senza vetri / without glass	1800 x 330 x 230(h) mm senza vetri / without glass	2000 x 330 x 230(h) mm senza vetri / without glass
	850 x 245 x 150(h) mm	1050x 245 x 150(h) mm	1150 x 245 x 150(h) mm	1450 x 245 x 150(h) mm	1650 x 245 x 150(h) mm
	5x GN1/4	6x GN1/4	7x GN1/4	9x GN1/4	10x GN1/4
	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static	statica / static	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a	R600a	R600a	R600a
	manuale / manual	manuale / manual	manuale / manual	manuale / manual	manuale / manual
	elettronico / electronic	elettronico / electronic	elettronico / electronic	elettronico / electronic	elettronico / electronic
	45 mm	45 mm	45 mm	45 mm	45 mm
	110 W	110 W	110 W	122 W	122 W
	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no	no	no	no
STANDARD	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set
					
	42 Kg	50 Kg	50 Kg	56 Kg	59 Kg
	49 Kg	64 Kg	64 Kg	64 Kg	70 Kg
	1290 x 400 x 410(h) mm	1500 x 400 x 410(h) mm	1590 x 400 x 410(h) mm	1890 x 400 x 410(h) mm	2090 x 400 x 410(h) mm
	795 €	830 €	850 €	910 €	960 €

Fast Food & Pizza Line

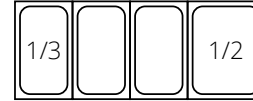
Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch



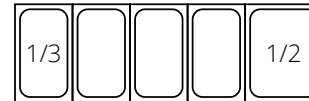
Series 380

MAX h 150 mm

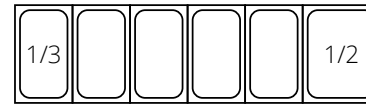
L= 1200 mm



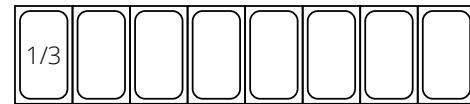
L= 1400 mm



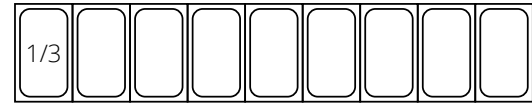
L= 1500 mm



L= 1800 mm



L= 2000 mm



Optional

CS330 (h100-150-200 cm) Mod. Series 33	CSM330 Mod. Series 33	CS380 (h100-150-200 cm) Mod. Series 38	CSM380 Mod. Series 38
Coppia staffe con piedi Pair of brackets with feet Paire de supports avec pieds Paar Halterungen mit Füßen	Coppia di supporti a muro Pair of wall brackets Paire de supports muraux Wandhalterungspaar	Coppia staffe con piedi Pair of brackets with feet Paire de supports avec pieds Paar Halterungen mit Füßen	Coppia di supporti a muro Pair of wall brackets Paire de supports muraux Wandhalterungspaar
145 €	92 €	145 €	92 €

	G-RI12038V	G-RI14038V	G-RI15038V	G-RI18038V	G-RI20038V
	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C
	1200 x 380 x 435(h) mm con vetri / with glass	1400 x 380 x 435(h) mm con vetri / with glass	1500 x 380 x 435(h) mm con vetri / with glass	1800 x 380 x 435(h) mm con vetri / with glass	2000 x 380 x 435(h) mm con vetri / with glass
	1200 x 380 x 230(h) mm senza vetri / without glass	1400 x 380 x 230(h) mm senza vetri / without glass	1500 x 380 x 230(h) mm senza vetri / without glass	1800 x 380 x 230(h) mm senza vetri / without glass	2000 x 380 x 230(h) mm senza vetri / without glass
	850 x 305 x 150(h) mm	1050 x 305 x 150(h) mm	1150 x 305 x 150(h) mm	1450 x 305 x 150(h) mm	1650 x 305 x 150(h) mm
	3x GN1/3 + 1x GN1/2	4x GN1/3 + 1x GN1/2	5x GN1/3 + 1x GN1/2	8x GN1/3	9x GN1/3
	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static	statica / static	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a	R600a	R600a	R600a
	manuale / manual	manuale / manual	manuale / manual	manuale / manual	manuale / manual
	elettronico / electronic	elettronico / electronic	elettronico / electronic	elettronico / electronic	elettronico / electronic
	45 mm	45 mm	45 mm	45 mm	45 mm
	110 W	110 W	110 W	122 W	122 W
	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no	no	no	no
STANDARD	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set	kit vetri / glasses set
					
	45 Kg	52 Kg	55 Kg	57 Kg	63 Kg
	53 Kg	66 Kg	69 Kg	70 Kg	75 Kg
	1290 x 460 x 400(h) mm	1490 x 460 x 400(h) mm	1590 x 460 x 400(h) mm	1890 x 460 x 400(h) mm	2090 x 460 x 400(h) mm
	865 €	905 €	920 €	980 €	1.035 €

Fast Food & Pizza Line

Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch

Banchi pizza refrigerati ventilati

IT Banchi pizza refrigerati con refrigerazione ventilata. Struttura in **acciaio inox AISI 304** - gruppo incorporato estraibile per facile manutenzione - andamento circolare dell'aria fredda in modo da non investire direttamente il prodotto - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico con resistenza elettrica e controllo automatico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. Porta con molla di ritorno - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - piedini in **acciaio Innox AISI 304** regolabili in altezza - schienale in acciaio inox - possibilità di appoggio al muro.

EN Refrigerated pizza counters with ventilated refrigeration. **AISI 304 stainless steel** casing - built-in extractable unit for easy maintenance - circular cold air flow to avoid direct product impact - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - automatic defrosting with electrical heating element and automatic defrosting temperature control - automatic evaporation of condensate water - anti-corrosion treated evaporator. Door with self-closing spring - tool-free extractable door gasket - bottom with rounded corners - height-adjustable feet in **AISI 304 stainless steel** - stainless steel back panel - can be placed against the wall.

FR Comptoirs à pizza réfrigérés avec réfrigération ventilée. Corps en **acier inox AISI 304** - unité extractible intégrée pour un entretien facile - flux d'air froid circulaire pour ne pas affecter directement le produit - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de la porte pour éliminer la condensation - dégivrage automatique avec résistance électrique et contrôle automatique de la température de dégivrage - évaporation automatique de l'eau de condensation - évaporateur avec traitement anti-corrosion. Porte avec ressort auto-fermant - joint de porte extractible sans outils - fond avec coins arrondis - pieds en **acier inox AISI 304** réglables en hauteur - panneau arrière en acier inox - possibilité de s'appuyer sur le mur.

DE Pizzakühltische mit Umluftkühlung. Gehäuse aus **Edelstahl AISI 304** - integrierte ausziehbare Einheit für einfache Wartung - runder Kaltluftstrom, um das Produkt nicht direkt zu beeinflussen - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - automatische Abtauung mit elektrischem Heizstab und automatischer Abtautemperaturregelung - automatische Verdampfung des Kondenswassers - Verdampfer gegen Korrosion behandelt. Tür mit Rückholfeder - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - höhenverstellbare Füße aus **Edelstahl AISI 304** - Rückwand aus Edelstahl - kann an die Wand gestellt werden.

Optional			
GUT	GAR	GRP64	RUO120 MOD. G-PZ2600TN 2 KIT X RUO120 MOD. G-PZ2610TN
Coppia guida per teglie Pair of tray slides Paire de glissières pour plaque Führungsschiene für Bleche	Coppia guide antiribaltamento per griglia / Pair of anti-tilting slides for grid Paire de glissières anti-basculement pour grille/ Kippsichere Führungsschienen für Gitter	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse
32 €	37 €	18 €	125 €
RUO120.6 - MOD. G-PZ3600TN			
Kit 6 ruote ø120 mm, di cui 2 con freno - Set of 6 wheels ø 120 mm, 2 with brake Jeu de 6 roues ø 120 mm, 2 avec frein Satz mit 6 Rädern ø 120 mm, 2 mit Bremse			
190 €			

G-PZ2600TN



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

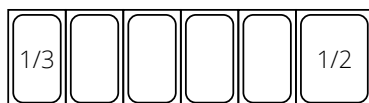
RI15033V

L= 1500 mm



RI15038V

L= 1500 mm



	G-PZ2600TN
	+2°C + 8°C
	1510 x 800 x 1000(h) mm senza vetrina / without display
	1052 x 630 x 589(h) mm
	390 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatica / automatic
	elettronico / electronic
CONTROL	50 mm
	260 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no
	no
STANDARD	7 coppie guide per porta / pairs of slides per door
ENERGY CLASS	B
	257 Kg
	288 Kg
	1540 x 830 x 1180(h) mm
	2.480 €

Fast Food & Pizza Line

Banchi Pizza refrigerati - ventilati / Refrigerated Pizza counters - ventilated
Comptoirs à Pizza réfrigérés - ventilés / Pizzakühltische - umluftgekühlt

G-PZ2610TN



G-PZ3600TN



	G-PZ2610TN	G-PZ3600TN
	+2°C + 8°C	+2°C + 8°C
	2025 x 800 x 1000(h) mm senza vetrina / without display	2020 x 800 x 1000(h) mm senza vetrina / without display
	1052 x 630 x 589(h) mm	1562 x 630 x 589(h) mm
	386 L	580 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	elettrico / electric	elettrico / electric
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	50 mm	50 mm
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no	no
	no	no
STANDARD	7 coppie guide per porta pairs of slides per door	7 coppie guide per porta pairs of slides per door
ENERGY CLASS	B	C
	362 Kg	320 Kg
	399 Kg	359 Kg
	2055 x 830 x 1160(h) mm	2055 x 830 x 1160(h) mm
	2.900 €	2.690 €

NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

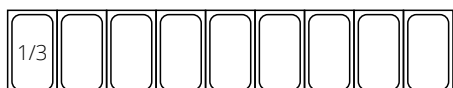
RI20033V

L = 2000 mm



RI20038V

L = 2000 mm



Fast Food & Pizza Line

Banchi Pizza refrigerati - ventilati / Refrigerated Pizza counters - ventilated
Comptoirs à Pizza réfrigérés - ventilés / Pizzakühltische - umluftgekühlt

Banchi pizza refrigerati statici

IT Banchi pizza refrigerati con refrigerazione statica. Struttura in **acciaio inox AISI 304** - gruppo incorporato estraibile per facile manutenzione - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - evaporazione automatica dell'acqua di condensa. Porta con molla di ritorno - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - piedini in **acciaio Inox AISI 304** regolabili in altezza - schienale in acciaio inox - possibilità di appoggio al muro

EN Refrigerated pizza counters with static refrigeration. **AISI 304 stainless steel** casing - built-in extractable unit for easy maintenance - electronic temperature control with digital thermostat - electrical heating element around the door frame to prevent condensation - automatic evaporation of condensate water. Door with self-closing spring - tool-free extractable door gasket - bottom with rounded corners - height-adjustable feet in **stainless steel AISI 304** - stainless steel back panel - can be placed against the wall.

FR Comptoirs à pizza réfrigérés avec réfrigération statique. Corps en **acier inox AISI 304** - unité extractible intégrée pour un entretien facile - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de la porte pour éliminer la condensation - évaporation automatique de l'eau de condensation. Porte avec ressort auto-fermant - joint de porte extractible sans outils - fond avec coins arrondis - pieds en **acier inox AISI 304** réglables en hauteur - panneau arrière en acier inox - possibilité de s'appuyer sur le mur.

DE Pizzakühltische mit statischer Kühlung. Gehäuse aus **Edelstahl AISI 304** - integrierte ausziehbare Einheit für einfache Wartung - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - automatische Verdampfung des Kondenswassers. Tür mit Rückholfeder - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - höhenverstellbare Füße aus **Edelstahl AISI 304** - Rückwand aus Edelstahl - kann an die Wand gestellt werden.

Optional

CG11	GRP11
Coppia guida per teglie Pair of tray slides Paire de glissières pour plaque Führungsschiene für Bleche	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter
24 €	19 €

G-S903PZ



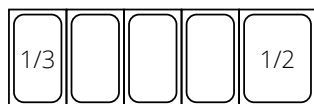
NON INCLUSA
NOT INCLUDED

NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI14038V

L= 1400 mm



RI14033V

L= 1400 mm



	G-S903PZ
	+2°C + 8°C
	1400 x 700 x 1020(h) mm senza vetrina / without display
	1295 x 515 x 500(h) mm
	368 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatica / automatic
	elettronico / electronic
CONTROL	50 mm
	235 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no
	no
STANDARD	3 griglie / grids GN1/1 3 coppie di guide / pairs of slides
ENERGY CLASS	
	170 Kg
	198 Kg
	1430 x 730 x 1275(h) mm
	2.020 €

Fast Food & Pizza Line

Banchi Pizza refrigerati - statici / Refrigerated Pizza counters - static
Comptoirs à Pizza réfrigérés - statiques / Pizzakühltische - statisch

G-S903PZCAS



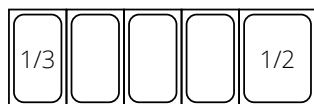
- Con cassettera per impasto pizza
- With drawers for pizza dough
- Avec tiroirs pour pâte à pizza
- Mit Schubladen für Pizzateig

NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI14038V

L= 1400 mm



RI14033V

L= 1400 mm



	G-S903PZCAS
	+2°C + 8°C
	1400 x 700 x 1020(h) mm senza vetrina / without display
	854 x 530 x 500(h) mm
	257 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatica / automatic
	elettronico / electronic
CONTROL	45 mm
	155 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no
	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
ENERGY CLASS	
	268 Kg
	288 Kg
	1470 x 760 x 1310(h) mm
	2.225 €

Fast Food & Pizza Line

Banchi Pizza refrigerati - statici / Refrigerated Pizza counters - static
Comptoirs à Pizza réfrigérés - statiques / Pizzakühltische - statisch

Cassettiera inox

- IT Cassettiera inox per contenitori impasti pizza 60x40x7,5(h) cm senza coperchi.
- EN Stainless steel drawers for pizzadough containers 60x40x7,5(h) cm without lids.
- FR Meuble a tiroirs pour conteneursa pate a pizza 60x40x7,5(h) cm sans couvercles.
- DE Schubladenschrank aus edelstahl fuer pizzateigebhaelter 60x40x7,5(h) cm ohne deckel.

CAS7



- Cassette pizza escluse.
- Pizza dough containers not included.
- Conteneurs pour pâte exclus.
- Pizzateigbehälter ausgescholossen.




	CAS7
	520 X 800 X 810(h) mm
	
	28 Kg
	30 Kg
	530 x 810 x 820(h) mm
	1.510 €

Fast Food & Pizza Line

Cassettiera inox / Stainless steel drawers
Meuble a tiroirs / Schubladenschrank aus edelstahl

Saladette refrigerate per insalate refrigerazione statica

- IT Saladette refrigerate con refrigerazione statica. Struttura in **acciaio inox AISI 304** - sbrinamento automatico - evaporatore statico schiumato su tre lati con ventola per uniformare la temperatura - coperchio ad apertura telescopica - termostato elettronico. Disponibili con pianetto di lavoro in polietilene alimentare o in **acciaio inox AISI 304** - 1 griglia intermedia GN1/1 per porta - bacinelle escluse.
- EN Refrigerated saladettes with static refrigeration. **AISI 304 stainless steel** casing - automatic defrosting - static evaporator foamed on three sides with fan to regulate the temperature - lid with telescopic opening - electronic thermostat. Available with worktop in non-toxic polyethylene or in **stainless steel AISI 304** - 1 intermediate grid GN1/1 per door - containers not included.
- DE Saladettes réfrigérées avec réfrigération statique. Corps en **acier inox AISI 304** - dégivrage automatique - évaporateur statique moussé sur trois côtés avec ventilateur pour une température uniforme - couvercle télescopique - thermostat électronique. Disponible avec plan de travail en polyéthylène alimentaire ou en **acier inox AISI 304** - 1 grille intermédiaire GN1/1 par porte - sans bacs.
- FR Gekühlte Saladette mit statischer Kühlung. Gehäuse aus **Edelstahl AISI 304** - automatische Abtauung - statischer Verdampfer dreiseitig geschäumt mit Lüfter für eine gleichmäßige Temperatur - teleskopischer Deckel - elektronischer Thermostat. Erhältlich mit Arbeitsplatte aus lebensmitteltauglichem Polyethylen oder **Edelstahl AISI 304** - 1 GN1/1 Zwischengitter pro Tür - ohne Behälter.

