

## CELLA BAR DA INCASSO 'ATTREZZATA'

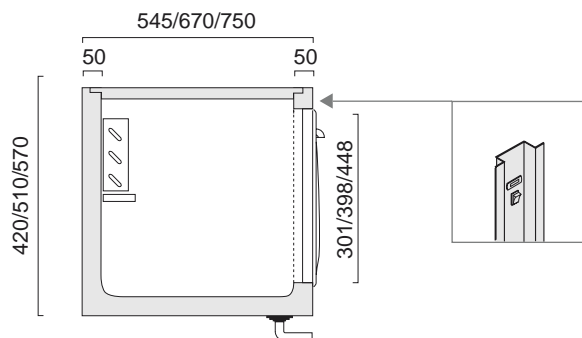
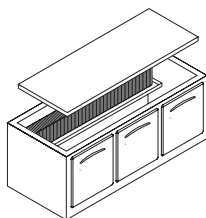
TN STATICA

BUILT-IN BAR CELL 'WITH ACCESSORIES'  
STATIC NT

### Disegni tecnici Technical layouts

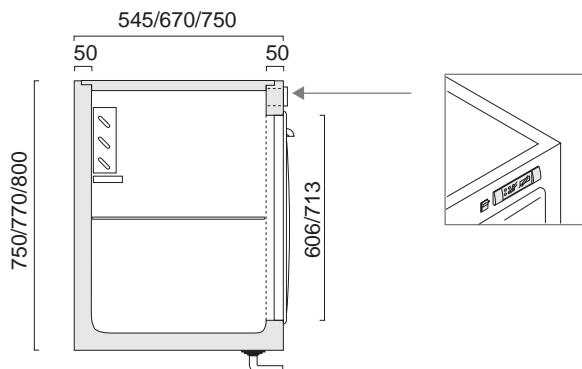
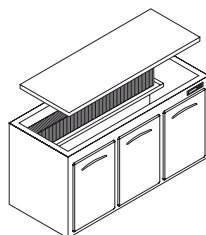
**h. 420/510/570**

h. 420/510/570



**h. 750/770/800**

h. 750/770/800



### Note: Notes:

**Il pannello comandi è previsto per accessori h 600 solo nelle altezze 750/770/800, per accessori h 700 e' previsto solo nell' altezza 800 . Per le altezze 420,510,570 è fornito esterno.**

The control panel is envisaged for accessories of h 600 only for h 750/770/800, for accessories of h 700 only for h 800 . For h 420,510,570 the external one is supplied.

**Le celle h 510,750,800 di profondità 545,670 sono fornite pronta consegna. Le celle h 420,570,770 sono fornite su richiesta.**

The cells of h 510,750,800 and of d 545,670 are ready for supply. The cells of h 420,570,770 are supplied upon request.

**Lo sportello birra è applicabile solo su celle di lunghezza L.1000/1500/2000/2500/3000 e per altezza h 750,770,800 con un supplemento aggiuntivo del 10% dei costi cella.**

The beer door may be applied only on cells of L.1000/1500/2000/2500/3000 length and of h 750,770,800 height at an additional 10% charge.

### Caratteristiche tecniche Technical specifications

**Cella frigorifera in acciaio inox 18/10 AISI 304 finitura BA, isolamento in poliuretano espanso ecologico iniettato monoblocco con densità 40 kg/m3 interno cella con angoli arrotondati e piletta di scarico; esterno cella con schiena e fondo in lamiera zincata, laterali lamiera zincoplastificata, tetto schiumato. Evaporatore alettato con valvola termostatica per temperature superiori a 0°C e gocciolatoio; pannello comandi con termostato digitale elettronico e interruttori spia luminosi, sportelli in acciaio inox 18/10 AISI 304. Griglia in acciaio inox intermedia.**

Refrigerating cell in 18/10 AISI 304 stainless steel, turned finish, eco-friendly polyurethane foam insulation, monobloc with density of 40 kg/m<sup>3</sup>, equipped with internal rounded corners and condensate drainage system. external cell with back and bottom in galvanized plate, sides in galvanized plastic-coated plate

