

MEAT 60



ESPOSITORE ORIZZONTALE DA APPOGGIO CON GRIGLIE E GANCI PER ESPOSIZIONE CARNE
COUNTER HORIZONTAL DISPLAY WITH GRIDS AND HOOKS FOR MEAT



- Termodinamica R290 ad alta efficienza
- Centralina soft-touch
- ALLESTIMENTI INTERNI:
n°2 griglie 450x470 mm + n°4 barre con 10 ganci
- OPTIONAL:
- Sistema di controllo remoto (WiFi/Cloud)
- POTENZIOMETRO per regolazione manuale del colore dei LED tra 3.000 K e 6.500 K
- LED colore rosa

- High efficiency R290 thermodynamics
- Soft-touch control unit

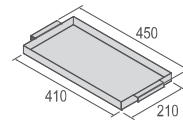
- INTERIOR EQUIPMENT:
n°2 shelves 450x470 mm + n.4 bars with 10 hooks

- OPTIONAL:
- Remote control system (WiFi/Cloud)
- POTENTIOMETER for manual adjustable LED color temperature between 3.000 K and 6.500 K
- Pink LED light

OPTIONAL:
Con porte scorrevoli
With sliding doors

OPTIONAL:
Colore RAL
RAL color

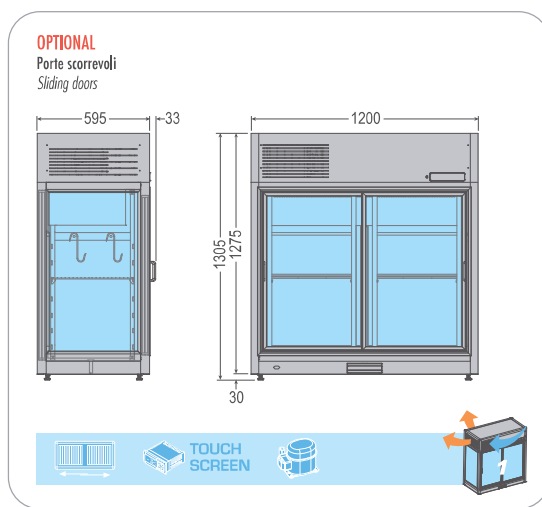
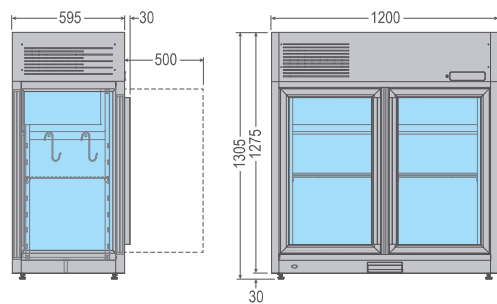
ACCESSORIO / ACCESSORY
Vassoio 400x200 mm
Tray 400x200 mm



OPTIONAL:
LED rosa speciale per macellerie
Special pink LED for butcher shops



MEAT 60



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

	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	% U.R.	DEFROST	H ₂ O		Kg.		LED
NEW Meat 60	+1/+6	200	30 Kg	1200x625x1305	2 mm. 450x470	400	75		AUT		R290	177	Optional Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

VFS 360 FG



VETRINA VERTICALE "FULL-GLASS" PER ESPOSIZIONE SALUMI E FORMAGGI
 "FULL-GLASS" VERTICAL DISPLAY FOR MEATS AND CHEESES SHOWING



LED di serie:
superiore e laterali
Standard LED:
top and sides

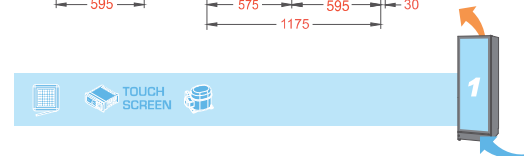
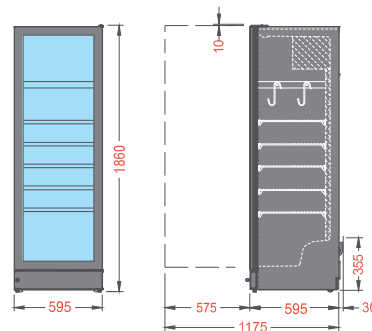
- Centralina touch con App
- ALLESTIMENTI INTERNI:
n°5 griglie 514x402 mm + n°3 barre con 5 ganci
- OPTIONAL:
- Sistema di controllo remoto (WiFi/Cloud)
- Touch control unit with App
- INTERIOR EQUIPMENT:
n°5 shelves 514x402 mm + n.3 bars with 5 hooks
- OPTIONAL:
- Remote control system (WiFi/Cloud)

FULL-GLASS LINE:

Linea completa di espositori "Full-Glass" affiancabili
 Complete line of side-by-side "Full-Glass" displays

WINE FG	WINE FG BRUT	WINE FG RED	DRINK 360 FG	MEAT 360 DA FG	VPA 360 FG
+5/+22	+2/+10	+15/+22	+2/+10	+1/+2	+4/+10

VFS 360 FG



Colore standard
Standard color
COD. 13

	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	DEFROST	H ₂ O	0,33 lt.	Kg.	Standard	LED Standard
NEW VFS 360 FG	+6/+10	368	30 Kg	595x630x1860	5 mm. 514x402	250		AUT		80	Standard	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MEAT



VETRINA VERTICALE CON GRIGLIE E GANCI PER ESPOSIZIONE CARNE
 VERTICAL DISPLAY WITH GRIDS AND HOOKS FOR MEAT

MEAT 552



MEAT 276



MEAT 302






OPTIONAL RAL BLACK



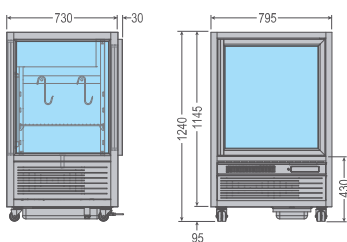
Griglie a filo in acciaio inox regolabili in altezza
 Stainless steel wire shelves with adjustable height

Carenatura evaporatore in acciaio inox con
 finitura lucida "a specchio"
 Fairing evaporator in mirror polished stainless steel

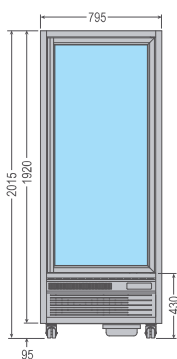
Colori standard Standard colors	Colori optional Optional colors	
		
COD. 02	COD. 01	RAL

MEAT

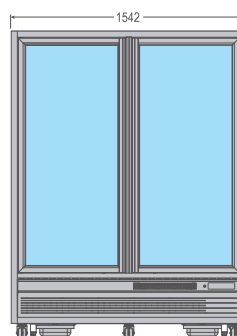
MEAT 276



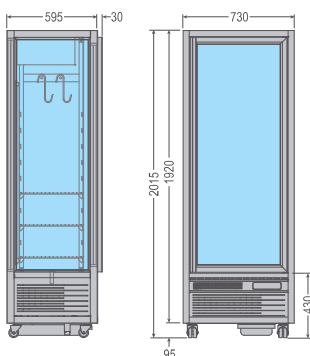
MEAT 552



MEAT 1152

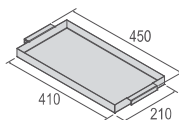


MEAT 302



ACCESSORIO / ACCESSORY

Vassoio 400x200 mm
Tray 400x200 mm



OPTIONAL:
LED rosa speciale per macellerie
Special pink LED for butcher shops



- Termodinamica R290 ad alta efficienza
- Centralina soft-touch
- Telaio interamente in alluminio colore argento
- Griglie di ventilazione in acciaio inossidabile
- Doppia vetrocamera a tre lastre su ogni lato, intelaiata e sigillata, con isolamento ad aria secca, per le massime performance di coibentazione
- Ruote girevoli in acciaio di serie
- Temperatura di colore LED a scelta: 3.000 K o 6.500 K

- ALLESTIMENTI INTERNI:

- MEAT 276: n°1 griglia 555x650mm + n°2 barre con 5 ganci
- MEAT 302: n°3 griglie 572x402mm + n°2 barre con 5 ganci
- MEAT 552: n°3 griglie 555x650mm + n°2 barre con 5 ganci
- MEAT 1152: n°6 griglie 555x650mm + n°4 barre con 10 ganci

- OPTIONAL:

- Sistema di controllo remoto (WiFi/Cloud)
- POTENZIOMETRO per regolazione manuale del colore dei LED tra 3.000 K e 6.500 K
- LED colore rosa

- High efficiency R290 thermodynamics
- Soft-touch control unit
- Frame in aluminum, color silver
- Stainless steel ventilation grids
- Double glazing three glass-sheets on each side, framed and sealed, with a dry air insulation, for maximum insulation performance
- Steel swivel castors as standard
- Color LED temperature at the customer's choice: 3,000 K or 6,500 K

- INTERIOR EQUIPMENT:

- MEAT 276: n°1 shelf 555x650mm + n.2 bars with 5 hooks
- MEAT 302: n°3 shelves 572x402mm + n.2 bars with 5 hooks
- MEAT 552: n°3 shelves 555x650mm + n.2 bars with 5 hooks
- MEAT 1152: n°6 shelves 555x650mm + n.4 bars with 10 hooks

- OPTIONAL:

- Remote control system (WiFi/Cloud)
- POTENTIOMETER for manual adjustable LED color temperature between 3.000 K and 6.500 K
- Pink LED light

	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	% U.R.	DEFROST	H ₂ O	R290	Kg.	Optional	LED Standard
Meat 276	+1/+6	275	30 Kg	795x760x1240	1 mm. 555x650	400	75	AUT	AUT	R290	122	Optional	LED Standard
Meat 302	+1/+6	400	30 Kg	730x625x2015	3 mm. 572x402	450	75	AUT	AUT	R290	182	Optional	LED Standard
Meat 552	+1/+6	550	30 Kg	795x760x2015	3 mm. 555x650	450	75	AUT	AUT	R290	204	Optional	LED Standard
Meat 1152	+1/+6	1150	30 Kg	1542x760x2015	6 mm. 555x650	610	75	AUT	AUT	R290	315	Optional	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MEAT 60 DA



ESPOSITORE ORIZZONTALE DA APPOGGIO CON GRIGLIE E GANCI PER FROLLATURA CARNE (DRY-AGED)
COUNTER HORIZONTAL DISPLAY WITH GRIDS AND HOOKS FOR MEAT MATURATION (AGING)



DI SERIE/STANDARD:

Con porte battenti
With hinged doors

OPTIONAL:
Colore RAL
RAL color

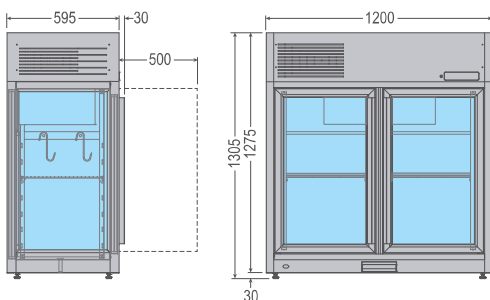
- Termodinamica R290 ad alta efficienza
- Centralina soft-touch
- LED UV con filtro ceramico
- ALLESTIMENTI INTERNI:
n°2 griglie 450x470 mm + n°4 barre con 10 ganci
- OPTIONAL:
- Sistema di controllo remoto (WiFi/Cloud)
- POTENZIOMETRO per regolazione manuale del colore dei LED tra 3.000 K e 6.500 K
- LED colore rosa

- High efficiency R290 thermodynamics
- Soft-touch control unit
- UV LED with ceramic filter
- INTERIOR EQUIPMENT:
n°2 shelves 450x470 mm + n.4 bars with 10 hooks
- OPTIONAL:
- Remote control system (WiFi/Cloud)
- POTENTIOMETER for manual adjustable LED color temperature between 3.000 K and 6.500 K
- Pink LED light

OPTIONAL:
LED rosa speciale per macellerie
Special pink LED for butcher shops

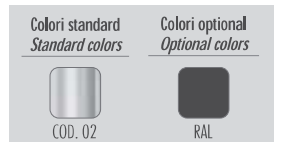
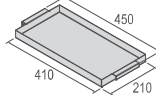


MEAT 60 DA



ACCESSORIO / ACCESSORY

Vassoio 400x200 mm
Tray 400x200 mm



	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	% U.R.	DEFROST	H ₂ O		Kg.		
NEW Meat 60 DA	+1/+2	200	30 Kg	1200x625x1305	2 mm. 450x470	500	50 - Max 80 Regolabile/Adjustable	DEFROST	AUT	R290	175	Optional	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MEAT 360 DA FG



VETRINA VERTICALE "FULL-GLASS" PER FROLLATURA CARNE (DRY-AGED)
 "FULL-GLASS" VERTICAL DISPLAY FOR MEAT MATURATION (AGING)



LED di serie:
 superiore e laterali
 Standard LED:
 top and sides

OPTIONAL:
 LED rosa speciale per macellerie
 Special pink LED for butcher shops



- Centralina touch con App
- LED UV con filtro ceramico al biossido di titanio

- ALLESTIMENTI INTERNI:
 n°2 griglie 514x402 mm + n°3 barre con 5 ganci

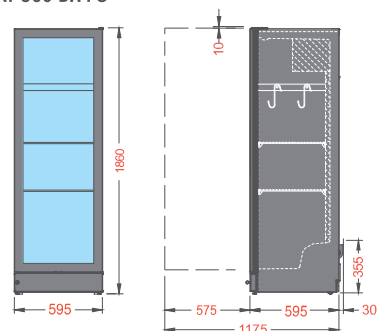
- **OPTIONAL:**
 - Sistema di controllo remoto (WiFi/Cloud)
 - LED colore rosa

- Touch control unit with App
- UV LED with TiO₂ ceramic filter

- **INTERIOR EQUIPMENT:**
 n°2 shelves 514x402 mm + n.3 bars with 5 hooks

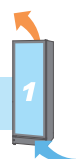
- **OPTIONAL:**
 - Remote control system (WiFi/Cloud)
 - Pink LED light

MEAT 360 DA FG



Colore standard
 Standard color

 COD. 13



FULL-GLASS LINE:

Linea completa di espositori "Full-Glass" affiancabili
 Complete line of side-by-side "Full-Glass" displays

WINE FG	WINE FG BRUT	WINE FG RED	DRINK 360 FG	VPA 360 FG	VFS 360 FG
+5/+22	+2/+10	+15/+22	+2/+10	+4/+10	+6/+10

	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	% U.R.	DEFOST	H ₂ O	0,33 lt.	Kg.		LED	
NEW Meat 360 DA FG	+1/+2	368	30 Kg	595x630x1860	2 mm. 514x402	300	50 - Max 80 Regolabile/Adjustable		AUT	476	R290	83	Standard	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MEAT DA



VETRINA VERTICALE CON GRIGLIE E GANCI PER FROLLATURA CARNE (DRY-AGED)
 VERTICAL DISPLAY WITH GRIDS AND HOOKS FOR MEAT MATURATION (AGING)

MEAT 552 DA



DA = Dry Aged
 Specifico per la frollatura della carne!
 DA = Dry Aged
 Specific for the aging meat!

Vetrina dotata di un impianto per la produzione e la gestione dell'umidità che può essere regolata dal 50% all'80% tramite sonda RH e cicli di umidificazione e deumidificazione. Così da permettere un continuo controllo della perdita di peso della carne.

Showcase equipped with a system for humidity production and management, which can be adjusted from 50% to 80% by RH probe and humidification and dehumidification cycles. To allow a continuous control of the weight's loss of the meat.

MEAT 1152 DA



OPTIONAL RAL BLACK



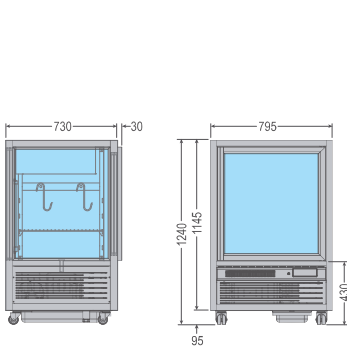
Griglie a filo in acciaio inox regolabili in altezza
 Stainless steel wire shelves with adjustable height

Carenatura evaporatore in acciaio inox con finitura lucida "a specchio"
 Fairing evaporator in mirror polished stainless steel

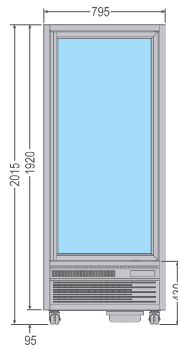
Colori standard Standard colors	Colori optional Optional colors
COD. 02	COD. 01 RAL

MEAT DA

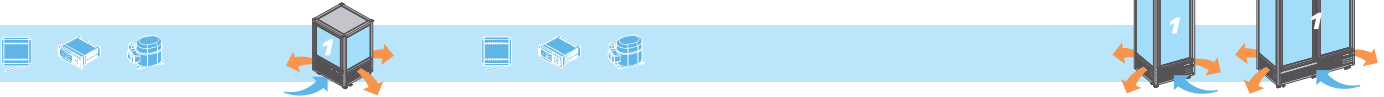
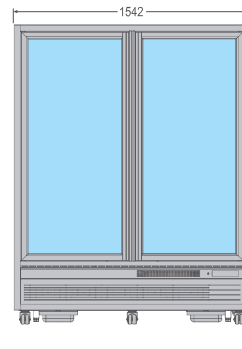
MEAT 276 DA



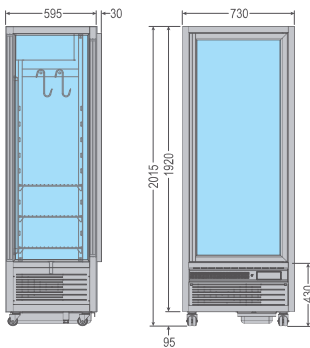
MEAT 552 DA



MEAT 1152 DA

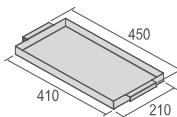


MEAT 302 DA



ACCESSORIO / ACCESSORY

Vassoio 400x200 mm
Tray 400x200 mm



OPTIONAL:
LED rosa speciale per macellerie
Special pink LED for butcher shops



- Termodinamica R290 ad alta efficienza
- Centralina soft-touch
- Telaio interamente in alluminio colore argento
- Griglie di ventilazione in acciaio inossidabile
- Doppia vetrocamera a tre lastre su ogni lato, intelaiata e sigillata, con isolamento ad aria secca, per le massime performance di coibentazione
- Ruote girevoli in acciaio di serie
- LED UV con filtro ceramico

- ALLESTIMENTI INTERNI: MEAT 276 DA: n°1 griglia 555x650mm + n°2 barre con 5 ganci
MEAT 302 DA: n°3 griglie 572x402mm + n°2 barre con 5 ganci
MEAT 552 DA: n°3 griglie 555x650mm + n°2 barre con 5 ganci
MEAT 1152 DA: n°6 griglie 555x650mm + n°4 barre con 10 ganci

- OPTIONAL:

- SISTEMA DI CONTROLLO REMOTO:

Connessione Wi-Fi / Controllo e connettività CLOUD da PC-Tablet-Smartphone / Notifica degli eventi tramite mail / Temperatura di conservazione in tempo reale / Modifica del setpoint / Grafici storici e realtime / Consultazione della lista eventi / Accesso ai manuali d'uso / Mail con report grafico settimanale in pdf.

- POTENZIOMETRO per regolazione manuale del colore dei LED tra 3.000 K e 6.500 K
- LED colore rosa

- High efficiency R290 thermodynamics
- Soft-touch control unit
- Frame in aluminum, color silver
- Stainless steel ventilation grids
- Double glazing three glass-sheets on each side, framed and sealed, with a dry air insulation, for maximum insulation performance
- Steel swivel castors as standard
- UV LED with ceramic filter

- INTERIOR EQUIPMENT: MEAT 276 DA: n°1 shelf 555x650mm + n.2 bars with 5 hooks
MEAT 302 DA: n°3 shelves 572x402mm + n.2 bars with 5 hooks
MEAT 552 DA: n°3 shelves 555x650mm + n.2 bars with 5 hooks
MEAT 1152 DA: n°6 shelves 555x650mm + n.4 bars with 10 hooks

- OPTIONAL:

- REMOTE CONTROL SYSTEM:

Wi-Fi connection / CLOUD control and connection from PC - Tablet - Smartphone / Events notification by mail / Real-time info about storage temperature / Set point modification / Historical and real-time charts / Events list consultation / Access to user manuals / E-mail with weekly chart report in PDF format.

- POTENTIOMETER for manual adjustable LED color temperature between 3.000 K and 6.500 K
- Pink LED light

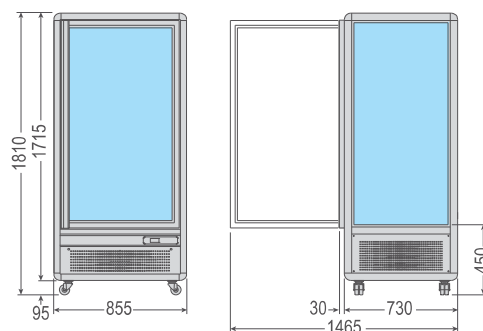
	°C	Lt.	Carico MAX per barra MAX load for bar	LxPxH mm	N° - mm. STANDARD	Watt	% U.R.	DEFROST	H ₂ O		Kg.		
NEW Meat 276 DA	+1/+2	275	30 Kg	795x760x1240	1 mm. 555x650	???	50 - Max 80 Regolabile/Adjustable		AUT		R290	122	Optional LED Standard
NEW Meat 302 DA	+1/+2	400	30 Kg	730x625x2015	3 mm. 572x402	???	50 - Max 80 Regolabile/Adjustable		AUT		R290	182	Optional LED Standard
Meat 552 DA	+1/+2	550	30 Kg	795x760x2015	3 mm. 555x650	500	50 - Max 80 Regolabile/Adjustable		AUT		R290	204	Optional LED Standard
Meat 1152 DA	+1/+2	1150	30 Kg	1542x760x2015	6 mm. 555x650	900	50 - Max 80 Regolabile/Adjustable		AUT		R290	319	Optional LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

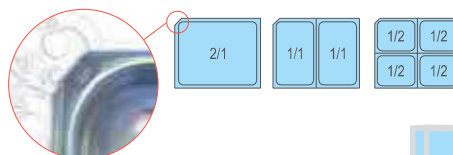
EXPONORM 651



EXPONORM 651



Le vaschette Gastronorm con griglia sono fornite a richiesta
 Gastronorm basins with grate are available on request
 Les bacs Gastronorm avec grille sont fournis sur demande
 Die Gastronorm schalen mit gitter werden auf Wunsch geliefert
 Las cubetas Gastronorm con rejilla se entregan bajo demanda



Evaporatori inox
 Stainless steel evaporators
 Évaporateurs inox
 Inox Verdunster
 Evaporadores en acero inox





ACCESSORIO/ACCESSORY:



Vaschette gastronomia
 Gastronorm basins
 Bacs gastronorm
 Gastronorm-schalen
 Cubetas gastronorm:
 h. 65 mm


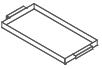
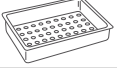
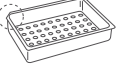
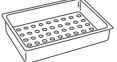
Colori standard Standard colors	Colori optional Optional colors	
COD. 02	COD. 01	RAL



	°C	Lt.	LxPxH mm	N° - mm. ACCESSORI/ACCESSORIES	Watt	% U.R.	DEFROST	H ₂ O			Kg.		LED
Exponorm 651	-2/0	650	855x730x1810	Gastronorm 2/1-1/1-1/2	650	80		MAN		R290	174	Optional	Standard


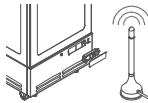




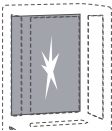

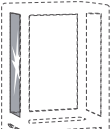
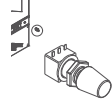
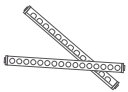
Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MOD.	LxPxH mm	Kg			
			container n°(20°)	container n°(40°)	
MEAT 60	1410x780x1600	203	8	16	COD.02
VFS 360 FG	670x620x1900	95	24	51	COD.13
MEAT 276	980x880x1600	135	10	24	COD.02
MEAT 302	910x700x2180	212	12	23	COD.02
MEAT 552	980x880x2180	230	10	24	COD.02
MEAT 1152	1620x780x2250	346	6	14	COD.02
MEAT 60 DA	1410x780x1600	203	8	16	COD.02

MOD.	LxPxH mm	Kg			
			container n°(20°)	container n°(40°)	
MEAT 360 DA FG	670x620x1900	91	24	51	COD.13
MEAT 276 DA	980x880x1600	135	10	24	COD.02
MEAT 302 DA	910x700x2180	212	12	23	COD.02
MEAT 552 DA	980x880x2180	230	12	26	COD.02
MEAT 1152 DA	1620x780x2250	345	6	14	COD.02
EXPONORM 651	980x880x2180	202	10	24	COD.02

Accessori - Accessories - Accessoires - Zubehör - Accesorios			MOD.	 Codice
	Vassoio / Tray / Plateau / Tablett / Bandeja	400x200 mm	MEAT MEAT DA	V670301
	Bacinella con griglia / Basin with shelf / Bac avec grille / Behälter mit Gitter / Bandeja con rejilla	GN 1/2	EXPONORM 651	06316/1
	Bacinella tagliata con griglia / Cutted basin with shelf / Bassin taillé avec grille / Geschnittene Becken mit Gitter / Bandeja cortada con rejilla	GN 1/1	EXPONORM 651	06316/5
		GN 1/2	EXPONORM 651	06316/4
		GN 2/1	EXPONORM 651	06316/6
	Bacinelle GN + falso fondo forato / GN basins + perforated false bottom / Bassines GN + faux fond troué / Schalen GN + Blinder, gelochter Boden / Bandejas GN + falso fondo perforado	GN 1/1	EXPONORM 651	06316/2

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	

Optional - Optionnel - Extra - Extras		MOD.
	Condensazione H2O / Condensation H2O / Condensation H2O / Kondensation H2O / Condensación H2O	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA EXPONORM 651
	WIFI e CLOUD / WIFI and CLOUD	MEAT MEAT DA
	Kit ruote con e senza freno / kit of wheels with and without brake / Kit roues avec et sans frein / Kit Räder mit und ohne Bremse / kit ruedas con y sin freno	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA
	Porte scorrevoli / Sliding doors / Portes coulissantes / Schiebetüren / Puertas corredizas	MEAT 1152
	Sbrinatorio automatico a gas caldo / Automatic defrosting with hot gas / Dégivrage automatique à gaz chauffante / Automatische Abtauung mit heissem Gas / Descongelación automática con gas caliente	MEAT 302 MEAT 552 MEAT 1152
	Serratura (per ogni porta) / Lock (for every door) / Serrure (pour chaque porte) / Schloss (für jede Tür) / Cerradura (para cada puerta)	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA EXPONORM 651
	Vetri a specchio posteriori / Back mirror glasses / Verres miroir arrière / Rückseitige Spiegelgläser / Vidrios a espejo traseros	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA EXPONORM 651
	Vetri per altitudine / Glasses suitable for altitude / Glaces pour altitude / Für die höhe passende Gläser / Vidrios para altura	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA EXPONORM 651
	Vetro a specchio laterale / Side mirror glass / Verre miroir latéral / Seiten Spiegelglas / Vidrio a espejo lateral	MEAT 302 MEAT 552 MEAT 1152 MEAT 552 DA MEAT 1152 DA EXPONORM 651
	Potenzimetro luce / Potentiometer for light / Potentiomètre pour lumière / Licht-Dimmer / Potenciometro de luz	MEAT MEAT DA
	Led luce rosa / Pink LED light / Rosa LED-Licht / Rose LED Lampes / Luces led rosa	MEAT 276 MEAT 302 MEAT 552 MEAT 552 DA MEAT 1152 MEAT 1152 DA

GIROTONDO 2.0



SALDABAR REFRIGERATA PER ESPORRE GASTRONOMIA E PASTICCERIA A 360° REFRIGERATED SALAD BAR TO EXHIBIT FOOD AND PASTRY AT 360°

- Termodinamica R290 ad alta efficienza
- Porta USB
- Connessione Wi-Fi
- Controllo e connettività CLOUD da PC/Tablet/Smartphone:
Temperatura di conservazione in tempo reale, Modifica del setpoint, Grafici storici e realtime, Consultazione della lista eventi, Notifica degli eventi tramite mail, Accesso ai manuali d'uso, Mail con report grafico settimanale in pdf
- Completamente in acciaio inox e dotato di cappa termoformata in PMMA a sollevamento motorizzato
- Griglie di ventilazione inox AISI 304
- Piano espositivo (girevole su richiesta, 1 giro ogni 4 minuti) con parete trasparente che permette un'ottimale visibilità del prodotto esposto anche a distanza
- Settori inox interni di protezione dalla caduta di residui di cibo per una maggiore igiene del buffet
- Piano di appoggio superiore
- Illuminazione a LED disposta sopra il piano refrigerato
- Isolamento termico con mousse in poliuretano espanso
- Sistema di refrigerazione ventilata omogenea e sbrinamento automatico a gas caldo
- Indicazione digitale della temperatura interna
- Evaporazione dell'acqua di sbrinamento manuale
- Robuste ruote girevoli di serie con freno

- High efficiency R290 thermodynamics
- USB port
- Wi-Fi connection
- CLOUD control and connection from PC / Tablet / Smartphone:
Real-time info about storage temperature, Set point modification, Historical and real-time charts, Events list consultation, Events notification by mail, Access to user manuals, E-mail with weekly chart report in PDF format
- Entirely made in stainless steel and thermoformed PMMA motorized hood, high transparency
- Stainless steel AISI 304 ventilation grids
- Exposing surface (rotating on demand, 1 round every 4 minutes) with transparent round frame, which allows an excellent product visibility even at a distance
- Stainless steel protection sectors to avoid crumbs fall, for a better hygiene of the buffet
- Upper neutral shelf
- Led lighting on the refrigerated surface
- Thermal insulation with Polyurethane foam
- Homogeneous ventilated refrigeration system and automatic defrost by hot gas
- Digital display for internal temperature
- Manual defrost water evaporation
- Robust swivel wheels with brakes, as standard



DI SERIE/STANDARD:

Piano inox refrigerato utilizzabile per l'esposizione di prodotti confezionati.
Refrigerated stainless steel plan suitable for exhibiting prepacked products.

OPTIONAL:

Piano espositivo refrigerato rotante
Refrigerated rotating display plan

ACCESSORI/ACCESSORIES:

Portapiatti
Plate-holder

Colori standard
Standard colors



	°C	LxPxH mm	N° - mm. STANDARD	N° - mm. MAX	Watt	% U.R.	DEFROST	H ₂ O	SNOW	WIFI	Kg.	KEY	LED
Girotondo 2.0	+4/+10	∅ 1525 x h. 1600	-	-	480	60-70	HOT-GAS	MAN	ECO	R290	180	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (25°C - % U.R. 60)

ISOLA M INOX

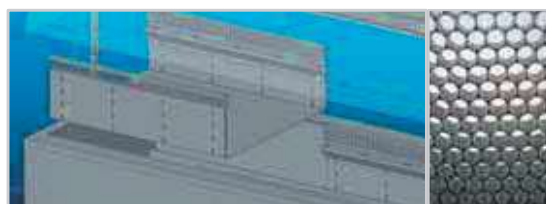


ISOLA BUFFET IN ACCIAIO INOX PER RISTORAZIONE E GASTRONOMIA STAINLESS STEEL GASTRONORM BUFFET DISPLAY UNIT

- Termodinamica R290 ad alta efficienza
- Temperatura di colore LED a scelta: 3.000 K o 6.500 K
- Centralina soft-touch
- Filtro condensatore rimovibile
- Allarme pulizia filtro condensatore
- Vasca e struttura esterna interamente in acciaio inox AISI 304
- Griglie di ventilazione in acciaio inox AISI 304
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Sistema di refrigerazione a doppia ventilazione con sbrinamento automatico
- Indicatore digitale della temperatura interna
- OPTIONAL: - Sistema di controllo remoto (WiFi/Cloud)

- High efficiency R290 thermodynamics
- Color LED temperature at the customer's choice: 3,000 K or 6,500 K
- Soft-touch control unit
- Removable condenser filter
- Condenser filter cleaning alarm
- Tank and external structure completely in stainless steel AISI 304
- Stainless steel AISI 304 ventilation grids
- Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150mm height.
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Double ventilated refrigeration system with automatic defrost
- Digital display for internal temperature
- OPTIONAL: - Remote control system (WiFi/Cloud)

ISOLA 8.0 M VT INOX



ISOLA 4.0 - 6.0 M VT INOX:
 - Struttura interna della vasca, rimovibile per migliore pulizia.
 - Pannello alveolare per laminare il flusso dell'aria, ottimizzando l'efficienza energetica.
 - Internal removable structure of the basin, for better cleaning.
 - Alveolar panel to laminate the air flow, optimizing the energy efficiency.



ISOLA 4.0 - 6.0 M VT INOX:
 Filtro condensatore rimovibile
 Removable condenser filter



Centralina soft-touch con comandi incorporati
 Soft-touch control unit with built-in commands

Ruote girevoli con e senza freno
 Swivel castors with and without brake

Colori standard
 Standard colors

 COD. 08



ACCESSORIO:
Griglia inox centrale per l'utilizzo delle bacinelle su diverse altezze

ACCESSORY:
Central stainless steel grille for use the basins on different heights

ACCESSORIO:
Piano inox per pasticceria o piatti pronti posizionabile a scelta su più livelli

ACCESSORY:
Stainless steel tray for pastry or ready-to-serve meals, it can be positioned at multiple levels



ISOLA 6.0 M BM INOX



+30/+90

DI SERIE/STANDARD:
Lampade riscaldanti a raggi infrarossi
Warming infra-red rays lamps

OPTIONAL:
Carico automatico dell'acqua
Automatic water loading
Chargement automatique de l'eau
Automatisch laden Wasser
Carga automatico de agua



ACCESSORI:
2 tipologie di mensole portapiatti snodabili
ACCESSORIES:
2 types tipping plate-holder shelves

	°C	LxPxH mm	N° - mm. STANDARD	h. MAX. 150 mm. h. MIN. 65 mm. ACCESSORIO/ACCESSORY	Watt	DEFROST	H ₂ O			Kg.		
Isola 4.0 M VT Inox	+4/+10	1505x750x1500	-	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	470		MAN		R290	126	-	LED Standard
Isola 6.0 M VT Inox	+4/+10	2185x750x1500	-	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	500		MAN		R290	162	-	LED Standard
Isola 8.0 M VT Inox	+4/+10	2865x750x1500	-	Gastronorm 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1	500		MAN		R452A	190	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

	°C	LxPxH mm	SOLO h. 150 mm. ONLY h. 150 mm. ACCESSORIO/ACCESSORY	Watt Potenza resistenze bagno maria "Bain-marie" heating elements power Puissance des résistances "bain-marie" Leistung der wasserbadheizkörper Potencia resistencias baño maria	Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale Total power Puissance totale Gesamte Leistung Potencia total	Kg.		
Isola 4.0 M BM Inox	+30/+90	1505x750x1500	Gastronorm 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	2400	900	3000	111	-	Standard
Isola 6.0 M BM Inox	+30/+90	2180x750x1500	Gastronorm 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	3600	1200	4500	121	-	Standard

Voltaggio di serie - Standard voltage: ISOLA 4.0 M BM INOX - 230v/1/50Hz • ISOLA 6.0 M BM INOX - 400v/3/50Hz

TIFFANY



ACCESSORIO/ACCESSORY:
 Kit portapiatti fisso
 Fixed plate-holder kit
 Kit porte-plats fixe
 Feste Tabletrutschen Kit
 Kit completo de portaplatos fijo



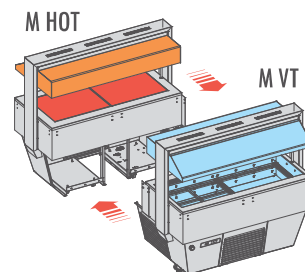
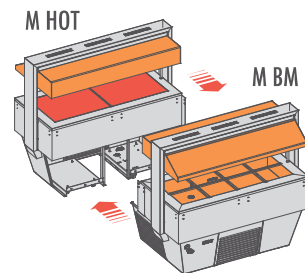
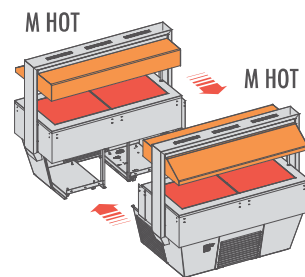
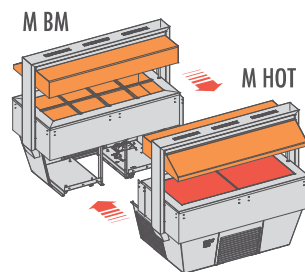
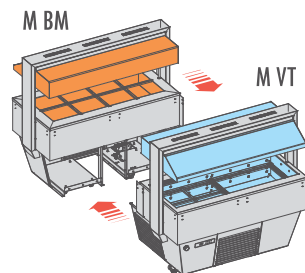
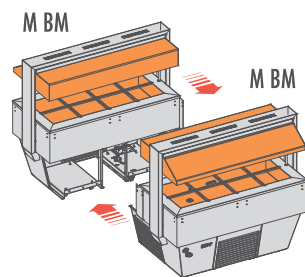
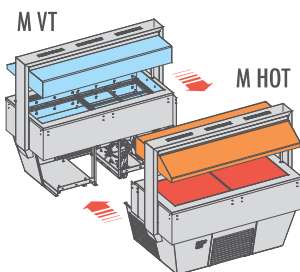
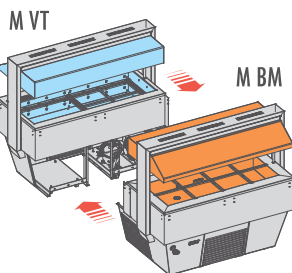
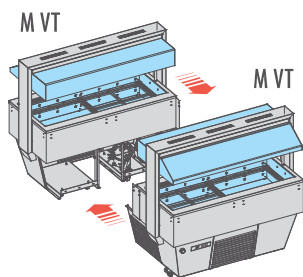
Colori standard
Standard colors



	°C	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt	DEFROST	H ₂ O			Kg.		
Tiffany 4.0 M VT	+4/+10	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 40 mm.	470		AUT		R290	163	-	LED Standard
Tiffany 6.0 M VT	+4/+10	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 40 mm.	500		AUT		R290	206	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

Esempi di combinazioni applicabili alle lunghezze 4M e 6M / Examples of combinations applicable to lengths 4M and 6M



- Struttura interamente in acciaio inox AISI 304,
- Centralina soft-touch per il controllo di tutte le funzioni,
- Illuminazione a LED ad elevata luminosità e risparmio energetico (eccetto le versioni riscaldate BM e Hot, dotate di lampade riscaldanti),
- Cappa motorizzata in polimetilmetacrilato termoformato ad alta trasparenza.

"Tiffany" si completa infine con un'elegante mensola portapiatti (accessorio fornito a richiesta) realizzata in vetro temperato nero ad alta resistenza grazie ai suoi 10 mm. di spessore.

Modernità di concept e design, insieme alla grande libertà di utilizzo, fanno di Tiffany un rivoluzionario complemento d'arredo che cambierà il modo di concepire il classico buffet espositivo.

È possibile infatti abbinare a piacere ed in base alle esigenze, le diverse termodinamiche:

- VT, vasca refrigerata ventilata (+4/+10°C)
- BM, vasca riscaldata Bain-Marie (+30/+90°C)
- HOT, piastra in vetroceramica (+30/+90°C)

- OPTIONAL: Sistema di controllo remoto (WiFi/Cloud)

- Structure completely in AISI 304 stainless steel,
- Soft-touch control unit, to control all functions,
- LEDs-lighting with high luminous efficiency and energy saving (BM and Hot versions have warming lamps),
- Motorized cover in thermoformed polymethylmethacrylate, high transparency.

"Tiffany" is complete thanks to the elegant plateholder shelf (available on request), made of black tempered glass and highly resistant, thanks to 10mm thick.