Optional	CG11	GRPSA / GRP11	RJ050	CS12 mod. G-S901 - G-S903 TOP G-S903 PZ - G-PS200 G-PS300 -
	<p>Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene(n)paar für Gitterrost</p>	<p>Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter</p>	<p>Kit 4 ruote con freno ø 50 mm Set of 4 wheels ø 50 with brake Jeu de 4 roues ø 50 mm Satz mit 4 Rädern ø 50 mm</p>	<p>Set 2 cassetti - Set 2 drawers Set 2 tiroirs - Set 2 Schubfächer</p> 
	24 €	19 €	65 €	605 €

G-PS900



- Con piano in granito
- Granite work surface
- Kapazität Schüsseln
- Petit plan de travail en granit

G-S900



- Con piano in polietilene
- Worktop in non-toxic polyethylene
- Plan de travail en polyéthylène alimentaire
- Arbeitsplatte aus lebensmitteltauglichem

	G-PS900	G-S900
	+2°C / +8°C	+2°C / +8°C
	900 x 700 x 1100(h) mm	900 x 700 x 850(h) mm
	830 x 515 x 500(h) mm	830 x 530 x 500(h) mm
	5x GN1/6 - 288 L	2x GN1/1+3 x GN1/6 - 240 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	40 mm	40 mm
	155 W	155 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD		
	92 Kg	70 Kg
	120 Kg	88 Kg
	970 x 760 x 1380(h) mm	980 x 760 x 1170(h) mm
	1.280 €	1.140 €

Fast Food & Pizza Line

Saladette refrigerate per insalate - statiche / Refrigerated saladettes for salads - static
Saladettes réfrigérées pour salades - statiques / Gekühlte Saladette für Salate - statisch

forcar®

G-S902



- Con piano in polietilene
- Worktop in non-toxic polyethylene
- Plan de travail en polyéthylène alimentaire
- Arbeitsplatte aus lebensmitteltauglichem

G-S903



- Con piano in polietilene
- Worktop in non-toxic polyethylene
- Plan de travail en polyéthylène alimentaire
- Arbeitsplatte aus lebensmitteltauglichem

	G-S902	G-S903
	+2°C / +8°C	+2°C / +8°C
	1045 x 700 x 850(h) mm	1365 x 700 x 850(h) mm
	975 x 530 x 500(h) mm	1295 x 530 x 500(h) mm
	3x GN1/1 - 275 L	4x GN1/1 - 368 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	40 mm	40 mm
	175 W	235 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD		
	80 Kg	107 Kg
	98 Kg	130 Kg
	1115 x 760 x 1160(h) mm	1390 x 730 x 1160(h) mm
	1.340 €	1.610 €

Fast Food & Pizza Line

Saladette refrigerate per insalate - statiche / Refrigerated saladettes for salads - static
Saladettes réfrigérées pour salades - statiques / Gekühlte Saladette für Salate - statisch

G-PS200



G-PS300



	G-PS200	G-PS300
	+2°C / +8°C	+2°C / +8°C
	900 x 700 x 1010(h) mm	1370 x 700 x 1010(h) mm
	830 x 530 x 500(h) mm	1296 x 530 x 500(h) mm
	5x GN1/6 - 254 L	8x GN1/6 - 392 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	40 mm	40 mm
	155 W	235 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
REVERSIBLE		
	no	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides	3 griglie / grids GN1/1 3 coppie guide / pairs of slides
	80 Kg	120 Kg
	101 Kg	148 Kg
	970 x 760 x 1280(h) mm	1390 x 730 x 1280(h) mm
	1.480 €	2.040 €

Fast Food & Pizza Line

Saladette refrigerate per insalate - statiche / Refrigerated saladettes for salads - static
Saladettes réfrigérées pour salades - statiques / Gekühlte Saladette für Salate - statisch




















forcar®

G-S901



G-SS45BT



	G-S901	G-SS45BT
	+2°C / +8°C	-12°C / -18°C
	900 x 700 x 860(h) mm	943 x 700 x 860(h) mm
	830 x 530 x 500(h) mm	810 x 530 x 500(h) mm
	240 L	240 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	40 mm	55 mm
	155 W	260 W
	230V / 50Hz 1 Ph	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
	no	no
	no	no
STANDARD	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides	2 griglie / grids GN1/1 2 coppie di guide / pairs of slides
ENERGY CLASS	C	D
		
	72 Kg	86 Kg
	90 Kg	103 Kg
	978 x 760 x 1170(h) mm	1010 x 773 x 1160(h) mm
	1.195 €	1.630 €

Fast Food & Pizza Line

Saladette refrigerate per insalate - statiche / Refrigerated saladettes for salads - static
Saladettes réfrigérées pour salades - statiques / Gekühlte Saladette für Salate - statisch

G-S9012D



G-S9014D



	G-S9012D	G-S9014D
	+2°C / +8°C	+2°C / +8°C
	900 x 700 x 860(h) mm	900 x 700 x 860(h) mm
	340 x 530 x 500(h) mm + 2 cassetti/ drawers 300 x 510 x 140(h) mm	340 x 530 x 500(h) mm + 4 cassetti/ drawers 300 x 510 x 140(h) mm
	240 L	240 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	40 mm	40 mm
	155 W	155 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304	acciaio Inox AISI 304 stainless steel AISI 304
REVERSIBLE	no	no
	no	no
STANDARD	2 cassetti / drawers	4 cassetti / drawers
ENERGY CLASS		
	81 Kg	89 Kg
	98 Kg	106 Kg
	978 x 760 x 1170(h) mm	978 x 760 x 1170(h) mm
	1.620 €	2.160 €

Fast Food & Pizza Line

Saladette refrigerate per insalate - statiche / Refrigerated saladettes for salads - static
Saladettes réfrigérées pour salades - statiques / Gekühlte Saladette für Salate - statisch

G-S903TOP



	G-S903TOP
	+2°C + 8°C
	1365 x 700 x 860(h) mm
	1295 x 530 x 500(h) mm
	368 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta off cycle defrost
GAS	R600a
	automatica / automatic
	elettronico / electronic
CONTROL	
	40 mm
	235 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 304 stainless steel AISI 304
	no
	no
STANDARD	3 griglie / grids - 3 coppie di guide / pairs of slides
ENERGY CLASS	
	
	110 Kg
	138 Kg
	1390 x 730 x 1170(h) mm
	1.625 €



Eco Line

Armadi refrigerati ventilati

IT Armadi refrigerati con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in **acciaio inox AISI 430** - interno ABS - controllo temperatura elettronico con termostato digitale - sbrinamento automatico - pannelli esterni di fondo e retro in lamiera zincata, con ruote.

EN Refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in **stainless steel AISI 430**, internal in ABS - electronic temperature control with digital thermostat - automatic defrosting - external back and bottom panels in galvanized plate, on wheels.

FR Armoires réfrigérées avec réfrigération ventilée. Corps extérieur en tôle peinte en époxy blanc or in **acier inox AISI 430**, intérieur en ABS - régulation électronique de la température avec thermostat digital - dégivrage automatique - fonds et dos extérieurs en tôle galvanisée, sur roues.

DE Kühlschränke mit Umluftkühlung. Äußere Gehäuse aus weißem, epoxidlackiertem Blech und aus **Edelstahl AISI 430** Innengehäuse aus ABS - elektronische Temperaturregelung mit digitalem Thermostat - automatische Abtauung - außenliegende Boden- und Rückwand aus verzinktem Blech, auf Rädern.

Optional

GRP21-700	AG
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoff Gitter	Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
24 €	8 €



G-ER700 G-EF700



	G-ER700	G-EF700
	-2°C / +8°C	-18°C / -22°C
	777 x 730 x 1960(h) mm	777 x 730 x 1960(h) mm
	667 x 581 x 1660(h) mm	667 x 581 x 1660(h) mm
	641 L	641 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL		
	55 mm	55 mm
	300 W	550 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS	lamiera verniciata - ABS painted tin plate - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 652 x 530 mm + 1 griglia / grid 664 x 330 mm	3 griglie / grids 652 x 530 mm + 1 griglia / grid 664 x 330 mm
ENERGY CLASS		
	105 Kg	113 Kg
	123 Kg	132 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.685 €	2.060 €

G-ER700SS G-EF700SS



	G-ER700SS	G-EF700SS
	-2°C / +8°C	-18°C / -22°C
	777 x 730 x 1960(h) mm	777 x 730 x 1960(h) mm
	667 x 581 x 1660(h) mm	667 x 581 x 1660(h) mm
	641 L	641 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	elettronico / electronic
GAS	R600a	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	55 mm	55 mm
	300 W	550 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 652 x 530 mm + 1 griglia / grid 664 x 330 mm	3 griglie / grids 652 x 530 mm + 1 griglia / grid 664 x 330 mm
ENERGY CLASS		
	105 Kg	113 Kg
	123 Kg	132 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.835 €	2.210 €

Eco Line

Armadi refrigerati - ventilati / Refrigerated cabinets - ventilated
Armoires réfrigérées - ventilées / Kühlschränke - Umluftkühlung

Armadi refrigerati statici

IT Armadi refrigerati con refrigerazione statica. Struttura esterna in lamiera verniciata epossidica bianca o in acciaio inox AISI 430 - interno ABS - refrigerazione statica con ventilatore interno per uniformare la temperatura - pannelli esterni di fondo e retro in lamiera zincata.

EN Refrigerated cabinets with static refrigeration. External casing in white epoxy painted plate or in stainless steel AISI 430 - static refrigeration with internal fan to balance the temperature - external back and bottom panels in galvanized plate.

FR Armoires réfrigérées avec réfrigération statique. Corps extérieur en tôle peinte en époxy blanc or in acier inox AISI 430 - intérieur en ABS - réfrigération statique avec ventilateur interne pour égaliser la température - fonds et dos extérieurs en tôle galvanisée.

DE Kühlschränke mit statischer Kühlung. Äußere Gehäuse aus weißem, epoxidlackiertem Blech und aus Edelstahl AISI 430 - Innengehäuse aus ABS - statische Kühlung mit internem Lüfter zum Temperaturausgleich - außenliegende Boden- und Rückwand aus verzinktem Blech.

Optional	GRP200 505x215 mm (mod. ER 200/400)	GRP400 505x415 mm (mod. ER 200/400)	GRP600 650x520 mm (mod. ER 600)
	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter	Griglia plastificata grande Big plastic coated grid Grille plastifiée grande Großes Kunststoffgitter	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter
	18 €	20 €	22 €
	GRP600P 650x290 mm (mod. ER 600)	CG500 (mod. ER 500P)	GRI64 600x400 mm (mod. ER 500P)
	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter	Coppia guide per teglia Pair of slides for pans Paire de glissières pour plaques Führungsschienen	Griglia inox Stainless steel grid Grille acier inox Edelstahlgitter
	20 €	25 €	48 €

G-ER200 - G-EF200



	G-ER200	G-EF200
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 855(h) mm	600 x 585 x 855(h) mm
	510 x 485 x 620(h) mm	470 x 484 x 620(h) mm
	130 L	120 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	40 mm	60 mm
	100 W	105 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS	lamiera verniciata - ABS painted tin plate - ABS
	si / yes	si / yes
	no	no
STANDARD	2 griglie / grids 505 x 415 mm + 1 griglia / grid 505 x 215 mm	2 ripiani fissi / fixed shelves 480 x 440 x 210(h) mm
ENERGY CLASS	A	A
	45 Kg	45 Kg
	56 Kg	57 Kg
	680 x 650 x 1160(h) mm	680 x 650 x 1160(h) mm
	660 €	735 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER400 - G-EF400



	G-ER400	G-EF400
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 1855(h) mm	600 x 585 x 1855(h) mm
	510 x 485 x 1620(h) mm	510 x 485 x 1620(h) mm
	350 L	340 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta /off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	45 mm	60 mm
	150 W	185 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS	lamiera verniciata - ABS painted tin plate - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 505 x 415 mm + 1 griglia / grid 505 x 215 mm	6 ripiani fissi / fixed shelves 480 x 440 x 160(h) mm
ENERGY CLASS		
	69 Kg	74 Kg
	81 Kg	86 Kg
	680 x 650 x 2210(h) mm	680 x 650 x 2210(h) mm
	1.015 €	1.215 €

G-ER600 - G-EF600



	G-ER600	G-EF600
	+2°C / +8°C	-18°C / -22°C
	777 x 695 x 1895(h) mm	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm	657 x 580 x 1660(h) mm
	570 L	555 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	60 mm	60 mm
	185 W	300 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS	lamiera verniciata - ABS painted tin plate - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 650 x 520 mm + 1 griglia / grid 650 x 290 mm	6 ripiani fissi / fixed shelves 650 x 500 x 210(h) mm
ENERGY CLASS	C	B
	90 Kg	94 Kg
	107 Kg	111 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.255 €	1.535 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-EF600CAS



COMPLETO DI
13 CASSETTE
EQUIPPED WITH
13 CONTAINERS

	CASSETTA / CONTAINER HF600.60
	515 x 310 x 175(h) mm
	18 Kg
	35 €

	G-EF600CAS
	-18°C / -22°C
	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm
	555 L
	+32°C / 55%HR
	evaporatore a ripiani shelves evaporator
DEFROST	manuale / manual
GAS	R600a
	automatica / automatic
	termostato / thermostat
	60 mm
	300 W
	230V / 50Hz
	1 Ph
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS
REVERSIBLE	si / yes
	no
STANDARD	6 ripiani fissi / fixed shelves
ENERGY CLASS	
	94 Kg
	111 Kg
	840 x 760 x 2210(h) mm
	1.930 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER200G



G-EF200G



	G-ER200G	G-EF200G
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 855(h) mm	600 x 600 x 855(h) mm
	510 x 485 x 620(h) mm	470 x 484 x 620(h) mm
	130 L	120 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	40 mm	40 mm
	105 W	270 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass	lamiera verniciata - ABS + vetrocamera con resistenza painted tin plate - ABS + insulating glass and heating element
REVERSIBLE	si / yes	no
	led	led
STANDARD	2 griglie / grids 500 x 415 mm + 1 griglia / grid 500 x 211 mm	2 ripiani fissi / fixed shelves 480 x 440 x 160(h) mm
	44 Kg	45 Kg
	56 Kg	57 Kg
	680 x 650 x 1160(h) mm	680 x 650 x 1160(h) mm
	770 €	1.270 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER400G - G-EF400G



	G-ER400G	G-EF400G
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 1855(h) mm	600 x 585 x 1855(h) mm
	510 x 485 x 1620(h) mm	510 x 485 x 1620(h) mm
	350 L	350 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	45 mm	60 mm
	185 W	380 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass	lamiera verniciata - ABS + vetrocamera con resistenza painted tin plate - ABS + insulating glass and heating element
REVERSIBLE		
	si / yes	no
	led	led
STANDARD		
	69 Kg	76 Kg
	81 Kg	102 Kg
	680 x 650 x 2210(h) mm	680 x 650 x 2210(h) mm
	1.100 €	1.705 €

G-ER600G - G-EF600G



	G-ER600G	G-EF600G
	+2°C / +8°C	-18°C / -22°C
	777 x 695 x 1895(h) mm	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm	657 x 580 x 1660(h) mm
	570 L	555 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	60 mm	60 mm
	185 W	480 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass	lamiera verniciata - ABS + vetrocamera con resistenza painted tin plate - ABS + insulating glass and heating element
REVERSIBLE	si / yes	no
	led	led
STANDARD	3 griglie / grids 650 x 520 mm + 1 griglia / grid 650 x 290 mm	6 ripiani fissi / fixed shelves 650 x 510 x 210(h) mm
	93 Kg	94 Kg
	107 Kg	111 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.425 €	2.040 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER200SS - G-EF200SS



	G-ER200SS	G-EF200SS
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 855(h) mm	600 x 585 x 855(h) mm
	510 x 485 x 620(h) mm	510 x 485 x 620(h) mm
	130 L	120 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	40 mm	60 mm
	100 W	105 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes	si / yes
	no	no
STANDARD	2 griglie / grids 500 x 415 mm + 1 griglia / grid 500 x 211 mm	n.2 ripiani fissi / fixed shelves 480 x 440 x 160(h) mm
ENERGY CLASS	A	A
	44 Kg	45 Kg
	56 Kg	57 Kg
	680 x 650 x 1160(h) mm	680 x 650 x 1160(h) mm
	750 €	830 €

G-ER400SS - G-EF400SS



	G-ER400SS	G-EF400SS
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 1855(h) mm	600 x 585 x 1855(h) mm
	510 x 485 x 1620(h) mm	510 x 485 x 1620(h) mm
	340 L	340 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	45 mm	60 mm
	150 W	185 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 500 x 415 mm + 1 griglia / grid 500 x 211 mm	n.6 ripiani fissi / fixed shelves 480 x 440 x 160(h) mm
ENERGY CLASS	C	B
	69 Kg	74 Kg
	81 Kg	86 Kg
	680 x 650 x 2210(h) mm	680 x 650 x 2210(h) mm
	1.145 €	1.340 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER600SS - G-EF600SS























