

SPECIFICAZIONI LINEA PIZZERIA

- 1) **Acciaio utilizzato:** Acciaio inox AISI 304 18/10.
- 2) **Schiumatura:** Senza CFC avente densità pari a 40 Kg./mc.
- 3) **Refrigerante:** R404A - R134a
- 4) **Piedi:** In tutte le basi refrigerate ed i mobili neutri sono realizzati in acciaio inox AISI 304 18/10, permettono di ottenere una escursione da un minimo di mm 150 ad un massimo di mm 200.
- 5) **Dotazioni:**
- A) Elementi neutri**
Tutti gli elementi sono dotati di bacinelle alimentari (mm 600x400x60 H) nel numero indicato a fianco dei disegni.
- B) Basi refrigerate**
Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta.
Nr. 1 bacinella per pulizia.
- 6) **Optional:** Gruppi remoti.

PIZZERIA LINE SPECIFICATIONS

- 1) **Steel:** Stainless steel AISI 304 18/10.
- 2) **Insulation:** Without CFC with density of 40 Kg./mc.
- 3) **Refrigerant:** R404A - R134a
- 4) **Feet:** In all furnitures, refrigerated and neutral, they are made of s/s AISI 304 18/10, and they allow to have a bump position from min. 150 mm to max. 200 mm
- 5) **Equipment:**
- A) Neutral elements**
All elements are equipped with food basins (mm 600x400x60 H) in the number indicated beside the drawings.
- B) Refrigerated bases**
Nr. 1 pair of slideways and nr. 1 grid for each door.
Nr. 1 basin for cleaning.
- 6) **Optional:** Remote groups.

DESCRIPTIF LIGNE PIZZERIA

- 1) **Acier utilisé:** Inox AISI 304 18/10.
- 2) **Mousse:** Sans CFC densité 40 Kg./mc.
- 3) **Gaz refrigerante:** R404A - R134a
- 4) **Pieds:** Tous les bases réfrigérées les éléments neutres en inox 18/10 ont hauteur réglable de mm 150 à mm 200.
- 5) **Dotations:**
- A) Elements neutres**
Tous les éléments sont équipés de bacs alimentaires 60x40x6H, quantités suivant le modèle indiqué.
- B) Bases réfrigérées**
Nr. 1 couples de guide et une grille pour chaque porte.
Nr. 1 bac pour le nettoyage
- 6) **Optional:** Moteur à distance.

ANGABEN PIZZERIA

- 1) Angewendeter Stahl:** Edel - Stahl AISI 304 18/10.
- 2) Abschäumung:** Ohne CFC mit Dichte gleich 40 Kg./mc.
- 3) Kühlmittel:** R404A - R134a
- 4) Füße:** Bei allen gekühlten Unterbauten und Möbeln ist Edelstahl AISI 304 18/10 verwendet worden der einen Ausschlag von min. 150 mm bis max. 200 mm ermöglicht.
- 5) Ausrüstungen:**
- A) Neutrale Elemente**
Alle Elemente sind mit Behälter für Nahrung (mm. 600x400x60 H), mit Anzahl, (siehe Zeichnung), ausgerüstet.
- B) Gekühlte Unterbauten**
Nr. 1 Gleitpaare und nr. 1 Rost für jede einzeine Flügeltür.
Nr. 1 Becken für säuberung.
- 6) Optional:** Fernaggregat.

60 / 40

AISI 304 18/10

MODULI NEUTRI
NEUTRAL UNITS
ELEMENTS NEUTRES
UNTERSCHRÄNKE

POSIZIONE - ITEM: _____



Mod. LBB-7P



Mod. LBA-7P



Mod. LBB-7P/2



Mod. LBA-7P/2

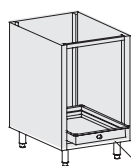
Mod. LBB-7P



Mod. CSP

Mod.	Cod.	LxPxH	Mod. CSP	Kg.	
LBB-7P	L00586	500x700x860H	6	55	0,5
LBA-7P	L00591	500x700x860H	6	45	0,5
LBB-7P/2	L00577	1000x700x860H	6 + 6	104	0,94
LBA-7P/2	L00572	1000x700x860H	6 + 6	94	0,94
LBB-G	L00605	500x700x860H		35	0,5
LB-R	L00610	500x700x860H		37	0,5
LANT-P	L00561			3	0,1

Bacinella polietilene 600x400 • Polyethilene container 600x400 • Bac en polyéthilène 600x400 • Poliaethylen Schalen 600x400

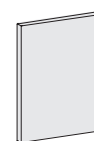


Mod. LBB-G

Max. N° 6 Mod. CSP



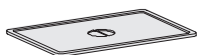
Mod. LB-R



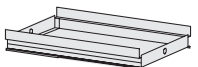
Mod. LANT/P



Mod. CSP



Mod. CSP/C

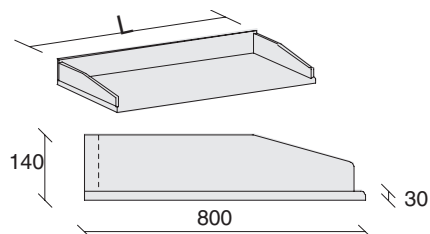
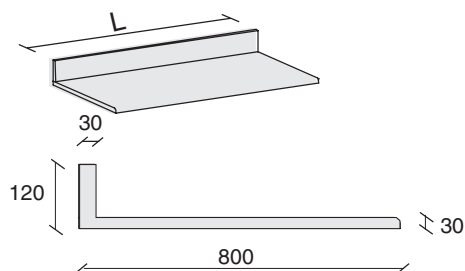


Mod. PBS

Mod.	Cod.	LxP mm.
CSP	301664	600x400x70H
CSP/C	302356	600x400
PBS	440207	

Porta bacinelle scorrevoli complete di guide telescopiche • Sliding containers holder with telescopic rails • Porte bacs coulissants avec guides télescopiques • Behälterhalter komplett mit teleskopischen schienen

PIANI IN MARMO • MARBLE TOPS • PLAN EN GRANIT • MARMOR PLATTE



Mod.	Cod.	L mm	Kg.	
M10/8P1	302725	1000	99	0,34
M15/8P1	302453	1500	116	0,5
M20/8P1	302454	2000	133	0,66
M25/8P1	302455	2500	150	0,9
M30/8P1	302456	3000	170	1
M10/8P3	302730	1000	109	0,34
M15/8P3	302449	1500	126	0,5
M20/8P3	302450	2000	143	0,66
M25/8P3	302451	2500	160	0,9
M30/8P3	302452	3000	180	1

700

R404A

AISI 304 18/10

POSIZIONE - ITEM: _____



60 / 40 • GN 1/1

REFRIGERAZIONE VENTILATA - GRUPPO INCORPORATO

VENTILATED REFRIGERATION - BUILT-IN GROUP
REFRIGERATION VENTILEE - MOTEUR INCORPORE
KÜHLTISCHE - UMLUFT - MIT EINGEBAUTEM AGGREGAT

DIGITAL CONTROLLER
HACCP
DIGITAL CONTROLLER



Mod. P1CGI



Mod. P2CGI



Mod. P3CGI



Mod. P4CGI

Mod.	Cod.	LxPxH mm		V	W	Lt.	C°	HP	Kg.	
P1CGI	L304600	994x700x860H	1	230/1/50	180	178	0 ÷ 10	1/5	98	0,9
P2CGI	L304603	1494x700x860H	2	230/1/50	180	325	0 ÷ 10	1/5	125	1,34
P3CGI	L304606	1994x700x860H	3	230/1/50	215	504	0 ÷ 10	1/4	150	1,75
P4CGI	L304609	2494x700x860H	4	230/1/50	280	683	0 ÷ 10	1/3	180	2,1

REFRIGERAZIONE VENTILATA - GRUPPO REMOTO • VENTILATED REFRIGERATION - REMOTE GROUP • REFRIGERATION VENTILEE - MOTEUR A DISTANCE • GELÜFTETE KÜHLUNG - FERNGRUPPE