Modern concept and design, together with great freedom of use, make Tiffany a revolutionary furniture accessory that will change the way of thinking the classic exhibition buffet.

In this regard, it is possible to combine, according to various needs, the different thermodynamic:

- VT, refrigerated ventilated tank (+4/+10°C)
- BM, Bain-Marie heating tank (+30/+90°C)
- HOT, glass-ceramic hobs (+30/+90°C)

- OPTIONAL: Remote control system (WiFi/Cloud)

	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Piastre in vetroceramica Glass-ceramic plates Plaques en ceramique de verre Platten aus glasceramik Placas en vidrio-ceramica	Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale total power Puissance totale Gesamte Leistung Potencia total	Kg.		
Tiffany 4.0 M BM	+30/+90		GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	900 (3x300)	3000	140	-	-
Tiffany 6.0 M BM	+30/+90		GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	1200 (4x300)	4500	180	-	-
Tiffany 4.0 M HOT	+30/+90		GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	n° 2 mm. 530x650	900 (3x300)	1900	130		
Tiffany 6.0 M HOT	+30/+90		GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	n° 3 mm. 530x650	1200 (4x300)	2800	177		

Voltaggio di serie - Standard voltage: 230v/1/50Hz • TIFFANY 6 M BM - 400v/3/50Hz

* Produzione a richiesta: per favore contattare l'ufficio commerciale / Production on request: please contact the sales dept.

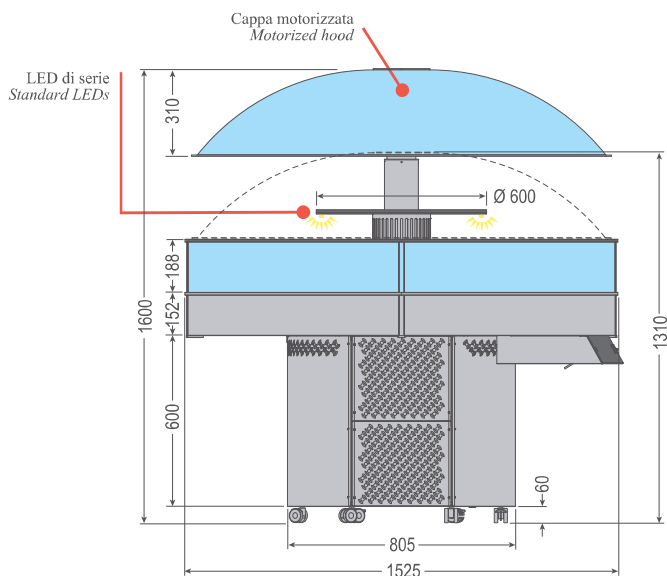


TIFFANY 4.0 M VT + TIFFANY 4.0 M BM
Quel tocco Made in Italy
che fa la differenza!

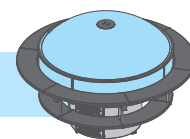
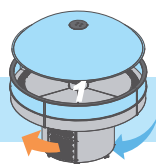
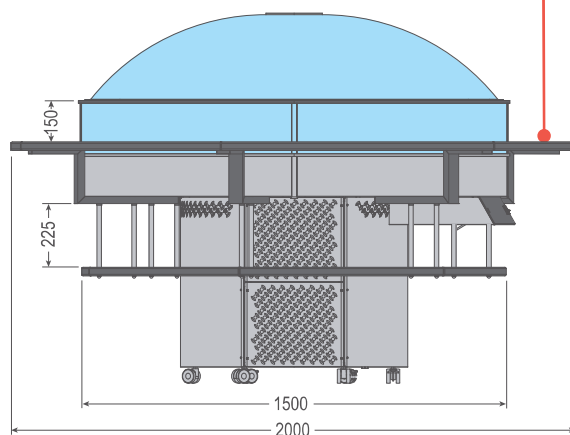
TIFFANY 4.0 M VT + TIFFANY 4.0 M BM
That touch of Made in Italy
that makes the difference!



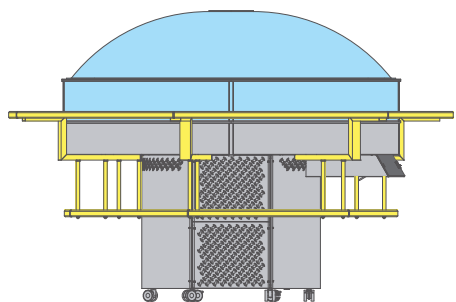
GIROTONDO 2.0



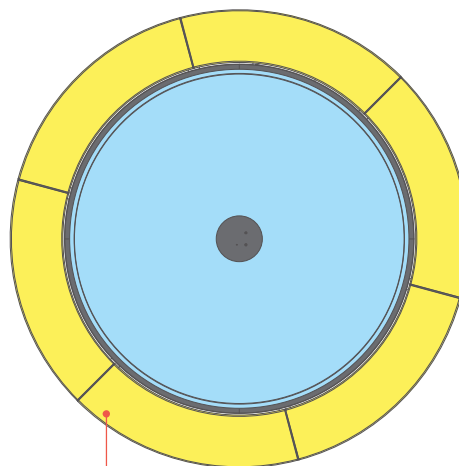
ACCESSORI/ACCESSORIES:
Struttura per portapiatti / Structure for plate-holder
Structure pour porte-plats / Struktur für Tabletrutsche
Estructura para portaplatos



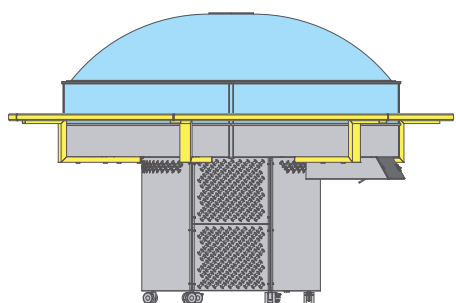
ACCESSORI/ACCESSORIES:



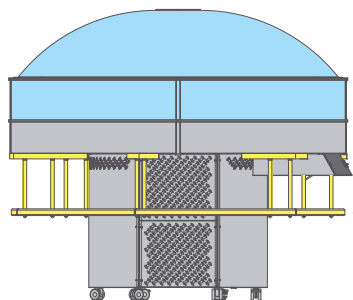
ACCESSORI/ACCESSORIES:
Struttura completa per portapiatti
Complete structure for plate-holder



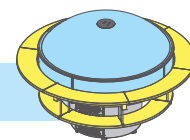
ACCESSORI/ACCESSORIES:
Struttura per portapiatti / Structure for plate-holder
Structure pour porte-plats / Struktur für Tabletrutsche
Estructura para portaplatos



ACCESSORI/ACCESSORIES:
Portapiatti superiore Ø 2000 mm.
Ø 2000 mm. upper plate holder

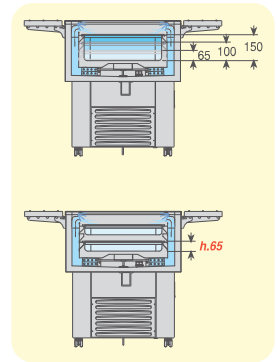
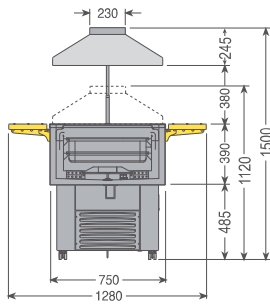
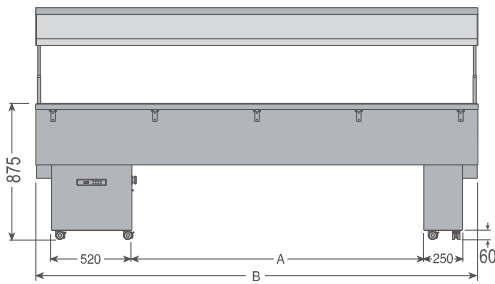


ACCESSORI/ACCESSORIES:
Portapiatti inferiore Ø 1500 mm.
Ø 1500 mm. lower plate holder

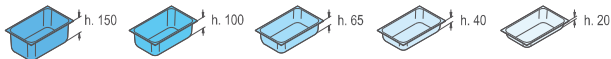


ISOLE VT INOX

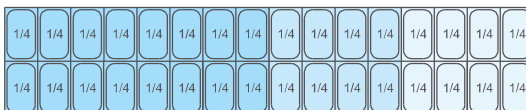
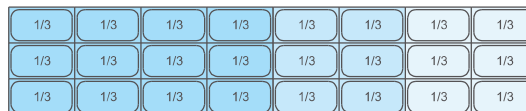
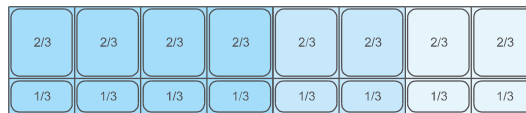
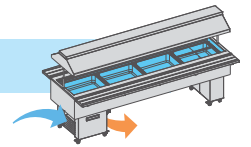
ISOLA 4.0 - 6.0 - 8.0 M VT INOX



	ISOLA 4.0 M VT INOX	ISOLA 6.0 M VT INOX	ISOLA 8.0 M VT INOX
A	530 mm.	1210 mm.	1890 mm.
B	1505 mm.	2185 mm.	2865 mm.

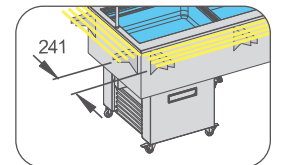
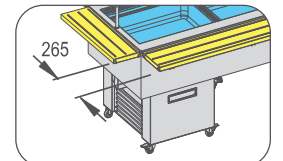


N.B.: le bacinelle h. 65/40/20 sono posizionabili a piacere sui diversi livelli e sovrapponibili.



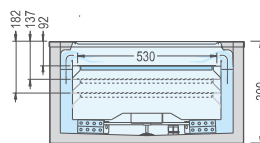
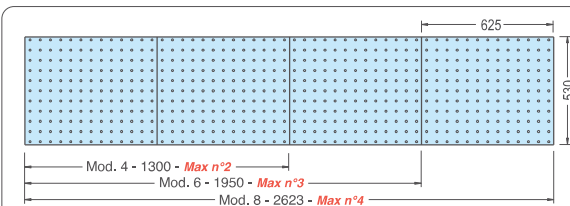
Mod. 4 - 1307
Mod. 6 - 1957
Mod. 8 - 2623

• LE BACINELLE GN SONO FORNITE A RICHIESTA • GN BASINS ARE AVAILABLE ON REQUEST • LES BACS GN SONT FOURNIS SUR DEMANDE • DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



ACCESSORI/ACCESSORIES:
Kit portapiatti (ingombro)
Plates holder kit (overall dimensions)
Kit porte-assiettes (encombrement)
Kit Tableterutschen (Aussemass)
Kit porta-platos (volumen)

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

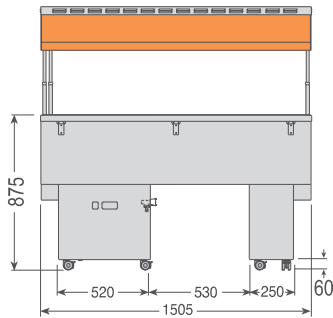


- ALTEZZA VASCA = 92 / 137 / 182 mm
- HEIGHT OF THE BASIN = 92 / 137 / 182 mm
- HAUTEUR DU BAC = 92 / 137 / 182 mm
- HÖHE DER WANNE = 92 / 137 / 182 mm
- ALTURA DA LA CUBA = 92 / 137 / 182 mm

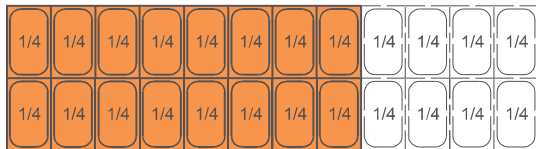
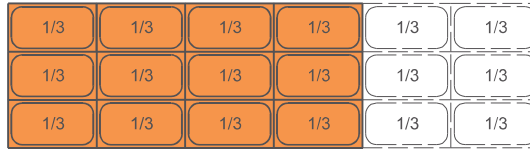
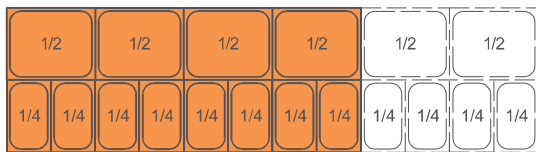
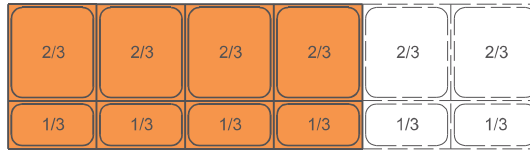
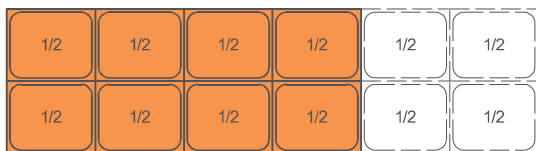
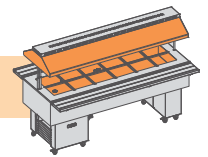
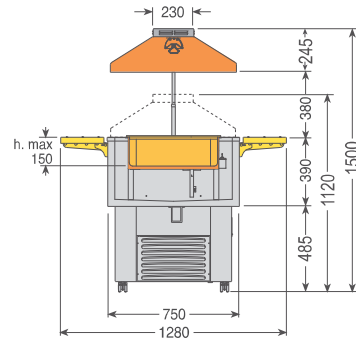
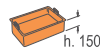
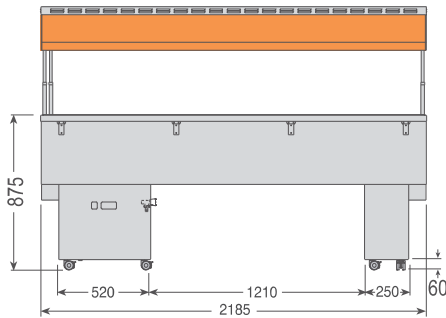
- ACCESSORIO/ACCESSORY:**
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
 - Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
 - Plateau inox pour plats cuisinés ou pâtisserie (fourni sur demande)
 - Inox blech für patisserie oder fertige Speisen (lieferbar auf anfrage)
 - Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)

ISOLE BM INOX

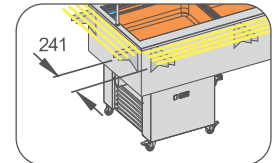
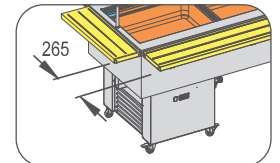
ISOLA 4.0 M BM INOX



ISOLA 6.0 M BM INOX



- LE VASCHE GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

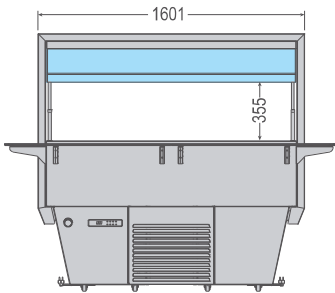


ACCESSORI/ACCESSORIES:
 Kit portapiatti (ingombro)
 Plates holder kit (overall dimensions)
 Kit porte-assiettes (encombrement)
 Kit Tabletterutschen (Ausssenmass)
 Kit porta-platos (volumen)

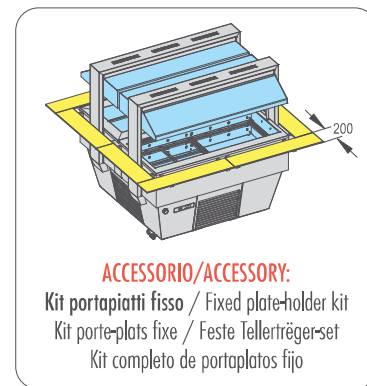
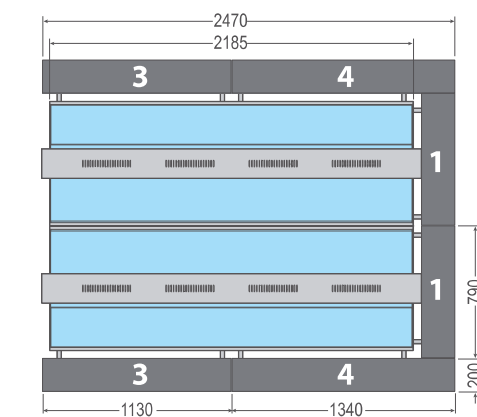
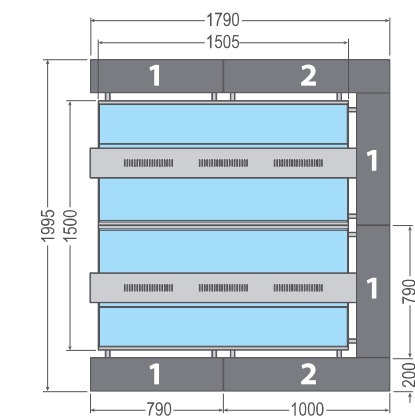
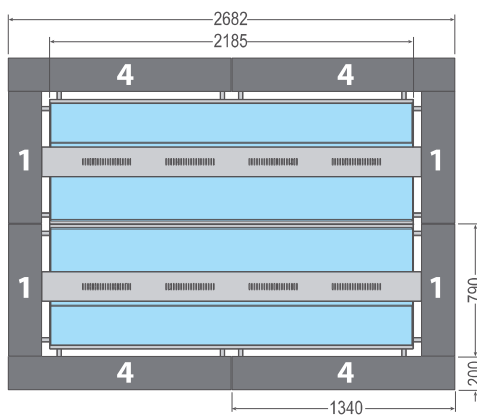
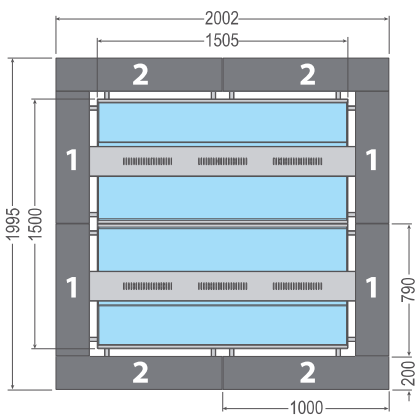
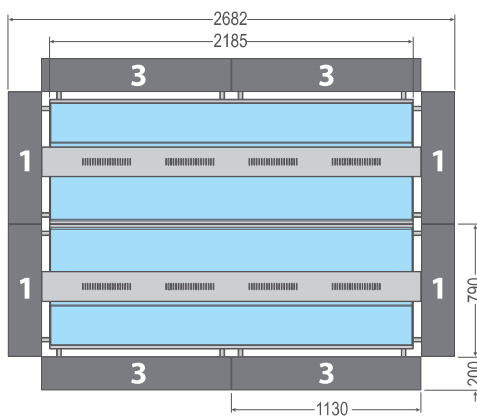
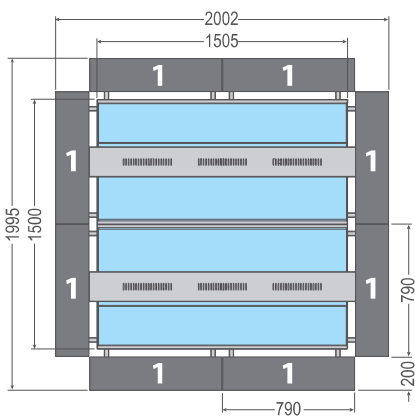
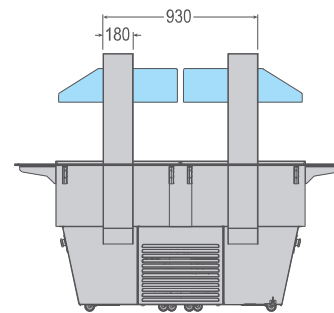
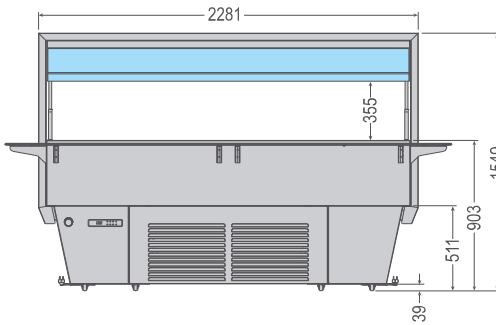
Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsole
 Estantes articulables

TIFFANY

TIFFANY 4.0



TIFFANY 6.0

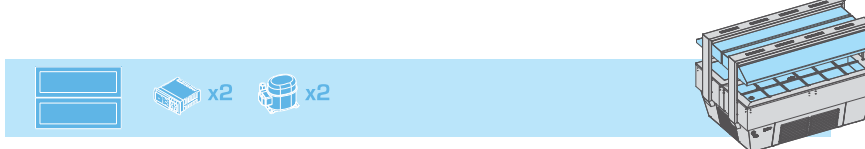




ACCESSORIO/ACCESSORY:
 Kit portapiatti fisso / Fixed plate-holder kit
 Kit porte-plats fixe / Feste Tellerträger-set
 Kit completo de portaplatos fijo



**DIMENSIONI PORTAPIATTI /
 PLATE-HOLDER DIMENSIONS:**
 1= 790x200x10 mm.
 2= 1000x200x10 mm.
 3= 1130x200x10 mm.
 4= 1340x200x10 mm.


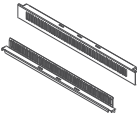
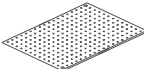
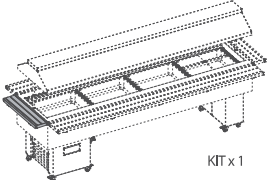
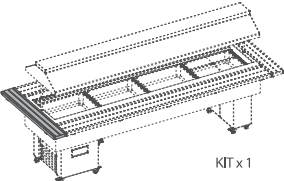
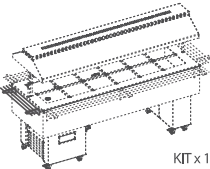
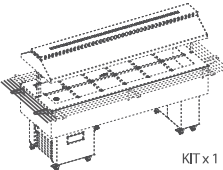
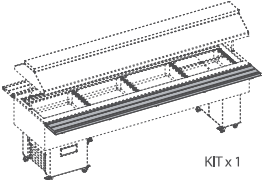
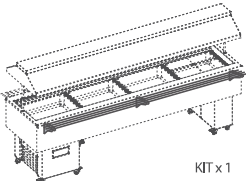


ACCESSORIO/ACCESSORY:
 Kit carenature per installazione
 macchina singola /
 Fairing kit for single machine installation



MOD.	LxPxH mm	Kg	 container n°(20°) container n°(40°)		 colore colour color	
GIROTONDO 2.0	1590x1590x1700	238	3	7	COD.08	
ISOLA 4.0 M VT INOX	1590x810x1280	153	6	14	COD.08	
ISOLA 6.0 M VT INOX	2260x810x1280	197	4	10	COD.08	
ISOLA 8.0 M VT INOX	2960x830x1280	246	2	8	COD.08	
ISOLA 4.0 M BM INOX	1590x810x1280	136	6	14	COD.08	
ISOLA 6.0 M BM INOX	2260x890x1275	151	4	10	COD.08	

MOD.	LxPxH mm	Kg	 container n°(20°) container n°(40°)		 colore colour color	
TIFFANY 4.0 M VT	1710x860x1790	180	6	14	COD.08	
TIFFANY 6.0 M VT	2390x860x1790	245	4	10	COD.08	
TIFFANY 4.0 M BM	1710x860x1790	170	6	14	COD.08	
TIFFANY 6.0 M BM	2390x860x1790	209	4	10	COD.08	
TIFFANY 4.0 M HOT	1710x860x1790	165	6	14	COD.08	
TIFFANY 6.0 M HOT	2390x860x1790	205	4	10	COD.08	

Accessori - Accessories - Accessoires - Zuberhör - Accesorios		MOD.	 Codice	
	Kit traverse per 2 livelli / Kit bars for 2 levels / Barres Kit pour 2 niveaux / Stege Kit für 2 Ebenen / Kit barras por 2 niveles	ISOLA 4.0 M VT INOX	X03240	
		ISOLA 6.0 M VT INOX	X03240	
		ISOLA 8.0 M VT INOX	X03240	
	Pianetto inox / Stainless steel small surface / Petit plan en acier inox / Kleiner Inoxboden / Plano pequeño de acero inox	530x625 mm	ISOLA 4.0 M VT INOX	M110321
			ISOLA 6.0 M VT INOX	M110321
			ISOLA 8.0 M VT INOX	M110321
 KIT x 1	Portapiatti inox corto / short stainless steel plate-holder / porte-plats court en acier inox / kurze Tabletrutsche Inox / portaplatos corto en acero inox	750 MM	ISOLA 4.0 M VT INOX	X02590
			ISOLA 6.0 M VT INOX	X02590
			ISOLA 8.0 M VT INOX	X02590
			ISOLA 4.0 M BM INOX	X02590
			ISOLA 6.0 M BM INOX	X02590
 KIT x 1	Portapiatti inox corto / short stainless steel plate-holder / porte-plats court en acier inox / kurze Tabletrutsche Inox / portaplatos corto en acero inox	1280 MM	ISOLA 4.0 M VT INOX	X02591
			ISOLA 6.0 M VT INOX	X02591
			ISOLA 8.0 M VT INOX	X02591
			ISOLA 4.0 M BM INOX	X02591
			ISOLA 6.0 M BM INOX	X02591
 KIT x 1	Portapiatti inox corto a tubo / Stainless steel short tube plate holder / Porte-plats court en acier inox a' tube / kurze röhre Tabletrutsche aus Inox / Corto portaplato de acero tubuliforme	750 MM	ISOLA 4.0 M VT INOX	X02399
			ISOLA 6.0 M VT INOX	X02399
			ISOLA 8.0 M VT INOX	X02399
			ISOLA 4.0 M BM INOX	X02399
			ISOLA 6.0 M BM INOX	X02399
 KIT x 1	Portapiatti inox corto a tubo / Stainless steel short tube plate holder / Porte-plats court en acier inox a' tube / kurze röhre Tabletrutsche aus Inox / Corto portaplato de acero tubuliforme	1240 MM	ISOLA 4.0 M VT INOX	X02592
			ISOLA 6.0 M VT INOX	X02592
			ISOLA 8.0 M VT INOX	X02592
			ISOLA 4.0 M BM INOX	X02592
			ISOLA 6.0 M BM INOX	X02592
 KIT x 1	Portapiatti inox lungo / long stainless steel plate-holder / porte-plats long en acier inox / lange Tabletrutsche Inox / portaplatos largo en acero inox		ISOLA 4.0 M VT INOX	X02481
			ISOLA 4.0 M BM INOX	X02481
			ISOLA 6.0 M VT INOX	X02482
			ISOLA 6.0 M BM INOX	X02482
			ISOLA 8.0 M VT INOX	X02483
 KIT x 1	Portapiatti inox lungo a tubo / Stainless steel long tube plate holder / Porte-plats long en acier inox a' tube / Lange röhre Tabletrutsche aus Inox / Largo portaplato de acero tubuliforme		ISOLA 4.0 M VT INOX	X02587
			ISOLA 4.0 M BM INOX	X02587
			ISOLA 6.0 M VT INOX	X02588
			ISOLA 6.0 M BM INOX	X02588
			ISOLA 8.0 M VT INOX	X02589

Accessori - Accessories - Accessoires - Zuberhör - Accesorios		MOD.	Codice
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 1+1 (vedere catalogo/see catalog)	TIFFANY 4.0/6.0	X02661
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 2+2 (vedere catalogo/see catalog)	TIFFANY 4.0	X02662
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 1+2 (vedere catalogo/see catalog)	TIFFANY 4.0	X02663
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 3+3 (vedere catalogo/see catalog)	TIFFANY 6.0	X02664
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 4+4 (vedere catalogo/see catalog)	TIFFANY 6.0	X02665
	Kit portapiatti / Plateholder kit / Kit porte-plats / Tabletrutschen Kit / Kit portaplatos: 3+4 (vedere catalogo/see catalog)	TIFFANY 6.0	X02666
	Pianetto inox / Stainless steel small surface / Petit plan en acier inox / Kleiner Inoxboden / Plano pequeño de acero inox	530x625 mm	TIFFANY 4.0 M110321
			TIFFANY 6.0 M110321
	Kit carenature per installazione macchina singola / Fairing kit for single machine installation		TIFFANY 4.0 T7803/3
			TIFFANY 6.0 T8103/3
	Portapiatti inferiore / Lower plate holder / Porte-plats inférieur / Untere Tabletrutsche / Portaplato inferior	Ø cm. 150	GIROTONDO 2.0 X02992
	Portapiatti superiore / Upper plate holder shelf / Porte-plats supérieur / Obere Tabletrutsche / Portaplato superior	Ø cm. 200	GIROTONDO 2.0 X02993



ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292

Optional - Optionnel - Extra - Extras		MOD.
	Carico automatico dell'acqua / Automatic water loading / Chargement automatique de l'eau / Automatische Waßerladung / Carga automática de agua	ISOLA 4.0 M BM INOX
		ISOLA 6.0 M BM INOX
	WIFI e CLOUD / WIFI and CLOUD	GIROTONDO 2.0 ISOLA M VT INOX TIFFANY
	Piano espositivo refrigerato rotante / Refrigerated rotating display plan / Plateau réfrigéré tournant pour exposition / Gekühlte rotierende Ausstellungsfläche / Plano expositivo refrigerado rotatorio	GIROTONDO 2.0

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	

TANGO



BASE CARRELLO IN ACCIAIO INOX + VASCA DROP-IN A SCELTA!
STAINLESS STEEL CART BASE + DROP-IN TANK OF YOUR CHOICE!

ISOLA BUFFET componibile:
 scegli tra i drop-in disponibili nel catalogo e trasformati in isole refrigerate o calde, self-service o servito.

COMBINABLE BUFFET ISLAND:
 choose from the drop-in models available in the catalogue and turn them into chilled or hot islands, self-service or served.



ACCESSORIO/ACCESSORY:

Kit portapiatti
 Plates holder kit

Montanti inox con rifinitura Scotch-Brite
 Stainless steel uprights with Scotch Brite finishing

Acciaio inox
 Stainless steel

Lampade riscaldanti a raggi infrarossi
 Warming infra-red rays lamps



ESEMPIO/EXAMPLE:

Carrello + Sinfonia 4 BM
 Cart base + Sinfonia 4 BM

ESEMPIO/EXAMPLE:

Carrello + Sinfonia 4 GN
 Cart base + Sinfonia 4 GN

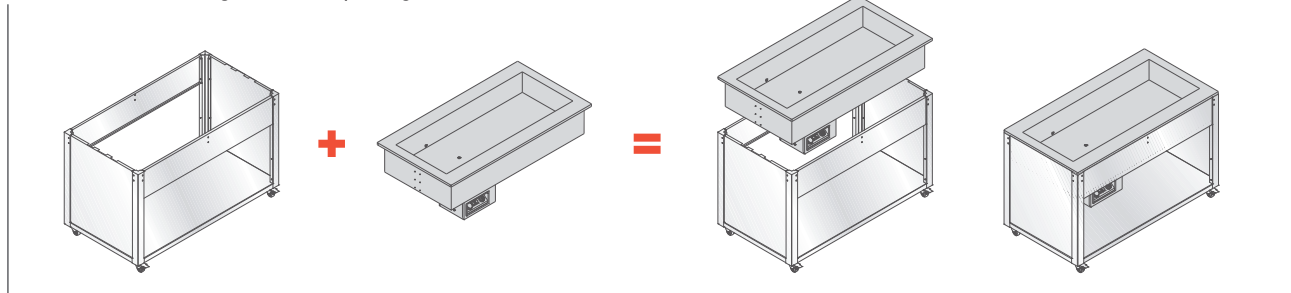


Colori standard Standard colors	Colori optional Optional colors
 COD. 08	 RAL

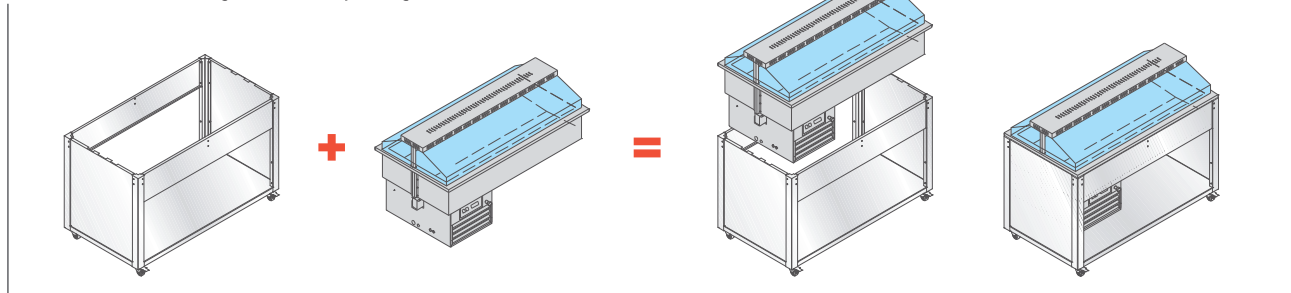
OPTIONAL: RAL

TANGO: ESEMPI / EXSAMPLES

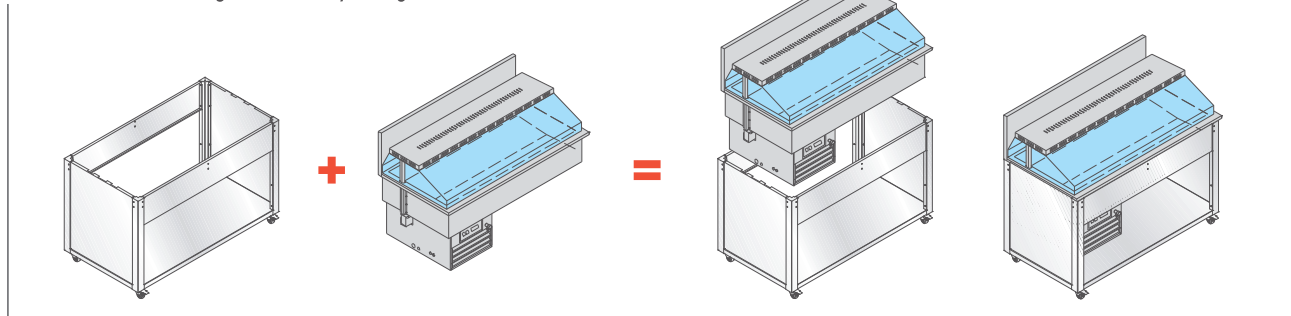
ARMONIA: vasche refrigerate e calde / refrigerated and heated wells



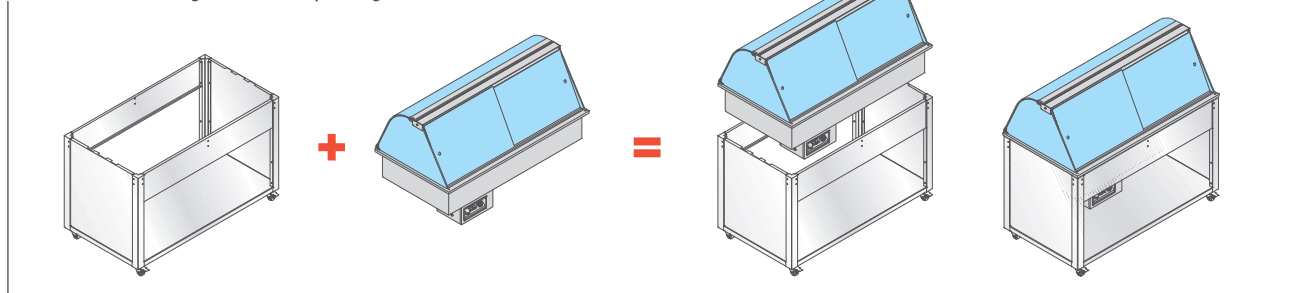
SINFONIA: vasche refrigerate e calde / refrigerated and heated wells



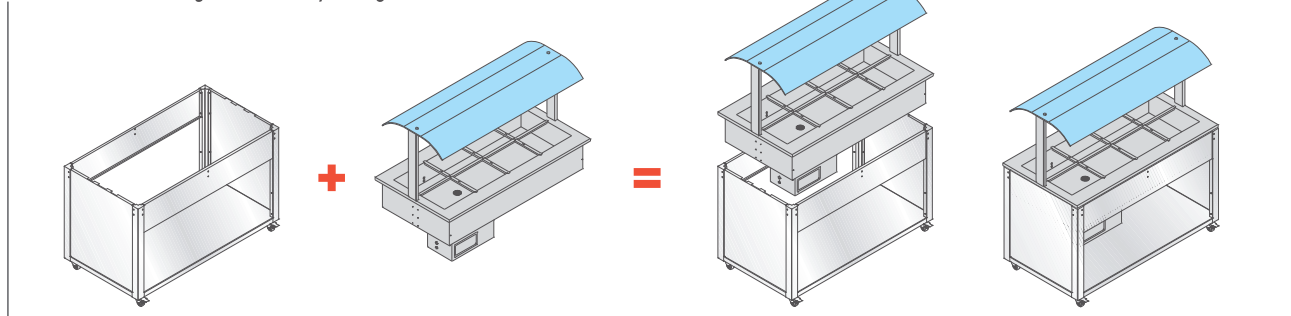
MELODIA: vasche refrigerate e calde / refrigerated and heated wells



OPERA: vasche refrigerate e calde / refrigerated and heated wells

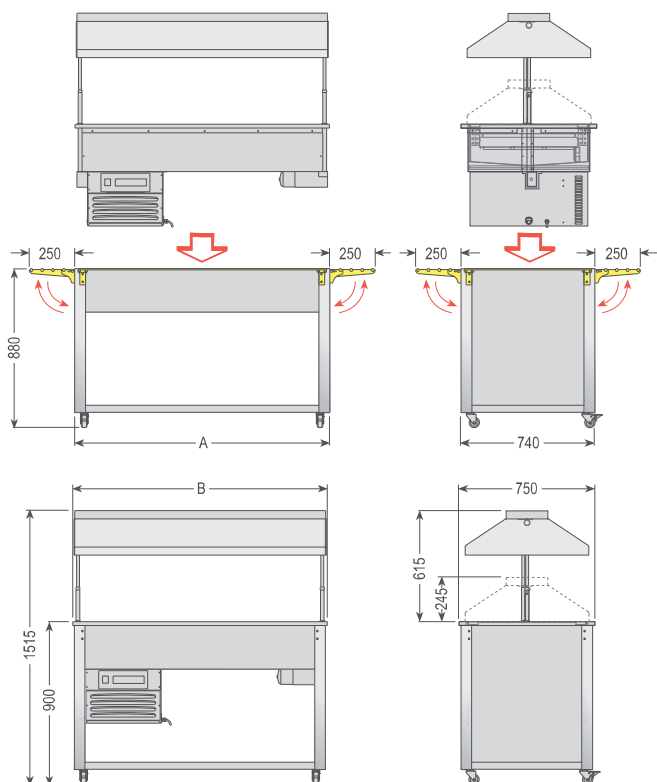


SAMBA: vasche refrigerate e calde / refrigerated and heated wells

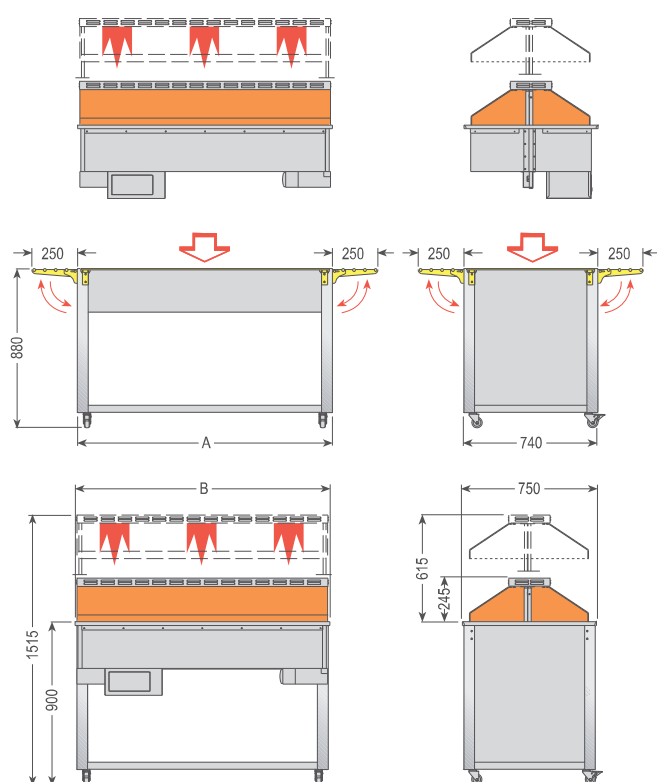


TANGO: ESEMPI / EXSAMPLES

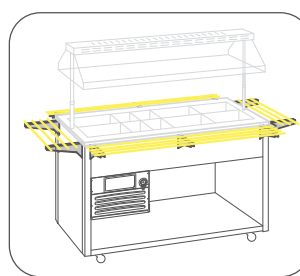
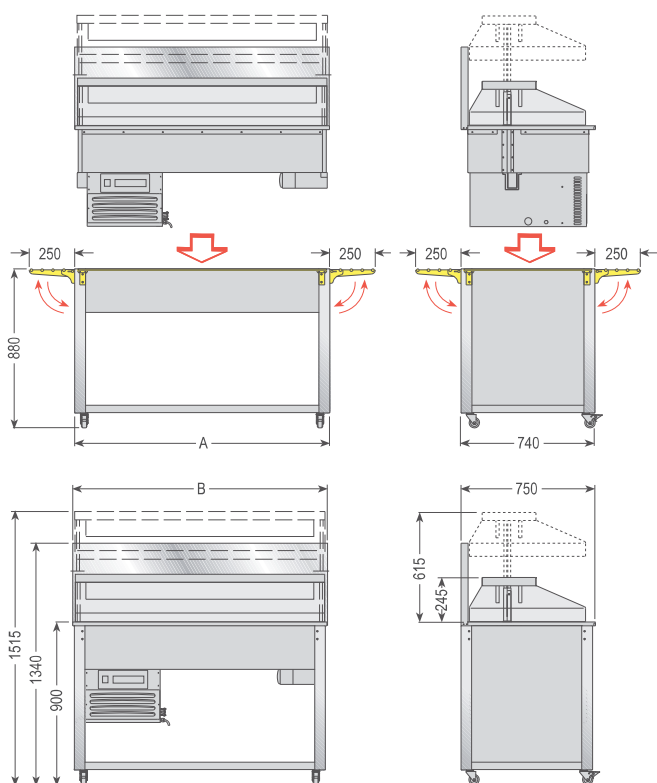
CARRELLO + SINFONIA GN



CARRELLO + SINFONIA BM






















































CARRELLO + MELODIA




















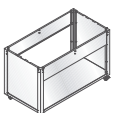
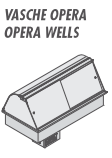




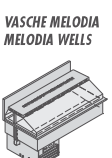



ACCESSORI / ACCESSORIES:
 Kit portapiatti
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletrutschen
 Kit porta-platos

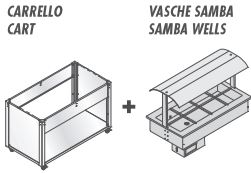



	A	B	C
TANGO 3	1110 mm.	1122 mm.	583 mm.
TANGO 4	1410 mm.	1422 mm.	884 mm.
TANGO 6	2050 mm.	2062 mm.	1524 mm.

