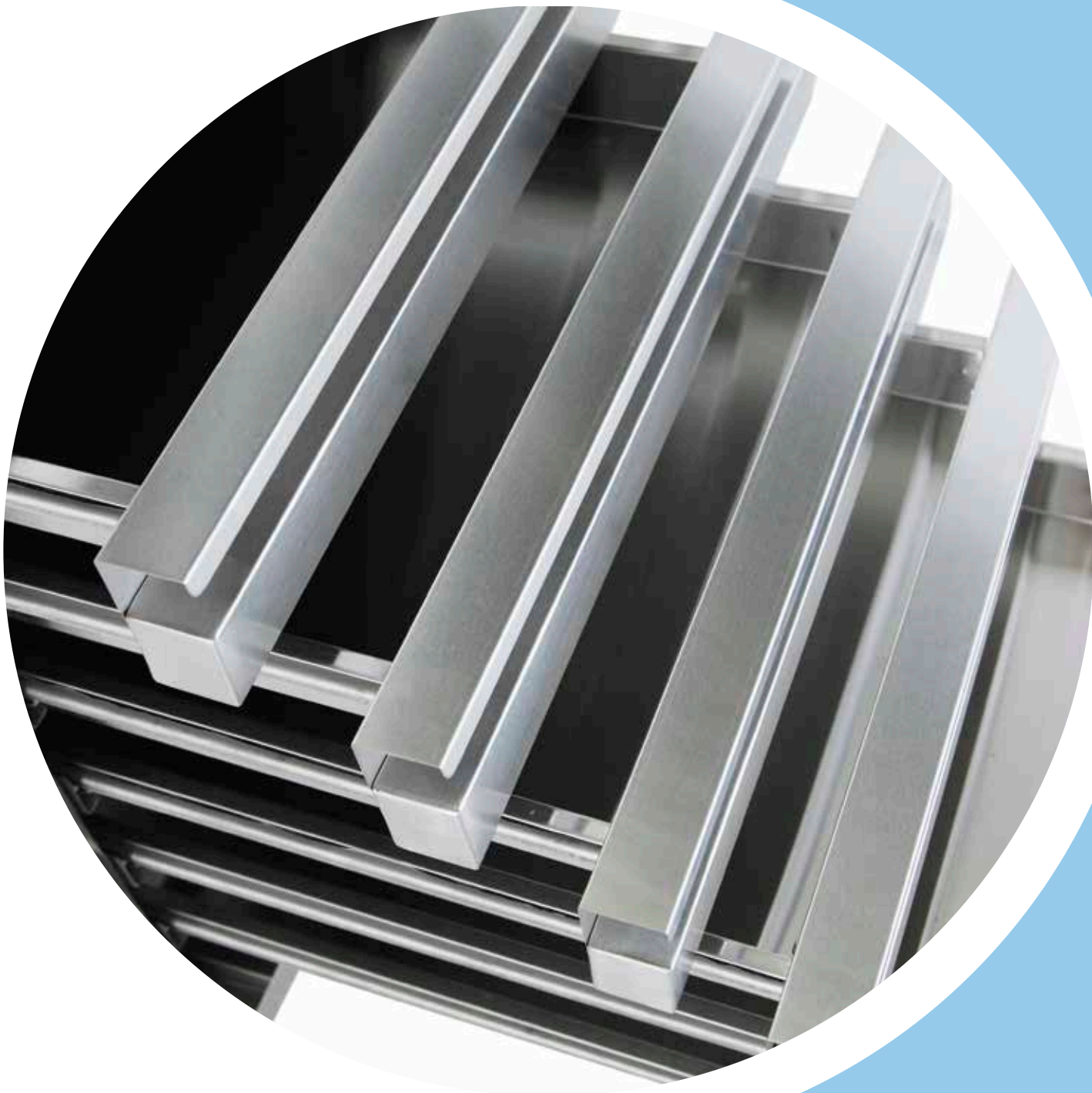


PROFESSIONAL REFRIGERATION

Gamma completa di articoli
per la refrigerazione professionale





INDICE

INDEX
TABLE DES MATIÈRES
INHALT

CATEGORIE	IT	EN	FR	DE	
	CONDIZIONI GENERALI DI VENDITA	GENERAL SALES CONDITIONS	CONDITIONS GÉNÉRALES DE VENTE	ALLGEMEINE VERKAUFSBEDINGUNGEN	20
PREMIUM LINE	ARMADI REFRIGERATI GN2/1 VENTILATI - ENERGY SAVING	REFRIGERATED CABINETS GN2/1 VENTILATED - ENERGY SAVING	ARMOIRES RÉFRIGÉRÉES GN2/1 VENTILÉES - ENERGY SAVING	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG ENERGY SAVING	23
	ARMADI REFRIGERATI PER LA FROLLATURA	MEAT DRY-AGER	ARMOIRE D'AFFINAGE	REIFESCHRANK	26
	FABBRICATORI DI GHIACCIO	ICE MAKERS	MACHINES À GLACE	EISBEREITER	30
START LINE	ARMADI REFRIGERATI GN2/1 VENTILATI - LINEA START	REFRIGERATED CABINETS GN2/1 VENTILATED - START LINE	ARMOIRES RÉFRIGÉRÉES GN2/1 VENTILÉES - SÉRIE START	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG SERIE START	36
PROFESSIONAL LINE	ARMADI REFRIGERATI GN2/1 VENTILATI - LINEA PRO	REFRIGERATED CABINETS GN2/1 VENTILATED - PRO LINE	ARMOIRES RÉFRIGÉRÉES GN2/1 VENTILÉES - SÉRIE PRO	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG - SERIE PRO	39
	ARMADI REFRIGERATI GN2/1 STATICI	REFRIGERATED CABINETS GN2/1 - STATIC	BASIC LINE ARMOIRES RÉFRIGÉRÉES GN2/1 STATIQUES	GN2/1 KÜHLSCHRÄNKE UMLUFTKÜHLUNG - STATISCH	50
	ARMADI REFRIGERATI STATICI - LINEA SNACK	REFRIGERATED CABINET STATIC - SNACK LINE	ARMOIRES RÉFRIGÉRÉES STATIQUES LIGNE SNACK	KÜHLSCHRÄNKE STATISCH - SERIE SNACK	57
	TAVOLI REFRIGERATI GASTRONOMIA - GN1/1 VENTILATI	GASTRONOMY REFRIGERATED COUNTERS GN1/1 - VENTILATED	TABLES RÉFRIGÉRÉES GASTRONOMIE - GN1/1 VENTILÉES	GASTRONOMIE-KÜHLTISCHE GN1/1 - UMLUFTKÜHLUNG	60
	ABBATTITORI MADE IN ITALY	BLAST CHILLERS MADE IN ITALY	CELLULLES DE REFROIDISSEMENT RAPIDE - MADE IN ITALY	SCHNELLKÜHLER MADE IN ITALY	78
	ABBATTITORI	BLAST CHILLERS	CELLULLES DE REFROIDISSEMENT RAPIDE	SCHNELLKÜHLER	81
SWEET LINE	ARMADI REFRIGERATI PASTICCERIA - VENTILATI	REFRIGERATED PASTRY CABINETS - VENTILATED	ARMOIRES À PÂTISSERIE RÉFRIGÉRÉES - VENTILÉES	KONDI TOREI KÜHLSCHRÄNKE UMLUFTKÜHLUNG	87
	TAVOLI REFRIGERATI PASTICCERIA - VENTILATI	REFRIGERATED PASTRY COUNTERS - VENTILATED	TABLES À PÂTISSERIE RÉFRIGÉRÉES - VENTILÉES	KONDI TOREI KÜHLTISCHE UMLUFTKÜHLUNG	92