Mod. P1CA



Mod. P2CA



Mod. P3CA



Mod. P4CA

N = Vano Neutro (N) • Neutral room (N) • Porte neutre (N) • Ungekühlt (N)

Mod.	Cod.	LxPxH mm		V	W	Lt.	C°	Kg.	
P1CA	L304624	994x700x860H	1	230/1/50	30	178	0 ÷ 10	77	0,9
P2CA	L304627	1495x700x860H	2	230/1/50	30	325	0 ÷ 10	114	1,33
P3CA	L304630	1994x700x860H	3	230/1/50	30	504	0 ÷ 10	139	1,7
P4CA	L304633	2494x700x860H	4	230/1/50	30	683	0 ÷ 10	179	2,1

Dotazioni Basi refrigerate • Equipments Refrigerated bases • Dotations Bases refrigerées • Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

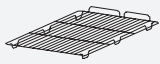
Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

700

R404A

AISI 304 18/10

POSIZIONE - ITEM: _____



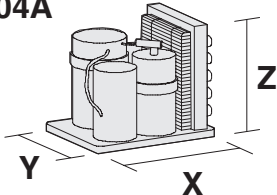
60 / 40 • GN 1/1

ACCESSORI
ACCESSORIES
ACCESSOIRES
ZUBEHÖR

Gruppo remoto • Remote group • Groupe à distance • Ferngruppe

Temperatura positiva • Positive temperature • Positive Temperatur • Temperature positive

R404A



Mod.	Cod.	V	W	HP	X	Y	Z	Kg.	
GR8610N	303366	230/1/50	150	1/5	420	300	265	15	0,08
GR121517N	303367	230/1/50	185	1/4	425	305	270	18	0,08
GR212025N	303368	230/1/50	250	1/3	430	310	275	20	0,1



Mod. LK-15/7



Mod. LK-10/7



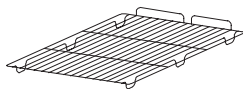
Mod. LK/7

 Kit sostituzione nr. 1 antina •
 Sost. kit: 1 door • Kit de
 remplacement d'une porte •
 Ersatzkit nr. 1 Tür

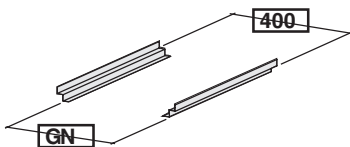
Mod.	Cod.	60/40
LK-15/7	L00592	2 x 220 H
LK-10/7	L00594	3 x 145 H
LK/7	L00597	115 H + 325 H

N.B.: I kit cassetti per tavoli refrigerati, non vanno applicati ai tavoli a temperatura negativa (-8°C / -20°C) • Drawers kit for refrigerated tables have not to be used for tables with low temperature (-8°C / -20°C) • Les kits tiroirs pour tables réfrigérées ne doivent pas être placés aux tables avec température négative (-8°C / -20°C) • Die Schubladenblöcke für Kühltische sind nicht für Kühltische mit negativem Temperaturbereich (-8°C / -20°C) vorzusehen.

N.B.: Il prezzo della cassetiera considera la sostituzione della cassetiera stessa con l'antina; se le cassetiere fossero acquistate indipendentemente dai tavoli i prezzi dovranno essere aumentati di Euro 200,00 **N.B.:** The price of chest of drawers includes the replacement of the drawers with doors; if drawers are bought apart from tables, their prices have to be increased of Euro 200,00 **N.B.:** Le prix des tiroirs comprend déjà le remplacement des tiroirs avec la porte; si on achete les tiroirs indépendamment des tables, il faut augmenter le prix de Euro 200,00 **N.B.:** Der Preis des Schubladenblocks versteht sich im Austausch zur Flügeltür. Bei separatem Bezug des Schubladenblocks (unabhängig eines Austauschs gegen eine Flügeltür) erhöht sich der Preis pro Schubladenblock um 200,00 Euro


 Griglie plastificate • Plasticated grids • Grilles
 plastifiées • Rost plastifiziert

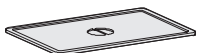
Mod.	Cod.	LxP mm.
GRI60/40	827723	600x400


 Coppia guide universali • Couple of universal
 slideways • Couple glissières universales •
 Paar Universalschienen

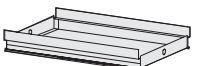
Mod.	Cod.	LxP mm.
CGUN	303498	x Mod. 600x400



Mod. CSP



Mod. CSP/C



Mod. PBS

Mod.	Cod.	LxP mm.
CSP	301664	600x400x70H
CSP/C	302356	600x400
PBS	440207	

Porta bacinelle scorrevoli complete di guide telescopiche • Sliding containers holder with telescopic rails • Porte bacs coulissants avec guides télescopiques • Behälterhalter komplett mit teleskopischen schienen



AISI 304 18/10

POSIZIONE - ITEM: _____

R134a

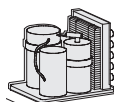
SOVRASTRUTTURE REFRIGERATE GN 1/1
 REFRIGERATED SUPERSTRUCTURES GN 1/1
 SOVRASTRUTTURE REFRIGEREE GN 1/1
 KÜHLAUFSÄTZE GN 1/1

Mod. V1/20



Mod. S20S1 + F4

Mod.	Cod.	LxPxH mm	GN	V	W	HP	GAS	Kg.	
<i>GRUPPO INCORPORATO • Built-in group • Moteur incorporé • Einbauaggregate •</i>									
S15S1	305120	1500x400x220H	2x1/1	230/1/50	150	1/6	R134a	41	0,3
S20S1	305108	2000x400x220H	3x1/1	230/1/50	150	1/6	R134a	50	0,4
S25S1	305109	2500x400x220H	4x1/1	230/1/50	150	1/6	R134a	60	0,48
S30S1	305110	3000x400x220H	5x1/1	230/1/50	150	1/6	R134a	76	0,58
<i>GRUPPO REMOTO • Remote group • Groupe à distance • Ferngruppe</i>									
S15S1R	305111	1500x400x220H	2x1/1	230/1/50			R134a	33	0,3
S20S1R	305112	2000x400x220H	3x1/1	230/1/50			R134a	42	0,4
S25S1R	305113	2500x400x220H	4x1/1	230/1/50			R134a	52	0,48
S30S1R	305121	3000x400x220H	5x1/1	230/1/50			R134a	68	0,59
GE/SVRN	302981	420x300x265H		230/1/50	125	1/6	R134a	15	0,1



N.B.: Prezzo escluso bacinelle • Price without basins • Prix sans bacs • Preis ohne Behälter

VETRINA • Show-case • Pare haleine • Vitrine

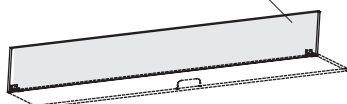


Cristallo stratificato UNI 7172 (mm. 5+5) • Stratified Glass UNI 7172 (mm. 5+5) • Vitre Stratifiée UNI 7172 (mm. 5+5) • Stratigrafisches Glas UNI 7172 (mm. 5+5)

Mod.	Cod.	L mm	Kg.	
V1/15	302965	1500	47	0,34
V1/20	302966	2000	50	0,43
V1/25	302967	2500	60	0,6
V1/30	302968	3000	68	0,75

COPERCHIO • Lid • Deckel • Couvercle

AISI 304 18/10



Mod.	Cod.	L mm	Kg.	
COP1/15I	303005	1500	7,5	0,07
COP1/20I	303006	2000	10	0,09
COP1/25I	303007	2500	14	0,11
COP1/30I	303008	3000	16	0,13



AISI 304 18/10

POSIZIONE - ITEM: _____

R134a

SOVRASTRUTTURE REFRIGERATE GN 1/2
 REFRIGERATED SUPERSTRUCTURES GN 1/2
 SOVRASTRUCTURES REFRIGERÉES GN 1/2
 KÜHLAUFsätze GN 1/2