# CELLE E TAVOLI LAVORO

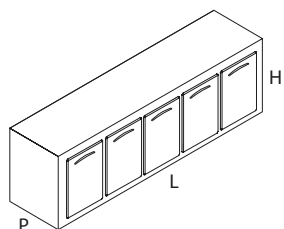
## CELLS AND WORKTABLES

### L.2500

## CELLA BAR DA INCASSO 'ATTREZZATA'

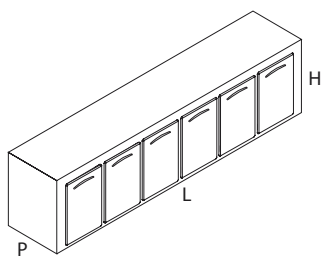
TN STATICA

BUILT-IN BAR CELL 'WITH ACCESSORIES'  
STATIC NT

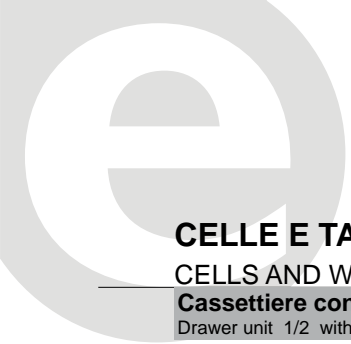


Dimensioni Dimensions		Codice Code	€
P.545	H.420	CVTNAT2505442	
P.545	H.510	CVTNAT2505451	
P.545	H.570	CVTNAT2505457	
P.545	H.750	CVTNAT2505475	
P.545	H.770	CVTNAT2505477	
P.545	H.800	CVTNAT2505480	
		-	
P.670	H.420	CVTNAT2506742	
P.670	H.510	CVTNAT2506751	
P.670	H.570	CVTNAT2506757	
P.670	H.750	CVTNAT2506775	
P.670	H.770	CVTNAT2506777	
P.670	H.800	CVTNAT2506780	
		-	
P.750	H.420	CVTNAT2507542	
P.750	H.510	CVTNAT2507551	
P.750	H.570	CVTNAT2507557	
P.750	H.750	CVTNAT2507575	
P.750	H.770	CVTNAT2507577	
P.750	H.800	CVTNAT2507580	

### L.3000



Dimensioni Dimensions		Codice Code	€
P.545	H.420	CVTNAT3005442	
P.545	H.510	CVTNAT3005451	
P.545	H.570	CVTNAT3005457	
P.545	H.750	CVTNAT3005475	
P.545	H.770	CVTNAT3005477	
P.545	H.800	CVTNAT3005480	
		-	
P.670	H.420	CVTNAT3006742	
P.670	H.510	CVTNAT3006751	
P.670	H.570	CVTNAT3006757	
P.670	H.750	CVTNAT3006775	
P.670	H.770	CVTNAT3006777	
P.670	H.800	CVTNAT3006780	
		-	
P.750	H.420	CVTNAT3007542	
P.750	H.510	CVTNAT3007551	
P.750	H.570	CVTNAT3007557	
P.750	H.750	CVTNAT3007575	
P.750	H.770	CVTNAT3007577	
P.750	H.800	CVTNAT3007580	



# CASSETTIERE E SPORTELLI

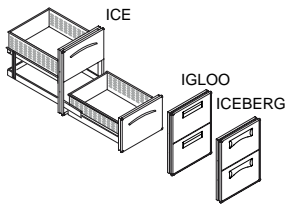
## CELLE E TAVOLI LAVORO

CELLS AND WORKTABLES

DRAWER UNITS AND DOORS

### Cassettiere con guida telescopica 2 cassetti uguali 1/2

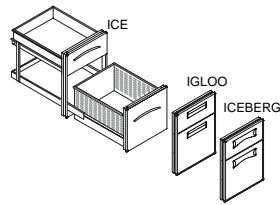
Drawer unit 1/2 with telescopic guide



P	H	L	ICE	IGLOO	ICEBERG
			Codice €	Codice €	Codice €
P.400	H.600		10199124	10199155	10199167
P.400	H.700		10199149	10199156	10199168
P.500	H.600		10199121	10199157	10199169
P.500	H.700		10199150	10199158	10199170

### Cassettiere con guida telescopica 2 cassetti alto/basso 2/3

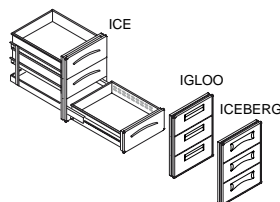
Drawer unit 2/3 with telescopic guide 2 high/low



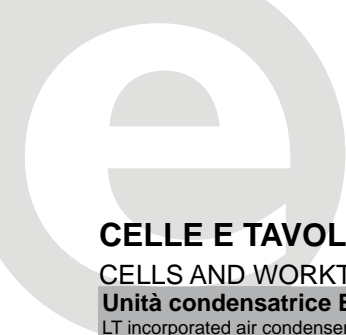
P	H	L	ICE	IGLOO	ICEBERG
			Codice €	Codice €	Codice €
P.400	H.600		10199125	10199159	10199171
P.400	H.700		10199151	10199160	10199172
P.500	H.600		10199122	10199161	10199173
P.500	H.700		10199152	10199162	10199174

### Cassettiere con guida telescopica 3 cassetti uguali 1/3

Drawer unit 1/3 with telescopic guide



P	H	L	ICE	IGLOO	ICEBERG
			Codice €	Codice €	Codice €
P.400	H.600		10199123	10199163	10199175
P.400	H.700		10199153	10199164	10199176
P.500	H.600		10199120	10199165	10199177
P.500	H.700		10199154	10199166	10199178



# UNITA' CONDENSATRICI

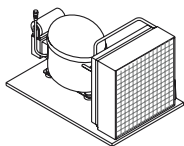
## CELLE E TAVOLI LAVORO

## CONDENSER UNITS

### CELLS AND WORKTABLES

#### Unità condensatrice BT incorporata ad aria (fino a 10mt)

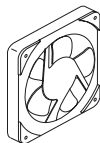
LT incorporated air condenser unit (up to 10 m)



P	H	L	Codice Code	€
		1 vano 1 hole	10199104	
		2 vani 2 holes	10199105	
		3 vani 3 holes	10199106	
		4 vani 4 holes	10199107	
		5 vani 5 holes	10199108	
		6 vani 6 holes	10199109	

