

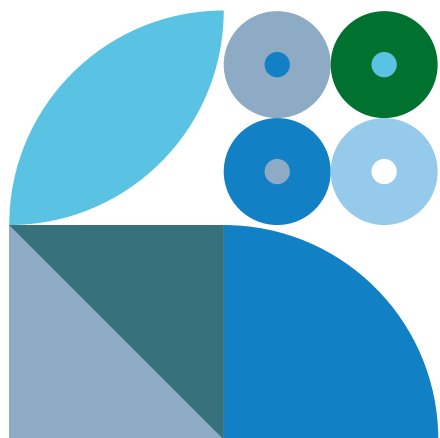
PROFESSIONAL REFRIGERATION

Gamma completa di articoli
per la refrigerazione professionale



CATALOGO 2023/24
CATALOGUE 2023/24





Guida alla Lettura

IT

Fimar Group è lieta di presentare una nuova edizione del catalistino dedicato al mondo della refrigerazione! Per l'edizione 2023/24 abbiamo deciso di far convivere in un'unica raccolta tutti i modelli in acciaio inox AISI 304 del brand Forcar Refrigeration con quelli in acciaio inox del brand Forcold. Troverete quindi, su alcuni macchinari due linee a confronto che si differenziano solamente per il tipo di acciaio utilizzato e per il prezzo inferiore.

Ulteriore novità è la versione in Monoblocco per alcuni modelli di tavoli e armadi refrigerati della linea Forcold. L'utilizzo di un monoblocco permette un'assistenza più rapida a costi notevolmente inferiori, portando quindi notevoli vantaggi sia per il rivenditore sia per l'utente finale.

Le nostre linee di prodotto si sono arricchite di nuovi macchinari a completamento della gamma, non solo nelle dimensioni ma anche in una versione di design nel colore nero.

EN

Fimar Group is pleased to present a new edition of the catalogue dedicated to the world of refrigeration! For the 2023/24 edition, we have decided to combine in a single collection all the stainless steel AISI 304 models of the Forcar Refrigeration brand with those in stainless steel of the Forcold brand. You will therefore find on some machines two lines in comparison that differ only in the type of steel used and the lower price.

A further novelty is the monobloc version for certain models of refrigerated tables and cabinets in the Forcold line. The use of a monobloc allows faster service at significantly lower costs, thus bringing considerable advantages for both the retailer and the end user.

Our product lines have been enriched with new machines to complete the range, not only in size but also in a design version in black.

CERCA IL BOLLINO NOVITÀ E SCOPRILE TUTTE!
LOOK FOR THE NEW STICKER AND DISCOVER THEM ALL!
Cherchez la vignette de la nouveauté et découvrez-les tous!
Achten Sie auf den Neuheitsaufkleber und entdecken Sie sie alle!



FR

Fimar Group a le plaisir de vous présenter une nouvelle édition du catalogue dédié au monde de la réfrigération! Pour l'édition 2023/24, nous avons décidé de réunir en une seule collection tous les modèles en acier inoxydable AISI 304 de la marque Forcar Réfrigération avec ceux en acier inoxydable de la marque Forcold. Vous trouverez donc sur certaines machines deux lignes en comparaison qui ne diffèrent que par le type d'acier utilisé et le prix inférieur.

Une autre nouveauté est la version monobloc pour certains modèles de tables et d'armoires réfrigérées de la ligne Forcold. L'utilisation d'un monobloc permet un service plus rapide à des coûts nettement inférieurs, ce qui présente des avantages considérables tant pour le détaillant que pour l'utilisateur final.

Nos lignes de produits se sont enrichies de nouvelles machines qui complètent la gamme, non seulement en termes de dimensions, mais aussi dans une version design en noir.

DE

Fimar Group freut sich, Ihnen eine neue Ausgabe des Katalogs zu präsentieren, der der Welt der Kühlung gewidmet ist! Für die Ausgabe 2023/24 haben wir beschlossen, alle Modelle aus Edelstahl AISI 304 der Marke Forcar Refrigeration und die Modelle aus Edelstahl der Marke Forcold in einer einzigen Kollektion zusammenzufassen. Sie werden also bei einigen Geräten zwei Serien im Vergleich finden, die sich nur durch den verwendeten Stahl und den niedrigeren Preis unterscheiden.

Eine weitere Neuheit ist die Monoblock-Version für bestimmte Modelle von Kühtischen und -schränken der Linie Forcold. Die Verwendung eines Monoblocks ermöglicht einen schnelleren Service zu deutlich niedrigeren Kosten und bringt somit sowohl dem Händler als auch dem Endverbraucher erhebliche Vorteile.

Unsere Produktlinien wurden um neue Geräte bereichert, um die Auswahl zu vervollständigen, nicht nur in der Größe, sondern auch in einer Designversion in Schwarz.



Etichette energetiche

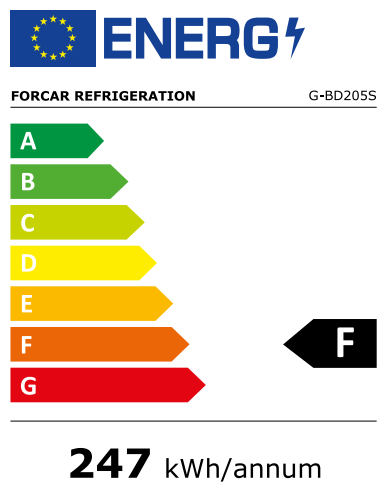
ENERGY LABELS
ÉTIQUETTES ÉNERGÉTIQUES
ENERGIE-ETIKETTEN

IT All'interno del catalogo Fimar Group dedicato al mondo della refrigerazione troverete 5 tipi di etichette energetiche che rispondono alle attuali normative. Da marzo 2021, l'Unione Europea ha introdotto nuove etichette energetiche che passano da un sistema di etichettatura basato su una scala da A+++ a G; ad una precedente scala più semplice che va da A a G. È quindi così possibile che un prodotto classificato seguendo le vecchie normative in classe A, oggi si trovi in classe F senza però variare il livello di efficienza dell'apparecchio. La diversa classificazione deriva dalla novità delle formule, dai parametri e dagli intervalli di valori utilizzati, ma non comporta nessun cambiamento in termini di efficienza del prodotto stesso. Nel settore professionale al momento della pubblicazione di questo catalogo, convivono etichette del nuovo modello identificabili da un QR-Code ed etichette del vecchio modello. Inquadrando il QR-Code con un dispositivo online, si accede ad un database europeo di prodotti per l'etichettatura energetica. A titolo esemplificativo riportiamo alcune nostre etichette energetiche con relativo regolamento ed applicazione di prodotto. Per maggiori informazioni su come leggere le etichette energetiche si prega di approfondire il testo ufficiale secondo la normativa applicabile.

FR Within the Fimar Group's catalogue dedicated to the world of refrigeration, you will find 5 types of energy labels that comply with current regulations. As of March 2021, the European Union has introduced new energy labels, moving from a labelling system based on a scale of A++ to G, back to the previous simpler scale of A to G. It is thus possible that a product classified according to the old regulations in class A, is now in class F without changing the efficiency level of the appliance. The different classification results from the novelty of the formulas, parameters and value ranges used, but does not lead to any change in the efficiency of the product itself. In the professional sector at the time of publication of this catalogue, labels of the new model identifiable by a QR-Code and labels of the old model coexist. Framing the QR-Code with an online device gives access to a European database of energy labelling products. As an example, here are some of our energy labels with the relevant product regulation and application. For more information on how to read energy labels, please refer to the official text according to the applicable regulation.

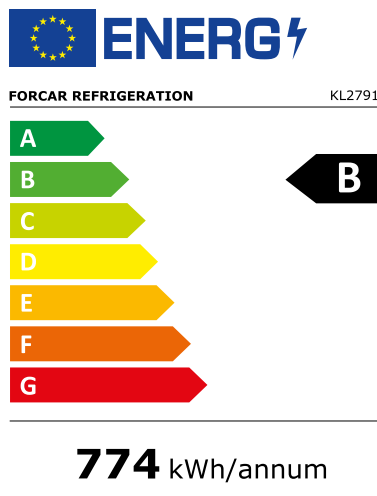
REG. 2019/2016

Apparecchi di refrigerazione
Refrigeration equipment



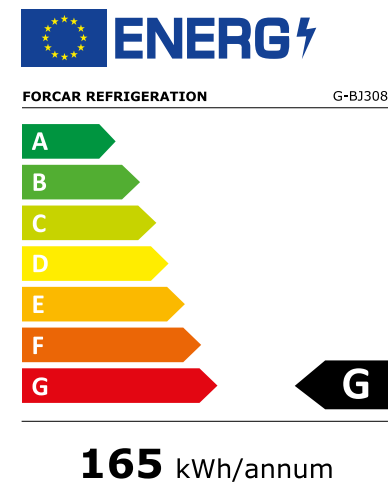
REG. 2019/2018

Apparecchi di refrigerazione vendita diretta
Refrigeration appliances direct sales



REG. 2019/2016

Frigoriferi cantina
Cellar refrigerators

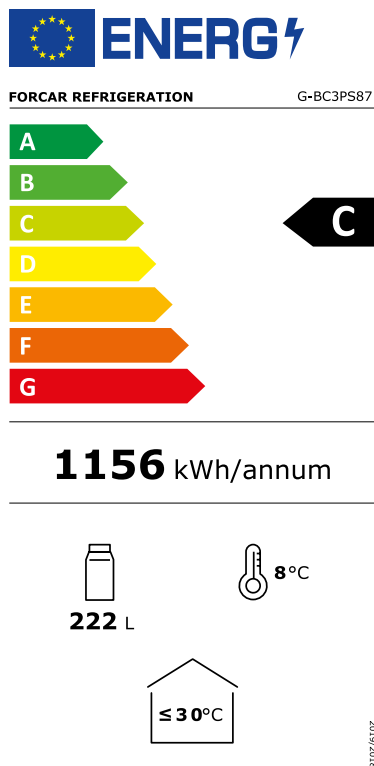


EN Dans le catalogue Fimar Group dédié au monde de la réfrigération, vous trouverez 5 types d'étiquettes énergétiques conformes à la réglementation en vigueur. À partir de mars 2021, l'Union européenne a introduit de nouvelles étiquettes énergétiques, passant d'un système d'étiquetage basé sur une échelle de A++ à G, à l'ancienne échelle plus simple de A à G. Il est donc possible qu'un produit classé selon l'ancienne réglementation dans la classe A, soit maintenant dans la classe F sans changer le niveau d'efficacité de l'appareil. La différence de classification résulte de la nouveauté des formules, des paramètres et des plages de valeurs utilisés, mais n'entraîne aucune modification de l'efficacité du produit lui-même. Dans le secteur professionnel au moment de la publication de ce catalogue, les étiquettes du nouveau modèle identifiables par un QR-Code et les étiquettes de l'ancien modèle coexistent. L'encadrement du QR-Code par un dispositif en ligne permet d'accéder à une base de données européenne de produits étiquetés en matière d'énergie. À titre d'exemple, voici quelques-unes de nos étiquettes énergétiques accompagnées de la réglementation et de l'application du produit concerné. Pour plus d'informations sur la manière de lire les étiquettes énergétiques, veuillez vous référer au texte officiel conformément à la réglementation applicable.

DE Im Katalog der Fimar Group, der der Welt der Kältetechnik gewidmet ist, finden Sie 5 Arten von Energieetiketten, die den geltenden Vorschriften entsprechen. Ab März 2021 führt die Europäische Union neue Energieetiketten ein und kehrt von einem Kennzeichnungssystem, das auf einer Skala von A++ bis G basiert, zu der früheren, einfacheren Skala von A bis G zurück. Es ist also möglich, dass ein Produkt, das nach den alten Vorschriften in die Klasse A eingestuft wurde, jetzt in die Klasse F fällt, ohne dass sich der Wirkungsgrad des Geräts ändert. Die unterschiedliche Einstufung ergibt sich aus der Neuartigkeit der verwendeten Formeln, Parameter und Wertebereiche, führt aber nicht zu einer Veränderung der Effizienz des Produktes selbst. Im Fachhandel bestehen zum Zeitpunkt der Veröffentlichung dieses Katalogs Etiketten des neuen Modells, die durch einen QR-Code erkennbar sind, und Etiketten des alten Modells gleichzeitig. Die Eingabe des QR-Codes in ein Online-Gerät ermöglicht den Zugriff auf eine europäische Datenbank mit Energieetiketten. Als Beispiel finden Sie hier einige unserer Energieetiketten mit den entsprechenden Produktvorschriften und Anwendungen. Für weitere Informationen über das Lesen von Energieetiketten sehen Sie sich bitte den offiziellen Text gemäß der geltenden Verordnung an.

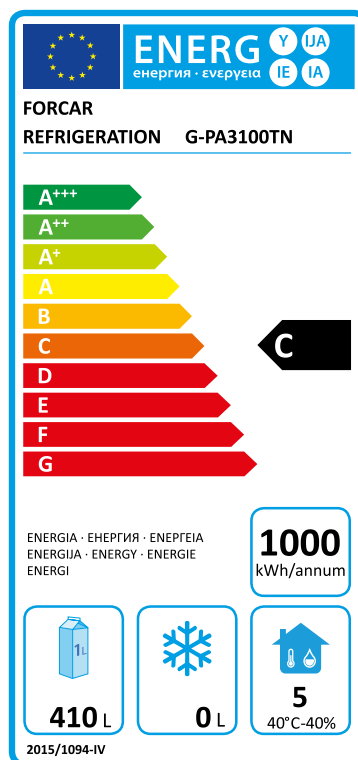
REG. 2019/2018

Refrigeratori per bevande
Beverage coolers



REG. 2015/1094

Refrigerazione professionale
Professional refrigeration



Consigli sulla pulizia e la cura di macchinari in acciaio inox

TIPS ON CLEANING AND CARE OF STAINLESS STEEL EQUIPMENT
CONSEILS POUR LE NETTOYAGE ET L'ENTRETIEN DES MACHINES EN ACIER INOXYDABLE
TIPPS ZUR REINIGUNG UND PFLEGE VON EDELSTAHLGERÄTEN

IT

Una corretta pulizia e manutenzione dell'acciaio inox su apparecchiature professionali contribuirà a mantenere il macchinario efficiente e in ottime condizioni di igiene garantendone un prolungato utilizzo.

L'acciaio inossidabile (o inox) è così chiamato per la sua alta resistenza alla corrosione; tuttavia il sottile strato protettivo che riveste il metallo, può essere danneggiato meccanicamente o chimicamente (ad esempio con graffi, incisioni, tagli o l'utilizzo di prodotti corrosivi vedi tabella di seguito).

Alcuni suggerimenti per mantenere inalterato l'acciaio inox:

1. Utilizza una soluzione di detergente delicato mescolando acqua tiepida e un detergente neutro. Evita di utilizzare detergenti aggressivi o abrasivi, in quanto potrebbero danneggiare la superficie in acciaio inox.
2. Immergi un panno morbido o una spugna nella soluzione detergente e pulisci delicatamente la superficie dell'acciaio inox. Assicurati di seguire il grano dell'acciaio inox per evitare graffi sulla superficie.
3. Per le zone più ostinate o per eventuali macchie, puoi utilizzare un detergente specifico per l'acciaio inox ad uso alimentare (vedi la sezione dedicata alla pulizia delle macchine sul catalogo Fimar).
4. Dopo aver rimosso lo sporco, risciacqua bene il macchinario con acqua pulita per eliminare completamente i residui del detergente.
5. Asciuga la superficie con un panno pulito e asciutto per evitare la formazione di macchie d'acqua.
6. Oltre alla pulizia regolare, è consigliabile effettuare una manutenzione periodica sulla macchina refrigerante per assicurarsi che funzioni in modo ottimale. Controlla i filtri, le guarnizioni e le condizioni generali del macchinario.
7. Durante la pulizia, presta attenzione a non danneggiare le parti elettriche o meccaniche del macchinario. Si consiglia di consultare sempre un tecnico specializzato o un servizio di manutenzione autorizzato.

EN

Proper cleaning and maintenance of stainless steel on professional equipment will help to keep the machinery efficient and in excellent hygienic condition and ensure its continued use.

Stainless steel is named for its high resistance to corrosion; however, the thin protective layer that covers the metal can be damaged mechanically or chemically (e.g. by scratches, incisions, cuts or the use of corrosive products see table below).

Some tips for maintaining stainless steel:

1. Use a mild detergent solution by mixing warm water and a neutral detergent. Avoid using harsh or abrasive cleaners, as they may damage the stainless steel surface.
2. Dip a soft cloth or sponge into the cleaning solution and gently wipe the stainless steel surface. Be sure to follow the grain of the stainless steel to avoid scratches on the surface.
3. For stubborn areas or any stains, you can use a detergent specifically for stainless steel for food use (see the section on machine cleaning in the Fimar catalogue).
4. After removing the dirt, rinse the machine well with clean water to completely remove any residues of the detergent.
5. Dry the surface with a clean, dry cloth to prevent water spots from forming.
6. In addition to regular cleaning, it is advisable to carry out periodic maintenance on refrigerating equipment to ensure that it functions optimally. Check the filters, seals and general condition of the equipment.
7. When cleaning, take care not to damage the electrical or mechanical parts of the machine. Always consult a specialised technician or an authorised maintenance service.

FR

Un nettoyage et un entretien adéquats de l'acier inox sur les équipements professionnels permettront de maintenir l'efficacité et l'hygiène des machines et d'assurer leur utilisation continue.

L'acier inoxydable (ou inox) est appelé ainsi en raison de sa grande résistance à la corrosion ; toutefois, la fine membrane protectrice qui recouvre le métal peut être endommagée mécaniquement ou chimiquement (par exemple, par des rayures, des incisions, des coupures ou l'utilisation de produits corrosifs - voir le tableau ci-dessous).

Quelques conseils pour l'entretien de l'acier inox :

1. Utilisez une solution détergente douce en mélangeant de l'eau tiède et un détergent neutre. Évitez d'utiliser des nettoyeurs agressifs ou abrasifs, car ils risquent d'endommager la surface de l'acier inoxydable.
2. Trempez un chiffon doux ou une éponge dans la solution de nettoyage et essuyez délicatement la surface en acier inox. Veillez à suivre le grain de l'acier inox afin d'éviter les rayures sur la surface.
3. Pour les zones tenaces ou les taches, vous pouvez utiliser un détergent spécifique pour l'acier inoxydable à usage alimentaire (voir la section sur le nettoyage des appareils dans le catalogue Fimar).
4. Après avoir éliminé la saleté, rincez bien la machine à l'eau claire pour éliminer complètement les résidus de détergent.
5. Séchez la surface avec un chiffon propre et sec pour éviter la formation de taches d'eau.
6. Outre le nettoyage régulier, il est conseillé d'effectuer un entretien périodique de la machine frigorifique pour garantir son fonctionnement optimal. Vérifiez les filtres, les joints et l'état général de la machine.
7. Lors du nettoyage, veillez à ne pas endommager les parties électriques ou mécaniques de la machine. Consultez toujours un technicien spécialisé ou un service d'entretien autorisé.

DE

Die ordnungsgemäße Reinigung und Pflege von Edelstahl bei professionellen Geräten trägt dazu bei, die Effizienz und Hygiene der Maschinen zu erhalten und ihre weitere Nutzung zu gewährleisten.

Die dünne Schutzschicht, die das Metall bedeckt, kann jedoch mechanisch oder chemisch beschädigt werden (z. B. durch Kratzer, Einschnitte, Schnitte oder die Verwendung von ätzenden Produkten, siehe Tabelle unten).

Einige Tipps zur Pflege von Edelstahl:

1. Verwenden Sie eine milde Reinigungslösung, indem Sie lauwarmes Wasser und ein neutrales Reinigungsmittel mischen. Verwenden Sie keine scharfen oder scheuernden Reinigungsmittel, da diese die Edelstahloberfläche beschädigen können.
2. Tauchen Sie ein weiches Tuch oder einen Schwamm in die Reinigungslösung und wischen Sie die Edelstahloberfläche vorsichtig ab. Achten Sie darauf, der Textur des Edelstahls zu folgen, um Kratzer auf der Oberfläche zu vermeiden.
3. Für hartnäckige Stellen oder Flecken können Sie ein spezielles Reinigungsmittel für Edelstahl für den Lebensmittelbereich verwenden (siehe den Abschnitt über die Reinigung von Geräten im Fimar-Katalog).
4. Spülen Sie die Maschine nach dem Entfernen der Verschmutzung gut mit klarem Wasser ab, um eventuelle Rückstände des Reinigungsmittels vollständig zu entfernen.
5. Trocknen Sie die Oberfläche mit einem sauberen, trockenen Tuch ab, um die Bildung von Wasserflecken zu vermeiden.
6. Neben der regelmäßigen Reinigung ist es ratsam, die Kühlgräte regelmäßig zu warten, um einen optimalen Betrieb zu gewährleisten. Überprüfen Sie die Filter, Dichtungen und den allgemeinen Zustand der Maschine.
7. Achten Sie bei der Reinigung darauf, dass die elektrischen oder mechanischen Teile der Maschine nicht beschädigt werden. Wenden Sie sich immer an einen Fachtechniker oder einen anerkannten Wartungsdienst.



Sostanze nocive



SCHEMA RIASSUNTIVO DI REAZIONE DELL'ACCIAIO INOX A CONTATTO DI ALCUNE SOSTANZE
 SCHEMATIC REACTION OF STAINLESS STEEL IN CONTACT WITH CERTAIN SUBSTANCES
 SCHÉMA SYNTHÉTIQUE DE LA RÉACTION DE L'ACIER INOX AU CONTACT DE CERTAINES SUBSTANCES
 ÜBERSICHTSDIAGRAMM DER REAKTION VON EDELSTAHL IN KONTAKT MIT BESTIMMTEN STOFFEN

| SOSTANZA / SUBSTANCES / SUBSTANCES / SUBSTANZEN | | SOSTANZA / SUBSTANCES / SUBSTANCES / SUBSTANZEN | |
|--|--|---|--|
| ACIDO CLORIDRICO (tutte le concentrazioni) HYDROCHLORIC ACID (all concentrations) ACIDE CHLORHYDRIQUE (toutes les concentrations) SALZSÄURE (alle Konzentrationen) | | ALCOOL ALCOHOL ALCOOL ALKOHOL | |
| ACIDO FLUORIDRICO (tutte le concentrazioni) HYDROFLUORIC ACID (all concentrations) ACIDE FLUORYDRIQUE (toutes les concentrations) FLUORWASSERSTOFFSÄURE (alle Konzentrationen) | | BENZINA BENZENE ESSENCE BENZIN | |
| ACIDO MURIATICO (cloridrico commerciale) MURIATIC ACID (commercial hydrochloric) ACIDE MURIATIQUE (acide chlorhydrique dans le commerce) CHLORWASSERSTOFF (handels bläue Salzsäure) | | BICARBONATO DI SODIO (tutte le concentrazioni) SODIUM BICARBONATE (all concentrations) BICARBONATE DE SOUDE (toutes les concentrations) NATRIUMHYDROGENKARBONAT (alle Konzentrationen) | |
| ACIDO NITRICO fino a 10°C-80°C NITRIC ACID up to 10°C-80°C ACIDE NITRIQUE jusqu 10°C-80°C SALPETERSÄURE bis 10°C-80°C | | CANDEGGINA BLEACH EAU DE JAVEL CHLORBLEICHE | |
| ACIDO SOLFORICO FUMANTE (oleum) 50°C FUMING SULPHURIC ACID (oleum) 50°C ACIDE SULFURIQUE FUMANT (oleum) 50°C DAMPFENDE SCHWEFELSÄURE (Oleum) 50°C | | CARBONATO DI SODIO (soda solvay) fino a 20% SODIUM CARBONATE (solvay soda) up to 20% SOUDE (sel solvay) jusqu 20% NATRIUMKARBONAT (Soda) bis 20% | |
| ACQUARAGIA TURPENTINE WHITE SPIRIT TERPENTIN | | DILUENTI (acetone, toluolo, ecc.) THINNERS (acetone, toluol, etc.) DILUANTS (acetone, toluone, etc.) VERDÜNNUNGSMITTEL (Aceton, Toluolo, usw.) | |



IN CONDIZIONI NORMALI DI USO NON ESISTONO PROBLEMI DI CORROSIONE
UNDER NORMAL CONDITIONS OF USE THERE ARE NO CORROSION ISSUES
DANS DES CONDITIONS NORMALES D'UTILISATION, IL N'Y A PAS DE PROBLÈMES DE CORROSION
UNTER NORMALEN EINSATZBEDINGUNGEN GIBT ES KEINE KORROSIONSPROBLEME



POSSIBILITÀ DI CORROSIONE EVIDENTE, VERIFICARE ATTENTAMENTE LE CONDIZIONI DI IMPIEGO
RISK OF CORROSION, CAREFULLY VERIFY THE CONDITIONS OF USE
RISQUE DE CORROSION ÉVIDENT, VÉRIFIEZ SOIGNEUSEMENT LES CONDITIONS D'UTILISATION
GEFAHR EINER DEUTLICHEN KORROSION, ÜBERPRÜFEN SIE SORGFÄLTIG DIE NUTZUNGSBEDINGUNGEN














SICURI FENOMENI CORROSIVI - NON USARE
CERTAIN CORROSIVE REACTIONS - DO NOT USE
CERTAINES REACTIONS CORROSIVES - NE PAS UTILISER
BESTIMMTE KORROSIONSREAKTIONEN - NICHT VERWENDEN









| SOSTANZA / SUBSTANCES / SUBSTANCES / SUBSTANZEN | |
|--|--|
| GAS DI CLORO UMIDO DAMP CHLORINE GAS GAZ DE CHLORE HUMIDE FEUCHTES CHLORGAS | |
| SAPONE SOAP SAVON SEIFE | |
| SODA CAUSTICA fino a 20% CAUSTIC SODA up to 20% SOUDE CAUSTIQUE jusqu'à 20% ÄTZNATRON bis 20% | |
| SOLFATO DI RAME 10% COPPER SULPHATE 10% SULFATE DE CUIVRE 10% KUPFERSULFAT 10% | |
| SOLVENTI (trielina, benzolo, ecc.) SOLVENTS (triethylene, benzol, etc.) SOLVANTS (trichloroéthylène, benzene, etc.) LÖSUNGSMITTEL (Trichlorethylen , Benzol, usw) | |
| VERNICI PAINTS VERNIS LACKE | |