Mod. V2/20



Mod. S20S2 + B3

Mod.	Cod.	LxPxH mm	GN	V	W	HP	GAS	Kg.	
GRUPPO INCORPORATO • Built-in group • Moteur incorporé • Einbauaggregate									
S15S2	305100	1500x340x22H	3x1/2 + 1x1/4	230/1/50	150	1/6	R134a	38	0,3
S20S2	305101	2000x340x22H	5x1/2	230/1/50	150	1/6	R134a	48	0,4
S25S2	305102	2500x340x22H	6x1/2 + 1x1/4	230/1/50	150	1/6	R134a	58	0,48
S30S2	305103	3000x340x22H	8x1/2	230/1/50	150	1/6	R134a	74	0,58
GRUPPO REMOTO • Remote group • Groupe à distance • Ferngruppe									
S15S2R	305104	1500x340x22H	3x1/2 + 1x1/4	230/1/50			R134a	30	0,3
S20S2R	305105	2000x340x22H	5x1/2	230/1/50			R134a	40	0,4
S25S2R	305106	2500x340x22H	6x1/2 + 1x1/4	230/1/50			R134a	50	0,48
S30S2R	305107	3000x340x22H	8x1/2	230/1/50			R134a	66	0,59
GE/SVRN	302981	420x300x265H		230/1/50	125	1/6	R134a	15	0,1



N.B.: Prezzo escluso bacinelle • Price without basins • Prix sans bacs • Preis ohne Behälter

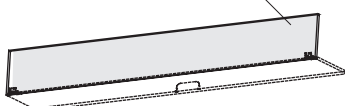
VETRINA • Show-case • Pare haleine • Vitrine



Cristallo stratificato UNI 7172 (mm. 5+5) • Stratified Glass UNI 7172 (mm. 5+5) • Vitre Stratifiée UNI 7172 (mm. 5+5) • Stratigrafisches Glas UNI 7172 (mm. 5+5)

COPERCHIO • Lid • Deckel • Couverture

AISI 304 18/10



Mod.	Cod.	L mm	Kg.	
V2/15	302960	1500	47	0,34
V2/20	302961	2000	53	0,43
V2/25	302962	2500	60	0,52
V2/30	302963	3000	65	0,61

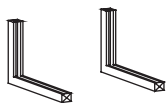
Mod.	Cod.	L mm	Kg.	
COP2/15I	302982	1500	6	0,06
COP2/20I	302983	2000	8	0,08
COP2/25I	302984	2500	12	0,1
COP2/30I	302989	3000	14	0,12

GN 1/1

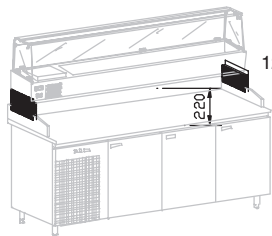
ACCESSORI
ACCESSORIES
ACCESSOIRES
ZUBEHÖR

POSIZIONE - ITEM: _____

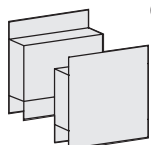
ZANCHE • Brackets • Equerres • Verankerungen



Mod.	Cod.	x Mod:	N°.
KZ1/A	302958	1500 / 2000	4
KZ1/B	302959	2500 / 3000	6



120 + 100 mm.



Coppia • Couple • Couple • Paar

Mod.	Cod.	H mm.
SSR1/1	302974	100

PIEDI • Feet • Pieds • Füße



Mod.	Cod.	x Mod:	H mm.	N°.
KP	302955	1500 / 2000	85 / 125	4
KPA	302954	2500 / 3000	85 / 125	6



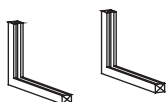
ABS

Separatore per bacinelle • Basins separator • Separateur pour bacs • Behälterunterteiler

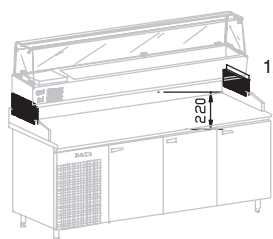
Mod.	Cod.	GN
TRA 1/1	827410	x GN 1/1

GN 1/2

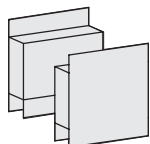
ZANCHE • Brackets • Equerres • Verankerungen •



Mod.	Cod.	x Mod:	N°.
KZ2/A	302956	1500 / 2000	4
KZ2/B	302957	2500 / 3000	6



120 + 100 mm.



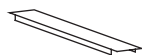
Coppia • Couple • Couple • Paar

Mod.	Cod.	H mm.
SSR1/2	303004	100

PIEDI • Feet • Pieds • Füße



Mod.	Cod.	x Mod:	H mm.	N°.
KP	302955	1500 / 2000	85 / 125	4
KPA	302954	2500 / 3000	85 / 125	6



ABS

Separatore per bacinelle • Basins separator • Separateur pour bacs • Behälterunterteiler

Mod.	Cod.	GN
TRA 1/2	827411	x GN 1/2



AISI 304 18/10

POSIZIONE - ITEM: _____

SOVRASTRUTTURE REFRIGERATE

REFRIGERATED SUPERSTRUCTURES
SOVRASTRUTTURES REFRIGEREES
KÜHLAUFsätze



R134a

GRUPPO INCORPORATO • Built-in
group • Moteur incorporé •
Einbauaggregate



Mod. S88S1 + CB8811
.....



Mod.	Cod.	LxPxH mm	GN	V	W	HP	Kg.	
S88S1	305115	880x400x220H	1x1/1	230/1/50	150	1/6	21	0,2



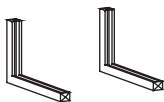
N.B.: Prezzo escluso bacinelle • Price without basins • Prix sans bacs • Preis ohne Behälter

Mod.	Cod.	LxPxH mm	GN	V	W	HP	Kg.	
S88S2	305114	880x340x220H	1x1/2+1x1/6+1/9	230/1/50	150	1/6	20	0,2

N.B.: Prezzo escluso bacinelle • Price without basins • Prix sans bacs • Preis ohne Behälter

ACCESSORI • ACCESSORIES • ACCESSOIRES • ZUBEHÖR

ZANCHE • Brackets • Equerres • Verankerungen



Mod.	Cod.	x Mod:	N°.
KZ1/A	302958	GN1/1	2
KZ2/A	302956	GN1/2	2

PIEDI • Feet • Pieds • Füße



Mod.	Cod.	x Mod:	H mm.	N°.
KP	302955	GN1/1 - 1/2	85 / 125	4

VETRINA • Show-case • Pare haleine • Vitrine

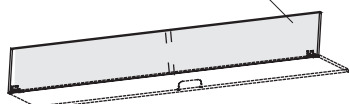


Cristallo stratificato UNI 7172 (mm. 5+5) • Stratified Glass UNI 7172 (mm. 5+5) • Vitre Stratifié
UNI 7172 (mm. 5+5) • Stratigrafisches Glas UNI 7172 (mm. 5+5)

Mod.	Cod.	L mm	Kg.	
V1/88	303192	880 GN1/1	23,5	0,17
V2/88	303194	880 GN1/2	21	0,17

COPERCHIO • Lid • Deckel • Couverture

AISI 304 18/10



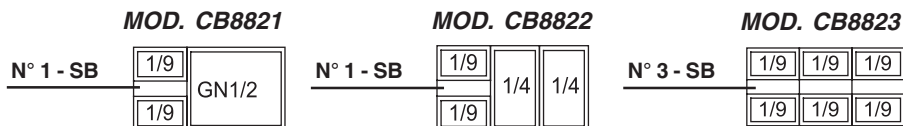
Mod.	Cod.	L mm	Kg.	
COP1/88	303196	880 GN1/1	3	0,03
COP2/88	303198	880 GN1/2	2,8	0,03



COMPOSIZIONI BACINELLE PER SOVRASTRUTTURE
BASINS COMPOSITIONS FOR SUPERSTRUCTURES
COMPOSITIONS DES BACS
BEHÄLTERZUSAMMENSETZUNG FÜR ÜBERBAUTEN