	G-ER600SS	G-EF600SS
	+2°C / +8°C	-18°C / -22°C
	777 x 695 x 1895(h) mm	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm	657 x 580 x 1660(h) mm
	555 L	555 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R600a
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	60 mm	60 mm
	185 W	300 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes	si / yes
	no	no
STANDARD	3 griglie / grids 650 x 520 mm + 1 griglia / grid 650 x 290 mm	n.6 ripiani fissi / fixed shelves 650 x 500 x 210(h) mm
ENERGY CLASS	C	B
	90 Kg	94 Kg
	107 Kg	111 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.480 €	1.700 €

G-EF600SSCAS



COMPLETO DI
13 CASSETTE
EQUIPPED WITH
13 CONTAINERS

	CASSETTA / CONTAINER HF600.60
	
	515 x 310 x 175(h) mm
	18 Kg
	35 €

	G-EF600SSCAS
	-18°C / -22°C
	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm
	555 L
	+32°C / 55%HR
	evaporatore a ripiani shelves evaporator
DEFROST	manuale / manual
GAS	R600a
	manuale / manual
	termostato / thermostat
CONTROL	
	60 mm
	300 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes
	no
STANDARD	6 ripiani fissi / fixed shelves
ENERGY CLASS	
	
	94 Kg
	111 Kg
	840 x 760 x 2210(h) mm
	2.130 €

Eco Line





















Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER200GSS



G-EF200GSS



	G-ER200GSS	G-EF200GSS
		
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 855(h) mm	600 x 585 x 855(h) mm
	510 x 485 x 620(h) mm	510 x 485 x 620(h) mm
	130 L	130 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	40 mm	40 mm
	105 W	270 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass	acciaio Inox AISI 430 ABS - vetrocamera con resistenza stainless steel AISI 430 ABS - insulating glass and heating element
	si / yes	no
REVERSIBLE		
	led	led
STANDARD		
	2 griglie / grids 500 x 415 mm + 1 griglia / grid 500 x 211 mm	2 ripiani fissi / fixed shelves 480 x 440 x 160(h) mm
		
	44 Kg	45 Kg
	56 Kg	57 Kg
	680 x 650 x 1160(h) mm	680 x 650 x 1160(h) mm
	875 €	1.370 €

G-ER400GSS - G-EF400GSS



	G-ER400GSS	G-EF400GSS
	+2°C / +8°C	-18°C / -22°C
	600 x 585 x 1855(h) mm	600 x 585 x 1855(h) mm
	510 x 485 x 1620(h) mm	510 x 485 x 1620(h) mm
	350 L	350 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	45 mm	60 mm
	185 W	380 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass	acciaio Inox AISI 430 ABS - vetrocamera con resistenza stainless steel AISI 430 ABS - insulating glass and heating element
	si / yes	no
	led	led
STANDARD		
	69 Kg	76 Kg
	81 Kg	102 Kg
	680 x 650 x 2210(h) mm	680 x 650 x 2210(h) mm
	1.250 €	1.850 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

G-ER600GSS - G-EF600GSS



	G-ER600GSS	G-EF600GSS
	+2°C / +8°C	-18°C / -22°C
	777 x 695 x 1895(h) mm	777 x 695 x 1895(h) mm
	657 x 580 x 1660(h) mm	657 x 580 x 1660(h) mm
	570 L	570 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a ripiani shelves evaporator
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R600a	R290
	automatica / automatic	manuale / manual
	termostato / thermostat	termostato / thermostat
CONTROL		
	60 mm	60 mm
	185 W	480 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass	acciaio Inox AISI 430 ABS - vetrocamera con resistenza stainless steel AISI 430 ABS - insulating glass and heating element
	si / yes	no
	led	led
STANDARD		
	3 griglie / grids 650 x 520 mm + 1 griglia / grid 650 x 290 mm	6 ripiani fissi / fixed shelves
	93 Kg	94 Kg
	107 Kg	111 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.610 €	2.225 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

forcar®

G-ER500P - G-ER500PSS

Ideali per pasticceria / For pastry



	G-ER500P	G-ER500PSS
	+2°C / +8°C	+2°C + 8°C
	780 x 715 x 1750(h) mm	780 x 715 x 1750(h) mm
	667 x 570 x 1485(h) mm	667 x 570 x 1485(h) mm
	520 L	520 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a piastra plate evaporator
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	55 mm	55 mm
	150 W	150 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - ABS painted tin plate - ABS	acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS
	si / yes	si / yes
	no	no
STANDARD	6 coppie guide per teglie 6 pairs of slides for trays 60 x 40 cm	6 coppie guide per teglie 6 pairs of slides for trays 60 x 40 cm
ENERGY CLASS		
	90 Kg	90 Kg
	107 Kg	107 Kg
	840 x 760 x 2210(h) mm	840 x 760 x 2210(h) mm
	1.515 €	1.690 €

Eco Line

Armadi refrigerati - statici / Refrigerated cabinets - static
Armoires réfrigérées - statiques / Kühlschränke - statische Kühlung

Armadi refrigerati

GN2/1 - statici

IT Armadi refrigerati con refrigerazione statica e misure GN2/1. Struttura in lamiera verniciata epossidica bianca, interno in alluminio - refrigerazione statica con ventilatore e convogliatore d'aria interno per uniformare la temperatura - gruppo incorporato in vano superiore - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa. Eliminazione dell'acqua di condensa tramite bacinella. Porta con molla di ritorno - chiusura porta con chiave - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata. Piedini in **acciaio Inox AISI 304** regolabili in altezza.

EN Refrigerated cabinets with static refrigeration and GN2/1 size. Casing in white epoxy painted plate, inside in aluminium - static refrigeration with fan and internal air conveyor to even out the temperature - incorporated refrigerating unit in the upper compartment - motor compartment with insulated sides - electronic temperature control with digital thermostat - electrical heating element around the door frame to eliminate condensation. Drip tray to collect condensation water. Door with self-closing spring - door lock with key - tool-free extractable door gasket - bottom with rounded corners - external back and bottom panels in galvanised plate. Height-adjustable feet in **stainless steel AISI 304**.

FR Armoires réfrigérées GN2/1 avec réfrigération statique. Corps extérieur en tôle peinte en blanc époxy, structure intérieure en aluminium - réfrigération statique avec ventilateur et convoyeur d'air interne pour uniformiser la température - groupe incorporé dans le compartiment supérieur - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de porte pour éliminer la condensation - élimination de l'eau de condensation avec bac. Porte avec ressort auto-fermant - fermeture de la porte par clé - joint de porte extractible sans outils - fond avec coins arrondis - panneaux de fond extérieurs et panneau postérieur en tôle galvanisée - pieds en **acier inox AISI 304** réglables en hauteur.

DE GN2/1 Kühlschränke mit statischer Kühlung - Äußere Gehäuse aus weißem, epoxidlackiertem Blech, Innengehäuse aus A Aluminium - statische Kühlung - Gebläse und interner Luftförderer zur Temperaturregelung - integrierte Einheit im oberen Raum - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit digitalem Thermostat - elektrischer Heizstab um den Türrahmen herum zur Vermeidung von Kondensation - Beseitigung von Kondenswasser durch eine Wanne. Tür mit Rückholfeder - Türschließung mit Schlüssel - Türdichtung werkzeuglos abnehmbar - Boden mit abgerundeten Ecken - äußere Rücken- und Bodenverkleidung aus verzinktem Blech - Höhenverstellbare Füße aus **Edelstahl AISI 304**.

Optional

CG21	GRP21	P60 - GNB600TN-BT 60x40 cm	P64 - GNFISH 60x40x13(h) cm	RUO120
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene(n)paar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffgitter	Kit supporti e 9 coppie di guide per teglie Set of supports and 9 pairs of runners for pans Kit de supports et 9 paires de glissières pour bacs Trägersatz und 9 Paare Führungsschiene(n) für Bleche	Kit supporti guide e 6 cassette Slides-Bracket set and 6 containers kit pour supports glissières et 6 caisses Führungsschiene(n) - und Trägersatz mit 6 Behälter	Kit 4 ruote ø 120 mm di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse
28 €	24 €	450 €	390 €	125 €

G-GNB600TN - G-GNB600BT



	G-GNB600TN	G-GNB600BT
	+2°C / +8°C	-18°C / -20°C
	680 x 800 x 2010(h) mm	680 x 800 x 2010(h) mm
	560 x 653 x 1386(h) mm	560 x 653 x 1386(h) mm
	507 L	507 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R290	R290
	vasca di raccolta / collecting basin	vasca di raccolta / collecting basin
	elettronico / electronic	elettronico / electronic
CONTROL	60 mm	60 mm
	260 W	510 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	lamiera verniciata - alluminio painted tin plate - aluminium	lamiera verniciata - alluminio painted tin plate - aluminium
	si / yes	si / yes
REVERSIBLE		
	no	no
STANDARD	3 griglie / grids GN2/1 + 3 coppie di guide / pairs of slides	3 griglie / grids GN2/1 + 3 coppie di guide / pairs of slides
ENERGY CLASS		
	135 Kg	135 Kg
	155 Kg	155 Kg
	710 x 840 x 2180(h) mm	710 x 840 x 2180(h) mm
	1.475 €	1.855 €

Eco Line

Armadi refrigerati - GN2/1 - statici / Refrigerated cabinets - static - GN2/1
Armoires réfrigérées - statiques - GN2/1 / Kühlschränke - statische Kühlung - GN2/1

G-GNB1200TN - G-GNB1200BT



	G-GNB1200TN	G-GNB1200BT
	+2°C / +8°C	-18°C / -20°C
	1340 x 800 x 2010(h) mm	1340 x 800 x 2010(h) mm
	1220 x 653 x 1386(h) mm	1220 x 653 x 1386(h) mm
	1104 L	1104 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	manuale / manual
GAS	R290	R290
	vasca di raccolta / collecting basin	vasca di raccolta / collecting basin
	elettronico / electronic	elettronico / electronic
	60 mm	60 mm
	450 W	710 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata - alluminio painted tin plate - aluminium	lamiera verniciata - alluminio painted tin plate - aluminium
	no	no
	no	no
STANDARD	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides	6 griglie / grids GN2/1 6 coppie di guide / pairs of slides
ENERGY CLASS	C	D
	180 Kg	180 Kg
	204 Kg	204 Kg
	1370 x 840 x 2180(h) mm	1370 x 840 x 2180(h) mm
	1.890 €	2.250 €

Eco Line

Armadi refrigerati - GN2/1 - statici / Refrigerated cabinets - static - GN2/1
Armoires réfrigérées - statiques - GN2/1 / Kühlschränke - statische Kühlung - GN2/1

forcar®

Congelatori a pozzetto



IT Congelatori a pozzetto con refrigerazione statica. Struttura esterna in acciaio verniciato bianco - interna in alluminio gofrato. Controllo temperatura manuale con termostato manuale - eliminazione dell'acqua di condensa tramite tubo di scarico - sbrinamento manuale - classe energetica A+.

EN Deep-freezers with static refrigeration. External casing in white painted steel - casted aluminium inside. Manual temperature control with manual thermostat - condensation water drain through a pipe - manual defrosting - energy class A+.

FR Congélateurs coffres avec réfrigération statique. Corps extérieur en acier laqué blanc - corps intérieur en aluminium gaufré. Régulation manuelle de la température avec thermostat manuel - élimination de l'eau de condensation au moyen d'un tuyau d'évacuation - dégivrage manuel - classe énergétique A+.

DE Gefriertruhen mit statischer Kühlung. Außengehäuse aus weiß lackiertem Stahl - Innengehäuse aus geprägtem Aluminium. Manuelle Temperaturregelung mit manuellem Thermostat - Kondenswasserentleerung über eine Ablassleitung - manuelle Abtauung - Energieklasse A+.

VAI A PAGINA 168
GO TO PAG. 168

G-BD305



- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included



	G-BD305	G-BD350
	≤-18	≤-18
	1125 x 580 x 850(h) mm	1035 x 750 x 850(h) mm
	980 x 410 x 668(h) mm	890 x 530 x 665(h) mm
	252 L	283 L
	+43°C / 55% HR	+43°C / 55% HR
	statica / static	statica / static
DEFROST	manuale / manual	manuale / manual
GAS	R600a	R600a
	con tubo di scarico with drain pipe	con tubo di scarico with drain pipe
	meccanico / mechanical	meccanico / mechanical
	70 mm	70 mm
	72 W	72 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata bianca alluminio gofrato white painted metal sheet embossed aluminium	lamiera verniciata bianca alluminio gofrato white painted metal sheet embossed aluminium
	no	no
STANDARD	paletta di sbrinamento defrost shovel	paletta di sbrinamento defrost shovel
ENERGY CLASS	A+	A+
	40 Kg	43 Kg
	45 Kg	48 Kg
	1160 x 625 x 880(h) mm	1080 x 760 x 890(h) mm

G-BD350



- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included

VAI A PAGINA
GO TO PAG. 168

Eco Line



Congelatori a pozzetto / Deep freezers
Congélateurs Coffres / Gefriertruhen

forcar®

G-BD450

NEW



- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included

G-BD650



- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included

	G-BD450	G-BD650
	≤-18	≤-18
	1275 x 750 x 850(h) mm	1805 x 750 x 850(h) mm
	1130 x 530 x 665(h) mm	1660 x 530 x 671(h) mm
	368 L	560 L
	+43°C / 55% HR	+43°C / 55% HR
	statica / static	statica / static
DEFROST	manuale / manual	manuale / manual
GAS	R600a	R600a
	con tubo di scarico with drain pipe	con tubo di scarico with drain pipe
	meccanico / mechanical	meccanico / mechanical
	70 mm	70 mm
	86 W	91 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata bianca alluminio goffrato white painted metal sheet embossed aluminium	lamiera verniciata bianca alluminio goffrato white painted metal sheet embossed aluminium
	no	no
STANDARD	paletta di sbrinamento defrost shovel	paletta di sbrinamento defrost shovel
ENERGY CLASS	A+	A+
	51 Kg	66 Kg
	57 Kg	73 Kg
	1320 x 760 x 890(h) mm	1850 x 760 x 890(h) mm

G-SD100



- 1 cestello compreso / 1 basket included
- Apertura superiore scorrevole / Glass sliding lid

NEW

	G-SD100	G-SD200
	≤-18	≤-18
	545 x 555 x 810(h) mm	895 x 550 x 810(h) mm
	410 x 420 x 665(h) mm	760 x 420 x 669(h) mm
	97 L	195 L
	+43°C / 55% HR	+43°C / 55% HR
	statica / static	statica / static
DEFROST	manuale / manual	manuale / manual
GAS	R600a	R290
	con tubo di scarico with drain pipe	con tubo di scarico with drain pipe
	meccanico / mechanical	meccanico / mechanical
	65 mm	65 mm
	100 W	175 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata bianca - alluminio groffato white painted metal sheet - embossed aluminium	lamiera verniciata bianca - alluminio groffato white painted metal sheet - embossed aluminium
	no	no
STANDARD	paletta di sbrinamento defrost shovel	paletta di sbrinamento defrost shovel
	27 Kg	37 Kg
	30 Kg	40 Kg
	585 x 635 x 845(h) mm	935 x 635 x 845(h) mm

G-SD200



- 1 cestello compreso / 1 basket included
- Apertura superiore scorrevole / Glass sliding lid

Eco Line

Congelatori a pozzetto / Deep freezers
Congélateurs Coffres / Gefriertruhen





Glass Line

Vetrine espositive 4 lati ventilate

IT Vetrine espositive con refrigerazione ventilata. Quattro lati espositivi con vetrinamera - panoramica di tutti i prodotti - efficienza termica - sbrinamento automatico con vaschetta controllo temperatura elettronico - luce interna a led.

FR Vitrines avec réfrigération ventilée. Quatre faces vitrées avec isolation thermique - vue d'ensemble de tous les produits - efficacité thermique - corps en verre et acier inox (aluminium) - dégivrage automatique avec réservoir d'évaporation d'eau - régulation électronique de la température - éclairage interne par LED.

EN Display windows with ventilated refrigeration. Four display sides with double glazing - overview of all products - thermal efficiency - glass and stainless steel (aluminium) casing - automatic defrosting with water evaporation tank - electronic temperature control - internal LED light.

DE Aufsatzvitrinen mit Umluftkühlung. Vier Ausstellungsseiten mit Doppelverglasung - Übersicht über alle Produkte - thermische Leistungsfähigkeit - Gehäuse aus Glas und Edelstahl (Aluminium) - automatische Abtauung mit Wasserverdampfungsbehälter - elektronische Temperaturregelung - LED-Innenbeleuchtung.