#### Ventole Mod. AA 838 (2 HB-AW)

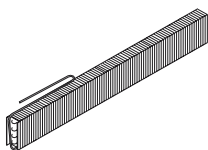
Fans Mod. AA 838 (2 HB-AW)



P	H	L	Codice Code	€
		AC 220-240V - 50/60 Hz AC 220-240V - 50/60 Hz	10199103	

#### Evaporatore statico a valvola

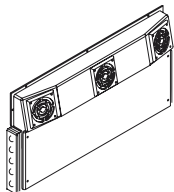
Static valve evaporator



P	H	L	Codice Code	€
		1 vano 1 hole	10199062	
		2 vani 2 holes	10199063	
		3 vani 3 holes	10199064	
		4 vani 4 holes	10199065	
		5 vani 5 holes	10199066	
		6 vani 6 holes	10199095	

#### Evaporatore ventilato a valvola

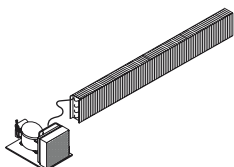
Ventilated valve evaporator



P	H	L	Codice Code	€
		1 e 2 vani (1 Evap. con 2 Vent.) 1 and 2 holes (1 Evap. with 2 Vent.)	10199067	
		3-4 vani (1 Evap. con 3 Vent.) 3-4 holes (1 Evap. with 3 Vent.)	10199069	
		5-6 vani (2 Evap. con 3 Vent.) 5 and -6 holes (2 Evap. with 3 Vent.)	10199244	

#### Sistema ermetico ad aria capillare

Capillary airtight system



P	H	L	Codice Code	€
		1 vano 1 hole	10199076	
		2 vani 2 holes	10199077	
		3 vani 3 holes	10199078	
		4 vani 4 holes	10199079	
		5 vani 5 holes	10199080	
		6 vani 6 holes	10199098	

## DATI TECNICI

### CELLE E TAVOLI LAVORO

### TECHNICAL FEATURES

#### CELLS AND WORKTABLES

#### Capacità e peso celle

Cells capacity and weight

Dimensioni Dimensions	P.	H.420	H.510	H.570	H.750	H.770	H.800
		Lt. / Kg.	Lt. / Kg.	Lt. / Kg.	Lt. / Kg.	Lt. / Kg.	Lt. / Kg.
<b>Cella 1 vano</b> Cella 1 vano	<b>P.545</b>	Lt.69 / Kg.____	Lt.87 / Kg.____	Lt.98 / Kg.____	Lt.134 / Kg.____	Lt.138 / Kg.____	Lt.144 / Kg.____
<b>Cella 2 vani</b> Cella 2 vani	<b>P.545</b>	Lt.143 / Kg.____	Lt.180 / Kg.____	Lt.233 / Kg.____	Lt.278 / Kg.____	Lt.286 / Kg.____	Lt.298 / Kg.____
<b>Cella 3 vani</b> Cella 3 vani	<b>P.545</b>	Lt.218 / Kg.____	Lt.274 / Kg.____	Lt.311 / Kg.____	Lt.423 / Kg.____	Lt.436 / Kg.____	Lt.454 / Kg.____
<b>Cella 4 vani</b> Cella 4 vani	<b>P.545</b>	Lt.311 / Kg.____	Lt.391 / Kg.____	Lt.445 / Kg.____	Lt.605 / Kg.____	Lt.623 / Kg.____	Lt.650 / Kg.____
<b>Cella 5 vani</b> Cella 5 vani	<b>P.545</b>	Lt.373 / Kg.____	Lt.470 / Kg.____	Lt.534 / Kg.____	Lt.726 / Kg.____	Lt.747 / Kg.____	Lt.779 / Kg.____
<b>Cella 6 vani</b> Cella 6 vani	<b>P.545</b>	Lt.451 / Kg.____	Lt.567 / Kg.____	Lt.645 / Kg.____	Lt.877 / Kg.____	Lt.903 / Kg.____	Lt.942 / Kg.____
<b>Cella 1 vano</b> Cella 1 vano	<b>P.670</b>	Lt.88 / Kg.____	Lt.111 / Kg.____	Lt.126 / Kg.____	Lt.172 / Kg.____	Lt.177 / Kg.____	Lt.185 / Kg.____
<b>Cella 2 vani</b> Cella 2 vani	<b>P.670</b>	Lt.183 / Kg.____	Lt.230 / Kg.____	Lt.262 / Kg.____	Lt.356 / Kg.____	Lt.367 / Kg.____	Lt.382 / Kg.____
<b>Cella 3 vani</b> Cella 3 vani	<b>P.670</b>	Lt.279 / Kg.____	Lt.351 / Kg.____	Lt.399 / Kg.____	Lt.524 / Kg.____	Lt.558 / Kg.____	Lt.582 / Kg.____
<b>Cella 4 vani</b> Cella 4 vani	<b>P.670</b>	Lt.399 / Kg.____	Lt.501 / Kg.____	Lt.570 / Kg.____	Lt.775 / Kg.____	Lt.798 / Kg.____	Lt.832 / Kg.____
<b>Cella 5 vani</b> Cella 5 vani	<b>P.670</b>	Lt.478 / Kg.____	Lt.601 / Kg.____	Lt.684 / Kg.____	Lt.930 / Kg.____	Lt.957 / Kg.____	Lt.998 / Kg.____
<b>Cella 6 vani</b> Cella 6 vani	<b>P.670</b>	Lt.578 / Kg.____	Lt.727 / Kg.____	Lt.826 / Kg.____	Lt.1124 / Kg.____	Lt.1157 / Kg.____	Lt.1206 / Kg.____
<b>Cella 1 vano</b> Cella 1 vano	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____
<b>Cella 2 vani</b> Cella 2 vani	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____
<b>Cella 3 vani</b> Cella 3 vani	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____
<b>Cella 4 vani</b> Cella 4 vani	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____
<b>Cella 5 vani</b> Cella 5 vani	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____
<b>Cella 6 vani</b> Cella 6 vani	<b>P.750</b>	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____	Lt.____ / Kg.____