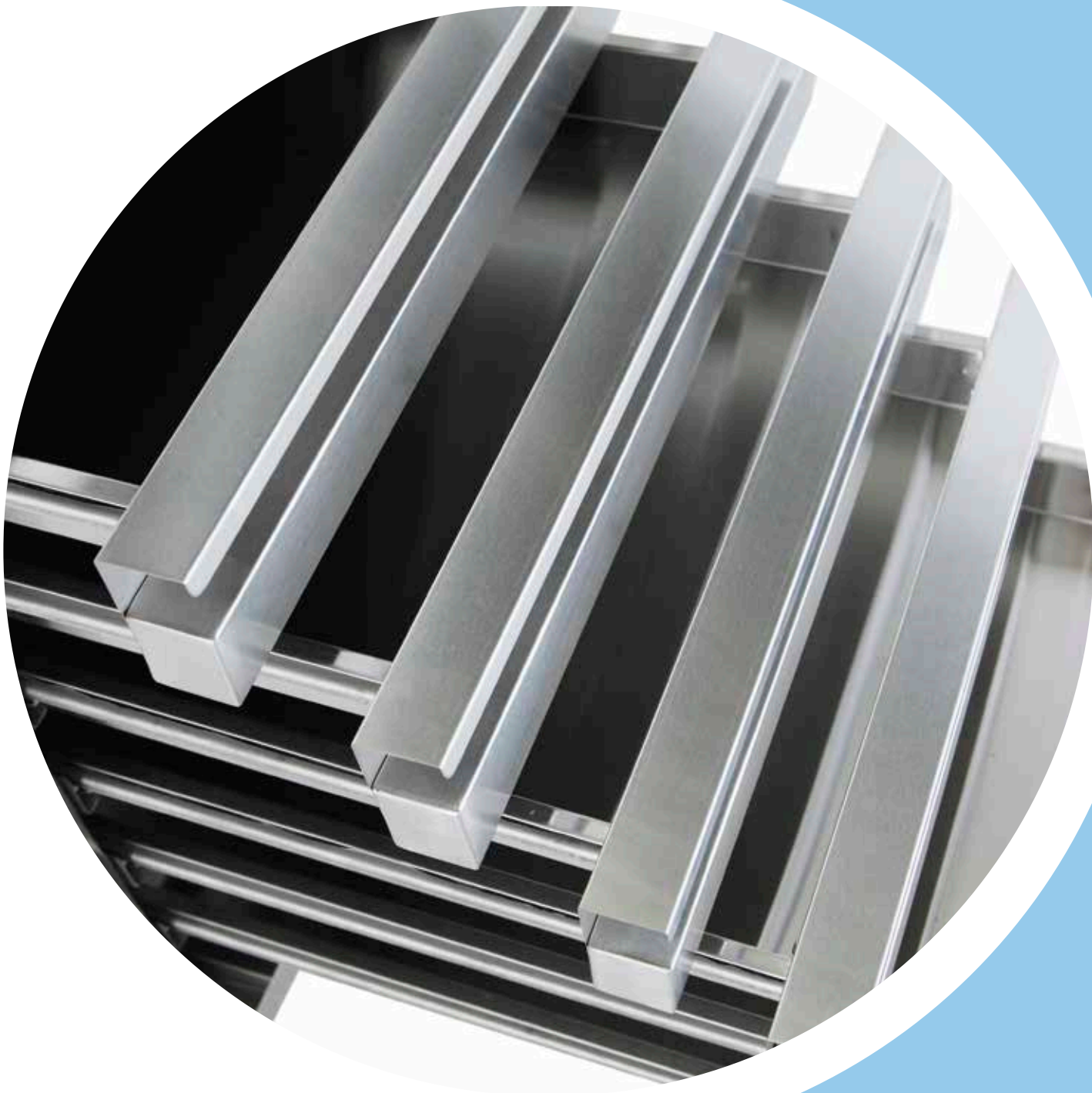


Icone

ICONS
ICÔNES
SYMBOLE

| | IT | EN | FR | DE |
|---|--------------------------------|--------------------------------|---|--------------------------------|
|  | TEMPERATURA DI LAVORO | OPERATING TEMPERATURE | TEMPÉRATURE DE SERVICE | BETRIEBSTEMPERATUR |
|  | DIMENSIONI ESTERNE | EXTERNAL DIMENSIONS | DIMENSIONS EXTÉRIEURES | AUßENABMESSUNGEN |
|  | DIMENSIONI INTERNE | INTERNAL DIMENSIONS | DIMENSIONS INTÉRIEURES | INNENABMESSUNGEN |
|  | CAPACITÀ NOMINALE | NOMINAL CAPACITY | CAPACITÉ NOMINALE | NENNKAPAZITÄT |
|  | TEMPERATURA MASSIMA DI LAVORO | MAX. OPERATING TEMPERATURE | TEMPÉRATURE MAXIMALE DE SERVICE | MAXIMALE BETRIEBSTEMPERATUR |
|  | TIPO DI REFRIGERAZIONE | TYPE OF COOLING | TYPE DE REFROIDISSEMENT | KÜHLUNGSTYP |
| DEFROST | TIPO DI SBRINAMENTO | DEFROSTING TYPE | TYPE DE DÉGIVRAGE | ABTAUUNGSART |
| GAS | TIPO DI GAS REFRIGERANTE | TYPE OF COOLING GAS | GAZ RÉFRIGÉRANT | KÄLTEMITTEL |
|  h/Daily | PRODUZIONE ORARIA/GIORNALIERA | HOURLY/DAILY PRODUCTION | PRODUCTION HORAIRE/QUOTIDIENNE | STÜNDLICHE/TÄGLICHE PRODUKTION |
|  | CAPACITÀ DELLA VASCA | CAPACITY OF THE BOWL | CAPACITÉ DU CONTENANT | BEHÄLTERKAPAZITÄT |
|  CONTROL | CONTROLLO TEMPERATURA | TEMPERATURE CONTROL | RÉGULATION DE LA TEMPÉRATURE | TEMPERATURSTEUERUNG |
|  | ISOLAMENTO | INSULATION | ISOLATION THERMIQUE | TEMPERATURSTEUERUNG |
|  H ₂ O | EVAPORAZIONE ACQUA CONDENSA | CONDENSED WATER EVAPORATION | ÉVAPORATION DE L'EAU DE CONDENSATION | KONDENSWASSERVER- DAMPFUNG |

| | IT | EN | FR | DE |
|---|--------------------------|-----------------------|-------------------------------|------------------------|
|  | ASSORBIMENTO | POWER CONSUMPTION | PUISSANCE ABSORBÉE | STROMAUFNAHME |
|  | TENSIONE | VOLTAGE | TENSION | SPANNUNG |
| MATERIAL | MATERIALE DI COSTRUZIONE | CONSTRUCTION MATERIAL | MATÉRIEL CONSTRUCTIF | BAUSTOFF |
|  | INVERSIONE PORTA | DOOR REVERSING | INVERSION DE PORTE | TÜRUMLENKUNG |
|  | LUCE INTERNA | INTERIOR LIGHT | ECLAIRAGE INTÉRIEUR | INNENBELEUCHTUNG |
| STANDARD | ACCESSORI IN DOTAZIONE | SUPPLIED ACCESSORIES | ACCESSOIRES FOURNIS | MITGELIEFERTE ZUBEHÖRE |
| ENERGY CLASS | CLASSE ENERGETICA | ENERGY CLASS | CLASSE ÉNERGÉTIQUE | ENERGIEKLASSE |
|  | INFO SPEDIZIONI | DELIVERY INFO | INFORMATIONS SUR LA LIVRAISON | VERSANDINFO |
|  | PESO NETTO | NET WEIGHT | POIDS NET | NETTOGEWICHT |
|  | PESO LORDO | GROSS WEIGHT | POIDS BRUT | BRUTTOGEWICHT |
|  | DIMENSIONI DI IMBALLO | PACKAGING DIMENSIONS | DIMENSIONS DES EMBALLAGES | VERPACKUNGSMASSE |



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Condizioni generali di vendita

GENERAL SALES CONDITIONS
CONDITIONS GÉNÉRALES DE VENTE
ALLGEMEINE VERKAUFSBEDINGUNGEN

IT

COSTO DELL' IMBALLO: compreso nel prezzo per le macchine; per ricambi ed accessori è previsto un contributo di € 8,00.

COSTO FISSO GESTIONE ORDINI: € 10,00 solo per ordini di importo inferiore a € 100,00.

ORDINI: gli ordini devono essere trasmessi esclusivamente in forma scritta; nuovi ordini o eventuali modifiche trasmesse in forma orale non verranno accettate.

CONDIZIONI DI PAGAMENTO: Si richiede il pagamento con bonifico bancario per: 1. Prime forniture. - 2. Al superamento del fido. - 3. Invio di ricambi.

DILAZIONI DI PAGAMENTO: da definire.

Sulle somme pagate in ritardo rispetto alla scadenza pattuita, saranno addebitati gli interessi di mora al tasso legale. Eventuali note di accredito saranno detratte nella fattura successiva.

PREZZI: non sono impegnativi, possono subire variazioni senza obbligo di preavviso, in tal caso saranno confermati all'ordine. Tutti i prezzi sono esclusi di IVA.

TERMINI DI CONSEGNA: 1. Per l'Italia, possibile spedizione in 24 ore per macchine disponibili a magazzino. 2. Per macchine da produrre considerare circa 25 giorni salvo imprevisti.

TRASPORTO: FRANCO FABBRICA, la merce viaggia a rischio e pericolo del committente, per cui Fimar S.p.a. non è responsabile per eventuali danni subiti dalla merce durante il trasporto. Eventuali contestazioni dovranno essere effettuate all'atto della consegna entro i termini di legge.

ASSISTENZA TECNICA: a carico del rivenditore per tutta la durata della garanzia di anni uno. Fimar S.p.a. si impegna a fornire, in garanzia, tutti i componenti di ricambio ritenuti difettosi. Il prezzo di vendita fatturato all'utilizzatore finale comprenderà non solo il prezzo dei prodotti finiti venduti, ma anche la gestione da parte del rivenditore della garanzia a copertura di essi. Fimar S.p.a. non dovrà sostenere alcuna spesa diretta o indiretta sostenuta dal rivenditore per la gestione della garanzia. La garanzia decade sul prodotto danneggiato o compromesso da un uso scorretto o comunque non conforme.

INSTALLAZIONE: installazione ed istruzione sull'utilizzo delle macchine e dei suoi accessori sono a carico del rivenditore.

RIPARAZIONI: nel caso in cui un preventivo di riparazione non venga accettato verranno addebitati € 25,00 quale concorso spese dei costi di gestione.

GARANZIA: 12 mesi.

RESI: per eventuali resi autorizzati di merce con imballo integro, sarà trattenuta una quota pari al 15% del valore, con un minimo di € 50.

ASSICURAZIONE: tutte le nostre macchine sono coperte da assicurazione (responsabilità civile verso terzi) Escluso U.S.A. e CANADA.

CATALISTINO: la presente documentazione annulla tutte le precedenti. I dati tecnici, le illustrazioni e le immagini riportate nella presente, sono puramente indicativi. La Ditta si riserva il diritto di modificare le caratteristiche tecniche ed estetiche o sospendere, in ogni momento, la propria produzione senza obbligo di preavviso.

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MARCHI E BREVETTI: è fatto espresso divieto di utilizzare i marchi e/o i brevetti registrati dalla Fimar S.p.a. Si precisa che tutti i macchinari e gli accessori non marcati CE presentano caratteristiche specifiche che non li rendono idonei alla vendita all'interno dei paesi dell'Unione Europea.

RICHIESTA DI DOCUMENTAZIONE TECNICA AGGIUNTIVA: Copia conforme all'originale della Certificazione CE: € 20,00 + spese di spedizione - Copia cartacea del Manuale d'Uso e Manutenzione: € 40,00 + spese di spedizione.

MOD0176V0 - FINITO DI STAMPARE NEL SETTEMBRE 2023

EN

PACKAGING COSTS: included in the price for equipment; for spare parts and accessories there is a charge of € 8.00.

FIXED COST OF ORDER MANAGEMENT: € 10.00 only on orders of less than € 100.00.

ORDERS: Orders must be transmitted in written form only; new orders or any changes transmitted in verbal form will not be accepted.

PAYMENT TERMS: Payment by bank transfer is required for: 1. First deliveries. - 2. On exceeding the credit limit. - 3. Shipment of spare parts.

PAYMENT DEFERRALS: To be defined.

Interest at the legal rate shall be charged on sums paid late with respect to the agreed due date. Any credit notes will be deducted from the next invoice.

PRICES: these are not binding, they may vary without prior notice, in which case they will be confirmed on the order. Prices are VAT excluded.

DELIVERY TERMS: 1. For Italy, possible shipment within 24 hours for machines in stock. 2. For machines to be produced, please allow approximately 25 days, barring unforeseen circumstances.

SHIPMENT: EX WORKS, goods travel at the customer's risk, therefore Fimar S.p.a. is not responsible for any damage suffered by the goods during transport. Any claims must be made at the time of delivery within the legal terms.

TECHNICAL ASSISTANCE: charged to the dealer for the entire duration of the warranty of one year. Fimar S.p.a. undertakes to supply, under warranty, all spare parts deemed defective. The sales price invoiced to the end user shall include not only the price of the finished products sold, but also the dealer's handling of the warranty covering them. Fimar S.p.a. shall not incur any direct or indirect expenses borne by the retailer for the management of the warranty. The warranty shall be void if the product is damaged or impaired by incorrect or otherwise non-compliant use.

INSTALLATION: installation and instruction in the use of the machine and its accessories are the responsibility of the dealer.

REPAIRS: in the event that a repair quote is not accepted, € 25.00 will be charged as a contribution towards operating costs.

WARRANTY: 12 months.

RETURNS: for any authorised returns of goods with undamaged packaging, a fee of 15% of the value will be withheld, with a minimum of € 50.

INSURANCE: all our machines are covered by insurance (third party liability) Excluding U.S.A. and CANADA.

CATALOGUE: this document invalidates all previous ones. The technical data, illustrations and pictures in this document are purely indicative. The Company reserves the right to modify the technical and aesthetic characteristics or discontinue its production at any time without prior notice.

IMAGES AND ILLUSTRATIONS: All images taken by the manufacturer are covered by copyright. Their use or reproduction is subject to authorisation by the company that owns the trademark and holds the material and intellectual property rights. Prices or technical data may be subject to change in the event of typographical errors or changes.

TRADEMARK AND PATENTS: It is expressly forbidden to use the trademarks and/or patents registered by Fimar S.p.a.. Please note that all machinery and accessories that are not CE marked have specific characteristics that make them unsuitable for sale within the countries of the European Union.

REQUEST FOR ADDITIONAL TECHNICAL DOCUMENTATION: Copy conforming to the original of the CE Certification: € 20.00 + shipping costs - Hard copy of the Use and Maintenance Manual: € 40.00 + shipping costs.

MOD0176V0 - PRINTED IN SEPTEMBER 2023

FR

FRAIS D'EMBALLAGE: inclus dans le prix pour les machines; pour les pièces détachées et les accessoires, il y a un supplément de 8,00 €.

FRAIS FIXES DE GESTION DES COMMANDES: 10,00 € uniquement pour les commandes inférieures à 100,00 €.

COMMANDES: Les commandes doivent être transmises uniquement par écrit; les nouvelles commandes ou les modifications transmises oralement ne seront pas acceptées.

CONDITIONS DE PAIEMENT: Le paiement par virement bancaire est exigé pour: 1. les premières livraisons - 2. en cas de dépassement de la limite de crédit - 3. L'envoi de pièces détachées.

RETARDS DE PAIEMENT: à définir.

Les sommes payées en retard par rapport à la date d'échéance convenue sont majorées d'un intérêt au taux légal. Les avoirs éventuels seront déduits de la facture suivante.

PRIX: ils ne sont pas contractuels, ils peuvent varier sans préavis, auquel cas ils seront confirmés lors de la commande. Tous les prix s'entendent hors TVA.

CONDITIONS DE LIVRAISON: 1) Pour l'Italie, expédition possible dans les 24 heures pour les machines en stock. 2) Pour les machines à produire, il faut compter environ 25 jours, sauf imprévus.

TRANSPORT: EX WORKS, la marchandise voyage aux risques et périls du client, par conséquent Fimar S.p.a. n'est pas responsable des éventuels dommages subis par la marchandise pendant le transport. Toute réclamation doit être faite au moment de la livraison dans les délais légaux.

ASSISTANCE TECHNIQUE: à la charge du revendeur pendant toute la durée de la garantie d'un an. Fimar S.p.a. s'engage à fournir, sous garantie, toutes les pièces de rechange jugées défectueuses. Le prix de vente facturé à l'utilisateur final comprend non seulement le prix des produits finis vendus, mais aussi la prise en charge par le revendeur de la garantie qui les couvre. Fimar S.p.a. ne supportera pas les frais directs ou indirects encourus par le revendeur pour la gestion de la garantie. La garantie est annulée si le produit est endommagé ou détérioré à la suite d'une utilisation incorrecte ou non conforme.

INSTALLATION: l'installation et la formation à l'utilisation de l'appareil et de ses accessoires sont à la charge du revendeur.

RÉPARATIONS: en cas de refus d'un devis de réparation, 25,00 € seront facturés à titre de participation aux frais d'exploitation.

GARANTIE: 12 mois.

RETOURS: pour tout retour autorisé de marchandises dans un emballage intact, une retenue de 15% de la valeur sera effectuée, avec un minimum de 50 €.

ASSURANCE: toutes nos machines sont couvertes par une assurance (responsabilité civile), à l'exclusion des États-Unis et du Canada.

CATALOGUE LISTE: Ce document annule tous les documents précédents. Les données techniques, les illustrations et les photos contenues dans ce document sont purement indicatives. La société se réserve le droit de modifier les caractéristiques techniques et esthétiques ou d'arrêter la production à tout moment et sans préavis.

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MARQUES ET BREVETS: Il est expressément interdit d'utiliser les marques et/ou les brevets déposés par Fimar S.p.a.. Il est à noter que les machines et les accessoires non marqués CE présentent des caractéristiques spécifiques qui les rendent impropres à la vente dans les pays de l'Union européenne.

DEMANDE DE DOCUMENTATION TECHNIQUE SUPPLÉMENTAIRE: Copie conforme à l'original de la certification CE: 20,00 € + frais d'expédition - Copie papier du manuel d'utilisation et d'entretien: 40,00 € + frais d'expédition.

MOD0176V0 - IMPRESSION TERMINÉE EN SEPTEMBRE 2023

DE

VERPACKUNGSKOSTEN: für Maschinen im Preis inbegriffen; für Ersatzteile und Zubehör wird eine Gebühr von 8,00 € erhoben.

FESTE KOSTEN FÜR DIE BESTELLUNGSVERWALTUNG: 10,00 € nur für Bestellungen unter 100,00 €.

AUFTRÄGE: Aufträge sind ausschließlich in schriftlicher Form zu übermitteln; mündlich übermittelte Neuaufträge oder Änderungen werden nicht angenommen.

ZAHLUNGSBEDINGUNGEN: Die Zahlung per Banküberweisung ist erforderlich: 1. bei der ersten Lieferung. - 2. bei Überschreitung des Kreditlimits. - 3. bei Versand von Ersatzteilen.

ZAHLUNGSVERZÖGERUNGEN: zu bestimmen.

Auf verspätet gezahlte Beträge werden Verzugszinsen in Höhe des gesetzlichen Zinssatzes erhoben. Eventuelle Gutschriften werden mit der nächsten Rechnung verrechnet.

PREISE: Sie sind unverbindlich und können ohne vorherige Ankündigung geändert werden; in diesem Fall werden sie auf der Bestellung bestätigt. Alle Preise verstehen sich ohne Mehrwertsteuer.

LIEFERBEDINGUNGEN: 1. für Italien, möglicher Versand innerhalb von 24 Stunden für Geräte auf Lager. 2) Für Geräte, die hergestellt werden sollen, beträgt die Lieferzeit etwa 25 Tage, sofern keine unvorhergesehenen Umstände eintreten.

TRANSPORT: AB WERK, die Ware reist auf Risiko des Kunden, daher ist Fimar S.p.a. nicht für eventuelle Schäden an der Ware während des Transports verantwortlich. Eventuelle Reklamationen müssen zum Zeitpunkt der Lieferung innerhalb der gesetzlichen Fristen geltend gemacht werden.

TECHNISCHE UNTERSTÜTZUNG: zu Lasten des Händlers für die gesamte Dauer der Garantie von einem Jahr. Fimar S.p.a. verpflichtet sich, im Rahmen der Garantie alle Ersatzteile zu liefern, die als defekt gelten. Der dem Endverbraucher in Rechnung gestellte Verkaufspreis umfasst nicht nur den Preis für die verkauften Endprodukte, sondern auch die Abwicklung der Garantie durch den Händler. Fimar S.p.a. übernimmt keine direkten oder indirekten Kosten, die dem Wiederverkäufer durch die Abwicklung der Garantie entstehen. Die Garantie erlischt, wenn das Produkt durch unsachgemäßen oder anderweitig nicht konformen Gebrauch beschädigt oder beeinträchtigt wird.

INBETRIEBNAHME: Die Inbetriebnahme und die Einweisung in den Gebrauch des Geräts und seines Zubehörs liegen in der Verantwortung des Händlers.

REPARATUREN: Falls ein Kostenvorschlag für eine Reparatur nicht akzeptiert wird, werden 25,00 € als Beitrag zu den Betriebskosten berechnet.

GARANTIE: 12 Monate.

RÜCKGABE: Für jede genehmigte Rücksendung von Waren mit unbeschädigter Verpackung wird eine Gebühr von 15 % des Wertes einbehalten, mindestens jedoch 50 €.

VERSICHERUNG: Alle unsere Geräte sind versichert (Haftpflicht), ausgenommen USA und KANADA.

KATALOG-PREISLISTE: Dieses Dokument ersetzt alle vorherigen Dokumente. Die technischen Daten, Illustrationen und Bilder in diesem Dokument sind rein indikativ. Das Unternehmen behält sich das Recht vor, die technischen und ästhetischen Merkmale zu ändern oder die Produktion jederzeit und ohne Vorankündigung einzustellen.

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ANFORDERUNG VON ZUSÄTZLICHEN TECHNISCHEM DOKUMENTEN: Kopie, die dem Original der CE-Zertifizierung entspricht: € 20,00 + Versandkosten - Ausdruck der Bedienungs- und Wartungsanleitung: 40,00 € + Versandkosten.

MOD0176V0 - DRUCKFERTIGSTELLUNG IM SEPTEMBER 2023



Premium Line Energy Saving

Armadi refrigerati GN2/1 - ventilati - Energy Saving



IT Gli armadi refrigerati UGN650 e GNH610 fanno parte della nuova serie di prodotti **Energy Saving** studiati e realizzati appositamente per il contenimento dei consumi energetici.

I refrigerati UGN sono realizzati in AISI 304 - versione TN in Classe A - versione BT in Classe B. Griglie interne GN 2/1 su guide stampate - massima igienicità - isolamento 100 mm.

Gli armadi refrigerati della linea GNH sono realizzati in acciaio inox - griglie GN 2/1 su guide standard - isolamento di 80 mm - unità refrigerante Monoblocco - gruppo refrigerante con sistema plug-in caratterizzato da installazione o eventuale rimozione/sostituzione facile ed immediata - motore più silenzioso - Monoblocco protetto da lamiera in acciaio inox.

EN The UGN650 and GNH610 refrigerated cabinets are part of the new **Energy Saving** product line specifically designed and manufactured to reduce energy consumption.

UGN refrigerated cabinets are made of AISI 304 - TN version in Class A - BT version in Class B. Internal GN 2/1 grids on moulded guides - maximum hygiene - 100 mm insulation.

The refrigerated cabinets of the GNH line are made of stainless steel - GN 2/1 grids on standard guides - 80 mm insulation - Monobloc refrigerating unit - plug-in system refrigerating unit featuring easy and immediate installation or eventual removal/replacement - quieter motor - Monobloc protected by stainless steel sheet.

FR Les armoires réfrigérées UGN650 et GNH610 font partie de la nouvelle série de produits **Energy Saving** conçus et fabriqués spécifiquement pour réduire la consommation d'énergie.

Les armoires réfrigérées UGN sont fabriquées en AISI 304 - version TN en classe A - version BT en classe B. Grilles internes GN 2/1 sur guides moulés - hygiène maximale - isolation de 100 mm.

Les armoires frigorifiques de la ligne GNH sont réalisées en acier inox - grilles GN 2/1 sur glissières standard - isolation de 80 mm - groupe frigorifique Monobloc - groupe frigorifique à système plug-in caractérisé par une installation ou un démontage/remplacement facile et immédiat - moteur plus silencieux - Monobloc protégé par une tôle en acier inox.

DE Die Kühlschränke UGN650 und GNH610 gehören zu der neuen **Energy Saving** Serie, die speziell zur Reduzierung des Energieverbrauchs entwickelt und hergestellt wurde.

Die UGN-Kühlschränke sind aus AISI 304 gefertigt - TN-Version in Klasse A - BT-Version in Klasse B. Interne Gitter GN 2/1 auf vorgeformten Führungen - maximale Hygiene - 100 mm Isolierung.

Die Kühlschränke der Serie GNH sind aus Edelstahl - Gitter GN 2/1 auf Standardführungen - Isolierung 80 mm - Monoblock-Kühlaggregat - steckerfertiges Kühlaggregat, das sich durch eine einfache und sofortige Montage bzw. Demontage/Austausch auszeichnet - leiserer Motor - Monoblock mit Schutz aus Edelstahlblech.

Optional

| GRP21R - GN2/1 mod. G-UGN650TN-BT | GRP21-FC - GN2/1 mod. M-GNH610TN-FC / M-GNH610BT-FC | RUO120 | CG21 |
|--|---|---|--|
| Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | | Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost |

G-UGN650TN G-UGN650BT



| | G-UGN650TN | G-UGN650BT |
|---------------------|--|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 740 x 875 x 2090(h) mm | |
| | 533 x 700 x 1501(h) mm | |
| | 560 L | |
| | +43°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 100 mm | |
| | 250 W | 380 W |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| REVERSIBLE | | |
| | led | |
| STANDARD | 3 griglie / grids GN2/1 | |
| ENERGY CLASS | A | B |
| | | |
| | 110 Kg | 125 Kg |
| | 130 Kg | 145 Kg |
| | 760 x 905 x 2150(h) mm | |



Premium Line

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

M-GNH610TN-FC M-GNH610BT-FC



| | M-GNH610TN-FC | M-GNH610BT-FC |
|---------------------|--|---------------|
| | +0°C / +8°C | -18°C / -22°C |
| | 726 x 864 x 2150(h) mm | |
| | 566 x 714 x 1500(h) mm | |
| | 605 L | |
| | 38°C / 70%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 80 mm | |
| | 167 W | 205 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | si / yes | |
| | led | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | A | B |
| | | |
| | 122 Kg | 130 Kg |
| | 139 Kg | 147 Kg |
| | 756 x 890 x 2190(h) mm | |

FORCOLD
by flmar

MONOBLOCK

Premium Line

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

Armadi refrigerati per la frollatura



IT Macchine professionali per la frollatura della carne - porta in vetro per seguire direttamente la maturazione e la frollatura dei prodotti - ambiente controllato e sicuro grazie alla lampada UV germicida - controllo costante temperatura, umidità e ventilazione garantiscono un perfetto processo di frollatura. La linea G-GDMA presenta una struttura esterna in lamiera verniciata nera - interno in ABS antibatterico - sensore apertura della porta - spia acustica per segnalazione guasti - supporto e ganci in **acciaio inox AISI 304**. Il modello G-DPH508 presenta una struttura completamente in acciaio inox - porta in vetro temperato a triplo strato - luci verticali a LED - blocchi sale sul fondo per un rapido assorbimento dei liquidi conseguenti alla frollatura - supporto e ganci in **acciaio inox AISI 304**.

EN Professional machines for meat aging - glass door to directly monitor the aging and seasoning of products - controlled and safe environment thanks to the UV sterilizing lamp - constant temperature, humidity and ventilation control guarantee a perfect aging process. The G-GDMA line has an external structure in black painted sheet metal - interior in anti-bacterial ABS - door opening sensor - acoustic warning light for faults - support and hooks in **stainless steel AISI 304**. The G-DPH508 model has a structure entirely made of stainless steel - door in triple-layer tempered glass - vertical LED lights - salt blocks on the bottom for rapid absorption of liquids resulting from the maturing process - support and hooks in **stainless steel AISI 304**.

FR Machines professionnelles pour la maturation de la viande - porte vitrée pour suivre directement la maturation et l'affinage des produits - environnement contrôlé et protégé grâce à la lampe UV stermicide - température, humidité et ventilation constantes qui garantissent un parfait contrôle de la maturation. La ligne G-GDMA se caractérise par une structure externe en tôle peinte en noir - intérieur en ABS antibactérien - capteur d'ouverture de la porte - avertisseur acoustique - support et crochets en **acier inox AISI 304**. Le modèle G-DPH508 a une structure entièrement en acier inox - porte en verre trempé à trois couches - lumières LED verticales - blocs de sel sur le fond pour l'absorption rapide des liquides résultant de la maturation - support et crochets en **acier inox AISI 304**.

DE Professionelle Maschinen für die Fleischreifung - Glastür zur direkten Beobachtung der Reifung und Alterung des Produkts - kontrollierte und sichere Umgebung dank der stermiziden UV-Lampe - gleichbleibende Temperatur-, Feuchtigkeits- und Lüftungs-Überwachung, die einen perfekten Reifungsprozess garantiert. Die Serie G-GDMA hat eine Außenstruktur aus schwarz lackiertem Blech - Innenraum aus antibakteriellem ABS - Türöffnungssensor - akustisches Warnlicht für Störungen - Halterung und Haken aus **Edelstahl AISI 304**. Das Modell G-DPH508 hat ein Gehäuse aus Edelstahl - Tür aus dreifach gehärtetem Glas - vertikale LED-Leuchten - Salzblöcke auf dem Boden für eine schnelle Aufsaugung der beim Reifungsprozess anfallenden Flüssigkeiten - Halterung und Haken aus **Edelstahl AISI 304**.

Optional

| GRI508 mod. G-DPH508 | GRPFR120180 mod. G-GDMA120-180 | ASTFR46120180 mod. G-GDMA46-120-180 | ASTFR508 mod. G-DPH508 | GAFR120180 mod. G-GDMA120-180 | GAFR508 mod. G-DPH508 |
|---|-----------------------------------|---|---------------------------|--|--------------------------|
| Griglia Inox Stainless steel grid Grille en acier inox Edelstahlgitter | | Asta inox Stainless steel rod Tige en acier inox Edelstahlstange für Kühlschrank | | Gancio Inox Stainless steel hook Crochet en acier inox Edelstahlhaken für Kühlschrank | |

G-GDMA46



| GRPFR46 mod. G-GDMA46 | ASTFR46120180 mod. G-GDMA46 | GAFR4046 mod. G-GDMA46 |
|---|--|---|
| Griglia Inox Stainless steel grid Grille en acier inox Edelstahlgitter | Asta inox Stainless steel rod Tige en acier inox Edelstahlstange für Kühlschrank | Gancio Inox Stainless steel hook Crochet en acier inox Edelstahlhaken für Kühlschrank |

| | |
|-------------------|--|
| | G-GDMA46 Built-in |
| | +1°C / +25°C |
| | 595 x 570 x 820(h) mm |
| | 512 x 443 x 612(h) mm |
| | 98 L |
| | 60% - 85% HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| | 40 mm |
| | 140 W |
| | 220V-240V / 50Hz |
| MATERIAL | lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass |
| REVERSIBLE | si / yes |
| | led |
| STANDARD | 1 griglia + asta con 3 ganci / grid + rod with 3 hooks |
| | |
| | 44 Kg |
| | 47 Kg |
| | 660 x 655 x 865(h) mm |

Premium Line

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

G-GDMA120N G-GDMA180N



G-GDMA180N



G-GDMA120N

| | G-GDMA120N Free standing / built-in | G-GDMA180N Free standing / built-in |
|-------------------|--|--|
| | +1°C / +25°C | |
| | 595 x 710 x 1270(h) mm | 595 x 710 x 1720(h) mm |
| | 485 x 552 x 1055(h) mm | 485 x 552 x 1508(h) mm |
| | 233 L | 352 L |
| | 60% - 85% HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| CONTROL | elettronico / electronic | |
| | 55 mm | |
| | 170 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass | |
| REVERSIBLE | si / yes | |
| | led | |
| STANDARD | 3 griglie + asta con 3 ganci / 3 grids + rod with 3 hooks | |
| | | |
| | 69 Kg | 83 Kg |
| | 81 Kg | 96 Kg |
| | 645 x 780 x 1430(h) mm | 645 x 780 x 1870(h) mm |

Premium Line

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

G-GDPH508C

New



ganci / hooks

SALT508
mod. G-DPH508C

Blocco di sale
Salt block
Bloc de sel
Salzblock

| | |
|-------------------|--|
| | G-GDPH508C |
| | 0°C / +25°C |
| | 730 x 805 x 2100(h) mm |
| | 575 x 650 x 1375(h) mm |
| | 508 L |
| | 70% - 90% HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| | 60 mm |
| | 400 W |
| | 220V-240V / 50Hz |
| MATERIAL | interno in acciaio Inox AISI 304 - esterno in acciaio inox 430 internal stainless steel AISI 304 - external stainless steel 430 |
| REVERSIBLE | no |
| | led |
| STANDARD | 5 piani / shelves 526 x 604 mm + 2 aste con 2 ganci / 2 rods with hooks + blocco di sale / salt block |
| | |
| | 145 Kg |
| | 170 Kg |
| | 835 x 930 x 2270(h) mm |

Premium Line

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

Fabbricatori di ghiaccio cubetto pieno da 18 gr



IT Fabbricatori di ghiaccio a cubetto pieno da 18 gr - struttura completamente in acciaio inox. La formazione dei cubetti avviene attraverso l'aspersione d'acqua su di un evaporatore orizzontale in rame il quale, raffreddandosi, forma dei cubetti di ghiaccio ad alta densità puri e cristallini; il cubetto pieno è il più indicato per il raffreddamento prolungato di qualsiasi bevanda. Disponibili nella versione con raffreddamento ad acqua, (GH20-30-40-50-60-100W) oppure ad aria (GH20-30-40-50-60-100A).

