



## Pizzeria

STRUTTURA:	realizzata prevalentemente in acciaio inox AISI 304 sia all'interno che all'esterno con pannello inferiore in acciaio zincato;
CORNICE:	la coibentazione è ottenuta con poliuretano espanso iniettato a corpo unico senza utilizzo di CFC.
ANTINE:	realizzata in materiale plastico, dotata di resistenze in filo nelle versioni a temperatura negativa.
CASSETTIERIE NEUTRE:	con guarnizione a chiusura magnetica, reversibili in utenza.
GUIDE CASSETTI:	realizzate in acciaio Inox AISI 304, e già dotate di bacinelle in materiale plastico-alimentare, aventi dimensione mm. 400x600x70H
MANIGLIE:	telescopiche, realizzate in acciaio zincato.
PIEDI:	ergonomiche ricavate in corpo unico.
SBRINAMENTO:	interni al mobile, sono realizzati in tubolare quadro da mm. 40x40x190H, con piedino livellatore in acciaio inox AISI 304.
COMANDI:	automatico con auto evaporazione della condensa.
DOTAZIONI:	strumento elettronico per accensione e controllo della temperatura, e per una eventuale o diversa impostazione degli sbrinamenti programmati.
SOVRASTRUTTURE REFRIGERATE:	nr² 1 coppia guide e nr² 1 griglia plastificata per ogni singolo vano; cavo elettrico completo di spina. Per le sovrastrutture: separatori in materiale plastico per bacinelle gastronom.

N.B.: Le temperature di esercizio indicate sono raggiungibili in ambienti con temperatura non superiore a +42°C.

### Abbreviazioni delle tipologie degli impianti frigoriferi

ES1-1V:	nr² 1 evaporatore in cella con ventilazione unidirezionale
MB:	impianto monoblocco a tampone
G.I.:	gruppo incorporato a sinistra del mobile
V.N.:	Gruppo remoto con vano neutro

## Pizzeria

COVERING:	made in AISI 304 stainless steel inside and out with lower panel in galvanized steel; CFC-free polyurethane foam insulation.
COVERING FRAME:	made in plastic, it is equipped with wire resistances for models with negative temperature.
DOORS:	with 105° lock, reversibles by the end user.
NEUTRAL DRAWERS:	made in stainless steel Aisi 304, complete with plastic basins suitable for food, sizes 400x600x70H.
RUNNERS FOR DRAWERS:	made in galvanized steel, telescopic.
HANDLES:	ergonomics and moulded all-in-one.
FEET:	built internally to the table body, they are made of a square tube in scratchbrushed stainless steel Aisi 304, mm. 40x40x190H in size and provided with stainless steel Aisi 304 leveller.
DEFROSTING:	automatic with condensation self-evaporation.
CONTROLS:	by thermostat to control the temperature and for a possible, different defrosting set up.
SUPPLIED WITH:	nr. 1 plastic rack, nr. 1 pair of slideway for each single compartment, electric cable complete with plug. For superstructures: plastic divider for gastronom basins.
REFRIGERATED SUPERSTRUCTURE:	with remote or built-in unit, with bowl for GN1/2 or GN1/1 basins, with uppglass or stainless steel lid.
Note:	the stated working temperatures are reacheable in ambients with temperature not higher than +42°C.
ABBREVIATIONS:	ES1-1V: nr. 1 evaporator inside the chamber with one-way ventilation. MB: monoblock refrigerating unit G.I.: built-in motor placed on the left side. V.N.: remote unit with neutral cabinet.