Optional

<p>GRCLSC mod. LSC235 - LSC280</p> <p>Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffgitter</p> <p>28 €</p>	<p>GRCVGP mod. VGP200R - VGP400R</p> <p>Griglia cromata Chromed grids Grille chromée Verchromter Gitterrost</p> <p>28 €</p>	<p>GRPTCBD mod. TCBD68 - TCBD98</p> <p>Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffgitter</p> <p>28 €</p>
<p>AG mod. VGP200 - VGP400R LSC235 - LSC280</p> <p>Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles</p> <p>8 €</p>	<p>AGTCBD mod. TCBD68 - TCBD98</p> <p>Coppia aggancio per griglie Pair of hooks for grilles Paire accrochage pour grilles</p> <p>8 €</p>	

G-VGP200R - G-VGP400R



	G-VGP200R	G-VGP400R
	+2°C / +8°C	+2°C / +8°C
	701x 742 x 1300(h) mm	706 x 740 x 1800(h) mm
	638 x 628 x 618(h) mm	638 x 628 x 1180(h) mm
	200 L	408 L
	+32°C / 55%HR	+32°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	doppio vetro / double glazing	doppio vetro / double glazing
	260 W	330 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass
	no	no
REVERSIBLE		
	led	led
STANDARD	2 griglie / grids 510 x 485 mm	4 griglie / grids 510 x 485 mm
	96 Kg	180 Kg
	116 Kg	210 Kg
	760 x 820 x 1540(h) mm	760 x 820 x 2040(h) mm
	1.560 €	2.600 €

G-LSC235 - G-LSC280



	G-LSC235	G-LSC280
	+2°C / +8°C	+2°C / +8°C
	515 x 485 x 1650 (h) mm	415 x 485 x 1850 (h) mm
	473 x 405 x 1135(h) mm	473 x 405 x 1338(h) mm
	235 L	280 L
	+28°C / 60%HR	+28°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
CONTROL	doppio vetro / double glazing	doppio vetro / double glazing
	260 W	260 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata + plastica + vetro painted tin plate + plastic + glass	lamiera verniciata + plastica + vetro painted tin plate + plastic + glass
REVERSIBLE	no	no
	led	led
STANDARD	3 griglie / grids 400 x 410 mm	4 griglie / grids 400 x 410 mm
	96 Kg	107 Kg
	110 Kg	127 Kg
	575 x 545 x 1885(h) mm	575 x 545 x 2085(h) mm
	1.620 €	1.650 €

Glass Line

Vetrine 4 lati espositivi refrigerate - ventilate / 4-sides refrigerated display windows - ventilated
Vitrines réfrigérées 4 faces - ventilées / Kühlvitrine mit 4 Ausstellungsseiten - Umluftgekühlt

G-TCBD68 - G-TCBD98



- Lamiera verniciata bianca
- White colour

	G-TCBD68	G-TCBD98
	+2°C / +8°C	+2°C / +8°C
	428 x 386 x 927(h) mm	428 x 386 x 1152(h) mm
	350 x 350 x 535(h) mm	350 x 350 x 760(h) mm
	58 L	98 L
	+28°C / 60%HR	+28°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	doppio vetro / double glazing	doppio vetro / double glazing
	160 W	170 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata bianca + plastica + vetro white painted tin plate + plastic + glass	
	no	no
	led	led
STANDARD	3 griglie / grids 340 x 335 mm	4 griglie / grids 340 x 335 mm
	33 Kg	38 Kg
	42 Kg	48 Kg
	495 x 460 x 1085(h) mm	495 x 460 x 1310(h) mm
	605 €	690 €

Armadi refrigerati espositori - statici

IT Armadi refrigerati espositori con porta in vetrocamera e refrigerazione statica. Struttura e cornice porta in acciaio inox, interno in alluminio - sbrinamento automatico - controllo temperatura con termostato digitale. Illuminazione interna a LED - 4 griglie in dotazione per porta - 2 ruote e 2 piedini regolabili per una facile movimentazione.

EN Refrigerated display cabinets with double glazed door and static refrigeration. Casing and door frame in stainless steel, aluminium interior - automatic defrosting - temperature control with digital thermostat. Internal LED lighting - supplied with 4 grids for each door - 2 wheels and 2 adjustable feet for easy handling.

FR Armoires présentoirs réfrigérées avec porte à double vitrage et réfrigération statique. Corps et cadre de porte en acier inox, intérieur en aluminium - dégivrage automatique - régulation de température avec thermostat digital. Eclairage interne à LED - 4 grilles fournies par porte - 2 roues et 2 pieds réglables pour une plus grande praticité.




















DE Kühlschränke mit Doppelglastür und statischer Kühlung. Gehäuse und Türrahmen aus Edelstahl, innen aus Aluminium - automatische Abtauung - Temperaturregelung mit digitalem Thermostat. LED-Innenbeleuchtung - 4 Gitter je Tür - 2 Räder und 2 verstellbare Füße für einfache Handhabung.

Optional

GRC300G mod. SC300GSS	GRC500G mod. SC500GSS	AG
Griglia cromata Chromed grids Grilles chromes Verchromte Gitter	Griglia cromata Chromed grids Grilles chromes Verchromte Gitter	Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
30 €	30 €	8 €




















G-SC300GSS



	G-SC300GSS
	+2°C / +8°C
	600 x 520 x 1880(h) mm
	535 x 424 x 1437(h) mm
	307 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatica / automatic
	elettronico / electronic
	45 mm
	170 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - alluminio stainless steel AISI 430 - aluminium
	no
	led
STANDARD	4 griglie / grids 526 x 360 mm
	
	98 Kg
	120 Kg
	655 x 570 x 2140(h) mm
	1.400 €

G-SC500GSS



	G-SC500GSS
	+2°C / +8°C
	920 x 520 x 1880(h) mm
	855 x 424 x 1437(h) mm
	490 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatica / automatic
	elettronico / electronic
	45 mm
	250 W
	230V / 50Hz
MATERIAL	acciaio Inox AISI 430 - alluminio stainless steel AISI 430 - aluminium
	no
	led
STANDARD	8 griglie / grids 400 x 337 mm
	
	125 Kg
	146 Kg
	975 x 570 x 2130(h) mm
	2.065 €

Glass Line

Armadi refrigerati espositori - statici / Refrigerated display cabinets - static
Armoires présentoirs réfrigérées - statiques / Schaukühlschränke - statisch

Vetrinette espositiva refrigerate - ventilate

IT Vetrinette espositive con refrigerazione ventilata. Quattro lati espositivi - panoramica di tutti i prodotti esposti - efficienza termica data dal vetrocamera - sbrinamento temporizzato con vaschetta di raccolta condensa auto-evaporante - ante scorrevoli su entrambi i lati - illuminazione a LED.

EN Display windows with ventilated refrigeration. Four display sides - overview of all displayed products - thermal efficiency given by the double glazing - time-controlled defrosting with self-evaporating condensate collection tray - sliding doors on both sides - LED lighting.

FR Vitrines avec réfrigération ventilée. Quatre faces vitrées avec isolation thermique - vue d'ensemble de tous les produits - efficacité thermique donnée par le double vitrage - dégivrage temporisé avec bac de récupération de condensat auto-extractible - portes vitrées coulissantes des deux côtés - éclairage interne par LED.

DE Aufsatzvitrinen mit Umluftkühlung. Vier Ausstellungsseiten - Übersicht über alle Produkte - thermische Leistungsfähigkeit dank der Doppelverglasung - zeitgesteuerte Abtauung mit automatischer Verdampfung des Kondenswasser in der Abtropfschale - Schiebeglas auf beiden Seiten - LED-Innenbeleuchtung.

Optional

GRC91	GRC111	GRC131	AG
Griglia cromata Chromed grids Grilles chromes Verchromte Gitter	Griglia cromata Chromed grids Grilles chromes Verchromte Gitter	Griglia cromata Chromed grids Grilles chromes Verchromte Gitter	Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
42 €	45 €	46 €	8 €

G-HAV91



G-HAV111


















- Porta scorrevole - Doppia apertura
- Sliding doors on both sides



G-HAV131

- Porta scorrevole - Doppia apertura
- Sliding doors on both sides



	G-HAV91	G-HAV111	G-HAV131
	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C
	910 x 510 x 550(h) mm	1110 x 510 x 550(h) mm	1310 x 510 x 550(h) mm
	565 x 420 x 460(h) mm	760 x 420 x 460(h) mm	965 x 420 x 460(h) mm
	110 L	150 L	190 L
	+28°C / 60%HR	+28°C / 60%HR	+28°C / 60%HR
	ventilata / ventilated	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost	manuale / manual
GAS	R600a	R600a	R600a
	automatica automatic	automatica automatic	manuale manual
	elettronico electronic	termostato thermostat	termostato thermostat
	doppio vetro double glazing	doppio vetro double glazing	doppio vetro double glazing
	180 W	180 W	180 W
	230V / 50Hz	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio inox AISI 430 stainless steel AISI 430 + plastica / plastic + vetro / glass	acciaio inox AISI 430 stainless steel AISI 430 + plastica / plastic + vetro / glass	acciaio inox AISI 430 stainless steel AISI 430 + plastica / plastic + vetro / glass
	led	led	led
STANDARD	1 griglia / grid 390 x 552 mm	1 griglia / grid 390 x 752 mm	1 griglia / grid 390x 952 mm
			
	59 Kg	70 Kg	72 Kg
	70 Kg	81 Kg	84 Kg
	970 x 570 x 750(h) mm	1170 x 570 x 750(h) mm	1370 x 570 x 750(h) mm
	1.280 €	1.420 €	1.560 €

Glass Line

Vetrinette espositive refrigerate - ventilate / Refrigerated display windows - ventilated
Vitrines réfrigérées - ventilée / Aufsatzkühlvitrinen - Umluftgekühlt

Espositori refrigerati con vetro curvo - ventilati

IT Espositori refrigerati con vetro curvo da banco con refrigerazione ventilata. Quattro lati espositivi - panoramica di tutti i prodotti - efficienza termica data dal vetro camera - sbrinatorio automatico - controllo temperatura elettronico - struttura in vetro, materiale plastico e frontale inox - porte scorrevoli e luce interna a led.

EN Counter-top refrigerated display cases with curved glass and ventilated refrigeration. Four display sides - overview of all products - thermal efficiency given by the double glazing - automatic defrosting - electronic temperature control - glass and plastic casing and stainless steel front - sliding doors and internal led light.

FR Présentoirs de table réfrigérés avec verre bombé et réfrigération ventilée. Quatre faces vitrées - vue d'ensemble de tous les produits - efficacité thermique donnée par le double vitrage - dégivrage automatique - contrôle électronique de la température - corps en verre, matière plastique et façade en acier inox - portes vitrées coulissantes et éclairage interne par LED.

DE Kühlvitrienen mit gebogenem Glas und Umluftkühlung, Tischmodell. Vier Ausstellungsseiten - Übersicht über alle Produkte - thermische Leistungsfähigkeit dank der Doppelverglasung - automatische Abtauung - elektronische Temperaturregelung - Glas- und Kunststoffgehäuse und Edelstahlfrontblende - Schiebeglas und LED-Innenbeleuchtung.



G-VPR100 - G-VPR120 G-VPR160



	G-VPR100	G-VPR120	G-VPR160
	+2°C / +8°C	+2°C / +8°C	+2°C / +8°C
	695 x 462 x 670(h) mm	695 x 580 x 670(h) mm	873 x 580 x 670(h) mm
	663 x 380 x 384(h) mm	663 x 498 x 384(h) mm	841 x 498 x 384(h) mm
	100 L	120 L	160 L
	+28°C / 60%HR	+28°C / 60%HR	+28°C / 60%HR
	ventilata / ventilated	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta off cycle defrost	a sosta off cycle defrost	manuale / manual
GAS	R600a	R600a	R600a
	automatica automatic	automatica automatic	manuale manual
	elettronico electronic	termostato thermostat	termostato thermostat
	doppio vetro double glazing	doppio vetro double glazing	doppio vetro double glazing
	150 W	160 W	160 W
	230V / 50Hz	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio inox AISI 430 stainless steel AISI 430 + glass / vetro	acciaio inox AISI 430 stainless steel AISI 430 + glass / vetro	acciaio inox AISI 430 stainless steel AISI 430 + glass / vetro
	no	no	no
	led	led	led
STANDARD	2 griglie / grids 642x276 / 642x312 mm	2 griglie / grids 642x376 / 642x412 mm	2 griglie / grids 820x376 / 820x412 mm
	57 Kg	70 Kg	75 Kg
	81 Kg	95 Kg	98 Kg
	810 x 532 x 860(h) mm	810 x 650 x 860(h) mm	990 x 650 x 850(h) mm
	750 €	1.000 €	1.185 €

Glass Line

Espositori refrigerati con vetro curvo - ventilati / Refrigerated display cases with curved glass - ventilated
Présentoirs réfrigérés avec verre bombé - ventilées / Kühlvitrinen mit gebogenem Glas - Umluftgekühlt

Espositori refrigerati con vetro tondo - ventilati

IT Espositori refrigerati con vetro tondo e refrigerazione ventilata. Parte espositiva tutta in vetro - panoramica di tutto il prodotto - efficienza termica. Sbrinamento automatico - controllo temperatura elettronico - luce interna a led. Mod. ARC100B da banco con 4 piedini. Mod. ARC400RC con 5 ruote di cui 2 con freno.

EN Refrigerated display cases with rounded glass and ventilated refrigeration. The whole display area is made of glass - full view of the product - thermal efficiency. Automatic defrosting - electronic temperature control - internal led light. Counter-top Mod. ARC100B with 4 feet. Mod. ARC400RC with 5 wheels, 2 of which with brake.

FR Présentoirs réfrigérés avec verre rond et réfrigération ventilée. Surface d'exposition entièrement en verre - vue d'ensemble du produit entier - efficacité thermique. Dégivrage automatique - contrôle électronique de la température - éclairage interne à LED. Mod. de table ARC100B avec 4 pieds. Mod. ARC400RC avec 5 roues, dont 2 avec frein.

DE Kühlvitrinen mit Rundglas und Kühlung. Ausstellungsfläche ganz aus Glas - Überblick über das gesamte Produkt - thermische Effizienz. Automatische Abtauung - elektronische Temperaturregelung - LEDInnenbeleuchtung. Tisch-Mod. ARC100B mit 4 Füßen. Mod. ARC400RC mit 5 Rädern, 2 davon mit Bremse.



ARC100B - ARC400RC



	ARC100B	ARC400RC
	+2°C / +8°C	+2°C / +8°C
	ø 480 x 1030(h) mm	ø 680 x 1750(h) mm
	ø 350 x 535(h) mm	ø 350x 760(h) mm
	100 L	400 L
	+30°C / 55%HR	+30°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatico / automatic	automatico / automatic
GAS	R290	R290
	automatica / automatic	automatica / automatic
	elettronico / electronic	termostato / thermostat
	30 mm	30 mm
	210 W	210 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass
	no	no
	led	led
STANDARD	3 ripiani in vetro 3 glasses shelves	4 ripiani in vetro 4 glasses shelves
	50 Kg	127 Kg
	62 Kg	152 Kg
	570 x 570 x 1340(h) mm	800 x 755 x 2010(h) mm
	1.240 €	3.220 €

Glass Line

Espositori refrigerati con vetro tondo / Refrigerated display cases with rounded glass
Présentoirs réfrigérés avec verre rond / Kühlvitrienen mit rundem Glas

Espositori murali refrigerati - ventilati

- IT Espositori murali refrigerati con refrigerazione ventilata. Sbrinamento automatico - luce interna a led - controllo temperatura digitale con display - base in acciaio inox - vetri laterali e tendina frontale scorrevole - ripiani in acciaio inox 4 ruote di cui 2 con freno.
- FR Présentoirs réfrigérés à mur avec réfrigération ventilée. Dégivrage automatique - éclairage interne à LED - thermorégulation numérique avec afficheur - piètement en acier inox - vitres latérales et rideau avant coulissant - étagères en acier inox 4 roues dont 2 avec frein.
- EN Refrigerated wall displays cases with ventilated refrigeration. Automatic defrosting - internal led light - digital temperature control with display - stainless steel base - sliding side glass panels and sunshade - stainless steel shelves, 4 wheels, 2 of which with brake.
- DE Wandkühlvitrinen mit Umluftkühlung. Automatische Abtauung - LED-Innenbeleuchtung - digitale Temperaturregelung mit Display - Edelstahlunterteil - seitliche Schaugläser und Schiebevorhang - Edelstahlzwischenregale, 4 Räder, 2 davon mit Bremse.