FR Machines à glaçons pleins de 18 g - corps en acier inox. Les cubes sont formés par l'aspersion d'eau sur un évaporateur horizontal en cuivre qui, en se refroidissant, forme des glaçons purs, cristallins et de haute densité; le cube plein est le plus approprié pour le refroidissement prolongé de n'importe quelle boisson. Disponible en version refroidie par eau (GH20-30-40-50-60-100W) ou par air (GH20-30-40-50-60-100A).

EN 18 g solid cube ice-makers - entirely made of stainless steel. The cubes are formed by sprinkling water over a horizontal copper evaporator which, as it cools, forms pure, crystalline, high-density ice cubes; the full cube is the most suitable for prolonged cooling of any beverage. Available in water-cooled (GH20-30-40-50-60-100W) or air-cooled (GH20-30-40-50-60-100A) versions.

DE 18 g Vollwürfel-Eisbereiter - komplett aus Edelstahl gefertigt. Die Würfel werden gebildet, indem Wasser über einen horizontalen Kupferverdampfer gespritzt wird, der bei der Abkühlung reine, kristalline Eiswürfel mit hoher Dichte bildet; der Vollwürfel ist am besten für eine längere Kühlung jedes Getränks geeignet. Erhältlich in wassergekühlter (GH20-30-40-50-60-100W) oder luftgekühlter (GH20-30-40-50-60-100A) Ausführung.

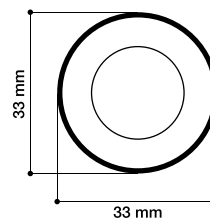
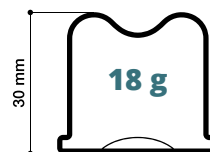


GH20A-GH20W GH30A-GH30W



GH20A

| | GH20A - GH20W | GH30A - GH30W |
|--------------------|---|---|
| | | |
| | 450 W | |
| 1 Ph | 220V-240V / 50Hz | |
| GAS | R452A | |
| h/D. | 20 Kg ⬆️ 21°C - ⬇️ 15°C | 30 Kg ⬆️ 21°C - ⬇️ 15°C |
| | 6 Kg | 10 Kg |
| | W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled | |
| CONTROL | meccanico / mechanical | |
| mm | 365 x 495 x 600(h) mm (+0/20 mm piedini regolabili / adjustable feet) | 365 x 495 x 690(h) mm (+0/20 mm piedini regolabili / adjustable feet) |
| | | |
| NET Kg | 32 Kg | 34 Kg |
| GROSS Kg | 36 Kg | 38,5 Kg |
| mm | 420 x 560 x 760(h) mm | 420 x 560 x 860(h) mm |



Premium Line

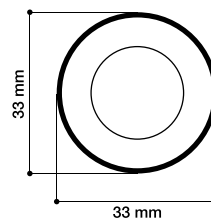
Fabbricatori di ghiaccio / Ice cube maker
Machines à glaçons / Eisbereiter

GH40A-GH40W GH50A-GH50W



GH40A

| | GH40A - GH40W | GH50A - GH50W |
|----------------|---|---|
| | | |
| | 570 W | 750 W |
| | 220V-240V / 50Hz | |
| GAS | R452A | |
| | 40 Kg ⬆ 21°C - ⬇ 15°C | 50 Kg ⬆ 21°C - ⬇ 15°C |
| | 15 Kg | 25 Kg |
| | W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled | |
| CONTROL | meccanico / mechanical | |
| | 500 x 585 x 685(h) mm (+0/20 mm piedini regolabili / adjustable feet) | 500 x 585 x 795(h) mm (+0/20 mm piedini regolabili / adjustable feet) |
| | | |
| | 45 Kg | 49 Kg |
| | 52,5 Kg | 56,5 Kg |
| | 575 x 640 x 850(h) mm | 575 x 640 x 950(h) mm |



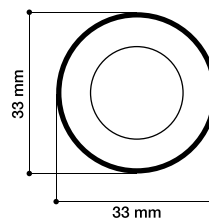
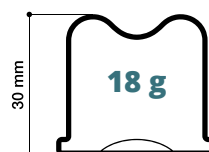
GH60A-GH60W GH100A-GH100W

New



GH60A

| | GH60A - GH60W | GH100A - GH100W |
|------------|---|---|
| | | |
| | 780 W | 1200 W |
| | 220V-240V / 50Hz | |
| GAS | R452A | |
| | 60 Kg ⬆ 21°C - ⬇ 15°C | 100 Kg ⬆ 21°C - ⬇ 15°C |
| | 40 Kg | 60 Kg |
| | W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled | |
| | meccanico / mechanical | |
| | 740 x 605 x 915(h) mm (+40/50 mm piedini regolabili / adjustable feet) | 740 x 605 x 1015(h) mm (+40/50 mm piedini regolabili / adjustable feet) |
| | | |
| | 72 Kg | 82 Kg |
| | 81 Kg | 91 Kg |
| | 810 x 670 x 1080(h) mm | 810 x 670 x 1180(h) mm |



Premium Line

Fabbricatori di ghiaccio / Ice cube maker
Machines à glaçons / Eisbereiter

Fabbricatori di ghiaccio a scaglie granulari



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

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

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

DE Granulatflockeneisbereiter - komplett aus Edelstahl gefertigt. Das Flockeneis wird durch einen vertikalen zylindrischen Verdampfer gebildet, ausgestattet mit einer Schnecke, die es von der Innenfläche abkratzt und zu einem Eisbrecher befördert, der es durch Reduzierung der Restwassermenge ausspült. GC100W: wassergekühlt (Einbau) - GC100A luftgekühlt. Verstellbare Füße H. 40-50 mm.



GC100A-GC100W



GC100A

| | |
|---|---|
|  | GC100A - GC100W |
|  | 700 W |
|  | 220V-240V / 50Hz |
| GAS | R452A |
|  | 100 Kg 21°C - 15°C |
|  | 15 Kg |
|  | W = Raffreddamento ad acqua - Water cooled A = Raffreddamento ad aria - Air cooled |
|  CONTROL | meccanico / mechanical |
|  | 500 x 670 x 696(h) mm (+40/50 mm piedini regolabili /adjustable feet) |
|  | |
|  | 58 Kg |
|  | 65,5 Kg |
|  | 580 x 750 x 850(h) mm |

Premium Line

Fabbricatori di ghiaccio / Ice cube maker
Machines à glaçons / Eisbereiter

Armadi refrigerati GN2/1 - ventilati - Linea START

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

EN GN2/1 refrigerated cabinets made of stainless steel. Ventilated refrigeration - built-in unit - concealed evaporator for maximum available space - motor compartment with insulated sides - electronic temperature control with digital thermostat - electric heating element around the door frame to prevent condensation - automatic defrosting and automatic control of defrosting temperature - automatic evaporation of condensation water - anti-corrosion treated evaporator. Door lock with key - tool-free removable door gasket - internal LED light - bottom with rounded corners - external bottom and back panels in galvanised plate. Height-adjustable feet.

FR Armoires réfrigérées ventilées GN2/1 en acier inox. Réfrigération ventilée - unité intégrée - évaporateur escamotable pour le plus grand espace disponible - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de la porte pour éliminer la condensation - dégivrage automatique et contrôle automatique de la température de dégivrage - évaporation automatique de l'eau de condensation - évaporateur traité anticorrosion. Serrure de porte avec clé - joint de porte amovible sans outils - éclairage interne par LED - fond avec coins arrondis - panneaux extérieurs de fond et de dos en tôle galvanisée. Pieds réglables en hauteur.

DE GN2/1 umluftgekühlte Edelstahl Kühlschränke. Umluftkühlung - eingebaute Motoreinheit - Verdampfer verdeckt positioniert, um maximalen Raum zu gewinnen - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit digitalem Thermostat - elektrisches Heizelement um den Türrahmen, um Kondenswasser zu beseitigen - automatische Abtaugung und automatische Regelung der Abtautemperatur - automatische Verdampfung von Kondenswasser - korrosionsgeschützter Verdampfer. Türschloss mit Schlüssel - Türdichtung ohne Werkzeug abnehmbar - LED-Innenbeleuchtung - Boden mit abgerundeten Ecken - Außenboden und Rückwand aus verzinktem Blech. Edelstahl höhenverstellbare Füße.

Optional

| CG21 | GRP21-FC GN2/1 | RUO120 | A64 600 x 400 mm |
|--|--|--|--|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | Kit supporti guide per teglie Slides-Bracket set Kit pour supports glissières Führungsschienen- und Trägersatz |

G-GN650TN-FC G-GN650BT-FC



| | G-GN650TN-FC | G-GN650BT-FC |
|---------------------|--|---------------|
| | +2°C / +8°C | -18°C / -22°C |
| | 740 x 830 x 2010(h) mm | |
| | 620 x 700 x 1396(h) mm | |
| | 650 L | |
| | +35°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 305 W | 520 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | si / yes | |
| | led | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 120 Kg | 124 Kg |
| | 127 Kg | 135 Kg |
| | 765 x 855 x 2080(h) mm | |

FORCOLD
by flmar

Start Line

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



Professional Line

Armadi refrigerati GN2/1 - ventilati - Linea PRO

IT Refrigerazione ventilata - gruppo incorporato - evaporatore posizionato a scomparsa in modo da avere massimo spazio disponibile - vano motore con fianchi coibentati - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico - controllo elettronico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. Porta con molla di ritorno e reversibile (escluso G-GNV600DT) - chiusura porta con chiave - guarnizione porta estraibile senza utensili - luce interna a LED - fondo con angoli arrotondati - pannelli esterni di fondo e schienale in lamiera galvanizzata. Piedini regolabili in altezza. I modelli M-GN sono dotati di unità refrigerante Monoblocco - gruppo refrigerante con sistema plug-in caratterizzato da installazione o eventuale rimozione/sostituzione facile ed immediata - motore più silenzioso - Monoblocco protetto da lamiera in acciaio inox.

EN Ventilated refrigeration - built-in unit - concealed evaporator for maximum available space - motor compartment with insulated sides - electronic temperature control with digital thermostat - electric heating element around the door frame to prevent condensation - automatic defrosting - electronic control of defrosting temperature - automatic evaporation of condensation water - anti-corrosion treated evaporator. Reversible door with self closing spring (except G-GNV600DT) - door lock with key - tool-free removable door gasket - internal LED light - bottom with rounded corners - external bottom and back panels in galvanised plate. Height-adjustable feet. M-GN models are equipped with Monobloc refrigerating unit - plug-in system refrigerating unit characterised by easy and immediate installation or eventual removal/replacement - quieter motor - Monobloc protected by stainless steel sheet.

FR Réfrigération ventilée - unité intégrée - évaporateur escamotable pour le plus grand espace disponible - compartiment moteur avec côtés isolés - régulation électronique de la température avec thermostat digital - résistance électrique autour du cadre de la porte pour éliminer la condensation - dégivrage automatique - contrôle électronique de la température de dégivrage - évaporation automatique de l'eau de condensation - évaporateur traité anticorrosion. Porte avec ressort de rappel et réversible (sauf G-GNV600DT) - serrure de porte avec clé - joint de porte amovible sans outils - éclairage interne par LED - fond avec coins arrondis - panneaux extérieurs de fond et de dos en tôle galvanisée. Pieds réglables en hauteur. Les modèles M-GN sont équipés d'un groupe frigorifique Monobloc - groupe frigorifique système plug-in caractérisé par une installation facile et immédiate ou par un éventuel démontage/remplacement - moteur plus silencieux - Monobloc protégé par une tôle en acier inox.

DE Umluftkühlung-eingebaute Motoreinheit-Verdampfer verdeckt positioniert, um maximalen Raum zu gewinnen - Motorraum mit isolierten Seiten - elektronische Temperaturregelung mit digitalem Thermostat - elektrisches Heizelement um den Türrahmen, um Kondenswasser zu beseitigen - automatische Abtauung - elektronische Regelung der Abtautemperatur - automatische Verdampfung von Kondenswasser - korrosionsgeschützter Verdampfer. Tür mit Rückholfeder und reversibel (außer G-GNV600DT) - Türschloss mit Schlüssel - Türdichtung ohne Werkzeug abnehmbar - LED-Innenbeleuchtung - Boden mit abgerundeten Ecken - Außenboden und Rückwand aus verzinktem Blech. Höhenverstellbare Füße. Die Modelle M-GN sind mit einem Monoblock-Kühlaggregat ausgestattet - Kühlaggregat mit Stecksystem, das sich durch eine einfache und sofortige Installation oder einen eventuellen Ausbau/Austausch auszeichnet - leiserer Motor - Monoblock durch Edelstahlblech geschützt.

Optional

| CG21 | GRP21 GN2/1 | GRP21-FC | RUO120 | A64 600 x 400 mm |
|--|--|----------|--|--|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | | Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | Kit supporti guide per teglie Slides-Bracket set Kit pour supports glissières Führungsschienen- und Trägersatz |

G-GN650TN G-GN650BT



Professional Line

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

| | G-GN650TN | G-GN650BT |
|---------------------|--|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 740 x 830 x 2010(h) mm | |
| | 624 x 685 x 1396(h) mm | |
| | 650 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 315 W | 500 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | si / yes | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 134 Kg | 138 Kg |
| | 153 Kg | 157 Kg |
| | 765 x 855 x 2180(h) mm | |

M-GN650TN-FC M-GN650BT-FC



| | M-GN650TN-FC | M-GN650BT-FC |
|---------------------|--|---------------|
| | +0°C / +8°C | -18°C / -22°C |
| | 740 x 830 x 2010(h) mm | |
| | 620 x 700 x 1396(h) mm | |
| | 650 L | |
| | +38°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 420 W | 450 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | si / yes | |
| | led | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 108 Kg | 114 |
| | 123 Kg | 129 |
| | 765 x 855 x 2080(h) mm | |

FORCOLD
by flmar ECO RANGE

MONOBLOCK

Professional Line

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

G-GN650TNG G-GN650BTG



Professional Line

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

| | G-GN650TNG | G-GN650BTG |
|---------------------|--|---------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 740 x 830 x 2010(h) mm | |
| | 624 x 685 x 1396(h) mm | |
| | 650 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 315 W | 500 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox AISI 304 + porta a vetro stainless steel AISI 304 + glass door | |
| | no | |
| | si / yes | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | D |
| | | |
| | 138 Kg | 153 Kg |
| | 157 Kg | 173 Kg |
| | 765 x 855 x 2180(h) mm | |

M-GN650TNG-FC M-GN650BTG-FC



| | M-GN650TNG-FC | M-GN650BTG-FC |
|---------------------|--|---------------|
| | +0°C / +8°C | -18°C / -22°C |
| | 740 x 830 x 2010(h) mm | |
| | 620 x 700 x 1396(h) mm | |
| | 650 L | |
| | +38°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 305 W | 520 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox + porta a vetro / stainless steel + glass door | |
| | no | |
| | led | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | E |
| | | |
| | 125 Kg | 140 Kg |
| | 139 Kg | 154 Kg |
| | 765 x 855 x 2080(h) mm | |

FORCOLD
by flmar

MONOBLOCK

Professional Line

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

G-GN1410TN G-GN1410BT



| | G-GN1410TN | G-GN1410BT |
|---------------------|--|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 1480 x 830 x 2010(h) mm | |
| | 1360 x 685 x 1390(h) mm | |
| | 1325 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 320 W | 730 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | si / yes | |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 195 Kg | 208 Kg |
| | 219 Kg | 235 Kg |
| | 1505 x 855 x 2180(h) mm | |



Professional Line

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

M-GN1410TN-FC M-GN1410BT-FC



| | M-GN1410TN-FC | M-GN1410BT-FC |
|---------------------|--|---------------|
| | +0°C / +8°C | -18°C / -22°C |
| | 1480 x 830 x 2010(h) mm | |
| | 1360 x 632 x 1397(h) mm | |
| | 1300 L | |
| | +38°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 846 W | 730 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | led | |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 164 Kg | 172 Kg |
| | 189 Kg | 197 Kg |
| | 1505 x 855 x 2080(h) mm | |

FORCOLD
by flmar

MONOBLOCK

Professional Line

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

G-GN1410TNG



| | |
|---------------------|--|
| | G-GN1410TNG |
| | +2°C / +8°C |
| | 1480 x 830 x 2010(h) mm |
| | 1360 x 685 x 1390(h) mm |
| | 1325 L |
| | +32°C / 55%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| | 60 mm |
| | 500 W |
| | 220V-240V / 50Hz |
| | 1 Ph |
| MATERIAL | acciaio inox AISI 304 + porta a vetro stainless steel AISI 304 + glass door |
| REVERSIBLE | no |
| | si / yes |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides |
| ENERGY CLASS | |
| | |
| | 208 Kg |
| | 235 Kg |
| | 1505 x 855 x 2180(h) mm |



Professional Line

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

M-GN1410TNG-FC M-GN1410BTG-FC



| | M-GN1410TNG-FC | M-GN1410BTG-FC |
|---------------------|--|----------------|
| | +0°C + 8°C | -18°C / -22°C |
| | 1480 x 830 x 2010(h) mm | |
| | 1360 x 700 x 1397(h) mm | |
| | 1300 L | |
| | +38°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 508 W | 815 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox + porta a vetro / stainless steel + glass door | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | E |
| | 206 Kg | |
| | 227 Kg | |
| | 1505 x 855 x 2080(h) mm | |

FORCOLD
by flmar

MONOBLOCK

Professional Line

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

G-GNV600DT



| G-GNV600DT | |
|-----------------|--|
| | -2°C / +8°C -18°C / -22°C |
| | 680 x 830 x 2010(h) mm |
| | 530 x 650 x 550(h) mm 530 x 650 x 550(h) mm |
| | 237 L / 237 L |
| | +32°C / 55%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | TN R290 / BT R290 |
| | automatica / automatic |
| | elettronico / electronic |
| | 60 mm |
| | TN 250 W / BT 300 W |
| | 220V-240V / 50Hz |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 4 griglie / grids GN2/1 4 coppie di guide / pairs of slides |
| | |
| | 150 Kg |
| | 170 Kg |
| | 710 x 875 x 2160(h) mm |

Professional Line

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

forcar®

G-GNV1200DT



| | |
|-----------------|--|
| | G-GNV1200DT |
| | -2°C / +8°C -18°C / -22°C |
| | 1340 x 830 x 2010(h) mm |
| | 530 x 650 x 1386(h) mm 530 x 650 x 1386(h) mm |
| | 507 L / 507 L |
| | +32°C / 55%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | TN R290 / BT R290 |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 60 mm |
| | TN 255 W / BT 750 W |
| | 220V-240V / 50Hz |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides |
| | |
| | 195 Kg |
| | 219 Kg |
| | 1370 x 875 x 2160(h) mm |

Professional Line

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

Armadi refrigerati

GN2/1 - statici

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

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

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

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

Optional

| CG21 | GRP21 GN2/1 | GRP21-FC | RUO120 | P60 mod. GN600-1200DT-GNV1200DT 600 x 400 mm |
|---|--|----------|---|---|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiennenpaar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | | Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | Kit supporti e 9 coppie di guide per teglie. Bracket set and 9 pairs of slides for pans. Kit de supports et 9 paires de glissières pour bacs Trägersatz und 9 Paare Führungsschiennen für Bleche |

G-GN600FISH



AV4909

cassetta / container

600 x 400 x 130(h) mm

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Professional Line

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

| G-GN600FISH | |
|---------------------|--|
| | -5°C / +0°C |
| | 680 x 810 x 2010(h) mm |
| | 560 x 653 x 1386(h) mm |
| | 507 L |
| | +32°C / 55%HR |
| | statica / static |
| DEFROST | manuale / manual |
| GAS | R290 |
| | vasca di raccolta / collecting basin |
| | elettronico / electronic |
| | 60 mm |
| | 260 W |
| | 220V-240V / 50Hz |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 |
| | si / yes |
| | no |
| STANDARD | 7 cassette / 7 containers 600 x 400 x 130(h) mm |
| ENERGY CLASS | |
| | |
| | 135 Kg |
| | 165 Kg |
| | 710 x 840 x 2180(h) mm |

G-GN600TN G-GN600BT



Professional Line

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

| | G-GN600TN | G-GN600BT |
|---------------------|--|------------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 680 x 810 x 2010(h) mm | |
| | 560 x 653 x 1386(h) mm | |
| | 507 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 260 W | 510 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | no | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | D |
| | | |
| | 135 Kg | |
| | 155 Kg | |
| | 710 x 840 x 2180(h) mm | |

G-GN600TN-FC G-GN600BT-FC



| | G-GN600TN-FC | G-GN600BT-FC |
|---------------------|--|------------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 680 x 810 x 2010(h) mm | |
| | 560 x 680 x 1390(h) mm | |
| | 507 L | |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R600a | R290 |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| | 60 mm | |
| | 220 W | 204 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | si / yes | |
| | no | |
| STANDARD | 3 griglie / grids GN2/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 104 Kg | 114 Kg |
| | 118 Kg | 126 Kg |
| | 710 x 840 x 2090(h) mm | |



Professional Line

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

G-GN1200TN G-GN1200BT



| | G-GN1200TN | G-GN1200BT |
|---------------------|--|---------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 1340 x 810 x 2010(h) mm | |
| | 1220 x 653 x 1386(h) mm | |
| | 1104 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 450 W | 710 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 180 Kg | |
| | 204 Kg | |
| | 1370 x 840 x 2180(h) mm | |



Professional Line

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

G-GN1200TN-FC G-GN1200BT-FC



| | G-GN1200TN-FC | G-GN1200BT-FC |
|-----------------|--|------------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 1340 x 810 x 2010(h) mm | |
| | 1220 x 680 x 1390(h) mm | |
| | 1104 L | |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 415 W | 602 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides | |
| | | |
| | | |
| | 163 Kg | 174 Kg |
| | 177 Kg | 183 Kg |
| | 1370 x 840 x 2090(h) mm | |



Professional Line

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

G-GN1200DT



| | |
|-----------------|---|
| | G-GN1200DT |
| | +2°C / +8°C -18°C / -22°C |
| | 1340 x 830 x 2010(h) mm |
| | 560 x 530 x 1386(h) mm 560 x 530 x 1386(h) mm |
| | 552 L / 552 L |
| | +32°C / 55%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | TN R290 / BT R290 |
| | vasca di raccolta collecting basin |
| | elettronico / electronic |
| CONTROL | 60 mm |
| | TN 260 W / BT 510 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox AISI 304 stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 6 griglie / grids GN2/1 6 coppie di guide / pairs of slides |
| | |
| | 195 Kg |
| | 219 Kg |
| | 1370 x 875 x 2160(h) mm |

Professional Line

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

Armadi refrigerati statici - linea snack

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

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

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

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

Optional

| CGSN | GRPSN 530 x 540 mm mod. SNACK400 | RUO120 |
|---|--|--|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse |

G-SNACK400TN G-SNACK400BT



Professional Line

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

| | G-SNACK400TN | G-SNACK400BT |
|---------------------|---|------------------|
| | | |
| | -2°C / +8°C | -18°C / -20°C |
| | 680 x 700 x 2000(h) mm | |
| | 560 x 580 x 1386(h) mm | |
| | 429 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 50 mm | |
| | 260 W | 490 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | no | |
| STANDARD | 3 griglie / grids 530 x 540 mm 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 135 Kg | |
| | 152 Kg | |
| | 710 x 740 x 2180(h) mm | |

G-SNACK400TN-FC G-SNACK400BT-FC



| | G-SNACK400TN-FC | G-SNACK400BT-FC |
|---------------------|---|------------------|
| | -2°C / +8°C | -18°C / -22°C |
| | 680 x 710 x 2010(h) mm | |
| | 560 x 580 x 1390(h) mm | |
| | 429 L | |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R600a | R290 |
| | vasca di raccolta / collecting basin | |
| CONTROL | elettronico / electronic | |
| | 60 mm | |
| | 215 W | 675 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 3 griglie / grids 530 x 540 mm 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| NET Kg | 108 Kg | 115 Kg |
| GROSS Kg | 118 Kg | 125 Kg |
| | 710 x 740 x 2090(h) mm | |



Professional Line

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

Tavoli refrigerati gastronomia

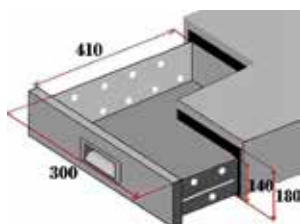
GN1/1 - UGN - SNACK - ventilati

- IT** Tavoli refrigerati gastronomia GN1/1 con refrigerazione ventilata. Disponibili nelle versioni con vetro (codici TNG), con altezza di 65 cm (codici UGN) e nella versione linea SNACK (profondità 600 mm). Gruppo incorporato estraibile per facile manutenzione - andamento circolare dell'aria fredda in modo da non toccare direttamente il prodotto - controllo temperatura elettronico con termostato digitale - resistenza elettrica intorno alla cornice porta per eliminazione della condensa - sbrinamento automatico e controllo automatico della temperatura di sbrinamento - evaporazione automatica dell'acqua di condensa - evaporatore trattato anticorrosione. I Modelli M sono dotati di unità refrigerante Monoblocco - gruppo refrigerante con sistema plug-in caratterizzato da installazione o eventuale rimozione/ sostituzione facile ed immediata - Monoblocco in materiale plastico ad alto isolamento termico e completamente riciclabile. Porta con molla di ritorno - guarnizione porta estraibile senza utensili - fondo con angoli arrotondati - facile intercambiabilità porte con cassettiere da due e tre cassetti - cassettiere facilmente estraibili con guide telescopiche in acciaio inox. Piedini regolabili in altezza - schienale in acciaio inox (solo per i G-GN).
- FR** Tables réfrigérées GN1/1 pour la gastronomie avec réfrigération ventilée. Disponible dans les versions avec verre (codes TNG), avec une hauteur de 65 cm (codes UGN) et dans la version de la ligne SNACK (profondeur 600 mm). Unité intégrée amovible pour faciliter l'entretien - flux d'air froid circulaire pour ne pas toucher directement le produit - contrôle électronique de la température avec thermostat numérique - résistance électrique autour du cadre de la porte pour éliminer la condensation - dégivrage automatique et contrôle automatique de la température de dégivrage - évaporation automatique de l'eau de condensation - évaporateur traité anticorrosion. Les modèles M sont équipés d'un groupe frigorifique monobloc - groupe frigorifique à système plug-in caractérisé par une installation facile et immédiate ou un éventuel retrait/remplacement - le monobloc est fabriqué en matériel plastique à haute isolation thermique et est entièrement recyclable. Porte avec ressort de rappel - joint de porte amovible sans outils - fond avec coins arrondis - porte facilement interchangeable avec les blocs-tiroirs à deux ou trois tiroirs - blocs-tiroirs faciles à retirer avec glissières télescopiques en acier inox. Pieds réglables en hauteur - panneau arrière en acier inox (uniquement pour le modèle G-GN).
- EN** GN1/1 gastronomy refrigerated counters with ventilated refrigeration. Available in versions with glass (TNG codes), with a height of 65 cm (UGN codes) and in the SNACK line version (depth 600 mm). Built-in extractable unit for easy maintenance - circular cold air flow to avoid direct contact with the product - electronic temperature control with digital thermostat - electric heating element around the door frame to prevent condensation - automatic defrosting and automatic control of defrosting temperature - automatic evaporation of condensation water - anti-corrosion treated evaporator. M Models are equipped with Monobloc refrigeration unit - plug-in system refrigeration unit featuring easy and immediate installation or eventual removal/replacement - the monoblock is made of a plastic material with a high level of thermal insulation and is fully recyclable. Door with self closing spring - tool-free removable door gasket - bottom with rounded corners - easy door interchangeability with two and three drawer units - easily removable drawer units with stainless steel telescopic slides. Height-adjustable feet - stainless steel back panel (G-GN only).
- DE** GN1/1 Gastronomie-Kühltische mit Umluftkühlung. Erhältlich in den Versionen mit Glas (TNG-Codes), mit einer Höhe von 65 cm (UGN-Codes) und in der Version der Serie SNACK (Tiefe 600 mm). Herausnehmbare Einbaueinheit für eine einfache Wartung - Kaltluftumlauf, um das Produkt nicht direkt zu berühren - elektronische Temperaturregelung mit digitalem Thermostat - elektrisches Heistab um den Türrahmen zur Vermeidung von Kondenswasser - automatische Abtauung und automatische Regelung der Abtautemperatur - automatische Verdunstung des Kondenswassers - Verdampfer mit Korrosionsschutz. Die Modelle M sind mit einer Monoblock-Kühleinheit ausgestattet - Kühleinheit mit plug-in-System, die sich durch eine einfache und sofortige Installation oder einen eventuellen Ausbau/Austausch auszeichnet - Der Monoblock besteht aus hochwärmedämmendem Kunststoff und ist vollständig wiederverwertbar. Tür mit Rückholfeder - Türdichtung ohne Werkzeug abnehmbar - Boden mit abgerundeten Ecken - einfache Austauschbarkeit der Tür mit zwei und drei Schubladenblöcken - leicht herausnehmbare Schubladenblöcke mit Teleskopschienen aus Edelstahl. Höhenverstellbare Füße - Rückwand aus Edelstahl (nur G-GN).