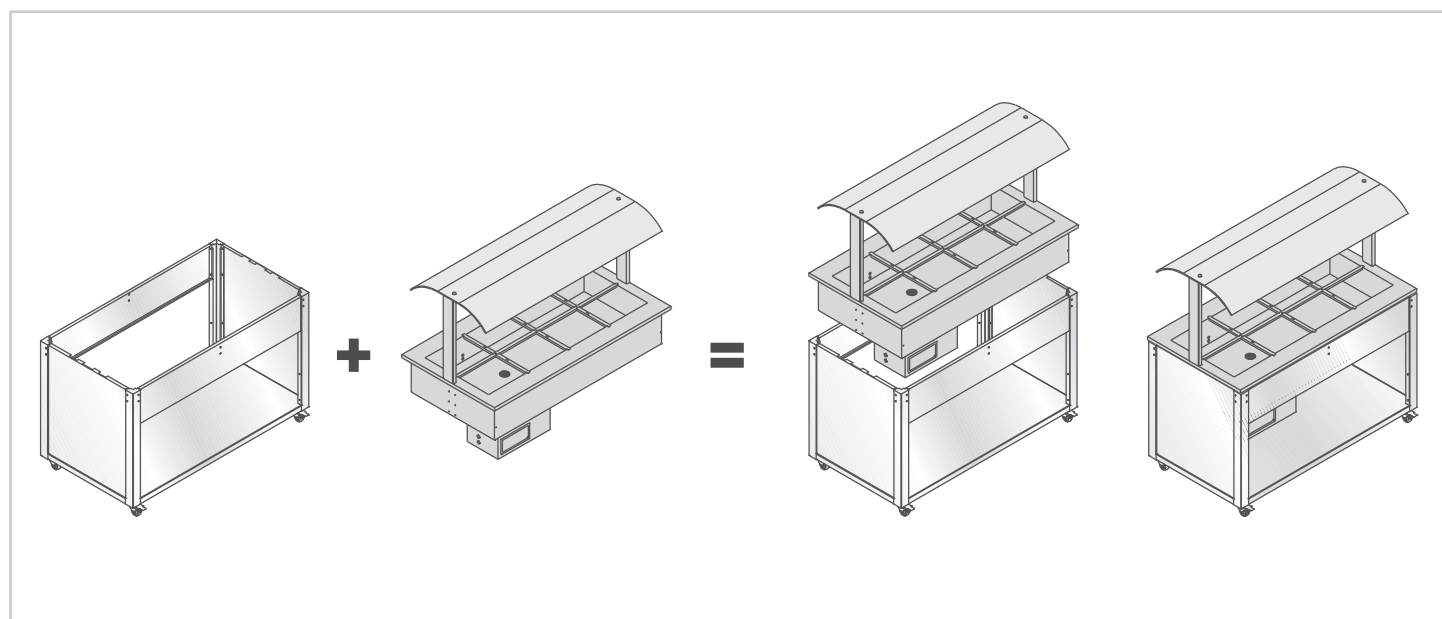
		MOD.	€								
			€	(L) mm	(P) mm	(H) mm	Kg	(L) mm	(P) mm	(H) mm	Kg
VASCHE REFRIGERATE / REFRIGERATED WELLS											
 + 	ARMONIA 3 VT (GN)		TANGO A3 VT (GN)	1122	792	880	30	1300	810	1200	32
	ARMONIA 4 VT (GN)		TANGO A4 VT (GN)	1422	792	880	109	1600	880	1200	144
	ARMONIA 6 VT (GN)		TANGO A6 VT (GN)	792	792	880	153	2150	810	1200	189
	ARMONIA 4 RUGIADA		TANGO A4 RUGIADA	880	792	880	109	1600	880	1200	144
	ARMONIA 6 RUGIADA		TANGO A6 RUGIADA	109	792	880	122	2150	810	1200	159
	ARMONIA 3		TANGO A3	1122	750	880	30	1300	810	1200	32
	ARMONIA 4		TANGO A4	1600	750	880	106	1600	880	1200	141
	ARMONIA 6		TANGO A6	880	750	880	138	2150	810	1200	185
	ARMONIA 3 GN		TANGO A3 GN	1122	750	880	30	1300	810	1200	32
	ARMONIA 4 GN		TANGO A4 GN	1200	750	880	105	1600	880	1200	140
	ARMONIA 6 GN		TANGO A6 GN	144	750	880	128	2150	810	1200	175
	ARMONIA 4 BRINA		TANGO A4 BRINA	2062	750	880	98	1600	880	1200	133
	ARMONIA 6 BRINA		TANGO A6 BRINA	792	750	880	138	2150	810	1200	185
	ARMONIA 4 FISHING		TANGO A4 FISHING	880	750	880	106	1600	880	1200	141
	ARMONIA 6 FISHING		TANGO A6 FISHING	153	750	880	138	2150	810	1200	185
	ARMONIA 4 BAHIA		TANGO A4 BAHIA	2150	750	880	106	1600	880	1200	141
ARMONIA 6 BAHIA		TANGO A6 BAHIA	810	750	880	138	2150	810	1200	185	
 + 	SINFONIA 3 VT (GN)		TANGO S13 VT (GN)	1122	792	1493	30	1300	810	1300	32
	SINFONIA 4 VT (GN)		TANGO S14 VT (GN)	1422	792	1493	135	1600	880	1300	170
	SINFONIA 6 VT (GN)		TANGO S16 VT (GN)	2062	792	1493	162	2150	810	1300	209
	SINFONIA 4 RUGIADA		TANGO S14 RUGIADA	1422	792	1493	122	1600	880	1300	157
	SINFONIA 6 RUGIADA		TANGO S16 RUGIADA	2062	792	1493	162	2150	810	1300	209
	SINFONIA 3		TANGO S13	1122	749	1475	30	1300	810	1300	32
	SINFONIA 4		TANGO S14	1422	749	1475	122	1600	880	1300	157
	SINFONIA 6		TANGO S16	2062	749	1475	159	2150	810	1300	206
	SINFONIA 3 GN		TANGO S13 GN	1122	749	1475	30	1300	810	1300	32
	SINFONIA 4 GN		TANGO S14 GN	1422	749	1475	121	1600	880	1300	156
	SINFONIA 6 GN		TANGO S16 GN	2062	749	1475	149	2150	810	1300	196
	SINFONIA 4 BRINA		TANGO S14 BRINA	1422	749	1475	133	1600	880	1300	168
	SINFONIA 6 BRINA		TANGO S16 BRINA	2062	749	1475	163	2150	810	1300	210
	SINFONIA 4 FISHING		TANGO S14 FISHING	1422	750	1475	122	1600	880	1300	157
	SINFONIA 6 FISHING		TANGO S16 FISHING	2062	750	1475	159	2150	810	1300	206
	SINFONIA 4 BAHIA		TANGO S14 BAHIA	1422	749	1475	122	1600	880	1300	157
SINFONIA 6 BAHIA		TANGO S16 BAHIA	2062	749	1475	159	2150	810	1300	206	
 + 	OPERA 3		TANGO O3	1122	749	1318	30	1300	810	1500	32
	OPERA 4		TANGO O4	1422	749	1318	156	1600	880	1500	191
	OPERA 6		TANGO O6	2062	749	1318	208	2150	810	1500	255
	OPERA 3 GN		TANGO O3 GN	1122	749	1318	30	1300	810	1500	32
	OPERA 4 GN		TANGO O4 GN	1422	749	1318	152	1600	880	1500	187
	OPERA 6 GN		TANGO O6 GN	2062	749	1318	198	2150	810	1500	245
	OPERA 4 FISHING		TANGO O4 FISHING	1422	750	1318	156	1600	880	1500	191
	OPERA 6 FISHING		TANGO O6 FISHING	2062	750	1318	208	2150	810	1500	255
	OPERA 4 BAHIA		TANGO O4 BAHIA	1422	749	1318	156	1600	880	1500	191
	OPERA 6 BAHIA		TANGO O6 BAHIA	2062	749	1318	208	2150	810	1500	255
 + 	MELODIA 4		TANGO M4	1422	749	1475	156	1600	880	1300	191
	MELODIA 6		TANGO M6	2062	749	1475	208	2150	810	1300	255
	MELODIA 4 GN		TANGO M4 GN	1422	749	1475	152	1600	880	1300	187
	MELODIA 6 GN		TANGO M6 GN	2062	749	1475	198	2150	810	1300	245
	MELODIA 4 FISHING		TANGO M4 FISHING	1422	750	1475	156	1600	880	1300	191
	MELODIA 6 FISHING		TANGO M6 FISHING	2062	750	1475	208	2150	810	1300	255
	MELODIA 4 BAHIA		TANGO M4 BAHIA	1422	749	1475	156	1600	880	1300	191
	MELODIA 6 BAHIA		TANGO M6 BAHIA	2062	749	1475	208	2150	810	1300	255



	MOD.	€									
			€	(L) mm	(P) mm	(H) mm	Kg	(L) mm	(P) mm	(H) mm	Kg
 + 	SAMBA 3 VT (GN)		TANGO SA3 VT (GN)	1122	792	1460	30	1300	810	1670	32
	SAMBA 4 VT (GN)		TANGO SA4 VT (GN)	1422	792	1460	129	1600	880	1670	164
	SAMBA 6 VT (GN)		TANGO SA6 VT (GN)	2062	792	1460	181	2150	810	1670	217
	SAMBA 4 RUGIADA		TANGO SA4 RUGIADA	1422	792	1460	129	1600	880	1670	164
	SAMBA 6 RUGIADA		TANGO SA6 RUGIADA	2062	792	1460	150	2150	810	1670	187
	SAMBA 3		TANGO SA3	1122	749	1460	30	1300	810	1670	32
	SAMBA 4		TANGO SA4	1422	749	1460	126	1600	880	1670	161
	SAMBA 6		TANGO SA6	2062	749	1460	166	2150	810	1670	213
	SAMBA 3 GN		TANGO SA3 GN	1122	749	1460	30	1300	810	1670	32
	SAMBA 4 GN		TANGO SA4 GN	1422	749	1460	125	1600	880	1670	160
	SAMBA 6 GN		TANGO SA6 GN	2062	749	1460	156	2150	810	1670	203
	SAMBA 4 BRINA		TANGO SA4 BRINA	1422	749	1460	118	1600	880	1670	153
	SAMBA 6 BRINA		TANGO SA6 BRINA	2062	749	1460	166	2150	810	1670	213
	SAMBA 4 BAHIA		TANGO SA4 BAHIA	1422	749	1460	126	1600	880	1670	161
	SAMBA 6 BAHIA		TANGO SA6 BAHIA	2062	749	1460	166	2150	810	1670	213

VASCHE RISCALDANTI / HEATING WELLS



 + 	ARMONIA 3 BM		TANGO A3 BM	1122	749	880	69	1300	810	1200	104
	ARMONIA 4 BM		TANGO A4 BM	1422	749	880	78	1600	880	1200	113
	ARMONIA 6 BM		TANGO A6 BM	2062	749	880	98	2150	810	1200	145
	ARMONIA 4 GN DRY		TANGO A4 GN DRY	1422	750	880	78	1600	880	1200	113
	ARMONIA 6 GN DRY		TANGO A6 GN DRY	2062	750	880	98	2150	810	1200	131
	ARMONIA 4 HOT		TANGO A4 HOT	1422	750	880	78	1600	880	1200	113
	 + 	SINFONIA 3 BM		TANGO SI3 BM	1122	749	1475	74	1300	810	1300
SINFONIA 4 BM			TANGO SI4 BM	1422	749	1475	90	1600	880	1300	125
SINFONIA 6 BM			TANGO SI6 BM	2062	749	1475	120	2150	810	1300	149
SINFONIA 4 GN DRY			TANGO SI4 GN DRY	1422	749	1475	112	1600	880	1300	147
SINFONIA 6 GN DRY			TANGO SI6 GN DRY	2062	749	1475	135	2150	810	1300	164
SINFONIA 4 HOT			TANGO SI4 HOT	1422	749	1475	102	1600	880	1300	137
SINFONIA 6 HOT			TANGO SI6 HOT	2062	749	1475	120	2150	810	1300	149
 + 	OPERA 3 BM		TANGO O3 BM	1122	749	1318	75	1300	810	1500	110
	OPERA 4 BM		TANGO O4 BM	1422	749	1318	113	1600	880	1500	148
	OPERA 6 BM		TANGO O6 BM	2062	749	1318	154	2150	810	1500	201
 + 	MELODIA 4 BM		TANGO M4 BM	1422	749	1475	113	1600	880	1300	148
	MELODIA 4 DRY		TANGO M4 DRY	1422	749	1475	115	1600	880	1300	180
	MELODIA 4 HOT		TANGO M4 HOT	1422	749	1475	119	1600	880	1300	154

		MOD.	€	Kg				Kg			
			€	(L) mm	(P) mm	(H) mm	Kg	(L) mm	(P) mm	(H) mm	Kg
VASCHE RISCALDANTI / HEATING WELLS											
	SAMBA 3 BM		TANGO SA3 BM	1122	749	1460	84	1300	810	1670	119
	SAMBA 4 BM		TANGO SA4 BM	1422	749	1460	98	1600	880	1670	133
	SAMBA 6 BM		TANGO SA6 BM	2062	749	1460	126	2150	810	1670	173
	SAMBA 4 GN DRY		TANGO SA4 GN DRY	1422	749	1460	98	1600	880	1670	133
	SAMBA 6 GN DRY		TANGO SA6 GN DRY	2062	749	1460	126	2150	810	1670	159
	SAMBA 4 HOT		TANGO SA4 HOT	1422	749	1460	89	1600	880	1670	114
	SAMBA 6 HOT		TANGO SA6 HOT	2062	749	1460	114	2150	810	1670	150



<i>Accessori - Accessories - Accessoires - Zuberhör - Accesorios</i>		MOD.	Codice
	Portapiatti inox corto / kurze Tabletrutsche Inox / short stainless steel plate-holder / porte-plats court en acier inox / portaplatos corto en acero inox	TANGO 3/4/6	X02507
	Portapiatti inox lungo / lange Tabletrutsche inox / long stainless steel plate-holder / porte-plats long en acier inox / portaplatos largo en acero inox	TANGO 3	X02508
		TANGO 4	X02509
		TANGO 6	X02510


ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292

<i>Optional - Optionnel - Extra - Extras</i>		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	

FUTURA



MODERNA ISOLA BUFFET PER RISTORAZIONE E GASTRONOMIA
MODERN BUFFET DISPLAY UNIT FOR GASTRONOMY

FUTURA 4



Colore standard
Standard color

Colori optional
Optional colors



COD. 96

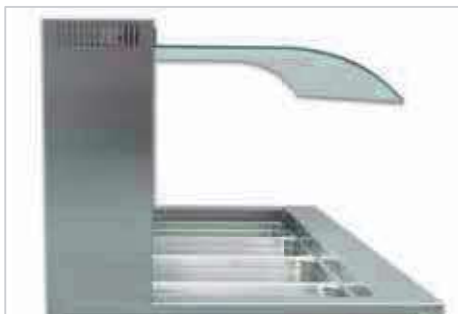


COD. 87

FUTURA SS



FUTURA MURALE



FUTURA BAHIA



Tutti i modelli sono dotati di:

- illuminazione a LED integrata sotto la cappa ad elevata luminosità e risparmio energetico (eccetto le versioni riscaldate BM, Dry e Hot, dotate di lampade riscaldanti),
- centralina Touch Screen per il controllo di tutte le funzioni,
- Robuste ruote girevoli di serie, con e senza freno, non a vista,
- Cappa fissa in vetro (esclusi i modelli "SS" e "FUTURA BAHIA" che sono dotati di cappa in polimetilmetrilato termoformato ad alta trasparenza, apribili).

- Vasca, struttura sostegno cupola, zoccolo inferiore copri ruote ed angolari in acciaio inox AISI 304, pannelli esterni multistrato con finitura legno per un'ottima resistenza ad umidità e flessione naturale dello stesso legno. Dettagli in legno massello. Colore standard "pino artico"

- Priva di griglie di aerazione; l'entrata e l'uscita dell'aria avvengono attraverso parte inferiore dei pannelli per garantire una linea armoniosa

- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità. Le bacinelle h 100 mm sono posizionabili a piacere sui diversi livelli

- Vano d'appoggio sottostante in acciaio inox AISI 304

- OPTIONAL:

- Sistema di controllo remoto (WiFi/Cloud)

All models will be supplied with:

- LEDs-lighting integrated under the hood with high luminous efficiency and energy saving (BM, Dry and Hot versions have warming lamps);
- full Touch Screen control unit, to control all functions;
- Robust swivel wheels with and without brakes, as standard, non-visible;
- Fixed glass-hood (models "SS" and "FUTURA BAHIA" have the cover in thermoformed polymethylmethacrylate, high transparency, openable).

-Tank, dome supporting structure, lower plinth wheels cover and angular supports structure made of stainless steel AISI 304, exterior multilayered panels with wooden finishing for an excellent resistance against moisture and natural wood bending. Solid wood details. Standard color "Arctic Pine"

-Without ventilation grids; the air inlet and outlet take place through the lower part of the panels to ensure a smooth line of the buffet

-Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150 mm height. H 100 mm basins can be positioned into different levels

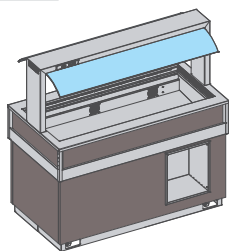
- Underlying neutral compartment in stainless steel AISI 304

- OPTIONAL:

- Remote control system (WiFi/Cloud)

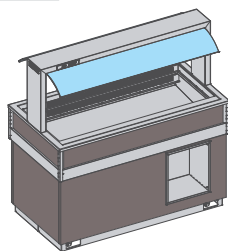
FUTURA 4-6 VT

+4/+10



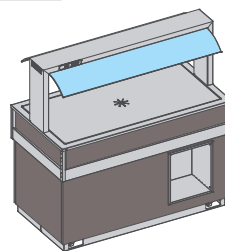
FUTURA 4-6

+4/+10



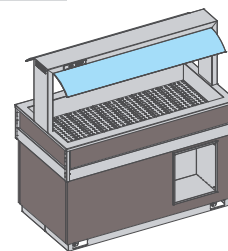
FUTURA BRINA 4-6

-1/0



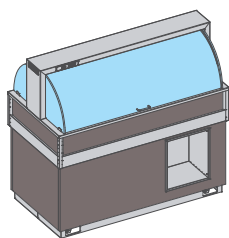
FUTURA GOURMET 4-6

-1/0



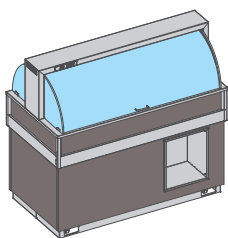
FUTURA 4-6 VT SS

+4/+10



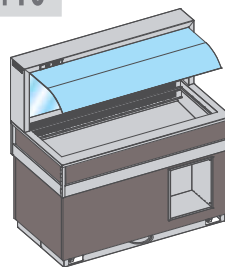
FUTURA 4-6 SS

+4/+10



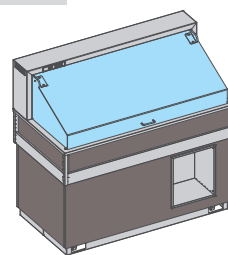
FUTURA MURALE 4-6

+4/+10



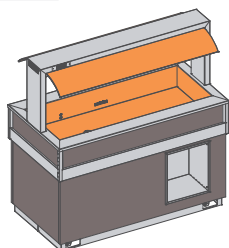
FUTURA BAHIA 4-6

-2/0



FUTURA 4-6 BM

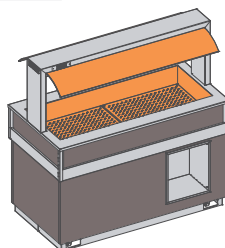
+30/+90



OPTIONAL (BAIN-MARIE):
Carico automatico dell'acqua
Automatic water loading
Chargement automatique de l'eau
Automatisch laden Wasser
Carga automatico de agua

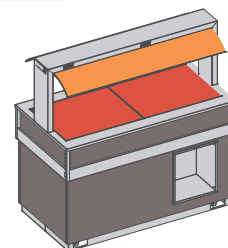
FUTURA 4-6 DRY































+30/+70























FUTURA 4-6 HOT

+30/+90










	 °C	 LxPxH mm	 N° - mm. STANDARD	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	 Watt	 DEFROST	 H ₂ O		 Kg.			
Futura 4 VT	+4/+10	1422x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 65 mm.	400		MAN		R452A	150	-	LED Standard
Futura 6 VT	+4/+10	2073x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 65 mm.	420		MAN		R452A	195	-	LED Standard
Futura 4	+4/+10	1422x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	146	-	LED Standard
Futura 6	+4/+10	2073x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	191	-	LED Standard
Futura 4 VT SS	+4/+10	1422x774x1310	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 65 mm.	400		MAN		R452A	154	-	LED Standard
Futura 6 VT SS	+4/+10	2073x774x1310	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 65 mm.	420		MAN		R452A	199	-	LED Standard
Futura 4 SS	+4/+10	1422x774x1310	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	148	-	LED Standard
Futura 6 SS	+4/+10	2073x774x1310	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	193	-	LED Standard
Futura Murale 4	+4/+10	1422x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	148	-	LED Standard
Futura Murale 6	+4/+10	2073x750x1430	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	193	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

	 °C	 LxPxH mm	Uscita acqua Water outlet Sortie eau Wasserausstritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	 Watt	 DEFROST	 H ₂ O		 Kg.			
Futura Brina 4	-1/0	1422x750x1430	-	mm. 1280x600	390		MAN		R290	140	-	LED Standard
Futura Brina 6	-1/0	2073x750x1430	-	mm. 1920x600	410		MAN		R290	180	-	LED Standard
Futura Gourmet 4	-1/0	1422x750x1430	Ø mm.20	mm. 1305x582 h. 145	390		MAN		R290	140	-	LED Standard
Futura Gourmet 6	-1/0	2073x750x1430	Ø mm.20	mm. 1955x582 h. 145	410		MAN		R290	180	-	LED Standard
Futura Bahia 4	-2/0	1422x750x1310	Ø mm.20	mm. 1305x582 h. 145	340		MAN		R290	146	-	LED Standard
Futura Bahia 6	-2/0	2073x750x1310	Ø mm.20	mm. 1955x582 h. 145	350		MAN		R290	191	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

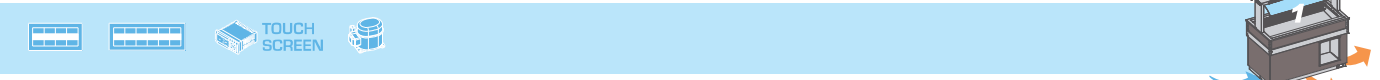
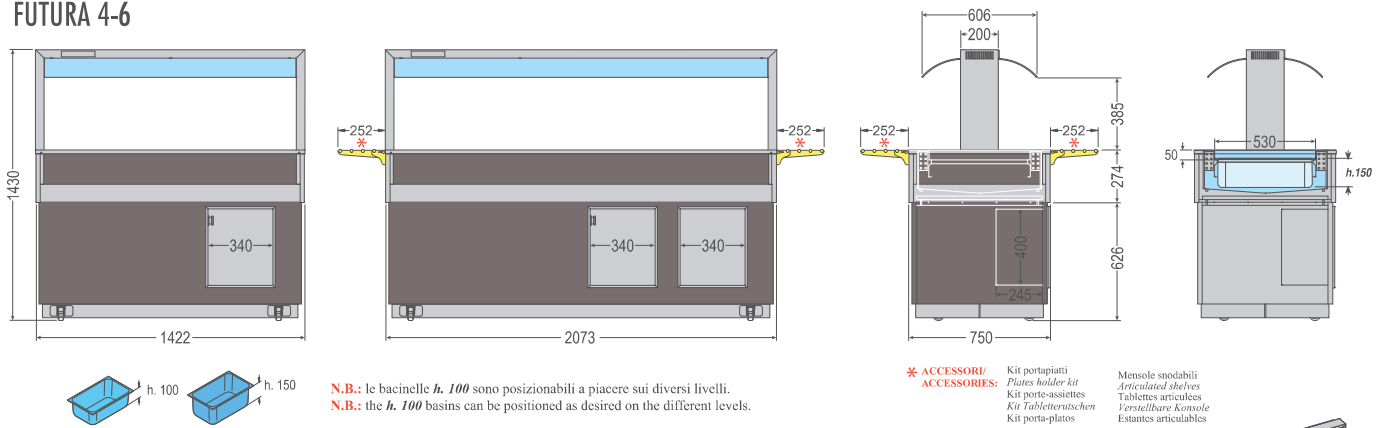
	 °C	 LxPxH mm	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Piastra in vetroceramica Glass-ceramic plates Plaques en céramique de verre Platten aus Gekseramik Placas en vidrio-ceramica	 Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung Heizungs Lampen Potencia de las lamparas calentadoras	 Watt Potenza totale Total power Puissance totale Gesamte Leistung Potencia total	 Kg.	
Futura 4 BM	+30/+90	1422x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	600 (2x300)	3300	122	-
Futura 6 BM	+30/+90	2073x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	900 (3x300)	4200	160	-
Futura 4 Dry	+30/+70	1422x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 20 mm.	-	600 (2x300)	2400	135	-
Futura 6 Dry	+30/+70	2073x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 20 mm.	-	900 (3x300)	3200	182	-
Futura 4 Hot	+30/+90	1422x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	n° 2 mm. 530x650	600 (2x300)	2100	125	-
Futura 6 Hot	+30/+90	2073x750x1430	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	n° 3 mm. 530x650	900 (3x300)	3000	165	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • FUTURA 6 BM - FUTURA 6 DRY - 400v/3/50Hz

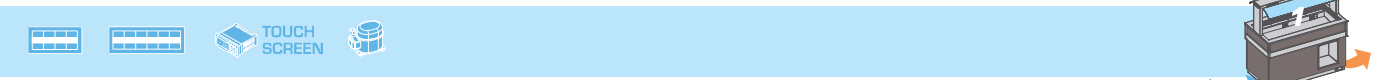
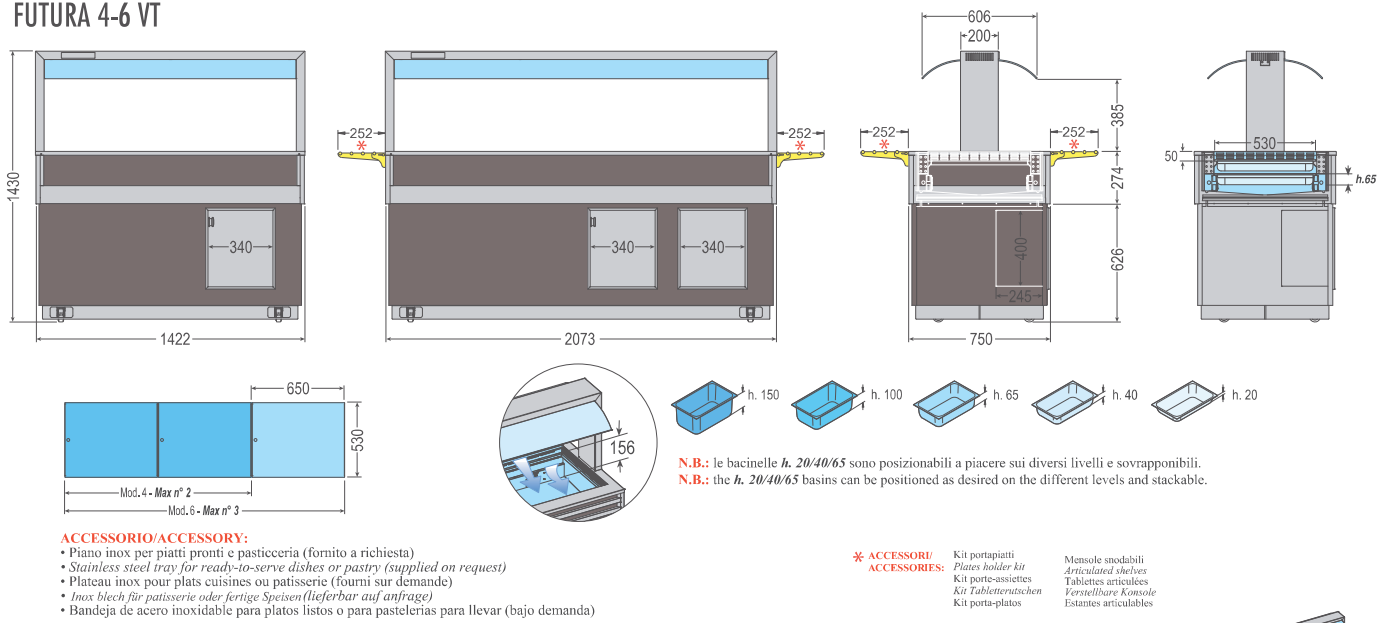
* Produzione a richiesta: per favore contattare l'ufficio commerciale / Production on request: please contact the sales dept.

FUTURA

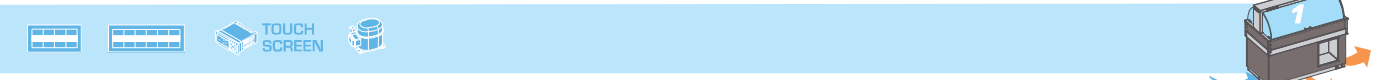
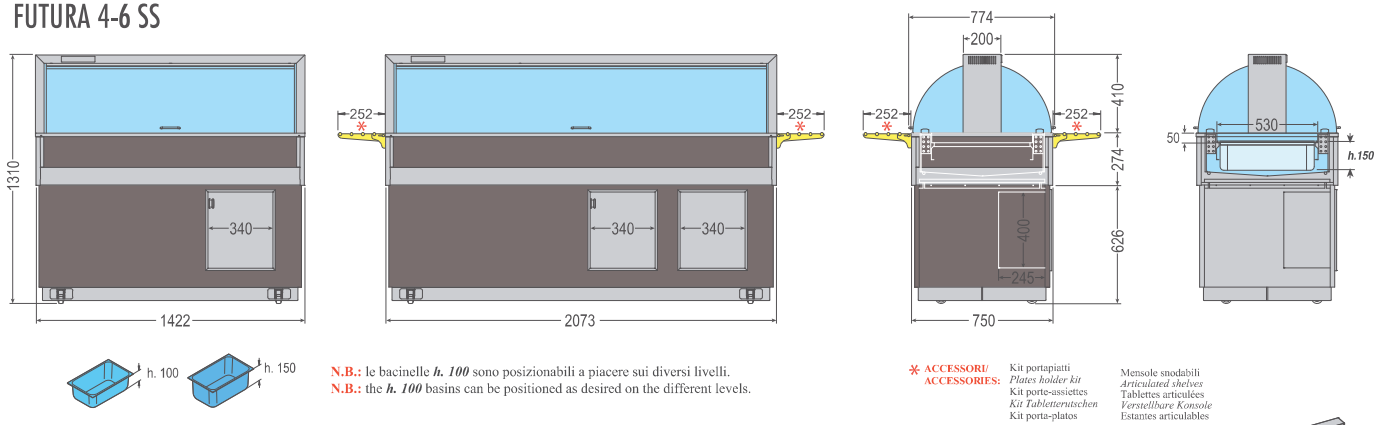
FUTURA 4-6



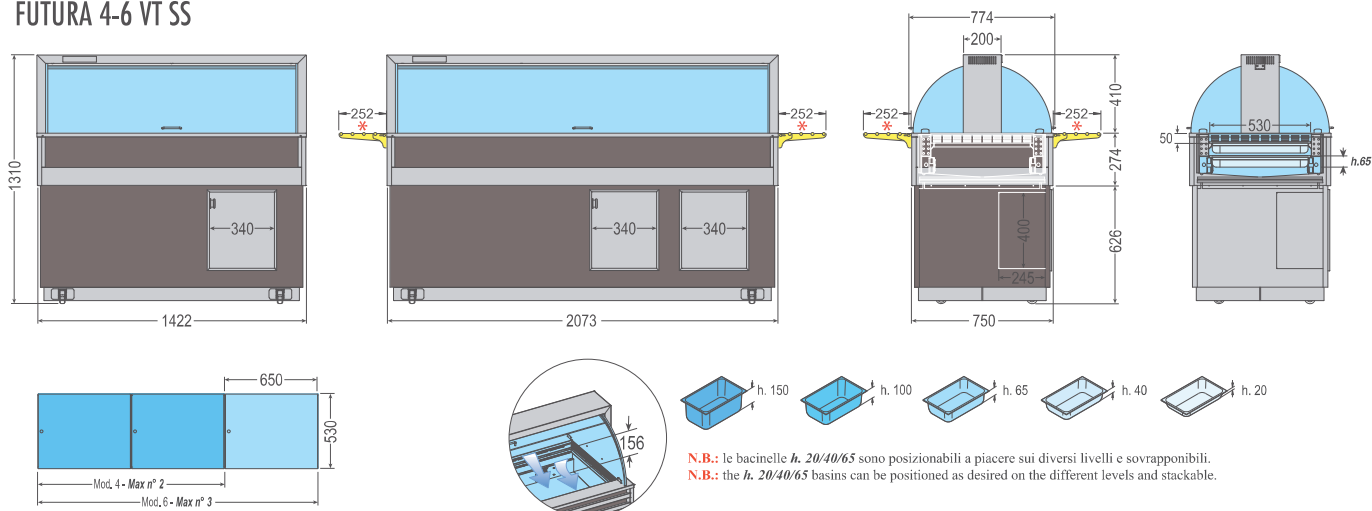
FUTURA 4-6 VT



FUTURA 4-6 SS



FUTURA 4-6 VT SS



ACCESSORIO/ACCESSORY:

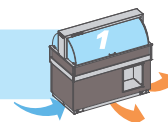
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- *Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)*
- Plateau inox pour plats cuisinés ou pâtisserie (fourni sur demande)
- *Inox blech für patisserie oder fertige Speisen (lieferbar auf anfrage)*
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)

*

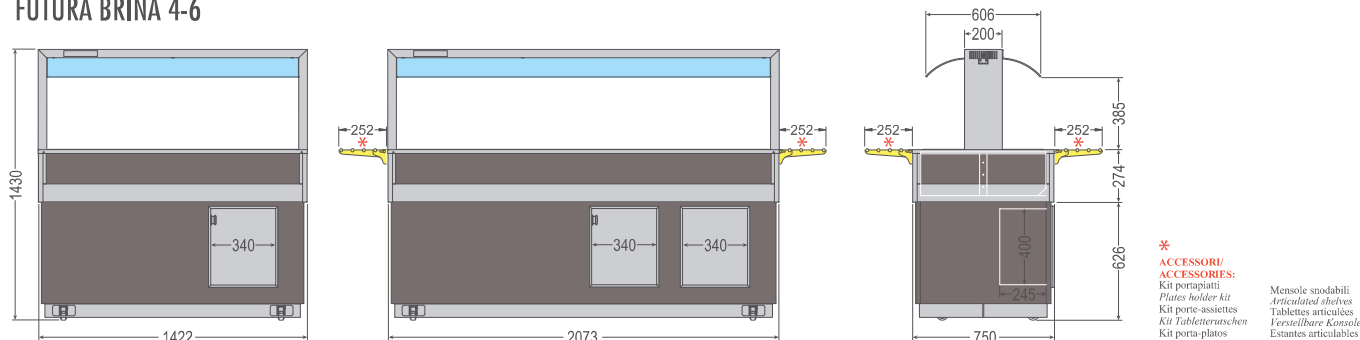
- ACCESSORI/ACCESSORIES:**
 Kit portapiatto
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-platos

- Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsole
 Estantes articulables

N.B.: le bacinelle h. 20/40/65 sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the h. 20/40/65 basins can be positioned as desired on the different levels and stackable.