RTS200C



- Vetri laterali e tendina frontale
- Sliding side glass panels and sunshade

	RTS200C
	+2°C / +10°C
	1000 x 638 x 1250(h) mm
	200 L
	+28°C / 60%HR
	ventilata / ventilated
DEFROST	automatico / automatic
GAS	R290
	automatica / automatic
	elettronico / electronic
	1300 W
	230V / 50Hz
MATERIAL	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass
	tendina / curtain only
	led
STANDARD	2 ripiani in Acciaio Inox AISI 430 2 shelves Stainless Steel AISI 430
	
	115 Kg
	121 Kg
	1080 x 640 x 1430(h) mm
	3.180 €

Glass Line

Espositori murali refrigerati - ventilati / Refrigerated wall displays cases - ventilated
Présentoirs réfrigérés à mur - ventilées / Wandkühlvitrinen - Umluftgekühlt

RTS180C - RTS220C



	RTS180C	RTS220C
		
	+2°C / +10°C	+2°C / +10°C
	494 x 674 x 1450(h) mm	494 x 674 x 1742(h) mm
	180 L	220 L
	+28°C / 60%HR	+28°C / 60%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatico / automatic	automatico / automatic
GAS	R290	R290
	automatica / automatic	automatica / automatic
	termostato / thermostat	termostato / thermostat
	1300 W	1300 W
	230V / 50Hz	230V / 50Hz
MATERIAL	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass	acciaio inox AISI 430 + vetro stainless steel AISI 430 + glass
	tendina / curtain only	tendina / curtain only
	led	led
STANDARD	2 ripiani in acciaio Inox AISI 430 2 shelves stainless Steel AISI 430	3 ripiani in acciaio Inox AISI 430 3 shelves stainless Steel AISI 430
		
	82 Kg	96 Kg
	91 Kg	106 Kg
	720 x 570 x 1760(h) mm	720 x 570 x 1930(h) mm
	2.400 €	2.440 €

Cantinette vini refrigerate - statiche

- IT** Cantinette per vini con refrigerazione statica. Mobile in legno e porte con telaio in legno massiccio e vetrocamera - refrigerazione di tipo statico con evaporatore in piastra di alluminio posizionato sulla parete di fondo - termoregolatore per il controllo automatico della temperatura - evaporazione acqua di condensa automatica - illuminazione a led comandata da interruttore - ventilatore interno collegato direttamente all'alimentazione per rendere uniforme, in tutti i vani, la temperatura.
- FR** Caves à vin avec réfrigération statique. Corps et portes en bois avec cadre en bois massif et double vitrage - réfrigération statique avec évaporateur à plaques d'aluminium positionné sur la paroi arrière - thermorégulateur pour le contrôle automatique de la température - évaporation automatique de l'eau de condensation - éclairage LED contrôlé par interrupteur - ventilateur interne connecté directement à l'alimentation électrique pour une température uniforme dans tous les compartiments.
- EN** Wine cellars with static refrigeration. Wooden case and doors with solid wood frame and double glazing - static refrigeration with aluminium plate evaporator positioned on the back wall - thermoregulator for automatic temperature control - automatic condensation water evaporation - LED lighting switch-controlled - internal fan directly connected to the power supply to ensure uniform temperature in all compartments.
- DE** Weinkeller mit statischer Kühlung. Holzgehäuse und Türen mit Massivholzrahmen und Doppelverglasung - statische Kühlung mit Aluminiumplattenverdampfer an der Rückwand - Thermoregler zur automatischen Temperaturregelung - automatische Kondensatwasserverdampfung - schaltgesteuerte LED-Beleuchtung - Innenlüfter direkt an das Stromnetz angeschlossen, um die Temperatur in allen Räumen gleichmässig zu halten.

Optional

GRP200 505 x 215 mm	GRP400 505 x 415 mm
Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoff Gitter
18 €	20 €

KL2791 - KL2791N KL2791W



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



WENGÉ

	KL2791	KL2791N	KL2791W
	+2°C / +8°C		
	640 x 610 x 1860(h) mm		
	460 x 450 x 1500(h) mm		
	310 L		
	+32°C / 55%HR		
	evaporatore a piastra / plate evaporator		
DEFROST	a sosta / off cycle defrost		
GAS	R600a		
	automatica / automatic		
CONTROL	automatica / automatic		
	45 mm		
	185 W		
	230V / 50Hz		
MATERIAL	legno - ABS / wood - ABS		
REVERSIBLE	no		
	led		
STANDARD	4 griglie / grids 505 x 415 mm 1 griglia / grid 505 x 215 mm		
	130 Kg		
	150 Kg		
	800 x 800 x 2280(h) mm		
	2.100 €		

Glass Line






Cantinette vini refrigerate - statiche / Refrigerated wine cellars - statics
Caves à vin réfrigérées - statiques / Gekühlte Weinkeller - statisch

forcar®

KL2791F - KL2791FN KL2791FW



-  NOCE SCURO/
DARK WALNUT
-  N
NOCE CHIARO/
LIGHT WALNUT
-  W
WENGÉ

	KL2791F	KL2791FN	KL2791FW
		-18°C / -22°C	
		640 x 610 x 1860(h) mm	
		460 x 450 x 1500(h) mm	
		310 L	
		+32°C / 55%HR	
		evaporatore a piastra / plate evaporator	
DEFROST		a sosta / off cycle defrost	
GAS		R600a	
		automatica / automatic	
CONTROL		automatica / automatic	
		45 mm	
		380 W	
		230V / 50Hz	
MATERIAL		legno - ABS / wood - ABS	
REVERSIBLE		no	
		led	
STANDARD		6 ripiani fissi / fixed shelves	
			
		130 Kg	
		150 Kg	
		800 x 800 x 2280(h) mm	
		2.760 €	









Glass Line

Cantinette vini refrigerate - statiche / Refrigerated wine cellars - statics
Caves à vin réfrigérées - statiques / Gekühlte Weinkeller - statisch

KL2792 - KL2792N KL2792W



















-  NOCE SCURO/
DARK WALNUT
-  N
NOCE CHIARO/
LIGHT WALNUT
-  W
WENGÉ

	KL2792	KL2792N	KL2792W
	+2°C / +8°C +2°C / +8°C		
	1280 x 610 x 1860(h) mm		
	460 x 450 x 1500 + 460 x 450 x 1500(h) mm		
	310 + 310 L		
	+32°C / 55%HR		
	evaporatore a piastra / plate evaporator		
DEFROST	a sosta / off cycle defrost		
GAS	R600a		
	automatica / automatic		
CONTROL	automatica / automatic		
	45 mm		
	185 + 185 W		
	230V / 50Hz		
MATERIAL	legno - ABS / wood - ABS		
REVERSIBLE	no		
	led		
STANDARD	8 griglie / grids 505 x 415 mm 2 griglie / grids 505 x 215 mm		
			
	260 Kg		
	290 Kg		
	1430 x 800 x 2280(h) mm		
	3.970 €		

KL2794 - KL2794N KL2794W



- 
 NOCE SCURO/
DARK WALNUT
- 
 NOCE CHIARO/
LIGHT WALNUT
- 
 WENGÉ

	KL2794	KL2794N	KL2794W
			
	+2°C / + 8°C -18°C / -22°C		
	1280 x 610 x 1860(h) mm		
	460 x 450 x 1500 + 460 x 450 x 1500(h) mm		
	310 + 310 L		
	+32°C / 55%HR		
	evaporatore a piastra / plate evaporator		
DEFROST	a sosta / off cycle defrost		
GAS	R600a		
	automatica / automatic		
CONTROL	automatica / automatic		
	45 mm		
	185 + 380 W		
	230V / 50Hz		
MATERIAL	legno - ABS / wood - ABS		
REVERSIBLE	no		
	led		
STANDARD	4 griglie / grids 505 x 415 mm 1 griglia / grid 505 x 215 mm 6 ripiani fissi / fixed shelves		
			
	260 Kg		
	290 Kg		
	1430 x 800 x 2280(h) mm		
	4.650 €		












Glass Line

Cantinette vini refrigerate - statiche / Refrigerated wine cellars - statics
Caves à vin réfrigérées - statiques / Gekühlte Weinkeller - statisch

KL2793 - KL2793N KL2793W



-  NOCE SCURO/
DARK WALNUT
-  N
NOCE CHIARO/
LIGHT WALNUT
-  W
WENGÉ

	KL2793	KL2793N	KL2793W
	+2°C / +8°C		
	640 x 610 x 870(h) mm		
	510 x 485 x 620(h) mm		
	130 L		
	+32°C / 55%HR		
	evaporatore a piastra / plate evaporator		
DEFROST	a sosta / off cycle defrost		
GAS	R600a		
	automatica / automatic		
	automatica / automatic		
	40 mm		
	105 W		
	230V / 50Hz		
MATERIAL	legno - ABS / wood - ABS		
	si / yes		
	led		
STANDARD	1 griglia / grid 505 x 415 mm 1 griglia / grid 505 x 215 mm		
			
	44 Kg		
	60 Kg		
	680 x 650 x 1180(h) mm		
	1.500 €		

CantINETte vini refrigerate - ventilate modello ENOLO



IT Cantinette per vini con refrigerazione ventilata - modello Enolo. Centralina e display digitali - struttura esterna verniciata nera - fianchi interni in ABS nero e pannello posteriore in **acciaio inox AISI 304** - luce interna LED - doppio vetro temperato con protezione raggi UV - cornice porta in acciaio inox - chiusura porta con chiave. Modelli VI120D e VI180D con temperature differenziate. Il modello VI462D è completo di 10 ripiani fissi, mentre per i restanti modelli al momento dell'ordine è possibile scegliere griglie in legno o in plastica nere scorrevoli.

EN Wine cellars with ventilated refrigeration - Enolo model. Digital control unit and display - black painted external casing - internal sides in black ABS and back panel in **stainless steel AISI 304** - internal LED light - double tempered glass with UV protection - stainless steel door frame - door lock with key. Models VI120D and VI180D with differentiated temperatures. Model VI462D is equipped with 10 fixed wooden grids - other models can be ordered with wooden or black plasticized sliding grids.

FR Caves à vin avec réfrigération ventilée - modèle Enolo. Unité de commande et afficheur numériques - corps extérieur peint en noir - côtés intérieurs en ABS noir et panneau arrière en **acier inox AISI 304** - éclairage interne à LED - double verre trempé avec protection UV - cadre de porte en acier inox - serrure de porte avec clé. Modèles VI120D et VI180D avec températures variables. Le modèle VI462D est livré avec 10 grilles fixes en bois - les autres modèles sont disponibles avec des grilles coulissantes en bois ou plastifiée noire, indiquer dans la commande.

DE Weinkeller mit Umluftkühlung - Modell Enolo. Digitale Steuereinheit und Display - schwarz lackiertes Außengehäuse - Innenseiten aus schwarzem ABS und Rückwand aus **Edelstahl AISI 304** - LED-Innenbeleuchtung - doppelt gehärtetes Glas mit UV-Schutz - Türrahmen aus Edelstahl - Türschloss mit Schlüssel. Modelle VI120D und VI180D mit unterscheidbare Temperaturen. Das Modell VI462D ist mit 10 feste Gitter- die übrigen Modelle können mit verschiebbaren Holz- oder schwarzes plastifiziertes Gleitgitter.

Optional


















DZ18S	DZ18W
Griglia plasticata nera scorrevole + coppia guide Black plasticized sliding grid + pair of slides Grille coulissante plastifiée noire + paire de glissières Schwarzes plastifiziertes Gleitgitter + Paar Dias	Griglia in legno scorrevole + coppia guide Sliding wood grid + pair of slides Grille coulissante en bois + paire de glissières Gleitendes Holzgitter + Führungsschienen
	
52 €	58 €



G-VI462D

FUORI PRODUZIONE OUT OF PRODUCTION



	G-VI462D
	+5°C / +18°C
	570 x 595 x 820(h) mm
	217/217 x 440 x 611(h) mm
	100 L max. 30 bottiglie / bottles
	+32 C° / +55%H
	ventilata / ventilated
DEFROST	automatica / automatic
GAS	R600a
	automatico / automatic
CONTROL	controllo touchpad / touch pad controller
	40 mm
	110 W
	220-240V / 50Hz
MATERIAL	lamiera verniciata + ABS + acciaio Inox + vetro painted tin plate + ABS + stainless steel + glass
REVERSIBLE	si / yes
	led
STANDARD	10 ripiani fissi / fixed shelves
	
	44 Kg
	47 Kg
	660 x 655 x 865(h) mm
	

Glass Line

Cantinette vini refrigerate - ventilate - modello ENOLO / Refrigerated wine cellars - ventilated - ENOLO model
Caves à vin réfrigérées - ventilées - Ligne ENOLO / Gekühlte Weinkeller - Umluftgekühlt - Modell ENOLO

forcar

G-VI120S - G-VI120D



- Max. 10 griglie/grids

- Max. 9 griglie/grids

Packing list: 2 colli

	G-VI120S	G-VI120D
	+5°C / +18°C	+5°C + 12°C +12°C + 20°C
	595 x 710 x 1270(h) mm	595 x 710 x 1270(h) mm
	490 x 551 x 1055(h) mm	490 x 551 x 1055(h) mm
	270 L max. 71 bottiglie / bottles	261 L max. 65 bottiglie / bottles
	+32 C° / +55%H	+32 C° / +55%H
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatica / automatic	automatico / automatic
GAS	R600a	R600a
	automatico / automatic	automatica / automatic
CONTROL	controllo touchpad touch pad controller	controllo touchpad touch pad controller
	55 mm	55 mm
	160 W	160 W
	220-240V / 50Hz	220-240V / 50Hz
MATERIAL	lamiera verniciata + ABS + acciaio Inox + vetro painted tin plate + ABS + stainless steel + glass	lamiera verniciata + ABS + acciaio Inox + vetro painted tin plate + ABS + stainless steel + glass
REVERSIBLE	si / yes	si / yes
	led	led
STANDARD	3 griglie / grids	3 griglie / grids
	71 Kg	74 Kg
	82 Kg	85 Kg
	645 x 780 x 1420(h) mm	645 x 780 x 1420(h) mm
	1.720 €	1.835 €

Glass Line

Cantinette vini refrigerate - ventilate - modello ENOLO / Refrigerated wine cellars - ventilated - ENOLO model
Caves à vin réfrigérées - ventilées - Ligne ENOLO / Gekühlte Weinkeller - Umluftgekühlt - Modell ENOLO

G-VI180S - G-VI180D



- Max. 15 griglie/grids

- Max. 14 griglie/grids

Packing list: 2 colli

	G-VI180S	G-VI180D
	+5°C / +18°C	+5°C + 12°C +12°C + 20°C
	595 x 710 x 1720(h) mm	595 x 710 x 1720(h) mm
	490 x 551 x 1500(h) mm	490 x 551 x 1500(h) mm
	388 L max. 101 bottiglie / bottles	379 L max. 95 bottiglie / bottles
	+32 C° / +55%H	+32 C° / +55%H
	ventilata / ventilated	ventilata / ventilated
DEFROST	automatica / automatic	automatico / automatic
GAS	R600a	R600a
	automatico / automatic	automatica / automatic
CONTROL	controllo touchpad touch pad controller	controllo touchpad touch pad controller
	55 mm	55 mm
	160 W	160 W
	220-240V / 50Hz	220-240V / 50Hz
MATERIAL	lamiera verniciata + ABS + acciaio Inox + vetro painted tin plate + ABS + stainless steel + glass	lamiera verniciata + ABS + acciaio Inox + vetro painted tin plate + ABS + stainless steel + glass
REVERSIBLE	si / yes	si / yes
	led	led
STANDARD	5 griglie / grids	5 griglie / grids
	92 Kg	94 Kg
	103 Kg	106 Kg
	645 x 780 x 1870(h) mm	645 x 480 x 1870(h) mm
	1.993 €	2.110 €

Cantinette vini refrigerate - statiche - modello BJ

IT Cantinette per vini con refrigerazione statica. Centralina e display digitali - temperatura differenziata a seconda della posizione (da +5°C del ripiano inferiore a +18°C di quello superiore) - struttura esterna verniciata nera - interno alluminio nero goffrato - luce interna LED - doppio vetro temperato con protezione raggi UV - chiusura a porta con chiave. Al momento dell'ordine è possibile scegliere griglie in acciaio fisse o in legno scorrevoli.

EN Wine cellars with static refrigeration. Digital control unit and display - temperature differentiated according to the position (from +5°C on the lower shelf to +18°C on the upper shelf) - black painted external structure - embossed black aluminium internal structure - internal LED light - double tempered glass with UV protection - door lock with key. It is possible to choose between fixed steel or sliding wooden grids when placing the order.