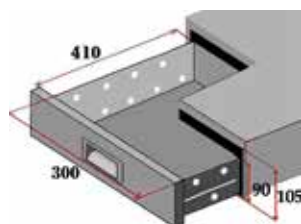
| CG11 mod. GN | GRP11 530x325 mod. GN | GRP11-FC 530x333 mod. GNForcold | CGG mod. SNACK | GRPG mod. SNACK |
|---|--|---------------------------------------|---|---|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | | Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | Griglia plastificata 330x430 mm Plastic coated grid 330x430 mm Grille plastifiée 330x430 mm Kunststoffbeschichtetes Gitter 330x430 mm |

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

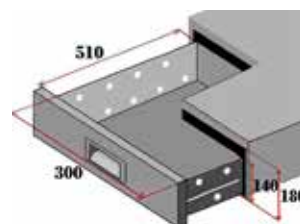
| C12G mod. SNACK | C13G mod. SNACK | U12 mod. UGN |
|--|--|--|
| Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen | Set. 3 cassetti Set. 3 drawers Set. 3 tiroirs Set. 3 Schubladen | Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen |



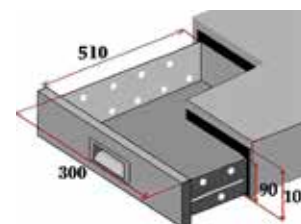
C12G



C13G



C12 -
C12FC



C13 - C13FC/
U12

G-GN2100TN / G-GN2100BT



G-GN3100TN / G-GN3100BT




















G-GN4100TN / G-GN4100BT




















| | G-GN2100TN | G-GN2100BT |
|---------------------|--|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 1360 x 700 x 860(h) mm | |
| | 902 x 530 x 589(h) mm | |
| | 282 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 260 W | 470 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | D |
| | | |
| | 98 Kg | 103 Kg |
| | 121 Kg | 126 Kg |
| | 1390 x 730 x 1020(h) mm | |

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

forcar®

|  | G-GN3100TN | G-GN3100BT |
|---|--|---------------|
|  | -2°C / +8°C | -18°C / -22°C |
|  | 1795 x 700 x 860(h) mm | |
|  | 1337 x 530 x 589(h) mm | |
|  | 417 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
| CONTROL | 60 mm | |
|  | 260 W | 570 W |
|  | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
| REVERSIBLE | | |
|  | no | |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | D |
|  | | |
|  | 134 Kg | 136 Kg |
|  | 159 Kg | 162 Kg |
|  | 1825 x 730 x 1020(h) mm | |

|  | G-GN4100TN | G-GN4100BT |
|---|--|---------------|
|  | -2°C / +8°C | -18°C / -22°C |
|  | 2230 x 700 x 860(h) mm | |
|  | 1772 x 530 x 589(h) mm | |
|  | 553 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
| CONTROL | 60 mm | |
|  | 260 W | 660 W |
|  | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
| REVERSIBLE | | |
|  | no | |
| STANDARD | 4 griglie / grids GN1/1 4 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | E |
|  | | |
|  | 153 Kg | 155 Kg |
|  | 187 Kg | 189 Kg |
|  | 2260 x 730 x 1040(h) mm | |

Professional Line

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

M-GN2100TN-FC
M-GN2100BT-FC





















M-GN3100TN-FC
M-GN3100BT-FC





















M-GN4100TN-FC
M-GN4100BT-FC



| | M-GN2100TN-FC | M-GN2100BT-FC |
|---------------------|--|---------------|
| | | |
| | 0°C / +8°C | -18°C / -22°C |
| | 1360 x 700 x 850(h) mm | |
| | 900 x 530 x 560(h) mm | |
| | 282 L | |
| | +35°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 340 W | 675 W |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| REVERSIBLE | | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 88 Kg | 96 Kg |
| | 106 Kg | 114 Kg |
| | 1390 x 730 x 880(h) mm | |

|  | M-GN3100TN-FC | M-GN3100BT-FC |
|---|--|---------------|
|  | 0°C / +8°C | -18°C / -22°C |
|  | 1795 x 700 x 850(h) mm | |
|  | 1335 x 530 x 560(h) mm | |
|  | 417 L | |
|  | +35°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 340 W | 366 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
|  | | |
|  | 108 Kg | 117 Kg |
|  | 128 Kg | 137 Kg |
|  | 1825 x 730 x 880(h) mm | |

|  | M-GN4100TN-FC | M-GN4100BT-FC |
|---|--|---------------|
|  | 0°C / +8°C | -18°C / -22°C |
|  | 2230 x 700 x 850(h) mm | |
|  | 1772 x 630 x 560(h) mm | |
|  | 553 L | |
|  | +35°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 380 W | 675 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 4 griglie / grids GN1/1 4 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
|  | | |
|  | 133 Kg | 144 Kg |
|  | 160 Kg | 171 Kg |
|  | 2260 x 760 x 880(h) mm | |

Professional Line

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

G-GN2200TN / G-GN2200BT



G-GN3200TN / G-GN3200BT





















G-GN4200TN / G-GN4200BT





















| | G-GN2200TN | G-GN2200BT |
|---------------------|--|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 1360 x 700 x 860/960(h) mm | |
| | 902 x 530 x 589(h) mm | |
| | 282 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 260 W | 470 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | D |
| | | |
| | 108 Kg | 111 Kg |
| | 146 Kg | 149 Kg |
| | 1390 x 730 x 1120(h) mm | |

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

forcar®

|  | G-GN3200TN | G-GN3200BT |
|---|--|---------------|
|  | -2°C / +8°C | -18°C / -22°C |
|  | 1795 x 700 x 860/960(h) mm | |
|  | 1337 x 530 x 589(h) mm | |
|  | 417 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 260 W | 570 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
|  | no | |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | D |
|  | | |
|  | 139 Kg | 143 Kg |
|  | 187 Kg | 191 Kg |
|  | 1825 x 730 x 1120(h) mm | |

|  | G-GN4200TN | G-GN4200BT |
|---|--|---------------|
|  | -2°C / +8°C | -18°C / -22°C |
|  | 2230 x 700 x 860/960(h) mm | |
|  | 1772 x 530 x 589(h) mm | |
|  | 553 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 260 W | 660 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
|  | no | |
| STANDARD | 4 griglie / grids GN1/1 4 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | E |
|  | | |
|  | 172 Kg | 144 Kg |
|  | 215 Kg | 218 Kg |
|  | 2260 x 730 x 1140(h) mm | |

Professional Line

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

M-GN2200TN-FC
M-GN2200BT-FC





















M-GN3200TN-FC
M-GN3200BT-FC





















M-GN4200TN-FC
M-GN4200BT-FC



| | M-GN2200TN-FC | M-GN2200BT-FC |
|---------------------|--|---------------|
| | | |
| | 0°C / +8°C | -18°C / -22°C |
| | 1360 x 700 x 850/950(h) mm | |
| | 900 x 530 x 560(h) mm | |
| | 282 L | |
| | +35°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 340 W | 675 W |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| REVERSIBLE | | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 88 Kg | 96 Kg |
| | 106 Kg | 114 Kg |
| | 1390 x 730 x 880(h) mm | |

|  | M-GN3200TN-FC | M-GN3200BT-FC |
|---|--|---------------|
|  | 0°C / +8°C | -18°C / -22°C |
|  | 1795 x 700 x 850/950(h) mm | |
|  | 1335 x 530 x 560(h) mm | |
|  | 417 L | |
|  | +35°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 340 W | 366 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
|  | | |
|  | 108 Kg | 117 Kg |
|  | 128 Kg | 137 Kg |
|  | 1825 x 730 x 880(h) mm | |

|  | M-GN4200TN-FC | M-GN4200BT-FC |
|---|--|---------------|
|  | 0°C / +8°C | -18°C / -22°C |
|  | 2230 x 700 x 850/950(h) mm | |
|  | 1772 x 630 x 560(h) mm | |
|  | 553 L | |
|  | +35°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 380 W | 366 W |
|  | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 4 griglie / grids GN1/1 4 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
|  | | |
|  | 133 Kg | 144 Kg |
|  | 160 Kg | 171 Kg |
|  | 2260 x 760 x 880(h) mm | |

Professional Line

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

G-GN2100TNG / G-GN2200TNG



G-GN2100TNG

G-GN2200TNG

G-GN3100TNG / G-GN3200TNG



G-GN3100TNG

G-GN3200TNG




















G-GN4100TNG / G-GN4200TNG





















G-GN4100TNG

G-GN4200TNG

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

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

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

Professional Line

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

G-UGN2100TN





















G-UGN3100TN





















G-UGN4100TN



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

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

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

Professional Line

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

G-SNACK2100TN / G-SNACK2200TN



G-SNACK2100TN

G-SNACK2200TN



G-SNACK3100TN / G-SNACK3200TN



G-SNACK3100TN

G-SNACK3200TN



















G-SNACK4100TN / G-SNACK4200TN





















G-SNACK4100TN

G-SNACK4200TN

| | G-SNACK2100TN | G-SNACK2200TN |
|---------------------|---|----------------------------|
| | | |
| | -2°C / +8°C | |
| | 1360 x 600 x 860(h) mm | 1360 x 600 x 860/960(h) mm |
| | 902 x 430 x 589(h) mm | |
| | 228 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 260 W | |
| | 230V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 330 x 430 mm 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 88 Kg | 97 Kg |
| | 111 Kg | 127 Kg |
| | 1390 x 630 x 1020(h) mm | 1390 x 630 x 1120(h) mm |

|  | G-SNACK3100TN | G-SNACK3200TN |
|---|---|----------------------------|
|  | -2°C / +8°C | |
|  | 1795 x 600 x 860(h) mm | 1795 x 600 x 860/960(h) mm |
|  | 1337 x 430 x 589(h) mm | |
|  | 339 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 260 W | |
|  | 230V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
|  | no | |
| STANDARD | 3 griglie / grids 330 x 430 mm 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | B | |
|  | | |
|  | 125 Kg | 136 Kg |
|  | 156 Kg | 168 Kg |
|  | 1825 x 630 x 1020(h) mm | 1825 x 630 x 1120(h) mm |

|  | G-SNACK4100TN | G-SNACK4200TN |
|---|---|----------------------------|
|  | -2°C / +8°C | |
|  | 2230 x 600 x 860(h) mm | 2230 x 600 x 860/960(h) mm |
|  | 1772 x 430 x 589(h) mm | |
|  | 449 L | |
|  | +32°C / 55%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 260 W | |
|  | 230V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
|  | no | |
|  | no | |
| STANDARD | 4 griglie / grids 330 x 430 mm 4 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | |
|  | | |
|  | 143 Kg | 160 Kg |
|  | 177 Kg | 204 Kg |
|  | 2260 x 630 x 1040(h) mm | 2260 x 630 x 1140(h) mm |

Professional Line

Tavoli refrigerati SNACK - ventilati/ Refrigerated counters SNACK - ventilated
Tables réfrigérées SNACK - ventilées / Kühltische SNACK - Umluftkühlung

G-SNACK2100TN-FC
G-SNACK2200TN-FC






















G-SNACK3100TN-FC
G-SNACK3200TN-FC






















G-SNACK4100TN-FC
G-SNACK4200TN-FC



| | G-SNACK2100TN-FC | G-SNACK2200TN-FC |
|---------------------|---|----------------------------|
| | | |
| | -2°C / +8°C | |
| | 1360 x 600 x 850(h) mm | 1360 x 600 x 850/950(h) mm |
| | 900 x 430 x 560(h) mm | |
| | 228 L | |
| | +35°C / 50%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 275 W | |
| | 230V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 330 x 430 mm 2 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 94 Kg | |
| | 109 Kg | |
| | 1390 x 630 x 880(h) mm | 1390 x 630 x 980(h) mm |

|  | G-SNACK3100TN-FC | G-SNACK3200TN-FC |
|---|---|----------------------------|
|  | -2°C / +8°C | |
|  | 1795 x 600 x 850(h) mm | 1795 x 600 x 850/950(h) mm |
|  | 1335 x 430 x 560(h) mm | |
|  | 339 L | |
|  | +35°C / 50%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 275 W | |
|  | 230V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 3 griglie / grids 330 x 430 mm 3 coppie di guide / pairs of slides | |
| ENERGY CLASS |  | |
|  | | |
|  | 103 Kg | |
|  | 127 Kg | |
|  | 1825 x 630 x 880(h) mm | 1825 x 630 x 980(h) mm |

|  | G-SNACK4100TN-FC | G-SNACK4200TN-FC |
|---|---|----------------------------|
|  | -2°C / +8°C | |
|  | 2230 x 600 x 850(h) mm | 2230 x 600 x 850/950(h) mm |
|  | 1172 x 430 x 560(h) mm | |
|  | 449 L | |
|  | +35°C / 50%HR | |
|  | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
|  | automatica / automatic | |
|  | elettronico / electronic | |
|  | 60 mm | |
|  | 398 W | |
|  | 230V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
|  | no | |
|  | no | |
| STANDARD | 4 griglie / grids 330 x 430 mm 4 coppie di guide / pairs of slides | |
| ENERGY CLASS |  | |
|  | | |
|  | 194 Kg | |
|  | 225 Kg | |
|  | 2260 x 630 x 880(h) mm | 2260 x 630 x 980(h) mm |

Professional Line

Tavoli refrigerati SNACK - ventilati/ Refrigerated counters SNACK - ventilated
Tables réfrigérées SNACK - ventilées / Kühlische SNACK - Umluftkühlung

Abbattitori

Made in Italy



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

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

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

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



AS1104N



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

AS1105N



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

| | AS1104N | AS1105N |
|-------------------|--|---------------------------------------|
| | | |
| | +90°C / +3°C +90°C / -18°C | |
| | 820 x 700/1470 x 800(h) mm | 820 x 700/1470 x 900(h) mm |
| | 700 x 587 x 275(h) mm | 700 x 587 x 375(h) mm |
| | 113 L | 154 L |
| | +32°C / 55%HR | +38°C / 55%HR |
| | ventilata / ventilated | |
| DEFROST | manuale / manual | |
| GAS | R452a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 841 W | 875 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 3 supporti teglie 3 trays supports | 5 supporti teglie 5 trays supports |
| | | |
| | 130 Kg | |
| | 140 Kg | |
| | 850 x 730 x 1113(h) mm | |

AS1110N



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

AS1114N



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

| | AS1110N | AS1114N |
|-----------------|--|---|
| | | |
| | +90°C / +3°C +90°C / -18°C | |
| | 820 x 800/1570 x 1750(h) mm | 820 x 800/1570 x 1950(h) mm |
| | 700 x 687 x 990(h) mm | 700 x 687 x 1090(h) mm |
| | 250 L | 320 L |
| | +38°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | manuale / manual | |
| GAS | R452a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 2100 W | 2400 W |
| | 380V-415V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 10 supporti teglie 10 trays supports | 14 supporti teglie 14 trays supports |
| | | |
| | 190 Kg | 200 Kg |
| | 200 Kg | 210 Kg |
| | 850 x 850 x 1913(h) mm | 850 x 830 x 2013(h) mm |

Abbattitori

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



G-T3



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

G-D5A



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

| | G-T3 | G-D5A |
|-----------------|--|------------------------------------|
| | | |
| | +70°C / +3°C +70°C / -18°C | +90°C / +3°C +90°C / -18°C |
| | 660 x 650 x 420(h) mm | 800 x 822 x 1035(h) mm |
| | 360 x 330 x 200(h) mm | 660 x 400 x 400(h) mm |
| | 33 L | 169 L |
| | +32°C / 60%HR | +43°C / 60%HR |
| | ventilata / ventilated | |
| DEFROST | manuale / manual | |
| GAS | R290 | |
| | manuale / manual | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 500 W | 720 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 3 supporti teglie / trays supports | 5 supporti teglie / trays supports |
| | | |
| | 42 Kg | 116 Kg |
| | 52 Kg | 159 Kg |
| | 720 x 740 x 570(h) mm | 870 x 900 x 1210(h) mm |

G-AB1203



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

G-AB1805



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

| | G-AB1203 | G-AB1805 |
|-----------------|--|------------------------------------|
| | +90°C / +3°C +90°C / -18°C | |
| | 800 x 815 x 945(h) mm | 800 x 815 x 1015(h) mm |
| | 660 x 400 x 330(h) mm | 660 x 400 x 400(h) mm |
| | 140 L | 169 L |
| | +43°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | gas caldo / hot gas | |
| GAS | R290 | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 70 mm | |
| | 700 W | 720 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | no | |
| STANDARD | 3 supporti teglie / trays supports | 5 supporti teglie / trays supports |
| | | |
| | 104 Kg | 116 Kg |
| | 140 Kg | 159 Kg |
| | 900 x 870 x 1140(h) mm | 870 x 900 x 1210(h) mm |

G-AB4010



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

G-AB5514



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

| | G-AB4010 | G-AB5514 |
|-----------------|--|-------------------------------------|
| | +90°C / +3°C +90°C / -18°C | |
| | 800 x 815 x 1645(h) mm | 800 x 815 x 2170(h) mm |
| | 660 x 400 x 870(h) mm | 660 x 400 x 1170(h) mm |
| | 241 L | 319 L |
| | +43°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | gas caldo / hot gas | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 70 mm | |
| | 900 W | 2500 W |
| | 220V-240V / 50Hz | 380V-415V / 50Hz |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | no | |
| STANDARD | 10 supporti teglie / trays supports | 14 supporti teglie / trays supports |
| | | |
| | 150 Kg | 210 Kg |
| | 200 Kg | 236 Kg |
| | 870 x 900 x 1840(h) mm | 870 x 900 x 2380(h) mm |





Sweet Line

Armadi refrigerati pasticceria ventilati

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

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

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

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

Optional

| CGPA | GRP68 mod. PA800 - 800 x 600 mm | RUO120 | CGGE |
|--|--|--|---|
| Coppia guide per teglie Pair of slides for trays Paire de glissières pour plateaux Paar Führungen für Tablettis | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | Coppia guide antiribaltamento per griglia Pair of anti-tilting slides for grid Paire de glissières anti-basculement pour grille Zwei kippsichere Führungsschienen für Gitter |

G-PA800TN G-PA800BT



Sweet Line

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

| | G-PA800TN | G-PA800BT |
|---------------------|--|---------------|
| | | |
| | +2°C / +8°C | -18°C / -22°C |
| | 740 x 990 x 2010(h) mm | |
| | 624 x 846 x 1396(h) mm | |
| | 737 L | |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 330 W | 700 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | si / yes | |
| | si / yes | |
| STANDARD | 10 coppie di guide / pairs of slides | |
| ENERGY CLASS | C | D |
| | | |
| | 143 Kg | 152 Kg |
| | 169 Kg | 178 Kg |
| | 765 x 1015 x 2200(h) mm | |

G-PA800TN-FC G-PA800BT-FC



| | G-PA800TN-FC | G-PA800BT-FC |
|---------------------|--------------------------------------|---------------|
| | | |
| | -2°C / +8°C | -18°C / -22°C |
| | 740 x 990 x 2010(h) mm | |
| | 620 x 860 x 1396(h) mm | |
| | 737 L | |
| | +35°C / 50%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 305 W | 591 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | si / yes | |
| | si / yes | |
| STANDARD | 10 coppie di guide / pairs of slides | |
| ENERGY CLASS | D | E |
| | | |
| | 172 Kg | 174 Kg |
| | 182 Kg | 184 Kg |
| | 765 x 1015 x 2080(h) mm | |

FORCOLD
by flmar

Sweet Line

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

G-GE800BT



Sweet Line

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

| | |
|---------------------|--|
| | G-GE800BT |
| | -10°C / -22°C |
| | 740 x 990 x 2010(h) mm |
| | 624 x 846 x 1396(h) mm |
| | 737 L |
| | +32°C / 55%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 60 mm |
| | 700 W |
| | 220V-240V / 50Hz |
| | 1 Ph |
| MATERIAL | acciaio Inox AISI 304 - stainless steel AISI 304 |
| | si / yes |
| | si / yes |
| STANDARD | 10 griglie / grids 10 coppie di guide / pairs of slides |
| ENERGY CLASS | D |
| | |
| | 162 Kg |
| | 188 Kg |
| | 765 x 1015 x 2200(h) mm |



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

SCOPRI TUTTI I NOSTRI ACCESSORI SUL CATALOGO MULTISERVICE!
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Tavoli refrigerati pasticceria ventilati

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

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

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

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

| | | | |
|----------|---|--|--|
| Optional | <p>GUT - 600 x 400 mm PA2100 - 3100 - 3200 - 4200 PA2100 - 3100 - 3200 - 4200FC</p> | <p>GUT70 - 600 x 400 mm mod. PA1500 - 2000TN - GR7</p> | <p>GAR</p> |
| | <p>Coppia guida per teglie Pair of tray slides Paire de glissières pour plaque Führungsschiene für Bleche</p> | | <p>Coppia guide antiribaltamento per griglia Pair of anti-tilting slides for grid Paire de glissières anti-basculément pour grille Kippsichere Führungsschienen für Gitter</p> |
| | <p>GRP64 - 600 x 400 mm mod. PA2100 - 3100 - 3200 - 4200 PA2100 - 3100 - 3200 - 4200FC</p> | <p>RUO120 mod. PA2100 - 2200 - 1500 2100FC - 2200FC</p> | <p>RUO120,6 mod. PA3100 - 3200 - 2000 3100FC - 3200FC</p> |
| | <p>Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter</p> | <p>Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse</p> | <p>Kit 6 ruote ø120 mm, di cui 2 con freno Set of 6 wheels ø 120 mm, 2 with brake Jeu de 6 roues ø 120 mm, 2 avec frein Satz mit 6 Rädern ø 120 mm, 2 mit Bremse</p> |

G-PA1500TNGR7



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

G-PA2000TNGR7



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

| | G-PA1500TNGR7 | G-PA2000TNGR7 |
|---------------------|--|-------------------------|
| | | |
| | +2°C / +8°C | |
| | 1505 x 800 x 870(h) mm | 2005 x 800 x 870(h) mm |
| | 1052 x 630 x 589(h) mm | 1562 x 630 x 589(h) mm |
| | 390 L | 580 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 300 W | |
| | 230V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 7 coppie di guide per porta / 7 pairs of slides for door | |
| ENERGY CLASS | B | C |
| | | |
| NET Kg | 242 Kg | 300 Kg |
| GROSS Kg | 271 Kg | 340 Kg |
| mm | 1550 x 830 x 1040(h) mm | 2050 x 830 x 1040(h) mm |



Sweet Line

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

G-PA2100TN



G-PA3100TN



Cassetto neutro sopra vano tecnico.
Neutral drawer on technical compartment.

Sweet Line

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

| | G-PA2100TN | G-PA3100TN |
|---------------------|--|--|
| | | |
| | +2°C / +8°C | |
| | 1510 x 800 x 860(h) mm | 2020 x 800 x 860(h) mm |
| | 1052 x 630 x 589(h) mm | 1562 x 630 x 589(h) mm |
| | 390 L | 580 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 260 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 60x40 cm 2 coppie guide / pairs of slides | 3 griglie / grids 60x40 cm 3 coppie guide / pairs of slides |
| ENERGY CLASS | B | C |
| | | |
| | 140 Kg | 152 Kg |
| | 166 Kg | 189 Kg |
| | 1540 x 830 x 1040(h) mm | 2050 x 830 x 1040(h) mm |

G-PA2100TN-FC



G-PA3100TN-FC



| | G-PA2100TN-FC | G-PA3100TN-FC |
|---------------------|---|---|
| | -2°C / +8°C | |
| | 1510 x 800 x 850(h) mm | 2020 x 800 x 850(h) mm |
| | 1052 x 630 x 580(h) mm | 1562 x 630 x 580(h) mm |
| | 390 L | 580 L |
| | +35°C / 50%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 275 W | 398 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 60x40 cm 2 coppie di guide / pairs of slides | 3 griglie / grids 60x40 cm 3 coppie di guide / pairs of slides |
| ENERGY CLASS | | |
| | | |
| | 92 Kg | 114 Kg |
| | 106 Kg | 126 Kg |
| | 1540 x 830 x 880(h) mm | 2050 x 830 x 880(h) mm |

FORCOLD
by flmar ECO RANGE

Sweet Line

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

G-PA2200TN



G-PA3200TN



| | G-PA2200TN | G-PA3200TN |
|---------------------|---|---|
| | | |
| | +2°C / +8°C | |
| | 1510 x 800 x 860/960(h) mm | 2020 x 800 x 860/960(h) mm |
| | 1052 x 630 x 589(h) mm | 1562 x 630 x 589(h) mm |
| | 390 L | 580 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 260 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 60x40 cm 2 coppie di guide / pairs of slides | 3 griglie / grids 60x40 cm 3 coppie di guide / pairs of slides |
| ENERGY CLASS | B | C |
| | | |
| | 140 Kg | 152 Kg |
| | 166 Kg | 189 Kg |
| | 1540 x 830 x 1140(h) mm | 2050 x 830 x 1140(h) mm |



Sweet Line

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

G-PA2200TN-FC



G-PA3200TN-FC



| | G-PA2200TN-FC | G-PA3200TN-FC |
|---------------------|---|---|
| | -2°C / +8°C | |
| | 1510 x 800 x 850/950(h) mm | 2020 x 800 x 850/950(h) mm |
| | 1052 x 630 x 580(h) mm | 1562 x 630 x 580(h) mm |
| | 390 L | 580 L |
| | +35°C / 50%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 275 W | 398 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids 60x40 cm 2 coppie di guide / pairs of slides | 3 griglie / grids 60x40 cm 3 coppie di guide / pairs of slides |
| ENERGY CLASS | | |
| | | |
| | 92 Kg | 114 Kg |
| | 106 Kg | 126 Kg |
| | 1540 x 830 x 980(h) mm | 2050 x 830 x 980(h) mm |

FORCOLD
by flmar

Sweet Line

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



Fast Food & Pizza Line

Vetrine refrigerate sushi e tapas statiche

IT Vetrine refrigerate per sushi e tapas con refrigerazione statica. Le vetrine sushi e le vetrine per tapas sono disponibili nel colore nero, la linea Tapas (TS) è a due ripiani - struttura in plastica e vetro - porte scorrevoli in vetro - vetro frontale curvo - illuminazione LED - termostato manuale - bacinelle GN1/3 400(h) mm incluse.

EN Refrigerated display cases for sushi and tapas with static refrigeration. The sushi and tapas display cases are available in black, the Tapas (TS) line has two shelves - plastic and glass casing - sliding glass doors - curved front glass - LED lighting - manual thermostat - GN1/3 400(h) mm containers included.

FR Vitrines réfrigérées pour sushis et tapas avec réfrigération statique. Les vitrines sushi et tapas sont disponibles en noir, la ligne Tapas (TS) dispose de deux étagères - corps en plastique et verre - portes coulissantes en verre - façade en verre arrondi - éclairage LED - thermostat manuel - GN1/3 400(h) mm bacs inclus.

DE Kühlvitrinen für Sushi und Tapas mit statischer Kühlung. Die Sushi- und Tapas-Vitrinen sind in schwarz erhältlich, die Tapas-Linie (TS) hat zwei Einlegeböden - Gehäuse aus Kunststoff und Glas - Glasschiebetüren - gebogenes Frontglas - LED-Beleuchtung - manueller Thermostat - GN1/3 400(h) mm Behälter im Lieferumfang.



G-SSS1200

New



N.4 X GN1/3

- Bacinelle comprese
- Containers included

G-SSS1500



N.5 X GN1/3

- Bacinelle comprese
- Containers included

| | G-SSS1200 | G-SSS1500 |
|---------------------|--------------------------------------|------------------------------------|
| | +0°C / +6°C | |
| | 1200 x 415 x 300(h) mm | 1500 x 415 x 300(h) mm |
| | n.4 x GN1/3 - 20 L | n.5 x GN1/3 - 25 L |
| | +32°C / 60%HR | |
| | statica / static | |
| DEFROST | manuale / manual | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 160 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | vetro + plastica / glass + plastic | |
| | posteriore scorrevole / sliding back | |
| | led | |
| STANDARD | bacinelle / containers 4x GN1/3 | bacinelle / containers 5x GN1/3 |
| ENERGY CLASS | B | |
| | | |
| | 46 kg | 51 kg |
| | 62 kg | 71 kg |
| | 1281 x 532 x 471(h) mm | 1581 x 532 x 471(h) mm |

Bacinelle incluse / Containers included.