## Pizzeria

MONOCOQUE:	fabriquée en acier inox Aisi 304 à l'intérieur et à l'extérieur avec panneau inférieur en acier zingué; l'isolation est par polyuréthane expansé plein injecté sans CFC.
ENCADREMENT MONOCOQUE:	fabriqué en matière plastique, muni de résistances en fil dans les versions à températures négative.
PORTE:	ferme-porte automatique, avec un arrêt à 105° reversible même par l'utilisateur.
TIROIRS NEUTRES:	en acier inox Aisi 304, avec bacs en plastique alimentaire, ayant dimensions mm. 400x600x70H.
GLISIÈRES TIROIRS:	téléscopiques en acier zingué.
POIGNÉES:	ergonomiques, réalisées en une seule pièce.
PIEDS:	intérieurs au meuble, réalisés en tubulaire carré de mm. 40x40x190H, avec pied nivelleur en acier inox Aisi 304.
DÉGIVRAGE:	automatique avec évaporation automatique de la condensation.
COMMANDES:	électroniques pour le contrôle de la température et pour une éventuelle programmation différente des dégivrages.
EN DOTATION:	nr. 1 grille plastifiée, nr. 1 paire de glissières pour chaque compartiment, câble électrique avec bonde de branchement. Pour les superstructures: diviseurs en plastique pour bacs gastronom.
SUPERSTRUCTURES REFRIGEREES:	groupe logé ou à distance, cuve pour bacs GN1/2 ou GN2/1, vitre en cristal ou couvercle inox.
Note:	les températures de travail indiquées peuvent être atteintes dans des milieux avec température non supérieures à 42°C.
ABBRÉVIATIONS	ES1-1V: nr. 1 évaporateur dans la chambre avec ventilation unidirectionnel MB: groupe frigorifique monobloc G.I.: groupe logé à gauche du meuble V.N.: groupe à distance avec compartiment neutre



## Pizzeria

* Struktur:	extern sowie intern aus Edelstahl AISI 304 mit Boden-Panel aus gezinktem Stahl; isoliert mit Ausschäumung aus Polyurethan. Diese ist ohne Unterbrechungen eingespritzt worden, sowie ohne Gebrauch von FCKW.								
* Rahmen:	aus Kunststoff, in der Version, "negative Temperatur", mit Widerstandsdrähten ausgestattet.								
* Türen:	Dichtung mit Magnetverschluss, Öffnung bis 105° Seiten-wechselbar								
* Schubladenblock:	aus Edelstahl AISI 304, ausgestattet mit Behältern aus lebensmittelgerechtem Material, mit Massen von 400x600x70H								
* Schubladen-Schienen:	teleskopisch, aus verzinktem Stahl								
* Handgriffe:	ergonomisch aus einem Stück								
* Füsse:	zurückversetzt quadratisch 40x40x190h, höhenverstellbar, aus Edelstahl AISI 304								
* Abtauung:	automatisch mit Verdampfung des Kondenswassers								
* Kommando-Schalter:	elektronisch, zur Einschaltung und Temperaturkontrolle, sowie zu einer eventuell veränderten Einstellung der vorprogrammierten Abtauung.								
* Ausstattung:	1 Paar Schienen und 1 kunststoffbeschichteter Rost für jedes Fach, Elektrokabel komplett mit Stecker								
* Kühlausätze:	Für die Kühlausätze: Kunststoffabtrennungen für Behälter Gastronorm								
Bemerkung:	mit eingebautem- oder Fernaggregat, mit Wanne für Behälter GN1/2 oder GN1/1, Vitrine aus Kristallglas oder Edelstahldeckel. Die angegebenen Betriebstemperaturen können bei Raumtemperaturen von bis zu +42°C erreicht werden.								
Abkürzungen:	<table border="0"> <tr> <td>ES1-1V:</td><td>1 Zellen-Verdampfer mit einseitiger Ventilations-Drehrichtung</td></tr> <tr> <td>MB:</td><td>internes Monoblock-Kälteaggregat</td></tr> <tr> <td>G.I.:</td><td>eingebautes Aggregat auf der linken Seite des Gerätes</td></tr> <tr> <td>V.N.:</td><td>Fernaggregat mit neutralem Fach</td></tr> </table>	ES1-1V:	1 Zellen-Verdampfer mit einseitiger Ventilations-Drehrichtung	MB:	internes Monoblock-Kälteaggregat	G.I.:	eingebautes Aggregat auf der linken Seite des Gerätes	V.N.:	Fernaggregat mit neutralem Fach
ES1-1V:	1 Zellen-Verdampfer mit einseitiger Ventilations-Drehrichtung								
MB:	internes Monoblock-Kälteaggregat								
G.I.:	eingebautes Aggregat auf der linken Seite des Gerätes								
V.N.:	Fernaggregat mit neutralem Fach								