N.B. : Tutte le composizioni non sono dotate di coperchi • *All compositions are without lids* • *Toutes compositions sont sans couvercles* • *Alle Zusammensetzungen sind ohne Deckel ausgerüstet*

Per GN 1/2 • For GN 1/2 • Für GN 1/2 • Pour GN 1/2

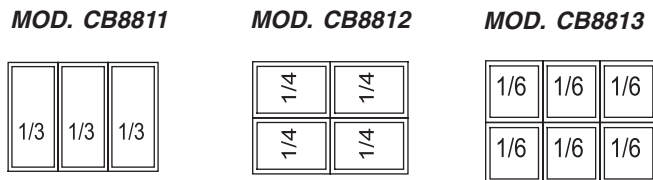


Mod.	Cod.
CB8821	302714
CB8822	302715
CB8823	302716

SB = Separatore per bacinelle • *Basins separator* • *Separateur pour bacs* • *Behälterunterteiler*

N.B. : Le bacinelle GN 1/9 incluse nelle composizioni hanno un'altezza pari a mm 100 anziché 150.
N.B. : GN 1/9 basins in the compositions are mm 100 high and not mm 150.
N.B. : Les bacs GN 1/9 inclus dans les compositions sont 100 mm hautes.
N.B. : GN 1/9 Behälter in die Zusammensetzungen sind mm 100 hohe und nicht 150.

Per GN 1/1 • For GN 1/1 • Für GN 1/1 • Pour GN 1/1



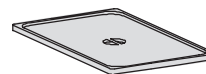
Mod.	Cod.
CB8811	302717
CB8812	302718
CB8813	302719



BACINELLE - COPERCHI
BASINS - LIDS
BACS - COUVERCLES
BEHÄLTER - DECKEL



Bacinelle in acciaio inox • *Stainless Steel containers* • *Bacs en inox* • *Behälter aus Edelstahl*



Coperchi in acciaio inox • *S/S Lids* • *Couvercle en inox* • *Deckel aus Edelstahl*

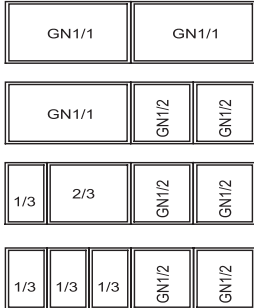
Mod.	Cod.	LxPxH
D2	100561	GN 1/1 H 150
D5	100825	GN 2/3 H 150
D8	100562	GN 1/2 H 150
D11	100835	GN 1/3 H 150
D20	101516	GN 1/4 H 150
D23	100554	GN 1/6 H 150
D22	830583	GN 1/9 H 100

Mod.	Cod.	LxPxH
D3	100546	GN 1/1
D6	100547	GN 2/3
D9	100548	GN 1/2
D12	100549	GN 1/3
D21	101519	GN 1/4
D24	100553	GN 1/6
D25	830498	GN 1/9

COMPOSIZIONI BACINELLE PER SOVRASTRUTTURE GN 1/1
BASINS COMPOSITIONS FOR GN 1/1 SUPERSTRUCTURES
COMPOSITIONS DES BACS POUR MOD. GN 1/1
BEHÄLTERZUSAMMENSETZUNG FÜR ÜBERBAUTEN GN 1/1

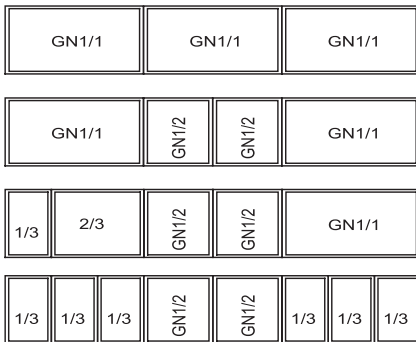


N.B. : Tutte le composizioni non sono dotate di coperchi • *All compositions are without lids* • *Toutes compositions sont sans couvercles* • *Alle Zusammensetzungen sind ohne Deckel ausgerüstet*



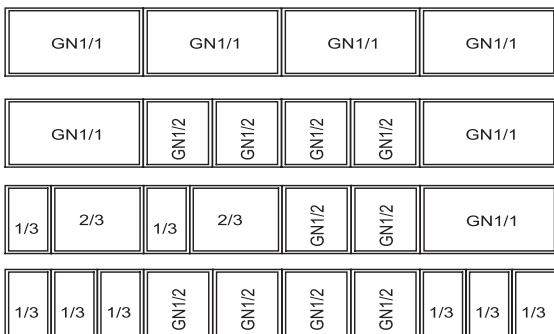
mm 1500

Mod.	Cod.
E1	302601
E2	302602
E3	302603
EA	302604



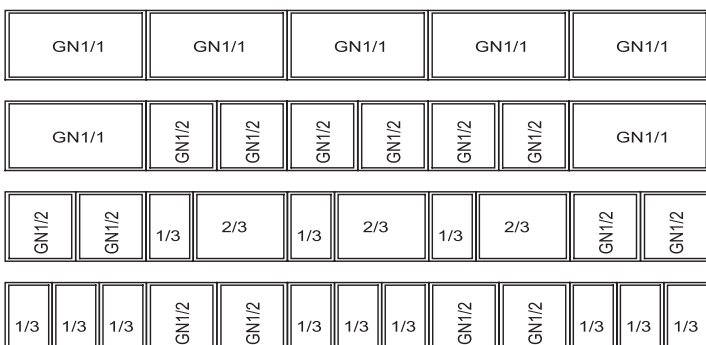
mm 2000

F1	302605
F2	302684
F3	302607
F4	302685



mm 2500

G1	302608
G2	302609
G3	302610
G4	302611



mm 3000

H1	302612
H2	302613
H3	302614
H4	302615

COMPOSIZIONI BACINELLE PER SOVRASTRUTTURE GN 1/2

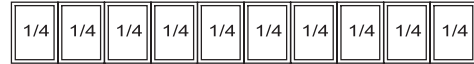
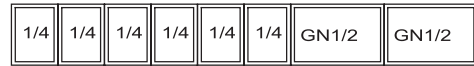
BASINS COMPOSITIONS FOR GN 1/2 SUPERSTRUCTURES
COMPOSITIONS DES BACS POUR MOD. GN 1/2
BEHÄLTERZUSAMMENSETZUNG FÜR ÜBERBAUTEN GN 1/2



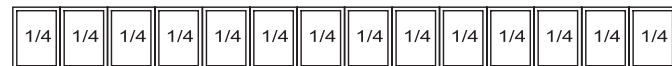
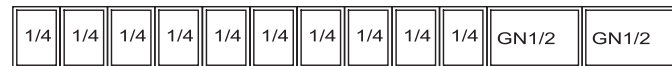
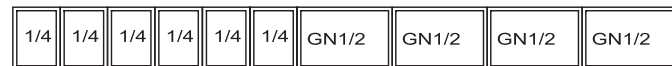
N.B.: Tutte le composizioni non sono dotate di coperchi • All compositions are without lids • Toutes compositions sont sans couvercles • Alle Zusammensetzungen sind ohne Deckel ausgerüstet