Fast Food & Pizza Line

Vetrine refrigerate per sushi - statiche / Refrigerated display cases for sushi - static
Vitrines réfrigérées pour sushis - statiques / Sushi Kühlvitrienen - statischer Kühlung

100

forcar®

G-SSS1800

New



N.7 X GN1/3

- Bacinelle comprese
- Containers included

G-SSS2000



N.8 X GN1/3

- Bacinelle comprese
- Containers included

| | G-SSS1800 | G-SSS2000 |
|---------------------|--------------------------------------|------------------------------------|
| | +0°C / +6°C | |
| | 1800 x 415 x 300(h) mm | 2000 x 415 x 300(h) mm |
| | n.7 x GN1/3 - 36 L | n.8 x GN1/3 - 41 L |
| | +32°C / 60%HR | |
| | statica / static | |
| DEFROST | manuale / manual | |
| GAS | R600a | |
| | automatica / automatic | |
| CONTROL | elettronico / electronic | |
| | 230 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | vetro + plastica / glass + plastic | |
| REVERSIBLE | posteriore scorrevole / sliding back | |
| | led | |
| STANDARD | bacinelle / containers 7x GN1/3 | bacinelle / containers 8x GN1/3 |
| ENERGY CLASS | B | C |
| | | |
| | 61 Kg | 71 Kg |
| | 81 Kg | 91 Kg |
| | 1881 x 532 x 471(h) mm | 2081 x 532 x 471(h) mm |

Bacinelle incluse / Containers included.



Fast Food & Pizza Line

Vetrine refrigerate per sushi - statiche / Refrigerated display cases for sushi - static
Vitrines réfrigérées pour sushis - statiques / Sushi Kühlvitrienen - statischer Kühlung

G-TS1200



N.4 X GN1/3

- Bacinelle comprese / Containers included
- 2 ripiani / shelves

G-TS1500



N.5 X GN1/3

- Bacinelle comprese / Containers included
- 2 ripiani / shelves

| | G-TS1200 | G-TS1500 |
|---------------------|--------------------------------------|------------------------------------|
| | | |
| | +4°C / +8°C | |
| | 1200 x 415 x 330(h) mm | 1500 x 415 x 330(h) mm |
| | n.4 x GN1/3 - 20 L | n.5 x GN1/3 - 25 L |
| | +32°C / 60%HR | |
| | statica / static | |
| DEFROST | manuale / manual | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 160 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | vetro + plastica / glass + plastic | |
| | posteriore scorrevole / sliding back | |
| | led | |
| STANDARD | bacinelle / containers 4x GN1/3 | bacinelle / containers 5x GN1/3 |
| ENERGY CLASS | B | |
| | | |
| | 46,5 kg | 49 kg |
| | 54 kg | 57 kg |
| | 1281 x 532 x 471(h) mm | 1581 x 532 x 471(h) mm |



Fast Food & Pizza Line

Vitrine refrigerate per tapas - statiche / Refrigerated display cases for tapas - static
Vitrines réfrigérées pour tapas - statiques / Tapas-Kühlvitrienen - statischer Kühlung

Bacinelle incluse / Containers included.



G-TS1800

New



N.7 X GN1/3

- Bacinelle comprese / Containers included
- 2 ripiani / shelves

G-TS2000



N.8 X GN1/3

- Bacinelle comprese / Containers included
- 2 ripiani / shelves

| | G-TS1800 | G-TS2000 |
|---------------------|--------------------------------------|------------------------------------|
| | | |
| | +4°C / +8°C | |
| | 1800 x 415 x 300(h) mm | 2000 x 415 x 300(h) mm |
| | n.7 x GN1/3 - 36 L | n.8 x GN1/3 - 41 L |
| | +32°C / 60%HR | |
| | statica / static | |
| DEFROST | manuale / manual | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 230 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | vetro + plastica / glass + plastic | |
| | posteriore scorrevole / sliding back | |
| | led | |
| STANDARD | bacinelle / containers 7x GN1/3 | bacinelle / containers 8x GN1/3 |
| ENERGY CLASS | B | C |
| | | |
| | 63 Kg | 67,5 Kg |
| | 85 Kg | 91 Kg |
| | 1881 x 532 x 471(h) mm | 2081 x 532 x 471(h) mm |

Bacinelle incluse / Containers included.



Fast Food & Pizza Line

Vetrine refrigerate per tapas - statiche / Refrigerated display cases for tapas - static
Vitrines réfrigérées pour tapas - statiques / Tapas-Kühlvitrinen - statischer Kühlung

Vetrine refrigerate pizza statiche



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

Series 330 MAX h 150 mm



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

L= 1200 mm



L= 1400 mm



L= 1500 mm



L= 1800 mm



L= 2000 mm




















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

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

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



|  | G-RI12033V | G-RI14033V | G-RI15033V | G-RI18033V | G-RI20033V |
|---|---|---|---|---|---|
|  | +2°C / +8°C | | | | |
|  | 1200 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1400 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1500 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1800 x 335 x 230/435(h) mm senza / con vetri without / with glass | 2000 x 335 x 230/435(h) mm senza / con vetri without / with glass |
|  | 850 x 245 x 150(h) mm | 1050 x 245 x 150(h) mm | 1150 x 245 x 150(h) mm | 1450 x 245 x 150(h) mm | 1650 x 245 x 150(h) mm |
|  | 5x GN1/4 | 6x GN1/4 | 7x GN1/4 | 9x GN1/4 | 10x GN1/4 |
|  | +32°C / 55%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 110 W | | | 122 W | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | | | | |
|  | no | | | | |
| STANDARD | kit vetri / glasses set | | | | |
|  | | | | | |
|  | 42 Kg | 50 Kg | 50 Kg | 56 Kg | 59 Kg |
|  | 49 Kg | 64 Kg | 64 Kg | 64 Kg | 70 Kg |
|  | 1290 x 400 x 410(h) mm | 1500 x 400 x 410(h) mm | 1590 x 400 x 410(h) mm | 1890 x 400 x 410(h) mm | 2090 x 400 x 410(h) mm |

Fast Food & Pizza Line

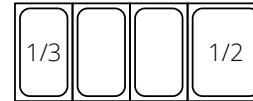
Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch

Series 380

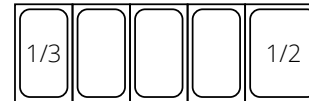
MAX h 150 mm



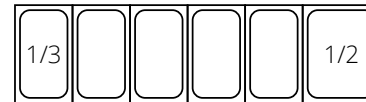
L= 1200 mm



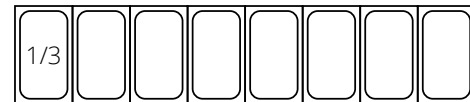
L= 1400 mm



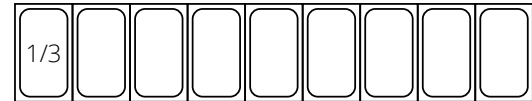
L= 1500 mm



L= 1800 mm




















L= 2000 mm



Optional

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

|  | G-RI12038V | G-RI14038V | G-RI15038V | G-RI18038V | G-RI20038V |
|---|---|---|---|---|---|
|  | +2°C / +8°C | | | | |
|  | 1200 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1400 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1500 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1800 x 395 x 230/435(h) mm senza / con vetri without / with glass | 2000 x 395 x 230/435(h) mm senza / con vetri without / with glass |
|  | 850 x 305 x 150(h) mm | 1050 x 305 x 150(h) mm | 1150 x 305 x 150(h) mm | 1450 x 305 x 150(h) mm | 1650 x 305 x 150(h) mm |
|  | 3x GN1/3 + 1x GN1/2 | 4x GN1/3 + 1x GN1/2 | 5x GN1/3 + 1x GN1/2 | 8x GN1/3 | 9x GN1/3 |
|  | +32°C / 55%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 110 W | | | 122 W | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | | | | |
|  | no | | | | |
| STANDARD | kit vetri / glasses set | | | | |
|  | | | | | |
|  | 45 Kg | 52 Kg | 55 Kg | 57 Kg | 63 Kg |
|  | 53 Kg | 66 Kg | 69 Kg | 70 Kg | 75 Kg |
|  | 1290 x 460 x 400(h) mm | 1490 x 460 x 400(h) mm | 1590 x 460 x 400(h) mm | 1890 x 460 x 400(h) mm | 2090 x 460 x 400(h) mm |

Fast Food & Pizza Line

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

Vetrine refrigerate pizza statiche



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

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

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

DE Pizza-Kühlvitrienen mit statischer Kühlung. Sicherheitsglas - eingebautes Aggregat nur auf der rechten Seite - R600a Gas. Ideal für Gastro-normbehälter, aus Edelstahl oder Polycarbonat - Behälter sind nicht im Lieferumfang enthalten. Erhältlich mit der Serie 330 oder Serie 380.

Series 330 MAX 150(h) mm



L= 1200 mm



L= 1400 mm



L= 1500 mm



L= 1800 mm




















L= 2000 mm



Optional

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

|  | G-VRX1200-330 | G-VRX1400-330 | G-VRX1500-330 | G-VRX1800-330 | G-VRX2000-330 |
|---|---|---|---|---|---|
|  | +2°C / +8°C | | | | |
|  | 1200 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1400 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1500 x 335 x 230/435(h) mm senza / con vetri without / with glass | 1800 x 335 x 230/435(h) mm senza / con vetri without / with glass | 2000 x 335 x 230/435(h) mm senza / con vetri without / with glass |
|  | 850 x 245 x 150(h) mm | 1050 x 245 x 150(h) mm | 1150 x 245 x 150(h) mm | 1450 x 245 x 150(h) mm | 1650 x 245 x 150(h) mm |
|  | 5x GN1/4 | 6x GN1/4 | 7x GN1/4 | 9x GN1/4 | 10x GN1/4 |
|  | +35°C / 50%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 145 W | | | | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox / stainless steel | | | | |
|  | no | | | | |
| STANDARD | Kit vetri / Glasses set | | | | |
|  | | | | | |
|  | 36 Kg | 38 Kg | 42 Kg | 48 Kg | 59 Kg |
|  | 49 Kg | 54 Kg | 57 Kg | 60 Kg | 71 Kg |
|  | 1240 x 375 x 310(h) mm | 1440 x 375 x 310(h) mm | 1540 x 375 x 310(h) mm | 1840 x 375 x 310(h) mm | 2040 x 375 x 310(h) mm |

Fast Food & Pizza Line

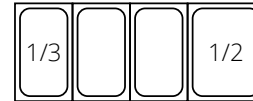
Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch

Series 380

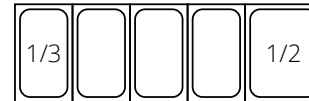
MAX 150(h) mm



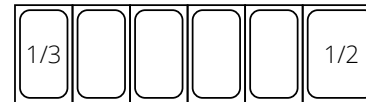
L= 1200 mm



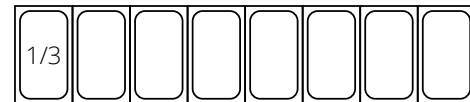
L= 1400 mm



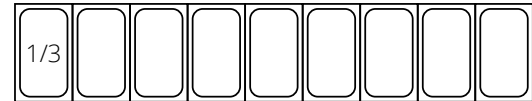
L= 1500 mm



L= 1800 mm




















L= 2000 mm



Optional

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

|  | G-VRX1200-380 | G-VRX1400-380 | G-VRX1500-380 | G-VRX1800-380 | G-VRX2000-380 |
|---|---|---|---|---|---|
|  | +2°C / +8°C | | | | |
|  | 1200 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1400 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1500 x 395 x 230/435(h) mm senza / con vetri without / with glass | 1800 x 395 x 230/435(h) mm senza / con vetri without / with glass | 2000 x 395 x 230/435(h) mm senza / con vetri without / with glass |
|  | 850 x 305 x 150(h) mm | 1050 x 305 x 150(h) mm | 1150 x 305 x 150(h) mm | 1450 x 305 x 150(h) mm | 1650 x 305 x 150(h) mm |
|  | 3 x GN1/3 +1x GN1/2 | 4 x GN1/3 +1x GN1/2 | 5 x GN1/3 +1x GN1/2 | 8x GN1/3 | 9x GN1/3 |
|  | +35°C / 50%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 145 W | | | | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox / stainless steel | | | | |
|  | no | | | | |
| STANDARD | Kit vetri / Glasses set | | | | |
|  | | | | | |
|  | 38 Kg | 42 Kg | 43 Kg | 52 Kg | 61 Kg |
|  | 53 Kg | 60 Kg | 61 Kg | 64 Kg | 75 Kg |
|  | 1290 x 390 x 410(h) mm | 1500 x 400 x 410(h) mm | 1590 x 390 x 410(h) mm | 1890 x 390 x 410(h) mm | 2090 x 450 x 410(h) mm |

Fast Food & Pizza Line

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

Vetrine refrigerate pizza

con struttura e coperchio in acciaio inox



IT Vetrine refrigerate pizza con refrigerazione statica. Coperchio di protezione per una migliore conservazione del cibo - gruppo incorporato solo lato destro gas R600a. Adatte per il contenimento di bacinelle gastronorm inox o polycarbonato - bacinelle escluse. Disponibili nella Serie 330 o nella Serie 380.

EN Pizza refrigerated display cases with static refrigeration. Protective lid for better food preservation - built-in unit on the right side only gas R600a. Ideal for Gastronorm stainless steel or polycarbonate containers - containers not included. Available in 330 or 380 range.

FR Vitrines réfrigérées pour pizzas avec réfrigération statique. Couvercle protecteur pour une meilleure conservation des aliments - unité intégrée uniquement côté droit gaz R600a. Convient pour contenir des bacs gastronorm en acier inox ou en polycarbonate - bacs non inclus. Disponible dans les séries 330 ou 380.

DE Pizza-Kühlvitrienen mit statischer Kühlung. Schutzdeckel für eine bessere Konservierung der Lebensmittel - Einbaueinheit nur rechte Seite Kältemittel R600a. Geeignet für die Aufnahme von Gastronormbehältern aus Edelstahl oder Polycarbonat - Behälter ausgeschlossen. Erhältlich in Serie 330 oder 380.

Series 330
MAX 150(h) mm



L= 1200 mm



L= 1400 mm



L= 1500 mm



L= 1800 mm



L= 2000 mm



Optional

















CS330
(h100-150-200 cm)
Mod. Series 33

Coppia staffe con piedi
Pair of brackets with feet
Paire de supports avec pieds
Paar Halterungen mit Füßen

CSM330
Mod. Series 33

Coppia di supporti a muro
Pair of wall brackets
Paire de supports muraux
Wandhalterungspaar



| | G-VRX1200-330SS | G-VRX1400-330SS | G-VRX1500-330SS | G-VRX1800-330SS | G-VRX2000-330SS |
|---|---|---|---|---|---|
|  | | | | | |
|  | +2°C / +8°C | | | | |
|  | 1200 x 335 x 285/557(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1400 x 335 x 285/557(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1500 x 335 x 285/557(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1800 x 335 x 285/557(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 2000 x 335 x 285/557(h) mm con coperchio chiuso/aperto with steel cloded/open lid |
|  | 5x GN1/4 | 6x GN1/4 | 7x GN1/4 | 9x GN1/4 | 10x GN1/4 |
|  | +35°C / 50%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 125 W | | | 145 W | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox / stainless steel | | | | |
|  | no | | | | |
| STANDARD | Kit acciaio inox / Stainless steel set | | | | |
|  | | | | | |
|  | 32 kg | 34 kg | 37 kg | 43 kg | 54 kg |
|  | 45 kg | 50 kg | 52 kg | 55 kg | 66 kg |
|  | 1265 x 435 x 415(h) mm | 1465 x 435 x 415(h) mm | 1565 x 435 x 415(h) mm | 1865 x 435 x 415(h) mm | 2065 x 435 x 415(h) mm |

Fast Food & Pizza Line

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

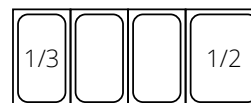


Series 380

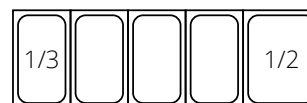
MAX 150(h) mm



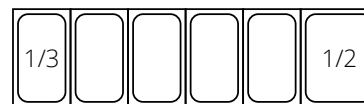
L= 1200 mm



L= 1400 mm



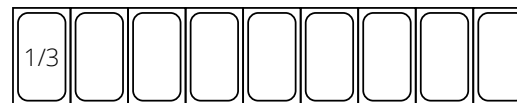
L= 1500 mm



L= 1800 mm



L= 2000 mm



FORCOLD
by fimar ECO RANGE

















Optional

CS380
(h100-150-200 cm)
Mod. Series 38

Coppia staffe con piedi
Pair of brackets with feet
Paire de supports avec pieds
Paar Halterungen mit Füßen

CSM380
Mod. Series 38

Coppia di supporti a muro
Pair of wall brackets
Paire de supports muraux
Wandhalterungspaar

|  | G-VRX1200-380SS | G-VRX1400-380SS | G-VRX1500-380SS | G-VRX1800-380SS | G-VRX2000-380SS |
|---|---|---|---|---|---|
|  | +2°C / +8°C | | | | |
|  | 1200 x 395 x 285/617(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1400 x 395 x 285/617(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1500 x 395 x 285/617(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 1800 x 395 x 285/617(h) mm con coperchio chiuso/aperto with steel cloded/open lid | 2000 x 395 x 285/617(h) mm con coperchio chiuso/aperto with steel cloded/open lid |
|  | 3 x GN1/3 +1x GN1/2 | 4 x GN1/3 +1x GN1/2 | 5 x GN1/3 +1x GN1/2 | 8x GN1/3 | 9x GN1/3 |
|  | +35°C / 50%HR | | | | |
|  | statica / static | | | | |
| DEFROST | automatico / automatic | | | | |
| GAS | R600a | | | | |
|  | manuale / manual | | | | |
|  | elettronico / electronic | | | | |
|  | 45 mm | | | | |
|  | 125 W | | | 145 W | |
|  | 220V-240V / 50Hz | | | | |
| MATERIAL | acciaio Inox / stainless steel | | | | |
|  | no | | | | |
| STANDARD | Kit acciaio inox / Stainless steel set | | | | |
|  | | | | | |
|  | 35 kg | 38 kg | 39 kg | 47 kg | 56 kg |
|  | 50 kg | 56 kg | 57 kg | 59 kg | 70 kg |
|  | 1265 x 475 x 475(h) mm | 1465 x 475 x 475(h) mm | 1565 x 475 x 475(h) mm | 1865 x 475 x 475(h) mm | 2065 x 475 x 475(h) mm |

Fast Food & Pizza Line

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



Banchi pizza refrigerati ventilati

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

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

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

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

Optional

| GUT 600 x 400 mm | | GAR | | GRP64 600 x 400 mm | |
|--|--|--|--|--|--|
| Coppia guida per teglie Pair of tray slides Paire de glissières pour plaque Führungsschiene für Bleche | | Coppia guide antiribaltamento per griglia Pair of anti-tilting slides for grid Paire de glissières anti-basculément pour grille Kippsichere Führungsschienen für Gitter | | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | |
| RUO120 mod. G-PZ1610TN-2600TN 1610TNFC-2600TNFC | | RUO120.6 mod. G-PZ3600TN-3600TNFC | | 2 KIT RUO120 mod. G-PZ2610TN-2610TNFC | |
| Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse | | | | 2 x Kit 4 ruote ø120 mm, di cui 2 con freno Set of 2x4 wheels ø 120 mm, 2 with brake Jeu de 2x4 roues ø 120 mm, 2 avec frein Satz mit 2x4 Rädern ø 120 mm, 2 mit Bremse | |

G-PZ2600TN



| | |
|---------------------|--|
| | G-PZ2600TN |
| | +2°C + 8°C |
| | 1510 x 800 x 1000(h) mm senza vetrina / without display |
| | 1052 x 630 x 589(h) mm |
| | 390 L |
| | +32°C / 55%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 50 mm |
| | 260 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 7 coppie guide per porta / pairs of slides per door |
| ENERGY CLASS | B |
| | |
| | 257 Kg |
| | 288 Kg |
| | 1540 x 830 x 1180(h) mm |



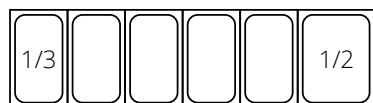
NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI15033V
G-VRX1500-330
G-VRX1500-330SS
L= 1500 mm



RI15038V
G-VRX1500-380
G-VRX1500-380SS
L= 1500 mm



Fast Food & Pizza Line

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

G-PZ2600TN-FC



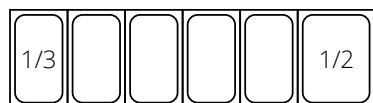
**NON INCLUSA
NOT INCLUDED**

Abbinato con / Combined with...

RI15033V
G-VRX1500-330
G-VRX1500-330SS
L= 1500 mm



RI15038V
G-VRX1500-380
G-VRX1500-380SS
L= 1500 mm



| | |
|---------------------|--|
| | G-PZ2600TN-FC |
| | - 2°C + 8°C |
| | 1510 x 800 x 1000(h) mm senza vetrina / without display |
| | 1052 x 630 x 580(h) mm |
| | 390 L |
| | +35°C / 50%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 60 mm |
| | 275 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox / stainless steel |
| | no |
| | no |
| STANDARD | 7 coppie guide per porta / 7 pairs of slides for door |
| ENERGY CLASS | |
| | |
| | 252 Kg |
| | 267 Kg |
| | 1540 x 830 x 1180(h) mm |

Fast Food & Pizza Line

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

G-PZ2610TN



G-PZ3600TN



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI20033V
G-VRX2000-330
G-VRX2000-330SS
L= 2000 mm



RI20038V
G-VRX2000-380
G-VRX2000-380SS
L= 2000 mm



| | G-PZ2610TN | G-PZ3600TN |
|---------------------|--|------------------------|
| | +2°C + 8°C | |
| | 2020 x 800 x 1000(h) mm senza vetrina / without display | |
| | 1052 x 630 x 589(h) mm | 1562 x 630 x 589(h) mm |
| | 390 L | 580 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 50 mm | |
| | 260 W | |
| | 220V-240V / 50Hz 1 Ph | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 7 coppie guide per porta / 7 pairs of slides for door | |
| ENERGY CLASS | B | C |
| | | |
| | 362 Kg | 320 Kg |
| | 399 Kg | 359 Kg |
| | 2055 x 830 x 1160(h) mm | |

Fast Food & Pizza Line

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

forcar®

G-PZ2610TN-FC



G-PZ3600TN-FC



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI20033V
G-VRX2000-330
G-VRX2000-330SS
L = 2000 mm



RI20038V
G-VRX2000-380
G-VRX2000-380SS
L = 2000 mm



| | G-PZ2610TN-FC | G-PZ3600TN-FC |
|---------------------|--|------------------------|
| | -2°C + 8°C | |
| | 2020 x 800 x 1000(h) mm senza vetrina / without display | |
| | 1052 x 630 x 580(h) mm | 1562 x 630 x 580(h) mm |
| | 390 L | 580 L |
| | +35°C / 50%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 275 W | 398 W |
| | 220V-240V / 50Hz 1 Ph | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 7 coppie guide per porta / 7 pairs of slides for door | |
| ENERGY CLASS | | |
| | | |
| | 327 Kg | 306 Kg |
| | 347 Kg | 326 Kg |
| | 2055 x 830 x 1180(h) mm | |

Fast Food & Pizza Line

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

G-PZ1610TN-FC



**NON INCLUSA
NOT INCLUDED**

Abbinato con / Combined with...

**RI15033V
G-VRX1500-330
G-VRX1500-330SS**
L= 1500 mm



**RI15038V
G-VRX1500-380
G-VRX1500-380SS**
L= 1500 mm



| | |
|---------------------|--|
| | G-PZ1610TN-FC |
| | - 2°C + 8°C |
| | 1510 x 800 x 1000(h) mm senza vetrina / without display |
| | 540 x 630 x 580(h) mm |
| | 221 L |
| | +35°C / 50%HR |
| | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 60 mm |
| | 275 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox / stainless steel |
| REVERSIBLE | no |
| | no |
| STANDARD | 7 coppie guide per porta / 7 pairs of slides for door |
| ENERGY CLASS | |
| | |
| | 304 Kg |
| | 321 Kg |
| | 1540 x 830 x 1180(h) mm |

Banchi pizza refrigerati statici

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

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

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

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

Optional

| CG11 | GRP11 GN1/1 530 x 325 mm | GRP11-FC mod. Forcold 530 x 333 mm |
|---|-----------------------------|--|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost | | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter |

G-S903PZ



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI14038V
G-VRX1400380
G-VRX1400380SS
L= 1400 mm



RI14033V
G-VRX1400330
G-VRX1400330SS
L= 1400 mm



| | |
|---------------------|---|
| | G-S903PZ |
| | +2°C + 8°C |
| | 1400 x 700 x 1020(h) mm senza vetrina / without display |
| | 1295 x 515 x 500(h) mm |
| | 368 L |
| | +32°C / 55%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 50 mm |
| | 235 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox AISI 304 stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides |
| ENERGY CLASS | |
| | |
| | 170 Kg |
| | 198 Kg |
| | 1430 x 730 x 1275(h) mm |

Fast Food & Pizza Line

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

G-S903PZ-FC



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

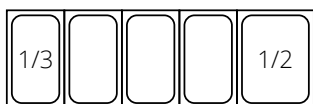
G-VRX1400330
G-VRX1400330SS

L = 1400 mm



G-VRX1400380
G-VRX1400380SS

L = 1400 mm



| | |
|---------------------|--|
| | G-S903PZ-FC |
| | +2°C + 10°C |
| | 1400 x 700 x 1020(h) mm senza vetrina / without display |
| | 1293 x 515 x 500(h) mm |
| | 368 L |
| | +35°C / 50%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 50 mm |
| | 435 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox / stainless steel |
| | no |
| | no |
| STANDARD | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides |
| ENERGY CLASS | E |
| | |
| | 198 Kg |
| | 223 Kg |
| | 1420 x 750 x 1150(h) mm |

Fast Food & Pizza Line

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

G-S903PZCAS



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



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

RI14038V
G-VRX1400380
G-VRX1400380SS
L= 1400 mm



RI14033V
G-VRX1400330
G-VRX1400330SS
L= 1400 mm



| | |
|---------------------|---|
| | G-S903PZCAS |
| | +2°C + 8°C |
| | 1400 x 700 x 1020(h) mm senza vetrina / without display |
| | 854 x 530 x 500(h) mm |
| | 257 L |
| | +32°C / 55%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 45 mm |
| | 155 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox AISI 304 stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides - 6 cassetti / 6 drawers |
| ENERGY CLASS | |
| | |
| | 268 Kg |
| | 288 Kg |
| | 1470 x 760 x 1310(h) mm |

Fast Food & Pizza Line

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

G-S903PZCAS-FC



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



NON INCLUSA
NOT INCLUDED

Abbinato con / Combined with...

G-VRX1400330
G-VRX1400330SS

L= 1400 mm



G-VRX1400380
G-VRX1400380SS

L= 1400 mm



| | |
|---------------------|---|
| | G-S903PZCAS-FC |
| | +2°C + 10°C |
| | 1420 x 700 x 1020(h) mm senza vetrina / without display |
| | 827 x 512 x 500(h) mm |
| | 257 L |
| | +35°C / 50%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 45 mm |
| | 235 W |
| | 220V-240V / 50Hz 1 Ph |
| MATERIAL | acciaio Inox / stainless steel |
| | no |
| | no |
| STANDARD | 2 griglie / grids GN1/1 - 2 coppie di guide / pairs of slides 6 cassetti / 6 drawers |
| ENERGY CLASS | |
| | |
| | 198 Kg |
| | 223 Kg |
| | 1440 x 750 x 1150(h) mm |

Fast Food & Pizza Line

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

Cassettiera inox







- IT Cassettiera inox per contenitori impasti pizza
600 x 400 x 75(h) mm senza coperchi.
- EN Stainless steel drawers for pizzadough containers
600 x 400 x 75(h) mm without lids.
- FR Meuble a tiroirs pour conteneursa pate a pizza
600 x 400 x 75(h) mm sans couvercles.
- DE Schubladenschrank aus edelstahl fuer pizzateigbehaelter
600 x 400 x 75(h) mm ohne deckel.



CAS7 CAS7-FC



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

| | CAS7 | CAS7-FC |
|---|---|---|
|  | | |
|  | 520 x 800 x 810(h) mm | |
|  | | |
| MATERIAL | acciaio Inox AISI 304 stainless steel AISI 304 | acciaio Inox AISI 201 stainless steel AISI 201 |
|  | 28 Kg | |
|  | 30 Kg | |
|  | 530 x 810 x 820(h) mm | |

Saladette refrigerate per insalate

refrigerazione statica

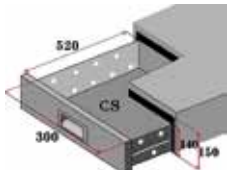
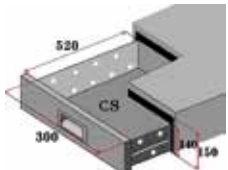
IT Saladette refrigerate con refrigerazione statica. Sbrinamento automatico - evaporatore statico schiumato su tre lati con ventola per uniformare la temperatura - coperchio ad apertura telescopica - termostato elettronico. Disponibili con pianetto di lavoro in polietilene alimentare - 1 griglia intermedia GN1/1 per porta - bacinelle escluse.

EN Refrigerated saladettes with static refrigeration. Automatic defrosting - static evaporator foamed on three sides with fan to regulate the temperature - lid with telescopic opening - electronic thermostat. Available with worktop in non-toxic polyethylene - 1 intermediate grid GN1/1 per door - containers not included.

DE Saladettes réfrigérées avec réfrigération statique. Dégivrage automatique - évaporateur statique moussé sur trois côtés avec ventilateur pour une température uniforme - couvercle télescopique - thermostat électronique. Disponible avec plan de travail en polyéthylène alimentaire - 1 grille intermédiaire GN1/1 par porte - sans bacs.