CATEGORIE	IT	EN	FR	DE	
FAST FOOD & PIZZA LINE	VETRINE REFRIGERATE PER SUSHI E TAPAS - STATICHE	REFRIGERATED DISPLAY CASES FOR SUSHI AND TAPAS - STATIC	VITRINES RÉFRIGÉRÉES POUR SUSHIS ET TAPAS - STATIQUES	SUSHI- UND TAPAS-KÜHLVITRINEN - STATISCHE KÜHLUNG	99
	VETRINE REFRIGERATE PIZZA - STATICHE	REFRIGERATED PIZZA DISPLAY CASES - STATIC	VITRINES RÉFRIGÉRÉES À PIZZA - STATIQUES	PIZZA-KÜHLVITRINEN MIT DECKEL - STATISCHE KÜHLUNG	104
	VETRINE REFRIGERATE PIZZA STATICHE CON COPERCHIO	REFRIGERATED PIZZA DISPLAY CASES STATIC WITH LID	VITRINES RÉFRIGÉRÉES À PIZZA STATIQUES AVEC COUVERCLE	PIZZA-KÜHLVITRINEN STATISCHE KÜHLUNG MIT DECKEL	112
	BANCHI PIZZA REFRIGERATI VENTILATI	REFRIGERATED PIZZA COUNTERS - VENTILATED	COMPTOIRS À PIZZA RÉFRIGÉRÉS - VENTILÉS	PIZZAKÜHLTISCHE UMLUFTKÜHLUNG	117
	BANCHI PIZZA REFRIGERATI STATICI	REFRIGERATED PIZZA COUNTERS - STATIC	COMPTOIRS À PIZZA RÉFRIGÉRÉS - STATIQUES	PIZZAKÜHLTISCHE STATISCH	123
	CASSETTIERA INOX	STAINLESS STEEL DRAWERS	MEUBLE A TIROIRS	SCHUBLADENSCHRANK AUS EDELSTAHL	128
	SALADETTE REFRIGERATE PER INSALATE - STATICHE	REFRIGERATED SALADETTES FOR SALADS - STATIC	SALADETTES RÉFRIGÉRÉES POUR SALADES - STATIQUES	GEKÜHLTE SALADETTE FÜR SALATE - STATISCH	129
ECO LINE	ARMADI REFRIGERATI VENTILATI	REFRIGERATED CABINETS VENTILATED	ARMOIRES RÉFRIGÉRÉES VENTILÉES	KÜHLSCHRÄNKE UMLUFTKÜHLUNG	143
	ARMADI REFRIGERATI STATICI	REFRIGERATED CABINETS STATIC	ARMOIRES RÉFRIGÉRÉES STATIQUES	KÜHLSCHRÄNKE STATISCHE KÜHLUNG	148
	ARMADI REFRIGERATI GN2/1 - STATICI	REFRIGERATED CABINETS STATIC - GN2/1	ARMOIRES RÉFRIGÉRÉES STATIQUES - GN2/1	KÜHLSCHRÄNKE - STATISCHE KÜHLUNG - GN2/1	158
	CONGELATORI A POZZETTO	DEEP-FREEZERS	CONGÉLATEURS COFFRES	GEFRIERTRUHEN	161

CATEGORIE	IT	EN	FR	DE	
GLASS & DISPLAY	VETRINE 4 LATI ESPOSITIVI REFRIGERATE - VENTILATE	4-SIDES REFRIGERATED DISPLAY WINDOWS - VENTILATED	VITRINES RÉFRIGÉRÉES 4 FACES - VENTILÉES	KÜHLVITRINE MIT 4 AUSSTELLUNGSSEITEN UMLUFTKÜHLUNG	167
	VETRINETTE ESPOSITIVE REFRIGERATE - VENTILATE	REFRIGERATED DISPLAY WINDOWS - VENTILATED	VITRINES RÉFRIGÉRÉES VENTILÉE	AUFSATKÜHLZVITRINEN UMLUFTKÜHLUNG	176
	ESPOSITORI REFRIGERATI CON VETRO CURVO - VENTILATI	REFRIGERATED DISPLAY CASES WITH CURVED GLASS VENTILATED	PRÉSENTOIRS RÉFRIGÉRÉS AVEC VERRE BOMBÉ - VENTILÉES	KÜHLVITRINEN MIT GEBOGENEM GLAS UMLUFTKÜHLUNG	178
	ESPOSITORI REFRIGERATI CON VETRO TONDO - VENTILATI	REFRIGERATED DISPLAY CASES WITH ROUNDED GLASS VENTILATED	PRÉSENTOIRS RÉFRIGÉRÉS AVEC VERRE ROND - VENTILÉES	KÜHLVITRINEN MIT RUNDEM GLAS - UMLUFTKÜHLUNG	180
	ESPOSITORI IN LEGNO REFRIGERATI - STATICI	REFRIGERATED WOOD DISPLAYS CASES - STATICS	PRÉSENTOIRS RÉFRIGÉRÉS EN BOIS - STATIQUES	HOLZKÜHLVITRINEN STATISCH	182
	CANTINETTE VINI REFRIGERATE STATICHE	REFRIGERATED WINE CELLARS STATICS	CAVES À VIN RÉFRIGÉRÉES STATIQUES	GEKÜHLTE WEINKELLER STATISCH	185
	CANTINETTE VINI REFRIGERATE VENTILATE - MODELLO ENOLO	REFRIGERATED WINE CELLARS VENTILATED - ENOLO MODEL	CAVES À VIN RÉFRIGÉRÉES VENTILÉES - LIGNE ENOLO	GEKÜHLTE WEINKELLER UMLUFTKÜHLUNG MODELL ENOLO	191
	CANTINETTE VINI REFRIGERATE STATICA - MODELLO BJ	REFRIGERATED WINE CELLARS STATICS - MODEL BJ	CAVE À VINS RÉFRIGÉRÉES STATIQUES - MODÉL BJ	GEKÜHLTE WEINKELLER STATISCH - MODEL BJ	195
	ARMADI REFRIGERATI LINEA SNACK - VENTILATI	SNACK REFRIGERATED CABINETS VENTILATED	ARMOIRES RÉFRIGÉRÉES LIGNE SNACK - VENTILÉES	KÜHLSCHRÄNKE UMLUFTKÜHLUNG SNACK-LINIE	198
	ARMADI REFRIGERATI LINEA SNACK - STATICI	SNACK REFRIGERATED CABINETS STATICS	ARMOIRES RÉFRIGÉRÉES LIGNE SNACK - STATIQUES	KÜHLSCHRÄNKE - STATISCHE KÜHLUNG - SNACK LINE	202
BOTTLE COOLER VENTILATI	BOTTLE COOLER VENTILATED	REFROIDISSEUR DE BOUTEILLE VENTILÉ	FLASCHENKÜHLER UMLUFTKÜHLUNG	208	

Indice

INDEX
TABLE DES MATIÈRES
INHALTSVERZEICHNIS


CODICE		
G-UGN650TN	New	24
G-UGN650BT	New	24
M-GNH610TN-FC	New	25
M-GNH610BT-FC	New	25
G-GDMA46		27
G-GDMA120N		28
G-GDMA180N		28
G-GDPH508C	New	29
GH20A		31
GH20W		31
GH30A		31
GH30W		31
GH40A		32
GH40W		32
GH50A		32
GH50W		32
GH60A	New	33
GH60W	New	33
GH100A	New	33
GH100W	New	33
GC100A		35
GC100W		35


CODICE		
G-GN650TN-FC		37
G-GN650BT-FC		37
G-GN650TN		40
G-GN650BT		40
M-GN650TN-FC	New	41
M-GN650BT-FC	New	41
G-GN650TNG		42
G-GN650BTG		42
M-GN650TNG-FC	New	43
M-GN650BTG-FC	New	43
G-GN1410TN		44
G-GN1410BT		44
M-GN1410TN-FC	New	45
M-GN1410BT-FC	New	45
G-GN1410TNG		46
M-GN1410TNG-FC	New	47
M-GN1410BTG-FC	New	47
G-GNV600DT		48
G-GNV1200DT		49
G-GN600FISH		51
G-GN600TN		52
G-GN600BT		52