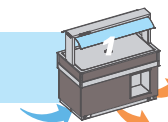


FUTURA BRINA 4-6

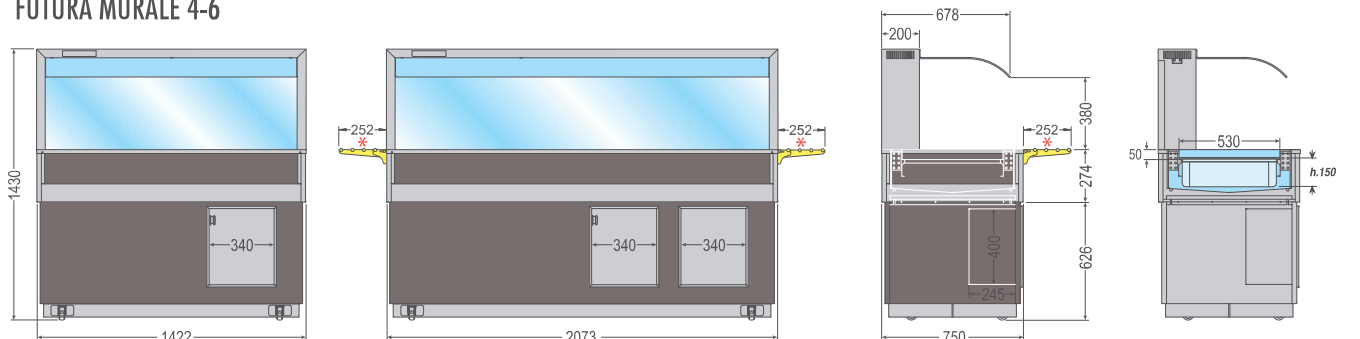


- * ACCESSORI/ACCESSORIES:**
 Kit portapiatto
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-platos

- Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsole
 Estantes articulables



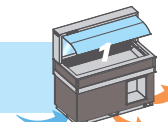
FUTURA MURALE 4-6



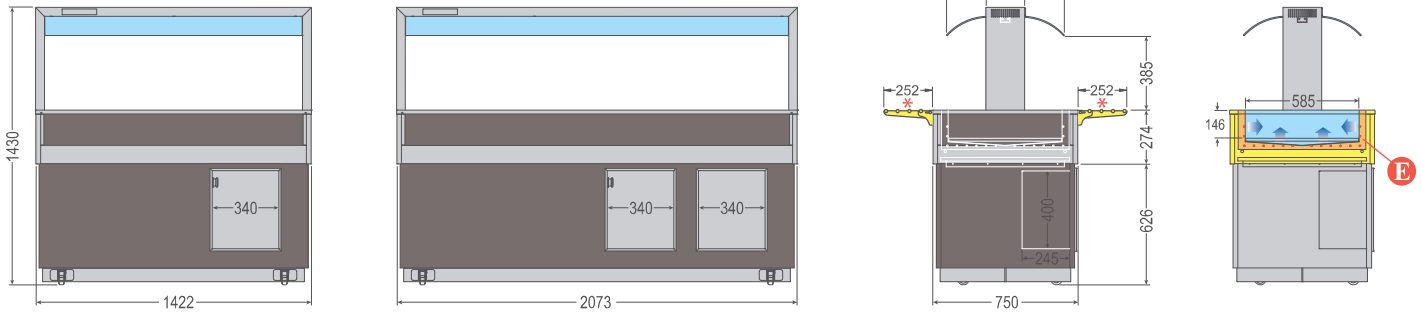
- * ACCESSORI/ACCESSORIES:**
 Kit portapiatto
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-platos

- Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsole
 Estantes articulables

N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



FUTURA GOURMET 4-6

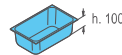


- E**
- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
 - EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
 - EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
 - VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
 - EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

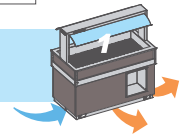
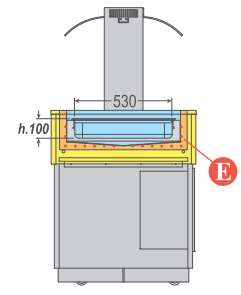
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig • Cuba en acero inox AISI 316 resistente a la corrosión salina

- * ACCESSORI / ACCESSORIES:
- | | |
|---|--|
| Kit portapiatti
Plates holder kit | Mensole snodabili
Articulated shelves |
| Kit porte-assiettes
Kit Tabletentraschen | Tablettes articulées
Verstellbare Konsole |
| Kit porta-platos
Kit porta-platos | Estantes articulables |

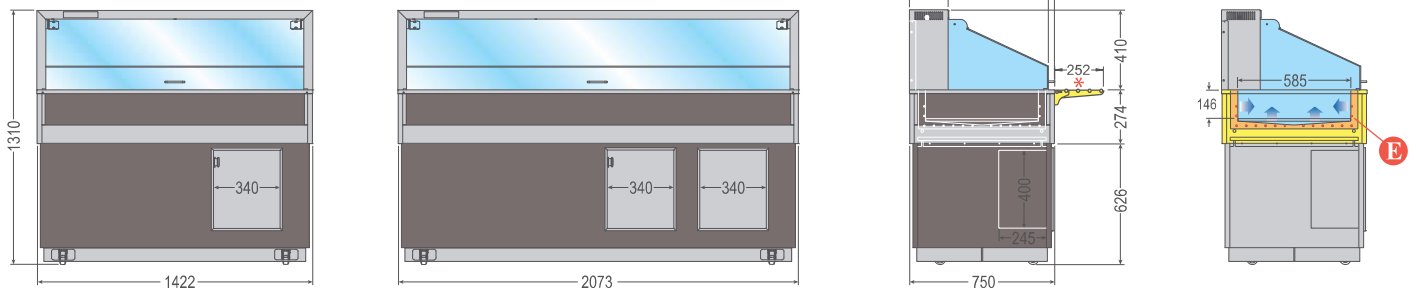
ACCESSORIO / ACCESSORY:
KIT GN



- Kit per bacinelle GN - SOLO h. 100 mm.
GN basins kit - ONLY h. 100 mm.
Kit bacs GN - SEULEMENT h. 100 mm.
GN schalen Set - NUR h. 100 mm.
Kit cubetas GN - SÓLO h. 100 mm.



FUTURA BAHIA 4-6



- E**
- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
 - EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
 - EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
 - VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
 - EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

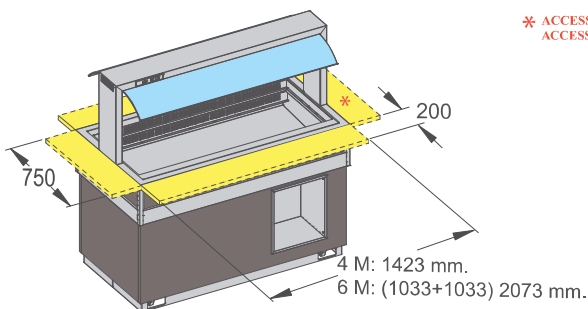
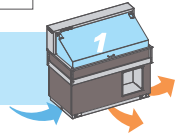
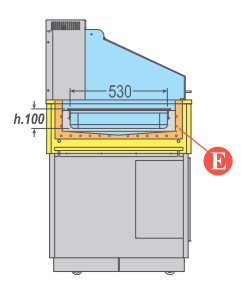
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig • Cuba en acero inox AISI 316 resistente a la corrosión salina

- * ACCESSORI / ACCESSORIES:
- | | |
|---|--|
| Kit portapiatti
Plates holder kit | Mensole snodabili
Articulated shelves |
| Kit porte-assiettes
Kit Tabletentraschen | Tablettes articulées
Verstellbare Konsole |
| Kit porta-platos
Kit porta-platos | Estantes articulables |

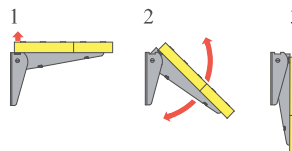
ACCESSORIO / ACCESSORY:
KIT GN



- Kit per bacinelle GN - SOLO h. 100 mm.
GN basins kit - ONLY h. 100 mm.
Kit bacs GN - SEULEMENT h. 100 mm.
GN schalen Set - NUR h. 100 mm.
Kit cubetas GN - SÓLO h. 100 mm.

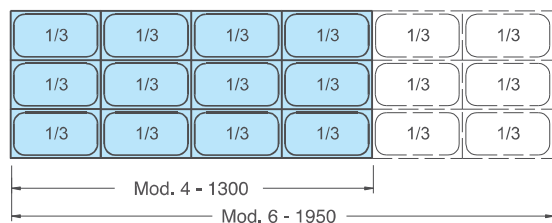
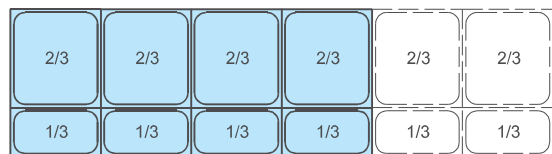
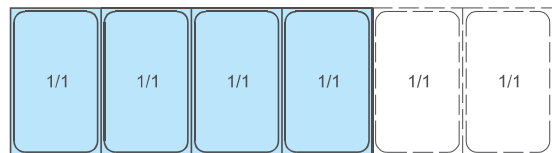
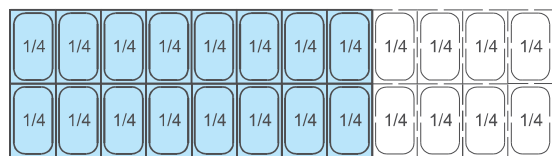
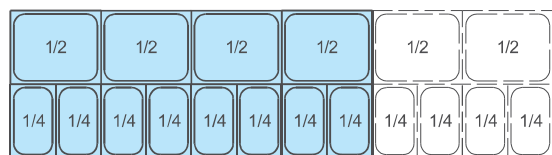
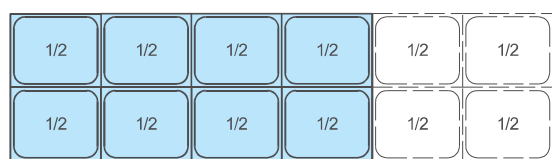
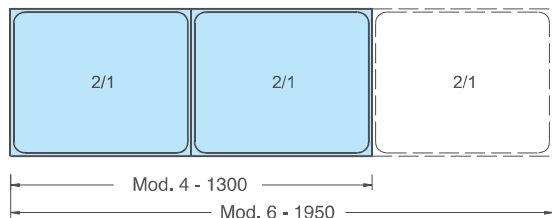


- * ACCESSORI / ACCESSORIES:
- | | |
|--|--|
| Kit portapiatti in legno
Wooden plateholder kit | Mensole snodabili
Articulated shelves |
| Kit porte-plats court
Kurzschildehalter-Kit | Tablettes articulées
Verstellbare Konsole |
| Kit portaplatos corto de madera
Kit portaplatos corto de madera | Estantes articulables |



FUTURA: BACINELLE/BASINS

FUTURA 4-6 VT
 FUTURA 4-6
 FUTURA 4-6 VT SS
 FUTURA 4-6 SS
 FUTURA MURALE 4-6

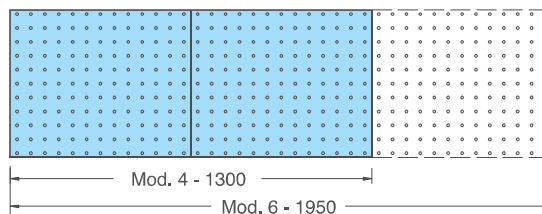


ACCESSORIO/ACCESSORY:

- LE VASCHETTE GN SONO FORNITE A RICHIESTA.
- GN BASINS ARE AVAILABLE ON REQUEST.
- LES BACS GN SONT FOURNIS SUR DEMANDE.
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT.
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA.



FUTURA 4-6
 FUTURA 4-6 SS
 FUTURA MURALE 4-6



ACCESSORIO/ACCESSORY:

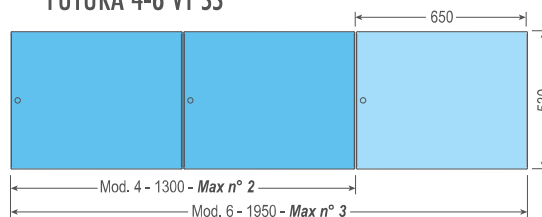
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisines ou pâtisserie (fourni sur demande)
- Inox blech für patisserie oder fertige Speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



- ALTEZZA VASCA = 140 mm
- HEIGHT OF THE BASIN = 140 mm
- HAUTEUR DU BAC = 140 mm
- HÖHE DER WANNE = 140 mm
- ALTURA DA LA CUBA = 140 mm

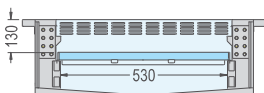


FUTURA 4-6 VT
 FUTURA 4-6 VT SS



ACCESSORIO/ACCESSORY:

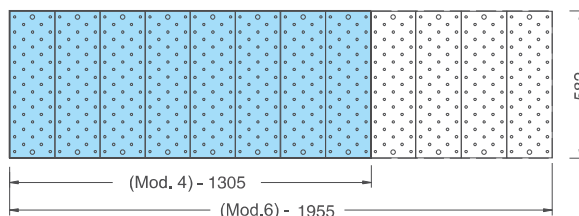
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisines ou pâtisserie (fourni sur demande)
- Inox blech für patisserie oder fertige Speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



- ALTEZZA VASCA = 130 mm
- HEIGHT OF THE BASIN = 130 mm
- HAUTEUR DU BAC = 130 mm
- HÖHE DER WANNE = 130 mm
- ALTURA DA LA CUBA = 130 mm

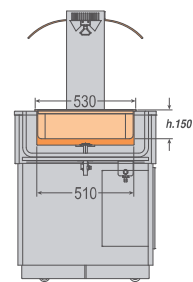
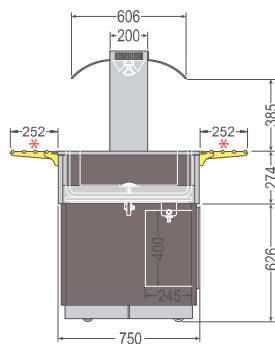
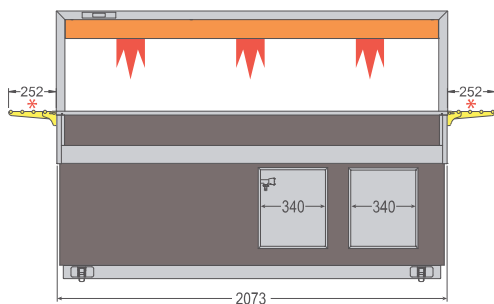
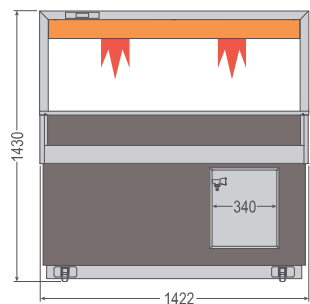


FUTURA GOURMET 4-6
 FUTURA BAHIA 4-6



- ALTEZZA VASCA = 145 mm
- HEIGHT OF THE BASIN = 145 mm
- HAUTEUR DU BAC = 145 mm
- HÖHE DER WANNE = 145 mm
- ALTURA DA LA CUBA = 145 mm

FUTURA 4-6 BM

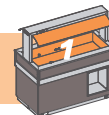


* ACCESSORI / ACCESSORIES: Kit portiaperti / Plates holder kit
 Kit porte-assiettes / Kit Tabletterauschen
 Kit porta-platos / Kit porta-plates

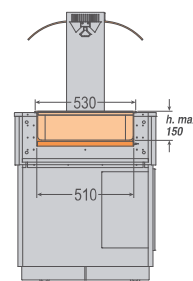
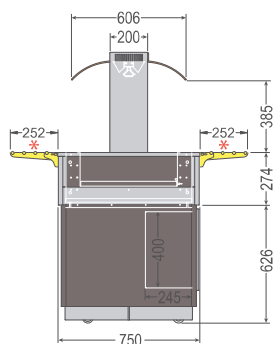
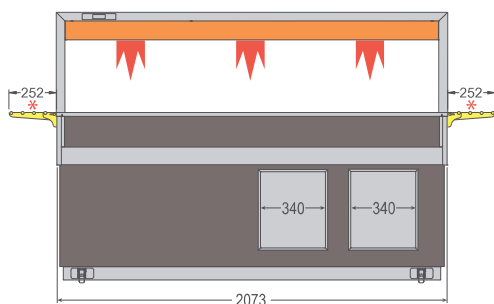
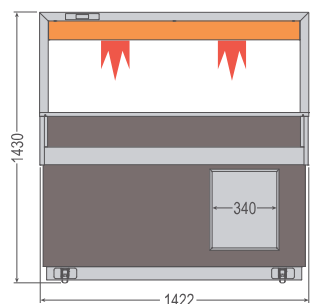
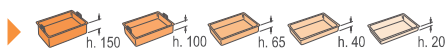
Mensole snodabili / Articulated shelves
 Tablettes articulées / Verstellbare Konsolle
 Estantes articulables



TOUCH SCREEN



FUTURA 4-6 DRY



* ACCESSORI / ACCESSORIES: Kit portiaperti / Plates holder kit
 Kit porte-assiettes / Kit Tabletterauschen
 Kit porta-platos / Kit porta-plates

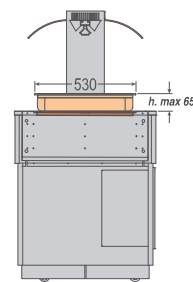
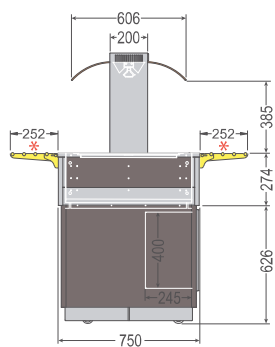
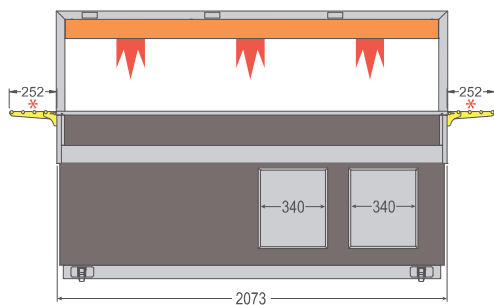
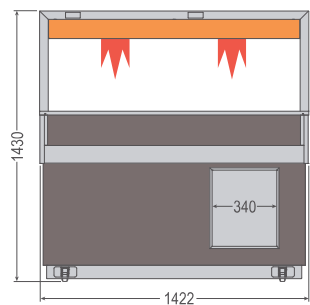
Mensole snodabili / Articulated shelves
 Tablettes articulées / Verstellbare Konsolle
 Estantes articulables



TOUCH SCREEN



FUTURA 4-6 HOT

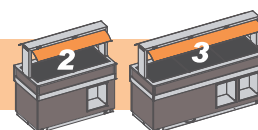


* ACCESSORI / ACCESSORIES: Kit portiaperti / Plates holder kit
 Kit porte-assiettes / Kit Tabletterauschen
 Kit porta-platos / Kit porta-plates

Mensole snodabili / Articulated shelves
 Tablettes articulées / Verstellbare Konsolle
 Estantes articulables

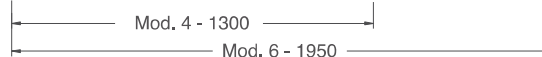
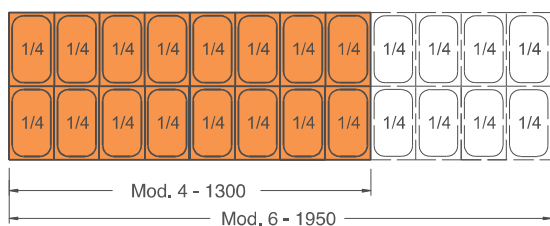
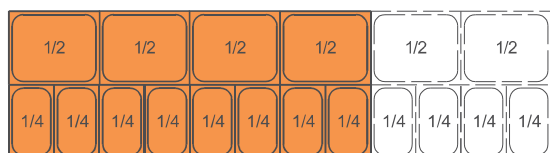
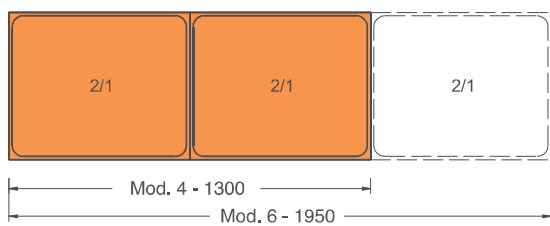


TOUCH SCREEN



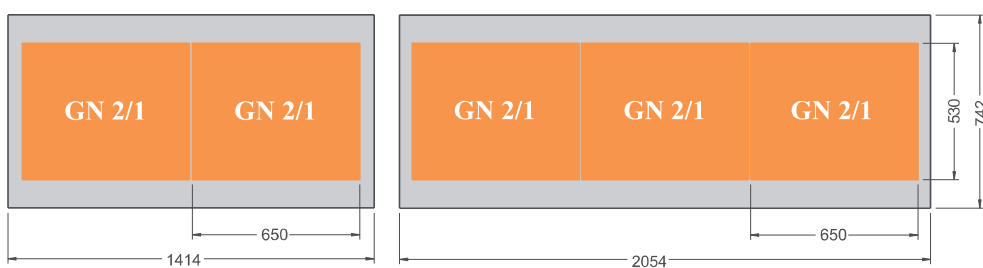
FUTURA: BACINELLE/BASINS

FUTURA 4-6 BM
FUTURA 4-6 DRY





- LE VASCHETTE GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA


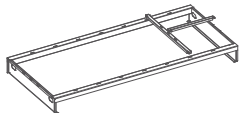
FUTURA 4-6 HOT


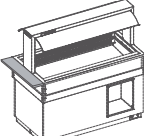
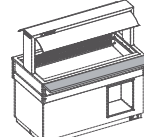
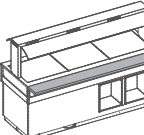
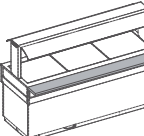


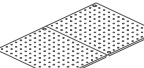
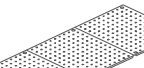


- PIASTRE IN VETROCERAMICA GN 2/1,
- GLASS-CERAMIC PLATES GN 2/1,
- PLAQUES EN CERAMIQUE DE VERRE GN 2/1,
- PLATTEN AUS GLASKERAMIK GN 2/1,
- PLACAS EN VIDRIO-CERAMICA GN 2/1

MOD.	LxPxH mm	Kg			colore colour color
			container n°(20°)	container n°(40°)	
FUTURA 4 VT	1510x810x1700	180	4	10	COD.96
FUTURA 6 VT	2150x810x2000	226	4	10	COD.96
FUTURA 4	1510x810x1700	180	4	10	COD.96
FUTURA 6	2150x810x2000	226	4	10	COD.96
FUTURA 4 VT SS	1510x810x1960	188	6	14	COD.96
FUTURA 6 VT SS	2150x810x1700	232	4	10	COD.96
FUTURA 4 SS	1510x810x1700	174	4	10	COD.96
FUTURA 6 SS	2150x810x1700	226	4	10	COD.96
FUTURA MURALE 4	1510x810x1960	182	6	14	COD.96
FUTURA MURALE 6	2150x810x1700	237	4	10	COD.96
FUTURA BRINA 4	1510x810x1700	168	6	14	COD.96


MOD.	LxPxH mm	Kg			colore colour color
			container n°(20°)	container n°(40°)	
FUTURA BRINA 6	2150x810x1700	213	4	10	COD.96
FUTURA GOURMET 4	1510x810x1700	168	6	14	COD.96
FUTURA GOURMET 6	2150x810x1700	213	4	10	COD.96
FUTURA BAHIA 4	1510x810x1960	176	6	14	COD.96
FUTURA BAHIA 6	2150x810x1700	219	4	10	COD.96
FUTURA 4 BM	1510x810x1960	156	6	14	COD.96
FUTURA 6 BM	2150x810x1700	197	4	10	COD.96
FUTURA 4 DRY	1510x810x1960	169	6	14	COD.96
FUTURA 6 DRY	2150x810x1700	219	4	10	COD.96
FUTURA 4 HOT	1510x810x1960	159	6	14	COD.96
FUTURA 6 HOT	2150x810x1700	202	4	10	COD.96



Accessori - Accessories - Accessoires - Zubehör - Accesorios		MOD.	 Codice
	Kit supporto bacinelle / Basins support kit / Kit de support des bacs / Behältern träger Kit / Kit de apoyo bandejas	FUTURA BAHIA 4	X03280
		FUTURA BAHIA 6	X03283
		FUTURA GOURMET 4	X03280
		FUTURA GOURMET 6	X03283
		FUTURA 4 VT	X02974
		FUTURA 6 VT	X02974
		FUTURA 4	X02974
		FUTURA 6	X02974
		FUTURA 4 VT SS	X02974
		FUTURA 6 VT SS	X02974
		FUTURA 4 SS	X02974
		FUTURA 6 SS	X02974
		FUTURA BRINA 4	X02974
		FUTURA BRINA 6	X02974
		FUTURA GOURMET 4	X02974
		FUTURA GOURMET 6	X02974
		FUTURA 4 BM	X02974
		FUTURA 6 BM	X02974
		FUTURA 4 DRY	X02974
		FUTURA 6 DRY	X02974
		FUTURA 4 HOT	X02974
		FUTURA 6 HOT	X02974
		FUTURA 4 VT	X02658
		FUTURA 4	X02658
		FUTURA 4 VT SS	X02658
		FUTURA 4 SS	X02658
		FUTURA MURALE 4	X02658
		FUTURA BRINA 4	X02658
		FUTURA GOURMET 4	X02658
		FUTURA BAHIA 4	X02658
		FUTURA 4 BM	X02658
		FUTURA 4 DRY	X02658
		FUTURA 4 HOT	X02658
		FUTURA 6 VT	X02660
		FUTURA 6	X02660
		FUTURA 6 VT SS	X02660
		FUTURA 6 SS	X02660
		FUTURA MURALE 6	X02660
		FUTURA BRINA 6	X02660
		FUTURA GOURMET 6	X02660
		FUTURA BAHIA 6	X02660
		FUTURA 6 BM	X02660
		FUTURA 6 DRY	X02660
		FUTURA 6 HOT	X02660

Accessori - Accessories - Accessoires - Zuberhör - Accesorios		MOD.	 Codice
 KIT x 1	Kit portapiatti corto in legno / Wooden short plateholder kit / Kit porte-plats court en bois / Holzkurzschildhalter-Kit / Kit portaplatos corto de madera: 750 mm - Cod. 96	FUTURA	X20293
 KIT x 1	Kit portapiatti lungo in legno / Wooden long plate-holder kit / Kit porte-plats long en bois / Lange Tabletrutschen Kit aus Holz / Kit portaplatos largo de madera: Cod. 96	FUTURA 4	X20294
 KIT x 1	Kit portapiatti lungo anteriore in legno / Wooden front long plate-holder kit / Kit porte-plats avant longue en bois / Lange Tabletrutschen Kit vorne aus Holz / Kit frontales completo de portaplatos largo de madera: Cod. 96	FUTURA 6	X20295
 KIT x 1	Kit portapiatti lungo posteriore in legno / Wooden long rear plate-holder kit / Kit porte-plats arrière longue en bois / Lange Tabletrutschen Kit hinten aus Holz / Kit trasero completo de portaplatos largo de madera: Cod. 96		X20296
	Vassoio unico per piatti pronti e pasticceria / For ready-to-serve dishes or pastry / Plateau pour plats cuisines ou pâtisserie / Ein Einziges Blech für Pâtisserie oder Fertige Speisen / Bandeja para platos listos o para pastelerías para llevar	FUTURA 4 VT	X03221
		FUTURA 4 VT SS	X03221
		FUTURA 6 VT	X03222
		FUTURA 6 VT SS	X03222
		FUTURA 4	X03137
		FUTURA 4 SS	X03137
		FUTURA MURALE 4	X03137
		FUTURA 6	X03138
	FUTURA 6 SS	X03138	
	FUTURA MURALE 6	X03138	



ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHÄLEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292

Optional - Optionnel - Extra - Extras		MOD.
	WIFI e CLOUD / WIFI and CLOUD	FUTURA FUTURA VT FUTURA BRINA FUTURA GOURMET FUTURA SS FUTURA VT SS FUTURA MURALE FUTURA BAHIA

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	








ISOLA M



ISOLA BUFFET PER RISTORAZIONE E GASTRONOMIA
BUFFET DISPLAY UNIT FOR GASTRONOMY

ISOLA 4 M



Colori standard Standard colors	Colori optional Optional colors
 COD. 04	 RAL
 COD. 05	 COD. 70
 COD. 07	

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Cappia motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Isolamento termico con mousse in polietilene High Density
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensole portapiatti snodabili in legno massello
- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato
- Sistema di controllo remoto (WiFi/Cloud)

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Stainless steel AISI 304 ventilation grids
- Thermofomed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Thermal insulation with High Density Polyethylene foam
- LED lighting with high color rendering and low power consumption
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Solid wood hinged jointed plates holder shelves
- Smoky sliding glass doors for neutral case
- Blind side closure kit
- RAL colours or treated raw wood
- Remote control system (WiFi/Cloud)

ISOLA M



- Sistema di refrigerazione statico con sbrinatorio automatico
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Static refrigeration system with automatic defrost
- Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150mm height.

OPTIONAL/ACCESSORI:

- Piano inox per pasticceria o piatti pronti
- Stainless steel tray for pastry or ready-to-serve dishes

Bacinelle GN
GN basins

ISOLA M VT



- Sistema di refrigerazione a doppia ventilazione con sbrinatorio automatico, passaggio aria fredda, sopra e sotto le bacinelle
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Double ventilated refrigeration system with automatic defrost, refrigerated air passage, over and under food pans
- Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150mm height.

OPTIONAL/ACCESSORIES:

- Piano inox per pasticceria o piatti pronti
- Stainless steel tray for pastry or ready-to-serve dishes

Bacinelle GN
GN basins

ISOLA M NEUTRAL



Ambient

- Temperatura ambiente
- Piano espositivo neutro in acciaio 1320x645mm
- Room temperature
- Neutral display surface in stainless steel dim. 1320x645mm

	°C	LxPxH mm	N° - mm. STANDARD	Piano d'appoggio Supporting table Console Fläche zum legen Plano de apoyo	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.	
Isola 4 M	+4/+10	1422x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	116	- LED Standard
Isola 6 M	+4/+10	2062x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	165	- LED Standard
Isola 8 M	+4/+10	2723x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	490		MAN		R290	240	- LED Standard
Isola 4 M VT	+4/+10	1422x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 65 mm.	400		MAN		R452A	130	- LED Standard
Isola 6 M VT	+4/+10	2062x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 65 mm.	420		MAN		R452A	179	- LED Standard
Isola 8 M VT	+4/+10	2723x750x1528	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 65 mm.	500		MAN		R452A	255	- LED Standard
Isola 4 M Neutral	Ambient	1422x750x1554	-	mm. 1320x645	-	300	-	-	-	-	104	- LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA M RISCALDATE/HEATED



ISOLA BUFFET RISCALDATA PER RISTORAZIONE E GASTRONOMIA
HEATED GASTRONORM BUFFET DISPLAY UNIT

ISOLA 4 M BAIN-MARIE



OPTIONAL RAL



OPTIONAL (BAIN-MARIE):
Carico automatico dell'acqua
Automatic water loading
Chargement automatique de l'eau
Automatisch laden Wasser
Carga automatico de agua

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Spesso isolamento termico in lana di roccia
- Illuminazione e riscaldamento supplementare con lampade infrarosso da 300 W
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensele portapiatti snodabili in acciaio inox tubolare
- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood)
- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Thick thermal insulation in mineral wool
- Additional lighting and heating with 300 W infrared lamps
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Stainless steel tubular or solid hinged jointed plates holder shelves
- RAL colours or treated raw wood
- Blind side closure kit
- Smoky sliding glass doors for neutral case

ISOLA M BM



- Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W
- Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico
- Sistema di deflusso con rubinetto cromato
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità SOLO di 150 mm

- Water heating system through high efficiency heating elements 600W
- Safety locking device, with floating water level sensor and buzzer
- Drain system with chrome tap
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and ONLY 150mm height

OPTIONAL/ACCESSORI:

- Bacinelle GN
- Carico automatico acqua

- GN basins
- Automatic water loading

ISOLA M DRY



- Sistema di riscaldamento per mezzo di resistenze in vasca da 600W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità di 150 mm

- Warming system by means of heating elements in the tank 600W
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and 150mm height

ISOLA M HOT



- Sistema di riscaldamento per mezzo di piastre in vetroceramica (650x530mm)
- Heating system through glass-ceramic plates (650x530mm)



Piastre in vetroceramica
Glass-ceramic plates
Plaques en ceramique de verre
Platten aus glaskeramik
Placas en vidrio-ceramica

ISOLA 4 M HOT: N° 2 mm 530x650
ISOLA 6 M HOT: N° 3 mm 530x650

	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt Potenza resistenza vasca Basins heating elements power Puisissance des résistances de la cuve Leistung der wärmeheizkörper Potencia resistencias cuba	Piastre in vetroceramica Glass-ceramic plates Plaques en ceramique de verre Platten aus glaskeramik Placas en vidrio-ceramica	Watt Potenza lampade riscaldanti Warming lamps power Puisissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale Total power Puisissance totale Gesamte Leistung Potencia total	Kg.	
Isola 4 M BM	+30/+90	1422x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	2400 (4x600)	-	900 (3x300)	3300	112	-
Isola 6 M BM	+30/+90	2062x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	3000 (5x600)	-	1200 (4x300)	4200	121	-
Isola 4 M Dry	+30/+70	1422x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	1400 (2x700)	-	900 (3x300)	2400	77	-
Isola 6 M Dry	+30/+70	2062x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	2100 (3x700)	-	1200 (4x300)	3200	106	-
Isola 4 M Hot	+30/+90	1422x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	-	1200	900 (3x300)	2100	77	-
Isola 6 M Hot	+30/+90	2062x750x1524	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	-	1800	1200 (4x300)	3000	101	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • ISOLA 6 M BAIN-MARIE - ISOLA 6 M DRY - 400v/3/50Hz



 COD. 04



 COD. 05



 COD. 07



 OPTIONAL: RAL

ACCESSORI/ACCESSORIES



Porte scorrevoli in vetro fumé
Smoky glass sliding doors
Portes coulissantes en verre fumé
Glass fumé Schiebetüren
Puertas corredizas de vidrio fumé

ACCESSORI/ACCESSORIES



Kit portapiatti / Plate-holder kit
Kit porte-plats / Tabletrutschen Kit
Kit completo de portaplatos

ISOLA 8 M



ISOLA SS



ISOLA 4 SS



ACCESSORIO/ACCESSORY:
 Porte scorrevoli in vetro fumé
 Smoky glass sliding doors
 Portes coulissantes en verre fumé
 Glass fumé Schiebetüren
 Puertas corredizas de vidrio fumé



Cappa in PMMA termoformato ad alta trasparenza, suddivisa in due parti apribili su entrambi i lati per il self-service
 Thermoformed PMMA hood, high transparency, divided into two parts for an easy self-service access on both sides

ACCESSORI/ACCESSORIES



Kit portapiatti
 Plate-holder kit
 Kit porte-plats
 Tabletrutschen Kit
 Kit completo de portaplatos

Colori standard
 Standard colors



Colori optional
 Optional colors



	°C	LxPxH mm	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Isola 4 SS	+4/+10	1422x750x1473	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	98	-	LED Standard
Isola 6 SS	+4/+10	2062x750x1473	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	133	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA GOURMET M



ISOLA BUFFET REFRIGERATA PER PESCE, CARNE, RISTORAZIONE E GASTRONOMIA
 WOOD DISPLAY RESTAURANT BUFFET FOR FISH, MEAT AND GASTRONOMY

ISOLA GOURMET 4 M



ACCESSORIO/ACCESSORY:
 Porte scorrevoli in vetro fumé
 Smoky glass sliding doors
 Portes coulissantes en verre fumé
 Glass fumé Schiebetüren
 Puertas corredizas de vidrio fumé

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

- Vasca in acciaio inox AISI 316 resistente alla corrosione salina e struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Piano refrigerato 1307x587 h 160 mm
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Evaporatore annegato nel poliuretano della vasca
- Sistema di refrigerazione statico con sbrinamento automatico
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Evaporazione dell'acqua di sbrinamento non automatica/manuale
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensole portapiatti snodabili in legno massello
- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato
- Kit per bacinelle GN solo h. 100 mm
- Sistema di controllo remoto (WiFi/Cloud)

- Salt-proof stainless steel AISI 316 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Stainless steel AISI 304 ventilation grids
- Refrigerated top surface dimensions: 1307x587 h 160 mm
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Evaporator in the polyurethane of the tank
- Static refrigeration system with automatic defrost
- LED lighting with high color rendering and low power consumption
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Defrost water evaporation not automatic (manual)
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

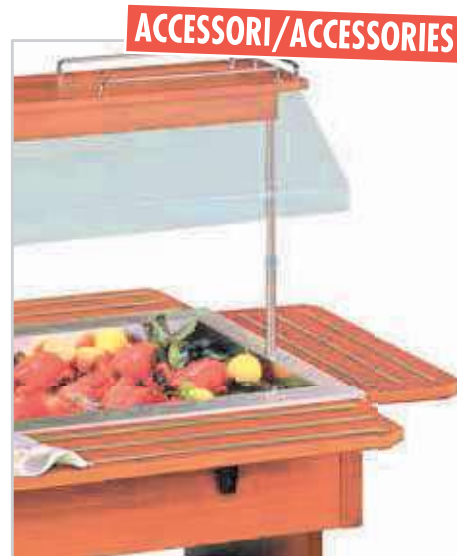
- RAL colours or treated raw wood
- Solid wood hinged jointed plates holder shelves
- Blind side closure kit
- Smoky sliding glass doors for neutral case
- GN basins kit only 100mm height
- Remote control system (WiFi/Cloud)



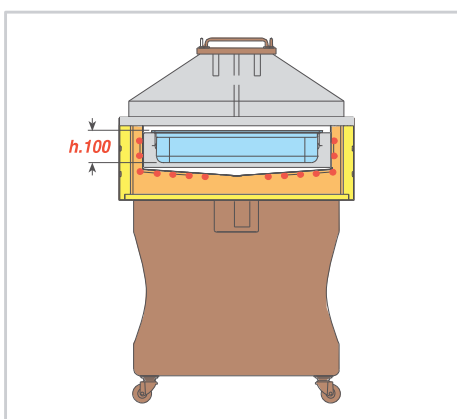
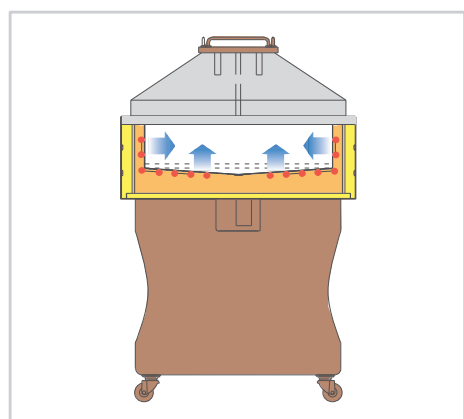
Utilizzo vasca con carne fresca
Use tank with fresh meat



Kit per bacinelle GN - SOLO h. 100 mm.
GN basins kit - ONLY h. 100 mm.
Kit bacs GN - SEULEMENT h. 100 mm.
GN schalen Set - NUR h. 100 mm.
Kit cubetas GN - SOLO h. 100 mm.