FR Gekühlte Saladette mit statischer Kühlung. Automatische Abtaugung - statischer Verdampfer dreiseitig geschäumt mit Lüfter für eine gleichmäßige Temperatur - teleskopischer Deckel - elektronischer Thermostat. Erhältlich mit Arbeitsplatte aus lebensmitteleuglichem Polyethylen - 1 GN1/1 Zwischengitter pro Tür - ohne Behälter.

Optional

| | | | |
|---|---|---|---|
| <p>CG11</p> <p>Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost</p> | <p>GRPSA 323 x 570 mm</p> <p>Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter</p> | <p>GRP11-FC 530 x 333 mm</p> | <p>RJ050</p> <p>Kit 4 ruote con freno ø 50 mm Set of 4 wheels ø 50 with brake Jeu de 4 roues ø 50 mm Satz mit 4 Rädern ø 50 mm</p> |
| <p>CS12 mod. G-S901 - G-S903 TOP - G-S903 PZ - G-PS200 - G-PS300</p> <p>Set 2 cassetti - Set 2 drawers Set 2 tiroirs - Set 2 Schubfächer</p>  | | <p>CS12-FC mod. G-S901-FC - G-S903TOP-FC - G-S903PZ-FC</p> <p>Set 2 cassetti - Set 2 drawers Set 2 tiroirs - Set 2 Schubfächer</p>  | |

G-S900 - G-S902 - G-S903

- Con piano in polietilene
- Worktop in polyethylene
- Plan de travail en polyéthylène
- Arbeitsplatte aus Polyethylen



G-S900 / G-S902



G-S903



| | G-S900 | G-S902 | G-S903 |
|-------------------|---|----------------------------|--|
| | +2°C / +8°C | | |
| | 900 x 700 x 850(h) mm | 1045 x 700 x 850(h) mm | 1365 x 700 x 850(h) mm |
| | 830 x 530 x 500(h) mm | 975 x 530 x 500(h) mm | 1295 x 530 x 500(h) mm |
| | 2x GN1/1+3 x GN1/6 - 240 L | 3x GN1/1 - 275 L | 4x GN1/1 - 368 L |
| | +32°C / 55%HR | | |
| | statica / static | | |
| DEFROST | automatico / automatic | | |
| GAS | R600a | | |
| | automatica / automatic | | |
| CONTROL | elettronico / electronic | | |
| | 40 mm | | |
| | 155 W | 175 W | 235 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | acciaio Inox AISI 304 stainless steel AISI 304 | | |
| REVERSIBLE | no | | |
| | no | | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | | 3 griglie / grids GN1/1 3 coppie guide / pairs of slides |
| | | | |
| NET Kg | 70 Kg | 80 Kg | 107 Kg |
| GROSS Kg | 88 Kg | 98 Kg | 130 Kg |
| | 980 x 760 x 1170(h) mm | 1115 x 760 x 1160(h) mm | 1390 x 730 x 1160(h) mm |

Fast Food & Pizza Line

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

forcar®

G-S900-FC - G-S902-FC G-S903-FC



- Con piano in polietilene
- Worktop in polyethylene
- Plan de travail en polyéthylène
- Arbeitsplatte aus Polyethylen



G-S902-FC



G-S900-FC / G-S902-FC



G-S903-FC



| | G-S900-FC | G-S902-FC | G-S903-FC |
|-----------------|--|--|----------------------------|
| | | | |
| | +2°C / +10°C | | |
| | 900 x 700 x 850(h) mm | 1045 x 700 x 850(h) mm | 1365 x 700 x 865(h) mm |
| | 827 x 512 x 500(h) mm | 972 x 512 x 500(h) mm | 1293 x 515 x 500(h) mm |
| | 2x GN1/1 + 3x GN1/6 - 240 L | 3 X GN1/1 - 302 L | 4 x GN1/1 - 368 L |
| | +35°C / 50%HR | | |
| | statica / static | | |
| DEFROST | automatico / automatic | | |
| GAS | R600a | R290 | |
| | automatica / automatic | | |
| | elettronico / electronic | | |
| | 40 mm | | |
| | 235 W | 435 W | |
| | 220V-240V / 50Hz | | |
| MATERIAL | acciaio Inox / stainless steel | | |
| | no | | |
| | no | | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids GN1/1 3 coppie guide / pairs of slides | |
| | | | |
| | 65 Kg | 75 Kg | 104 Kg |
| | 79 Kg | 89 Kg | 116 Kg |
| | 970 x 753 x 900(h) mm | 1115 x 753 x 900(h) mm | 1390 x 750 x 1100(h) mm |

Fast Food & Pizza Line

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

G-PS900



- Con piano in granito
- Granite top
- Granitplatte
- Plan de travail en granit

G-PS903



| | G-PS900 | G-PS903 |
|-----------------|--|--|
| | | |
| | +2°C / +8°C | |
| | 900 x 700 x 1100(h) mm | 1365 x 700 x 1100(h) mm |
| | 830 x 515 x 500(h) mm | 1295 x 595 x 500(h) mm |
| | 5x GN1/6 - 288 L | 8x GN1/6 - 400 L |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 40 mm | |
| | 155 W | 235 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides |
| | | |
| | 92 Kg | 155 Kg |
| | 120 Kg | 175 Kg |
| | 970 x 760 x 1380(h) mm | 1390 x 730 x 1264(h) mm |



Fast Food & Pizza Line

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



G-PS900-FC



- Con piano in granito
- Granite top
- Granitplatte
- Plan de travail en granit

G-PS903-FC



| | G-PS900-FC | G-PS903-FC |
|-------------------|--|--|
| | +2°C / +10°C | |
| | 900 x 700 x 1075(h) mm | 1365 x 700 x 1020(h) mm |
| | 827 x 512 x 500(h) mm | 1293 x 515 x 500(h) mm |
| | 5x GN1/6 - 288 L | 8x GN1/6 - 400 L |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| CONTROL | elettronico / electronic | |
| | 40 mm | |
| | 235 W | 435 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides |
| | | |
| NET Kg | 98 Kg | 184 Kg |
| GROSS Kg | 109 Kg | 202 Kg |
| | 970 x 753 x 1100(h) mm | 1390 x 750 x 1100(h) mm |



Fast Food & Pizza Line

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

G-PS200



G-PS300



| | G-PS200 | G-PS300 |
|-----------------|--|---|
| | | |
| | +2°C / +8°C | |
| | 900 x 700 x 1010(h) mm | 1370 x 700 x 1010(h) mm |
| | 830 x 530 x 500(h) mm | 1296 x 530 x 500(h) mm |
| | 5x GN1/6 - 254 L | 8x GN1/6 - 392 L |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 40 mm | |
| | 230 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids GN1/1 3 coppie guide / pairs of slides |
| | | |
| | 80 Kg | 120 Kg |
| | 101 Kg | 148 Kg |
| | 970 x 760 x 1280(h) mm | 1390 x 730 x 1280(h) mm |



Fast Food & Pizza Line

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

G-PS200-FC



G-PS300-FC



| | G-PS200-FC | G-PS300-FC |
|-----------------|--|---|
| | | |
| | +2°C / + 10°C | |
| | 900 x 700 x 970(h) mm | 1365 x 700 x 970(h) mm |
| | 827 x 512 x 500(h) mm | 1293 x 515 x 500(h) mm |
| | 5x GN1/6 - 254 L | 7x GN1/3 - 392 L |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 40 mm | |
| | 235 W | 435 W |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grills GN1/1 3 coppie di guide / pairs of slides |
| | | |
| | 72 Kg | 120 Kg |
| | 87 Kg | 141 Kg |
| | 970 x 750 x 985(h) mm | 1390 x 750 x 985(h) mm |



Fast Food & Pizza Line

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

G-S901



G-S903TOP



| | G-S901 | G-S903TOP |
|---------------------|--|--|
| | | |
| | +2°C / +8°C | |
| | 900 x 700 x 860(h) mm | 1365 x 700 x 860(h) mm |
| | 830 x 530 x 500(h) mm | 1295 x 530 x 500(h) mm |
| | 240 L | 368 L |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 40 mm | |
| | 155 W | 235 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids 3 coppie di guide / pairs of slides |
| ENERGY CLASS | | |
| | | |
| | 72 Kg | 110 Kg |
| | 90 Kg | 138 Kg |
| | 978 x 760 x 1170(h) mm | 1390 x 730 x 1170(h) mm |



Fast Food & Pizza Line

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

G-S901-FC



G-S903TOP-FC



| | G-S901-FC | G-S903TOP-FC |
|---------------------|--|--|
| | +2°C / + 10°C | |
| | 900 x 700 x 880(h) mm | 1365 x 700 x 880(h) mm |
| | 827 x 512 x 500(h) mm | 1293 x 515 x 500(h) mm |
| | 240 L | 368 L |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | R290 |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | 40 mm | |
| | 235 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| | no | |
| | no | |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides | 3 griglie / grids GN1/1 3 coppie di guide / pairs of slides |
| ENERGY CLASS | | |
| | | |
| | 65 Kg | 110 Kg |
| | 79 Kg | 122 Kg |
| | 970 x 753 x 900(h) mm | 1390 x 750 x 900(h) mm |

Fast Food & Pizza Line

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

G-SS45BT



| | |
|---------------------|--|
| | G-SS45BT |
| | -12°C / -18°C |
| | 943 x 700 x 860(h) mm |
| | 810 x 530 x 500(h) mm |
| | 240 L |
| | +32°C / 55%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R290 |
| | automatica / automatic |
| | elettronico / electronic |
| CONTROL | 55 mm |
| | 260 W |
| | 220V-240V / 50Hz |
| 1 Ph | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 |
| | no |
| | no |
| STANDARD | 2 griglie / grids GN1/1 2 coppie di guide / pairs of slides |
| ENERGY CLASS | |
| | |
| | 86 Kg |
| | 103 Kg |
| | 1010 x 773 x 1160(h) mm |



Fast Food & Pizza Line

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



G-S9012D



G-S9014D



| | G-S9012D | G-S9014D |
|---------------------|---|--|
| | | |
| | +2°C / +8°C | |
| | 900 x 700 x 860(h) mm | |
| | 340 x 530 x 500(h) mm + 2 cassetti drawers 300 x 510 x 140(h) mm | 340 x 530 x 500(h) mm + 4 cassetti drawers 300 x 510 x 140(h) mm |
| | 240 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 40 mm | |
| | 155 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox AISI 304 / stainless steel AISI 304 | |
| | no | |
| | no | |
| STANDARD | 1 griglia / grids GN1/1 1 coppia di guide / pair of slid + 2 cassetti / drawers | 4 cassetti / drawers |
| ENERGY CLASS | | |
| | | |
| | 81 Kg | 89 Kg |
| | 98 Kg | 106 Kg |
| | 978 x 760 x 1170(h) mm | |



Fast Food & Pizza Line

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

G-S9012D-FC



G-S9014D-FC



FORCOLD
by finmar ECO RANGE

| | G-S9012D-FC | G-S9014D-FC |
|---------------------|---|---|
| | +2°C / +10°C | |
| | 900 x 700 x 880(h) mm | |
| | 340 x 530 x 500(h) mm + 2 cassetti drawers 300 x 510 x 140(h) mm | 340 x 530 x 500(h) mm + 4 cassetti drawers 300 x 510 x 140(h) mm |
| | 240 L | |
| | +35°C / 50%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| CONTROL | elettronico / electronic | |
| | 40 mm | |
| | 235 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio Inox / stainless steel | |
| REVERSIBLE | no | |
| | no | |
| STANDARD | 1 griglia / grids GN1/1 1 coppia di guide / pair of slid 2 cassetti / drawers | 4 cassetti / 4 drawers |
| ENERGY CLASS | | |
| | | |
| NET Kg | 71 Kg | 80 Kg |
| GROSS Kg | 89 Kg | 98 Kg |
| | 970 x 753 x 900(h) mm | |

Fast Food & Pizza Line

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



Eco Line

Armadi refrigerati ventilati



IT Armadi refrigerati ECOVENT con refrigerazione ventilata. Struttura esterna in lamiera verniciata epossidica bianca o in **acciaio inox AISI 430** - interno in PS - pannelli esterni di fondo e retro in lamiera zincata.

EN ECOVENT refrigerated cabinets with ventilated refrigeration. External casing in white epoxy painted plate or in **stainless steel AISI 430** - in-ternal casing in PS - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en **acier inox AISI 430** - intérieur en PS - panneaux extérieurs de fond et arrière en tôle galvanisée.

DE ECOVENT-Kühlschränke mit Umluftkühlung. Außengehäuse aus weißem, epoxidharzlackiertem Blech oder **Edelstahl AISI 430** - innen aus PS - Außenboden und Rückwand aus verzinktem Blech.

Optional

| GRP400ECO 475 x 377 mm | GRP402ECO 475 x 147 mm | GRP600ECO 650 x 527 mm | GRP602ECO 650 x 297 mm |
|--|---|--|---|
| Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter | Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter |

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



G-ERV400



G-EFV400SS

STANDARD

G-ERV400 - G-ERV400SS

3 griglie/grids 475 x 377 mm
1 griglia inferiore/bottom grid
475 x 147 mm

G-EFV400 - G-EFV400SS

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

| | G-ERV400 | G-EFV400 | G-ERV400SS | G-EFV400SS |
|---------------------|---|---------------|---|---------------|
| | 0°C / +8°C | -18°C / -22°C | 0°C / +8°C | -18°C / -22°C |
| | 600 x 600 x 1860(h) mm | | | |
| | 460 x 460 x 1627(h) mm | | | |
| | 279 L | | | |
| | +35°C / 65%HR | | | |
| | ventilata / ventilated | | | |
| DEFROST | automatico / automatic | | | |
| GAS | R600a | R290 | R600a | R290 |
| | automatica / automatic | | | |
| CONTROL | elettronico / electronic | | | |
| | 70 mm | | | |
| | 210 W | 390 W | 210 W | 390 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - PS painted tin plate - PS | | acciaio Inox AISI 430 - PS stainless steel AISI 430 - PS | |
| REVERSIBLE | si / yes | | | |
| | no | | | |
| ENERGY CLASS | | | | |
| | | | | |
| | 73 Kg | 82 Kg | 78 Kg | 88 Kg |
| | 85 Kg | 94 Kg | 90 Kg | 100 Kg |
| | 630 x 660 x 2003(h) mm | | | |

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



G-ERV600



G-EFV600SS

STANDARD

G-ERV600 - G-ERV600SS

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

G-EFV600 - G-EFV600SS

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

| | G-ERV600 | G-EFV600 | G-ERV600SS | G-EFV600SS |
|---------------------|---|---------------|---|---------------|
| | 0°C / +8°C | -18°C / -22°C | 0°C / +8°C | -18°C / -22°C |
| | 775 x 750 x 1860(h) mm | | | |
| | 635 x 460 x 1627(h) mm | | | |
| | 509 L | | | |
| | +35°C / 65%HR | | | |
| | ventilata / ventilated | | | |
| DEFROST | automatico / automatic | | | |
| GAS | R600a | R290 | R600a | R290 |
| | automatica / automatic | | | |
| CONTROL | elettronico / electronic | | | |
| | 70 mm | | | |
| | 280 W | 480 W | 280 W | 480 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - PS painted tin plate - PS | | acciaio Inox AISI 430 - PS stainless steel AISI 430 - PS | |
| REVERSIBLE | si / yes | | | |
| | no | | | |
| ENERGY CLASS | | | | |
| | | | | |
| | 92 Kg | 102 Kg | 98 Kg | 108 Kg |
| | 112 Kg | 122 Kg | 118 Kg | 128 Kg |
| | 805 x 815 x 2003(h) mm | | | |

Eco Line

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

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



G-EFV400G



G-ERV400GSS

STANDARD

G-ERV400G - G-ERV400GSS

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

G-EFV400G - G-EFV400GSS

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

| | G-ERV400G | G-EFV400G | G-ERV400GSS | G-EFV400GSS |
|---------------------|---|---------------|--|---------------|
| | 0°C / +8°C | -18°C / -22°C | 0°C / +8°C | -18°C / -22°C |
| | 600 x 600 x 1860(h) mm | | | |
| | 460 x 460 x 1627(h) mm | | | |
| | 300 L | | | |
| | +30°C / 55%HR | | | |
| | ventilata / ventilated | | | |
| DEFROST | automatico / automatic | | | |
| GAS | R600a | R290 | R600a | R290 |
| | automatica / automatic | | | |
| CONTROL | elettronico / electronic | | | |
| | 70 mm | | | |
| | 210 W | 530 W | 210 W | 530 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - PS + vetrocamera painted tin plate - PS + insulating glass | | acciaio Inox AISI 430 PS + vetrocamera stainless steel AISI 430 PS + insulating glass | |
| REVERSIBLE | no | | | |
| | si / yes | | | |
| ENERGY CLASS | | | | |
| | | | | |
| NET Kg | 86 Kg | 96 Kg | 91 Kg | 103 Kg |
| GROSS Kg | 98 Kg | 108 Kg | 103 Kg | 115 Kg |
| | 630 x 660 x 2003(h) mm | | | |

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



G-ERV600G

G-EFV600GSS

STANDARD

G-ERV600G - G-ERV600GSS

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

G-EFV600G - G-EFV600GSS

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

| | G-ERV600G | G-EFV600G | G-ERV600GSS | G-EFV600GSS |
|---------------------|---|---------------|--|---------------|
| | 0°C / +8°C | -18°C / -22°C | 0°C / +8°C | -18°C / -22°C |
| | 775 x 750 x 1860(h) mm | | | |
| | 635 x 460 x 1627(h) mm | | | |
| | 538 L | | | |
| | +30°C / 55%HR | | | |
| | ventilata / ventilated | | | |
| DEFROST | automatico / automatic | | | |
| GAS | R600a | R290 | R600a | R290 |
| | automatica / automatic | | | |
| CONTROL | elettronico / electronic | | | |
| | 70 mm | | | |
| | 280 W | 480 W | 280 W | 630 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - PS + vetrocamera painted tin plate - PS + insulating glass | | acciaio Inox AISI 430 PS + vetrocamera stainless steel AISI 430 PS + insulating glass | |
| REVERSIBLE | no | | | |
| | si / yes | | | |
| ENERGY CLASS | | | | |
| | | | | |
| | 110 Kg | | 115 Kg | |
| | 130 Kg | | 135 Kg | |
| | 805 x 815 x 2003(h) mm | | | |

Eco Line

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

Armadi refrigerati statici

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

EN Refrigerated cabinets with static refrigeration. External casing in white epoxy-coated plate or **stainless steel AISI 430** - inside ABS - static refrigeration with internal fan for uniform temperature - external back and bottom panels in galvanised plate - heating element on door for glass models.

FR Armoires réfrigérées avec réfrigération statique. Corps extérieur en tôle époxy blanche ou en **acier inox AISI 430** - intérieur en ABS - réfrigération statique avec ventilateur interne pour uniformiser la température - panneaux extérieurs arrière et inférieur en tôle galvanisée - résistance sur la porte pour les modèles en verre.

DE Kühlschränke mit statischer Kühlung. Äußeres Gehäuse aus weißem, epoxidharzlackiertem Blech oder **Edelstahl AISI 430** - Innenraum aus ABS - statische Kühlung mit internem Gebläse zum Temperaturausgleich - äußere Rückwand und Boden aus verzinktem Blech - Heizstab an der Tür bei den Modellen mit Glas.

Optional

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

G-ER200 - G-EF200 G-ER200SS - G-EF200SS



G-ER200

G-ER200SS

STANDARD

G-ER200 - G-ER200SS

2 griglie/grids 505 x 415 mm
1 griglia/grid 505 x 215 mm

G-EF200 - G-EF200SS

2 ripiani fissi / fixed shelves
480 x 440 mm

| | G-ER200 | G-EF200 | G-ER200SS | G-EF200SS |
|--------------|---|--|---|--|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 600 x 585 x 855(h) mm | | | |
| | 510 x 485 x 620(h) mm | | | |
| | 130 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | | | |
| | automatica / automatic | | | |
| CONTROL | termostato / thermostat | | | |
| | 40 mm | 60 mm | 40 mm | 60 mm |
| | 100 W | 105 W | 100 W | 105 W |
| | 230V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS painted tin plate - ABS | | acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS | |
| REVERSIBLE | si / yes | | | |
| | no | | | |
| ENERGY CLASS | A | - | A | - |

| | 45 Kg | 45 Kg | 44 Kg | 45 Kg |
|--|------------------------|-------|-------|-------|
| | 56 Kg | 57 Kg | 56 Kg | 57 Kg |
| | 680 x 650 x 1160(h) mm | | | |

Eco Line

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

G-ER400 - G-EF400 G-ER400SS - G-EF400SS



G-ER400

G-ER400SS

STANDARD

G-ER400 - G-ER400SS

3 griglie / grids 505 x 415 mm
+ 1 griglia / grid 505 x 215 mm

G-EF400 - G-EF400SS

6 ripiani fissi / fixed shelves
480 x 440 mm

| | G-ER400 | G-EF400 | G-ER400SS | G-EF400SS |
|--------------|---|--|---|--|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 600 x 585 x 1855(h) mm | | | |
| | 510 x 485 x 1620(h) mm | | | |
| | 340 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | | | |
| | automatica / automatic | | | |
| | termostato / thermostat | | | |
| CONTROL | 45 mm | 60 mm | 45 mm | 60 mm |
| | 150 W | 185 W | 150 W | 185 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS painted tin plate - ABS | | acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS | |
| REVERSIBLE | si / yes | | | |
| | no | | | |
| ENERGY CLASS | | - | | - |

| | 69 Kg | 74 Kg | 69 Kg | 74 Kg |
|--|------------------------|-------|-------|-------|
| | 81 Kg | 86 Kg | 81 Kg | 86 Kg |
| | 680 x 650 x 2210(h) mm | | | |

G-ER600 - G-EF600 G-ER600SS - G-EF600SS



G-ER600

G-ER600SS

STANDARD

G-ER600 - G-ER600SS

3 griglie / grids 650 x 520 mm
+ 1 griglia / grid 650 x 290 mm

G-EF600 - G-EF600SS

6 ripiani fissi / fixed shelves
650 x 500 mm

| | G-ER600 | G-EF600 | G-ER600SS | G-EF600SS |
|---------------------|---|--|---|--|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 777 x 695 x 1895(h) mm | | | |
| | 657 x 580 x 1660(h) mm | | | |
| | 570 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | | | |
| | automatica / automatic | | | |
| | termostato / thermostat | | | |
| | 60 mm | | | |
| | 185 W | 300 W | 185 W | 300 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS painted tin plate - ABS | | acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS | |
| | si / yes | | | |
| | no | | | |
| ENERGY CLASS | | - | | - |

| | 90 Kg | 94 Kg | 90 Kg | 94 Kg |
|--|------------------------|--------|--------|--------|
| | 107 Kg | 111 Kg | 107 Kg | 111 Kg |
| | 840 x 760 x 2210(h) mm | | | |

Eco Line

















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

G-EF600CAS G-EF600SSCAS

COMPLETO DI
13 CASSETTE
EQUIPPED WITH
13 CONTAINERS



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

|  | G-EF600CAS | G-EF600SSCAS |
|---|---|---|
|  | -18°C / -22°C | |
|  | 777 x 695 x 1895(h) mm | |
|  | 657 x 580 x 1660(h) mm | |
|  | 570 L | |
|  | +32°C / 55%HR | |
|  | evaporatore a ripiani / shelves evaporator | |
| DEFROST | manuale / manual | |
| GAS | R600a | |
|  | automatica / automatic | |
| CONTROL | termostato / thermostat | |
|  | 60 mm | |
|  | 300 W | |
|  | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata - ABS painted tin plate - ABS | acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS |
| REVERSIBLE | si / yes | |
|  | no | |
| STANDARD | 6 ripiani fissi / fixed shelves | |
|  | | |
|  | 94 Kg | |
|  | 111 Kg | |
|  | 840 x 760 x 2210(h) mm | |

G-ER200G - G-EF200G G-ER200GSS - G-EF200GSS



G-ER200G

G-ER200GSS

STANDARD

G-ER200G - G-ER200GSS

2 griglie / grids 505 x 415 mm
+ 1 griglia / grid 505 x 215 mm

G-EF200G - G-EF200GSS

2 ripiani fissi / fixed shelves
480 x 440 mm

| | G-ER200G | G-EF200G | G-ER200GSS | G-EF200GSS |
|--------------|--|--|--|--|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 600 x 585 x 855(h) mm | | | |
| | 510 x 485 x 620(h) mm | | | |
| | 130 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator | evaporatore a piastra / plate evaporator | evaporatore a ripiani / shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | R290 | R600a | R290 |
| | automatica / automatic | | | |
| CONTROL | termostato / thermostat | | | |
| | 40 mm | | | |
| | 105 W | 270 W | 105 W | 270 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass | | acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass | |
| REVERSIBLE | si / yes | no | si / yes | no |
| | led | | | |
| ENERGY CLASS | B | D | B | D |
| | | | | |
| NET Kg | 44 Kg | 45 Kg | 44 Kg | 45 Kg |
| GROSS Kg | 56 Kg | 57 Kg | 56 Kg | 57 Kg |
| | 680 x 650 x 1160(h) mm | | | |

Eco Line

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

G-ER400G - G-EF400G G-ER400GSS - G-EF400GSS



G-ER400G

G-ER400GSS

STANDARD

G-ER400G - G-ER400GSS

3 griglie / grids 505 x 415 mm
+ 1 griglia / grid 505 x 215 mm

G-EF400G - G-EF400GSS

6 ripiani fissi / fixed shelves
480 x 440 mm

| | G-ER400G | G-EF400G | G-ER400GSS | G-EF400GSS |
|---------------------|--|---|--|---|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 600 x 585 x 1855(h) mm | | | |
| | 510 x 485 x 1620(h) mm | | | |
| | 340 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra plate evaporator | evaporatore a ripiani shelves evaporator | evaporatore a piastra plate evaporator | evaporatore a ripiani shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | R290 | R600a | R290 |
| | automatica automatic | manuale manual | automatica automatic | manuale manual |
| CONTROL | termostato / thermostat | | | |
| | 45 mm | 60 mm | 45 mm | 60 mm |
| | 185 W | 380 W | 185 W | 380 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass | | acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass | |
| REVERSIBLE | si / yes | no | si / yes | no |
| | led | | | |
| ENERGY CLASS | B | C | B | C |
| | | | | |
| | 69 Kg | 76 Kg | 69 Kg | 76 Kg |
| | 81 Kg | 102 Kg | 81 Kg | 102 Kg |
| | 680 x 650 x 2210(h) mm | | | |

G-ER600G - G-EF600G G-ER600GSS - G-EF600GSS



G-ER600G

G-ER600GSS

STANDARD

G-ER600G - G-ER600GSS

3 griglie / grids 650 x 520 mm
+ 1 griglia / grid 650 x 290 mm

G-EF600G - G-EF600GSS

6 ripiani fissi / fixed shelves
650 x 510 mm

| | G-ER600G | G-EF600G | G-ER600GSS | G-EF600GSS |
|---------------------|--|---|--|---|
| | +2°C / +8°C | -18°C / -22°C | +2°C / +8°C | -18°C / -22°C |
| | 777 x 695 x 1895(h) mm | | | |
| | 657 x 580 x 1660(h) mm | | | |
| | 570 L | | | |
| | +32°C / 55%HR | | | |
| | evaporatore a piastra plate evaporator | evaporatore a ripiani shelves evaporator | evaporatore a piastra plate evaporator | evaporatore a ripiani shelves evaporator |
| DEFROST | automatico automatic | manuale manual | automatico automatic | manuale manual |
| GAS | R600a | R290 | R600a | R290 |
| | automatica automatic | manuale manual | automatica automatic | manuale manual |
| CONTROL | termostato / thermostat | | | |
| | 60 mm | | | |
| | 185 W | 480 W | 185 W | 480 W |
| | 220V-240V / 50Hz | | | |
| MATERIAL | lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass | | acciaio Inox AISI 430 ABS - vetrocamera stainless steel AISI 430 ABS - insulating glass | |
| REVERSIBLE | si / yes | no | si / yes | no |
| | led | | led | |
| ENERGY CLASS | B | C | B | C |
| | | | | |
| | 93 Kg | 94 Kg | 93 Kg | 94 Kg |
| | 107 Kg | 111 Kg | 107 Kg | 111 Kg |
| | 840 x 760 x 2210(h) mm | | | |

Eco Line

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

G-ER500P - G-ER500PSS

Ideali per pasticceria / For pastry



G-ER500P

G-ER500PSS

| | G-ER500P | G-ER500PSS |
|---------------------|---|---|
| | +2°C / +8°C | |
| | 780 x 715 x 1750(h) mm | |
| | 667 x 570 x 1485(h) mm | |
| | 520 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | termostato / thermostat | |
| CONTROL | 55 mm | |
| | 150 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata - ABS painted tin plate - ABS | acciaio Inox AISI 430 - ABS stainless steel AISI 430 - ABS |
| | si / yes | |
| | no | |
| STANDARD | 6 coppie guide per teglie / 6 pairs of slides for trays 60 x 40 cm | |
| ENERGY CLASS | | |
| | | |
| | 90 Kg | |
| | 107 Kg | |
| | 840 x 760 x 2210(h) mm | |



Armadi refrigerati

GN2/1 - statici

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

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

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

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

Optional

| CG21 | GRP21 GN2/1 | P60 - GNB600TN-BT 60x40 cm | P64 - GNFISH 60x40x13(h) cm | RUO120 |
|---|--|--|---|--|
| Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschiene(n)paar für Gitterrost | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffgitter | Kit supporti e 9 coppie di guide per teglie Set of supports and 9 pairs of runners for pans Kit de supports et 9 paires de glissières pour bacs Trägersatz und 9 Paare Führungsschienen für Bleche | Kit supporti guide e 6 cassette Slides-Bracket set and 6 containers kit pour supports glissières et 6 caisses Führungsschienen - und Trägersatz mit 6 Behälter | Kit 4 ruote ø 120 mm di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse |

G-GNB600TN - G-GNB600BT

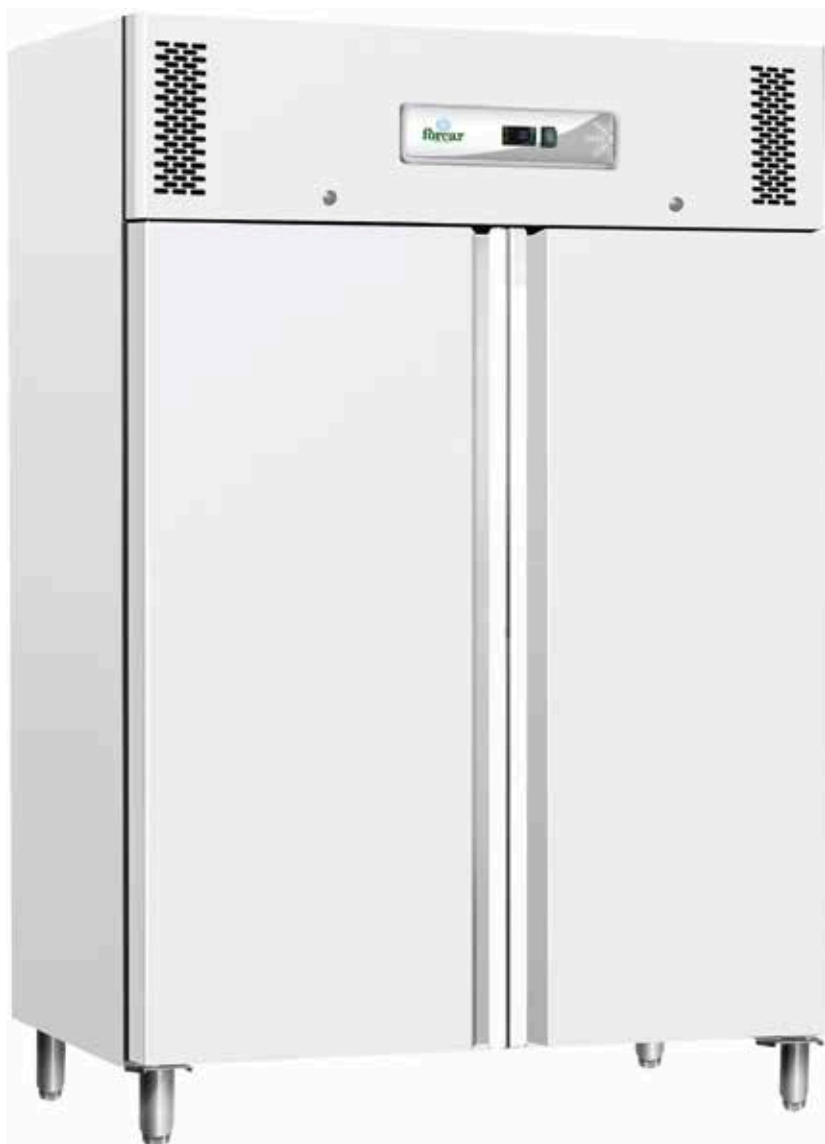


| | G-GNB600TN | G-GNB600BT |
|---------------------|--|------------------|
| | +2°C / +8°C | -18°C / -20°C |
| | 680 x 800 x 2010(h) mm | |
| | 560 x 653 x 1386(h) mm | |
| | 507 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 260 W | 510 W |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata - alluminio / painted tin plate - aluminium | |
| | si / yes | |
| | no | |
| STANDARD | 3 griglie / grids GN2/1 + 3 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 135 Kg | |
| | 155 Kg | |
| | 710 x 840 x 2180(h) mm | |

Eco Line

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

G-GNB1200TN - G-GNB1200BT



| | G-GNB1200TN | G-GNB1200BT |
|---------------------|--|------------------|
| | +2°C / +8°C | -18°C / -20°C |
| | 1340 x 800 x 2010(h) mm | |
| | 1220 x 653 x 1386(h) mm | |
| | 1104 L | |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | vasca di raccolta / collecting basin | |
| | elettronico / electronic | |
| CONTROL | 60 mm | |
| | 450 W | 710 W |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata - alluminio / painted tin plate - aluminium | |
| | no | |
| | no | |
| STANDARD | 6 griglie / grids GN2/1 / 6 coppie di guide / pairs of slides | |
| ENERGY CLASS | | |
| | | |
| | 180 Kg | |
| | 204 Kg | |
| | 1370 x 840 x 2180(h) mm | |

Congelatori a pozzetto

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

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

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

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

Optional

| CEP01 mod. G-SD100S / G-SD200S | CEP02 mod. G-SD320PS | CEP03 mod. G-BD350S - G-BD450S G-BD550S - G-BD650S | CEP04 mod. G-BD205S - G-BD305S |
|---|-------------------------|--|-----------------------------------|
| Cestello per congelatore a pozzetto Basket for deepfreezer Panier pour congélateur coffre Korb für Tiefkühltruhe | | | |

G-BD205S - G-BD305S G-BD350S



G-BD205S



G-BD305S

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

| | G-BD205S | G-BD305S | G-BD350S |
|---------------------|--|---------------------------|---------------------------|
| | | | |
| | ≤-18 | | |
| | 960 x 525 x 840(h) mm | 1160 x 525 x 850(h) mm | 1035 x 680 x 850(h) mm |
| | 810 x 374 x 645(h) mm | 1015 x 375 x 665(h) mm | 875 x 520 x 660(h) mm |
| | 190 L | 242 L | 269 L |
| | +38°C / 60%HR | | |
| | statica / static | | |
| DEFROST | manuale / manual | | |
| GAS | R600a | | |
| | con tubo di scarico / with drain pipe | | |
| | meccanico / mechanical | | |
| | 64 mm | | 70 mm |
| | 56 W | 61 W | 64 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata bianca + alluminio goffrato white painted metal sheet + embossed aluminium | | |
| | no | | |
| STANDARD | paletta di sbrinamento / defrost shovel | | |
| ENERGY CLASS | | | |
| | | | |
| | 39 Kg | 46 Kg | 52 Kg |
| | 43 Kg | 50,5 Kg | 57,5 Kg |
| | 1005 x 585 x 905(h) mm | 1210 x 585 x 905(h) mm | 1080 x 780 x 905(h) mm |

G-BD450S - G-BD550S G-BD650S



G-BD450S / G-BD550S



G-BD650S

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

Eco Line

Congelatori a pozzetto / Deep freezers
Congélateurs Coffres / Gefriertruhen

| | G-BD450S | G-BD550S | G-BD650S |
|---------------------|---|----------------------------|----------------------------|
| | | | |
| | ≤-18 | | |
| | 1276 x 680 x 850(h) mm | 1535 x 680 x 840(h) mm | 1810 x 680 x 860(h) mm |
| | 1115 x 520 x 660(h) mm | 1370 x 525 x 645(h) mm | 1650 x 520 x 660(h) mm |
| | 354 L | 439 L | 537 L |
| | +38°C / 60%HR | | |
| | statica / static | | |
| DEFROST | manuale / manual | | |
| GAS | R600a | | |
| | con tubo di scarico / with drain pipe | | |
| | meccanico / mechanical | | |
| | 70 mm | | |
| | 69 W | 71 W | 98 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata bianca + alluminio gofrato white painted metal sheet + embossed aluminium | | |
| | no | | |
| STANDARD | paletta di sbrinamento / defrost shovel | | |
| ENERGY CLASS | | | |
| | | | |
| | 59 Kg | 68,5 Kg | 76 Kg |
| | 65,5 Kg | 75 Kg | 83,5 Kg |
| | 1400 x 780 x 1000(h) mm | 1580 x 780 x 1040(h) mm | 1870 x 770 x 1110(h) mm |

G-SD100S - G-SD200S G-SD320PS



G-SD100S

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



G-SD200S / G-SD320PS

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

| | G-SD100S | G-SD200S | G-SD320PS |
|---------------------|--|----------------------------|---------------------------|
| | | | |
| | ≤-18 | | |
| | 580 x 520 x 810(h) mm | 960 x 520 x 810(h) mm | 1030 x 675 x 840(h) mm |
| | 430 x 370 x 680(h) mm | 810 x 370 x 680(h) mm | 880 x 520 x 630(h) mm |
| | 97 L | 197 L | 245 L |
| | +43°C / 60%HR | | |
| | statica / static | | |
| DEFROST | manuale / manual | | |
| GAS | R600a | | R290 |
| | con tubo di scarico / with drain pipe | | |
| | meccanico / mechanical | | |
| | 64 mm | | 70 mm |
| | 58 W | 110 W | 198 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata bianca + alluminio goffrato white painted metal sheet + embossed aluminium | | |
| | no | | |
| STANDARD | paletta di sbrinamento / defrost shovel | | |
| ENERGY CLASS | | | |
| | | | |
| | 28 Kg | 43,5 Kg | 56,5 Kg |
| | 30,5 Kg | 47 Kg | 61,5 Kg |
| | 630 x 580 x 1060(h) mm | 1010 x 580 x 1090(h) mm | 1080 x 780 x 890(h) mm |





Glass Line

Vetrine espositive 4 lati

IT Vetrine espositive con refrigerazione ventilata o statica. Quattro lati espositivi con vetrocamera - panoramica di tutti i prodotti - efficienza termica - sbrinamento automatico (tranne per il modello G-VGP420BT che avviene tramite vaschetta) - controllo temperatura elettronico - luce interna a LED.

EN Display windows with ventilated or static refrigeration. Four display sides with double-glazing - overview of all products - thermal efficiency - automatic defrosting (except for the G-VGP420BT model, which uses a tray) - electronic temperature control - internal LED light.

FR Vitrines avec réfrigération ventilée ou statique. Quatre faces d'exposition avec double vitrage - vue d'ensemble de tous les produits - efficacité thermique - dégivrage automatique (sauf pour le modèle G-VGP420BT, qui utilise un récipient de collecte) - contrôle électronique de la température - éclairage interne par LED.

DE Aufsatzvitrinen mit Umluft- oder statischer Kühlung. Vier Ausstellungsseiten mit Doppelverglasung - Übersicht über alle Produkte - thermische Leistungsfähigkeit- automatische Abtauung (mit Ausnahme des Modells G-VGP420BT, welches über eine Auffangwanne verfügt) - elektronische Temperaturkontrolle - interne LED-Beleuchtung.

Optional

| | | | | | |
|---|--|--|--|---|--|
| <p>GRCVGP420 - 530 x 450 mm mod. G-VGP420</p> | | <p>GRCVGP - 510 x 485 mm mod. G-VGP200R - VGP400R</p> | | <p>GRP65B - 530 x 417 mm mod. G-LSC65B - LSC65LB LDC65B - LDC65LB</p> | |
| <p>Griglia cromata / Chromed grids / Grille chromée / Verchromter Gitterrost</p> | | | | <p>Ripiano in vetro / Glass Shelf Étagères en verre / Glasböden</p> | |
| <p>GRPLSCB - 404 x 411 mm mod. LSC235B - LSC280B</p> | | <p>GRPTCBDB - 375 x 335 mm mod. TCBD68B - TCBD98B</p> | | <p>GRCLSC - 404 x 411 mm mod. LSC235 - LSC280</p> | |
| <p>GRPTCBD - 340 x 335 mm mod. TCBD68 - TCBD98</p> | | <p>Griglia plastificata / Plastic coated grid / Grille plastifiée / Kunststoffgitter</p> | | | |
| <p>AG mod. VGP200 - VGP400R - LSC235 - LSC280</p> | | | <p>AGTCBD mod. TCBD68 - TCBD98</p> | | |
| <p>Set aggancio per griglie / Clamping set for grids Jeu de serrage pour grilles / Klemmset für Gitterroste</p> | | | <p>Coppia aggancio per griglie / Pair of hooks for grilles Paire accrochage pour grilles / Ankupplungspaar für Abstellgitter</p> | | |

G-VGP420TN - G-VGP420BT



G-VGP420BT

G-VGP420TN



| | G-VGP420TN | G-VGP420BT |
|---------------------|--|--|
| | -2°C / +15°C | -15°C / -24°C |
| | 700 x 650 x 1900(h) mm | |
| | 420 L | |
| | +30°C / 60%HR | |
| | ventilata / ventilated | statica / static |
| DEFROST | automatico / automatic | manuale / manual |
| GAS | R290 | |
| | automatica / automatic | vasca di raccolta / collecting basin |
| CONTROL | elettronico / electronic | |
| | triplo vetro / triple glazing | |
| | 550 W | 650 W |
| | 220V-240V / 50Hz | |
| MATERIAL | alluminio anodizzato / aluminium | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 5 ripiani regolabili in altezza 5 adjustable shelves 530 x 450 mm | 5 ripiani fissi / fixed shelves 520 x 440 mm + 1 griglia / grid 530 x 450 mm |
| ENERGY CLASS | | |
| | | |
| | 172 Kg | 177 Kg |
| | 192 Kg | 197 Kg |
| | 760 x 730 x 2150(h) mm | |

G-VGP200R - G-VGP400R



G-VGP200R

G-VGP400R

| | G-VGP200R | G-VGP400R |
|---------------------|--|--------------------------------|
| | +2°C / +8°C | |
| | 701x 742 x 1300(h) mm | 706 x 740 x 1800(h) mm |
| | 638 x 628 x 618(h) mm | 638 x 628 x 1180(h) mm |
| | 200 L | 408 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | doppio vetro / double glazing | |
| | 260 W | 330 W |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox AISI 430 + vetro - stainless steel AISI 430 + glass | |
| | no | |
| | led | |
| STANDARD | 2 griglie / grids 510 x 485 mm | 4 griglie / grids 510 x 485 mm |
| ENERGY CLASS | C | B |
| | | |
| | 96 Kg | 180 Kg |
| | 116 Kg | 210 Kg |
| | 760 x 820 x 1540(h) mm | 760 x 820 x 2040(h) mm |

Glass Line

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

G-LDC65B G-LDC65LB

New



| | G-LDC65B | G-LDC65LB |
|---------------------|---|--|
| | -18°C / -22°C | |
| | 650 x 650 x 1500(h) mm | 650 x 650 x 1950(h) mm |
| | 588 x 515 x 925(h) mm | 588 x 515 x 1425(h) mm |
| | 280 L | 431 L |
| | +32°C / 80%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 1000 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata + plastica + vetro / painted tin plate + plastic + glass | |
| | no | |
| | led | |
| STANDARD | 3 ripiani in vetro glass shelf 530 x 417 mm | 5 ripiani in vetro glass shelf 530 x 417 mm |
| ENERGY CLASS | | |
| | | |
| | 130 Kg | 203 Kg |
| | 160 Kg | 230 Kg |
| | 720 x 720 x 1720(h) mm | 720 x 720 x 2170(h) mm |

G-LDC65LB

G-LDC65B

Glass Line

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

G-LSC65B G-LSC65LB

New



| | G-LSC65B | G-LSC65LB |
|---------------------|---|--|
| | | |
| | +2°C / +8°C | |
| | 650 x 650 x 1500(h) mm | 650 x 650 x 1950(h) mm |
| | 588 x 515 x 925(h) mm | 588 x 515 x 1425(h) mm |
| | 280 L | 431 L |
| | +32°C / 80%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | | |
| | 320 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | lamiera verniciata + plastica + vetro / painted tin plate + plastic + glass | |
| | no | |
| REVERSIBLE | | |
| | led | |
| STANDARD | 3 ripiani in vetro glass shelf 530 x 417 mm | 5 ripiani in vetro glass shelf 530 x 417 mm |
| ENERGY CLASS | | |
| | | |
| | 130 Kg | 203 Kg |
| | 160 Kg | 230 Kg |
| | 720 x 720 x 1720(h) mm | 720 x 720 x 2170(h) mm |

Glass Line

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

G-LSC235 - G-LSC280



G-LSC235



G-LSC280

| | G-LSC235 | G-LSC280 |
|---------------------|---|--------------------------------|
| | +2°C / +8°C | |
| | 515 x 485 x 1695(h) mm | 515 x 485 x 2035(h) mm |
| | 473 x 408 x 1138(h) mm | 473 x 408 x 1338(h) mm |
| | 235 L | 280 L |
| | +32°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | doppio vetro / double glazing | |
| | 260 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata + plastica + vetro / painted tin plate + plastic + glass | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 3 griglie / grids 404 x 411 mm | 4 griglie / grids 404 x 411 mm |
| ENERGY CLASS | | |
| | | |
| NET Kg | 96 Kg | 107 Kg |
| GROSS Kg | 110 Kg | 127 Kg |
| | 575 x 545 x 1885(h) mm | 575 x 545 x 2085(h) mm |

Glass Line

172

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

forcar®

G-LSC235B G-LSC280B

New



G-LSC235B



G-LSC280B

| | G-LSC235B | G-LSC280B |
|---------------------|---|--------------------------------|
| | | |
| | +2°C / +8°C | |
| | 515 x 485 x 1695(h) mm | 515 x 485 x 2035(h) mm |
| | 473 x 408 x 1138(h) mm | 473 x 408 x 1338(h) mm |
| | 235 L | 280 L |
| | +32°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | doppio vetro / double glazing | |
| | 260 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata + plastica + vetro / painted tin plate + plastic + glass | |
| | no | |
| | led | |
| STANDARD | 3 griglie / grids 404 x 411 mm | 4 griglie / grids 404 x 411 mm |
| ENERGY CLASS | | |
| | | |
| | 96 Kg | 107 Kg |
| | 110 Kg | 127 Kg |
| | 575 x 545 x 1885(h) mm | 575 x 545 x 2085(h) mm |

Glass Line

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

G-TCBD68 - G-TCBD98



G-TCBD68

G-TCBD98

| | G-TCBD68 | G-TCBD98 |
|---------------------|---|--------------------------------|
| | +2°C / +8°C | |
| | 428 x 386 x 924(h) mm | 428 x 386 x 1150(h) mm |
| | 400 x 358 x 535(h) mm | 400 x 358 x 760(h) mm |
| | 68 L | 98 L |
| | +32°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | doppio vetro / double glazing | |
| | 160 W | 170 W |
| | 220V-240V / 50Hz | |
| | 1 Ph | |
| MATERIAL | lamiera verniciata bianca + plastica + vetro white painted tin plate + plastic + glass | |
| | no | |
| | led | |
| STANDARD | 3 griglie / grids 375 x 335 mm | 4 griglie / grids 375 x 335 mm |
| ENERGY CLASS | | |
| | | |
| | 33 Kg | 38 Kg |
| | 35 Kg | 48 Kg |
| | 495 x 460 x 975(h) mm | 495 x 460 x 1310(h) mm |

G-TCBD68B G-TCBD98B

New



G-TCBD68B

G-TCBD98B

| | G-TCBD68B | G-TCBD98B |
|---------------------|---|--------------------------------|
| | | |
| | +2°C / +8°C | |
| | 428 x 386 x 924(h) mm | 428 x 386 x 1150(h) mm |
| | 400 x 358 x 535(h) mm | 400 x 358 x 760(h) mm |
| | 68 L | 98 L |
| | +32°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| CONTROL | doppio vetro / double glazing | |
| | 160 W | 170 W |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata nera + plastica + vetro black painted tin plate + plastic + glass | |
| | no | |
| | led | |
| STANDARD | 3 griglie / grids 375 x 335 mm | 4 griglie / grids 375 x 335 mm |
| ENERGY CLASS | | |
| | | |
| | 33 Kg | 38 Kg |
| | 35 Kg | 41 Kg |
| | 495 x 460 x 975(h) mm | 495 x 460 x 1200(h) mm |

Glass Line

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

Vetrinette espositiva refrigerate - ventilate

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

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

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

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

Optional

| GRC91 | GRC111 | GRC131 | AG |
|--|--|--|---|
| Griglia cromata Chromed grids Grilles chromes Verchromte Gitter | Griglia cromata Chromed grids Grilles chromes Verchromte Gitter | Griglia cromata Chromed grids Grilles chromes Verchromte Gitter | Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste |

G-HAV91



G-HAV111

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



G-HAV131

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



| | G-HAV91 | G-HAV111 | G-HAV131 |
|---------------------|--|----------------------------------|---------------------------------|
| | | | |
| | +2°C / +8°C | | |
| | 910 x 510 x 550(h) mm | 1110 x 510 x 550(h) mm | 1310 x 510 x 550(h) mm |
| | 565 x 420 x 460(h) mm | 760 x 420 x 460(h) mm | 965 x 420 x 460(h) mm |
| | 110 L | 150 L | 190 L |
| | +28°C / 60%HR | | |
| | ventilata / ventilated | | |
| DEFROST | automatico / automatic | | manuale / manual |
| GAS | R600a | | |
| | automatica / automatic | | manuale / manual |
| | elettronico / electronic | termostato / thermostat | |
| | doppio vetro / double glazing | | |
| | 180 W | | |
| | 220V-240V / 50Hz | | |
| MATERIAL | acciaio inox AISI 430 + plastica + vetro stainless steel AISI 430 + plastic + glass | | |
| | led | | |
| STANDARD | 1 griglia / grid 390 x 552 mm | 1 griglia / grid 390 x 752 mm | 1 griglia / grid 390x 952 mm |
| ENERGY CLASS | | | |
| | | | |
| | 59 Kg | 70 Kg | 72 Kg |
| | 70 Kg | 81 Kg | 84 Kg |
| | 970 x 570 x 750(h) mm | 1170 x 570 x 750(h) mm | 1370 x 570 x 750(h) mm |

Glass Line

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

Espositori refrigerati con vetro curvo - ventilati

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

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

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

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



G-VPR100 - G-VPR120 G-VPR160



G-VPR100

| | G-VPR100 | G-VPR120 | G-VPR160 |
|---------------------|--|---|---|
| | | | |
| | +2°C / +8°C | | |
| | 695 x 462 x 670(h) mm | 695 x 580 x 670(h) mm | 873 x 580 x 670(h) mm |
| | 663 x 380 x 384(h) mm | 663 x 498 x 384(h) mm | 841 x 498 x 384(h) mm |
| | 100 L | 120 L | 160 L |
| | +28°C / 60%HR | | |
| | ventilata / ventilated | | |
| DEFROST | automatico / automatic | | manuale / manual |
| GAS | R600a | | |
| | automatica / automatic | | manuale / manual |
| | elettronico / electronic | termostato / thermostat | |
| | doppio vetro / double glazing | | |
| | 150 W | 160 W | |
| | 220V-240V / 50Hz | | |
| MATERIAL | acciaio inox AISI 430 + vetro / stainless steel AISI 430 + glass | | |
| REVERSIBLE | no | | |
| | led | | |
| STANDARD | 2 griglie / grids 642x276 / 642x312 mm | 2 griglie / grids 642x376 / 642x412 mm | 2 griglie / grids 820x376 / 820x412 mm |
| ENERGY CLASS | | | |
| | | | |
| NET Kg | 57 Kg | 70 Kg | 75 Kg |
| GROSS Kg | 81 Kg | 95 Kg | 98 Kg |
| | 810 x 532 x 860(h) mm | 810 x 650 x 860(h) mm | 990 x 650 x 850(h) mm |

Glass Line

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

Espositori refrigerati con vetro tondo - ventilati

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

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

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

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



ARC100B - ARC400RC



ARC100B



ARC400RC

| | ARC100B | ARC400RC |
|---------------------|--|---|
| | +2°C / +8°C | |
| | ø 480 x 1030(h) mm | ø 680 x 1750(h) mm |
| | ø 350 x 535(h) mm | ø 350x 760(h) mm |
| | 100 L | 400 L |
| | +30°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | termostato / thermostat |
| | 30 mm | |
| | 210 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox AISI 430 + vetro / stainless steel AISI 430 + glass | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 3 ripiani in vetro 3 glasses shelves | 4 ripiani in vetro 4 glasses shelves |
| ENERGY CLASS | | |
| | | |
| NET Kg | 50 Kg | 127 Kg |
| GROSS Kg | 62 Kg | 152 Kg |
| | 570 x 570 x 1340(h) mm | 800 x 755 x 2010(h) mm |

Glass Line

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

Espositori murali refrigerati - ventilati

IT Espositori murali refrigerati con refrigerazione ventilate. Sbrinamento automatico - luce interna a led - controllo temperatura digitale con display - base in acciaio inox - vetri laterali e tendina frontale scorrevole - ripiani in acciaio inox 4 ruote di cui 2 con freno.

EN Refrigerated wall displays cases with ventilated refrigeration. Automatic defrosting - internal led light - digital temperature control with display - stainless steel base - sliding side glass panels and sunshade - stainless steel shelves, 4 wheels, 2 of which with brake.

FR Présentoirs réfrigérés à mur avec réfrigération ventilée. Dégivrage automatique - éclairage interne à LED - thermorégulation numérique avec afficheur - piètement en acier inox - vitres latérales et rideau avant coulissant - étagères en acier inox 4 roues dont 2 avec frein.

















DE Wandkühlvitrinen mit Umluftkühlung. Automatische Abtauung - LED-Innenbeleuchtung - digitale Temperaturregelung mit Display - Edelstahlunterteil - seitliche Schaugläser und Schiebevorhang - Edelstahlzwischenregale, 4 Räder, 2 davon mit Bremse.



RTS200C



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

| | |
|---|---|
|  | RTS200C |
|  | +2°C / +10°C |
|  | 1000 x 638 x 1250(h) mm |
|  | 200 L |
|  | +28°C / 60%HR |
|  | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
|  | automatica / automatic |
|  | elettronico / electronic |
|  | 1300 W |
|  | 220V-240V / 50Hz |
| MATERIAL | acciaio inox AISI 430 + vetro / stainless steel AISI 430 + glass |
|  | tendina / curtain only |
|  | led |
| STANDARD | 2 ripiani in Acciaio Inox AISI 430 / 2 shelves Stainless Steel AISI 430 |
|  | |
|  | 115 Kg |
|  | 121 Kg |
|  | 1080 x 640 x 1430(h) mm |

Glass Line

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

RTS180C - RTS220C



RTS180C

RTS220C

| | RTS180C | RTS220C |
|-----------------|--|--|
| | | |
| | +2°C / +10°C | |
| | 494 x 674 x 1450(h) mm | 494 x 674 x 1742(h) mm |
| | 180 L | 220 L |
| | +28°C / 60%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | termostato / thermostat | |
| | 1300 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | acciaio inox AISI 430 + vetro / stainless steel AISI 430 + glass | |
| | tendina / curtain only | |
| | led | |
| STANDARD | 2 ripiani in acciaio Inox AISI 430 2 shelves stainless Steel AISI 430 | 3 ripiani in acciaio Inox AISI 430 3 shelves stainless Steel AISI 430 |
| | | |
| | 82 Kg | 96 Kg |
| | 91 Kg | 106 Kg |
| | 720 x 570 x 1760(h) mm | 720 x 570 x 1930(h) mm |

Glass Line

184

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

forcar®

Espositori in legno

refrigerati - statici

IT Espositori con refrigerazione statica con struttura esterna in legno, disponibili con interno bianco o nero ed esternamente in diversi colori come noce chiaro, noce scuro e carbon. Porte con telaio in legno massiccio e vetrocamera - refrigerazione di tipo statico con evaporatore in piastra di alluminio posizionato sulla parete di fondo - termostato per il controllo automatico della temperatura - evaporazione acqua di condensa automatica - illuminazione a LED comandata da interruttore - ventilatore interno collegato direttamente all'alimentazione per rendere uniforme la temperatura.

EN Displays with static refrigeration with an external wooden casing, available with a white or black interior and externally in different colours such as light walnut, dark walnut and carbon. Doors with solid wood frame and double-glazing - static refrigeration with aluminium plate evaporator positioned on the back - temperature regulator for automatic temperature control - automatic condensation water evaporation - LED lighting controlled by a switch - internal fan connected directly to the power supply to make the temperature uniform.

FR Présentoirs avec réfrigération statique avec corps extérieur en bois, disponibles avec un intérieur blanc ou noir et, à l'extérieur, dans différentes couleurs telles que le noyer clair, le noyer foncé et le carbone. Portes avec cadre en bois massif et double vitrage - réfrigération statique avec évaporateur à plaques d'aluminium positionné sur la paroi arrière - régulateur de température pour le contrôle automatique de la température - évaporation automatique de l'eau de condensation - éclairage LED contrôlé par interrupteur - ventilateur interne branché directement sur l'alimentation électrique pour uniformiser la température.

DE Displays mit statischer Kühlung mit äußerem Holzgehäuse, erhältlich mit weißem oder schwarzem Innenraum und außen in verschiedenen Farben wie hellem Nussbaum, dunklem Nussbaum und Carbon. Türen mit Massivholzrahmen und Doppelverglasung - statische Kühlung mit Aluminiumplatten-Verdampfer an der Rückwand - Temperaturregler für die automatische Temperaturkontrolle - automatische Kondenswasserverdunstung - LED-Beleuchtung über Schalter gesteuert - interner Gebläse, der direkt an die Stromversorgung angeschlossen ist, um die Temperatur gleichmäßig zu halten.