FR Caves à vin avec réfrigération statique. Unité de commande et d'affichage numérique - température différenciée selon la position (de +5°C de l'étagère inférieure à +18°C de l'étagère supérieure) - corps extérieur peint en noir - profil intérieur en aluminium gaufré noir - éclairage intérieur à LED - double verre trempé avec protection UV - serrure avec clé. Lors de la commande, on peut choisir entre des grilles fixes en acier ou coulissantes en bois.

DE Weinkeller mit statischer Kühlung. Digitales Steuergerät und Display - je nach Position unterschiedliche Temperatur (von +5°C des unteren Fachs bis +18°C des oberen Fachs) - schwarz lackiertes Außen-gehäuse - schwarz geprägte Innenstruktur aus Aluminium - LED-Innenbeleuchtung - doppelt gehärtetes Glas mit UV-Schutz - Türschloss mit Schlüssel. Bei der Bestellung kann man zwischen festen Stahl- oder Schiebe-Holzgittern wählen.

Optional

BJ22S	BJ21W
Griglia in acciaio fissa + coppia guide Fixed steel grid + slides Grille fixe en acier + glissières Festes Stahlgitter + Führungsschienen	Griglia in legno scorrevole + coppia guide Sliding wood grid + pair of slides Grille coulissante en bois + paire de glissières Gleitendes Holzgitter + Führungsschienen
42 €	47 €



G-BJ118 - G-BJ208



- Max. 4 griglie/grids



- Max. 9 griglie/grids

Packing list: 2 colli

	G-BJ118	G-BJ208
	+5°C / +18°C	+5°C / +18°C
	600 x 603 x 860(h) mm	600 x 603 x 1260(h) mm
	520 x 470 x 695(h) mm	520 x 470 x 1095(h) mm
	24 bottiglie / bottles max 4 griglie / grills	54 bottiglie / bottles max 9 griglie / grills
	+33°C / 60%HR	+33°C / 60%HR
	statica / static	statica / static
DEFROST	automatico / automatic	automatico / automatic
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	40 mm	40 mm
	77 W	82 W
	230V / 50Hz	230V / 50Hz
MATERIAL	vernice nera + alluminio nero goffrato black coating + black embossed aluminium	vernice nera + alluminio nero goffrato black coating + black embossed aluminium
REVERSIBLE	no	no
	led	led
STANDARD	1 griglia in acciaio + 1 coppia guide / 1 stainless steel grid + 1 pair of slides	3 griglia in acciaio +3 coppia guide / 3 stainless steel grids + 3 pair of slides
NET Kg	46 Kg	60 Kg
GROSS Kg	66 Kg	83 Kg
	660 x 660 x 1140(h) mm	660 x 660 x 1540(h) mm
€	850 €	1.050 €

G-BJ308 - G-BJ408



- Max. 12 griglie/grids

- Max. 16 griglie/grids

Packing list: 2 colli

	G-BJ308	G-BJ408
	+5°C / +18°C	+5°C / +18°C
	600 x 603 x 1560(h) mm	600 x 603 x 1860(h) mm
	520 x 470 x 1395(h) mm	520 x 470 x 1695(h) mm
	72 bottiglie / bottles max 12 griglie / grills	96 bottiglie / bottles max 16 griglie / grills
	+33°C / 60%HR	+33°C / 60%HR
	statica / static	statica / static
DEFROST	automatico / automatic	automatico / automatic
GAS	R600a	R600a
	automatica / automatic	automatica / automatic
	elettronico / electronic	elettronico / electronic
	40 mm	40 mm
	100 W	112 W
	230V / 50Hz	230V / 50Hz
MATERIAL	vernice nera + alluminio nero goffrato black coating + black embossed aluminium	vernice nera + alluminio nero goffrato black coating + black embossed aluminium
	no	no
	led	led
STANDARD	4 griglie in acciaio + 4 coppia guide / 4 stainless steel grids + 4 pair of slides	5 griglie in acciaio + 5 coppia guide / 5 stainless steel grids + 5 pair of slides
		
	72 Kg	85 Kg
	99 Kg	110 Kg
	660 x 660 x 1840(h) mm	660 x 660 x 2140(h) mm
	1.310 €	1.520 €

Glass Line

Cantinette vini refrigerate- statica - modello BJ / Refrigerated wine cellars - static - model BJ
Cave à vins réfrigérées - statiques - modél BJ / Gekühlte Weinkeller - statisch - Modell BJ

Armadi refrigerati linea snack - ventilati

IT Armadi refrigerati linea snack con refrigerazione ventilata. Struttura esterna e interna in lamiera verniciata epossidica bianca - chiusura porta con molla di ritorno - porta in doppio vetro con resistenza anti condensa - luce interna a led - pannelli esterni di fondo e retro in lamiera zincata.

EN Refrigerated snack line cabinets with ventilated refrigeration. External and internal casing in white epoxy painted plate - door closing with self-closing spring - double-glazed door with heating element to prevent condensation - internal led light - external back and bottom panels in galvanized plate.

FR Armoires réfrigérées ligne snack avec réfrigération ventilée. Corps extérieur et intérieur en tôle peinte en époxy blanc - fermeture de la porte avec ressort auto-fermant - porte à double vitrage avec résistance contre la condensation - éclairage intérieur à LED - panneaux arrière et du fond extérieurs en tôle galvanisée.



















DE Kühlschränke Snack-Linie mit Umluftkühlung. Äußere und innere Gehäuse aus weißem, epoxidlackiertem Blech - Türschließung mit Rückholfeder - doppelverglaste Tür mit Heizstab zur Kondenswasser verdampfung - LED-Innenbeleuchtung - äußere Rückwände und Boden aus verzinktem Blech.

Optional

GRP420	GRP930	AG
Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter	Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter	Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
23 €	23 €	8 €

G-SNACK420BTG






















	G-SNACK420BTG
	-18°C / -22°C
	680 x 700 x 2000 (h) mm
	564 x 570 x 1310 (h) mm
	578 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatico / automatic
	elettronico / electronic
	60 mm
	850 W
	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate + porta in vetro / glass door
	no
	si / yes
STANDARD	4 griglie / grills
	
	138 Kg
	167 Kg
	715 x 765 x 2290(h) mm
	2.730 €

Glass Line

Armadi refrigerati linea snack - ventilati / Snack Refrigerated cabinets - ventilated
Armoires réfrigérées ligne snack - ventilées / Kühlschränke - Umluftkühlung - Snack-Linie

G-SNACK930BTG



	G-SNACK930BTG
	-18°C / -22°C
	1370 × 700 × 2000 (h) mm
	1250 × 570 × 1310 (h) mm
	1078 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	elettrico / electric
GAS	R290
	automatico / automatic
	elettronico / electronic
	60 mm
	1000 W
	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate + porta in vetro / glass door
	no
	si / yes
STANDARD	8 griglie / grills
	
	212 Kg
	260 Kg
	1405 × 765 × 2290(h) mm
	3.860 €

Glass Line

Armadi refrigerati linea snack - ventilati / Snack Refrigerated cabinets - ventilated
Armoires réfrigérées ligne snack - ventilées / Kühlschränke - Umluftkühlung - Snack-Linie

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Armadi refrigerati linea snack - statici

IT Armadi refrigerati linea snack con refrigerazione statica. Struttura esterna in lamiera verniciata epossidica bianca - interno in alluminio verniciato epossidico bianco (interno in ABS per i modelli 176-251) - luce interna - pannelli esterni di fondo e retro in lamiera zincata - termometro digitale.

EN Refrigerated snack line cabinets with static refrigeration. External casing in white epoxy painted plate - internal casing in white epoxy painted aluminium (internal in ABS for models 176-251) - internal light - external back and bottom panels in galvanized plate - digital thermometer.

FR Armoires réfrigérées ligne snack avec réfrigération statique. Corps extérieur en tôle peinte en époxy blanc - intérieur en aluminium peint en époxy blanc (intérieur en ABS pour modèles 176-251) - éclairage intérieur - panneaux arrière et du fond extérieurs en tôle galvanisée - Thermomètre numérique.

DE Kühlschränke Snack-Linie mit Ustatischer Kühlung. Äußere Gehäuse aus weißem, epoxidlackiertem Blech - innere Gehäuse aus weißem, epoxidlackiertem Aluminium (ABS für die Modelle 176-251) - LED-Innenbeleuchtung - äußere Rückwände und Boden aus verzinktem Blech. Digitales Thermometer nur für SNACK 340TNG -638L2SNG.

Optional

GRP176A mod. SNACK176SC	GRP251A mod. SNACK251SC	GRP290N mod. SNACK290SC
	Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter	
16 €	16 €	16 €
GRP34 mod. SNACK340	GRP638SX mod. SNACK638	GRP638DX mod. SNACK638
	Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter	
20 €	20 €	20 €
GRP50G mod. SC50G	GRP100G mod. SC100G	AG
Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kunststoffbeschichtetes Gitter klein	Griglia plastificata grande Big plastic coated grid Grille plastifiée grande Kunststoffbeschichtetes Gitter groß	Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
18 €	18 €	8 €

G-SNACK176SC G-SNACK251SC



	G-SNACK176SC	G-SNACK251SC
	+2°C / +8°C	+2°C / +8°C
	550 x 450 x 1650(h) mm	550 x 538 x 1880(h) mm
	470 x 290 x 950(h) mm	460 x 350 x 1170(h) mm
	171 L	244 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	automatico / automatic	automatico / automatic
	termostato / thermostat	termostato / thermostat
CONTROL		
	35 mm	40 mm
	90 W	165 W
	230V / 50Hz	230V / 50Hz
	1 Ph	
MATERIAL	lamiera verniciata/painted tin plate + ABS	lamiera verniciata/painted tin plate + ABS
	no	no
REVERSIBLE		
	si / yes	si / yes
STANDARD		
	4 griglie / grids 470 x 275 mm	4 griglie / grids 460 x 310 mm
	53 Kg	73 Kg
	68 Kg	88 Kg
	626 x 537 x 1870(h) mm	626 x 603 x 2020(h) mm
	665 €	785 €

Glass Line

Armadi refrigerati linea snack - statici / Snack Refrigerated cabinets - statics
Armoires réfrigérées ligne snack - statiques / Kühlschränke - Umluftkühlung - Snack-Linie

forcar®

G-SNACK290SC G-SNACK340TNG






















	G-SNACK290SC	G-SNACK340TNG
	+2°C / +8°C	+2°C / +8°C
	595 x 575 x 1830(h) mm	660 x 650 x 1910(h) mm
	500 x 400 x 1200(h) mm	570 x 550 x 1260(h) mm
	290 L	331 L
	+32°C / 55%HR	+32°C / 55%HR
	statica / static	statica / static
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	automatico / automatic	automatico / automatic
	termostato / thermostat	elettronico / electronic
CONTROL		
	40 mm	45 mm
	165 W	165 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate	lamiera verniciata / painted tin plate
	no	no
REVERSIBLE		
	si / yes	si / yes
STANDARD		
	100 Kg	95 Kg
	116 Kg	111 Kg
	688 x 641 x 2050(h) mm	720 x 690 x 2210(h) mm
	885 €	1.125 €

Glass Line

Armadi refrigerati linea snack - statici / Snack Refrigerated cabinets - statics
Armoires réfrigérées ligne snack - statiques / Kühlschränke - Umluftkühlung - Snack-Linie

G-SNACK638L2TNG



	G-SNACK638L2TNG
	+2°C / +8°C
	1198 x 530 x 1880(h) mm
	1110 x 360 x 1250(h) mm
	620 L
	+32°C / 55%HR
	statica / static
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatico / automatic
	elettronico / electronic
	45 mm
	250 W
	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate
	no
	si / yes
STANDARD	8 griglie / grids 540 x 350 mm
	
	130 Kg
	148 Kg
	1270 x 610 x 2180(h) mm
	1.800 €

Glass Line

Armadi refrigerati linea snack - statici / Snack Refrigerated cabinets - statics
Armoires réfrigérées ligne snack - statiques / Kühlschränke - Umluftkühlung - Snack-Linie

forcar®

G-SC50G



Espositori ideali per prodotti da prima colazione
(come latte, yogurt ed eventuali prodotti refrigerati)
Ideal for breakfast products (milk, yogurt or refrigerated products)

G-SC100G



	G-SC50G	G-SC100G
	+2°C / +8°C	+2°C / +8°C
	570 x 533 x 540(h) mm	620 x 543 x 700(h) mm
	490 x 440 x 420(h) mm	540 x 450 x 580(h) mm
	68 L	115 L
	+32°C / 55%HR	+32°C / 55%HR
	evaporatore a piastra plate evaporator	evaporatore a piastra plate evaporator
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	evaporatore a piastra / flata evaporator	evaporatore a piastra / flata evaporator
	termostato / thermostat	termostato / thermostat
	40 mm	40 mm
	85 W	85 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate + vetrocamera / insulating glass	lamiera verniciata / painted tin plate + vetrocamera / insulating glass
	no	no
	led	led
STANDARD	1 griglia / grid 470 x 400 mm 1 griglia / grid 470 x 200 mm	1 griglia / grid 530 x 395 mm 1 griglia / grid 530 x 240 mm
	40 Kg	46 Kg
	50 Kg	57 Kg
	645 x 620 x 675(h) mm	695 x 630 x 835(h) mm
	495 €	675 €

Glass Line

Armadi refrigerati linea snack - statici / Snack Refrigerated cabinets - statics
Armoires réfrigérées ligne snack - statiques / Kühlschränke - Umluftkühlung - Snack-Linie

Bottle Cooler ventilata

IT Bottle Cooler con refrigerazione ventilata. Espositore refrigerato orizzontale per bibite - materiale esterno verniciato nero - interno in alluminio - sbrinamento automatico - termostato di regolazione temperatura elettronico - porte scorrevoli.

EN Bottle Cooler with ventilated refrigeration. Horizontal refrigerated display for drinks - black painted external material - aluminium on the inside - automatic defrosting - electronic temperature control thermostat - sliding doors.

FR Refroidisseur de bouteille avec réfrigération ventilée. Présentoir réfrigéré horizontal pour boissons - matériau extérieur peint en noir - en aluminium à l'intérieur - dégivrage automatique - thermostat électronique de contrôle de température - portes coulissantes.

DE Flaschenkühler mit Umluftkühlung. Horizontale Kühltheke für Getränke - außen schwarz lackiertes Material - innen Aluminium - automatische Abtauung - elektronischer Temperaturregler - Schiebetüren.



















Optional	GRCBC1 mod. BC1PB	GRCBC2 mod. BC2PS	GRCBC3C mod. BC3PS centrale / central	GRCBC3L mod. BC3PS laterale / lateral	AG
	Griglia cromata Chromed grids Grille chromée Verchromter Gitterrost				Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
	20 €	20 €	20 €	20 €	8 €

G-BC1PB



G-BC2PS



	G-BC1PB	G-BC2PS
	+2°C / +8°C	+2°C / +8°C
	602 x 535 x 920(h) mm	920 x 535 x 920(h) mm
	537 x 408 x 765 (h) mm	855 x 408 x 765(h) mm
	140 L	223 L
	+32°C / 55%HR	+32°C / 55%HR
	ventilata / ventilated	ventilata / ventilated
DEFROST	a sosta / off cycle defrost	a sosta / off cycle defrost
GAS	R600a	R600a
	automatico / automatic	automatico / automatic
	elettronico / electronic	elettronico / electronic
	35 mm	40 mm
	106 W	112 W
	230V / 50Hz	230V / 50Hz
MATERIAL	lamiera verniciata / painted tin plate + alluminio / aluminium	lamiera verniciata / painted tin plate + alluminio / aluminium
	no	no
	si / yes	si / yes
STANDARD	2 griglie / grids 520 x 315 mm	4 griglie / grids 420 x 320 mm
		
	54 Kg	72 Kg
	75 Kg	96 Kg
	657 x 570 x 1200(h) mm	980 x 570 x 1200(h) mm
	815 €	980 €

Glass Line

Bottle Cooler - ventilata / Bottle Cooler - ventilated
 Refroidisseur de bouteille - ventilé / Flaschenkühler - Umluftkühlung

G-BC3PS



	G-BC3PS
	+2°C / +8°C
	1350 x 535 x 920(h) mm
	1285 x 408 x 765 (h) mm
	335 L
	+32°C / 55%HR
	ventilata / ventilated
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatico / automatic
	elettronico / electronic
	40 mm
	138 W
	230V / 50Hz
1 Ph	
MATERIAL	lamiera verniciata + alluminio painted tin plate + aluminium
	no
REVERSIBLE	
	si / yes
STANDARD	2 griglie / grids 445 x 320 mm 4 griglie / grids 405 x 320 mm
	
	91 Kg
	118 Kg
	1405 x 570 x 1200(h) mm
	1.225 €






Vetrina pasticceria ventilata

- IT Vetrina espositiva per pasticceria con refrigerazione ventilata. Compressore ermetico alta capacità di refrigerazione - bassi livelli di consumo e di rumore - massima uniformità di temperatura - vetro doppia camera - ampia area espositiva visibilità illimitata - tre piani con mantenimento della stessa temperatura - porte scorrevoli con chiusura automatica - termostato controllo di temperatura di qualità.
- FR Vitrine pour pâtisserie avec réfrigération ventilée. Compresseur hermétique à haut rendement frigorifique - faible consommation et faible niveau sonore - uniformité de température maximale - double vitrage - grande surface d'exposition avec visibilité illimitée - trois étages avec la même température - portes coulissantes à fermeture automatique - thermostat de contrôle de la température de qualité.
- EN Pastry display case with ventilated refrigeration. Hermetic compressor with high refrigeration capacity - low consumption and noise levels - maximum temperature uniformity - double glazing - large display area with unlimited visibility - three floors at the same temperature - sliding doors with automatic closing - quality temperature control thermostat.
- DE Ausstellungsvitrine für Feingebäck mit Umluftkühlung. Hermetischer Kompressor mit hoher Kälteleistung - niedriger Verbrauch und geringe Geräusche - maximale Temperaturgleichmäßigkeit - Doppelverglasung - große Ausstellungsfläche mit unbegrenzter Sicht - drei Etagen mit gleicher Temperatur - Schiebetüren mit automatischer Schließung - hochwertiger Thermostat mit Temperaturregelung.