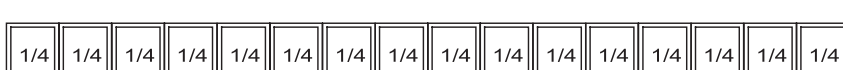
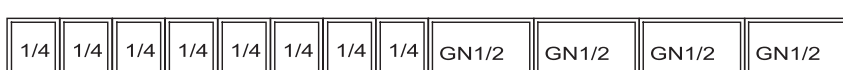
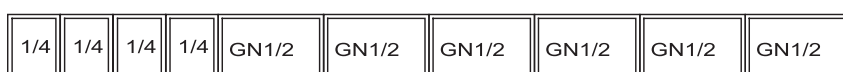
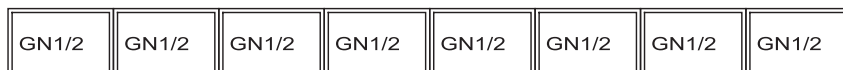
mm 1500



mm 2000



mm 2500



mm 3000

Mod.	Cod.
A1	302606
A2	302586
A3	302587
A4	302588

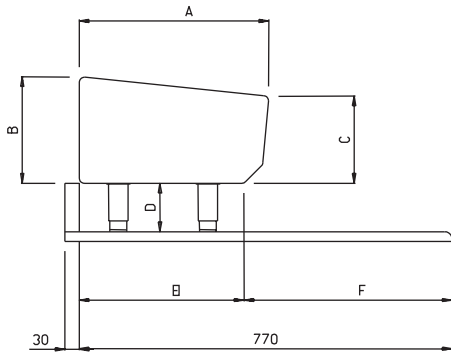
B1	302589
B2	302590
B3	302591
B4	302592

C1	302593
C2	302594
C3	302595
C4	302596

D1	302597
D2	302598
D3	302599
D4	302600

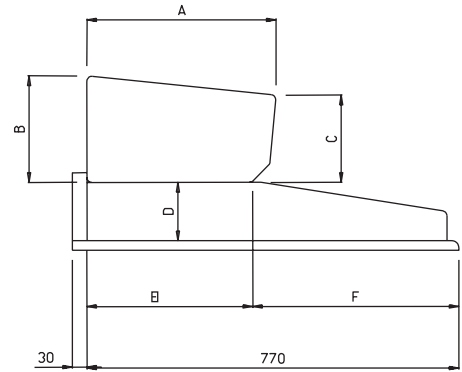
INGOMBRI SOVRASTRUTTURE REFRIGERATE
REFRIGERATED SUPERSTRUCTURES OVERALL DIMENSIONS
DIMENSIONS DES SOVRASTRUTTURE REFRIGEREES
AUSMAßE KÜHLÜBERBAUTEN

Su piedi - copertura in marmo 1 alzataina •
 On feet - marble top with splashback • Sur pieds -
 granit avec dossier • Auf Beinen -Marmor -
 Abdeckung 1 Aufsatz



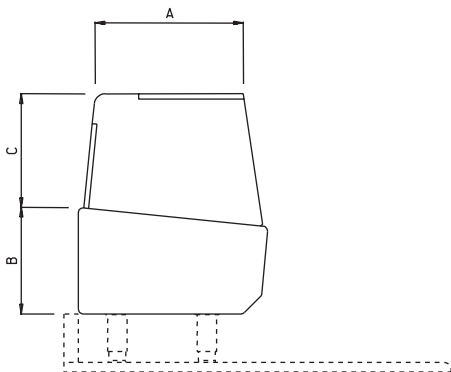
	GN 1/1	GN 1/2
A=	mm 400	mm 340
B=	mm 220	mm 220
C=	mm 180	mm 190
D=	mm 85/125	mm 85/125
E=	mm 345	mm 285
F=	mm 425	mm 485

Appoggio - copertura in marmo 3 alzatine •
 To lean on - marble top with 3 splash-back • Model à
 appuyer - granit avec trois dossierets • Aufliegend Marmor -
 Abdeckung mit 3 Aufsätzen



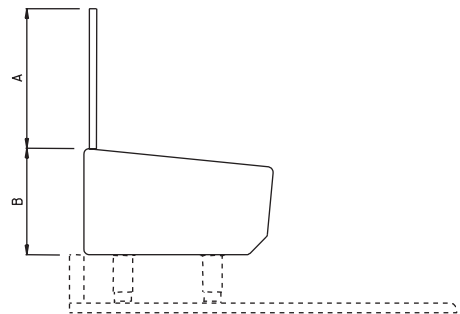
	GN 1/1	GN 1/2
A=	mm 400	mm 340
B=	mm 220	mm 220
C=	mm 180	mm 190
D=	mm 120	mm 120
E=	mm 345	mm 285
F=	mm 425	mm 485

CON VETRINA •
 With show-case • Avec vitrine •
 Mit Vitrine



	GN 1/1	GN 1/2
A=	mm 320	mm 260
B=	mm 220	mm 220
C=	mm 230	mm 230

CON COPERCHIO •
 With lid • Avec couvercle • Mit Deckel



	GN 1/1	GN 1/2
A=	mm 340	mm 280
B=	mm 220	mm 220



COMPOSIZIONI PER PIZZERIA
COMPOSITIONS FOR PIZZERIA
COMPOSITION POUR PIZZERIA
KOMPOSITIONEN PIZZERIA

POSIZIONE - ITEM: _____



Mod. BA150L

Impianto frigorifero unico • Single refrigerating system • Unique installation frigorifique • Gesamtühlung

Dotazioni Basi refrigerate • Equipments Refrigerated bases • Dotations Bases refrigerées • Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normes HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

MARMO • MARBLE • MARMOR • GRANITE



Mod. BA100L



Mod. BA150L

Mod.	Cod.	LxPxH mm		V	Lt.	C°	GN
BA 100L	L303800	1055x730x1210H	2	230/1/50	245	0 ÷ 10	2x1/3 + 1x1/6
BA 150L	L303801	1500x730x1210H	3	230/1/50	361	0 ÷ 10	4x1/3

COMPONENTI • COMPONENT • COMPOSANTE • BAUELEMENT

Cristallo stratificato UNI 7172 (mm. 5+5) • Stratified Glass UNI 7172 (mm. 5+5) • Vitre Stratifiée UNI 7172 (mm. 5+5) • Stratigrafisches Glas UNI 7172 (mm. 5+5)



Mod.	Cod.	LxPxH mm	Kg.	
V1/105C	302945	1055x230x250H	30	0,25
V1/15C	302948	1500x230x250H	47	0,34

Contentitore bacinelle • Basins container • Recipient pour bacs • Behälterwanne



Mod.	Cod.	L mm	P mm	H mm	GN
PBS1055	L303720	1055	230	100	2x1/3 + 1x1/6
PBS1500	L303721	1500	230	100	4x1/3



PIANI IN MARMO • MARBLE TOP • PLAN EN GRANITE • MARMOR PLATTE

Mod.	Cod.	L mm	P mm	H mm
MRL1055	L303705	1055	500	30
MRL1500	L303700	1500	500	30



AISI 304 18/10

POSIZIONE - ITEM: _____

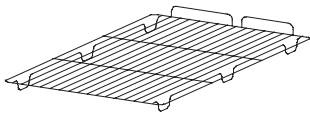
ACCESSORI
ACCESSORIES
ACCESSOIRES
ZUBEHÖR

Kit sostituzione nr. 1 antina • *Sost. kit: 1 door* • *Kit de remplacement d'une porte* • *Ersatzkit nr. 1 Tür*



Mod. KCAS/1015

Mod.	Cod.	GN1/1	x Mod.
KCAS/1015	L303490	2 x 150 H	da 1050 / 1500 mm



Griglie plastificate • *Plasticated grids* • *Grilles plastifiées* • *Rost plastifiziert*

Mod.	Cod.	LxP mm.
GRI32/53	827724	GN1/1



Coppia guida GN • *GN slideways* • *Couple glissieres GN* • *Paar Führungssch. GN*

AISI 304 18/10

Mod.	Cod.	LxP mm.
CGUN/S	303479	x Saladettes



INOX • S/s • Inox • Edelstahl

Mod.	Cod.	GN1/1
D11	100835	GN 1/3 H150
D23	100554	GN 1/6 H150
D20	101516	GN 1/4 H150