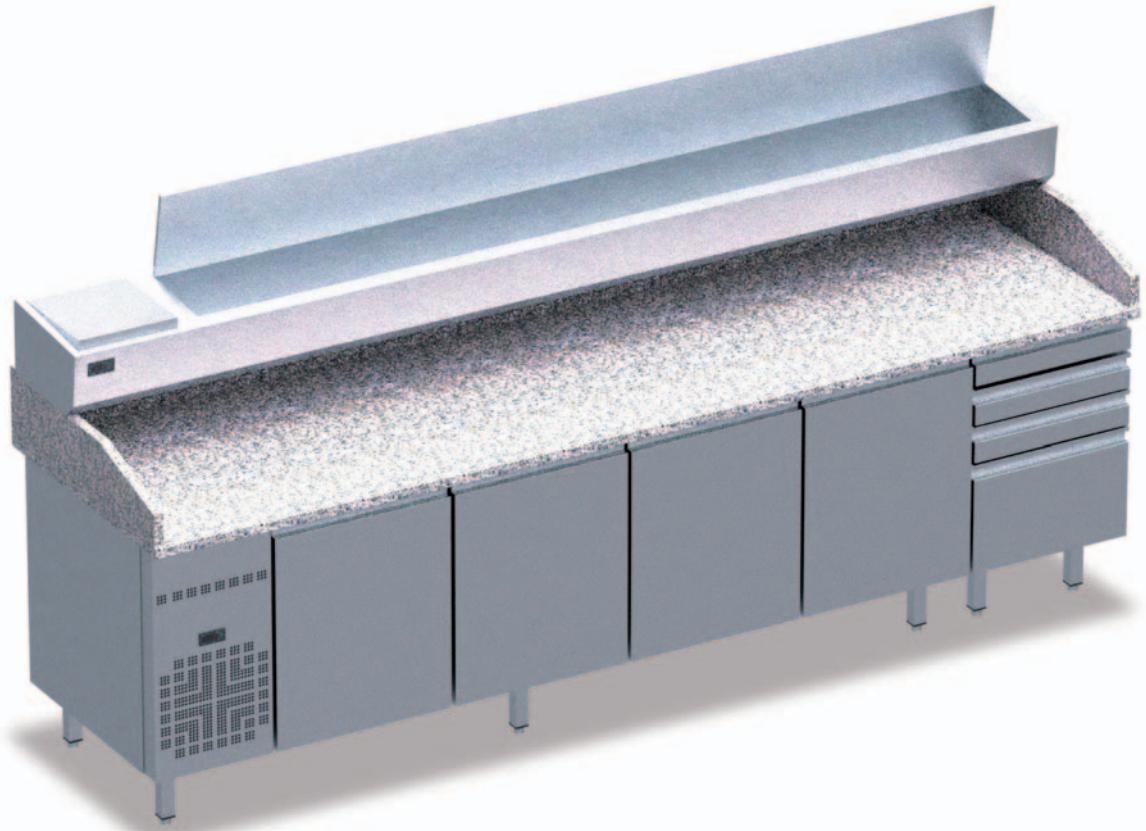
## Pizzeria

MONOCASCO:	construido de acero inoxidables AISI 304 y al interior y al exterior con panel inferior de acero cincado; el aislamiento es conseguido con poliuretano difundido inyectado a cuerpo único sin empleo de CFC.								
MARCO:	realizado en material plastico, dotado de resistencias en hilo en las versiones a temperatura negativa.								
PUERTAS:	reversibles con firme a 105°.								
CÓMODAS:	neutrales, realizadas de acero Inoxidables AISI 304, sin cobertura.								
GUÍAS CAJONES:	telescópicas, realizadas de acero cincado.								
MANIJAS:	ergonómicas sacadas en cuerpo único.								
TINAS PARA CÓMODAS:	realizadas en material alimentar, habiente dimensión mm. 400x600x70H								
TINAS PARA SUPERESTRUCTURAS:	realizadas de acero Inoxidables AISI 304 en la versión gastronorm.								
PIES:	internos al mueble, son realizados en tubular cuadro por mm. 40x40x190H, con nivelador de acero inoxidables AISI304.								
DESCONGELACIÓN:	automático con auto-evaporación del agua de condensación.								
MANDOS:	instrumento electrónico para encender y control de la temperatura y por un eventual, diferente impostación de las descongelaciones programadas.								
DOTACIONES:	nrº 1 pareja guías y nrº 1 parrilla plastificada para cada hueco; cable eléctrico completo de espina de enlace.								
N.B.:	Para las superestructuras: separadores en material plastico por tinas gastronorm. Las temperaturas de ejercicio indicadas son alcanzables en entornos con temperatura no superior a +42°C.								
Abreviaciones:	<table border="0"> <tr> <td>ES1-1V:</td><td>nrº 1 vaporizador en celda con ventilación unidireccional</td></tr> <tr> <td>MB:</td><td>instalación monobloco a tampon</td></tr> <tr> <td>G.I.:</td><td>grupo incorporado a mano izquierda del mueble</td></tr> <tr> <td>V.N.:</td><td>Grupo remoto con vano neutro</td></tr> </table>	ES1-1V:	nrº 1 vaporizador en celda con ventilación unidireccional	MB:	instalación monobloco a tampon	G.I.:	grupo incorporado a mano izquierda del mueble	V.N.:	Grupo remoto con vano neutro
ES1-1V:	nrº 1 vaporizador en celda con ventilación unidireccional								
MB:	instalación monobloco a tampon								
G.I.:	grupo incorporado a mano izquierda del mueble								
V.N.:	Grupo remoto con vano neutro								