CODICE		
G-GN600TN-FC		53
G-GN600BT-FC		53
G-GN1200TN		54
G-GN1200BT		54
G-GN1200TN-FC		55
G-GN1200BT-FC		55
G-GN1200DT		56
G-SNACK400TN		58
G-SNACK400BT		58
G-SNACK400TN-FC		59
G-SNACK400BT-FC		59
G-GN2100TN		62
G-GN2100BT		62
G-GN3100TN		62
G-GN3100BT		62
G-GN4100TN		62
G-GN4100BT		62
M-GN2100TN-FC	New	64
M-GN2100BT-FC	New	64
M-GN3100TN-FC	New	64
M-GN3100BT-FC	New	64
M-GN4100TN-FC	New	64

CODICE		
M-GN4100BT-FC	New	64
G-GN2200TN		66
G-GN2200BT		66
G-GN3200TN		66
G-GN3200BT		66
G-GN4200TN		66
G-GN4200BT		66
M-GN2200TN-FC	New	68
M-GN2200BT-FC	New	68
M-GN3200TN-FC	New	68
M-GN3200BT-FC	New	68
M-GN4200TN-FC	New	68
M-GN4200BT-FC	New	68
G-GN2100TNG		70
G-GN2200TNG		70
G-GN3100TNG		70
G-GN3200TNG		70
G-GN4100TNG		70
G-GN4200TNG		70
G-UGN2100TN		72
G-UGN3100TN		72
G-UGN4100TN		72

CODICE	
G-SNACK2100TN	74
G-SNACK2200TN	74
G-SNACK3100TN	74
G-SNACK3200TN	74
G-SNACK4100TN	74
G-SNACK4200TN	74
G-SNACK2100TN-FC	76
G-SNACK2200TN-FC	76
G-SNACK3100TN-FC	76
G-SNACK3200TN-FC	76
G-SNACK4100TN-FC	76
G-SNACK4200TN-FC	76
AS1104N	79
AS1105N	79
AS1110N	80
AS1114N	80
G-T3	82
G-D5A	82
G-AB1203	83
G-AB1805	83
G-AB4010	84
G-AB5514	84

CODICE	
G-PA800TN	88
G-PA800BT	88
G-PA800TN-FC	89
G-PA800BT-FC	89
G-GE800BT	90
G-PA1500TNGR7	93
G-PA2000TNGR7	93
G-PA2100TN	94
G-PA3100TN	94
G-PA2100TN-FC	95
G-PA3100TN-FC	95
G-PA2200TN	96
G-PA3200TN	96
G-PA2200TN-FC	97
G-PA3200TN-FC	97
G-SSS1200	 100
G-SSS1500	 100
G-SSS1800	 101
G-SSS2000	 101
G-TS1200	 102
G-TS1500	 102
G-TS1800	 103

CODICE	
G-TS2000	 103
G-RI12033V	105
G-RI14033V	105
G-RI15033V	105
G-RI18033V	105
G-RI20033V	105
G-RI12038V	107
G-RI14038V	107
G-RI15038V	107
G-RI18038V	107
G-RI20038V	107
G-VRX1200-330	109
G-VRX1400-330	109
G-VRX1500-330	109
G-VRX1800-330	109
G-VRX2000-330	109
G-VRX1200-380	111
G-VRX1400-380	111
G-VRX1500-380	111
G-VRX1800-380	111
G-VRX2000-380	111
G-VRX1200-330SS	 113

CODICE	
G-VRX1400-330SS	 113
G-VRX1500-330SS	 113
G-VRX1800-330SS	 113
G-VRX2000-330SS	 113
G-VRX1200-380SS	 115
G-VRX1400-380SS	 115
G-VRX1500-380SS	 115
G-VRX1800-380SS	 115
G-VRX2000-380SS	 115
G-PZ2600TN	118
G-PZ2600TN-FC	119
G-PZ2610TN	120
G-PZ3600TN	120
G-PZ2610TN-FC	121
G-PZ3600TN-FC	121
G-PZ1610TN-FC	122
G-S903PZ	124
G-S903PZ-FC	125
G-S903PZCAS	126
G-S903PZCAS-FC	127
CAS7	128
CAS7-FC	128

Indice

INDEX
TABLE DES MATIÈRES
INHALTSVERZEICHNIS

CODICE	
G-S900	 130
G-S902	130
G-S903	130
G-S900-FC	131
G-S902-FC	 131
G-S903-FC	 131
G-PS900	132
G-PS903	 132
G-PS900-FC	133
G-PS903-FC	 133
G-PS200	134
G-PS300	134
G-PS200-FC	135
G-PS300-FC	135
G-S901	136
G-S903TOP	136
G-S901-FC	137
G-S903TOP-FC	137
G-SS45BT	138
G-S9012D	140
G-S9014D	140
G-S9012D-FC	141

CODICE	
G-S9014D-FC	141
G-ERV400	144
G-EFV400	144
G-ERV400SS	144
G-EFV400SS	144
G-ERV600	145
G-EFV600	145
G-ERV600SS	145
G-EFV600SS	145
G-ERV400G	146
G-EFV400G	146
G-ERV400GSS	146
G-EFV400GSS	146
G-ERV600G	147
G-EFV600G	147
G-ERV600GSS	147
G-EFV600GSS	147
G-ER200	149
G-EF200	149
G-ER200SS	149
G-EF200SS	149
G-ER400	150

CODICE	
G-EF400	150
G-ER400SS	150
G-EF400SS	150
G-ER600	151
G-EF600	151
G-ER600SS	151
G-EF600SS	151
G-EF600CAS	152
G-EF600SSCAS	152
G-ER200G	153
G-EF200G	153
G-ER200GSS	153
G-EF200GSS	153
G-ER400G	154
G-EF400G	154
G-ER400GSS	154
G-EF400GSS	154
G-ER600G	155
G-EF600G	155
G-ER600GSS	155
G-EF600GSS	155
G-ER500P	156

CODICE	
G-ER500PSS	156
G-GNB600TN	159
G-GNB600BT	159
G-GNB1200TN	160
G-GNB1200BT	160
G-BD205S	162
G-BD305S	162
G-BD350S	162
G-BD450S	163
G-BD550S	163
G-BD650S	163
G-SD100S	164
G-SD200S	164
G-SD320PS	164
G-VGP420BT	168
G-VGP420TN	168
G-VGP200R	169
G-VGP400R	169
G-LDC65B	 170
G-LDC65LB	 170
G-LSC65B	 171
G-LSC65LB	 171

CODICE	
G-LSC235	172
G-LSC280	172
G-LSC235B	New 173
G-LSC280B	New 173
G-TCBD68	174
G-TCBD98	174
G-TCBD68B	New 175
G-TCBD98B	New 175
G-HAV91	177
G-HAV111	177
G-HAV131	177
G-VPR100	179
G-VPR120	179
G-VPR160	179
ARC100B	181
ARC400RC	181
RTS200C	183
RTS180C	184
RTS220C	184
KL2791	186
KL2791N	186
KL2791CA	New 186

CODICE	
KL2791B	New 186
KL2791NB	New 186
K2791CAB	New 186
KL2791F	187
KL2791FN	187
KL2791FCA	New 187
KL2791FB	New 187
KL2791FNB	New 187
KL2791FCAB	New 187
KL2792	188
KL2792N	188
KL2792CA	New 188
KL2792B	New 188
KL2792NB	New 188
KL2792CAB	New 188
KL2794	189
KL2794N	189
KL2794CA	New 189
KL2794B	New 189
KL2794NB	New 189
KL2794CAB	New 189
KL2793	190