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/2**

AISI 304 18/10

 **GN 1/2** Mod. S20S2+B3

DIGITAL CONTROLLER
HACCP
DIGITAL CONTROLLER

Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LB-12CR



 **Mod. LA-12CR**



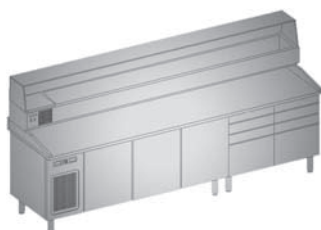
 **Mod. LB-12CR**



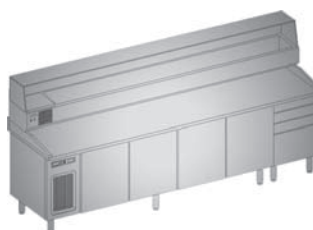
 **Mod. LBB-12CR**




 **Mod. LC-12CR**



 **Mod. LCC-12CR**



 **Mod. LD-12CR**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-12CR	L303645	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S1S2 + V2/15 + LBA-7P
LB-12CR	L303629	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S2S2 + V2/20 + LBA-7P
LBB-12CR	L303630	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S2S2 + V2/25 + LBA-7P/2
LC-12CR	L303633	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S2S2 + V2/25 + LBA-7P
LCC-12CR	L303631	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S3S2 + V2/30 + LBA-7P/2
LD-12CR	L303673	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S3S2 + V2/30 + LBA-7P

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
 COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/2**

AISI 304 18/10

 **GN 1/2** Mod. S20S2+B3



Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LB-12CRC



 **Mod. LA-12CRC**



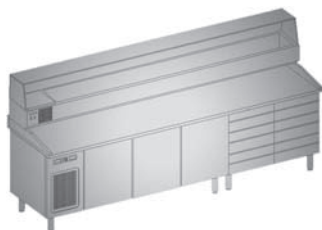
 **Mod. LB-12CRC**



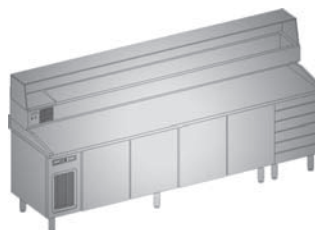
 **Mod. LBB-12CRC**




 **Mod. LC-12CRC**

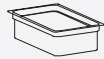


 **Mod. LCC-12CRC**



 **Mod. LD-12CRC**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-12CRC	L303649	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S2 + V2/15 + LBB-7P
LB-12CRC	L303650	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S2 + V2/20 + LBB-7P
LBB-12CRC	L303651	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S2 + V2/25 + LBB-7P/2
LC-12CRC	L303652	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S2 + V2/25 + LBB-7P
LCC-12CRC	L303653	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S2 + V2/30 + LBB-7P/2
LD-12CRC	L303654	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S2 + V2/30 + LBB-7P

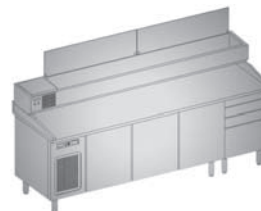
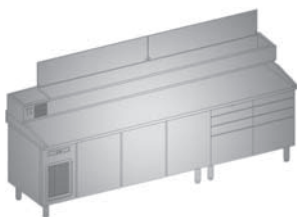
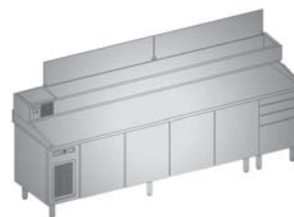
**60 / 40 • GN 1/1****POSIZIONE - ITEM:** _____**GN 1/2****COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA****AISI 304 18/10****GN 1/2****Mod. S20S2+B3****Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten**

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •


Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

**Mod. LB-12PO** **Mod. LA-12PO** **Mod. LB-12PO** **Mod. LBB-12PO** **Mod. LC-12PO** **Mod. LCC-12PO** **Mod. LD-12PO**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-12PO	L303643	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S2 + COP2/15I + LBA-7P
LB-12PO	L303621	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S2 + COP2/20I + LBA-7P
LBB-12PO	L303663	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S2 + COP2/25I + LBA-7P/2
LC-12PO	L303625	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S2 + COP2/25I + LBA-7P
LCC-12PO	L303664	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S2 + COP2/30I + LBA-7P/2
LD-12PO	L303675	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S2 + COP2/30I + LBA-7P

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
 COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/2**

AISI 304 18/10

 **GN 1/2** Mod. S20S1+F4



Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LB-12POC



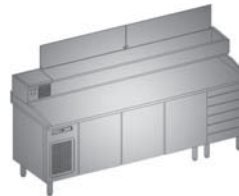
 **Mod. LA-12POC**



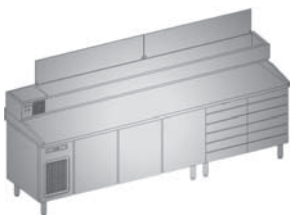
 **Mod. LB-12POC**



 **Mod. LBB-12POC**




 **Mod. LC-12POC**



 **Mod. LCC-12POC**



 **Mod. LD-12POC**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-12POC	L303665	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S2 + COP2/15I + LBB-7P
LB-12POC	L303666	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S2 + COP2/20I + LBB-7P
LBB-12POC	L303667	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S2 + COP2/25I + LBB-7P/2
LC-12POC	L303668	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S2 + COP2/25I + LBB-7P
LCC-12POC	L303669	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S2 + COP2/30I + LBB-7P/2
LD-12POC	L303670	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S2 + COP2/30I + LBB-7P

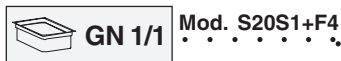


POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA



AISI 304 18/10



**Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten**

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of sideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LCF-11CR
.....



☐ Mod. LBF-11CR



☐ Mod. LCF-11CR



☐ Mod. LDF-11CR

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LBF-11CR	L303730	1500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M15/8P3 + S15S1 + V1/15
LCF-11CR	L303740	2000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M20/8P3 + S20S1 + V1/20
LDF-11CR	L303750	2500x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M25/8P3 + S25S1 + V1/25



☐ Mod. LBF-12CR




☐ Mod. LCF-12CR



☐ Mod. LDF-12CR

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LBF-12CR	L303735	1500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M15/8P3 + S15S2 + V2/15
LCF-12CR	L303745	2000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M20/8P3 + S20S2 + V2/20
LDF-12CR	L303755	2500x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M25/8P3 + S25S2 + V2/25

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
 COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/1**

AISI 304 18/10

 **GN 1/1** Mod. S20S1+F4

DIGITAL CONTROLLER
HACCP
 DIGITAL CONTROLLER



Mod. LB-11CR

Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



 **Mod. LA-11CR**



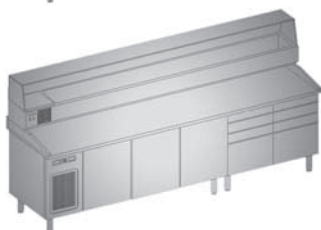
 **Mod. LB-11CR**



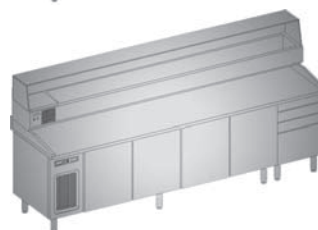
 **Mod. LBB-11CR**




 **Mod. LC-11CR**

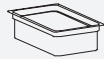


 **Mod. LCC-11CR**



 **Mod. LD-11CR**

Mod.	Cod.	LxpxH mm		V	Lt.	C°	Σ
LA-11CR	L303644	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S1 + V1/15 + LBA-7P
LB-11CR	L303628	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S1 + V1/20 + LBA-7P
LBB-11CR	L303641	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S1 + V1/25 + LBA-7P/2
LC-11CR	L303632	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S1 + V1/25 + LBA-7P
LCC-11CR	L303640	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S1 + V1/30 + LBA-7P/2
LD-11CR	L303672	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S1 + V1/30 + LBA-7P

**60 / 40 • GN 1/1****POSIZIONE - ITEM:** _____**COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA****GN 1/1****AISI 304 18/10****GN 1/1**