#### Tubi di scarico

Drain pipes

#### Tubo scarico condensa evaporatore = ø20

Condensated evaporator drain pipes = ø20

#### Tubo scarico cella = ø25

Drain pipes for cell = ø25

#### Tubo scarico lavello = ø42

Drain pipes for sink = ø42

#### Tubi in rame per impianto di refrigerazione : aspirazione= ø10 mandata= ø6

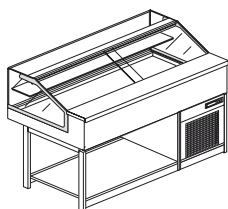
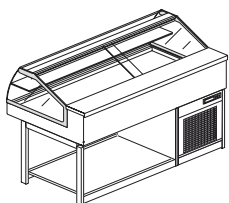
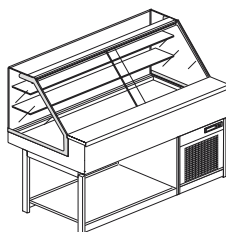
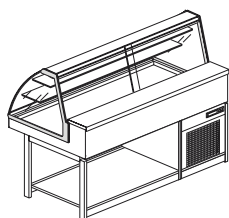
Copper pipes for refrigeration system: suction = ø10 - delivery side = ø6

## TAVOLA FREDDA

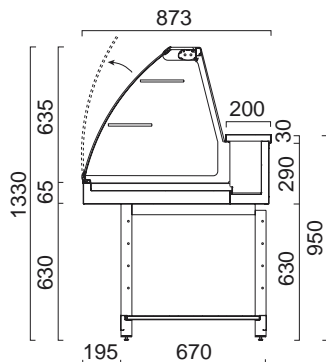
### REFRIGERAZIONE STATICA E VENTILATA

COLD SHOWCASE  
STATIC AND VENTILATED REFRIGERATION

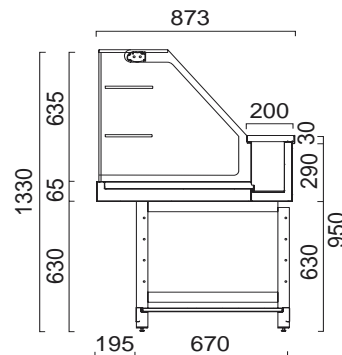
#### Disegni tecnici Technical layouts



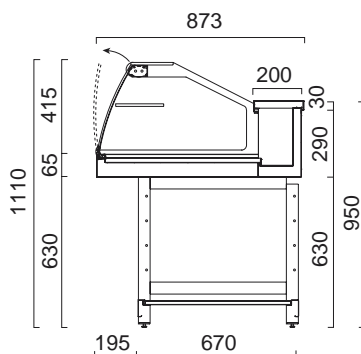
**Vetri alti curvi**  
Curved high glass



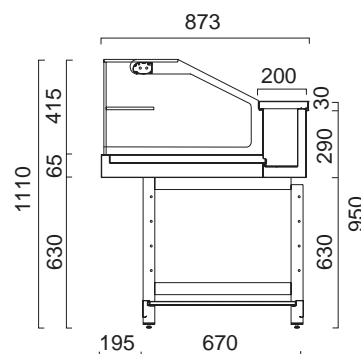
**Vetri alti dritti**  
Straight high glass



**Vetri bassi curvi**  
Curved low glass



**Vetri bassi dritti**  
Straight low glass



#### Note: Notes:

**Nella fornitura seriale la vetrina s'intende esclusa di pianetto inox lato operatore, celino superiore in vetro temprato satinato, fianchi in vetro temprati serigrafati trasparenti e chiusura con scorrevoli in plexiglass.**

In the standard supply, the showcase does not include the stainless steel shelf on the operator's side, the top in tempered frosted glass, sides in tempered transparent glass or the sliding Plexiglas shutters.