Optional

| GRP200 ● 505 x 215 mm colore bianco / white colour | GRP200B ● 505 x 215 mm colore nero / black colour | GRP400 ● 505 x 415 mm colore bianco / white colour | GRP400B ● 505 x 415 mm colore nero / black colour |
|---|---|---|---|
| Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter | | Griglia plastificata Plastic coated grid Grille plastifiée Kunststoff Gitter | |

KL2791-KL2791N KL2791CA-KL2791B KL2791NB-KL2791CAB



KL2791CAB

Specificare al momento dell'ordine il colore interno ed esterno scelto.
Specify internal/external color
ES: bianco/noce chiaro - White/light walnut

ESTERNO /
EXTERNAL



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



CARBON
CHARCOAL GRAY

INTERNO /
INTERNAL



BIANCO / WHITE



NERO / BLACK

| | KL2791 - KL2791N KL2791CA interno bianco / internal white | KL2791B - KL2791NB KL2791CAB interno nero / internal black |
|---------------------|---|--|
| | +2°C / +8°C | |
| | 640 x 610 x 1860(h) mm | |
| | 460 x 450 x 1500(h) mm | |
| | 340 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | automatica / automatic | |
| | 45 mm | |
| | 185 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | legno - ABS / wood - ABS | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 3 griglie / grids 505 x 415 mm 1 griglia / grid 505 x 215 mm | |
| ENERGY CLASS | B | |
| | | |
| | 130 Kg | |
| | 150 Kg | |
| | 800 x 800 x 2280(h) mm | |

KL2791F-KL2791FN KL2791FCA-KL2791FB KL2791FNB-KL2791FCAB



KL2791F

Specificare al momento dell'ordine il colore interno ed esterno scelto.
Specify internal/external color
ES: nero/noce scuro - black/ dark walnut

ESTERNO /
EXTERNAL



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



CARBON
CHARCOAL GRAY

INTERNO /
INTERNAL



BIANCO / WHITE



NERO / BLACK

| | KL2791F - KL2791FN KL2791FCA interno bianco / internal white | KL2791FB - KL2791FNB KL2791FCAB interno nero / internal black |
|---------------------|--|---|
| | -18°C / -22°C | |
| | 640 x 610 x 1860(h) mm | |
| | 460 x 450 x 1500(h) mm | |
| | 340 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | automatica / automatic | |
| | 45 mm | |
| | 380 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | legno - ABS / wood - ABS | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 6 ripiani fissi / fixed shelves 480 x 440 mm | |
| ENERGY CLASS | | |
| | | |
| | 130 Kg | |
| | 150 Kg | |
| | 800 x 800 x 2280(h) mm | |

Glass Line

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

KL2792-KL2792N KL2792CA-KL2792B KL2792NB-KL2792CAB



KL2792

ESTERNO /
EXTERNAL



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



CARBON
CHARCOAL GRAY

INTERNO /
INTERNAL



BIANCO / WHITE



NERO / BLACK

| | KL2792 - KL2792N KL2792CA interno bianco / internal white | KL2792B - KL2792NB KL2792CAB interno nero / internal black |
|---------------------|--|--|
| | +2°C / +8°C +2°C / +8°C | |
| | 1280 x 610 x 1860(h) mm | |
| | 460 x 450 x 1500(h) mm + 460 x 450 x 1500(h) mm | |
| | 340 + 340 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | automatica / automatic | |
| | 45 mm | |
| | 185 + 185 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | legno - ABS / wood - ABS | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 6 griglie / grids 505 x 415 mm 2 griglie / grids 505 x 215 mm | |
| ENERGY CLASS | B | |
| | | |
| | 260 Kg | |
| | 290 Kg | |
| | 1430 x 800 x 2280(h) mm | |

Specificare al momento dell'ordine il colore interno ed esterno scelto.
Specify internal/external color
ES: bianco/noce chiaro - White/light walnut

KL2794-KL2794N KL2794CA-KL2794B KL2794NB-KL2794CAB



ESTERNO /
EXTERNAL



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



CARBON
CHARCOAL GRAY

INTERNO /
INTERNAL



BIANCO / WHITE



NERO / BLACK

| | KL2794 - KL2794N KL2794CA interno bianco / internal white | KL2794B - KL2794NB KL2794CAB interno nero / internal black |
|-------------------|--|--|
| | +2°C / + 8°C -18°C / -22°C | |
| | 1280 x 610 x 1860(h) mm | |
| | 460 x 450 x 1500(h) mm + 460 x 450 x 1500(h) mm | |
| | 340 + 340 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | automatica / automatic | |
| | 45 mm | |
| | 185 + 380 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | legno - ABS / wood - ABS | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 3 griglie / grids 505 x 415 mm - 1 griglia / grid 505 x 215 mm 6 ripiani fissi / fixed shelves 480 x 440 mm | |
| | | |
| | 260 Kg | |
| | 290 Kg | |
| | 1430 x 800 x 2280(h) mm | |

Specificare al momento dell'ordine il colore interno ed esterno scelto.
Specify internal/external color
ES: nero/noce scuro - black/ dark walnut

Glass Line

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

KL2793-KL2793N KL2793CA-KL2793B KL2793NB-KL2793CAB



KL2793N

ESTERNO /
EXTERNAL



NOCE SCURO/
DARK WALNUT



NOCE CHIARO/
LIGHT WALNUT



CARBON
CHARCOAL GRAY

INTERNO /
INTERNAL



BIANCO / WHITE



NERO / BLACK

| | KL2793 - KL2793N KL2793CA interno bianco / internal white | KL2793B - KL2793NB KL2793CAB interno nero / internal black |
|---------------------|---|--|
| | +2°C / +8°C | |
| | 640 x 610 x 870(h) mm | |
| | 510 x 485 x 620(h) mm | |
| | 130 L | |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | automatica / automatic | |
| | 40 mm | |
| | 105 W | |
| | 220V-240V / 50Hz | |
| MATERIAL | legno - ABS / wood - ABS | |
| | si / yes | |
| | led | |
| STANDARD | 1 griglia / grid 505 x 415 mm 1 griglia / grid 505 x 215 mm | |
| ENERGY CLASS | B | |
| | | |
| | 44 Kg | |
| | 60 Kg | |
| | 680 x 650 x 1180(h) mm | |

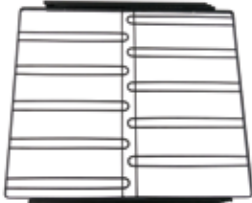

Specificare al momento dell'ordine il colore interno ed esterno scelto.
Specify internal/external color
ES: bianco/noce chiaro - White/light walnut

CantINETTE vini refrigerate - ventilate modello ENOLO



- IT** Cantinette per vini con refrigerazione ventilata - modello Enolo. Centralina e display digitali - struttura esterna verniciata nera - fianchi interni in ABS nero e pannello posteriore in **acciaio inox AISI 304** - luce interna LED - doppio vetro temperato con protezione raggi UV - cornice porta in acciaio inox - chiusura porta con chiave. Modelli VI120D e VI180D con temperature differenziate. Il prezzo delle cantinette vini al momento dell'ordine è comprensivo di griglie plastificate nere scorrevoli, come optional è possibile riceverle comprensive di griglie in legno.
- FR** Caves à vin avec réfrigération ventilée - modèle Enolo. Unité de commande et afficheur numériques - corps extérieur peint en noir - côtés intérieurs en ABS noir et panneau arrière en **acier inox AISI 304** - éclairage interne à LED - double verre trempé avec protection UV - cadre de porte en acier inox - serrure de porte avec clé. Modèles VI120D et VI180D avec températures variables. Le prix des caves à vin comprend, à la commande, les grilles coulissantes plastifiées noires; en option, il est possible de les recevoir avec des grilles en bois.
- EN** Wine cellars with ventilated refrigeration - Enolo model. Digital control unit and display - black painted external casing - internal sides in black ABS and back panel in **stainless steel AISI 304** - internal LED light - double tempered glass with UV protection - stainless steel door frame - door lock with key. Models VI120D and VI180D with differentiated temperatures. The order price of the wine cellars includes black plastic-coated sliding grids, optionally they can be delivered with wooden ones.
- DE** Weinkeller mit Umluftkühlung - Modell Enolo. Digitale Steuereinheit und Display - schwarz lackiertes Außengehäuse - Innenseiten aus schwarzem ABS und Rückwand aus **Edelstahl AISI 304** - LED-Innenbeleuchtung - doppelt gehärtetes Glas mit UV-Schutz - Türrahmen aus Edelstahl - Türschloss mit Schlüssel. Modelle VI120D und VI180D mit unterscheidbare Temperaturen. Die Preise verstehen sich bei der Bestellung der Weinkeller inklusive schwarzer kunststoffbeschichteter Schiebegeritter; optional sind sie auch mit Holzgittern erhältlich.

Optional

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



G-VI120S - G-VI120D



G-VI120S
- Max. 10 griglie/grids

G-VI120D
- Max. 9 griglie/grids

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

Packing list: 2 colli

Glass Line

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

forcar

G-VI180S - G-VI180D



G-VI180S
- Max. 15 griglie/grids

G-VI180D
- Max. 14 griglie/grids

Packing list: 2 colli

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

Glass Line

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



CantINETTE vini

refrigerate - statiche - modello BJ

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

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

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

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

Optional

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



G-BJ118 - G-BJ208



G-BJ118
- Max. 4 griglie/grids

G-BJ208
- Max. 9 griglie/grids

| | G-BJ118 | G-BJ208 |
|---------------------|---|---|
| | | |
| | +5°C / +18°C | |
| | 600 x 603 x 860(h) mm | 600 x 603 x 1260(h) mm |
| | 520 x 470 x 695(h) mm | 520 x 470 x 1095(h) mm |
| | 24 bottiglie / bottles max 4 griglie / grills | 54 bottiglie / bottles max 9 griglie / grills |
| | +33°C / 60%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 40 mm | |
| | 77 W | 82 W |
| | 220V-240V / 50Hz | |
| MATERIAL | vernice nera + alluminio nero goffrato black coating + black embossed aluminium | |
| | no | |
| | led | |
| STANDARD | 1 griglia in acciaio + 1 coppia guide / 1 stainless steel grid + 1 pair of slides | 3 griglia in acciaio +3 coppia guide / 3 stainless steel grids + 3 pair of slides |
| ENERGY CLASS | | |
| | | |
| | 46 Kg | 60 Kg |
| | 66 Kg | 83 Kg |
| | 660 x 660 x 1140(h) mm | 660 x 660 x 1540(h) mm |

Packing list: 2 colli

G-BJ308 - G-BJ408



G-BJ308
- Max. 12 griglie/grids

G-BJ408
- Max. 16 griglie/grids

| | G-BJ308 | G-BJ408 |
|---------------------|--|--|
| | +5°C / +18°C | |
| | 600 x 603 x 1560(h) mm | 600 x 603 x 1860(h) mm |
| | 520 x 470 x 1395(h) mm | 520 x 470 x 1695(h) mm |
| | 72 bottiglie / bottles max 12 griglie / grills | 96 bottiglie / bottles max 16 griglie / grills |
| | +33°C / 60%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| CONTROL | elettronico / electronic | |
| | 40 mm | |
| | 100 W | 112 W |
| | 220V-240V / 50Hz | |
| MATERIAL | vernice nera + alluminio nero goffrato black coating + black embossed aluminium | |
| REVERSIBLE | no | |
| | led | |
| STANDARD | 4 griglie in acciaio + 4 coppia guide / 4 stainless steel grids + 4 pair of slides | 5 griglie in acciaio + 5 coppia guide / 5 stainless steel grids + 5 pair of slides |
| ENERGY CLASS | | |
| | | |
| NET Kg | 72 Kg | 85 Kg |
| GROSS Kg | 99 Kg | 110 Kg |
| | 660 x 660 x 1840(h) mm | 660 x 660 x 2140(h) mm |

Packing list: 2 colli

Glass Line

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

Armadi refrigerati linea snack - ventilati

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

FR Armoires réfrigérées de la ligne Snack avec réfrigération ventilée. Corps extérieur et intérieur en tôle époxy - fermeture de la porte avec ressort de rappel - porte à double vitrage avec résistance anti-condensation - éclairage intérieur à LED - panneaux extérieurs arrière et de fond en tôle galvanisée.

EN Snack line refrigerated cabinets with ventilated refrigeration. External and internal casings in epoxy-coated plate - door closure with self closing spring - double-glazed door with anti-condensation resistance - internal LED light - external back and bottom panels in galvanised plate.

DE Snack-Serie-Kühlschränke mit Umluftkühlung. Äußeres Gehäuse und Innenstruktur aus epoxidbeschichtetem Blech - Türverschluss mit Rückholfeder - doppelt verglaste Tür Heizstab zur Kondensatwasserverdampfung - LED-Innenbeleuchtung - äußere Rückwand und Boden aus verzinktem Blech.

Optional

| GRP610B 461 x 490 mm mod. G-SNACK610BTG | GRP1200B 490 x 490 mm mod. G-SNACK1220BTG | GRP420 545 x 485 mm mod. G-SNACK420BTG | GRP930 615 x 445 mm mod. G-SNACK930BTG | AG |
|---|---|--|--|---|
| Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter | | | | Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste |

G-SNACK610BTG G-SNACK1220BTG

New



G-SNACK1220BTG

G-SNACK610BTG


















| | G-SNACK610BTG | G-SNACK1220BTG |
|---------------------|---|---------------------------------|
| | | |
| | -18°C / -22°C | |
| | 610 x 765 x 1893(h) mm | 1220 x 765 x 1893(h) mm |
| | 493 x 558 x 1394(h) mm | 1103 x 558 x 1394(h) mm |
| | 332 L | 744 L |
| | +32°C / 55%HR | |
| | ventilata / ventilated | |
| DEFROST | automatico / automatic | |
| GAS | R290 | |
| | automatica / automatic | |
| | elettronico / electronic | |
| | 60 mm | |
| | 690 W | 1100 W |
| | 220V-240V / 50Hz | |
| MATERIAL | lamiera verniciata nera + alluminio black painted tin plate + aluminum | |
| | no | |
| | si / yes | |
| STANDARD | 5 griglie / grids 461 x 490 mm | 10 griglie / grids 490 x 490 mm |
| ENERGY CLASS | E | F |
| | | |
| | 122 Kg | 194 Kg |
| | 141 Kg | 236 Kg |
| | 660 x 815 x 2010(h) mm | 1270 x 815 x 2010(h) mm |

Glass Line

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


















G-SNACK420BTG



| | |
|---|---|
|  | G-SNACK420BTG |
|  | -18°C / -22°C |
|  | 680 x 700 x 2000(h) mm |
|  | 564 x 570 x 1310(h) mm |
|  | 578 L |
|  | +32°C / 55%HR |
|  | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
|  | automatica / automatic |
|  | elettronico / electronic |
| CONTROL | 60 mm |
|  | 850 W |
|  | 220V-240V / 50Hz |
| MATERIAL | lamiera verniciata / painted tin plate + porta in vetro / glass door |
| REVERSIBLE | no |
|  | si / yes |
| STANDARD | 4 griglie / grids 545 x 485 mm |
| ENERGY CLASS |  |
|  | |
|  | 138 Kg |
|  | 167 Kg |
|  | 715 x 765 x 2290(h) mm |

G-SNACK930BTG



| | |
|---|---|
|  | G-SNACK930BTG |
|  | -18°C / -22°C |
|  | 1370 x 700 x 2000(h) mm |
|  | 1250 x 570 x 1310(h) mm |
|  | 1078 L |
|  | +32°C / 55%HR |
|  | ventilata / ventilated |
| DEFROST | automatico / automatic |
| GAS | R290 |
|  | automatica / automatic |
|  | elettronico / electronic |
| CONTROL | 60 mm |
|  | 1000 W |
|  | 220V-240V / 50Hz |
| MATERIAL | lamiera verniciata / painted tin plate + porta in vetro / glass door |
| REVERSIBLE | no |
|  | si / yes |
| STANDARD | 8 griglie / grids 615 x 445 mm |
| ENERGY CLASS |  |
|  | |
|  | 212 Kg |
|  | 260 Kg |
|  | 1405 x 765 x 2290(h) mm |

Glass Line

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

Armadi refrigerati linea snack - statici

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

FR Armoires réfrigérées de la ligne Snack avec réfrigération statique. Corps extérieur en tôle époxy noir - intérieur en aluminium époxy noir (intérieur en ABS pour les modèles 176-251) - éclairage intérieur - panneaux extérieurs arrière et de fond en tôle galvanisée - thermomètre digital. Joints de porte amovibles.

EN Snack line refrigerated cabinets with static refrigeration. External casing in black epoxy-coated plate - interior in black epoxy-coated aluminium (ABS interior for models 176-251) - internal light - external back and bottom panels in galvanised plate - digital thermometer. Removable door gaskets.

DE Snack-Serien-Kühlschränke mit statischer Kühlung. Äußeres Gehäuse aus Schwarz, epoxidbeschichtetem Blech - Innenraum aus Schwarz, epoxidbeschichtetem Aluminium (ABS-Innenraum für die Modelle 176-251) - Innenbeleuchtung - äußere Rückwand und Boden aus verzinktem Blech - digitales Thermometer. Abnehmbare Türdichtungen.

Optional

| GRP160H mod. G-SNACKBC160H | GRP176A - 470 x 275 mm mod. SNACK176SC | GRP251A - 460 x 310 mm mod. SNACK251SC | GRP290N - 490 x 330 mm mod. SNACK290SC |
|---|---|---|---|
| Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter | | | |
| GRP34 - 525 x 335 mm mod. SNACK340 | GRP638SX - 540 x 350 mm mod. SNACK638 | GRP638DX - 540 x 350 mm mod. SNACK638 | |
| Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter | | | |
| GRP50G - 470 x 400 mm mod. SC50G | GRP100G - 530 x 395 mm mod. SC100G | AG | |
| Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kunststoffbeschichtetes Gitter klein | Griglia plastificata grande Big plastic coated grid Grille plastifiée grande Kunststoffbeschichtetes Gitter groß | Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste | |

Glass Line

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

forcar®

G-SNACKBC160H

New



Guarnizioni porta estraibili
Removable door gaskets

| G-SNACKBC160H | |
|---------------------|--|
| | 0°C / +10°C |
| | 390 x 480 x 1888(h)mm |
| | 300 x 360 x 1505(h)mm |
| | 162 L |
| | +30°C / 55%HR |
| | statica / static |
| DEFROST | automatico / automatic |
| GAS | R600a |
| | automatica / automatic |
| | elettronico / electronic |
| | 45 mm |
| | 140 W |
| | 220V-240V / 50Hz |
| MATERIAL | lamiera verniciata nera / painted tin plate black + porta in vetro / glass door |
| REVERSIBLE | no |
| | si / yes |
| STANDARD | 5 piani / shelves - 5 griglie / grids 328 x 278 mm |
| ENERGY CLASS | B |
| | |
| | 60 Kg |
| | 63 Kg |
| | 448 x 515 x 2003(h) mm |

Glass Line

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

G-SNACK176SC G-SNACK251SC



G-SNACK176SC

G-SNACK251SC

| | G-SNACK176SC | G-SNACK251SC |
|---------------------|--|--------------------------------|
| | | |
| | +2°C / +8°C | |
| | 550 x 450 x 1650(h) mm | 550 x 538 x 1880(h) mm |
| | 470 x 290 x 950(h) mm | 460 x 350 x 1170(h) mm |
| | 171 L | 244 L |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | termostato / thermostat | |
| CONTROL | | |
| | 35 mm | 40 mm |
| | 90 W | 165 W |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | lamiera verniciata / painted tin plate + ABS | |
| | no | |
| REVERSIBLE | | |
| | si / yes | |
| STANDARD | 4 griglie / grids 470 x 275 mm | 4 griglie / grids 460 x 310 mm |
| ENERGY CLASS | | |
| | | |
| | 53 Kg | 73 Kg |
| | 68 Kg | 88 Kg |
| | 626 x 537 x 1870(h) mm | 626 x 603 x 2020(h) mm |

G-SNACK290SC G-SNACK340TNG



G-SNACK290SC

G-SNACK340TNG




















| | G-SNACK290SC | G-SNACK340TNG |
|---------------------|--|--------------------------------|
| | +2°C / +8°C | |
| | 595 x 575 x 1830(h) mm | 660 x 650 x 1910(h) mm |
| | 500 x 400 x 1200(h) mm | 570 x 550 x 1260(h) mm |
| | 290 L | 331 L |
| | +32°C / 55%HR | |
| | statica / static | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | automatica / automatic | |
| | termostato / thermostat | |
| CONTROL | 40 mm | 45 mm |
| | 165 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | lamiera verniciata / painted tin plate | |
| | no | |
| REVERSIBLE | | |
| | si / yes | |
| STANDARD | 4 griglie / grids 490 x 330 mm | 4 griglie / grids 525 x 335 mm |
| ENERGY CLASS | | |
| | | |
| | 100 Kg | 95 Kg |
| | 116 Kg | 111 Kg |
| | 688 x 641 x 2050(h) mm | 720 x 690 x 2210(h) mm |

Glass Line

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

G-SNACK638L2TNG



| | |
|---|---|
|  | G-SNACK638L2TNG |
|  | +2°C / +8°C |
|  | 1198 x 530 x 1880(h) mm |
|  | 1110 x 360 x 1250(h) mm |
|  | 620 L |
|  | +32°C / 55%HR |
|  | statica / static |
| DEFROST | automatico / automatic |
| GAS | R600a |
|  | automatica / automatic |
|  | elettronico / electronic |
| CONTROL | |
|  | 45 mm |
|  | 250 W |
|  | 220V-240V / 50Hz |
| 1 Ph | |
| MATERIAL | lamiera verniciata / painted tin plate |
|  | no |
| REVERSIBLE | |
|  | si / yes |
| STANDARD | 8 griglie / grids 540 x 350 mm |
| ENERGY CLASS |  |
|  | |
|  | 130 Kg |
|  | 148 Kg |
|  | 1270 x 610 x 2180(h) mm |

Glass Line

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

forcar®

G-SC50G



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

G-SC100G



| | G-SC50G | G-SC100G |
|---------------------|---|--|
| | | |
| | +2°C / +8°C | |
| | 570 x 533 x 540(h) mm | 620 x 543 x 700(h) mm |
| | 490 x 440 x 420(h) mm | 540 x 450 x 580(h) mm |
| | 68 L | 115 L |
| | +32°C / 55%HR | |
| | evaporatore a piastra / plate evaporator | |
| DEFROST | automatico / automatic | |
| GAS | R600a | |
| | evaporatore a piastra / plate evaporator | |
| | termostato / thermostat | |
| CONTROL | | |
| | 40 mm | |
| | 85 W | |
| | 220V-240V / 50Hz | |
| 1 Ph | | |
| MATERIAL | lamiera verniciata + vetrocamera / painted tin plate + insulating glass | |
| | no | |
| REVERSIBLE | | |
| | led | |
| STANDARD | 1 griglia / grid 470 x 400 mm 1 griglia / grid 470 x 200 mm | 1 griglia / grid 530 x 395 mm 1 griglia / grid 530 x 240 mm |
| ENERGY CLASS | | |
| | | |
| | 40 Kg | 46 Kg |
| | 50 Kg | 57 Kg |
| | 645 x 620 x 675(h) mm | 695 x 630 x 835(h) mm |

Glass Line

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

Bottle Cooler ventilata

IT Bottle Cooler con refrigerazione ventilata. Espositori refrigerati verticali o orizzontali per bibite - materiale esterno verniciato nero - interno in alluminio - sbrinamento automatico - termostato di regolazione temperatura elettronico - porta scorrevole per i codici PS - porta a battente per i codici PB.

EN Bottle Cooler with ventilated refrigeration. Vertical or horizontal refrigerated beverage displays - black painted exterior material - aluminium interior - automatic defrosting - electronic temperature control thermostat - sliding door for PS codes - hinged door for PB codes.

FR Refroidisseur de bouteilles avec réfrigération ventilée. Présentoirs réfrigérés verticaux ou horizontaux pour boissons - matériau extérieur peint en noir - intérieur en aluminium - dégivrage automatique - thermostat électronique de contrôle de la température - porte coulissante pour les codes PS - porte à charnières pour les codes PB.

DE Flaschenkühler mit Umluftkühlung. Vertikale oder horizontale Kühltheke für Getränke - schwarz lackiertes Außenmaterial - Innenraum aus Aluminium - automatische Abtauung - elektronischer Temperaturregelungsthermostat - Schiebetür für PS-Codes - Flügeltür für PB-Codes.

| | | | | |
|---|---|---|--|---|
| Optional | AG | | | |
| | Set aggancio per griglie Clamping set for grids Jeu de serrage pour grilles Klemmset für Gitterroste | | | |
| | GRPBC300 515 x 337 x 40 mm mod. BC300BPB | GRPBC500 420 x 337 x 40 mm mod. BC500BPB | GRPBC500L 400 x 352 x 40 mm mod. G-BC500BPS sinistra / left | GRPBC500R 400 x 352 x 40 mm mod. G-BC500BPB destra / right |
| | Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter | | | |
| GRCBC1 520 x 315 mm mod. BC1PB | GRCBC2 420 x 320 mm mod. BC2PS | GRCBC3C 445 x 320 mm mod. BC3PS centrale / central | GRCBC3L 405 x 320 mm mod. BC3PS laterale / lateral | |
| Griglia plastificata Plastic-coated grid Grille plastifiée Kunststoff Gitter | | | | |

G-BC300BPB
G-BC500BPB
G-BC500BPS

New



G-BC500BPB



G-BC300BPB

| | G-BC300BPB | G-BC500BPB | G-BC500BPS |
|---------------------|---|-----------------------------------|---|
| | | | |
| | +2°C / +8°C | | |
| | 600 x 514 x 1880(h) mm | 920 x 514 x 1880(h) mm | |
| | 535 x 424 x 1437(h) mm | 855 x 424 x 1437(h) mm | |
| | 193 L | 315 L | |
| | +32°C / 55%HR | | |
| | ventilata / ventilated | | |
| DEFROST | automatico / automatic | | |
| GAS | R600a | | |
| | manuale / manual | | |
| CONTROL | elettronico / electronic | | |
| | 35 mm | | |
| | 170 W | 250 W | |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata nera + alluminio / black painted + aluminium | | |
| DOOR | a battente / swing door | porte scorrevoli sliding doors | |
| | si / yes | | |
| STANDARD | 4 piani / shelves 515 x 337 mm | 8 piani / shelves 420 x 337 mm | 8 piani / shelves (4L-4R) 400 x 352 mm |
| ENERGY CLASS | | | |
| | | | |
| | 98 Kg | 125 Kg | 128 Kg |
| | 114 Kg | 139 Kg | 142 Kg |
| | 655 x 570 x 2025(h) mm | 975 x 570 x 2025(h) mm | |

Glass Line

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

G-BC1PB - G-BC2PS G-BC3PS



G-BC1PB

G-BC2PS



G-BC3PS

| | G-BC1PB | G-BC2PS | G-BC3PS |
|---------------------|---|-----------------------------------|--|
| | | | |
| | +2°C / +8°C | | |
| | 602 x 535 x 920(h) mm | 920 x 535 x 920(h) mm | 1350 x 535 x 920(h) mm |
| | 537 x 408 x 765(h) mm | 855 x 408 x 765(h) mm | 1285 x 408 x 765(h) mm |
| | 140 L | 223 L | 335 L |
| | +32°C / 55%HR | | |
| | ventilata / ventilated | | |
| DEFROST | automatico / automatic | | |
| GAS | R600a | | |
| | automatico / automatic | | |
| CONTROL | elettronico / electronic | | |
| | 35 mm | 40 mm | 40 mm |
| | 106 W | 112 W | 138 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata + alluminio painted tin plate + aluminium | | |
| DOOR | a battente / swing door | porte scorrevoli / sliding doors | |
| | si / yes | | |
| STANDARD | 2 griglie / grids 520 x 315 mm | 4 griglie / grids 420 x 320 mm | 2 griglie / grids 445 x 320 mm 4 griglie / grids 405 x 320 mm |
| ENERGY CLASS | | | |
| | | | |
| | 54 Kg | 72 Kg | 91 Kg |
| | 75 Kg | 96 Kg | 118 Kg |
| | 657 x 570 x 1200(h) mm | 980 x 570 x 1200(h) mm | 1405 x 570 x 1200(h) mm |

G-BC1PB87 - G-BC2PS87 G-BC3PS87



G-BC1PB87

G-BC2PS87



G-BC3PS87

| | G-BC1PB87 | G-BC2PS87 | G-BC3PS87 |
|---------------------|---|-----------------------------------|--|
| | | | |
| | +2°C / +8°C | | |
| | 600 x 535 x 870(h) mm | 900 x 535 x 870(h) mm | 1350 x 535 x 870(h) mm |
| | 535 x 370 x 735(h) mm | 835 x 370 x 735(h) mm | 1285 x 370 x 735(h) mm |
| | 129 L | 202 L | 320 L |
| | +32°C / 55%HR | | |
| | ventilata / ventilated | | |
| DEFROST | automatico / automatic | | |
| GAS | R600a | | |
| | automatico / automatic | | |
| CONTROL | elettronico / electronic | | |
| | 35 mm | 40 mm | 40 mm |
| | 106 W | 112 W | 138 W |
| | 220V-240V / 50Hz | | |
| MATERIAL | lamiera verniciata + alluminio painted tin plate + aluminium | | |
| DOOR | a battente / swing door | porte scorrevoli / sliding doors | |
| | si / yes | | |
| STANDARD | 2 griglie / grids 520 x 315 mm | 4 griglie / grids 420 x 320 mm | 2 griglie / grids 445 x 320 mm 4 griglie / grids 405 x 320 mm |
| ENERGY CLASS | B | | C |
| | | | |
| | 54 Kg | 72 Kg | 91 Kg |
| | 75 Kg | 96 Kg | 118 Kg |
| | 657 x 570 x 1200(h) mm | 980 x 570 x 1200(h) mm | 1405 x 570 x 1200(h) mm |

Glass Line

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





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