CODICE	
KL2793N	190
KL2793CA	New 190
KL2793B	New 190
KL2793NB	New 190
KL2793CAB	New 190
G-VI120S	192
G-VI120D	192
G-VI180S	193
G-VI180D	193
G-BJ118	196
G-BJ208	196
G-BJ308	197
G-BJ408	197
G-SNACK610BTG	New 199
G-SNACK1220BTG	New 199
G-SNACK420BTG	200
G-SNACK930BTG	201
G-SNACKBC160H	New 203
G-SNACK176SC	204
G-SNACK251SC	204
G-SNACK290SC	205
G-SNACK340TNG	205

CODICE	
G-SNACK638L2TNG	206
G-SC50G	207
G-SC100G	207
G-BC300BPB	New 209
G-BC500BPB	New 209
G-BC500BPS	New 209
G-BC1PB	210
G-BC2PS	210
G-BC3PS	210
G-BC1PB87	211
G-BC2PS87	211
G-BC3PS87	211



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
27 €	37,80 €	151,20 €	48,60 €

G-UGN650TN G-UGN650BT



Premium Line

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

	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	
	2.408,40 €	2.921,40 €

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	
	2.219,40 €	2.662,20 €

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	
108 €	81 €	64,80 €	48,60 €	10,80 €	48,60 €

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
70,20 €	64,80 €	8,64 €

	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 1 Ph
MATERIAL	lamiera verniciata - ABS + vetrocamera painted tin plate - ABS + insulating glass
	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
	FUORI PRODUZIONE - OUT OF PRODUCTION

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
	4.066,20 €	4.476,60 €

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

19,44 €

	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
	7.770,60 €

Premium Line

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

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.

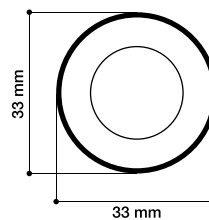
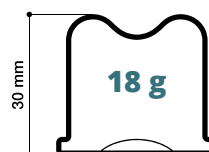


GH20A-GH20W GH30A-GH30W



GH20A

i	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
⚖️ Kg	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
€	1.420 €	1.745 €



Premium Line

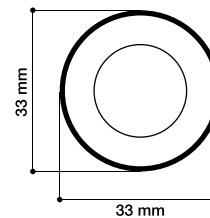
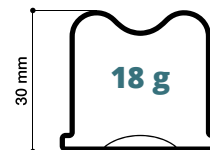
Fabbricatori di ghiaccio / Ice cube maker
Machines à glaçons / Eisbereiter

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
	2.000 €	2.270 €



Premium Line

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

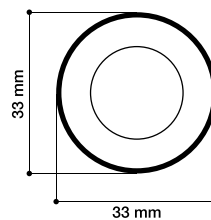
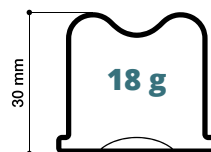
GH60A-GH60W GH100A-GH100W

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
	3.000 €	3.590 €



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
	3.800 €

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 Abtauung 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
48,60 €	37,80 €	151,20 €	264,60 €	

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	
	1.539 €	1.803,60 €

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-Verdampferverdeckt 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
48,60 €	21,60 €	37,80 €	151,20 €	264,60 €

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	C	D
	134 Kg	138 Kg
	153 Kg	157 Kg
	765 x 855 x 2180(h) mm	
	1.992,60 €	2.316,60 €

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	
CONTROL	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
	120	124
	127	135
	765 x 855 x 2080(h) mm	
	1.674 €	1.965,60 €

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-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	
CONTROL	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	
	2.181,60 €	2.667,60 €

M-GN650TNG-FC M-GN650BTG-FC



Professional Line

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

	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	
	1 Ph	
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	
	1.841,40 €	2.489,40 €

G-GN1410TN G-GN1410BT



Professional Line

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

	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	
	2.943 €	3.294 €

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	
	2.543,40 €	2.953,80 €

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-GN1410TNG



Professional Line

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

	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
	3.277,80 €

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	
	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	
	2.932,20 €	3.591 €

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
	2.527,20 €

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
	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
	4.039,20 €

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 Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter		Kit 4 ruote ø 120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit supporti e 9 coppie di guide per teglie. Bracket set and 9 pairs of slides for pans. Kit de supports et 9 paires de glissières pour bacs Trägersatz und 9 Paare Führungsschienen für Bleche
48,60 €	21,60 €	37,80 €	151,20 €	469,80 €

G-GN600FISH



AV4909	
cassetta / container	
600 x 400 x 130(h) mm	
€	22 €

	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
CONTROL	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
€	2.376 €

Scopri tutti gli optional su Forcar Multiservice!
Discover Forcar Multiservice optional!

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



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		
	135 Kg	
	155 Kg	
	710 x 840 x 2180(h) mm	
	1.792,80 €	2.149,20

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	
CONTROL	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	
	1.571,40 €	1.954,80 €

FORCOLD
by flmar ECO RANGE

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	
	2.559,60 €	2.894,40 €



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	
	2.403 €	2.813,40 €



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
	3.612,60 €

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 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
21,60 €	16,20 €	151,20 €

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	
	1.641,60 €	1.884,60 €

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	
	elettronico / electronic	
CONTROL	60 mm	
	215 W	675 W
	220V-240V / 50Hz	
MATERIAL	acciaio Inox / stainless steel	
	no	
	no	
STANDARD	3 griglie / grids 530 x 540 mm 3 coppie di guide / pairs of slides	
ENERGY CLASS		
	108 Kg	115 Kg
	118 Kg	125 Kg
	710 x 740 x 2090(h) mm	
	1.431 €	1.803,60 €

FORCOLD
by flmar

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).

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).

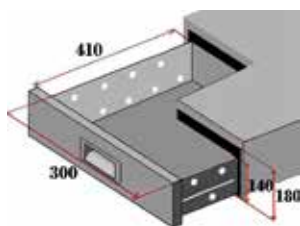
FR Tables réfrigérées GN1/1 pour la gastronomie avec réfrigération ventilée. Disponible dans les versions avec verre (codes TNG), avec une hauteur de 65 cm (codes UGN) et dans la version de la ligne SNACK (profondeur 600 mm). Unité intégrée amovible pour faciliter l'entretien - flux d'air froid circulaire 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).

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).

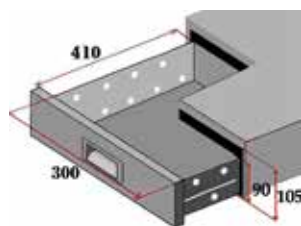
CG11 mod. GN	GRP11 530x325 mod. GN	GRP11-FC 530x333 mod. GNForcold	CGG mod. SNACK	GRPG mod. SNACK
Coppia guide per griglia Pair of slides for grid Paire de glissières pour grille Führungsschienenpaar für Gitterrost	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter		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
21,60 €	16,20 €	21,60 €	21,60 €	16,20 €

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 3 con freno Set of 6 wheels ø 120 mm, 3 with brake Jeu de 6 roues ø 120 mm, 3 avec frein Satz mit 6 Rädern ø 120 mm, 3 mit Bremse	Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen	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. 3 cassetti Set. 3 drawers Set. 3 tiroirs Set. 3 Schubladen
151,20 €	205,20 €	669,60 €	540 €	999 €	756 €

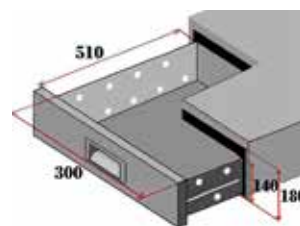
C12G mod. SNACK	C13G mod. SNACK	U12 mod. UGN
Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen	Set. 3 cassetti Set. 3 drawers Set. 3 tiroirs Set. 3 Schubladen	Set. 2 cassetti Set. 2 drawers Set. 2 tiroirs Set. 2 Schubladen
669,60 €	999 €	680,40 €