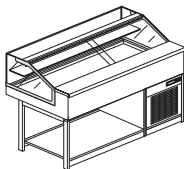
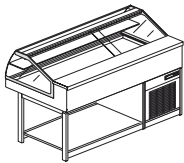
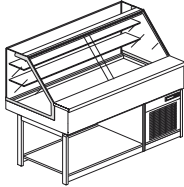
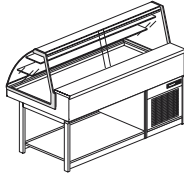
#### Caratteristiche tecniche Technical specifications

**Vani neutri realizzati con struttura tubolare verniciata; struttura interna in lamiera zincoplastificata. Refrigerazione statica composta da vaporatore alettato connesso con unita' condensatrice incorporata. Pianale espositivo in acciaio inox 18/10 AISI 304 isolato con poliuretano espanso ecologico nettato monoblocco con densita' 40 kg/m3. Pianetto posteriore di lavoro grezzo. Cristallo temperato curvo apribile dall'alto verso il basso completo di plafoniera in alluminio. Quadro elettrico dotato di termostato elettronico con sbrinamento a tempo. Piano vivande con angoli arrotondati per facilitarne la pulizia.**

Neutral basins in painted tubular structure; internal structure in galvanized, plastic-coated plate. Static refrigeration system composed of evaporator connected to the incorporated airtight condenser unit. Display top in 18/10 AISI 304 stainless steel, eco-friendly polyurethane foam insulation, monobloc with density of 40 kg/m<sup>3</sup>. unfaced back top. Tempered curved glass with drop-down opening complete with aluminium downlight. Electric control panel equipped with electronic thermostat and lighting switches. Food shelf with rounded corners for an easier cleaning.

**L.1500**

**TAVOLA FREDDA**  
REFRIGERAZIONE STATICA E VENTILATA  
COLD SHOWCASE  
STATIC AND VENTILATED REFRIGERATION



**Dimensioni** Dimensions

**Codice** Code

€

**h 1330 vetri alti curvi** h 1330 high curved glass

Statico con U.C.  
Static with C.U.

1150ACSTUC

Statico senza U.C.  
Static without C.U.

1150ACST

Ventilato con U.C.  
Ventilated with C.U.

1150ACVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1150ACVE

**h 1330 vetri alti diritti** h 1330 high straight glass

Statico con U.C.  
Static with C.U.

1150ADSTUC

Statico senza U.C.  
Static without C.U.

1150ADST

Ventilato con U.C.  
Ventilated with C.U.

1150ADVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1150ADVE

**h 1110 vetri bassi curvi** h 1110 low curved glass

Statico con U.C.  
Static with C.U.

1150BCSTUC

Statico senza U.C.  
Static without C.U.

1150BCST

Ventilato con U.C.  
Ventilated with C.U.

1150BCVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1150BCVE

**h 1110 vetri bassi diritti** h 1110 low straight glass

Statico con U.C.  
Static with C.U.

1150BDSTUC

Statico senza U.C.  
Static without C.U.

1150BDST

Ventilato con U.C.  
Ventilated with C.U.

1150BDVEUC

Ventilato senza U.C.  
Ventilated without C.U.

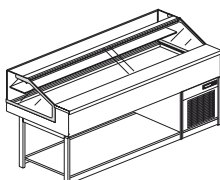
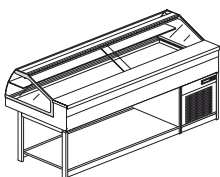
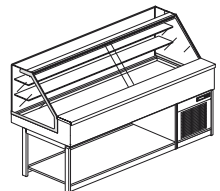
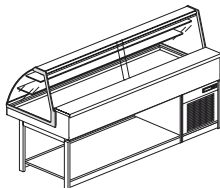
1150BDVE

**L.2000**

**Dimensioni** Dimensions

**Codice** Code

€



**h 1330 vetri alti curvi** h 1330 high curved glass

Statico con U.C.  
Static with C.U.

1200ACSTUC

Statico senza U.C.  
Static without C.U.

1200ACST

Ventilato con U.C.  
Ventilated with C.U.

1200ACVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1200ACVE

**h 1330 vetri alti diritti** h 1330 high straight glass

Statico con U.C.  
Static with C.U.

1200ADSTUC

Statico senza U.C.  
Static without C.U.

1200ADST

Ventilato con U.C.  
Ventilated with C.U.

1200ADVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1200ADVE

**h 1110 vetri bassi curvi** h 1110 low curved glass

Statico con U.C.  
Static with C.U.

1200BCSTUC

Statico senza U.C.  
Static without C.U.

1200BCST

Ventilato con U.C.  
Ventilated with C.U.

1200BCVEUC

Ventilato senza U.C.  
Ventilated without C.U.

1200BCVE

**h 1110 vetri bassi diritti** h 1110 low straight glass

Statico con U.C.  
Static with C.U.

1200BDSTUC

Statico senza U.C.  
Static without C.U.

1200BDST

Ventilato con U.C.  
Ventilated with C.U.

1200BDVEUC

Ventilato senza U.C.  
Ventilated without C.U.