EDEN15



	EDEN15
	+2°C / +8°C
	1505 x 740 x 1305(h) mm
	500/700 L
	+30°C / 60%HR
	ventilata / ventilated
DEFROST	a sosta / off cycle defrost
GAS	R600a
	automatico / automatic
	elettronico / electronic
	doppio vetro / double glazing
	655 W
	230V / 50Hz
MATERIAL	lamiera verniciata + alluminio painted tin plate + aluminium
	porte scorrevoli in vetro glass sliding doors
	led
STANDARD	3 ripiani in vetro / glass shelves 360 x 1355 mm
	
	310 Kg
	390 Kg
	1540 x 780 x 1680(h) mm
	7.700 €

Glass Line

Vetrina pasticceria - ventilata / Pastry display case - ventilated
Vitrine pâtisserie - ventilée / Konditorei-Vitrine - Umluftkühlung

G-BC1PB87
G-BC2PS87
G-BC3PS87



G-BC1PB87



G-BC2PB87



G-BC3PB87

Bottle Cooler h87 ventilati

BOTTLE COOLER - VENTILATED
REFROIDISSEUR DE BOUTEILLE - VENTILÉ
ENFRIADOR DE BOTELLAS - VENTILADO

IT Espositore refrigerato orizzontale per bibite - materiale esterno verniciato nero - interno in alluminio - sbrinamento automatico - termostato di regolazione temperatura elettronico - porte scorrevoli, ad eccezione del modello G-BC1PB87.

EN Horizontal refrigerated display for drinks - black painted external material - aluminium on the inside - automatic defrosting - electronic temperature control thermostat - sliding doors, except for model G-BC1PB87.

FR Présentoir réfrigéré horizontal pour boissons - matériau extérieur peint en noir - en aluminium à l'intérieur - dégivrage automatique - thermostat électronique de contrôle de température - portes coulissantes, sauf pour le modèle G-BC1PB87.

ES Expositor horizontal refrigerado para bebidas - material exterior ver-pintado negro - interior aluminio - deshielo automático - control electrónico de la temperatura - puertas deslizantes, excepto el modelo G-BC1PB87.

GRCBC1 mod. BC1PB	GRCBC2 mod. BC2PS
Griglia cromata Chromed grids Grille chromée Verchromter Gitterrost	
20 €	20 €

GRCBC3C mod. BC3PS centrale / central	GRCBC3L mod. BC3PS laterale / lateral	AG
		Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste
20 €	20 €	8 €

	G-BC1PB87	G-BC2PS87	G-BC3PS87
	+2°C / +8°C		
	600 x 535 x 870(h) mm	900 x 535 x 870(h) mm	1350 x 535 x 870(h) mm
	535 x 370 x 735(h) mm	835 x 370 x 735(h) mm	1285 x 370 x 735(h) mm
	129 L	202 L	320 L
	+32°C / 55%HR		
	ventilata / ventilated		
DEFROST	a sosta / off cycle defrost		
GAS	R600a		
	automatico / automatic		
	elettronico / electronic		
	35 mm	40 mm	40 mm
	106 W	112 W	138 W
	230V/50Hz 1 Ph		
MATERIAL	lamiera verniciata / painted tin plate + alluminio / aluminium		
	no		
	si / yes		
STANDARD	2 griglie / grids 520 x 315 mm	4 griglie / grids 420 x 320 mm	2 griglie / grids 445 x 320 mm 4 griglie / grids 405 x 320 mm
	54 Kg	72 Kg	91 Kg
	75 Kg	96 Kg	118 Kg
	657 x 570 x 1200(h) mm	980 x 570 x 1200(h) mm	1405 x 570 x 1200(h) mm
	815 €	980 €	1.225 €

GH20A-GH20W GH30A-GH30W



GH20A

Fabbricatori di ghiaccio
cubetto pieno 18 gr.

ICE CUBE MAKER
MACHINES À GLAÇONS
FABRICADORES DE HIELO

IT Fabbricatori di ghiaccio a cubetto pieno da 18 gr - struttura completamente in acciaio inox. La formazione dei cubetti avviene attraverso l'aspersione d'acqua su di un evaporatore orizzontale in rame il quale, raffreddandosi, forma dei cubetti di ghiaccio ad alta densità puri e cristallini; il cubetto pieno è il più indicato per il raffreddamento prolungato di qualsiasi bevanda. Disponibili nella versione con raffreddamento ad acqua, ad incasso, (GH20W-GH30W) oppure ad aria (GH20A-GH30A) - piedini regolabili 0-20 mm.

EN 18 gr solid cube ice makers - entirely made of stainless steel. The ice cube is formed by water being sprinkled onto a horizontally mounted copper evaporator which, as it cools, forms pure, crystal-clear, high-density ice cubes; the full cube is the most suitable for prolonged cooling of any beverage. Available in water-cooled, built-in (GH20W-GH30W) or air-cooled version (GH20A-GH30A) - adjustable feet 0-20 mm.

FR Machines à glaçons à cube plein de 18 gr - carrosserie en acier inoxydable. La formation des cubes de glace se fait par projection d'eau sur un évaporateur horizontal en cuivre lequel, en se refroidissant, forme des cubes de glace à haute densité purs et cristallins; le cube plein est le plus indiqué pour un refroidissement prolongé de n'importe quelle boisson. Disponible en version à condensation par eau, intégrée (GH20W-GH30W) ou en version à condensation par air (GH20A-GH30A) - pieds réglables 0-20 mm.

ES Fabricadores de hielo macizo de 18 gr - construidos completamente en acero inoxidable. Los cubitos se forman mediante la aspersión del agua sobre un evaporador horizontal de cobre que, al enfriarse, crea cubitos de hielo puros y cristalinos de alta densidad. El cubito de hielo macizo es el tipo de cubito más indicado para el enfriamiento prolongado de todas las bebidas. Disponible en versión con enfriamiento por agua, integrado (GH20W-GH30W) o en versión con enfriamiento por aire para (GH20A-GH30A) - pies ajustables 0-20 mm.

	GH20A - GH20W	GH30A - GH30W
	0,45 kW	
 1 Ph	230V/50Hz	
GAS	R452A	
 h/D.	20 Kg ⬆ 21°C - ⬇ 15°C	30 Kg ⬆ 21°C - ⬇ 15°C
	6 Kg	10 Kg
	W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled	
 CONTROL	meccanico / mechanical	
 mm	365 x 495 x 600(h) mm	365 x 495 x 690(h) mm
		
 NET Kg	32 Kg	34 Kg
 GROSS Kg	36 Kg	38,5 Kg
 mm	420 x 560 x 760(h) mm	420 x 560 x 860(h) mm
 m ³	0.178 m ³	0.202 m ³
	1.295 €	1.630 €

GH40A-GH40W GH50A-GH50W



GH40A

Fabbricatori di ghiaccio
cubetto pieno 18 gr.

ICE CUBE MAKER
MACHINES À GLAÇONS
FABRICADORES DE HIELO

IT Fabbricatori di ghiaccio a cubetto pieno da 18 gr - struttura completamente in acciaio inox. La formazione dei cubetti avviene attraverso l'aspirazione d'acqua su di un evaporatore orizzontale in rame il quale, raffreddandosi, forma dei cubetti di ghiaccio ad alta densità puri e cristallini; il cubetto pieno è il più indicato per il raffreddamento prolungato di qualsiasi bevanda. Disponibili nella versione con raffreddamento ad acqua, ad incasso (GH40W-GH50W) oppure ad aria (GH40A-GH50A) - piedini regolabili 0-20 mm.

EN 18 gr solid cube ice makers - entirely made of stainless steel. The ice cube is formed by water being sprinkled onto a horizontally mounted copper evaporator which, as it cools, forms pure, crystal-clear, high-density ice cubes; the full cube is the most suitable for prolonged cooling of any beverage. Available in water-cooled, built-in, (GH40W-GH50W) or air-cooled version (GH40A-GH50A) - adjustable feet 0-20 mm.

FR Machines à glaçons à cube plein de 18 gr - carrosserie en acier inoxydable. La formation des cubes de glace se fait par projection d'eau sur un évaporateur horizontal en cuivre lequel, en se refroidissant, forme des cubes de glace à haute densité purs et cristallins; le cube plein est le plus indiqué pour un refroidissement prolongé de n'importe quelle boisson. Disponible en version à condensation par eau, intégrée (GH40W-GH50W) ou en version à condensation par air (GH40A-GH530A) - pieds réglables 0-20 mm.

ES Fabricadores de hielo macizo de 18 gr - construidos completamente en acero inoxidable. Los cubitos se forman mediante la aspersión del agua sobre un evaporador horizontal de cobre que, al enfriarse, crea cubitos de hielo puros y cristalinos de alta densidad. El cubito de hielo macizo es el tipo de cubito más indicado para el enfriamiento prolongado de todas las bebidas. Disponible en versión con enfriamiento por agua, integrado, (GH40W-GH50W) o en versión con enfriamiento por aire (GH40A-GH50A) - pies ajustables 0-20 mm.

	GH40A - GH40W	GH50A - GH50W
	0,57 kW	0,75 kW
	230V/50Hz	
GAS	R452A	
	40 Kg ⬆ 21°C - ⬇ 15°C	50 Kg ⬆ 21°C - ⬇ 15°C
	15 Kg	25 Kg
	W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled	
 CONTROL	meccanico / mechanical	
	500 x 585 x 685(h) mm	500 x 585 x 795(h) mm
		
	45 Kg	49 Kg
	52,5 Kg	56,5 Kg
	575 x 640 x 850(h) mm	575 x 640 x 950(h) mm
	0.312 m³	0.349 m³
	1.875 €	2.120 €

GC100A
GC100W



GC100A

Fabbricatori di ghiaccio
a scaglie granulari















ICE CUBE MAKER
MACHINES À GLAÇONS
FABRICADORES DE HIELO

IT Fabbricatore di ghiaccio a scaglie granulari - struttura completamente in acciaio inox. La formazione del ghiaccio granulare avviene tramite un evaporatore cilindrico verticale dotato di una coclea che lo raschia dalla superficie interna e lo porta verso un rompighiaccio, il quale lo fa fuoriuscire abbassandone la quantità di acqua residua. GC100W: raffreddamento ad acqua (ad incasso) - GC100A raffreddamento ad aria. Piedini regolabili 40-50 mm.

EN Granular ice maker - entirely made of stainless steel. To produce granular ice an Archimedean screw's rotating blade scrapes the ice off the inner surface of a stainless steel vertical cylindrical evaporator and then moves it into an ice crusher which processes it, lowering its residual water content. GC100W: water-cooled (built-in) - GC100A air-cooled. Adjustable feet 40-50 mm.

FR Machine à glace en forme de paillettes granulaires - carrosserie entièrement en acier inoxydable. La formation de la glace granulaire se fait à travers un évaporateur cylindrique vertical en acier inoxydable, équipé d'une vis sans fin qui racle la glace sur la surface interne et l'emmène vers un broyeur à glace qui la fait sortir en abaissant la quantité d'eau résiduelle. GC100W: condensé à l'eau (intégré) - GC100A : condensé à l'air. Pieds réglables 40-50 mm.

ES Fabricadores de hielo en escamas granulares - construidos completamente en acero inoxidable. El hielo granular se forma mediante un evaporador cilíndrico vertical de acero inoxidable con un tornillo sinfín que raspa el hielo de la superficie interna y lo transporta hacia un dispositivo que rompe el hielo para suministrarlo con menos agua residual. GC100W: enfriamiento agua (incorporado) - GC100A enfriamiento aire. Pies ajustables 40-50 mm.

	GC100A	GC100W
		
	0,70 kW	
	230V/50Hz	
GAS	R452A	
	100 Kg ↑ 21°C - ↓ 15°C	
	15 Kg	
	W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled	
	meccanico / mechanical	
CONTROL		
	500 x 670 x 696(h) mm	
		
	58 Kg	
	65,5 Kg	
	580 x 750 x 850(h) mm	
	0,369 m³	
	3.550 €	

G-VGP420BT G-VGP420TN



G-VGP420BT



G-VGP420TN

Vetrine Pasticceria
4 lati - made in italy


PASTRY DISPLAY CASE
VITRINE PÂTISSERIE
VITRINA PARA REPOSTERÍA



















IT Vettrine espositive ideali per l'inserimento di prodotti di pasticceria o gelateria. Quattro lati espositivi con triplo vetro camera - panoramica di tutti i prodotti - efficienza termica - luce interna al LED. La versione con temperatura negativa (G-VGP420BT) è provvista di sbrinamento manuale ed evaporazione dell'acqua tramite vasca di raccolta, dotata di 5 ripiani fissi ed una griglia. La versione con temperatura positiva (G-VGP420TN) è provvista di sbrinamento automatico ed evaporazione dell'acqua automatica, dotata di 5 ripiani regolabili in altezza.

EN Display windows ideal for pastry or ice cream products. Four display sides with triple glazing - overview of all products - thermal efficiency - internal LED light. The version with negative temperature (G-VGP420BT) is equipped with manual defrosting and water evaporation through a collection tray, with 5 fixed shelves and a grid. The version with positive temperature (G-VGP420TN) has automatic defrosting and automatic water evaporation, equipped with 5 height-adjustable shelves.

FR Vitrines pour la présentation de produits de pâtisserie ou de glaces. Quatre faces vitrées avec triple isolation thermique - vue d'ensemble de tous les produits - efficacité thermique - éclairage interne par LED. La version à température négative (G-VGP420BT) dispose d'un dégivrage manuel et d'une évaporation de l'eau par un bac de récupération, équipé de 5 étagères fixes et d'une grille. La version à température positive (G-VGP420TN) dispose d'un dégivrage automatique et d'une évaporation automatique de l'eau, équipée de 5 étagères réglables en hauteur.

ES Vitrinas ideales para productos de pastelería o heladería. Cuatro caras de exposición con triple acristalamiento - visión general de todos los productos - eficiencia térmica - luz LED interna. La versión con temperatura negativa (G-VGP420BT) está equipada con deshielo manual y evaporación de agua a través de un depósito de recogida, con 5 estantes fijos y una grilla. La versión con temperatura positiva (G-VGP420TN) tiene deshielo automático y evaporación automática del agua, equipada con 5 estantes ajustables en altura.

GRCVGP420	ACVETRVGP420BT
GRIGLIA CROMATA VGP420 GRILLS FOR VGP420	RIPIANO IN VETRO VGP420BT GLASS SHELF FOR VGP420BT
 57 €	150 €

	G-VGP420BT	G-VGP420TN
	-15°C / -24°C	-2°C / +15°C
	700 x 650 x 1900(h) mm	
	420 L	
	+30°C / 60%HR	
	statica / static	ventilata / ventilated
DEFROST	manuale / manual	automatico / automatic
GAS	R290	
	vasca di raccolta / collecting basin	automatica / automatic
	elettronico / electronic	
	triplo vetro / triple glazing	
	0,65 kW	0,55 kW
	220V/50Hz	
MATERIAL	alluminio anodizzato aluminium	
	no	
REVERSIBLE		
	led	
STANDARD	5 ripiani fissi / fixed shelves 52 x 44 cm + 1 griglia / grid 53 x 45 cm	5 ripiani regolabili in altezza 5 adjustable shelves 53 x 45 cm
		
	177 Kg	172 Kg
	197 Kg	192 Kg
	760 x 730 x 2150(h) mm	
	1,193 m³	
	5.020 €	4.780 €

G-BD205S
G-BD305S
G-BD350S



G-BD205S

- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included



G-BD305S

- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included

Congelatori a pozzetto


















DEEP FREEZERS
CONGÉLATEURS COFFRES
CONGELADORES

IT Congelatori a pozzetto con refrigerazione statica. Struttura esterna in acciaio verniciato bianco - interna in alluminio goffrato. Controllo temperatura manuale con termostato manuale - eliminazione dell'acqua di condensa tramite tubo di scarico - sbrinamento manuale.