Kit portapiatti
Plate-holder kit
Kit porte-plats
Tablettrutschen Kit
Kit completo de portaplatos



	°C	LxPxH mm	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	Watt	DEFROST	H ₂ O			Kg.		
Isola Gourmet 4 M	-1/0	1422x750x1528	Ø mm.20	mm. 1307x587 h. 160	390		MAN		R290	140	-	LED Standard
Isola Gourmet 6 M	-1/0	2062x750x1528	Ø mm.20	mm. 1957x587 h. 160	410		MAN		R290	171	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)






ISOLA MSERVICE



BUFFET REFRIGERATI E RISCALDATI PER RISTORAZIONE E GASTRONOMIA CON PORTE SCORREVOLI
REFRIGERATED AND HEATED GASTRONORM BUFFET DISPLAY UNIT WITH SLIDING DOORS

ISOLA MSERVICE 4



Colori standard Standard colors	Colori optional Optional colors
 COD. 04	 RAL
 COD. 05	 COD. 70
 COD. 07	

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Chiusura lato operatore con scorrevoli in plexiglass e vetro frontale apribile per la pulizia
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato
- Bacinelle GN
- Piano inox per pasticceria o piatti pronti

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Stainless steel AISI 304 ventilation grids
- Sliding plexiglass doors on the operator side and front glass can be opened for cleaning
- LED lighting with high color rendering and low power consumption
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Smoky sliding glass doors for neutral case
- Stainless steel tray for pastry or ready-to-serve dishes
- Blind side closure kit
- RAL colours or treated raw wood
- GN basins

ISOLA MSERVICE BM

+30/+90



- Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W
- Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico
- Sistema di deflusso con rubinetto cromato
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità SOLO di 150 mm

- Water heating system through high efficiency heating elements 600W
- Safety locking device, with floating water level sensor and buzzer
- Drain system with chrome tap
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and ONLY 150mm height

OPTIONAL/ACCESSORI:

- Bacinelle GN
- Carico automatico acqua

- GN basins
- Automatic water loading

ISOLA MSERVICE HOT

+30/+90



- Sistema di riscaldamento per mezzo di piastre in vetroceramica (650x530mm)
- Heating system through glass-ceramic plates (650x530mm)

ACCESSORI/ACCESSORIES



Mensole portapiatti snodabili in legno massello
Solid wood hinged jointed plates holder shelves

Mensole portapiatti snodabili in acciaio inox tubolare
Stainless steel tubular or solid hinged jointed plates holder shelves

ACCESSORI/ACCESSORIES



Porte scorrevoli in vetro fumé
Smoky glass sliding doors
Portes coulissantes en verre fumé
Glass fumé Schiebetüren
Puertas corredizas de vidrio fumé

	°C	LxPxH mm	Capacità vaschette/ Basins capacity ACCESSORI/ ACCESSORIES	Piastre in vetroceramica Glass-ceramic plates Plaques en ceramique de verre Platten aus Glasteramik Placas en vidrio-ceramica	Watt Potenza resistenza vaso Basins heating elements power Puissance des résistances de la cuve Leistung der wanne-heizkörper Potencia resistencias cubo	Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale Total power Puissance totale Gesamte Leistung Potencia total	DEFROST	H ₂ O			Kg.	
Isola Mservice 4	+4/+10	1422x750x1348	GN 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1 h. MAX 150 mm. h. MIN 100 mm.	-	-	-	340		MAN		R290	119	LED Standard
Isola Mservice 6	+4/+10	2062x750x1348	GN 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1 h. MAX 150 mm. h. MIN 100 mm.	-	-	-	350		MAN		R290	131	LED Standard
Isola Mservice 4 BM	+30/+90	1422x750x1348	GN 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1 SOLO h. 150 mm. ONLY h. 150 mm.	-	2400 (4x600)	200 (2x100)	3300	-	-	-	-	129	-
Isola Mservice 6 BM	+30/+90	2062x750x1348	GN 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1 SOLO h. 150 mm. ONLY h. 150 mm.	-	3000 (5x600)	300 (3x100)	4200	-	-	-	-	134	-
Isola Mservice 4 Hot	+30/+90	1422x750x1348	GN 1/4 - 1/3 - 1/2 2/3 - 1/1 - 2/1 h. MAX 65 mm. h. MIN 20 mm.	2300	-	900 (3x300)	2100	-	-	-	-	117	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • ISOLA MSERVICE 6 BM - 400v/3/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA MURALE M



BUFFET DA PARETE PER RISTORAZIONE E GASTRONOMIA
WALL GASTRONORM BUFFET DISPLAY UNIT

ISOLA MURALE 4 M



Colori standard Standard colors	Colori optional Optional colors

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Schiena a specchio interna
- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Isolamento termico con mousse in polietilene High Density
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensole portapiatti snodabili in legno massello
- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato
- Sistema di controllo remoto (WiFi/Cloud)

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Internal mirror side
- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Thermal insulation with High Density Polyethylene foam
- LED lighting with high color rendering and low power consumption
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Solid wood hinged jointed plates holder shelves
- Smoky sliding glass doors for neutral case
- Blind side closure kit
- RAL colours or treated raw wood
- Remote control system (WiFi/Cloud)

ISOLA MURALE M



- Sistema di refrigerazione statico con sbrinamento automatico
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Static refrigeration system with automatic defrost
- Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150mm height.

OPTIONAL/ACCESSORI:

- Piano inox per pasticceria o piatti pronti
- Stainless steel tray for pastry or ready-to-serve dishes
- Bacinelle GN
- GN basins

ISOLA MURALE M NEUT



- Temperatura ambiente
- Piano espositivo neutro in acciaio 1320x645mm
- Room temperature
- Neutral display surface in stainless steel dim. 1320x645mm

Ambient

ACCESSORI/ACCESSORIES



- Mensole portapiatti snodabili in legno massello
- Solid wood hinged jointed plates holder shelves

ACCESSORI/ACCESSORIES



- Porte scorrevoli in vetro fumé
- Smoky glass sliding doors
- Portes coulissantes en verre fumé
- Glass fumé Schiebetüren
- Puertas corredizas de vidrio fumé

	°C	LxPxH mm	N° - mm. STANDARD	Piano d'appoggio Supporting table Console Fläche zum Legen Plano de apoyo	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Isola Murale 4 M	+4/+10	1422x750x1554	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	340		AUT		R290	149	-	LED Standard
Isola Murale 6 M	+4/+10	2062x750x1554	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	350		AUT		R290	193	-	LED Standard
Isola Murale 4 M Neut	Ambient	1422x750x1554	-	mm. 1320x645	-	50	-	-	-	-	119	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA MURALE M RISCALDATE/HEATED



BUFFET DA PARETE PER RISTORAZIONE E GASTRONOMIA
WALL GASTRONORM BUFFET DISPLAY UNIT

ISOLA MURALE 4 M BM



OPTIONAL (BAIN-MARIE):
Carico automatico dell'acqua
Automatic water loading
Chargement automatique de l'eau
Automatisch laden Wasser
Carga automatico de agua

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Schiena a specchio interna
- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Spesso isolamento termico in lana di roccia
- Illuminazione e riscaldamento supplementare con lampade infrarosso da 300 W
- Centralina Touch Screen per il controllo di tutte le funzioni
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Porte scorrevoli in vetro fumé
- Kit chiusura lato cieco
- Colori RAL o legno grezzo trattato
- Bacinelle GN

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood)
- Internal mirror side
- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Thick thermal insulation in mineral wool
- Additional lighting and heating with 300 W infrared lamps
- Full Touch Screen control unit, to control all functions
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- GN basins
- RAL colours or treated raw wood
- Blind side closure kit
- Smoky sliding glass doors for neutral case

ISOLA M BAIN-MARIE



- Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W
- Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico
- Sistema di deflusso con rubinetto cromato
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità SOLO di 150 mm

- Water heating system through high efficiency heating elements 600W
- Safety locking device, with floating water level sensor and buzzer
- Drain system with chrome tap
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and ONLY 150mm height

OPTIONAL/ACCESSORI:

- Carico automatico acqua
- Automatic water loading

ISOLA M DRY



- Sistema di riscaldamento per mezzo di resistenze in vasca da 350W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità di 150 mm

- Warming system by means of heating elements in the tank 350W
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and 150mm height

- Porte scorrevoli in vetro fumé / Smoky glass sliding doors / Portes coulissantes en verre fumé / Glass fumé Schiebetüren / Puertas corredizas de vidrio fumé









ACCESSORI/ACCESSORIES



Mensole portapiatti snodabili in acciaio inox tubolare
Stainless steel tubular or solid hinged jointed plates holder shelves

ACCESSORI/ACCESSORIES



	 °C	 LxPxH mm	 Capacità vaschette / Basins capacity ACCESSORI/ACCESSORIES	 Watt Potenza resistenza vasca Basins heating elements power Puisance des résistances de la cuve Leistung der wanne-Heizkörper Potencia resistencias cubo	 Watt Potenza lampade riscaldanti Warming lamps power Puisance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	 Watt Potenza totale Total power Puisance totale Gesamte Leistung Potencia total	 Kg.	
Isola Murale 4 M BM	+30/+90	1422x750x1524	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	2400 (4x600)	900 (3x300)	3300	123	-
Isola Murale 6 M BM	+30/+90	2062x750x1524	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	3000 (5x600)	1200 (4x300)	4200	145	-
Isola Murale 4 M Dry	+30/+70	1422x750x1524	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm.	1400 (4x350)	900 (3x300)	2400	130	-
Isola Murale 6 M Dry	+30/+70	2062x750x1524	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm.	2100 (3x700)	1200 (4x300)	3200	145	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • ISOLA MURALE 6 M BM - ISOLA MURALE 6 M DRY - 400v/3/50Hz

ISOLA RUGIADA M



ISOLA RUGIADA 4 M

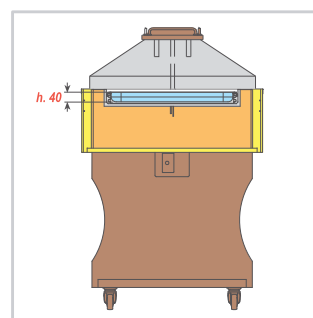


ACCESSORI/ACCESSORIES



Kit per bacinelle GN - SOLO h. 40 mm.
 GN basins kit - ONLY h. 40 mm.
 Kit bacs GN - SEULEMENT h. 40 mm.
 GN schalen Set - NUR h. 40 mm.
 Kit cubetas GN - SOLO h. 40 mm.

Kit portapiatti / Plate-holder kit / Kit porte-plats
 Tabletrutschen Kit / Kit completo de portaplatos



Vasca refrigerata h. 60 mm. per una migliore esposizione e visibilità di piatti pronti
 Refrigerated basin h. 60 mm. for better exposition and visibility of ready-to-serve dishes

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	 °C	 LxPxH mm	 Capacità vaschette/Basins capacity	 Watt	 DEFROST	 H ₂ O			 Kg.		 LED Standard
Isola Rugiada 4 M	-1/0	1422x750x1530	-	390		MAN		R290	115	-	LED Standard
Isola Rugiada 6 M	-1/0	2062x750x1530	-	410		MAN		R290	128	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA BRINA M



ISOLA BRINA 4 M



ACCESSORI/ACCESSORIES



Kit portapiatti
Plate-holder kit
Kit porte-plats
Tablettrutschen Kit
Kit completo de portaplatos

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	mm LxPxH mm	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte Fläche Estante refrigerado	Watt	DEFROST	H ₂ O			Kg.		
Isola Brina 4 M	-1/0	1422x750x1528	mm. 1280x600	390		MAN		R290	126	-	LED Standard
Isola Brina 6 M	-1/0	2062x750x1528	mm. 1920x600	420		MAN		R290	141	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA TAVOLO



ISOLA TAVOLO 1400



ACCESSORI/ACCESSORIES

ISOLA TAVOLO 750



ACCESSORI/ACCESSORIES



Mensole portapiatti snodabili in legno massello
Solid wood hinged jointed plates holder shelves

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	LxPxH mm	Piano d'appoggio Supporting table Console Fläche zum legen Plano de apoyo	Kg.	
Isola Tavolo 750	Ambient	750x750x900	mm. 745x745	33	-
Isola Tavolo 1400	Ambient	1422x750x900	mm. 1417x745	46	-

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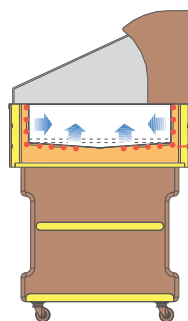
Porte scorrevoli in vetro fumé / Smoky glass sliding doors / Portes coulissantes en verre fumé / Glass fumé Schiebetüren / Puertas corredizas de vidrio fumé

* Produzione a richiesta: per favore contattare l'ufficio commerciale / Production on request: please contact the sales dept.

ISOLA BAHIA



ISOLA BAHIA 4



E Evaporatore annegato nel poliuretano della vasca / Evaporator set in the polyurethan of the tank
 Evaporateur inséré dans le polyuréthane du bac / Verdampfer im polyurethan des beckens eingesetzt
 Evaporador encastrado en el poliuretano de la cuba

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

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	LxPxH mm	Uscita acqua Water outlet Sortie eau Wassertritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	Watt	DEFROST	H ₂ O			Kg.		
Isola Bahia 4	-2/0	1422x750x1285	Ø mm.20	mm. 1307x587 h. 160	390		MAN		R290	144	-	LED Standard
Isola Bahia 6	-2/0	2062x750x1285	Ø mm.20	mm. 1950x587 h. 160	410		MAN		R290	182	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

ISOLA FISHING



ISOLA FISHING 4



Uscita ghiaccio,
Ice outlet,
Sortie de glace,
Auslaß des Eises,
Salida del hielo

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

La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. È consigliato l'uso di un addolcitore
The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It's recommended the use of a purifier
La température d'arrivée d'eau (max +20 °C) influence la quantité de givre produite. L'emploi d'un adoucisseur d'eau est conseillé
Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärter
La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	 LxPxH mm	Produzione di ghiaccio granulato Granulated ice production Production de glace granulaire Granuliert Eisproduktion Producción de hielo en escama	Entrata acqua Water inlet Entrée eau Wassereintritt Entrada agua	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Temperatura acqua in entrata Water inlet temperature Température eau en entrée Wassereintrittstemperatur Temperatura de agua en entrada	Dimensioni vasca Dimensions of the basin Dimensions du bac Maße der wanne Dimension de la cuba	 Watt	 R452A	 Kg.		 LED Standard
Isola Fishing 4	1422x750x1285	Kg/24h. 90	A GAS 3/4	Ø mm 24	Max °C +20	mm. 1290x580 h. 110	790	R452A	144	-	LED Standard
Isola Fishing 6	2062x750x1285	Kg/24h. 90	A GAS 3/4	Ø mm 24	Max °C +20	mm. 1930x580 h. 110	910	R452A	187	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (25°C - % U.R. 60)

ISOLA FLASH VFS



ISOLA FLASH VFS

OPTIONAL:
Vedi optional per il lato cliente: disegni a pagina 278
See optional for the client side: drawings on page 278



DI SERIE/STANDARD:
Porte scorrevoli su lato operatore e vetro fisso lato cliente
Operator side with sliding doors and fixed glass on client side

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	 °C	 LxPxH mm	Ripiani in plexiglass Plexiglass plates Tablettes en plexiglass Plexiglassteller Estantes de plexiglass	 Watt	 DEFROST	 H ₂ O			 Kg.		 LED Standard
Isola Flash VFS	+4/+10	1422x750x1650	n° 2 mm. 520x1200	450		AUT		R290	208	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

MONTERREY 4



ACCESSORIO / ACCESSORY:
 Kit portapiatti
 Plate-holder kit
 Kit porte-plats
 Tabletruischen Kit
 Kit completo de portaplatos

2 Vani neutri
 2 Neutral compartment
 2 Logements à la température ambiante
 2 Neutrale Fächer
 2 Vanos neutros

Colori standard Standard colors	Colori optional Optional colors
	
COD. 04	RAL

	 °C	 LxPxH mm	 N° - mm. STANDARD	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	 Watt	 DEFROST	 H ₂ O			 Kg.		
Monterrey 4	+4/+10	1430x750x1740	2 mm. 1230x300	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	600		MAN		R290	225	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

BUFFET STOCK



BUFFET 4 STOCK



ACCESSORIO / ACCESSORY:
Kit portapiatti
 Plate-holder kit
 Kit porte-plats
 Tabletttrutschen Kit
 Kit completo de portaplatos

Cella inox refrigerata
 Refrigerated inox room
 Niche inox réfrigérée
 Gekühltes Fach
 Compartimento inox
 Refrigerado

Colori standard / Standard colors Colori optional / Optional colors



	°C	LxPxH mm	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Buffet 4 Stock	+4/+10 +4/+10	1520x920x2167	2 mm. 1230x400	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm. - h. MIN 100 mm.	1140		MAN		R452A	276	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

OASI M



BUFFET REFRIGERATI DA CENTRO SALA PER RISTORAZIONE E GASTRONOMIA
CENTER HALL REFRIGERATED BUFFET DISPLAY UNIT

OASI 8 M



OPTIONAL: RAL



Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

OASI M:

- Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccio telescopico per il sostegno
- Ripiani supplementari nella parte superiore ed inferiore della vasca per attrezzatura complementare
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Pannello comandi con sportello di sicurezza trasparente e centralina elettronica
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno

OPTIONAL/ACCESSORI:

- Piano inox per pasticceria o piatti pronti
- Colori RAL o legno grezzo trattato
- Bacinelle GN

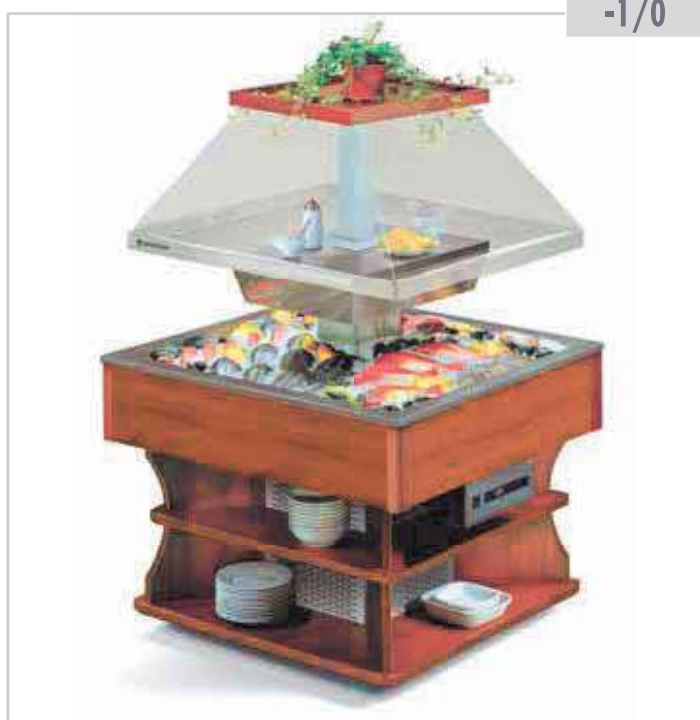
OASI M:

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Stainless steel AISI 304 ventilation grids
- Arrangement for stainless steel GN basins from 1/9 to 2/1 and up to 150mm height.
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arm in stainless steel
- LED lighting with high color rendering and low power consumption
- Control panel with transparent safety cover and electronic control unit
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Additional wooden shelves at the top and bottom of the tank for supplementary equipment

OPTIONAL/ACCESSORIES:

- Stainless steel tray for pastry or ready-to-serve dishes
- RAL colours or treated raw wood
- GN basins

OASI 4 M FISH



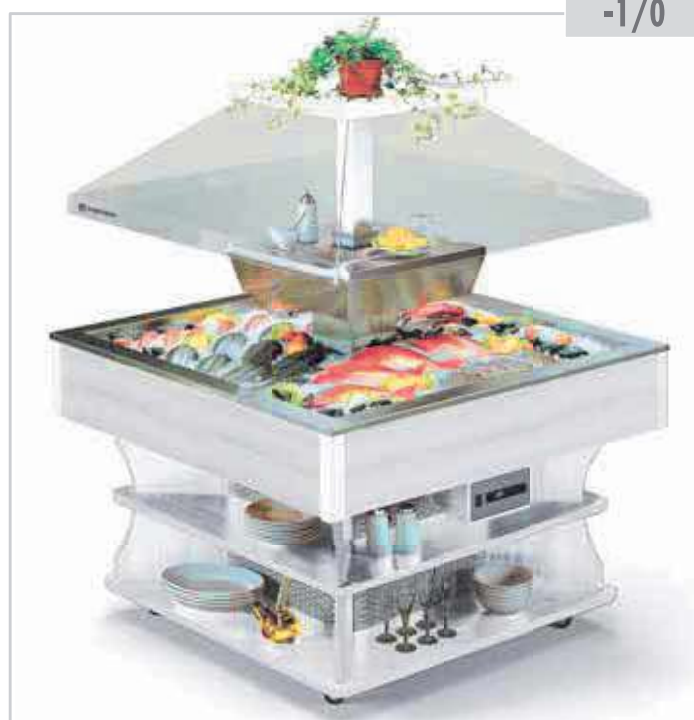
OASI M FISH:

- Vasca in acciaio inox AISI 316 resistente alla corrosione salina con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).
- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccio telescopico per il sostegno
- Ripiani supplementari nella parte superiore ed inferiore della vasca per attrezzatura complementare
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Pannello comandi con sportello di sicurezza trasparente e centralina elettronica
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno

OPTIONAL:

- Colori RAL o legno grezzo trattato

OASI 8 M FISH



OASI M FISH:

- Salt-proof stainless steel AISI 316 tank with painted dark or light walnut external wooden structure (or untreated raw wood).
- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arm in stainless steel
- LED lighting with high color rendering and low power consumption
- Control panel with transparent safety cover and electronic control unit
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Additional wooden shelves at the top and bottom of the tank for supplementary equipment

OPTIONAL:

- RAL colours or treated raw wood

	°C	LxPxH mm	N° - mm. STANDARD	Dimensioni vasca Dimensions of the basin Dimensions du bac Maße der wanne Dimension de la cuba	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Oasi 4 M	+4/+10	1075x1075x1710	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	410		MAN		R290	134	-	LED Standard
Oasi 8 M	+4/+10	1400x1400x1710	-	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 100 mm.	420		MAN		R290	178	-	LED Standard
Oasi 4 M Fish	-1/0	1075x1075x1710	-	mm. 970x970 h. 65	-	500		MAN		R290	149	-	LED Standard
Oasi 8 M Fish	-1/0	1400x1400x1710	-	mm. 1245x1245 h. 65	-	510		MAN		R290	191	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

OASI M

RISCALDATE/HEATED



BUFFET RISCALDATO DA CENTRO SALA PER RISTORAZIONE E GASTRONOMIA
CENTER HALL HEATED BUFFET DISPLAY UNIT

OASI 4 M BM



OASI M BAIN-MARIE

- Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità SOLO di 150 mm
- Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico
- Sistema di deflusso, con rubinetto cromato

- Warming system by means of high efficiency heating elements 600W in the tank
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and ONLY 150mm height
- Safety locking device, with floating water level sensor and buzzer
- Drain system with chrome tap

OPTIONAL (BAIN-MARIE):

- Carico automatico dell'acqua
Automatic water loading
Chargement automatique de l'eau
Automatisch laden Wasser
Carga automatico de agua

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

Vasca in acciaio inox AISI 304 con struttura esterna in legno massello verniciato noce scuro o chiaro (o legno grezzo non trattato).

- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccio telescopico per il sostegno
- Ripiani supplementari nella parte superiore ed inferiore della vasca per attrezzatura complementare
- Spesso isolamento termico in lana di roccia
- Illuminazione e riscaldamento supplementare con lampade infrarosso da 300 W
- Pannello comandi con sportello di sicurezza trasparente e centralina elettronica
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno

OPTIONAL/ACCESSORI:

- Mensele portapiatti snodabili in acciaio inox tubolare
- Colori RAL o legno grezzo trattato
- Bacinelle GN

- Stainless steel AISI 304 tank with painted dark or light walnut external wooden structure (or untreated raw wood).

- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arm in stainless steel
- Thick thermal insulation in mineral wool
- Additional lighting and heating with infrared lamps from 300 W
- Control panel with transparent safety cover and electronic control unit
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Additional wooden shelves at the top and bottom of the tank for supplementary equipment

OPTIONAL/ACCESSORIES:

- Stainless steel tubular hinged jointed plates holder shelves
- RAL colours or treated raw wood
- GN basins

OASI M DRY

+30/+70



- Sistema di riscaldamento per mezzo di resistenze in vasca da 700W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 e fino a 150 mm di profondità
- Warming system by means of heating elements in the tank 700W
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and up to 150mm height.



DI SERIE/STANDARD:
Lampade riscaldanti
Warming lamps

OASI M HOT

+30/+90



- Sistema di riscaldamento per mezzo di piastre in vetroceramica
- Heating system by means of glass-ceramic plates

ACCESSORI/ACCESSORIES



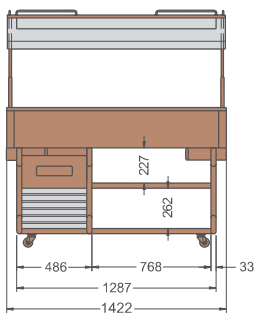
Mensele portapiatti snodabili
in acciaio inox tubolare
Stainless steel tubular or solid hinged jointed plates holder shelves

	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Piastre in vetroceramica Glass-ceramic plates Platques en ceramique de verre Platten aus glaskeramik Placas en vidrio-ceramica	Watt Potenza resistenza vasca Basins heating elements power Puisance des resistances de la cuve Leistung der wanne-heizkörper Potencia resistencias cubo	Watt Potenza lampade riscaldanti Warming lamps power Puisance des lampes chauffantes Leistung der heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale Total power Puisance totale Gesamte Leistung Potencia total	Kg.	
Oasi 4 M BM	+30/+90	1075x1075x1710	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	2400 (4x600)	1200 (4x300)	3400	125	-
Oasi 8 M BM	+30/+90	1400x1400x1710	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	3600 (6x600)	1200 (4x300)	4600	166	-
Oasi 8 M Dry	+30/+70	1400x1400x1710	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	-	2800 (4x700)	1200 (4x300)	4000	161	-
Oasi 4 M Hot	+30/+90	1075x1075x1710	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	1200		1200 (4x300)	2200	101	-
Oasi 8 M Hot	+30/+90	1400x1400x1710	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	2400		1200 (4x300)	3400	112	-

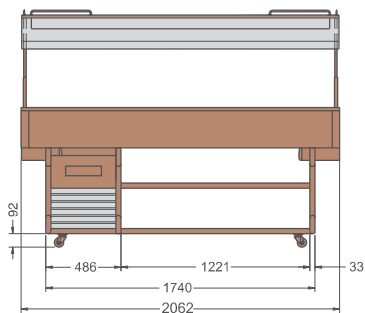
Voltaggio di serie - Standard voltage: 400v/3/50Hz • OASI 4 M HOT - 230v/1/50Hz

ISOLE

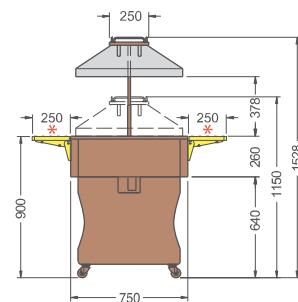
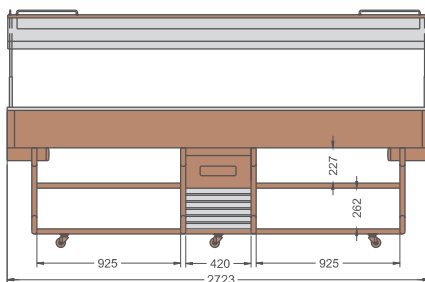
ISOLA 4 M
ISOLA 4 M NEUTRAL
ISOLA BRINA 4 M
ISOLA GOURMET 4 M



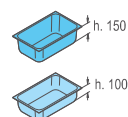
ISOLA 6 M
ISOLA BRINA 6 M
ISOLA GOURMET 6 M



ISOLA 8 M



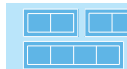
• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS



* ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

ISOLA M



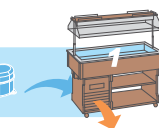
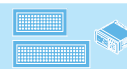
ISOLA M
NEUTRAL



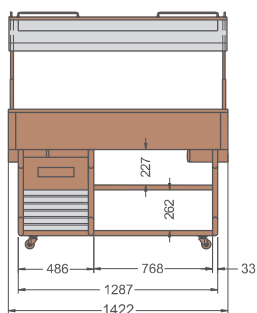
ISOLA M
BRINA



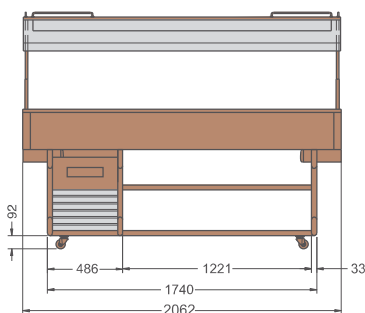
ISOLA M
GOURMET



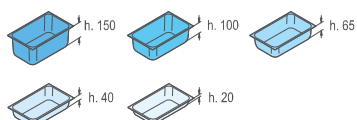
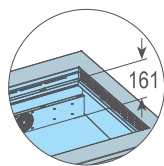
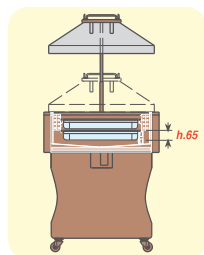
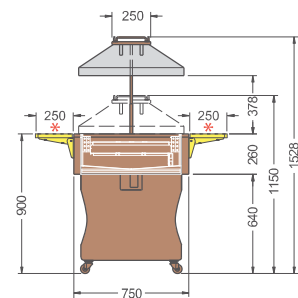
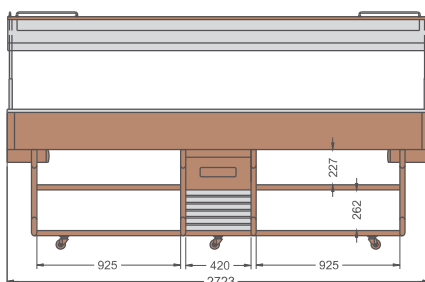
ISOLA 4 M VT



ISOLA 6 M VT



ISOLA 8 M VT



N.B.: le bacinelle h. 65/40/20 sono posizionabili a piacere sui diversi livelli e sovrapponibili.

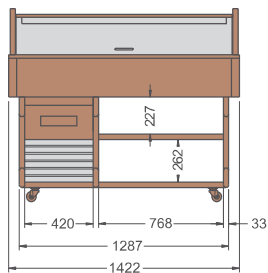
• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS
• ELECTRICAL OPERATION OF THE PLEXIGLASS COVER
• FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
• ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

* ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

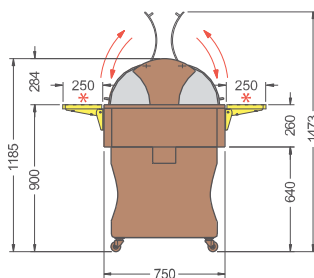
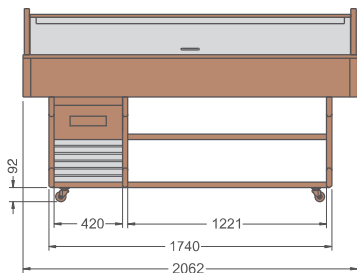
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables



ISOLA 4 SS

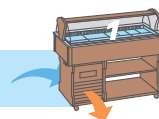
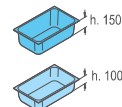


ISOLA 6 SS

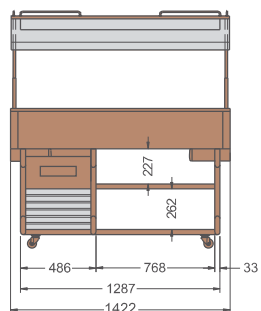


* ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

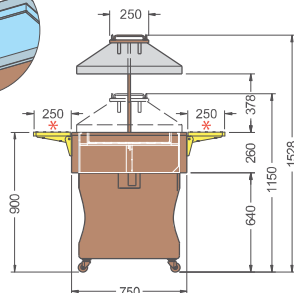
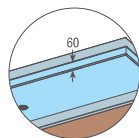
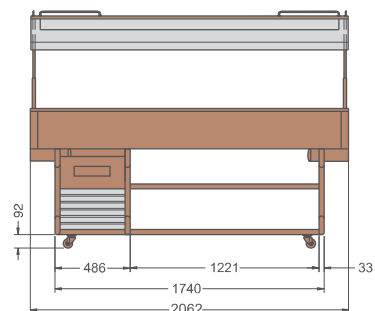
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables



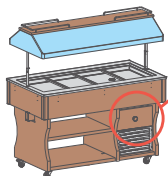
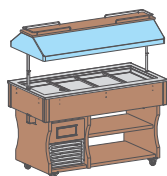
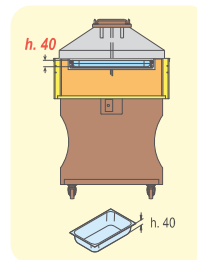
ISOLA RUGIADA 4 M



ISOLA RUGIADA 4 M



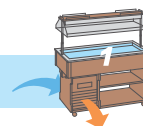
ACCESSORIO / ACCESSORY
RUGIADA: KIT GN



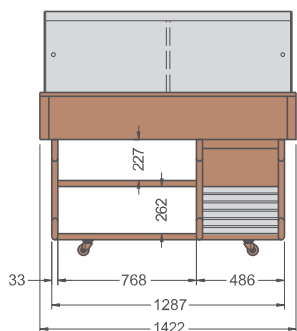
Tappo per scarico acqua
Plug for water drain

*
ACCESSORI/ACCESSORIES:
Kit portapiatti / Plates holder kit / Kit porte-assiettes / Kit Tabletterutschen / Kit porta-platos
Mensole snodabili / Articulated shelves / Tablettes articulées / Verstellbare Konsole / Estantes articulables

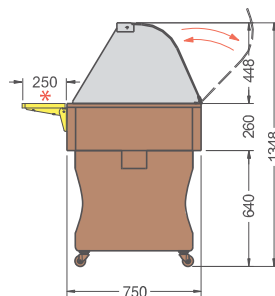
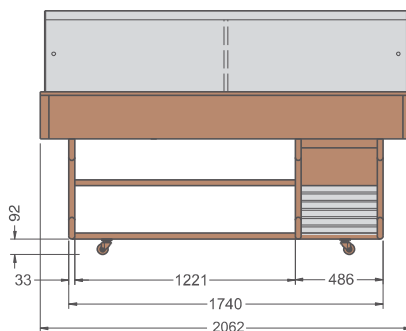
- AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS
- ELECTRICAL OPERATION OF THE PLEXIGLASS COVER
- FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
- ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
- ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS



ISOLA MSERVICE 4

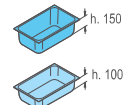


ISOLA MSERVICE 6

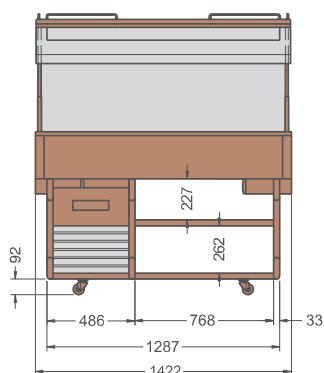


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ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-platos

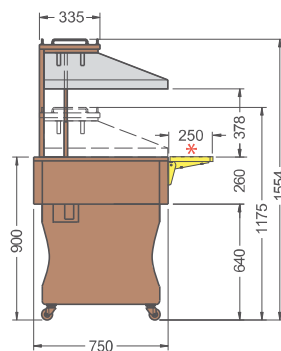
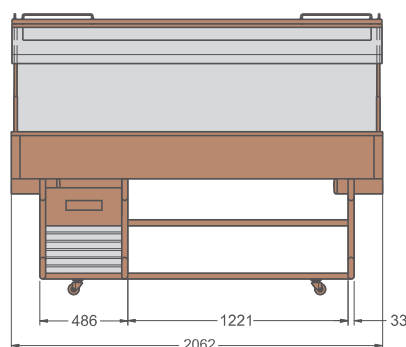
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables



ISOLA MURALE 4 M
ISOLA MURALE 4 M NEUT

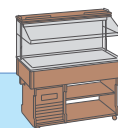
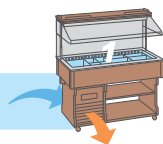
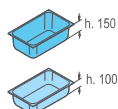


ISOLA MURALE 6 M



*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-platos

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

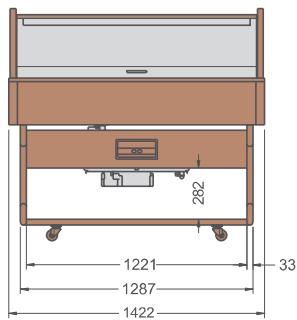


4M - 6M

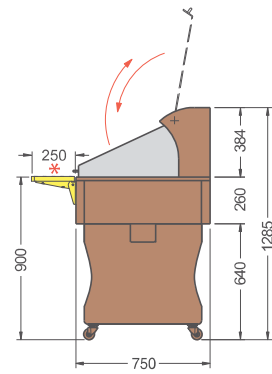
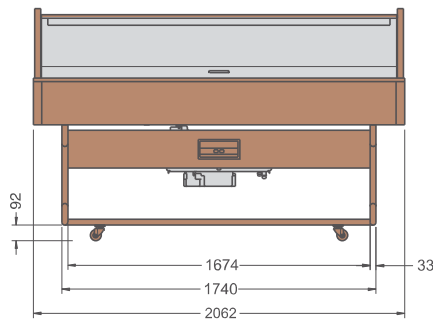
NEUT

- AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS
- ELECTRICAL OPERATION OF THE PLEXIGLASS COVER
- FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
- ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
- ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

ISOLA FISHING 4



ISOLA FISHING 6



*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-platus

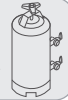
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

ISOLA FISHING 4/6

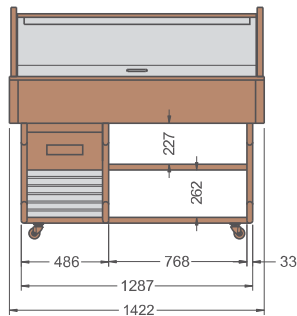


E' fortemente consigliato l'uso di un addolcitore / It is highly recommended to use a purifier / Es sumamente aconsejado la utilizacion de un adoucisseur / Wir stark empfehlen die Benutzung eines Enthärters / On recommande fortement l'utilisation d'un descalcificateur.