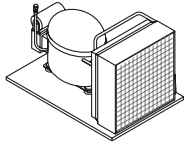
1200BDVE

## ACCESSORI GENERICI

### VETRINE GASTRONOMIA

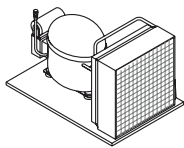
#### GASTRONOMY SHOWCASES

**Unità condensatrice incorporata ad aria o per evaporatore a valvola (fino a 10mt) per tavole fredde senza riserva**  
 Incorporated air-cooled condenser unit or for valve evaporator (up to 10 m) for cold showcases without reserve



P	H	L	Codice Code	€
		L.1000	10199071	
		L.1250	10199073	
		L.1500	10199074	
		L.2000	10199074	
		A 90°	10199071	

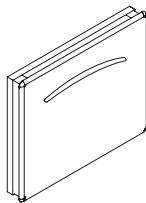
**Unità condensatrice incorporata ad aria o per evaporatore a valvola (fino a 10mt) per tavole fredde con riserva**  
 Incorporated air-cooled condenser unit or for valve evaporator (up to 10 m) for cold showcases with reserve



P	H	L	Codice Code	€
		L.1000	10199074	
		L.1250	U.C. esterno External C.U.	10199075
		L.1500	10199075	
		L.2000	10199100	

### Sportelli per cella h 510

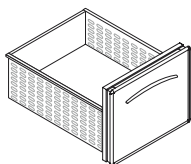
Doors for cell h 510



P	H	L	ICE	IGLOO	ICEBERG
			€	€	€
	H.510	DX Right	10199058	10199228	10199234
	H.510	SX LEFT	10199059	10199229	10199235

### Cassettoni per cella h 510

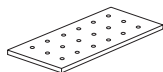
Single large drawer h 510



P	H	L	ICE	IGLOO	ICEBERG
			€	€	€
P.400	H.510		10199056	10199204	10199210
P.500	H.510		10199200	10199205	10199211

### Piano caldo

Hot top



P	H	L		€
		L.1000	Assorbimento 1035 W Absorption 1035 W	10599009
		L.1250	Assorbimento 1230 W Absorption 1230 W	10599010
		L.1500	Assorbimento 2036 W Absorption 2036 W	10599011
		L.2000	Assorbimento 2258 W Absorption 2258 W	10599012



## DATI TECNICI PEGASO

### VETRINE GASTRONOMIA

#### GASTRONOMY SHOWCASES

### TECHNICAL FEATURES PEGASO

#### Unità condensatrice ad aria o per evaporatore a valvola U.C. INTERNO pegaso

Air condenser unit or for valve evaporator INTERNAL C.U. pegaso

Dimensioni Dimensions	HP HP	Potenza assorbita Potenza assorbita	Resa Frigorifera Resa Frigorifera	Volts Volts
	HP	W	W	V / Hz
L.1000L.1000	1/5	286	303	230/50Hz
L.1250L.1250	1/4L	356	370	230/50Hz
L.1500L.1500	1/4	332	393	230/50Hz
L.2000L.2000	1/4	332	393	230/50Hz
A 90°A 90°	1/4L	356	370	230/50Hz

#### Unità condensatrice ad aria o per evaporatore a valvola con riserva U.C. INTERNO pegaso

Air condenser unit or for valve evaporator with reserve INTERNAL C.U. pegaso

Dimensioni Dimensions	HP HP	Potenza assorbita Potenza assorbita	Resa Frigorifera Resa Frigorifera	Volts Volts
	HP	W	W	V / Hz
L.1000L.1000 C/cella 1 vano C/cella 1 vano	1/4L	356	370	230/50Hz
L.1250L.1250 C/cella 2 vani C/cella 2 vani	1/3	424	488	230/50Hz
L.1500L.1500 C/cella 2 vani C/cella 2 vani	1/3	424	488	230/50Hz
L.2000L.2000 C/cella 3 vani C/cella 3 vani	1/2	566	743	230/50Hz

#### Unità condensatrice ad aria o per evaporatore a valvola U.C. ESTERNO (fino a 10mt) pegaso

Air condenser unit or for valve evaporator with EXTERNAL C.U. (up to 10 m) pegaso

Dimensioni Dimensions	HP HP	Potenza assorbita Potenza assorbita	Resa Frigorifera Resa Frigorifera	Volts Volts
	HP	W	W	V / Hz
L.1000L.1000	1/4L	356	370	230/50Hz
L.1250L.1250	1/3	424	488	230/50Hz
L.1500L.1500	1/3	424	488	230/50Hz
L.2000L.2000	1/2	566	743	230/50Hz
A 90°A 90°	1/4	332	393	230/50Hz

#### Unità condensatrice ad aria o per evaporatore a valvola con riserva U.C. ESTERNO (fino a 10mt) pegaso

Air condenser unit or for valve evaporator with reserve EXTERNAL C.U. (up to 10 m) pegaso

Dimensioni Dimensions	HP HP	Potenza assorbita Potenza assorbita	Resa Frigorifera Resa Frigorifera	Volts Volts
	HP	W	W	V / Hz
L.1000L.1000 C/cella 1 vano C/cella 1 vano	1/4L	356	370	230/50Hz
L.1250L.1250 C/cella 2 vani C/cella 2 vani	1/3	424	488	230/50Hz
L.1500L.1500 C/cella 2 vani C/cella 2 vani	1/3	424	488	230/50Hz
L.2000L.2000 C/cella 3 vani C/cella 3 vani	1/2	566	743	230/50Hz