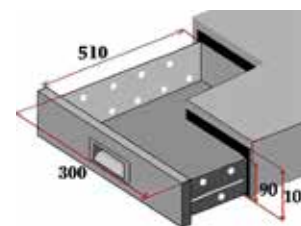
C12G



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	
	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
	98 Kg	103 Kg
	121 Kg	126 Kg
	1390 x 730 x 1020(h) mm	
	1.911,60 €	2.273,40 €

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

	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	
	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
		
	134 Kg	136 Kg
	159 Kg	162 Kg
	1825 x 730 x 1020(h) mm	
	2.241 €	2.586,60 €

	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	
	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
		
	153 Kg	155 Kg
	187 Kg	189 Kg
	2260 x 730 x 1040(h) mm	
	2.613,60 €	2.948,40 €

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	
	1.533,60 €	1.938,60 €

	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	
	1.787,40 €	2.170,80 €

	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	
	2.116,80 €	2.559,60 €

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	
	1.954,80 €	2.316,60 €

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	
	2.295 €	2.640,60 €

	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	
	2.678,40 €	3.013,20 €

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	
	1.576,80 €	1.981,80 €

	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	
	1.841,40 €	2.224,80 €

	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	
	2.181,60 €	2.624,40 €

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	
CONTROL	60 mm	
	260 W	
	230V / 50Hz	
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
	1.949,40 €	1.992,60 €

	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
	2.278,80 €	2.332,80 €

	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
	2.640,60 €	2.705,40 €

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
CONTROL	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
	1.873,80 €

	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
	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
	2.176,20 €

	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
	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
	2.521,80 €

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
	1.841,40 €	1.884,60 €

	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
	2.154,60 €	2.208,60 €

	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
	2.505,60 €	2.570,40 €

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
	1.528,20 €	1.571,40 €

	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
	1.782 €	1.836 €

	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
	2.165,40 €	2.230,20 €

Professional Line

Tavoli refrigerati SNACK - ventilati/ Refrigerated counters SNACK - ventilated
Tables réfrigérées SNACK - ventilées / Kühltische 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	
	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	
	OUT OF PRODUCTION	5.000 €

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	
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
	8.500 €	9.400 €

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 rapide 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
	2.392,20 €	3.585,60 €

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
	3.828,60 €	4.519,80 €

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
	1 Ph	
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
	5.788,80 €	8.856 €





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 Füße.

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
32,40 €	27 €	151,20 €	32,40 €

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	
	2.586,60 €	2.759,40 €

G-PA800TN-FC G-PA800BT-FC



	G-PA800TN-FC	G-PA800BT-FC
	-2°C / +8°C	-18°C / -24°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	
	1.954,80 €	2.338,20 €

FORCOLD
by flmar

Sweet Line

Armadi refrigerati pasticceria - ventilati / Refrigerated pastry cabinets - ventilated
Armoires à pâtisserie réfrigérées - ventilées / Konditorei Kühlchränke - 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
	2.840,40 €



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

SCOPRI TUTTI I NOSTRI ACCESSORI SUL CATALOGO MULTISERVICE!
DISCOVER OUR OPTIONAL ON MULTISERVICE CATALOGUE!

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	GUT - 600 x 400 mm PA2100 - 3100 - 3200 - 4200 PA2100 - 3100 - 3200 - 4200FC	GUT70 - 600 x 400 mm mod. PA1500 - 2000TN - GR7	GAR
	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
	32,40 €	37,80 €	37,80 €
	GRP64 - 600 x 400 mm mod. PA2100 - 3100 - 3200 - 4200 PA2100 - 3100 - 3200 - 4200FC	RUO120 mod. PA2100 - 2200 - 1500 2100FC - 2200FC	RUO120,6 mod. PA3100 - 3200 - 2000 3100FC - 3200FC
Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter	Kit 4 ruote ø120 mm, di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse	Kit 6 ruote ø120 mm, di cui 3 con freno Set of 6 wheels ø 120 mm, 3with brake Jeu de 6 roues ø 120 mm, 3 avec frein Satz mit 6 Rädern ø 120 mm, 3 mit Bremse	
19,44 €	151,20 €	205,20 €	

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	
	no	
	no	
STANDARD	7 coppie di guide per porta / 7 pairs of slides for door	
ENERGY CLASS	B	C
	242 Kg	300 Kg
	271 Kg	340 Kg
	1550 x 830 x 1040(h) mm	2050 x 830 x 1040(h) mm
	2.856,60 €	3.207,60 €



Sweet Line

Tavoli refrigerati pasticceria - ventilati / Refrigerated pastry counters - ventilated
Tables à pâtisserie réfrigérées - ventilées / Konditorei Kühlische - 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	
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 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
	2.035,80 €	2.397,60 €

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	
CONTROL	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
	1.657,80 €	2.019,60 €



Sweet Line

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

G-PA2200TN



G-PA3200TN



Sweet Line

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

	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
	2.079 €	2.451,60 €

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	
CONTROL	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
	1.701 €	2.073,60 €



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



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
	1.312,20 €	1.501,20 €

Bacinelle incluse / Containers included.



Fast Food & Pizza Line

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



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
	1.684,80 €	1.873,80 €

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
	1.182,60 €	1.350 €

Bacinelle incluse / Containers included.



Fast Food & Pizza Line

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



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
	1.517,40 €	1.684,80 €

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 mm) 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
	129,60 €	145,80 €



	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
	815,40 €	847,80 €	869,40 €	934,20 €	982,80 €

Fast Food & Pizza Line

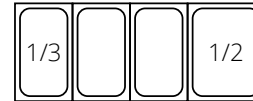
Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch

Series 380

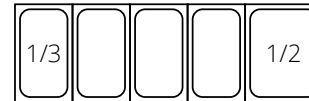
MAX h 150 mm



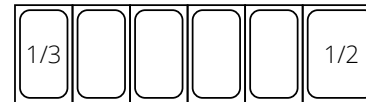
L= 1200 mm



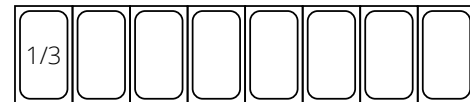
L= 1400 mm



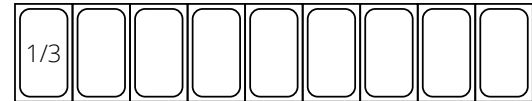
L= 1500 mm



L= 1800 mm






L= 2000 mm



Optional

CS380 (h100-150-200 mm) 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
129,60 €	145,80 €

	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
	885,60 €	923,40 €	939,60 €	999 €	1058,40 €

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.

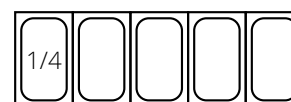
FR Vitrines réfrigérées à pizza avec réfrigération statique. Verre de sécurité - groupe moteur incorporé à droite uniquement - gaz R600a. Idéal pour les bacs gastronorm, en acier inox ou en polycarbonate - les bacs ne sont pas inclus. Disponible dans la ligne 330 ou la ligne 380.

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.