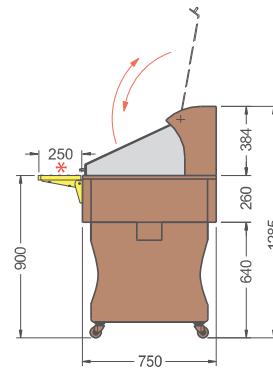
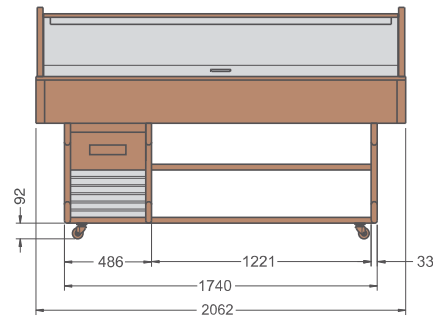
La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. E' consigliato l'uso di un addolcitore / The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It's recommended the use of a purifier / La temperatura d'arrivée d'eau (max +20 °C) influence la quantité de givre produite. L'emploi d'un adoucisseur d'eau est conseillé / Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärters / La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro



ISOLA BAHIA 4



ISOLA BAHIA 6

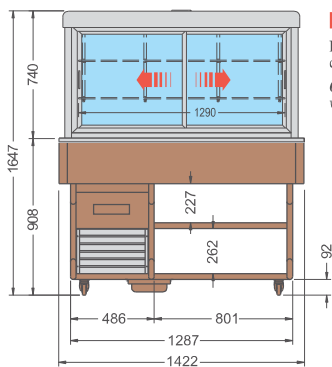


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ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-platus

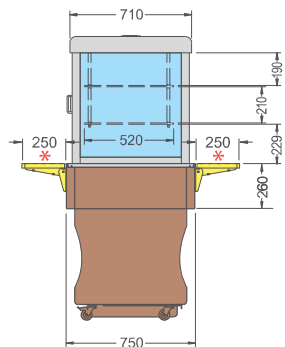
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables



ISOLA FLASH VFS

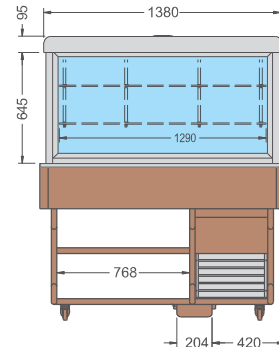


DI SERIE/STANDARD:
LATO OPERATORE:
con porte scorrevoli
OPERATOR SIDE:
with sliding doors



*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-platus

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

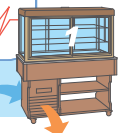
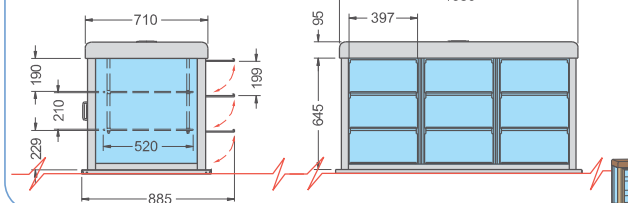
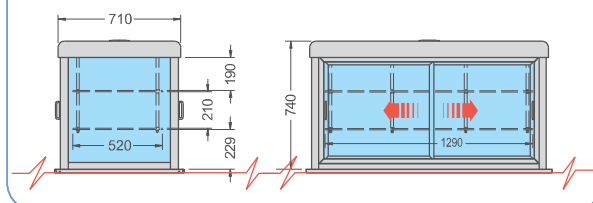


DI SERIE/STANDARD:
LATO CLIENTE:
vetro fisso
CLIENT SIDE:
fixed glass

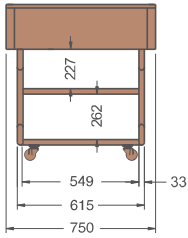
LATO CLIENTE: porte scorrevoli su entrambe i lati
CLIENT SIDE: sliding doors on both sides

OPTIONAL:

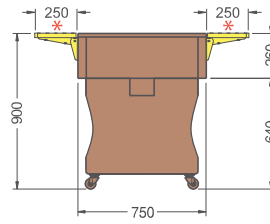
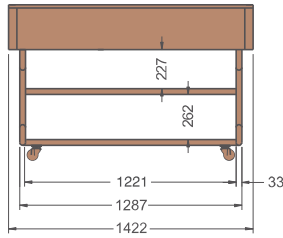
LATO CLIENTE: porte basculanti self-service
CLIENT SIDE: self-service doors



ISOLA TAVOLO 750

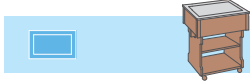


ISOLA TAVOLO 1400

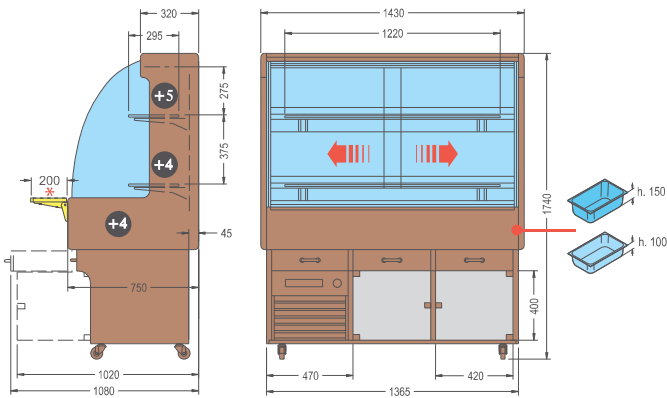


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ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

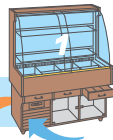


MONTERREY 4

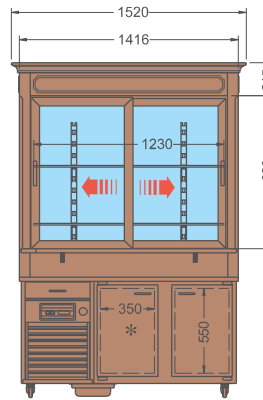


*
ACCESSORI/ACCESSORIES:
Kit portapiatti / Plates holder kit / Kit porte-assiettes /
Kit Tabletterutschen / Kit porta-plates

Mensole snodabili / Articulated shelves / Tablettes articulées /
Verstellbare Konsole / Estantes articulables



BUFFET 4 STOCK

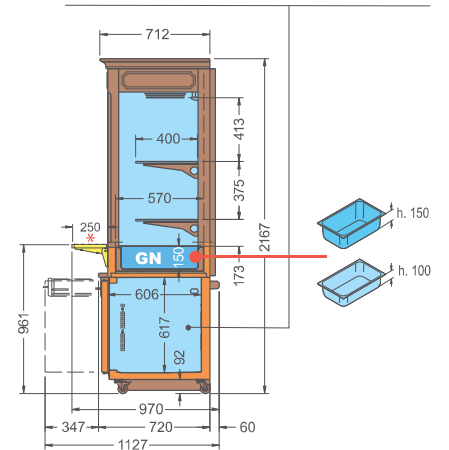


* VANO PORTA * DOORWAY
* OUVERTURE DE LA PORTE
* TÜRÖFFNUNG * VACIO PUERTA

* ACCESSORI/ACCESSORIES:
Kit portapiatti / Plates holder kit / Kit porte-assiettes /
Kit Tabletterutschen / Kit porta-plates



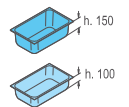
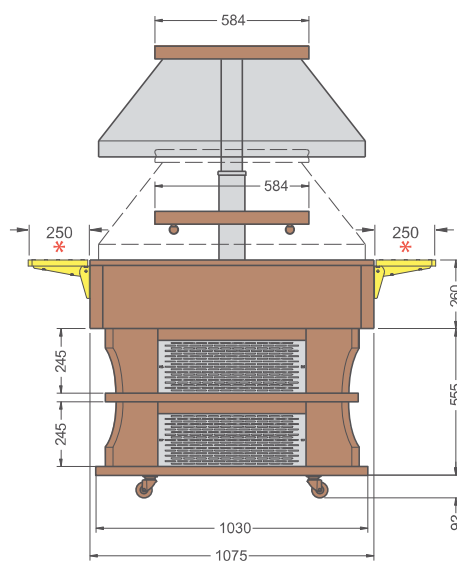
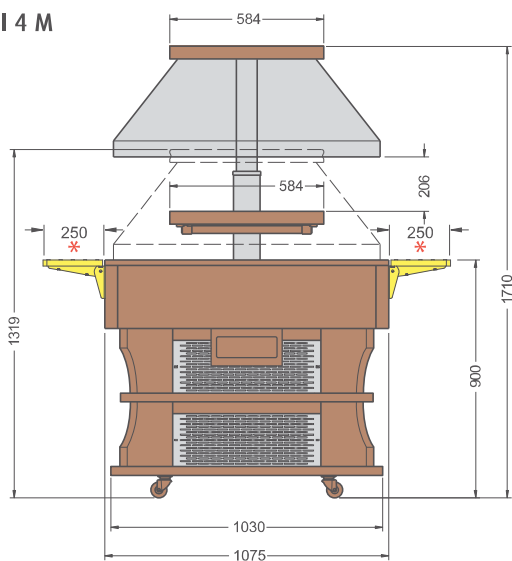
CAPACITÀ RISERVA lt. 285 / RESERVE CAPACITY lt. 285
CAPACITÉ RESERVOIR lt. 285 / RESERVEBEHALTER lt. 285
CAPACIDAD RESERVA lt. 285



Mensole snodabili / Articulated shelves / Tablettes articulées /
Verstellbare Konsole / Estantes articulables



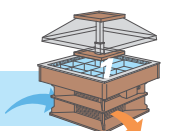
OASI 4 M



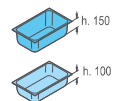
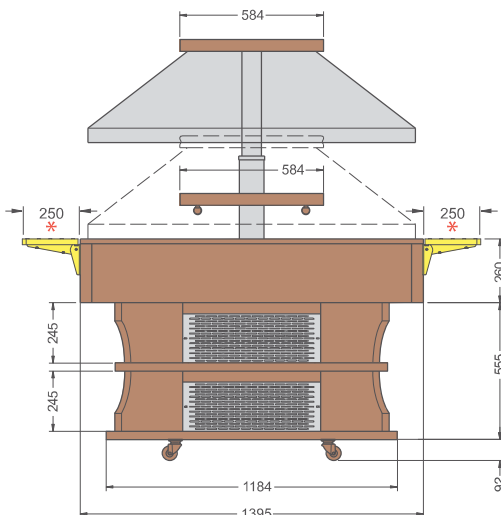
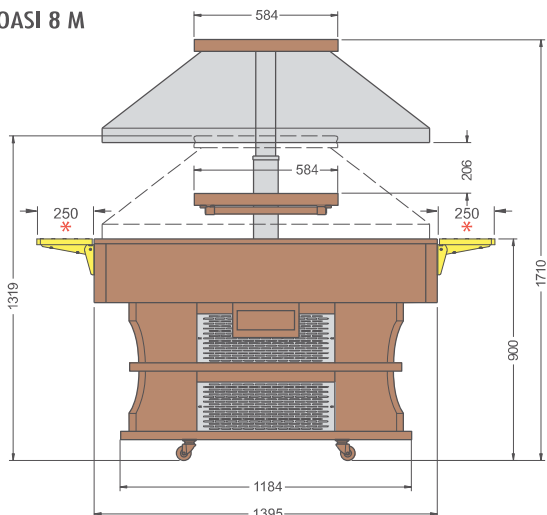
*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

•AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT
ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELECIACION ELECTRICO CUPOLA DE PLEXIGLASS



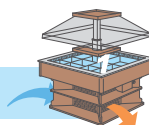
OASI 8 M



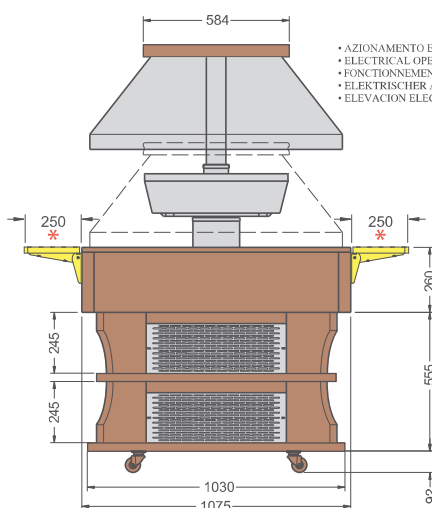
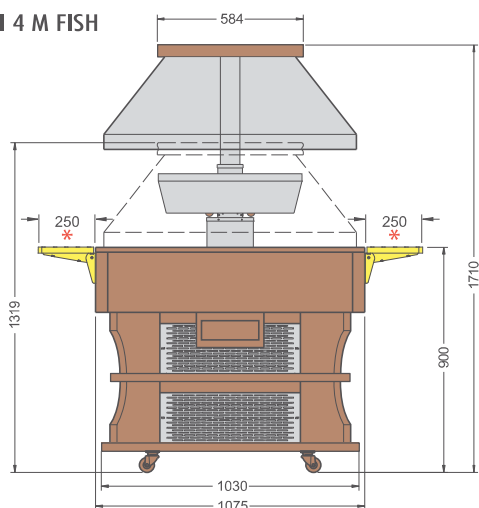
*
ACCESSORI
ACCESSORIES:
Kit portaplati
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsolle
Estantes articulables

• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS



OASI 4 M FISH



• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS
• ELECTRICAL OPERATION OF THE PLEXIGLASS COVER
• FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
• ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

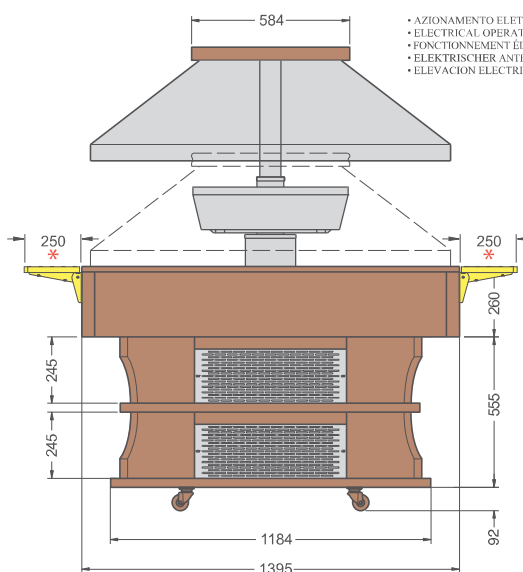
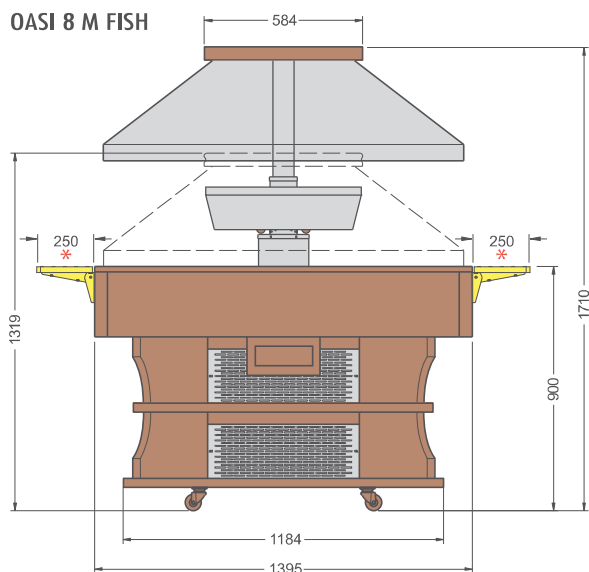
• ALTEZZA VASCA = 65 mm
• HEIGHT OF THE BASIN = 65 mm
• HAUTEUR DU BAC = 65 mm
• HÖHE DER WANNE = 65 mm
• ALTURA DA LA CUBA = 65 mm

*
ACCESSORI
ACCESSORIES:
Kit portaplati
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsolle
Estantes articulables



OASI 8 M FISH

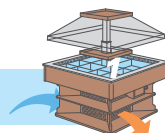


• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS
• ELECTRICAL OPERATION OF THE PLEXIGLASS COVER
• FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
• ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

• ALTEZZA VASCA = 65 mm
• HEIGHT OF THE BASIN = 65 mm
• HAUTEUR DU BAC = 65 mm
• HÖHE DER WANNE = 65 mm
• ALTURA DA LA CUBA = 65 mm

*
ACCESSORI
ACCESSORIES:
Kit portaplati
Plates holder kit
Kit porte-assiettes
Kit Tabletentrutschen
Kit porta-plates

Mensole snodabili
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Verstellbare Konsolle
Estantes articulables





COD. 04

RAL

Di serie / Standard / Standards / Standardfarben / Estándard

Cod. 04



Cod. 05



Cod. 07



Legno grezzo non trattato (da verniciare)
 Untreated raw wood (to be painted)
 Bois brut non traité (être peint)
 Der Kunde muß selbst lackieren
 Madera cruda no tratada (Debe ser pintada)

Optional / Optional / Optionnel / Extra / Extras

RAL



Qualsiasi colore a tabella RAL / Any chart colour RAL / Couleur quelconque au tableau RAL / Jede Farbe zu Tabelle RAL / Cualquier RAL

Cod. 70



Legno grezzo trattato / Treated raw wood / Bois brut traité / Behandelte Rohholz / Madera cruda tratada

COD. 05

ACCESSORI/ACCESSORIES:
 Mensole portapiatti snodabili in legno massello
 Solid wood hinged jointed plates holder shelves

COD. 07

Esempi dell'uso del piano inox per pasticceria o piatti pronti / How to use stainless steel tray for pastry or ready-to-serve dishes / Comme utiliser le plateau inox pour pâtisserie ou pour plats cuisinés / Beispiele für die Verwendung des Inoxblech / Como utilizar la bandeja inox para pastelería o platos listos para llevar



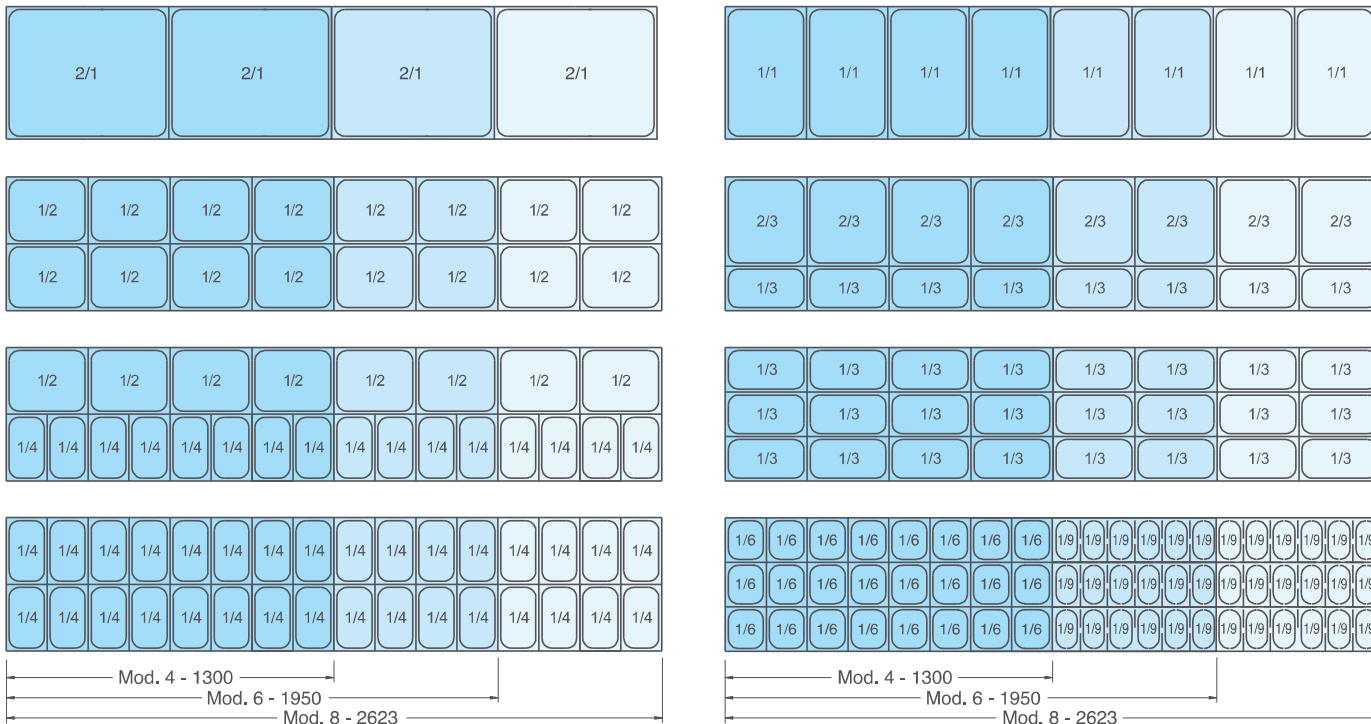
ISOLE: BACINELLE/BASINS

ISOLA 4 M - ISOLA 6 M - ISOLA 8 M
 ISOLA 4 M VT - ISOLA 6 M VT - ISOLA 8 M VT
 ISOLA 4 SS - ISOLA 6 SS
 ISOLA MSERVICE 4 - ISOLA MSERVICE 6
 ISOLA MURALE 4 M - ISOLA MURALE 6 M

Con KIT GN / With GN KIT:
 ISOLA GOURMET 4 M - ISOLA GOURMET 6 M
 ISOLA RUGIADA 4 M - ISOLA RUGIADA 6 M

MONTERREY 4
 MONTERREY 4 STOCK
 BUFFET 4 STOCK - BUFFET 6 STOCK

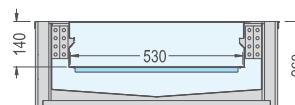
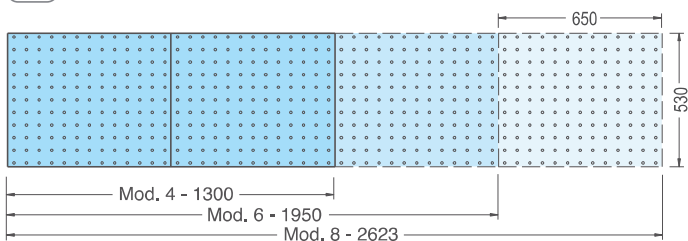
• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



• LE BACINELLE GN SONO FORNITE A RICHIESTA • GN BASINS ARE AVAILABLE ON REQUEST • LES BACS GN SONT FOURNIS SUR DEMANDE • DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



ISOLE STATICHE



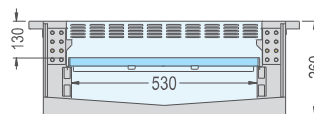
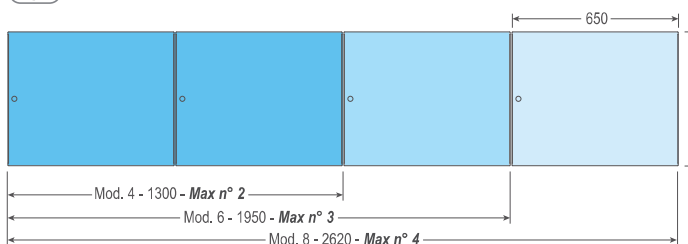
- ALTEZZA VASCA = 140 mm
- HEIGHT OF THE BASIN = 140 mm
- HAUTEUR DU BAC = 140 mm
- HÖHE DER WANNE = 140 mm
- ALTURA DA LA CUBA = 140 mm

ACCESSORIO/ACCESSORY:

- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISSERIE (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISSERIE ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA)



ISOLE VENTILATE



- ALTEZZA VASCA = 130 mm
- HEIGHT OF THE BASIN = 130 mm
- HAUTEUR DU BAC = 130 mm
- HÖHE DER WANNE = 130 mm
- ALTURA DA LA CUBA = 130 mm

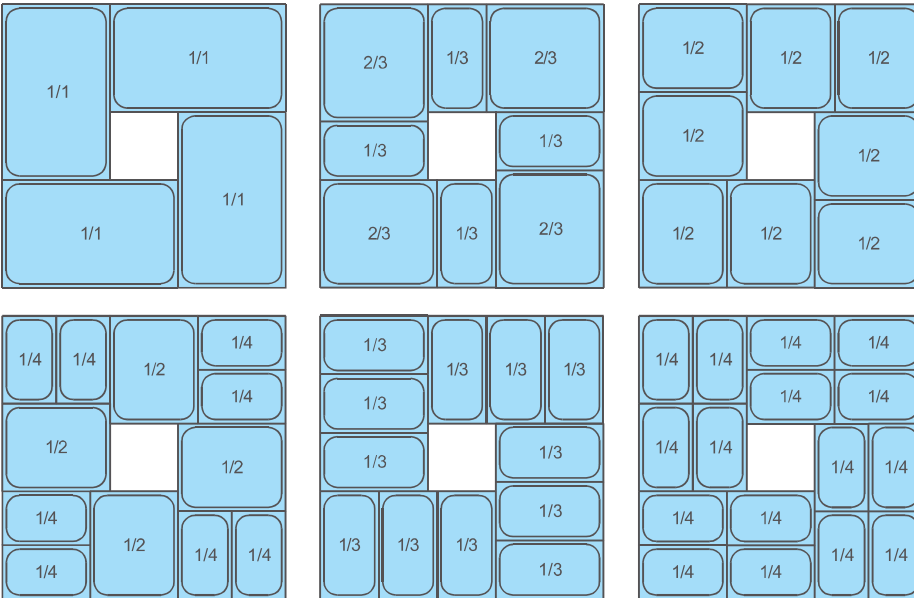
ACCESSORIO/ACCESSORY:

- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisines ou patisserie (fourni sur demande)
- Innoxblech für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerias para llevar (bajo demanda)

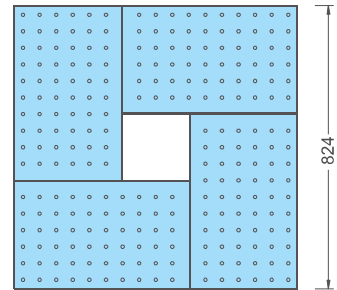
OASI: BACINELLE/BASINS

OASI 4 M

• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



- LE VASCHE GASTRONORM SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISSERIE (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISSERIE ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA)

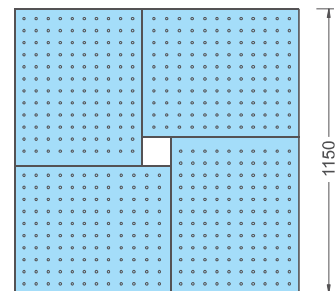
- ALTEZZA VASCA = 90 mm
- HEIGHT OF THE BASIN = 90 mm
- HAUTEUR DU BAC = 90 mm
- HÖHE DER WANNE = 90 mm
- ALTURA DA LA CUBA = 90 mm

OASI 8 M

• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



- LE VASCHE GASTRONORM SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



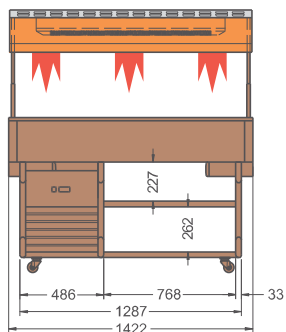
- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA)
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST)
- PLATEAU POUR PLATS CUISINES OU PATISSERIE (FOURNI SUR DEMANDE)
- EIN EINZIGES TABLETT FÜR PATISSERIE ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE)
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA)

- ALTEZZA VASCA = 90 mm
- HEIGHT OF THE BASIN = 90 mm
- HAUTEUR DU BAC = 90 mm
- HÖHE DER WANNE = 90 mm
- ALTURA DA LA CUBA = 90 mm

ISOLA 4 M BM

ISOLA 4 M DRY

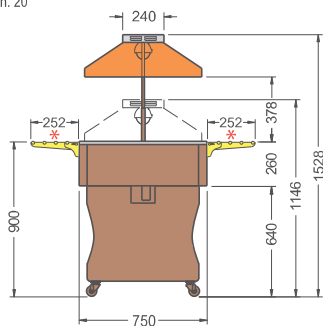
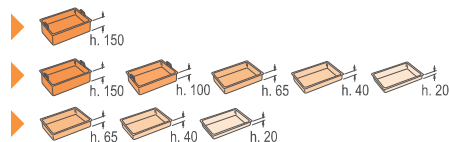
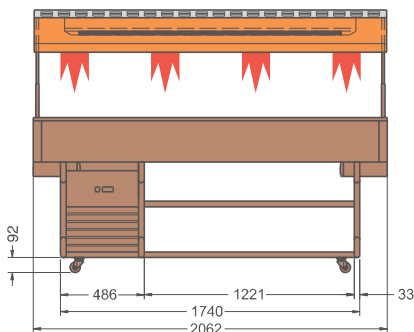
ISOLA 4 M HOT



ISOLA 6 M BM

ISOLA 6 M DRY

ISOLA 6 M HOT



*** ACCESSORI / ACCESSORIES:**
 Kit portapiatte
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-plates

Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsolle
 Estantes articulables

BAIN-MARIE



DRY



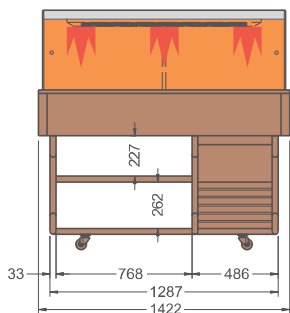
HOT



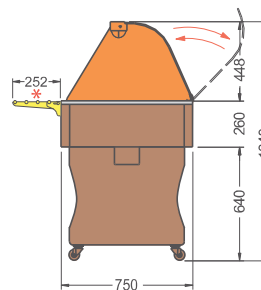
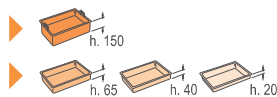
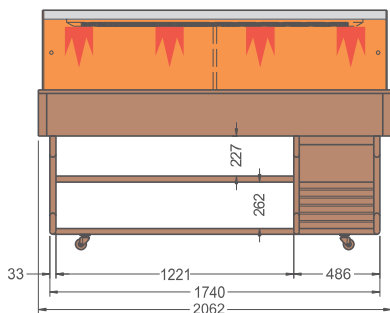
• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELÉCTRICO CUPOLA DE PLEXIGLASS

ISOLA MSERVICE 4 BM

ISOLA MSERVICE 4 HOT



ISOLA MSERVICE 6 BM



*** ACCESSORI / ACCESSORIES:**
 Kit portapiatte
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-plates

Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsolle
 Estantes articulables

BAIN-MARIE

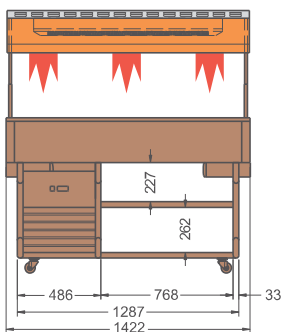


HOT



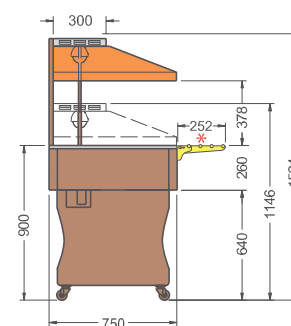
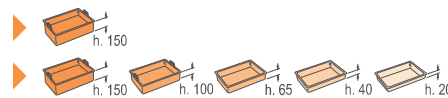
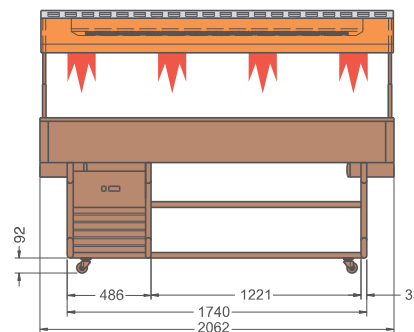
ISOLA MURALE 4 M BM

ISOLA MURALE 4 M DRY



ISOLA MURALE 6 M BM

ISOLA MURALE 6 M DRY



*** ACCESSORI / ACCESSORIES:**
 Kit portapiatte
 Plates holder kit
 Kit porte-assiettes
 Kit Tabletterutschen
 Kit porta-plates

Mensole snodabili
 Articulated shelves
 Tablettes articulées
 Verstellbare Konsolle
 Estantes articulables

BAIN-MARIE

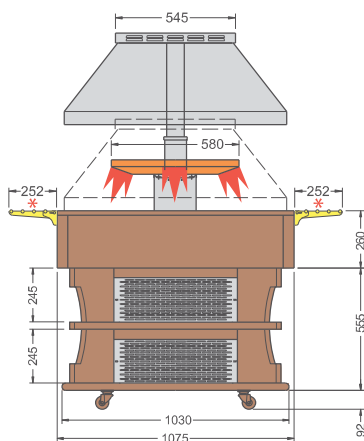
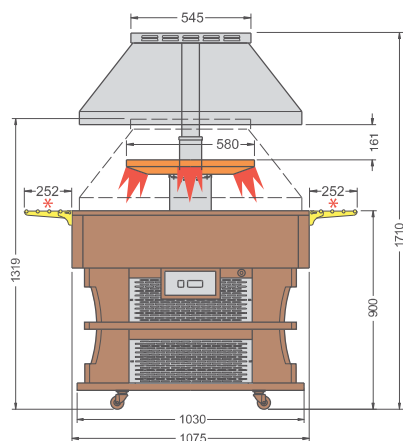


DRY



• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELÉCTRICO CUPOLA DE PLEXIGLASS

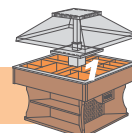
OASI 4 M BM



*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

• AZIONAMENTO ELETTRICO
CUPOLA IN PLEXIGLASS •
ELECTRICAL OPERATION OF THE
PLEXIGLASS COVER •
FONCTIONNEMENT ÉLECTRIQUE
DU COUVERCLE EN PLEXIGLASS •
ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA
DE PLEXIGLASS

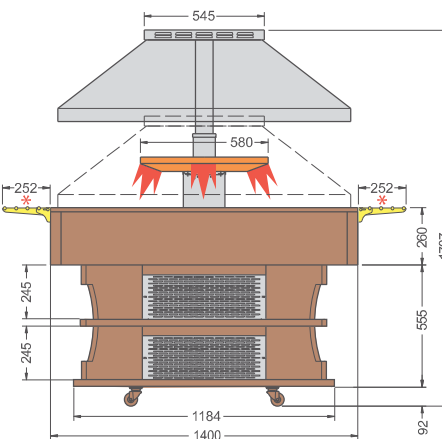
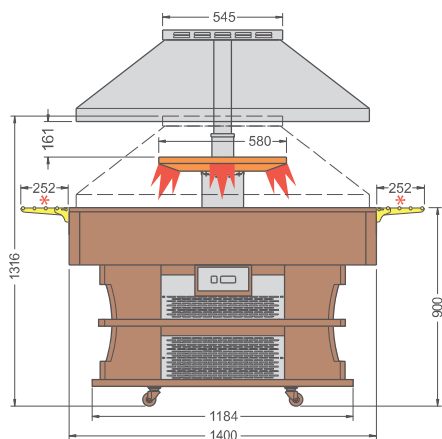
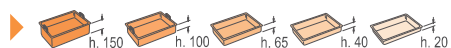


BAIN-MARIE

OASI 8 M BM



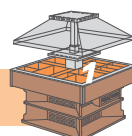
OASI 8 M DRY



*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

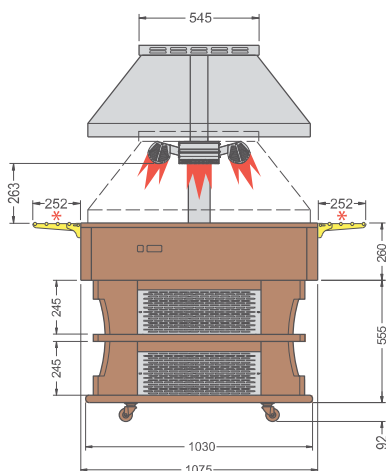
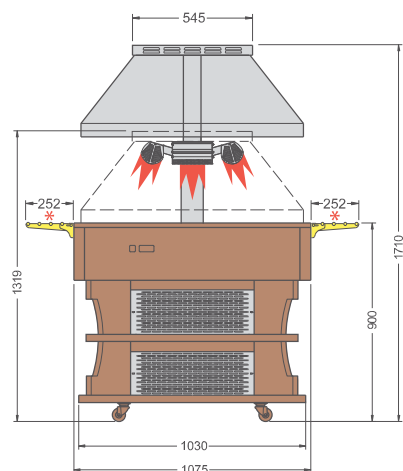
Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

• AZIONAMENTO ELETTRICO
CUPOLA IN PLEXIGLASS •
ELECTRICAL OPERATION OF THE
PLEXIGLASS COVER •
FONCTIONNEMENT ÉLECTRIQUE
DU COUVERCLE EN PLEXIGLASS •
ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA
DE PLEXIGLASS



BAIN-MARIE DRY

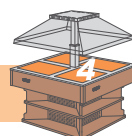
OASI 4 M HOT



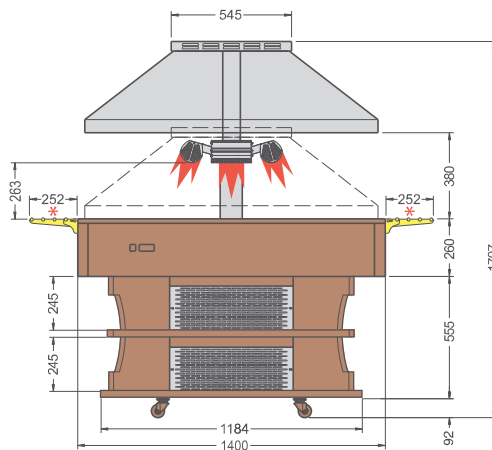
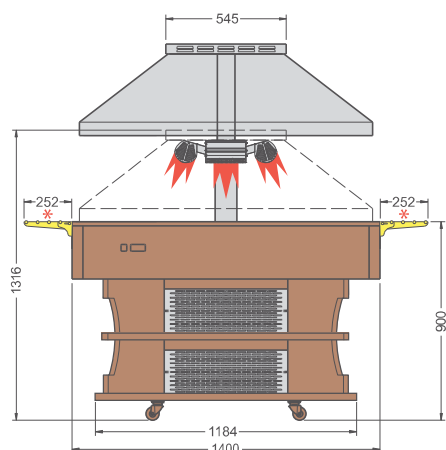
*
ACCESSORI/
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletterutschen
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

• AZIONAMENTO ELETTRICO
CUPOLA IN PLEXIGLASS •
ELECTRICAL OPERATION OF THE
PLEXIGLASS COVER •
FONCTIONNEMENT ÉLECTRIQUE
DU COUVERCLE EN PLEXIGLASS •
ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE
• ELEVACION ELECTRICO CUPOLA
DE PLEXIGLASS



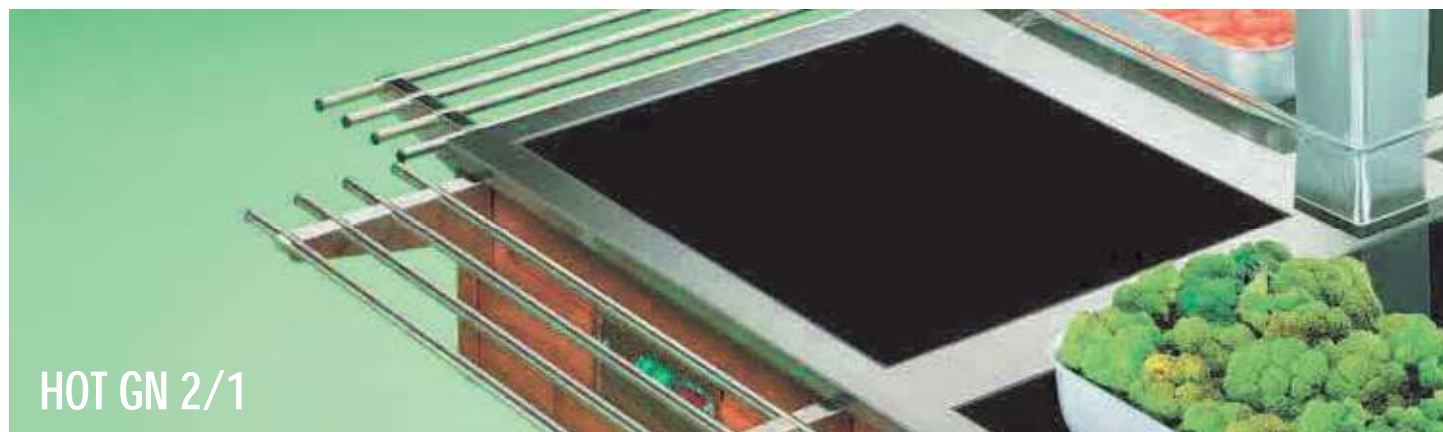
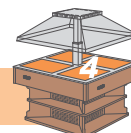
OASI 8 M HOT



*
ACCESSORI
ACCESSORIES:
Kit portapiatti
Plates holder kit
Kit porte-assiettes
Kit Tabletenträucher
Kit porta-plates

Mensole snodabili
Articulated shelves
Tablettes articulées
Verstellbare Konsole
Estantes articulables

•AZIONAMENTO ELETTRICO
CUPOLA IN PLEXIGLASS •
ELECTRICAL OPERATION OF THE
PLEXIGLASS COVER •
FONCTIONNEMENT ÉLECTRIQUE
DU COUVERCLE EN PLEXIGLASS •
ELEKTRISCHER ANTRIEB DER PLEXIGLASS HALBE
•ELEVACION ELECTRICO CUPOLA
DE PLEXIGLASS



HOT GN 2/1



DRY-GN 2/1



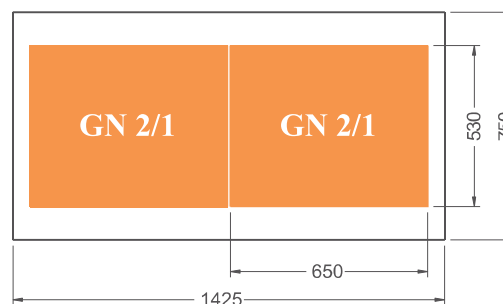
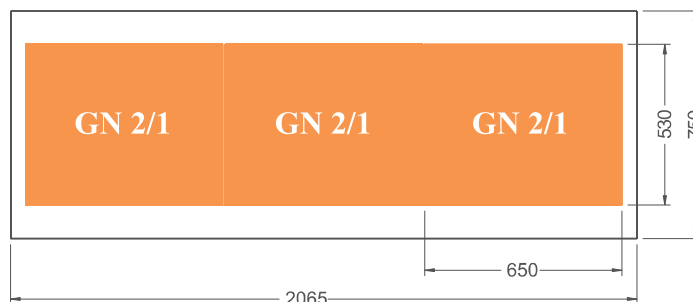
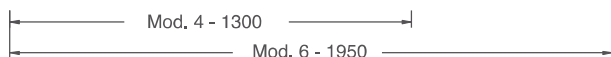
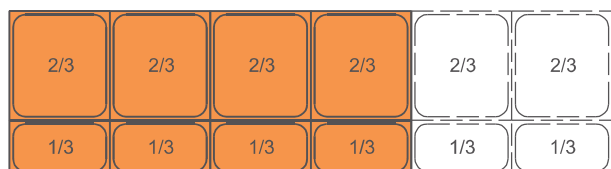
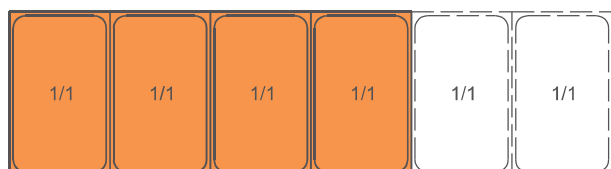
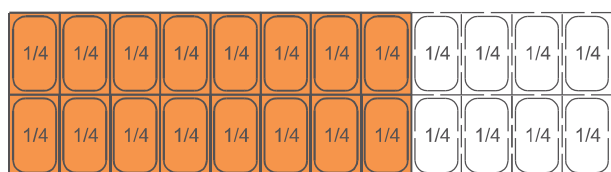
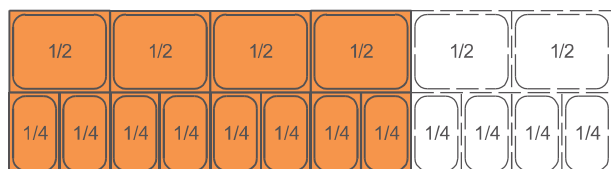
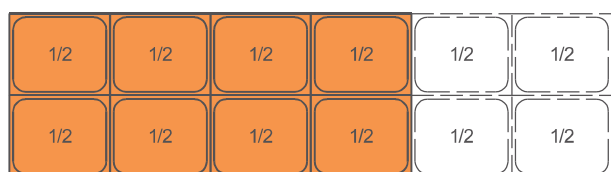
BAIN-MARIE GN 2/1