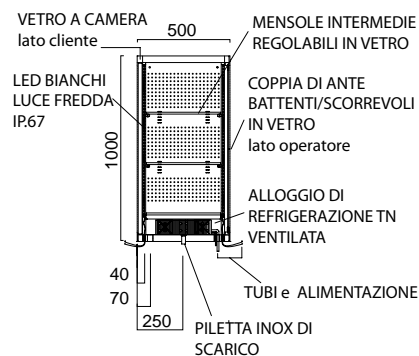
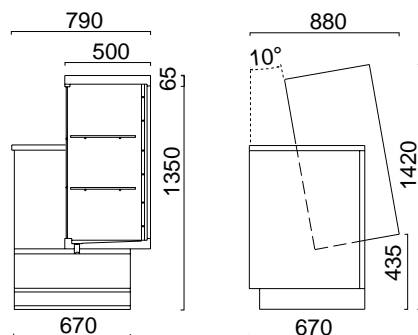
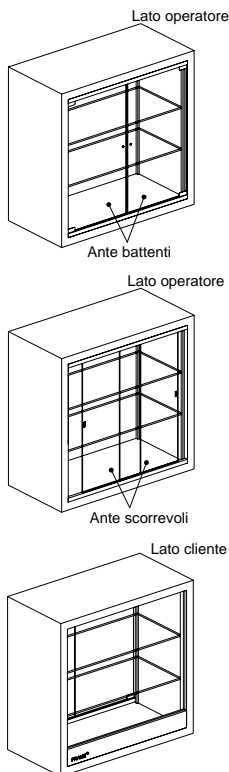
## VETRINA FRAME QUADRATA 1000X1000

SQUARE FRAME SHOWCASE 1000X1000

### Disegni tecnici Technical layouts

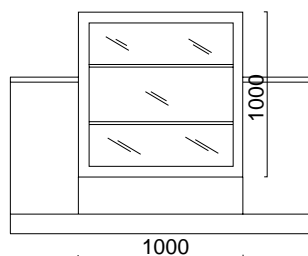
#### posizionamento verticale e inclinato 10°

Vertical and 10° inclined positioning



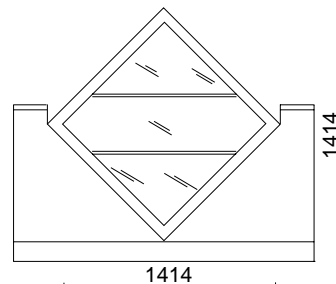
#### posizionamento verticale

Vertical positioning



#### Posizionamento 45°

Positioning 45°



### Note: Notes:

- **LA MASSIMA VISIBILITA' DEL PRODOTTO, in uno spazio inferiore rispetto alle vetrine tradizionali con tutti i ripiani refrigerati.**  
- THE MAXIMUM VISIBILITY OF THE PRODUCT, occupies less space compared to traditional showcases, with all shelves refrigerated.
- **LA VERSATILITA' DI INSERIMENTO, in banchi, retrobanchi e a parete.**  
- VERSATILE INSERTION, of counters, back counters and wall units.
- **LA COMPONENTIBILITA' DEGLI ELEMENTI, da la possibilità di creare qualsiasi effetto scenografico.**  
- THE MODULAR STRUCTURE OF THE ELEMENTS, means it is possible to create any scenographic effect.
- **IL DESIGN, soddisfano le richieste dei progettisti e dei clienti.**  
- THE DESIGN, satisfies the designers' and clients' requirements.

### Caratteristiche tecniche Technical specifications

**Vetrine refrigerate in acciaio inox 18/10 AISI 304 finitura BA, isolamento in poliuretano espanso ecologico iniettato monoblocco con densità 40 kg/m<sup>3</sup>. Refrigerazione TN ventilata. Vetro frontale a camera, chiusura lato operatore con antine in vetro nella vetrina Frame rotonda, rettangolare e quadrata. Nella versione da incasso a parete schiena chiusa in acciaio inox e chiusura con antine in vetro. Illuminazione interna a LED.**

18/10 AISI 304 stainless steel refrigerated showcases with turned finish, eco-friendly polyurethane foam insulation heat-insulation monobloc injection with density 40 kg/m<sup>3</sup>; Ventilated NT refrigeration. Front glass, closing on the operator's side with glass shutters on the round, rectangular and square Frame showcase. In the wall insertion version the back is closed with 18/10 AISI 304 stainless steel plate; glass shutters. Internal LED illumination.