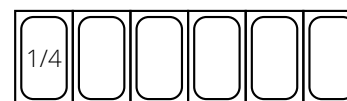
Series 330 MAX 150(h) mm



L= 1200 mm



L= 1400 mm



L= 1500 mm



L= 1800 mm





















L= 2000 mm



Optional	CS330 (h100-150-200 mm) 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
	129,60 €	145,80 €



	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 400 x 430(h) mm	1440 x 400 x 430(h) mm	1540 x 400 x 430(h) mm	1840 x 400 x 430(h) mm	2040 x 400 x 430(h) mm
	615,60 €	658,80 €	680,40 €	766,80 €	810 €

Fast Food & Pizza Line

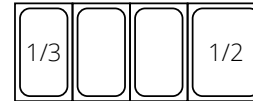
Vetrine refrigerate Pizza - statiche / Refrigerated Pizza display cases - static
Vitrine réfrigérée pour Pizza - statiques / Pizza Kühlvitrine - statisch

Series 380

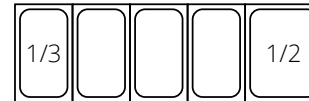
MAX 150(h) mm



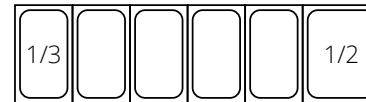
L= 1200 mm



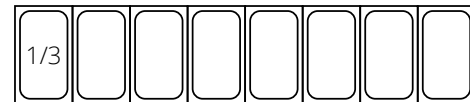
L= 1400 mm



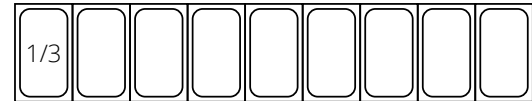
L= 1500 mm



L= 1800 mm












L= 2000 mm



Optional

CS380 (h100-150-200 mm) 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
129,60 €	145,80 €



	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 480 x 430(h) mm	1500 x 480 x 430(h) mm	1590 x 480 x 430(h) mm	1890 x 480 x 430(h) mm	2090 x 480 x 430(h) mm
	658,80 €	723,60 €	745,20 €	788,40 €	853,20 €

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 mm) 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
	129,60 €	145,80 €



	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 400 x 430(h) mm	1465 x 400 x 430(h) mm	1565 x 400 x 430(h) mm	1865 x 400 x 430(h) mm	2065 x 400 x 430(h) mm
	615,60 €	658,80 €	680,40 €	766,80 €	810 €

Fast Food & Pizza Line

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

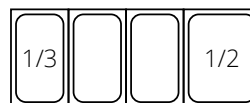


Series 380

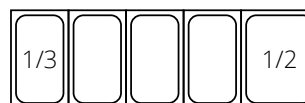
MAX 150(h) mm



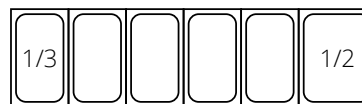
L= 1200 mm



L= 1400 mm



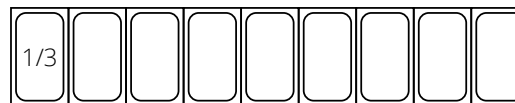
L= 1500 mm



L= 1800 mm
















L= 2000 mm



FORCOLD
by fimar

Optional

CS380 (h100-150-200 mm) 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
129,60 €	145,80 €

	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 480 x 430(h) mm	1465 x 480 x 430(h) mm	1565 x 480 x 430(h) mm	1865 x 480 x 430(h) mm	2065 x 480 x 430(h) mm
	658,80 €	723,60 €	745,20 €	788,40 €	853,20 €

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 Pizzakühltische 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 Abtaugung 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	
32,40 €		37,80 €		19,44 €	
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		Kit 6 ruote ø120 mm, di cui 3 con freno Set of 6 wheels ø 120 mm, 3 with brake Jeu de 6 roues ø 120 mm, 3 avec frein Satz mit 6 Rädern ø 120 mm, 3 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	
151,20 €		205,20 €		302,40 €	

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
	2.581,20 €



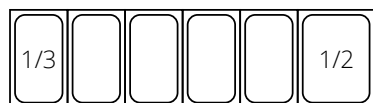
NON INCLUSA
NOT INCLUDED

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



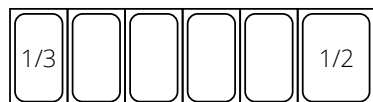
NON INCLUSA
NOT INCLUDED

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
	1.933,20 €

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	
CONTROL	50 mm	
	260 W	
	220V-240V / 50Hz	
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	
	3.013,20 €	2.797,20 €

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



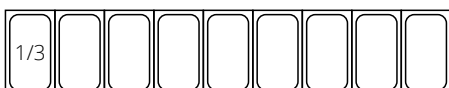
NON INCLUSA
NOT INCLUDED

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	
MATERIAL	acciaio Inox / stainless steel	
REVERSIBLE	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	
	2.700 €	2.359,80 €

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
	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
	2.170,80 €

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
	21,60 €	16,20 €	21,60 €

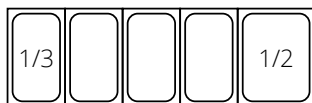
G-S903PZ



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
	2.068,20 €

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
	1.701 €

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 cassette / 6 drawers
ENERGY CLASS	
	268 Kg
	288 Kg
	1470 x 760 x 1310(h) mm
	2.273,40 €

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	E
	198 Kg
	223 Kg
	1440 x 750 x 1150(h) mm
	2.019,60 €

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 pizzateigebhaelter
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 ausgescholssen.

	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	
	1.571,40 €	853,20 €

Fast Food & Pizza Line

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

Saladette refrigerate per insalate

refrigerazione statica

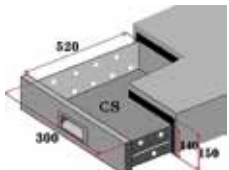
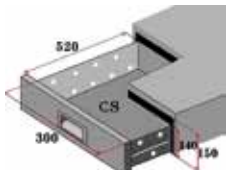
IT Saladette refrigerate con refrigerazione statica. Sbrinamento automatico - evaporatore statico schiumato su tre lati con ventola per uniformare la temperatura - coperchio ad apertura telescopica - termostato elettronico. Disponibili con pianetto di lavoro in polietilene alimentare - 1 griglia intermedia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

CG11	GRPSA 323 x 570 mm	GRP11-FC 530 x 333 mm	RUO50	RUO50-FC mod. Forcold
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 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	
21,60 €	16,20 €	21,60 €	86,40 €	81 €
CS12 mod. G-S901 - G-S903 TOP - G-S903 PZ - G-PS200 - G-PS300		CS12-FC mod. G-S901-FC - G-S903TOP-FC - G-S903PZ-FC		
Set 2 cassetti - Set 2 drawers Set 2 tiroirs - Set 2 Schubfächer		Set 2 cassetti - Set 2 drawers Set 2 tiroirs - Set 2 Schubfächer		
				
756 €		491,40 €		

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
€	1.166,40 €	1.366,20 €	1.652,40 €

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



G-S900-FC / G-S902-FC

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



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
	977,40 €	1.242 €	1.447,20 €

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
	1.296 €	2.046,60 €



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	
	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 di guide / pairs of slides
	98 Kg	184 Kg
	109 Kg	202 Kg
	970 x 753 x 1100(h) mm	1390 x 750 x 1100(h) mm
	1.188 €	1.776,60 €



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	
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	3 griglie / grids GN1/1 3 coppie guide / pairs of slides
	80 Kg	120 Kg
	101 Kg	148 Kg
	970 x 760 x 1280(h) mm	1390 x 730 x 1280(h) mm
	1.506,60 €	2.089,80 €



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
	1.188 €	1.657,80 €



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



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
	+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
	1.225,80 €	1.663,20 €

G-S901-FC



G-S903TOP-FC



FORCOLD
by flmar ECO RANGE

	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
	1.042,20 €	1.485 €

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
	1.674 €



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



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
	+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	
	1.657,80 €	2.214 €

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	
	elettronico / electronic	
	40 mm	
	235 W	
	220V-240V / 50Hz	
MATERIAL	acciaio Inox / stainless steel	
	no	
	no	
STANDARD	1 griglia / grids GN1/1 1 coppia di guide / pair of slid 2 cassetti / drawers	4 cassetti / 4 drawers
ENERGY CLASS		
	71 Kg	80 Kg
	89 Kg	98 Kg
	970 x 753 x 900(h) mm	
	1.447,20 €	1.933,20 €

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** - internal casing in PS - external bottom and back panels in galvanised plate.