Mod. S20S1+F4

**Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten**

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

**Mod. LB-11CRC**

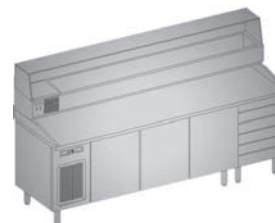
Mod. LA-11CRC



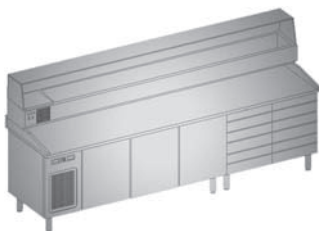
Mod. LB-11CRC



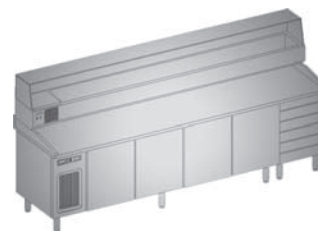
Mod. LBB-11CRC



Mod. LC-11CRC




Mod. LCC-11CRC



Mod. LD-11CRC

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-11CRC	L303634	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S1 + V1/15 + LBB-7P
LB-11CRC	L303635	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S1 + V1/20 + LBB-7P
LBB-11CRC	L303636	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S1 + V1/25 + LBB-7P/2
LC-11CRC	L303637	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S1 + V1/25 + LBB-7P
LCC-11CRC	L303638	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S1 + V1/30 + LBB-7P/2
LD-11CRC	L303639	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S1 + V1/30 + LBB-7P

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
 COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/1**

AISI 304 18/10

 **GN 1/1** Mod. S20S1+F4



Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LCF-11PO




 **Mod. LBF-11PO**



 **Mod. LCF-11PO**



 **Mod. LDF-11PO**

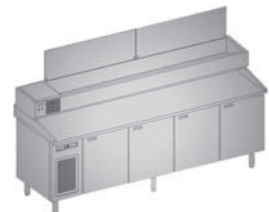
Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LBF-11PO	L303760	1500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M15/8P3 + S15S1 + COP1/15I
LCF-11PO	L303770	2000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M20/8P3 + S20S1 + COP1/20I
LDF-11PO	L303780	2500x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M25/8P3 + S25S1 + COP1/25I




 **Mod. LBF-12PO**

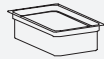


 **Mod. LCF-12PO**



 **Mod. LDF-12PO**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LBF-12PO	L303765	1500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M15/8P3 + S15S2 + COP2/15I
LCF-12PO	L303775	2000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M20/8P3 + S20S2 + COP2/20I
LDF-12PO	L303785	2500x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M25/8P3 + S25S2 + COP2/25I

**60 / 40 • GN 1/1****POSIZIONE - ITEM:** _____**COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA****GN 1/1****AISI 304 18/10****GN 1/1****Mod. S20S1+F4****Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten**

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •


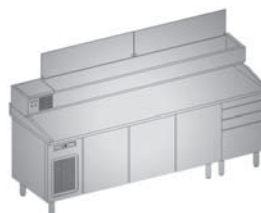
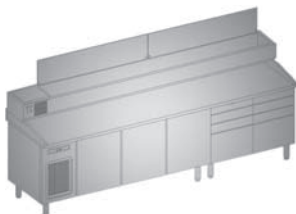
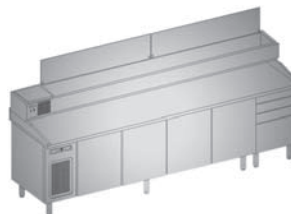
Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •


Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normes HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

**Mod. LB-11PO**

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 **Mod. LA-11PO** **Mod. LB-11PO** **Mod. LBB-11PO** **Mod. LC-11PO** **Mod. LCC-11PO** **Mod. LD-11PO**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-11PO	L303642	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S1 + COP1/15I + LBA-7P
LB-11PO	L303620	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S1 + COP1/20I + LBA-7P
LBB-11PO	L303655	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S1 + COP1/25I + LBA-7P/2
LC-11PO	L303624	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S1 + COP1/25I + LBA-7P
LCC-11PO	L303656	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S1 + COP1/30I + LBA-7P/2
LD-11PO	L303674	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S1 + COP1/30I + LBA-7P

 **60 / 40 • GN 1/1**

POSIZIONE - ITEM: _____

COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA •
 COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA

 **GN 1/1**

AISI 304 18/10

 **GN 1/1** Mod. S20S1+F4

**DIGITAL CONTROLLER
 HACCP
 DIGITAL CONTROLLER**

Dotazioni Basi refrigerate • Equipments
Refrigerated bases • Dotations Bases refrigerées •
Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.



Mod. LB-11POC



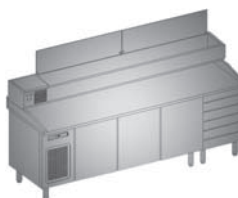
 **Mod. LA-11POC**



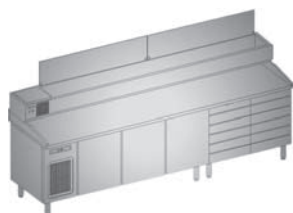
 **Mod. LB-11POC**



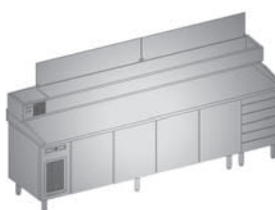
 **Mod. LBB-11POC**




 **Mod. LC-11POC**



 **Mod. LCC-11POC**



 **Mod. LD-11POC**

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LA-11POC	L303657	1500x800x1450H	1	230/1/50	178	0 ÷ 10	P1CGI + M15/8P3 + S15S1 + COP1/15I + LBB-7P
LB-11POC	L303658	2000x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M20/8P3 + S20S1+ COP1/20I + LBB-7P
LBB-11POC	L303659	2500x800x1450H	2	230/1/50	325	0 ÷ 10	P2CGI + M25/8P3 + S25S1+ COP1/25I + LBB-7P/2
LC-11POC	L303660	2500x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M25/8P3 + S25S1+ COP1/25I + LBB-7P
LCC-11POC	L303661	3000x800x1450H	3	230/1/50	504	0 ÷ 10	P3CGI + M30/8P3 + S30S1+ COP1/30I + LBB-7P/2
LD-11POC	L303662	3000x800x1450H	4	230/1/50	683	0 ÷ 10	P4CGI + M30/8P3 + S30S1+ COP1/30I + LBB-7P

**60 / 40 • GN 1/1****AISI 304 18/10****POSIZIONE - ITEM: _____****COMPOSIZIONI PER PIZZERIA • COMPOSITIONS FOR PIZZERIA • COMPOSITION POUR PIZZERIA • KOMPOSITIONEN PIZZERIA**

Impianto frigorifero unico • Single refrigerating system • Unique installation frigorifique • Gesamtühlung

Dotazioni Basi refrigerate • Equipments Refrigerated bases • Dotations Bases refrigerées • Zubehör Gekühlte Unterbauten

Controllori (termostati) con registrazione della temperatura ed eventuali allarmi per il completo rispetto delle normative HACCP, Nr. 1 coppia guida e nr. 1 griglia per ogni singola anta. •

Controllers (thermostats) with temperature recording and possible alarms for a complete respect of the HACCP norms. Nr. 1 pair of slideways and nr. 1 grid for each door. •

Contrôleurs (thermostats) avec registration temperature et eventuelles alarmes pour un complet respect des normatives HACCP, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür. •

Regler (Thermostaten) mit Einstellung der Temperatur und der eventuellen Alarme für die vollen Befolgung der HACCP Bestimmungen, Nr. 1 Gleitpaare und nr. 1 Rost für jede einzelne Flügeltür.