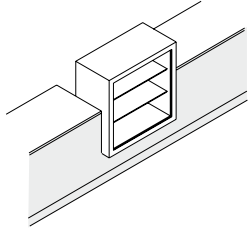


# VETRINA FRAME QUADRATA 1000X1000

**VETRINE GASTRONOMIA**  
GASTRONOMY SHOWCASES

SQUARE FRAME SHOWCASE 1000X1000

## L.1000 Da incasso diritta



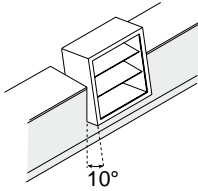
**Dimensioni** Dimensions

**Codice** Code

€

Refrigerazione ventilata ventilated refrigeration	<b>F2TN27</b>	
Calda a secco Dry heat	<b>F2C28</b>	
Neutra Neutral	<b>F2N29</b>	

## L.1000 Da incasso inclinata



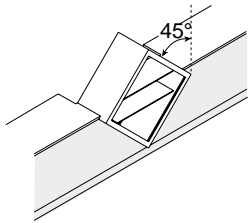
**Dimensioni** Dimensions

**Codice** Code

€

Refrigerazione ventilata ventilated refrigeration	<b>F2TN30</b>	
Calda a secco Dry heat	<b>F2C31</b>	
Neutra Neutral	<b>F2N32</b>	

## L.1000 Da incasso 45°



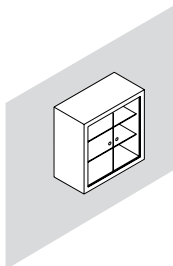
**Dimensioni** Dimensions

**Codice** Code

€

Refrigerazione ventilata ventilated refrigeration	<b>F2TN33</b>	
Calda a secco Dry heat	<b>F2C34</b>	
Neutra Neutral	<b>F2N35</b>	

## L.1000 A parete



**Dimensioni** Dimensions

**Codice** Code

€

refrigerazione ventilata diritta straight ventilated refrigeration	<b>F2TN36</b>	
calda a secco diritta dry heat straight	<b>F2C39</b>	
neutra diritta neutral straight	<b>F2N42</b>	
refrigerazione ventilata inclinata inclined ventilated refrigeration	<b>F2TN37</b>	
calda a secco inclinata dry heat inclined	<b>F2C40</b>	
neutra inclinata neutral inclined	<b>F2N43</b>	
refrigerazione ventilata 45° ventilated refrigeration 45°	<b>F2TN38</b>	
calda a secco 45° dry heat 45°	<b>F2C41</b>	
neutra 45° neutral 45°	<b>F2N44</b>	

VETRINE FRAME  
FRAME SHOWCASES



**VETRINE GELATERIA**  
ICE CREAM SHOWCASES  
**L.1000**

**VETRINA GELATERIA ALBA**

SHOWCASE FOR ICE CREAM "ALBA"

**Dimensioni** Dimensions

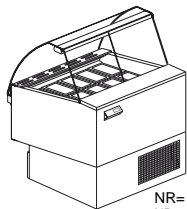
**Codice** Code

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**Statico** Static

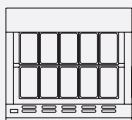
Con U.C.  
With C.U.

**6100UC**



NR= 10 vaschette gelato  
NR= 10 ice cream basins

pianta



**COSTO VASCHETTE GELATO DA AGGIUNGERE AD OGNI VETRINA = € 36,50**  
ICE CREAM BASIN COST TO BE ADDED TO EACH SHOWCASE = € 36.50

**L.1250**

**Dimensioni** Dimensions

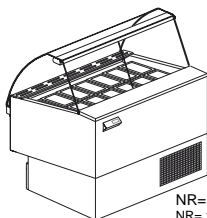
**Codice** Code

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**Statico** Static

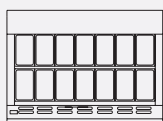
Con U.C.  
With C.U.

**6125UC**



NR= 14 vaschette gelato  
NR= 14 ice cream basins

pianta



**COSTO VASCHETTE GELATO DA AGGIUNGERE AD OGNI VETRINA = € 36,50**  
ICE CREAM BASIN COST TO BE ADDED TO EACH SHOWCASE = € 36.50

**L.1500**

**Dimensioni** Dimensions

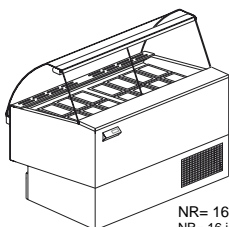
**Codice** Code

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**Statico** Static

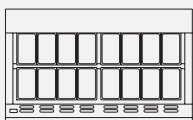
Con U.C.  
With C.U.

**6150UC**



NR= 16 vaschette gelato  
NR= 16 ice cream basins

pianta



**COSTO VASCHETTE GELATO DA AGGIUNGERE AD OGNI VETRINA = € 36,50**  
ICE CREAM BASIN COST TO BE ADDED TO EACH SHOWCASE = € 36.50

**L.2000**

**Dimensioni** Dimensions

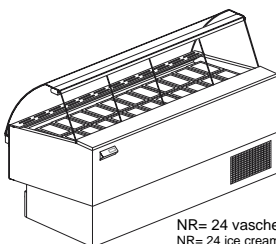
**Codice** Code

€

**Statico** Static

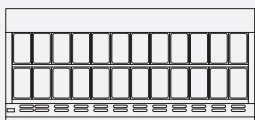
Con U.C.  
With C.U.

**6200UC**



NR= 24 vaschette gelato  
NR= 24 ice cream basins

pianta



**COSTO VASCHETTE GELATO DA AGGIUNGERE AD OGNI VETRINA = € 00,00**  
ICE CREAM BASIN COST TO BE ADDED TO EACH SHOWCASE = € 00.00