ISOLE: BACINELLE/BASINS

ISOLA 4 M BM / ISOLA 6 M BM
 ISOLA 4 M DRY / ISOLA 6 M DRY
 ISOLA MSERVICE 4 BM
 ISOLA MSERVICE 6 BM
 ISOLA MURALE 4 M BM / ISOLA MURALE 6 M BM
 ISOLA MURALE 4 M DRY / ISOLA MURALE 6 M DRY

ISOLA 4 M HOT / ISOLA 6 M HOT
 ISOLA MSERVICE 4 HOT

- PIASTRE IN VETROCERAMICA GN 2/1,
- GLASS-CERAMIC PLATES GN 2/1,
- PLAQUES EN CERAMIQUE DE VERRE GN 2/1,
- PLATTEN AUS GLASKERAMIK GN 2/1,
- PLACAS EN VIDRIO-CERAMICA GN 2/1

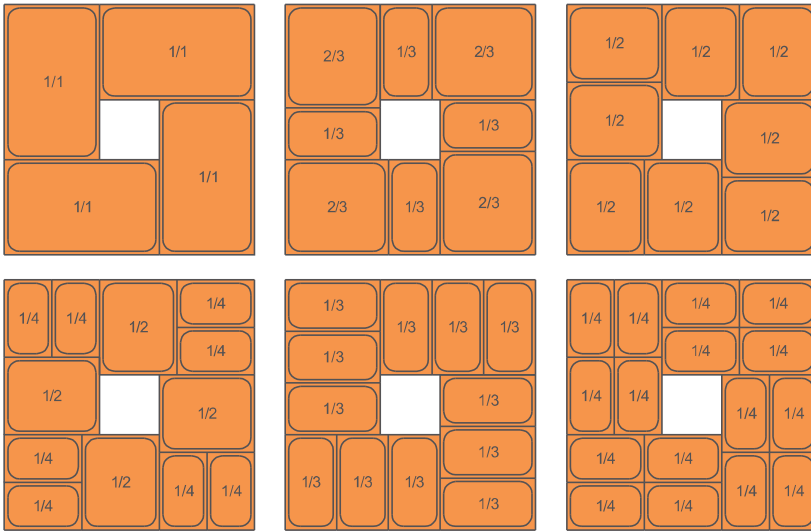


- LE VASCLETTE GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

OASI: BACINELLE/BASINS

OASI 4 M BM

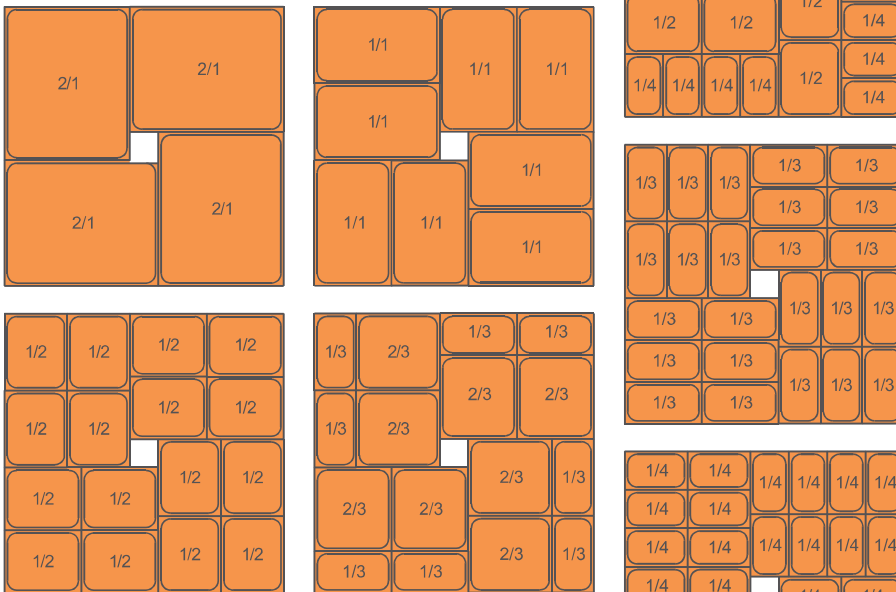
• BACINELLE GASTRONORM • GASTRONORM BASINS • CUVETTES GASTRONORM • SCHALEN GASTRONORM • CUBETAS GASTRONORM



- LE VASCHETTA GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

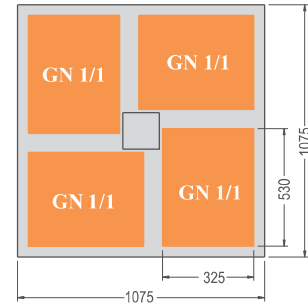
OASI 8 M BM
OASI 8 M DRY

• BACINELLE GASTRONORM • GASTRONORM BASINS
• CUVETTES GASTRONORM • SCHALEN GASTRONORM
• CUBETAS GASTRONORM



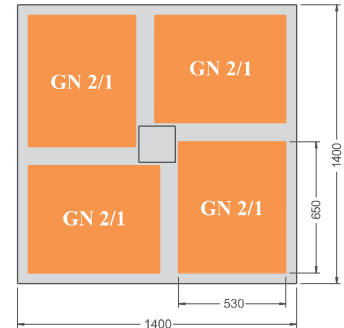
- LE VASCHETTA GN SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS GN SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

OASI 4 M HOT




- PIASTRE IN VETROCERAMICA GN 1/1,
- GLASS-CERAMIC PLATES GN 1/1,
- PLAQUES EN CERAMIQUE DE VERRE GN 1/1,
- PLATTEN AUS GLASKERAMIK GN 1/1,
- PLACAS EN VIDRIO-CERAMICA GN 1/1


OASI 8 M HOT





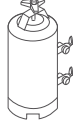
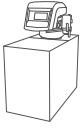
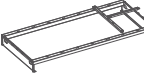

- PIASTRE IN VETROCERAMICA GN 2/1,
- GLASS-CERAMIC PLATES GN 2/1,
- PLAQUES EN CERAMIQUE DE VERRE GN 2/1,
- PLATTEN AUS GLASKERAMIK GN 2/1,
- PLACAS EN VIDRIO-CERAMICA GN 2/1




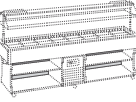
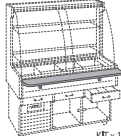
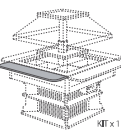
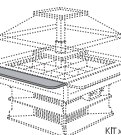
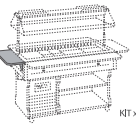

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			container n° (40°)				
ISOLA 4 M	1510x810x1240	140	6	14	COD.04	COD.05	COD.07
ISOLA 6 M	2150x810x1240	194	4	10	COD.04	COD.05	COD.07
ISOLA 8 M	2960x830x1270	284	4	8	COD.04	COD.05	COD.07
ISOLA 4 M VT	1590x810x1280	165	6	14	COD.04	COD.05	COD.07
ISOLA 6 M VT	2260x810x1280	200	4	10	COD.04	COD.05	COD.07
ISOLA 8 M VT	2960x830x1270	300	4	8	COD.04	COD.05	COD.07
ISOLA 4 M NEUTRAL	1510x810x1240	130	6	14	COD.04	COD.05	COD.07
ISOLA 4 M BM	1510x810x1240	138	6	14	COD.04	COD.05	COD.07
ISOLA 6 M BM	2150x810x1240	150	4	10	COD.04	COD.05	COD.07
ISOLA 4 M DRY	1510x810x1240	103	6	14	COD.04	COD.05	COD.07
ISOLA 6 M DRY	2150x810x1240	135	4	10	COD.04	COD.05	COD.07
ISOLA 4 M HOT	1510x810x1240	103	6	14	COD.04	COD.05	COD.07
ISOLA 6 M HOT	2150x810x1240	130	4	10	COD.04	COD.05	COD.07
ISOLA 4 SS	1510x810x1450	125	6	14	COD.04	COD.05	COD.07
ISOLA 6 SS	2150x810x1450	162	4	10	COD.04	COD.05	COD.07
ISOLA GOURMET 4 M	1510x810x1240	166	6	14	COD.04	COD.05	COD.07
ISOLA GOURMET 6 M	2150x810x1240	200	4	10	COD.04	COD.05	COD.07
ISOLA MSERVICE 4	1510x810x1240	145	6	14	COD.04	COD.05	COD.07
ISOLA MSERVICE 6	2150x810x1240	160	4	10	COD.04	COD.05	COD.07
ISOLA MSERVICE 4 BM	1510x810x1240	155	6	14	COD.04	COD.05	COD.07
ISOLA MSERVICE 6 BM	2150x810x1240	163	4	10	COD.04	COD.05	COD.07
ISOLA MSERVICE 4 HOT	1510x810x1240	155	6	14	COD.04	COD.05	COD.07
ISOLA MURALE 4 M	1510x810x2000	174	6	14	COD.04	COD.05	COD.07
ISOLA MURALE 6 M	2150x810x2000	229	4	10	COD.04	COD.05	COD.07
ISOLA MURALE 4 M NEUT	1510x810x2000	148	6	14	COD.04	COD.05	COD.07
ISOLA MURALE 4 M BM	1510x810x2000	152	6	14	COD.04	COD.05	COD.07
ISOLA MURALE 6 M BM	2150x810x2000	180	4	10	COD.04	COD.05	COD.07
ISOLA MURALE 4 M DRY	1510x810x2000	159	6	14	COD.04	COD.05	COD.07
ISOLA MURALE 6 M DRY	2150x810x2000	180	4	10	COD.04	COD.05	COD.07
ISOLA RUGIADA 4 M	1510x810x1240	150	6	14	COD.04	COD.05	COD.07
ISOLA RUGIADA 6 M	2150x810x1240	170	4	10	COD.04	COD.05	COD.07
ISOLA BRINA 4 M	1510x810x1240	152	6	14	COD.04	COD.05	COD.07
ISOLA BRINA 6 M	2150x810x1240	170	4	10	COD.04	COD.05	COD.07
ISOLA TAVOLO 750	980x880x1140	43	20	48	COD.04	COD.05	COD.07
ISOLA TAVOLO 1400	1510x810x1240	109	6	14	COD.04	COD.05	COD.07
ISOLA BAHIA 4	1510x810x1450	170	6	14	COD.04	COD.05	COD.07
ISOLA BAHIA 6	2150x810x1450	211	4	10	COD.04	COD.05	COD.07
ISOLA FISHING 4	1510x810x1450	170	6	14	COD.04	COD.05	COD.07
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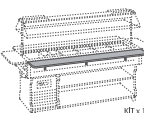
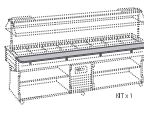
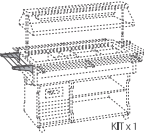
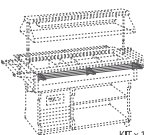
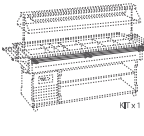
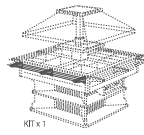
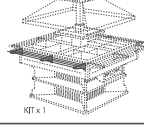
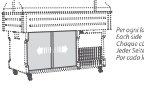
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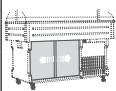
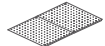
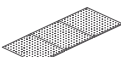
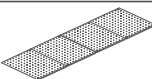

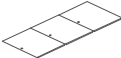
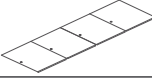
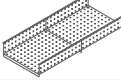
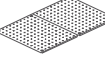
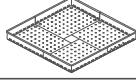
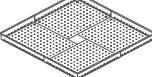
MOD.							
	LxPxH mm	Kg	container n°(20°)	container n°(40°)	COD.04	COD.05	COD.07
ISOLA FLASH VFS	1510x810x2100	237	6	14	COD.04	COD.05	COD.07
MONTERREY 4	1510x810x2000	251	6	14	COD.04		
BUFFET 4 STOCK	1600x880x2280	312	6	14	COD.04		
OASI 4 M	1140x1140x1560	157	10	20	COD.04	COD.05	COD.07
OASI 8 M	1500x1500x1560	224	3	8	COD.04	COD.05	COD.07
OASI 4 M FISH	1140x1140x1600	167	10	20	COD.04	COD.05	COD.07
OASI 8 M FISH	1500x1500x1560	235	3	8	COD.04	COD.05	COD.07
OASI 4 M BM	1140x1140x1600	143	10	20	COD.04	COD.05	COD.07
OASI 8 M BM	1500x1500x1560	210	3	8	COD.04	COD.05	COD.07
OASI 8 M DRY	1500x1500x1560	200	3	8	COD.04	COD.05	COD.07
OASI 4 M HOT	1140x1140x1600	119	10	20	COD.04	COD.05	COD.07
OASI 8 M HOT	1500x1500x1560	156	3	8	COD.04	COD.05	COD.07

NOTE

Accessori - Accessories - Accessoires - Zubehör - Accesorios			MOD.		
		colore colour color		Codice	
	Addolcitore / Softener / Adoucisseur / Enthærter / suavizador de agua	12 LT - MANUAL Ø 185 x 500 mm	ISOLA FISHING 4	ACP1178	
			ISOLA FISHING 6	ACP1178	
			ISOLA FISHING 4	8407101	
			ISOLA FISHING 6	8407101	
			ISOLA FISHING 4	8457101	
			ISOLA FISHING 6	8457101	
	Addolcitore digitale / Digital softener / Adoucisseur digital / Digitaler Enthærter / suavizador de agua digital	12 LT - AUTOMATIC 300 x 420 x 670 mm	ISOLA FISHING 4	P227101	
			ISOLA FISHING 6	P227101	
			ISOLA FISHING 4	P247101	
			ISOLA FISHING 6	P247101	
			ISOLA FISHING 4	P217101	
			ISOLA FISHING 6	P217101	
	Kit supporto bacinelle / Basins support kit / Kit de support des bacs / Behälterträger Kit / Kit de apoyo bandejas	GN - h. 40 mm	ISOLA GOURMET 4 M	X03280	
			ISOLA GOURMET 6 M	X03283	
			ISOLA RUGIADA 4 M	P8403/1	
			ISOLA RUGIADA 6 M	P8503/1	
			ISOLA FLASH VFS	P8403/1	
	Kit chiusura lato cieco / Blind side closure kit / Kit fermeture côté aveugle / Schließ-Set blinde Seite / Kit para cerrar por el lado ciego: 4M	RAL	COD.04	ISOLA 4 M ISOLA 4 M VT	36102/10
			COD.05	ISOLA 4 M NEUTRAL	36102/11
			COD.07	ISOLA 4 M BM ISOLA 4 M DRY ISOLA 4 M HOT	36102/12
				ISOLA 4 SS ISOLA GOURMET 4 M ISOLA MSERVICE 4 ISOLA MSERVICE 4 HOT ISOLA MURALE 4 M ISOLA MURALE 4 M NEUT ISOLA MURALE 4 M BM ISOLA MURALE 4 M DRY ISOLA RUGIADA 4 M ISOLA BRINA 4 M ISOLA BAHIA 4 ISOLA FLASH VFS	36102/14

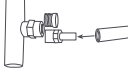
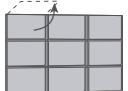



Accessori - Accessories - Accessoires - Zuberhör - Accessorios		 colore colour color	MOD.	 Codice
	Kit chiusura lato cieco / Blind side closure kit / Kit fermeture côté aveugle / Schließ-Set blinde Seite / Kit para cerrar por el lado ciego: 6M	COD.04	ISOLA 6 M	36202/10
		COD.05	ISOLA 6 M VT	36202/11
		COD.07	ISOLA 6 M BM ISOLA 6 M DRY ISOLA 6 M HOT	36202/12
		RAL	ISOLA 6 SS ISOLA GOURMET 6 M ISOLA MSERVICE 6 ISOLA MURALE 6 M ISOLA MURALE 6 M BM ISOLA MURALE 6 M DRY ISOLA RUGIADA 6 M ISOLA BRINA 6 M ISOLA BAHIA 6	36202/13
	Kit chiusura lato cieco / Blind side closure kit / Kit fermeture côté aveugle / Schließ-Set blinde Seite / Kit para cerrar por el lado ciego: 8M	COD.04	ISOLA 8 M	C7902/10
			ISOLA 8 M VT	C7902/10
		COD.05	ISOLA 8 M	ACP1576
			ISOLA 8 M VT	ACP1576
		COD.07	ISOLA 8 M	ACP1577
		RAL	ISOLA 8 M VT	ACP1577
	Kit portapiatti / Plate-holder kit / Kit porte-plats / Tabletrutschen Kit / Kit completo de portaplatos: 4M	COD.04	MONTERREY 4 BUFFET 4 STOCK	X02554
		COD.05		X02555
		COD.07		X02556
		RAL		X02624
	Kit portapiatti / Plate-holder kit / Kit porte-plats / Tabletrutschen Kit / Kit completo de portaplatos: 4M	COD.04	OASI 4 M	X02541
			OASI 4 M FISH	X02541
		COD.05	OASI 4 M	X02542
			OASI 4 M FISH	X02542
		COD.07	OASI 4 M	X02543
		RAL	OASI 4 M FISH	X02543
	Kit portapiatti / Plate-holder kit / Kit porte-plats / Tabletrutschen Kit / Kit completo de portaplatos: 8M	COD.04	OASI 8 M	X02544
			OASI 8 M FISH	X02544
		COD.05	OASI 8 M	X02545
			OASI 8 M FISH	X02545
		COD.07	OASI 8 M	X02546
		RAL	OASI 8 M FISH	X02546
	Kit portapiatti corto / Short plateholder kit / Kit porte-plats court / Kurze Tabletrutschen Kit / Kit portaplatos corto	COD.04	ISOLA 4 M	X02540
		COD.05	ISOLA 6 M	X02549
		COD.07	ISOLA 8 M	X02550
		RAL	ISOLA 4 M VT ISOLA 6 M VT ISOLA 8 M VT ISOLA 4 M NEUTRAL ISOLA 4 SS ISOLA 6 SS ISOLA GOURMET 4 M ISOLA GOURMET 6 M ISOLA RUGIADA 4 M ISOLA RUGIADA 6 M ISOLA BRINA 4 M ISOLA BRINA 6 M ISOLA TAVOLO 750 ISOLA TAVOLO 1400 ISOLA FLASH VFS	X02577
	Kit portapiatti lungo / Long plate-holder kit / Kit porte-plats long / Lange Tabletrutschen Kit / Kit portaplatos largo: 4M	COD.04	ISOLA 4 M	X02539
		COD.05	ISOLA 4 M VT	X02547
		COD.07	ISOLA 4 M NEUTRAL	X02548
		RAL	ISOLA 4 SS ISOLA GOURMET 4 M ISOLA MSERVICE 4 ISOLA MURALE 4 M ISOLA MURALE 4 M NEUT ISOLA RUGIADA 4 M ISOLA BRINA 4 M ISOLA TAVOLO 1400 ISOLA FLASH VFS	X02578



Accessori - Accessories - Accessoires - Zubehör - Accesorios		 colore colour color	MOD.	 Codice		
 KIT x 1	Kit portapiatti lungo / Long plate-holder kit / Kit porte-plats long / Lange Tabletrutschen Kit / Kit portaplatos largo: 6M	COD.04	ISOLA 6 M	X02551		
		COD.05	ISOLA 6 M VT	X02552		
		COD.07	ISOLA 6 SS ISOLA GOURMET 6 M ISOLA MSERVICE 6 M	X02553		
		RAL	ISOLA MURALE 6 M ISOLA RUGIADA 6 M ISOLA BRINA 6 M	X02572		
 KIT x 1	Kit portapiatti lungo / Long plate-holder kit / Kit porte-plats long / Lange Tabletrutschen Kit / Kit portaplatos largo: 8M	COD.04	ISOLA 8 M ISOLA 8 M VT	X02557		
		COD.05		X02558		
		COD.07		X02559		
		RAL	X02623			
 KIT x 1	Portapiatti inox corto a tubo / Stainless steel short tube plate holder / Porte-plats court en acier inox a' tube / kurze röhre Tabletrutsche aus Inox / Corto portaplato de acero tubuliforme		ISOLA 8 M	X02399		
			ISOLA 8 M VT	X02399		
			ISOLA 4 M BM	X02399		
			ISOLA 6 M BM	X02399		
			ISOLA 4 M DRY	X02399		
			ISOLA 6 M DRY	X02399		
			ISOLA 4 M HOT	X02399		
 KIT x 1	Portapiatti inox lungo / long stainless steel plate-holder / porte-plats long en acier inox / lange Tabletrutsche Inox / portaplatos largo en acero inox: 4M		ISOLA 4 M BM	X02397		
			ISOLA 4 M DRY	X02397		
			ISOLA 4 M HOT	X02397		
			ISOLA MSERVICE 4 BM	X02397		
			ISOLA MSERVICE 4 HOT	X02397		
			ISOLA MURALE 4 M BM	X02397		
			ISOLA MURALE 4 M DRY	X02397		
 KIT x 1	Portapiatti inox lungo / long stainless steel plate-holder / porte-plats long en acier inox / lange Tabletrutsche Inox / portaplatos largo en acero inox: 6M		ISOLA 6 M BM	X02398		
			ISOLA 6 M DRY	X02398		
			ISOLA 6 M HOT	X02398		
			ISOLA MSERVICE 6 BM	X02398		
			ISOLA MURALE 6 M BM	X02398		
			ISOLA MURALE 6 M DRY	X02398		
		Portapiatti inox lungo a tubo / Stainless steel long tube plate holder / Porte-plats long en acier inox a' tube / Lange röhre Tabletrutsche aus Inox / Largo portaplato de acero tubuliforme: 8M		ISOLA 8 M	X02869	
				ISOLA 8 M VT	X02869	
			 KIT x 1	Portapiatti inox lungo / long stainless steel plate-holder / porte-plats long en acier inox / lange Tabletrutsche Inox / portaplatos largo en acero inox: 4M	OASI 4 M BM	X02400
					OASI 4 M HOT	X02400
 KIT x 1	Portapiatti inox lungo / long stainless steel plate-holder / porte-plats long en acier inox / lange Tabletrutsche Inox / portaplatos largo en acero inox: 8M	OASI 8 M BM	X02397			
		OASI 8 M DRY	X02397			
		OASI 8 M HOT	X02397			
 KIT x 1	Porte scorrevoli in vetro fumé per vano neutro / Smoky glass sliding doors for neutral case / Portes coulissantes en verre fumé pour vanne neutre / Glass-fumé Schiebetüren für neutrales Fach / Puertas corredizas de vidrio fumé para el vano neutro		ISOLA 4 M	36105/01		
			ISOLA 4 M VT	36105/01		
			ISOLA 4 M NEUTRAL	36105/01		
			ISOLA 4 M BM	36105/01		
			ISOLA 4 M DRY	36105/01		
			ISOLA 4 M HOT	36105/01		
			ISOLA 4 SS	36105/01		
			ISOLA GOURMET 4 M	36105/01		
			ISOLA MSERVICE 4	36105/01		
			ISOLA MSERVICE 4 BM	36105/01		
	ISOLA MSERVICE 4 HOT	36105/01				

Accessori - Accessories - Accessoires - Zubehör - Accesorios		 colore colour color	 MOD.	 Codice
	<p>Porte scorrevoli in vetro fumé per vano neutro / Smoky glass sliding doors for neutral case / Portes coulissantes en verre fumé pour vanne neutre / Glass-fumé Schiebetüren für neutrales Fach / Puertas corredizas de vidrio fumé para el vano neutro</p>		ISOLA MURALE 4 M	36105/01
		ISOLA MURALE 4 M NEUT	36105/01	
		ISOLA MURALE 4 M BM	36105/01	
		ISOLA MURALE 4 M DRY	36105/01	
		ISOLA RUGIADA 4 M	36105/01	
		ISOLA BRINA 4 M	36105/01	
		ISOLA BAHIA 4	36105/01	
		ISOLA FLASH VFS	36105/01	
		ISOLA 6 M	36205/01	
		ISOLA 6 M BM	36205/01	
		ISOLA 6 M DRY	36205/01	
		ISOLA 6 M HOT	36205/01	
		ISOLA 6 SS	36205/01	
		ISOLA GOURMET 6 M	36205/01	
		ISOLA MSERVICE 6	36205/01	
		ISOLA MSERVICE 6 BM	36205/01	
		ISOLA MURALE 6 M	36205/01	
		ISOLA MURALE 6 M BM	36205/01	
		ISOLA MURALE 6 M DRY	36205/01	
		ISOLA RUGIADA 6 M	36205/01	
ISOLA BRINA 6 M	36205/01			
ISOLA BAHIA 6	36205/01			
ISOLA 8 M	C7905/01			
ISOLA 8 M VT	C7905/01			
ISOLA TAVOLO 750	X05174			
ISOLA TAVOLO 1400	X05175			
	<p>Vassoio unico per piatti pronti e pasticceria / For ready-to-serve dishes or pastry / Plateau pour plats cuisines ou patisserie / Ein Einziges Blech für Patisserie oder Fertige Speisen / Bandeja para platos listos o para pastelerias para llevar</p>		ISOLA 4 M ISOLA 4 SS ISOLA MSERVICE 4 ISOLA MURALE 4 M	X03137
		ISOLA 6 M ISOLA 6 SS ISOLA MSERVICE 6 ISOLA MURALE 6 M	X03138	
		ISOLA 8 M	X03178	
		ISOLA 4 M VT	X03221	
		ISOLA 6 M VT	X03222	
		ISOLA 8 M VT	X03317	
		MONTERREY 4	X03144	
		BUFFET 4 STOCK	X03170	
		OASI 4 M	X03139	
		OASI 8 M	X03140	



ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292

Optional - Optionnel - Extra - Extras		MOD.
	Carico automatico dell'acqua / Automatic water loading / Chargement automatique de l'eau / Automatische Waßerladung / Carga automatico de agua	ISOLA 4 M BM ISOLA 6 M BM ISOLA MSERVICE 4 BM ISOLA MSERVICE 6 BM ISOLA MURALE 4 M BM ISOLA MURALE 6 M BM OASI 4 M BM OASI 8 M BM
	Porta self-service lato cliente / Self-service door in customer side / Porte self-service à côté clients / Self-Service Tür in Kundenseite / Puerta self-service en lado cliente	ISOLA FLASH VFS
	Porte scorrevoli lato cliente / Sliding doors in customer side / Portes coulissantes à côté clients / Schiebetüren Tür in Kundenseite / Puertas corredizas en lado cliente	ISOLA FLASH VFS
	Vetri per altitudine / Glasses suitable for altitude / Glaces pour altitude / Für die höhe passende Gläser / Vidrios para altura	BUFFET 4 STOCK
	WIFI e CLOUD / WIFI and CLOUD	ISOLA M ISOLA M VT ISOLA SS ISOLA GOURMET M ISOLA MSERVICE ISOLA MURALE M ISOLA RUGIADA M ISOLA BRINA M ISOLA BAHIA ISOLA FLASH VFS MONTERREY

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	

CARRELLINO 3



CARRELLO IN LEGNO PER RISTORAZIONE E GASTRONOMIA
WOOD GASTRONORM DISPLAY TROLLEY



Possibile variante di utilizzo con l'accessorio del piano inox pasticceria o piatti pronti
Eventual variant by using the accessory inox top for pastry or ready to serve dish

Vasca interna in acciaio inox AISI 304, struttura esterna in legno massello verniciato / Griglie di ventilazione inox AISI 304 / Altezza vasca 95 mm / Cappa in PMMA termoformato ad alta trasparenza, suddivisa in due parti apribili su entrambi i lati per il self-service

Stainless steel AISI 304 internal tank with painted external wooden structure / Stainless steel AISI 304 ventilation grids / Tank 95mm height / Thermoformed PMMA hood, high transparency, divided into two parts for an easy self-service access on both sides

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	LxPxH mm	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Carrellino 3	+4/+10	1183x670x1110	-	GN 1/1 - 2/3 - 1/2 - 1/3 h. MAX 100 mm.	200		MAN		R290	79	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

CARRELLINO 250



Vano aerato
 Ventilated compartment
 Logement aéré
 Belüfteter Raum
 Alojamiento ventilado



+4° C

CARRELLINO 250 2P

AMBIENT



Vano aerato
 Ventilated compartment
 Logement aéré
 Belüfteter Raum
 Alojamiento ventilado

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	LxPxH mm	Lt.	N° - mm. STANDARD	Watt	% U.R.	DEFROST	H ₂ O			Kg.		LED Standard
Carrellino 250	+4/+10	1339x560x1078	240	2 mm. 700x380	260	60-70		AUT		R290	93	-	LED Standard
Carrellino 250 2P	+4/+10	1339x584x1418	240	2 mm. 700x380	260	60-70		AUT		R290	115	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

CARRELLINO 10



Vasca interna in acciaio inox AISI 304, struttura esterna in legno massello verniciato / Griglie di ventilazione inox AISI 304 / Altezza vasca 85 mm / Cappa in PMMA termoformato ad alta trasparenza, suddivisa in due parti apribili su entrambi i lati per il self-service

Stainless steel AISI 304 internal tank with painted external wooden structure / Stainless steel AISI 304 ventilation grids / Tank 85mm height / Thermoformed PMMA hood, high transparency, divided into two parts for an easy self-service access on both sides

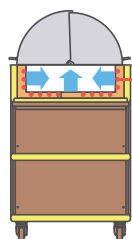
Possibile variante di utilizzo con l'accessorio del piano inox pasticceria o piatti pronti
 Eventual variant by using the accessory inox top for pastry or ready to serve dish

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	 °C	 LxPxH mm	 N° - mm. STANDARD	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	 Watt	 DEFROST	 H ₂ O			 Kg.		
Carrellino 10	+4/+10	1008x555x1066	-	GN 2/3 - 1/6 - 1/3 h. MAX 100 mm.	200		MAN		R290	64	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

CARRELLINO FISH



E

Evaporatore annegato nel poliuretano della vasca / Evaporator set in the polyurethan of the tank
 Evaporateur inséré dans le polyuréthane du bac / Verdampfer im polyurethan des beckens eingesetzt
 Evaporador encastrado en el poliuretano de la cuba

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

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	 °C	 LxPxH mm	Uscita acqua Water outlet Sortie eau Wasseruscita Salida agua	Piano refrigerato Refrigerated plate Tabledette réfrigérée Gekühlte Fläche Estante refrigerado	 Watt	 DEFROST	 H ₂ O			 Kg.		
Carrellino Fish	-1/0	1008x555x1066	Ø mm 14	mm. 780x410 h. 110	200		MAN		R290	64	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

CARRELLINO GELATO



CARRELLO IN LEGNO PER ESPOSIZIONE GELATO
WOOD DISPLAY TROLLEY FOR ICE CREAM

Isolamento ottimizzato per servizi al tavolo
Insulation optimized for table service



OPTIONAL:
LED sotto ripiano superiore in legno
LED light under upper wood shelf



DI SERIE/STANDARD:
Splitter anticondensa in PMMA
Anti-condensation PMMA splitter

- Vasca interna in acciaio inox AISI 304 con struttura esterna in legno massello verniciato
- Predisposizione per vaschette inox da 5 e 7 litri di altezza 120/150 mm.
- Cappa in PMMA termoformato ad alta trasparenza, suddivisa in due parti apribili su entrambi i lati per il self-service
- Stainless steel AISI 304 tank with painted external wooden structure
- Arrangement for stainless steel basins, 5 and 7 Lt. 120/150mm height
- Thermoformed PMMA hood, high transparency, divided into two parts for an easy self-service access on both sides

Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70

	°C	LxPxH mm	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	Watt	DEFROST	H ₂ O			Kg.		
Carrellino Gelato	-12/-14	1027x575x1210	-	Lt. 5/7 h. MAX 120/150 mm.	250		AUT		R290	89	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (25°C - % U.R. 60)

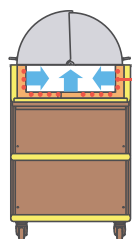
CARRELLINO MURENA



CARRELLO IN LEGNO PER PESCE O CARNE
WOOD DISPLAY TROLLEY FOR FISH OR MEAT



Colori standard Standard colors			Colori optional Optional colors	
COD. 04	COD. 05	COD. 07	RAL	COD. 70



E Evaporatore annegato nel poliuretano della vasca / Evaporator set in the polyurethan of the tank / Evaporateur inséré dans le polyuréthane du bac / Verdampfer im polyurethan des beckens eingesetzt / Evaporador encastrado en el poliuretano de la cuba

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

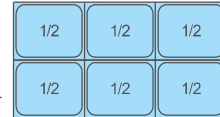
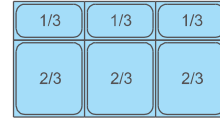
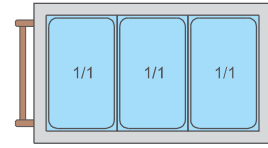
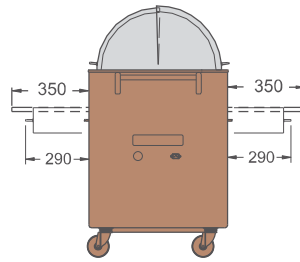
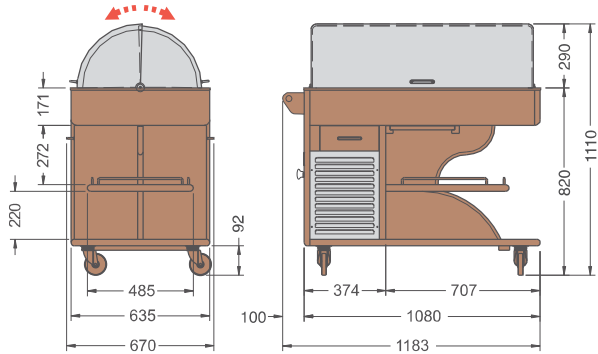


			Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte Fläche Estante refrigerado								
Carrellino Murena	-1/+2 °C	1170x640x1110 mm	mm. 955x510 h. 100	200 Watt		MAN		R290	74 Kg.	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

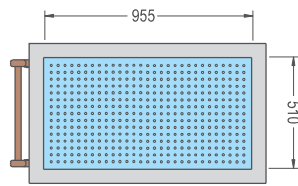
CARRELLINI

CARRELLINO 3



- LE BACINELLE SONO FORNITE A RICHIESTA.
- BASINS ARE AVAILABLE ON REQUEST.
- LES BACS SONT FOURNIS SUR DEMANDE.
- DIE SCHALEN WERDEN AUF WUNSCH GELIEFERT.
- LAS CUBETAS SE ENTREGAN BAJO DEMANDA.

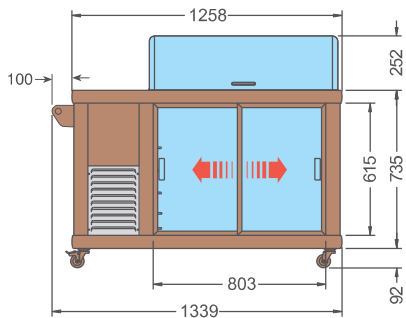
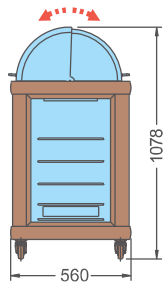
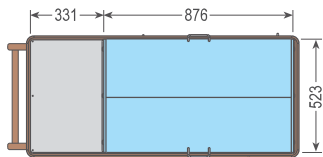
CARRELLINO 3 (Pasticceria)



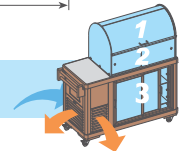
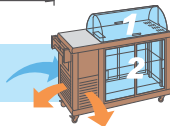
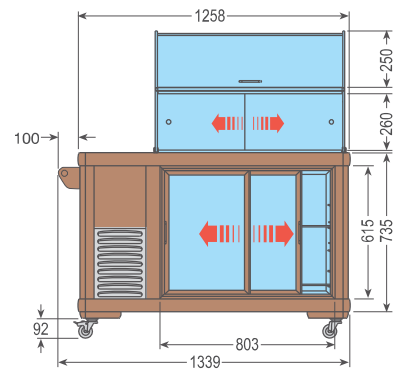
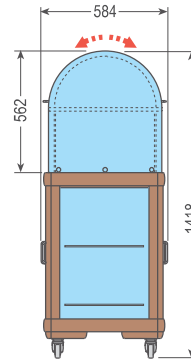
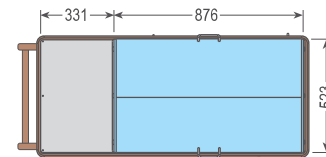
- ALTEZZA VASCA = 95 mm
- HEIGHT OF THE BASIN = 95 mm
- HAUTEUR DU BAC = 95 mm
- HÖHE DER WANNE = 95 mm
- ALTURA DA LA CUBA = 95 mm



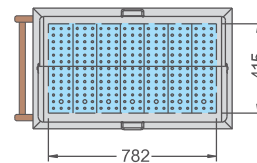
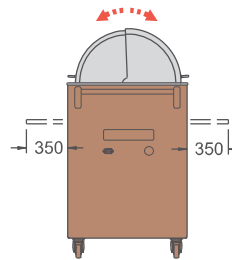
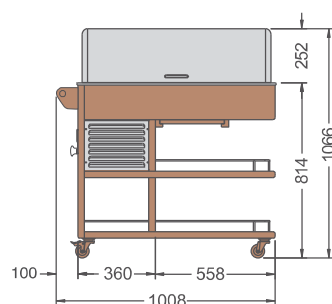
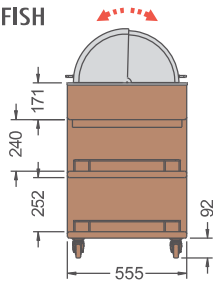
CARRELLINO 250



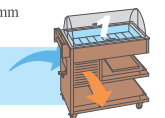
CARRELLINO 250 2P



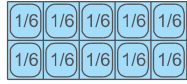
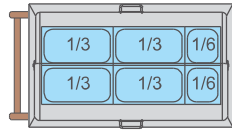
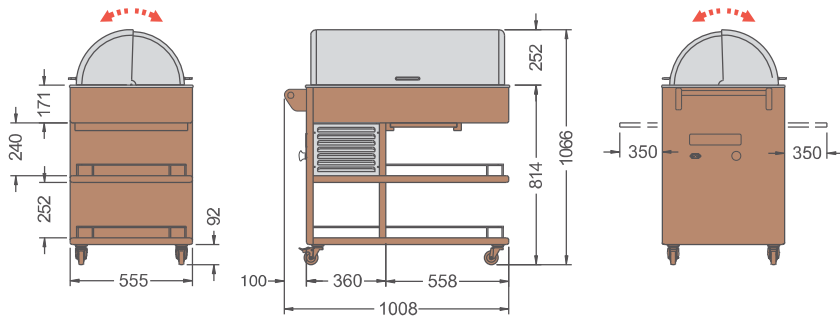
CARRELLINO FISH



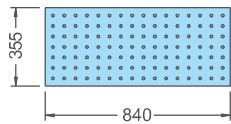
- ALTEZZA VASCA = 110 mm
- HEIGHT OF THE BASIN = 110 mm
- HAUTEUR DU BAC = 110 mm
- HÖHE DER WANNE = 110 mm
- ALTURA DA LA CUBA = 110 mm



CARRELLINO 10

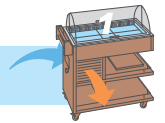


- LE BACINELLE SONO FORNITE A RICHIESTA.
- BASINS ARE AVAILABLE ON REQUEST.
- LES BACS SONT FOURNIS SUR DEMANDE.
- DIE SCHALEN WERDEN AUF WUNSCH GELIEFERT.
- LAS CUBETAS SE ENTREGAN BAJO DEMANDA.