FR Armoires réfrigérées ECOVENT avec réfrigération ventilée. Structure externe en tôle peinte à l'époxy blanc ou en **acier inox AISI 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
21,60 €	16,20 €	37,80 €	21,60 €

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			
	1.096,20 €	1.301,40 €	1.225,80 €	1.436,40 €

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			
	1.409,40 €	1.647 €	1.609,20 €	1.846,80 €

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			
	1.198,80 €	1.852,20 €	1.355,40 €	2.014,20 €

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			
	1.549,80 €	2.214 €	1.755 €	2.419,20 €

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	GRP200 505x215 mm (mod. ER 200/400)	GRP400 505x415 mm (mod. ER 200/400)	GRP600 650x520 mm (mod. ER 600)
	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter	Griglia plastificata grande Big plastic coated grid Grille plastifiée grande Großes Kunststoffgitter	Griglia plastificata Plastic coated grid Grille plastifiée Kunststoffbeschichtetes Gitter
	16,20 €	21,60 €	27 €
	GRP600P 650x290 mm (mod. ER 600)	CG500 (mod. ER 500P)	GRI64 600x400 mm (mod. ER 500P)
	Griglia plastificata piccola Small plastic coated grid Grille plastifiée petite Kleines Kunststoffgitter	Coppia guide per teglia Pair of slides for pans Paire de glissières pour plaques Führungsschienen	Griglia inox Stainless steel grid Grille acier inox Edelstahlgitter
	27 €	27 €	 65 €

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			
	675 €	750,60 €	772,20 €	847,80 €

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			
	1.042,20 €	1.242 €	1.171,80 €	1.371,60 €

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			
CONTROL	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	
REVERSIBLE	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			
	1.350 €	1.571,40 €	1.517,40 €	1.738,80 €

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
	37,80 €

	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	
	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	
	2.025 €	2.192,40 €

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			
€	788,40 €	1.301,40 €	896,40 €	1.404 €

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			
	1.128,60 €	1.749,60 €	1.279,80 €	1.895,40 €

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			
	1.463,40 €	2.089,80 €	1.652,40 €	2.278,80 €

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	
	1 Ph	
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	
	1.549,80 €	1.728 €



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 Führungsschiene(n) für Bleche	Kit supporti guide e 6 cassette Slides-Bracket set and 6 containers kit pour supports glissières et 6 caisses Führungsschiene(n) - und Trägersatz mit 6 Behälter	Kit 4 ruote ø 120 mm di cui 2 con freno Set of 4 wheels ø 120 mm, 2 with brake Jeu de 4 roues ø 120 mm, 2 avec frein Satz mit 4 Rädern ø 120 mm, 2 mit Bremse
48,60 €	21,60 €	469,80 €	486 €	151,20 €

G-GNB600TN - G-GNB600BT

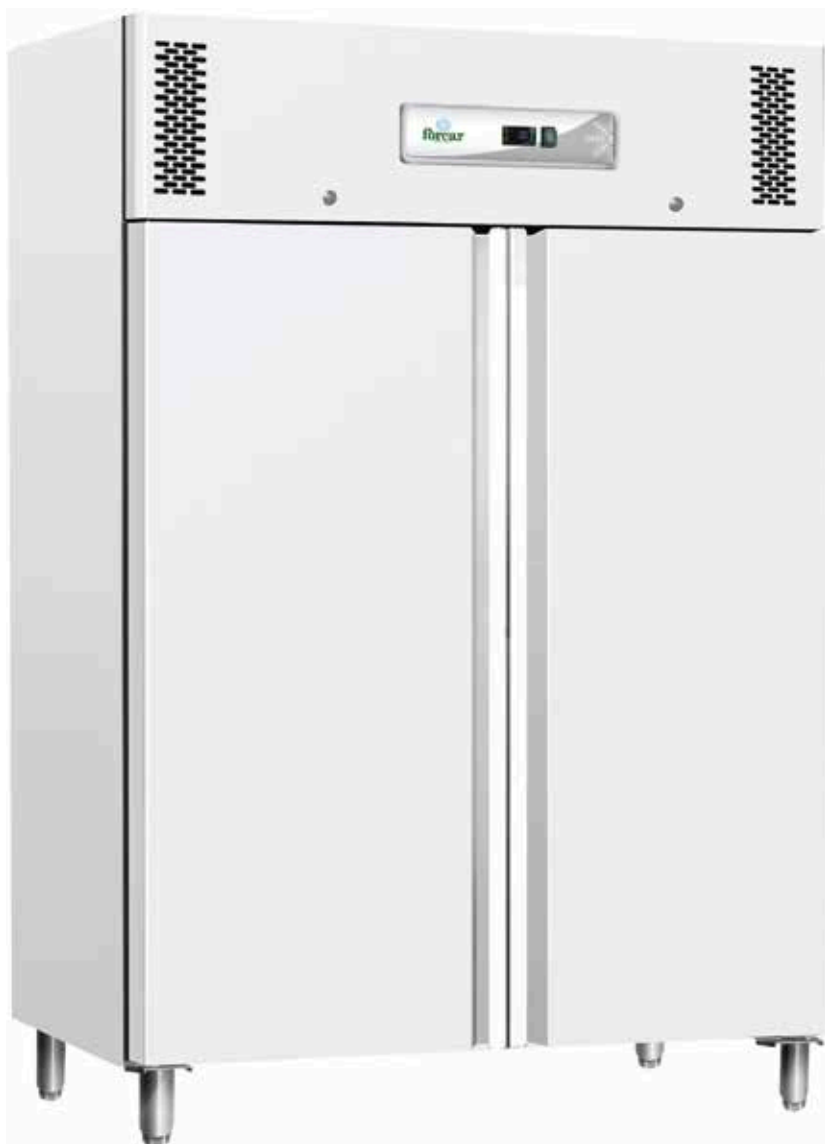


	G-GNB600TN	G-GNB600BT
	+2°C / +8°C	-18°C / -20°C
	680 x 800 x 2010(h) mm	
	560 x 653 x 1386(h) mm	
	507 L	
	+32°C / 55%HR	
	statica / static	
DEFROST	automatico / automatic	manuale / manual
GAS	R290	
	vasca di raccolta / collecting basin	
	elettronico / electronic	
CONTROL	60 mm	
	260 W	510 W
	220V-240V / 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	
	1.506,60 €	1.900,80 €

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	
	1.938,60 €	2.305,80 €

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			
10,80 €	16,20 €	16,20 €	10,80 €

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
	502,20 €	523,80 €	588,60 €

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
	702 €	788,40 €	928,80 €

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
	421,20 €	561,60 €	772,20 €





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 - sbrinatorio 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	GRCVGP420 - 530 x 450 mm mod. G-VGP420		GRCVGP - 510 x 485 mm mod. G-VGP200R - VGP400R		GRP65B - 530 x 417 mm mod. G-LSC65B - LSC65LB LDC65B - LDC65LB			
	Griglia cromata / Chromed grids / Grille chromée / Verchromter Gitterrost				Ripiano in vetro / Glass Shelf Étagères en verre / Glasböden			
	60 €		27 €		37,80 €			
	GRPLSCB - 404 x 411 mm mod. LSC235B - LSC280B		GRPTCBDB - 375 x 335 mm mod. TCBD68B - TCBD98B		GRCLSC - 404 x 411 mm mod. LSC235 - LSC280		GRPTCBD - 340 x 335 mm mod. TCBD68 - TCBD98	
	Griglia plastificata / Plastic coated grid / Grille plastifiée / Kunststoffgitter							
	27 €		27 €		27 €		27 €	
	AG mod. VGP200 - VGP400R - LSC235 - LSC280			AGTCBD mod. TCBD68 - TCBD98				
	Set aggancio per griglie / Clamping set for grids Jeu de serrage pour grilles / Klemmsset für Gitterroste			Coppia aggancio per griglie / Pair of hooks for grilles Paire accrochage pour grilles / Ankupplungspaar für Abstellgitter				
	10,80 €			10,80 €				