EN Deep-freezers with static refrigeration. External casing in white painted steel - casted aluminium inside. Manual temperature control with manual thermostat - condensation water drain through a pipe - manual defrosting.

FR Congélateurs coffres avec réfrigération statique. Corps extérieur en acier laqué blanc - corps intérieur en aluminium gaufré. Régulation manuelle de la température avec thermostat manuel - élimination de l'eau de condensation au moyen d'un tuyau d'évacuation - dégivrage manuel.

ES Congeladores con refrigeración estática. Carcasa externa en acero pintado de blanco - interior de aluminio fundido. Control de temperatura manual con termostato manual - drenaje del agua condensada mediante tubería - descongelación manual.

	G-BD205S	G-BD305S	G-BD350S
	≤-18		
	960 x 525 x 840(h) mm	1160 x 525 x 850(h) mm	1035 x 680 x 850(h) mm
	810 x 374 x 645(h) mm	1015 x 375 x 665(h) mm	875 x 520 x 660(h) mm
	190 L	242 L	269 L
	+38°C / 60%HR		
	statica / static		
DEFROST	manuale / manual		
GAS	R600a		
	con tubo di scarico / with drain pipe		
	meccanico / mechanical		
	64 mm		70 mm
	56 W	61 W	64 W
	230V/50Hz		
MATERIAL	lamiera verniciata bianca + alluminio goffrato white painted metal sheet + embossed aluminium		
	no		
STANDARD	paletta di sbrinamento / defrost shovel		
ENERGY CLASS			
			
	39 Kg	46 Kg	52 Kg
	43 Kg	50,5 Kg	57,5 Kg
	1005 x 585 x 905(h) mm	1210 x 585 x 905(h) mm	1080 x 780 x 905(h) mm
	490 €	515 €	550 €

G-BD450S
G-BD550S
G-BD650S



G-BD650S






















G-BD550S

- Porta a ribalta / Flap door
- 1 cestello compreso / 1 basket included

Congelatori a pozzetto

DEEP FREEZERS
CONGÉLATEURS COFFRES
CONGELADORES

- IT Congelatori a pozzetto con refrigerazione statica. Struttura esterna in acciaio verniciato bianco - interna in alluminio gofrato. Controllo temperatura manuale con termostato manuale - eliminazione dell'acqua di condensa tramite tubo di scarico - sbrinamento manuale.
- EN Deep-freezers with static refrigeration. External casing in white painted steel - casted aluminium inside. Manual temperature control with manual thermostat - condensation water drain through a pipe - manual defrosting.
- FR Congélateurs coffres avec réfrigération statique. Corps extérieur en acier laqué blanc - corps intérieur en aluminium gaufré. Régulation manuelle de la température avec thermostat manuel - élimination de l'eau de condensation au moyen d'un tuyau d'évacuation - dégivrage manuel.
- ES Congeladores con refrigeración estática. Carcasa externa en acero pintado de blanco - interior de aluminio fundido. Control de temperatura manual con termostato manual - drenaje del agua condensada mediante tubería - descongelación manual.

	G-BD450S	G-BD550S	G-BD650S
	≤-18		
	1276 x 680 x 850(h) mm	1535 x 680 x 840(h) mm	1810 x 680 x 860(h) mm
	1115 x 520 x 660(h) mm	1370 x 525 x 645(h) mm	1650 x 520 x 660(h) mm
	354 L	439 L	537 L
	+38°C / 60%HR		
	statica / static		
DEFROST	manuale / manual		
GAS	R600a		
	con tubo di scarico / with drain pipe		
	meccanico / mechanical		
	70 mm		
	69 W	71 W	98 W
	220V/50Hz		
MATERIAL	lamiera verniciata bianca + alluminio gofrato white painted metal sheet + embossed aluminium		
	no		
STANDARD	paletta di sbrinamento / defrost shovel		
ENERGY CLASS			
			
	59 Kg	68,5 Kg	76 Kg
	65,5 Kg	75 Kg	83,5 Kg
	1400 x 780 x 1000(h) mm	1580 x 780 x 1040(h) mm	1870 x 770 x 1110(h) mm
	660 €	870 €	930 €

G-SD100S G-SD200S G-SD320PS



G-SD100S

- Apertura superiore scorrevole / Upper sliding lid
- 1 cestello compreso / 1 basket included



G-SD200S

- Apertura superiore scorrevole / Upper sliding lid
- 1 cestello compreso / 1 basket included

Congelatori a pozzetto

DEEP FREEZERS
CONGÉLATEURS COFFRES
CONGELADORES

IT Congelatori a pozzetto con refrigerazione statica. Struttura esterna in acciaio verniciato bianco - interna in alluminio goffrato. Controllo temperatura manuale con termostato manuale - eliminazione dell'acqua di condensa tramite tubo di scarico - sbrinamento manuale.

EN Deep-freezers with static refrigeration. External casing in white painted steel - casted aluminium inside. Manual temperature control with manual thermostat - condensation water drain through a pipe - manual defrosting.

FR Congélateurs coffres avec réfrigération statique. Corps extérieur en acier laqué blanc - corps intérieur en aluminium gaufré. Régulation manuelle de la température avec thermostat manuel - élimination de l'eau de condensation au moyen d'un tuyau d'évacuation - dégivrage manuel.

ES Congeladores con refrigeración estática. Carcasa externa en acero pintado de blanco - interior de aluminio fundido. Control de temperatura manual con termostato manual - drenaje del agua condensada mediante tubería - descongelación manual.



G-SD320PS

- Apertura superiore scorrevole / Upper sliding lid
- 1 cestello compreso / 1 basket included

	G-SD100S	G-SD200S	G-SD320PS
	≤-18		
	580 x 520 x 810(h) mm	960 x 520 x 810(h) mm	1030 x 675 x 840(h) mm
	430 x 370 x 680(h) mm	810 x 370 x 680(h) mm	880 x 520 x 630(h) mm
	97 L	197 L	245 L
	+43°C / 60%HR		
	statica / static		
DEFROST	manuale / manual		
GAS	R600a		R290
	con tubo di scarico / with drain pipe		
	meccanico / mechanical		
	64 mm		70 mm
	58 W	110 W	198 W
	220V/50Hz		
MATERIAL	lamiera verniciata bianca + alluminio goffrato white painted metal sheet + embossed aluminium		
	no		
STANDARD	paletta di sbrinamento / defrost shovel		
ENERGY CLASS			
	28 Kg	43,5 Kg	56,5 Kg
	30,5 Kg	47 Kg	61,5 Kg
	630 x 580 x 1060(h) mm	1010 x 580 x 1090(h) mm	1080 x 780 x 890(h) mm
	400 €	530 €	730 €

G-ERV400
G-EFV400
G-ERV400SS
G-EFV400SS



G-ERV400



G-EFV400SS



Armadi refrigerati
ventilati

REFRIGERATED CABINETS - VENTILATED
ARMOIRES RÉFRIGÉRÉES - VENTILÉES
ARMARIOS REFRIGERADOS - VENTILADOS

IT Armadi refrigerati ECOVENT con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in acciaio inox AISI 201 - interno in PS - pannelli esterni di fondo e retro in lamiera zincata.

EN ECOVENT refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in stainless steel AISI 201 - internal casing in PS - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en acier inox AISI 201 - intérieur en PS - panneaux extérieurs de fond et arrière en tôle galvanisée.

ES Armarios refrigerados ECOVENT con refrigeración ventilada. Estructura externa en chapa pintada en epoxi blanco o en acero inoxidable AISI 201 - interior en PS - fondo externo y paneles traseros en lámina galvanizada.

G-ERV400 - G-ERV400SS

3 griglia / grids 475 x 377 mm
+ 1 griglia inferiore / shelf 475 x 147 mm

G-EFV400 - G-EFV400SS

4 griglia / grids 475 x 377 mm
+ 1 griglia inferiore / bottom grids 475 x 147 mm

GRP400ECO	GRP402ECO
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter

€	24 €	20 €
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	G-ERV400	G-EFV400	G-ERV400SS	G-EFV400SS
	0°C / +8°C	-18°C / -22°C	0°C / +8°C	-18°C / -22°C
	600 x 600 x 1860(h) mm			
	460 x 460 x 1627(h) mm			
	279 L			
	+35°C / 75%HR			
	ventilata / ventilated			
DEFROST	automatico automatic	elettrico / electric	automatico automatic	elettrico / electric
GAS	R600a	R290	R600a	R290
	automatica / automatic			
CONTROL	elettronico / electronic			
	70 mm			
	210 W	390 W	210 W	390 W
	230V/50Hz			
MATERIAL	lamiera verniciata PS painted tin plate PS		acciaio Inox AISI 201 PS stainless steel AISI 201 PS	
REVERSIBLE	si / yes			
	no			
ENERGY CLASS				
	73 Kg	82 Kg	78 Kg	88 Kg
	85 Kg	94 Kg	90 Kg	100 Kg
	630 x 660 x 2003(h) mm			
€	1.100 €	1.290 €	1.225 €	1.420 €

G-ERV400G
G-EFV400G
G-ERV400GSS
G-EFV400GSS



Armadi refrigerati
ventilati

REFRIGERATED CABINETS - VENTILATED
ARMOIRES RÉFRIGÉRÉES - VENTILÉES
ARMARIOS REFRIGERADOS - VENTILADOS

IT Armadi refrigerati ECOVENT con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in acciaio inox AISI 201 - interno in PS - porta a vetri - pannelli esterni di fondo e retro in lamiera zincata.

EN ECOVENT refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in stainless steel AISI 201 - internal casing in PS - glass door - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en acier inox AISI 201 - intérieur en PS - porte en verre - panneaux extérieurs de fond et arrière en tôle galvanisée.

ES Armarios refrigerados ECOVENT con refrigeración ventilada. Estructura externa en chapa pintada en epoxi blanco o en acero inoxidable AISI 201 - interior en PS - puerta de vidrio - fondo externo y paneles traseros en lámina galvanizada.

G-ERV400G - G-ERV400GSS

3 ripiani / shelves 475 x 377 mm
+ 1 ripiano / shelf 475 x 147 mm

G-EFV400G - G-EFV400GSS

4 ripiani / shelves 475 x 377 mm
+ 1 ripiano / shelf 475 x 147 mm

GRP400ECO	GRP402ECO
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter

€	24 €	20 €
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	G-ERV400G	G-EFV400G	G-ERV400GSS	G-EFV400GSS
	0°C / +8°C	-16°C / -18°C	0°C / +8°C	-16°C / -18°C
	600 x 600 x 1860(h) mm			
	460 x 460 x 1627(h) mm			
	300 L			
	+30°C / 55%HR			
	ventilata / ventilated			
DEFROST	automatico automatic	elettrico / electric	automatico automatic	elettrico / electric
GAS	R600a	R290	R600a	R290
	automatica / automatic			
	elettronico / electronic			
	70 mm			
	210 W	530 W	210 W	530 W
	230V/50Hz			
MATERIAL	lamiera verniciata PS + vetrocamera painted tin plate PS + insulating glass		acciaio Inox AISI 201 PS + vetrocamera stainless steel AISI 201 PS + insulating glass	
	si / yes			
	si / yes			
ENERGY CLASS				
	86 Kg	96 Kg	91 Kg	103 Kg
	98 Kg	108 Kg	103 Kg	115 Kg
	630 x 660 x 2003(h) mm			
€	1.180 €	1.820 €	1.325 €	1.970 €

G-ERV600
G-EFV600
G-ERV600SS
G-EFV600SS



G-ERV600



G-ERV600SS



Armadi refrigerati
ventilati

REFRIGERATED CABINETS - VENTILATED
ARMOIRES RÉFRIGÉRÉES - VENTILÉES
ARMARIOS REFRIGERADOS - VENTILADOS

IT Armadi refrigerati ECOVENT con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in acciaio inox AISI 201 - interno in PS - pannelli esterni di fondo e retro in lamiera zincata.

EN ECOVENT refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in stainless steel AISI 201 - internal casing in PS - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en acier inox AISI 201 - intérieur en PS - panneaux extérieurs de fond et arrière en tôle galvanisée.

ES Armarios refrigerados ECOVENT con refrigeración ventilada. Estructura externa en chapa pintada en epoxi blanco o en acero inoxidable AISI 201 - interior en PS - fondo externo y paneles traseros en lámina galvanizada.

G-ERV600 - G-ERV600SS

3 ripiani / shelves 650 x 527 mm
+ 1 ripiano / shelf 650 x 297 mm

G-EFV600 - G-EFV600SS

4 ripiani / shelves 650 x 527 mm
+ 1 ripiano / shelf 650 x 297 mm

GRP600ECO	GRP602ECO
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter

€	30 €	23 €
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	G-ERV600	G-EFV600	G-ERV600SS	G-EFV600SS
	0°C / +8°C	-18°C / -22°C	0°C / +8°C	-18°C / -22°C
	775 x 750 x 1860(h) mm			
	635 x 460 x 1627(h) mm			
	509 L			
	+35°C / 75%HR			
	ventilata / ventilated			
DEFROST	automatico automatic	elettrico / electric	automatico automatic	elettrico / electric
GAS	R600a	R290	R600a	R290
	automatica / automatic			
	elettronico / electronic			
	70 mm			
	280 W	480 W	280 W	480 W
	230V/50Hz			
MATERIAL	lamiera verniciata - PS painted tin plate - PS		acciaio Inox AISI 201 PS stainless steel AISI 201 PS	
REVERSIBLE	si / yes			
	no			
ENERGY CLASS				
	92 Kg	102 Kg	98 Kg	108 Kg
	112 Kg	122 Kg	118 Kg	128 Kg
	805 x 815 x 2003(h) mm			
€	1.335 €	1.615 €	1.560 €	1.775 €

G-ERV600G
G-EFV600G
G-ERV600GSS
G-EFV600GSS



G-ERV600G



G-ERV600GSS



Armadi refrigerati
ventilati

REFRIGERATED CABINETS - VENTILATED
ARMOIRES RÉFRIGÉRÉES - VENTILÉES
ARMARIOS REFRIGERADOS - VENTILADOS

IT Armadi refrigerati ECOVENT con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in acciaio inox AISI 201 - interno in PS - porta in vetro - pannelli esterni di fondo e retro in lamiera zincata.

EN ECOVENT refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in stainless steel AISI 201 - internal casing in PS - glass door - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en acier inox AISI 201 - intérieur en PS - porte en verre - panneaux extérieurs de fond et arrière en tôle galvanisée.

ES Armarios refrigerados ECOVENT con refrigeración ventilada. Estructura externa en chapa pintada en epoxi blanco o en acero inoxidable AISI 201 - interior en PS - puerta de vidrio - fondo externo y paneles traseros en lámina galvanizada.

G-ERV600G - G-ERV600GSS

3 ripiani / shelves 650 x 527 mm
+ 1 ripiano / shelf 650 x 297 mm

G-EFV600G - G-EFV600GSS

4 ripiani / shelves 650 x 527 mm
+ 1 ripiano / shelf 650 x 297 mm

GRP600ECO	GRP602ECO
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter

€	30 €	23 €
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	G-ERV600G	G-EFV600G	G-ERV600GSS	G-EFV600GSS
	0°C / +8°C	-16°C / -18°C	0°C / +8°C	-16°C / -18°C
	775 x 750 x 1860(h) mm			
	635 x 460 x 1627(h) mm			
	538 L			
	+30°C / 55%HR			
	ventilata / ventilated			
DEFROST	automatico automatic	elettrico / electric	automatico automatic	elettrico / electric
GAS	R600a	R290	R600a	R290
	automatica / automatic			
	elettronico / electronic			
	70 mm			
	280 W	480 W	280 W	630 W
	230V/50Hz			
MATERIAL	lamiera verniciata PS + vetrocamera painted tin plate PS + insulating glass		acciaio Inox AISI 201 PS + vetrocamera stainless steel AISI 201 PS + insulating glass	
	si / yes			
	si / yes			
ENERGY CLASS				
	110 Kg		115 Kg	
	130 Kg		135 Kg	
	805 x 815 x 2003(h) mm			
€	1.510 €	2.155 €	1.690 €	2.340 €