- ALTEZZA VASCA = 85 mm
- HEIGHT OF THE BASIN = 85 mm
- HAUTEUR DU BAC = 85 mm
- HÖHE DER WANNE = 85 mm
- ALTURA DA LA CUBA = 85 mm

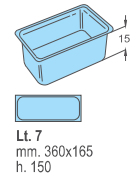
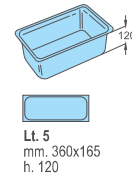
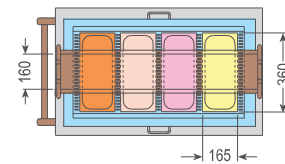
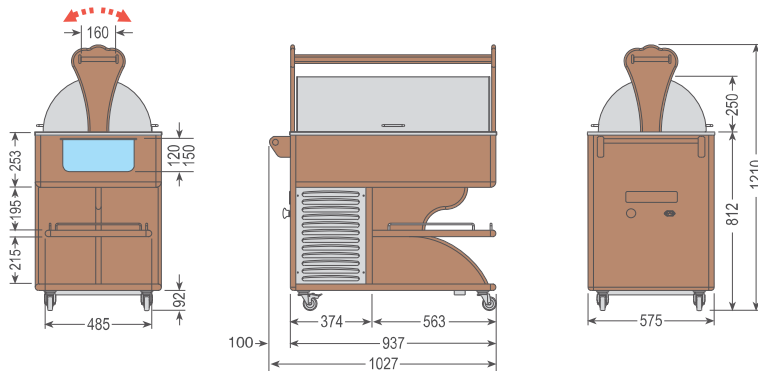
- VASSOIO UNICO PER PIATTI PRONTI E PASTICCERIA (FORNITO A RICHIESTA).
- TRAY FOR READY-TO-SERVE DISHES OR PASTRY (SUPPLIED ON REQUEST).
- PLATEAU POUR PLATS CUISINES OU PATISSERIE (FOURNI SUR DEMANDE).
- EIN EINZIGES TABLETT FÜR PATISSERIE ODER FERTIGE SPEISEN (LIEFERBAR AUF ANFRAGE).
- BANDEJA PARA PLATOS LISTOS O PARA PASTELERIAS PARA LLEVAR (BAJO DEMANDA).



CARRELLINO GELATO

ACCESSORI/ACCESSORIES:

Le vaschette sono fornite a richiesta
Basins are available on request

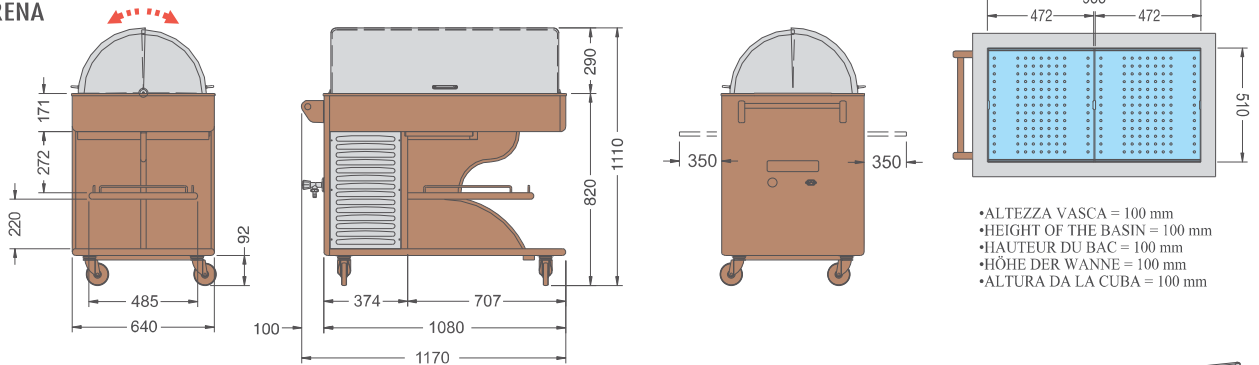


Lt. 5
mm. 360x165
h. 120

Lt. 7
mm. 360x165
h. 150



CARRELLINO MURENA



- ALTEZZA VASCA = 100 mm
- HEIGHT OF THE BASIN = 100 mm
- HAUTEUR DU BAC = 100 mm
- HÖHE DER WANNE = 100 mm
- ALTURA DA LA CUBA = 100 mm



MOD.							
	LxPxH mm	Kg	container n°(20°)	container n°(40°)	colore colour color		
CARRELLINO 3	1330x750x1450	110	12	27	COD.04	COD.05	COD.07
CARRELLINO 250	1450x650x1360	124	12	24	COD.04	COD.05	COD.07
CARRELLINO 250 2P	1510x810x1680	134	6	14	COD.04	COD.05	COD.07
CARRELLINO 10	1330x750x1450	95	12	27	COD.04	COD.05	COD.07
CARRELLINO FISH	1330x750x1450	95	12	27	COD.04	COD.05	COD.07
CARRELLINO GELATO	1330x750x1450	114	12	27	COD.04	COD.05	COD.07
CARRELLINO MURENA	1330x750x1450	105	12	27	COD.04	COD.05	COD.07

NOTE

Accessori - Accessories - Accessoires - Zuberhör - Accesorios		MOD.	Codice
	Vassoio unico per piatti pronti e pasticceria / For ready-to-serve dishes or pastry / Plateau pour plats cuisines ou pâtisserie / Ein Einziges Blech für Pâtisserie oder Fertige Speisen / Bandeja para platos listos o para pastelerías para llevar	CARRELLINO 3	X03173
		CARRELLINO 10	X03174

	ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292
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Optional - Optionnel - Extra - Extras		MOD.
	Luci leds / LED lights / Licht LED / LED Lampes / Luces led	CARRELLINO GELATO
	Vetri per altitudine / Glasses suitable for altitude / Glaces pour altitude / Für die höhe passende Gläser / Vidrios para altura	CARRELLINO 250 CARRELLINO 250 2P

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	

PROXIMA



ISOLE BUFFET REFRIGERATE PER RISTORAZIONE E GASTRONOMIA
REFRIGERATED GASTRONORM BUFFET DISPLAY UNITS

PROXIMA 6 M



Colori standard
Standard colors



Colori optional
Optional colors



- Vasca in acciaio inox AISI 304 con struttura esterna in legno multistrato rivestito in laminato, color wengé o acero
- Griglie di ventilazione inox AISI 304
- Predisposizione per vaschette inox Gastronorm da 1/9 a 2/1 e fino a 150 mm di profondità
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Illuminazione a LED ad elevata resa cromatica e basso consumo
- Pannello comandi con sportello di sicurezza trasparente e centralina elettronica
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensole portapiatti snodabili in legno
- Piano inox per pasticceria o piatti pronti
- Colori RAL
- Bacinelle GN
- Luce LED per vano neutro

- Stainless steel AISI 304 tank with multilayer external structure covered with laminate, wenge coloured wood or maple colour.
- Stainless steel AISI 304 ventilation grids
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and up to 150mm height
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- LED lighting with high color rendering and low power consumption
- Control panel with transparent safety cover and electronic control unit
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Wooden solid hinged jointed plates holder shelves
- GN basins
- RAL colours
- LED light for neutral compartment
- Stainless steel tray for pastry or ready-to-serve dishes

PROXIMA M



+4/+10

























Sistema di refrigerazione statico con sbrinatorio automatico
Static refrigeration system with automatic defrost

PROXIMA M VT



+4/+10

Doppia ventilazione:
passaggio aria fredda, sopra e sotto le bacinelle
Double ventilation: refrigerated air passage, over and under food pans

	 °C	 LxPxH mm	 N° - mm. STANDARD	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	 Watt	 DEFROST	 H ₂ O			 Kg.		
Proxima 3 M	+4/+10	1122x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 100 mm.	340		MAN		R290	117	-	LED Standard
Proxima 4 M	+4/+10	1422x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 100 mm.	350		MAN		R290	129	-	LED Standard
Proxima 6 M	+4/+10	2062x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 100 mm.	360		MAN		R290	166	-	LED Standard
Proxima 3 M VT	+4/+10	1122x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 65 mm.	400		AUT		R452A	119	-	LED Standard
Proxima 4 M VT	+4/+10	1422x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 65 mm.	420		AUT		R452A	125	-	LED Standard
Proxima 6 M VT	+4/+10	2062x750x1528	-	GN 1/4 - 1/3 - 1/2 - 1/1 1/6 - 1/9 - 2/1 - 2/3 h. MAX 150 mm. - h. MIN 65 mm.	480		AUT		R452A	170	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • Classe climatica - Climatic class: MAX = (30°C - % U.R. 55)

PROXIMA *RISCALDATE/HEATED*



ISOLE BUFFET RISCALDATE PER RISTORAZIONE E GASTRONOMIA
HEATED GASTRONORM BUFFET DISPLAY UNITS

PROXIMA 4 M BM



OASI M BAIN-MARIE

- Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 con profondità SOLO di 150 mm
- Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico
- Sistema di deflusso, con rubinetto cromato

- Warming system by means of high efficiency heating elements 600W in the tank
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and ONLY 150mm height
- Safety locking device, with floating water level sensor and buzzer
- Drain system with chrome tap

OPTIONAL (BAIN-MARIE):

- Carico automatico dell'acqua
- Automatic water loading
- Chargement automatique de l'eau
- Automatisch laden Wasser
- Carga automatico de agua

Colori standard
Standard colors



Colori optional
Optional colors



- Vasca in acciaio inox AISI 304 con struttura esterna in legno multistrato rivestito in laminato, color wengé o acero
- Griglie di ventilazione inox AISI 304
- Cappa motorizzata in PMMA termoformato ad alta trasparenza, con braccetti telescopici di sostegno in acciaio inox
- Spesso isolamento termico in lana di roccia
- Illuminazione e riscaldamento supplementare con lampade infrarosso da 300 W
- Pannello comandi con sportello di sicurezza trasparente e centralina elettronica
- Indicazione digitale della temperatura interna
- Robuste ruote girevoli di serie, con e senza freno
- Piani d'appoggio sottostanti

OPTIONAL/ACCESSORI:

- Mensole portapiatti snodabili in legno
- Colori RAL
- Bacinelle GN
- Luce LED per vano neutro

- Stainless steel AISI 304 tank with multilayer external structure covered with laminate, wenge coloured wood or maple colour.
- Stainless steel AISI 304 ventilation grids
- Thermoformed PMMA motorized hood, high transparency, with telescopic support arms in stainless steel
- Thick thermal insulation in mineral wool
- Additional lighting and heating with 300 W infrared lamps
- Control panel with transparent safety cover and electronic control unit
- Digital display for internal temperature
- Robust swivel wheels with and without brakes, as standard
- Underlying wooden shelves

OPTIONAL/ACCESSORIES:

- Wooden solid hinged jointed plates holder shelves
- GN basins
- RAL colours
- LED light for neutral compartment

PROXIMA M DRY












- Sistema di riscaldamento per mezzo di resistenze in vasca da 700W
- Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1 e fino a 150 mm di profondità
- Warming system by means of heating elements in the tank 700W
- Arrangement for stainless steel GN basins from 1/4 to 2/1 and up to 150mm height.

PROXIMA M HOT



- Sistema di riscaldamento per mezzo di piastre in vetroceramica
- Heating system by means of glass-ceramic plates

	 °C	 LxPxH mm	 Capacità vaschette/Basins capacity ACCESSORI/ACCESSORIES	 Piastre in vetroceramica Glass-ceramic plates Platines en ceramique de verre Platten aus glaskeramik Placas en vidrio-ceramico	 Watt Potenza resistenza vasca Basins heating elements power Puissance des résistances de la cuve Leistung der wärme-heizkörper Potencia resistencias cuba	 Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung der heizungslampen Potencia de las lamparas calentadoras	 Watt Potenza totale total power Puissance totale Gesamte Leistung Potencia total	 Kg.	
Proxima 3 M BM	+30/+90	1122x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	1800 (3x600)	600 (2x300)	2650	91	-
Proxima 4 M BM	+30/+90	1422x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	2400 (4x600)	900 (3x300)	3550	103	-
Proxima 6 M BM	+30/+90	2062x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	-	3000 (5x600)	1200 (4x300)	4450	149	-
Proxima 3 M Dry	+30/+70	1122x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	-	1400 (2x700)	600 (2x300)	2200	87	-
Proxima 4 M Dry	+30/+70	1422x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	-	1400 (2x700)	600 (3x300)	2500	110	-
Proxima 6 M Dry	+30/+70	2062x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 150 mm.	-	2100 (3x700)	1200 (4x300)	3500	139	-
Proxima 3 M Hot	+30/+90	1122x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	900	-	600 (2x300)	1750	87	-
Proxima 4 M Hot	+30/+90	1422x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	1200	-	900 (3x300)	2300	110	-
Proxima 6 M Hot	+30/+90	2062x750x1528	GN 1/4-1/3-1/2-2/3-1/1-2/1 h. MAX 65 mm. - h. MIN 20 mm.	1800	-	1200 (4x300)	3200	134	-

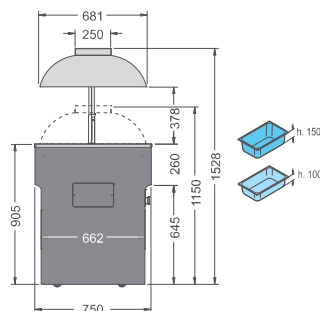
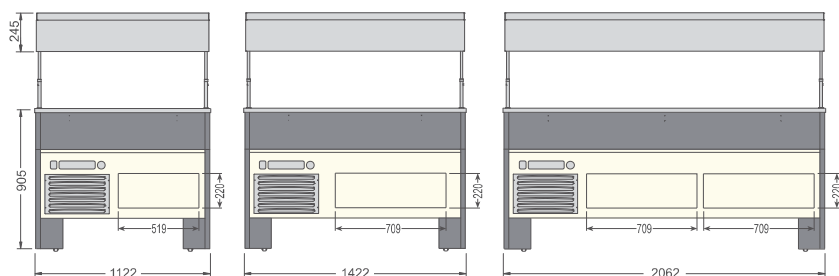
Voltaggio di serie - Standard voltage: 230v/1/50Hz • PROXIMA 6 M BM - PROXIMA 6 M DRY: 400v/3/50Hz

PROXIMA

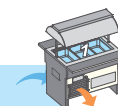
PROXIMA 3 M

PROXIMA 4 M

PROXIMA 6 M



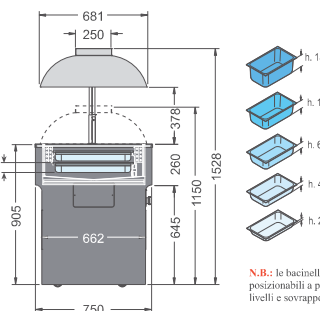
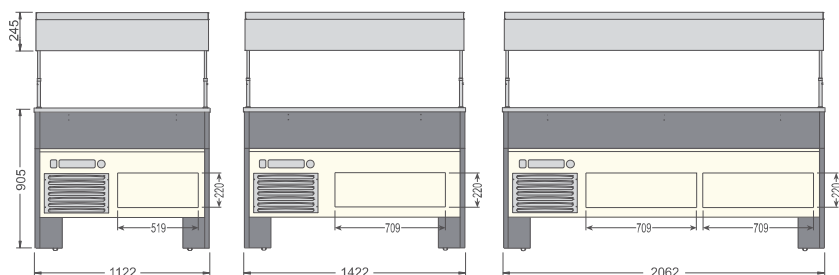
• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
 • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS



PROXIMA 3 M VT

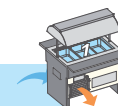
PROXIMA 4 M VT

PROXIMA 6 M VT



N.B.: le bacinelle h. 65/40/20 sono posizionabili a piacere sui diversi livelli e sovrapponibili.

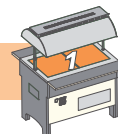
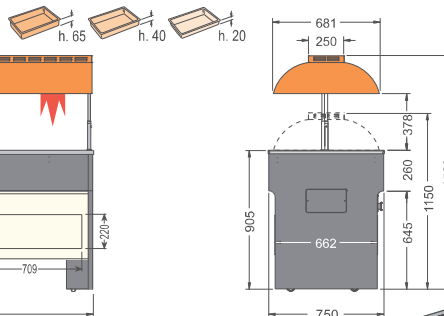
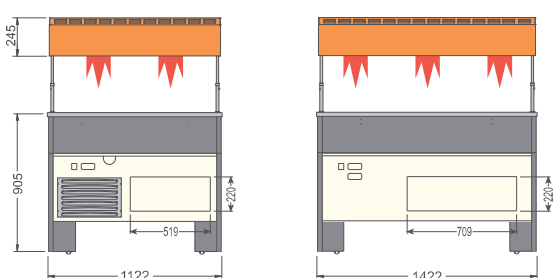
• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
 • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS



PROXIMA 3 M HOT

PROXIMA 4 M HOT

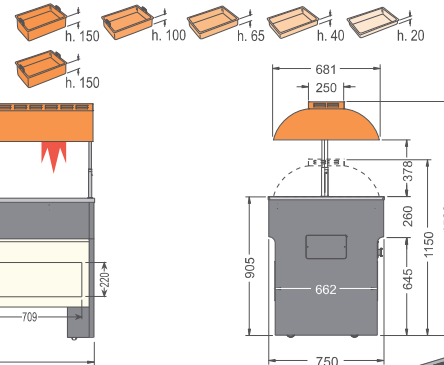
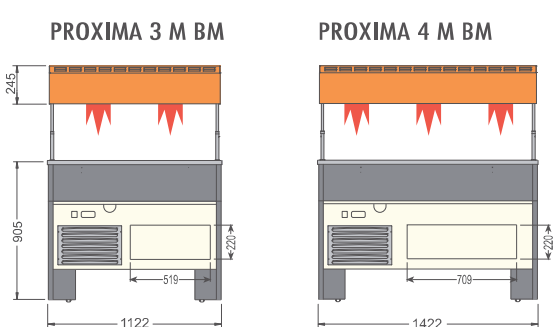
PROXIMA 6 M HOT



PROXIMA 3 M DRY

PROXIMA 4 M DRY

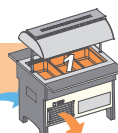
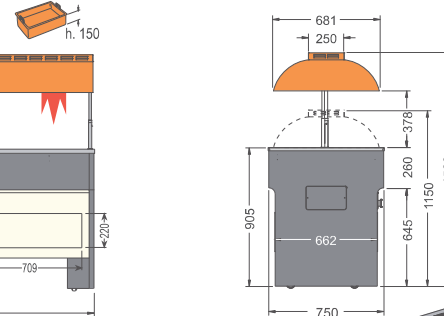
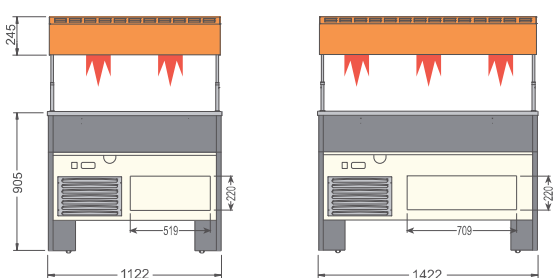
PROXIMA 6 M DRY



PROXIMA 3 M BM

PROXIMA 4 M BM

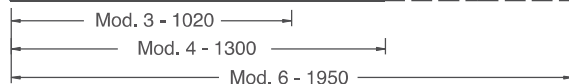
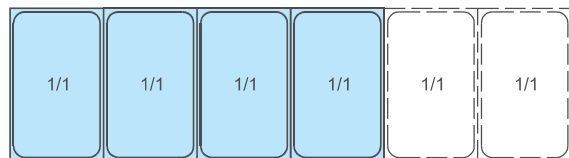
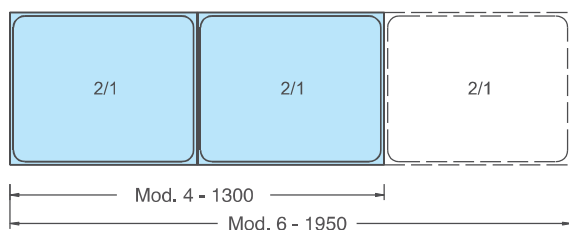
PROXIMA 6 M BM



• AZIONAMENTO ELETTRICO CUPOLA IN PLEXIGLASS • ELECTRICAL OPERATION OF THE PLEXIGLASS COVER • FONCTIONNEMENT ÉLECTRIQUE DU COUVERCLE EN PLEXIGLASS
 • ELEKTRISCHER ANTRIEB DER PLEXIGLASS HAUBE • ELEVACION ELECTRICO CUPOLA DE PLEXIGLASS

PROXIMA: BACINELLE/BASINS

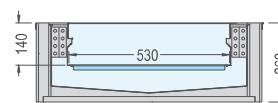
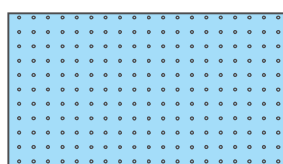
PROXIMA 3-4-6 M
PROXIMA 3-4-6 M VT



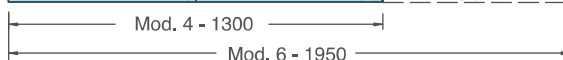
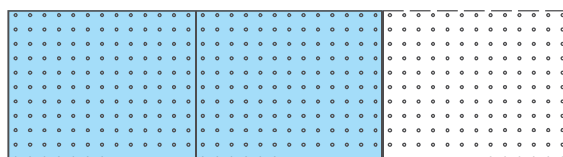
ACCESSORIO/ACCESSORY:

- LE VASCHE GN SONO FORNITE A RICHIESTA.
- GN BASINS ARE AVAILABLE ON REQUEST.
- LES BACS GN SONT FOURNIS SUR DEMANDE.
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT.
- LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA.

PROXIMA 3-4-6 M



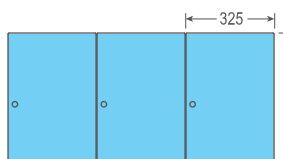
- ALTEZZA VASCA = 140 mm
- HEIGHT OF THE BASIN = 140 mm
- HAUTEUR DU BAC = 140 mm
- HÖHE DER WANNE = 140 mm
- ALTURA DA LA CUBA = 140 mm



ACCESSORIO/ACCESSORY:

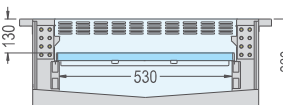
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisines ou pâtisserie (fourni sur demande)
- Inoxblech für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)

PROXIMA 3-4-6 M VT



ACCESSORIO/ACCESSORY:

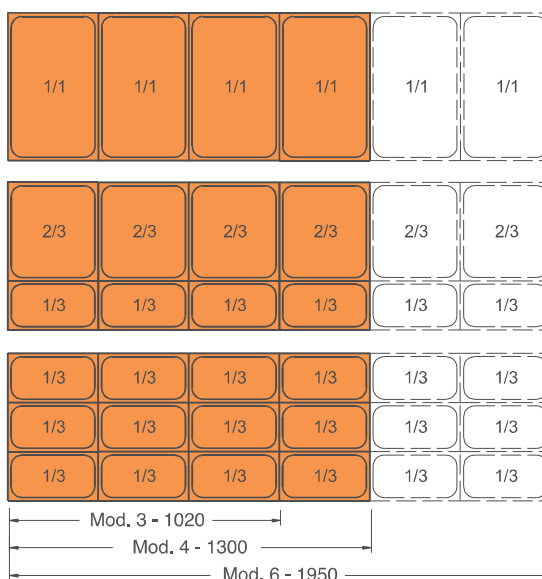
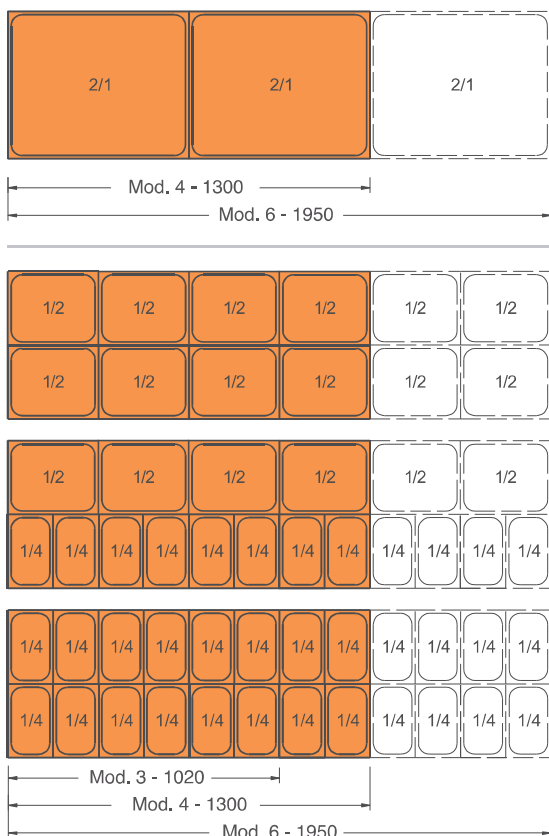
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisines ou pâtisserie (fourni sur demande)
- Inoxblech für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



- ALTEZZA VASCA = 130 mm
- HEIGHT OF THE BASIN = 130 mm
- HAUTEUR DU BAC = 130 mm
- HÖHE DER WANNE = 130 mm
- ALTURA DA LA CUBA = 130 mm

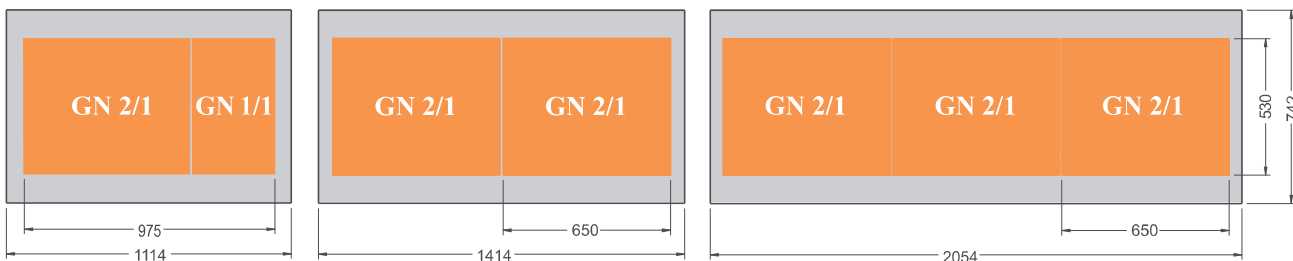
PROXIMA: BACINELLE/BASINS

PROXIMA 3-4-6 M BM / PROXIMA 3-4-6 M DRY



- LE VASCHE G.N. SONO FORNITE A RICHIESTA
- GN BASINS ARE AVAILABLE ON REQUEST
- LES BACS G.N. SONT FOURNIS SUR DEMANDE
- DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT
- LAS CUBETAS G.N. SE ENTREGAN BAJO DEMANDA

PROXIMA 3-4-6 M HOT



• PIASTRE IN VETROCERAMICA GN 2/1, • GLASS-CERAMIC PLATES GN 2/1, • PLAQUES EN CERAMIQUE DE VERRE GN 2/1, • PLATTEN AUS GLASKERAMIK GN 2/1, • PLACAS EN VIDRIO-CERAMICA GN 2/1

ACCESSORI/ACCESSORIES:

1

750 207 1154 975 1414 2054 650 530 742

3 M: 1530 mm.
4 M: 1830 mm.
6 M: 2470 mm.

1 Kit portapiatti / Plates holder kit / Kit porte-assiettes / Kit Tabletterutschen / Kit porta-platos
1 MAX: N° 4 Mensole snodabili / N° 4 Articulated shelves / N° 4 Tablettes articulées / N° 4 Verstellbare Befestigungswinkel / N° 4 Estantes articulables

OPTIONAL: LUCE PER VANO A GIORNO NEUTRO / Light for neutral open compartment / Lamp pour compartiment ouvert neutre / Licht für neutrale offenes Fach / Luz para compartimento abierto neutral







ONE COLOR STYLE: Accessorio portapiatti in tinta, un solo colore, tutto Wengè o tutto Acero / Only one colour plateholder, all Wengè or all Maple / Porte-plat à une seule couleur, tout wengè ou tout érable / Zubehör: Tabletrutschen farbig auf das Buffet abgestimmt, einfarbig, komplett Wengè oder komplett Ahorn.



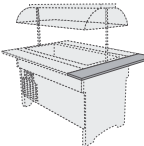
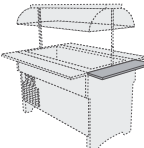




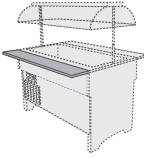
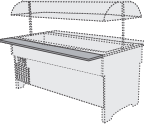
TWO COLORS STYLE: Accessorio portapiatti bi-colore, con bordo panna / Bicoloured plateholder, with cream colour edge / Porte-plat bicolore, avec bord couleur crème / Zubehör: Tabletrutschen zwei-Farbig, mit cremefarben Rand



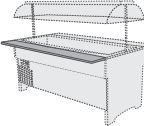
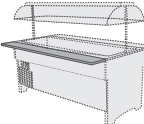
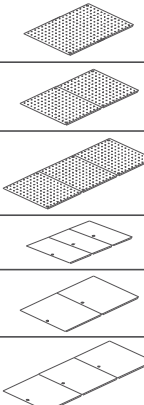


MOD.	LxPxH mm	Kg				
			container n°(20')	container n°(40')	colore colour color	colore colour color
PROXIMA 3 M	1300x810x1450	141	8	18	COD.92	COD.94
PROXIMA 4 M	1510x810x1450	150	6	14	COD.92	COD.94
PROXIMA 6 M	2150x810x1450	216	4	10	COD.92	COD.94
PROXIMA 3 M VT	1300x810x1450	156	8	18	COD.92	COD.94
PROXIMA 4 M VT	1510x810x1450	182	6	14	COD.92	COD.94
PROXIMA 6 M VT	2150x810x1450	216	4	10	COD.92	COD.94
PROXIMA 3 M BM	1300x810x1450	134	8	18	COD.92	COD.94
PROXIMA 4 M BM	1510x810x1450	175	6	14	COD.92	COD.94

MOD.	LxPxH mm	Kg				
			container n°(20')	container n°(40')	colore colour color	colore colour color
PROXIMA 6 M BM	2150x810x1450	190	4	10	COD.92	COD.94
PROXIMA 3 M DRY	1300x810x1450	114	8	18	COD.92	COD.94
PROXIMA 4 M DRY	1510x810x1450	140	6	14	COD.92	COD.94
PROXIMA 6 M DRY	2150x810x1450	175	4	10	COD.92	COD.94
PROXIMA 3 M HOT	1300x810x1450	114	8	18	COD.92	COD.94
PROXIMA 4 M HOT	1510x810x1450	140	6	14	COD.92	COD.94
PROXIMA 6 M HOT	2150x810x1450	170	4	10	COD.92	COD.94

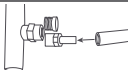



Accessori - Accessories - Accessoires - Zubehör - Accessorios		 colore colour color	MOD.	 Codice	
	Kit portapiatti corto / Short plateholder kit / Kit porte-plats court / Kurze Tabletrutschen Kit / Kit portaplato corto: 1154 mm	One color	COD.92	X02405	
			COD.94	X02630	
		Two colors	COD.92	PROXIMA 3 M PROXIMA 4 M PROXIMA 6 M PROXIMA 3 M VT PROXIMA 4 M VT PROXIMA 6 M VT PROXIMA 3 M BM PROXIMA 4 M BM PROXIMA 6 M BM	X02373 X02374
			RAL	PROXIMA 4 M DRY PROXIMA 6 M DRY PROXIMA 3 M HOT PROXIMA 4 M HOT PROXIMA 6 M HOT	ACP1798
	Kit portapiatti corto / Short plateholder kit / Kit porte-plats court / Kurze Tabletrutschen Kit / Kit portaplato corto: 750 mm	One color	COD.92	X02631	
			COD.94	X02632	
		Two colors	COD.92	PROXIMA 3 M DRY PROXIMA 4 M DRY PROXIMA 6 M DRY PROXIMA 3 M HOT PROXIMA 4 M HOT PROXIMA 6 M HOT	X02534 X02535
			RAL		X02650

Accessori - Accessories - Accessoires - Zuberhör - Accesorios		 colore colour color	MOD.	 Codice
 <p>Kit portapiatti lungo / Long plate-holder kit / Kit porte-plats long / Lange Tabletrutschen Kit / Kit portaplatos largo</p>	One color	RAL	PROXIMA 3 M	ACP1801
			PROXIMA 3 M VT	ACP1801
			PROXIMA 3 M BM	ACP1801
			PROXIMA 3 M DRY	ACP1801
			PROXIMA 3 M HOT	ACP1801
			PROXIMA 4 M	X02649
			PROXIMA 4 M VT	X02649
			PROXIMA 4 M BM	X02649
			PROXIMA 4 M DRY	X02649
		PROXIMA 4 M HOT	X02649	
		COD.92	PROXIMA 3 M	X02633
			PROXIMA 3 M VT	X02633
			PROXIMA 3 M BM	X02633
			PROXIMA 3 M DRY	X02633
			PROXIMA 3 M HOT	X02633
			PROXIMA 4 M	X02635
			PROXIMA 4 M VT	X02635
			PROXIMA 4 M BM	X02635
	PROXIMA 4 M DRY		X02635	
	PROXIMA 4 M HOT	X02635		
	COD.94	PROXIMA 3 M	X02634	
		PROXIMA 3 M VT	X02634	
		PROXIMA 3 M BM	X02634	
		PROXIMA 3 M DRY	X02634	
		PROXIMA 3 M HOT	X02634	
		PROXIMA 4 M	X02636	
		PROXIMA 4 M VT	X02636	
		PROXIMA 4 M BM	X02636	
		PROXIMA 4 M DRY	X02636	
	PROXIMA 4 M HOT	X02636		
	Two colors	COD.92	PROXIMA 3 M	X02375
			PROXIMA 3 M VT	X02375
			PROXIMA 3 M BM	X02375
			PROXIMA 3 M DRY	X02375
			PROXIMA 3 M HOT	X02375
			PROXIMA 4 M	X02377
PROXIMA 4 M VT			X02377	
PROXIMA 4 M BM			X02377	
PROXIMA 4 M DRY			X02377	
PROXIMA 4 M HOT		X02377		
COD.94		PROXIMA 3 M	X02376	
		PROXIMA 3 M VT	X02376	
		PROXIMA 3 M BM	X02376	
		PROXIMA 3 M DRY	X02376	
		PROXIMA 3 M HOT	X02376	
		PROXIMA 4 M	X02378	
		PROXIMA 4 M VT	X02378	
		PROXIMA 4 M BM	X02378	
	PROXIMA 4 M DRY	X02378		
PROXIMA 4 M HOT	X02378			
 <p>Kit portapiatti lungo anteriore / Front long plate-holder kit / Kit porte-plats avant longue / Lange Tabletrutschen Kit vorne / Kit frontales completo de portaplatos largo</p>	One color	RAL	PROXIMA 6 M	ACP1799
			PROXIMA 6 M VT	ACP1799
			PROXIMA 6 M BM	ACP1799
			PROXIMA 6 M DRY	ACP1799
			PROXIMA 6 M HOT	ACP1799
		COD.92	PROXIMA 6 M	X02637
			PROXIMA 6 M VT	X02637
			PROXIMA 6 M BM	X02637
			PROXIMA 6 M DRY	X02637
	COD.94	PROXIMA 6 M	X02638	
		PROXIMA 6 M VT	X02638	
		PROXIMA 6 M BM	X02638	
		PROXIMA 6 M DRY	X02638	
		PROXIMA 6 M HOT	X02638	

Accessori - Accessories - Accessoires - Zuberhör - Accesorios			 colore colour color	MOD.	 Codice
	Kit portapiatti lungo anteriore / Front long plate-holder kit / Kit porte-plats avant longue / Lange Tabletrutschen Kit vorne / Kit frontales completo de portaplatos largo	Two colors	COD.92	PROXIMA 6 M	X02381
				PROXIMA 6 M VT	X02381
				PROXIMA 6 M BM	X02381
				PROXIMA 6 M DRY	X02381
				PROXIMA 6 M HOT	X02381
		COD.94	PROXIMA 6 M	X02382	
			PROXIMA 6 M VT	X02382	
			PROXIMA 6 M BM	X02382	
			PROXIMA 6 M DRY	X02382	
			PROXIMA 6 M HOT	X02382	
	Kit portapiatti lungo posteriore / Long rear plate-holder kit / Kit porte-plats arrière longue / Lange Tabletrutschen Kit hinten / Kit trasero completo de portaplatos largo	One color	RAL	PROXIMA 6 M	ACP1800
				PROXIMA 6 M VT	ACP1800
				PROXIMA 6 M BM	ACP1800
				PROXIMA 6 M DRY	ACP1800
				PROXIMA 6 M HOT	ACP1800
			COD.92	PROXIMA 6 M	X02639
				PROXIMA 6 M VT	X02639
				PROXIMA 6 M BM	X02639
				PROXIMA 6 M DRY	X02639
				PROXIMA 6 M HOT	X02639
		COD.94	PROXIMA 6 M	X02640	
			PROXIMA 6 M VT	X02640	
			PROXIMA 6 M BM	X02640	
			PROXIMA 6 M DRY	X02640	
			PROXIMA 6 M HOT	X02640	
		Two colors	COD.92	PROXIMA 6 M	X02379
				PROXIMA 6 M VT	X02379
				PROXIMA 6 M BM	X02379
				PROXIMA 6 M DRY	X02379
				PROXIMA 6 M HOT	X02379
COD.94	PROXIMA 6 M		X02380		
	PROXIMA 6 M VT		X02380		
	PROXIMA 6 M BM		X02380		
	PROXIMA 6 M DRY		X02380		
	PROXIMA 6 M HOT		X02380		
	Vassoio unico per piatti pronti e pasticceria / For ready-to-serve dishes or pastry / Plateau pour plats cuisines ou pâtisserie / Ein Einziges Blech für Patisserie oder Fertige Speisen / Bandeja para platos listos o para pastelerias para llevar			PROXIMA 3 M	X03183
				PROXIMA 4 M	X03137
				PROXIMA 6 M	X03138
				PROXIMA 3 M VT	X03223
				PROXIMA 4 M VT	X03221
				PROXIMA 6 M VT	X03222



ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 292 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 292 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 292 / ZUBEHÖR INOX SCHÄLEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 292 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 292

Optional - Optionnel - Extra - Extras		MOD.
	Carico automatico dell'acqua / Automatic water loading / Chargement automatique de l'eau / Automatische Waßerladung / Carga automatico de agua	PROXIMA 3 M BM PROXIMA 4 M BM PROXIMA 6 M BM
	Luce x vano neutro / Light for neutral compartment / éclairage pour logement neutre / Licht fuer neutraler Raum / Luz para el compartimento neutro	PROXIMA
	Supplemento per inversione porta / Supplement for door inversion / Supplément pour inversion de porte / Zuschlag für Türumkehrung / Suplemento para inversión de puertas	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Autpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	