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
	elettronico / electronic	
CONTROL	triplo vetro / triple glazing	
	550 W	650 W
	220V-240V / 50Hz	
MATERIAL	alluminio anodizzato / aluminium	
	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	
	5.020 €	5.250 €

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	
REVERSIBLE	no	
	led	
STANDARD	2 griglie / grids 510 x 485 mm	4 griglie / grids 510 x 485 mm
ENERGY CLASS	C	B
NET Kg	96 Kg	180 Kg
GROSS Kg	116 Kg	210 Kg
	760 x 820 x 1540(h) mm	760 x 820 x 2040(h) mm
€	1.598,40 €	2.662,20 €

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
	3.180,60 €	3.672 €

G-LDC65LB

G-LDC65B

Glass Line

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

forcar®

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	
	320 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
	2.570,40 €	2.835 €

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	
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
	1.684,80 €	1.722,60 €

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
	1.684,80 €	1.722,60 €

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
	631,80 €	723,60 €

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
	631,80 €	723,60 €

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 Vitrites 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 Aufsatzvitrienen 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
48,60 €	54 €	64,80 €	10,80 €

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
	1.312,20 €	1.458 €	1.598,40 €

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 Kühlvitrinen 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		
	no		
	led		
STANDARD	2 griglie / grids 642x276 / 642x312 mm	2 griglie / grids 642x376 / 642x412 mm	2 griglie / grids 820x376 / 820x412 mm
ENERGY CLASS			
	57 Kg	70 Kg	75 Kg
	81 Kg	95 Kg	98 Kg
	810 x 532 x 860(h) mm	810 x 650 x 860(h) mm	990 x 650 x 850(h) mm
	766,80 €	1.031,40 €	1.236,60 €

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
CONTROL	30 mm	
	210 W	
	220V-240V / 50Hz	
MATERIAL	acciaio inox AISI 430 + vetro / stainless steel AISI 430 + glass	
	no	
	led	
STANDARD	3 ripiani in vetro 3 glasses shelves	4 ripiani in vetro 4 glasses shelves
ENERGY CLASS		
	50 Kg	127 Kg
	62 Kg	152 Kg
	570 x 570 x 1340(h) mm	800 x 755 x 2010(h) mm
	1.339,20 €	3.709,80 €

Glass Line

Espositori refrigerati con vetro tondo / Refrigerated display cases with rounded glass
Présentoirs réfrigérés avec verre rond / Kühlvitrinen 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
ENERGY CLASS	E
	
	115 Kg
	121 Kg
	1080 x 640 x 1430(h) mm
	3.434,40 €

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
ENERGY CLASS		
	82 Kg	96 Kg
	91 Kg	106 Kg
	720 x 570 x 1760(h) mm	720 x 570 x 1930(h) mm
	2.592 €	2.635,20 €

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	
16,20 €		21,60 €	

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	
	1.987,20 €	

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	
	2.586,60 €	

Glass Line

Cantinerie 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

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

	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		
	260 Kg	
	290 Kg	
	1430 x 800 x 2280(h) mm	
	3.553,20 €	

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	
	4.357,80 €	

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		
	44 Kg	
	60 Kg	
	680 x 650 x 1180(h) mm	
	1.431 €	

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.

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.

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.

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
	
54 €	59,40 €



G-VI120S - G-VI120D



G-VI120S
- Max. 10 griglie/grids

G-VI120D
- Max. 9 griglie/grids

Packing list: 2 colli

	G-VI120S	G-VI120D
	+5°C / +18°C	+5°C + 12°C +12°C + 20°C
	595 x 710 x 1270(h) mm	
	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 1 Ph	
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	
	1.830,60 €	1.949,40 €

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	
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	5 griglie plastificate nere scorrevoli + 5 coppia guide 5 black plasticized sliding grids + 5 pair of slides	
ENERGY CLASS		
NET Kg	92 Kg	94 Kg
GROSS Kg	103 Kg	106 Kg
	645 x 780 x 1870(h) mm	
	2.203,20 €	2.322 €

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
43,20 €	64,80 €



G-BJ118 - G-BJ208



G-BJ118
- Max. 4 griglie/grids

G-BJ208
- Max. 9 griglie/grids

Packing list: 2 colli

	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
	826,20 €	1.020,60 €

G-BJ308 - G-BJ408



G-BJ308
- Max. 12 griglie/grids

G-BJ408
- Max. 16 griglie/grids

Packing list: 2 colli

	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
€	1.263,60 €	1.463,40 €

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
37,80 €	43,20 €	21,60 €	21,60 €	10,80 €

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	
CONTROL	elettronico / electronic	
	60 mm	
	690 W	1100 W
	220V-240V / 50Hz	
MATERIAL	lamiera verniciata nera + alluminio black painted tin plate + aluminum	
REVERSIBLE	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
	2.813,40 €	4.087,80 €

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
	no
	si / yes
STANDARD	4 griglie / grids 545 x 485 mm
ENERGY CLASS	
	
	138 Kg
	167 Kg
	715 x 765 x 2290(h) mm
	2.791,80 €

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
	1 Ph
MATERIAL	lamiera verniciata / painted tin plate + porta in vetro / glass door
	no
REVERSIBLE	
	si / yes
STANDARD	8 griglie / grids 615 x 445 mm
ENERGY CLASS	
	
	212 Kg
	260 Kg
	1405 x 765 x 2290(h) mm
	3.947,40 €

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			
16,20 €	16,20 €	16,20 €	16,20 €
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			
16,20 €	16,20 €	16,20 €	
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	
16,20 €	16,20 €	10,80 €	

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	
	60 Kg
	63 Kg
	448 x 515 x 2003(h) mm
	815,40 €

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	
MATERIAL	lamiera verniciata / painted tin plate + ABS	
	no	
	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
	680,40 €	804,60 €

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
	901,80 €	1.171,80 €

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
	1.836 €

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	
MATERIAL	lamiera verniciata + vetrocamera / painted tin plate + insulating glass	
REVERSIBLE	no	
	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		
NET Kg	40 Kg	46 Kg
GROSS Kg	50 Kg	57 Kg
	645 x 620 x 675(h) mm	695 x 630 x 835(h) mm
€	507,60 €	691,20 €

Glass Line

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

Bottle Cooler

IT Bottle Cooler con refrigerazione ventilata e statica. 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 and static 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 et statique. 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 und statischer Kühlung. 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			
	10,80 €			
	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			
	27 €	27 €	27 €	27 €
	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 cromata Chromed grids Grille chromée Verchromter Gitterrost			
	21,60 €	21,60 €	21,60 €	21,60 €

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		
	statica / static		
DEFROST	manuale / manual		
GAS	R600a		
	automatico / automatic		
	elettronico / electronic		
	35 mm		
	170 W	250 W	
	220V-240V / 50Hz		
MATERIAL	lamiera verniciata nera + alluminio / black painted + aluminium		
	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	
	1.382,40 €	2.057,40 €	2.154,60 €

Glass Line

Bottle Cooler - statica / Bottle Cooler - static
Refridisseur de bouteille - statiques / Flaschenkühler - statisch

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	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
	815,40 €	972 €	1.220,40 €

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
	815,40 €	972 €	1.220,40 €

Glass Line

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