Mod. PB2000

Mod. V1/20C



Mod. MRL2000

Mod. P3CGI

Mod. L2000



Mod. L1500



Mod. L2000



Mod. L2500

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
L1500	L303494	1500x730x1250H	2	230/1/50	324	0 ÷ 10	P2CGI + MRL1500 + PB1500 + V1/15C
L2000	L303495	2000x730x1250H	3	230/1/50	504	0 ÷ 10	P3CGI + MRL2000 + PB2000 + V1/20C
L2500	L303496	2500x730x1250H	4	230/1/50	684	0 ÷ 10	P4CGI + MRL2500 + PB2500 + V1/25C



Mod. LC2000



Mod. LC2500



Mod. LC3000

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LC2000	L303497	2000x730x1250H	2	230/1/50	324	0 ÷ 10	P2CGI + MRL2000 + PBD2000 + V1/20C + LBA-7P
LC2500	L303498	2500x730x1250H	3	230/1/50	504	0 ÷ 10	P3CGI + MRL2500 + PBD2500 + V1/25C + LBA-7P
LC3000	L303499	3000x730x1250H	4	230/1/50	684	0 ÷ 10	P4CGI + MRL3000 + PBD3000 + V1/30C + LBA-7P



Mod. LC2000C



Mod. LC2500C



Mod. LC3000C

Mod.	Cod.	LxPxH mm		V	Lt.	C°	Σ
LC2000C	L303500	2000x730x1250H	2	230/1/50	324	0 ÷ 10	P2CGI + MRL2000 + PBD2000 + V1/20C + LBB-7P
LC2500C	L303501	2500x730x1250H	3	230/1/50	504	0 ÷ 10	P3CGI + MRL2500 + PBD2500 + V1/25C + LBB-7P
LC3000C	L303502	3000x730x1250H	4	230/1/50	684	0 ÷ 10	P4CGI + MRL3000 + PBD3000 + V1/30C + LBB-7P



AI SI 304 18/10

POSIZIONE - ITEM: _____

COMPONENTI

COMPONENT
COMPOSANTE
BAUELEMENT


Contentitore bacinelle • Basins container • Recipient pour bacs • Behälterwanne



x Mod. LC2000 - LC2500 - LC3000



x Mod. L1500 - L2000 - L2500


Mod.	Cod.	L mm	P mm	H mm	 GN
PBD2000	L303646	2000	230	100	3x1/3
PBD2500	L303647	2500	230	100	4x1/3 + 1x1/6
PBD3000	L303648	3000	230	100	6x1/3
PB1500	L303696	1500	230	100	3x1/3
PB2000	L303697	2000	230	100	4x1/3 + 1x1/6
PB2500	L303698	2500	230	100	6x1/3

Cristallo stratificato UNI 7172 (mm. 5+5) • Stratified Glass UNI 7172 (mm. 5+5) • Vitre Stratifiée UNI 7172 (mm. 5+5) • Stratigrafisches Glas UNI 7172 (mm. 5+5)




x Mod. PB1500 - PB2000 - PB2500

x Mod. PBD1500 - PBD2000 - PBD2500

Mod.	Cod.	L mm	Kg.	
V1/15C	302948	1500	30	0,25
V1/20C	302951	2000	47	0,34
V1/25C	302952	2500	48	0,35
V1/30C	302953	3000	65	0,61

**PIANI IN MARMO • MARBLE TOPS •
PLAN EN GRANIT • MARMOR PLATTE**



Mod.	Cod.	L mm.	Kg.	
MRL1030	L303704	1030x500x30H	99	0,34
MRL1055	L303705	1055x500x30H	105	0,4
MRL1500	L303700	1500x500x30H	116	0,5
MRL2000	L303701	2000x500x30H	133	0,66
MRL2500	L303702	2500x500x30H	150	0,9

COMPOSIZIONI CON PIANO IN MARMO

POSIZIONE - ITEM: _____

COMPOSITIONS WITH MARBLE TOP
COMPOSITION AVEC DESSUS EN GRANIT
ZUSAMMENSETZUNGEN AUS MARMOR




Mod. MS-1511CR

Mod. MS-2011CR

Mod. MS-2511CR

Mod. MS-3011CR

GN 1/1

Mod.	Cod.	LxPxH mm	V	C°	Σ	 GN
MS-1511CR	L303676	1500x800x590H	230/1/50	0 ÷ 10	M15/8P3 + S15S1 + V1/15	2x1/1
MS-2011CR	L303678	2000x800x590H	230/1/50	0 ÷ 10	M20/8P3 + S20S1 + V1/20	3x1/1
MS-2511CR	L303680	2500x800x590H	230/1/50	0 ÷ 10	M25/8P3 + S25S1 + V1/25	4x1/1
MS-3011CR	L303682	3000x800x590H	230/1/50	0 ÷ 10	M30/8P3 + S30S1 + V1/30	5x1/1




Mod. MS-1512CR

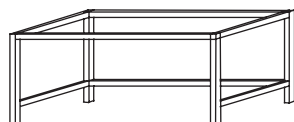
Mod. MS-2012CR


Mod. MS-2512CR

Mod. MS-3012CR

GN 1/2

Mod.	Cod.	LxPxH mm	V	C°	Σ	 GN
MS-1512CR	L303677	1500x800x590H	230/1/50	0 ÷ 10	M15/8P3 + S15S2 + V2/15	3x1/2+1x1/4
MS-2012CR	L303679	2000x800x590H	230/1/50	0 ÷ 10	M20/8P3 + S20S2 + V2/20	5x1/2
MS-2512CR	L303681	2500x800x590H	230/1/50	0 ÷ 10	M25/8P3 + S25S2 + V2/25	6x1/2+1x1/4
MS-3012CR	L303683	3000x800x590H	230/1/50	0 ÷ 10	M30/8P3 + S30S2 + V2/30	8x1/2



Mod.	Cod.	L mm	Kg.	
SPA	L303684	1500	28	1,2
SPB	L303685	2000	35	1,5
SPC	L303686	2500	45	2
SPD	L303687	3000	55	2,5



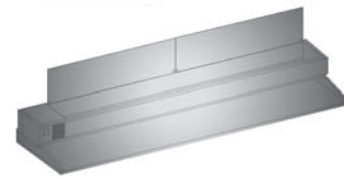
Mod. MS-1511PO



Mod. MS-2011PO




Mod. MS-2511PO



Mod. MS-3011PO

GN 1/1

Mod.	Cod.	LxPxH mm	V	C°	Σ	 GN
MS-1511PO	L303688	1500x800x590H	230/1/50	0 ÷ 10	M15/8P3 + S15S1 + COP1/15I	2x1/1
MS-2011PO	L303690	2000x800x590H	230/1/50	0 ÷ 10	M20/8P3 + S20S1 + COP1/20I	3x1/1
MS-2511PO	L303692	2500x800x590H	230/1/50	0 ÷ 10	M25/8P3 + S25S1 + COP1/25I	4x1/1
MS-3011PO	L303694	3000x800x590H	230/1/50	0 ÷ 10	M30/8P3 + S30S1 + COP1/30I	5x1/1



Mod. MS-1512PO



Mod. MS-2012PO




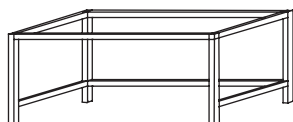
Mod. MS-2512PO




Mod. MS-3012PO

GN 1/2

Mod.	Cod.	LxPxH mm	V	C°	Σ	 GN
MS-1512PO	L303689	1500x800x590H	230/1/50	0 ÷ 10	M15/8P3 + S15S2 + COP2/15I	3x1/2 + 1x1/4
MS-2012PO	L303691	2000x800x590H	230/1/50	0 ÷ 10	M20/8P3 + S20S2 + COP2/20I	5x1/2
MS-2512PO	L303693	2500x800x590H	230/1/50	0 ÷ 10	M25/8P3 + S25S2 + COP2/25I	6x1/2 + 1x1/4
MS-3012PO	L303695	3000x800x590H	230/1/50	0 ÷ 10	M30/8P3 + S30S2 + COP2/30I	8x1/2



Mod.	Cod.	L mm	Kg.	
SPA	L303684	1500	28	1,2
SPB	L303685	2000	35	1,5
SPC	L303686	2500	45	2
SPD	L303687	3000	55	2,5