## Pizzeria

MONOCASCO:	construída em aço inoxidável AISI 304 seja por dentro que por fora com painel inferior de aço zinçado; a coibentação é obtida com poliuretano expandido injetado a corpo único sem uso de CFC.								
MOLDURA:	realizada em material plástico, com resistências em fio nas versões com temperatura negativa.								
PORIAS:	rebatíveis com retentor a 105°.								
GAVETEIRAS:	neutras, feitas de aço inoxidável AISI 304, sem cobertura.								
TRILHOS GAVETAS:	telescópicos, realizados em aço zinçado.								
MANILHAS:	ergonomicas feitas em corpo único.								
BACIAS PARA GAVETEIRAS:	realizadas em material para alimentose, com medidas mm. 400x600x70H								
BACIAS PARA ESTRUTURAS SUPERIORES:	realizadas em aço Inoxidável AISI 304 na versão gastronorm.								
PÉS:	internos ao móvel, feitos em tubular quadrado de mm. 40x40x190H, com pèzinho nivelador de aço inoxidável AISI 304.								
DESCONGELAÇÃO:	automática com auto evaporação da condensação.								
COMANDOS:	instrumento eletrônico para ligar e controlar a temperatura e para uma eventual, seleção diferente dos descongelamentos programados.								
FORNECIMENTOS:	nrº 1 par de trilhos e nrº 1 grilha plastificada para cada compartimento; fio elétrico completo com tomada de conexão.								
N.B.:	Para as estruturas superiores: separadores de material plástico para bacias gastronorm. temperaturas de funcionamento indicadas podem ser alcançadas em ambientes com temperatura não maior de +42°C.								
Abreviações:	<table border="0"> <tr> <td>ES1-1V:</td><td>nrº 1 evaporador em cela com ventilação uni-direcional</td></tr> <tr> <td>MB:</td><td>instalação monobloco a tampão</td></tr> <tr> <td>G.I.:</td><td>grupo incorporado à esquerda do móvel</td></tr> <tr> <td>V.N.:</td><td>Grupo remoto con alojamiento neutro</td></tr> </table>	ES1-1V:	nrº 1 evaporador em cela com ventilação uni-direcional	MB:	instalação monobloco a tampão	G.I.:	grupo incorporado à esquerda do móvel	V.N.:	Grupo remoto con alojamiento neutro
ES1-1V:	nrº 1 evaporador em cela com ventilação uni-direcional								
MB:	instalação monobloco a tampão								
G.I.:	grupo incorporado à esquerda do móvel								
V.N.:	Grupo remoto con alojamiento neutro								





mod. LBF-12CR



mod. LCF-12CR



mod. LDF-12CR



Per bacinelle GN1/2  
Für Behälter GN1/2



Suitable for GN1/2 Basins  
Para cubetas GN1/2



Pour bacs GN1/2  
Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LBF-12CR	1500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M15-8P3A+S15S2+V2-15		4.880,00
LCF-12CR	2000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M20-8P3A+S20S2+V2-20		5.684,00
LDF-12CR	2500x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M25-8P3A+S25S2+V2-25		6.523,00

Le bacinelle gastronorm si riferiscono alla sovrastruttura refrigerata e non sono in dotazione | The gastronorm basins refer to the refrigerated display and are not included | Les bacs gastronorm se réfèrent à la superstructure réfrigérée et elles ne sont pas en dotation | Die Gastronorm Behälter beziehen sich auf die Aufsatzkühvitrine und sind nicht inbegriffen | Los barreños gastronorm se refieren a la superestructura refrigerada y no estan en dotación | As bacias gastronorm referem-se à estrutura superior refrigerada e não são incluídas no fornecimento

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass  
 \* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )  
 Escaparate en cristal estratificado UN 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5 + 5)



mod. LA-12CR



mod. LB-12CR



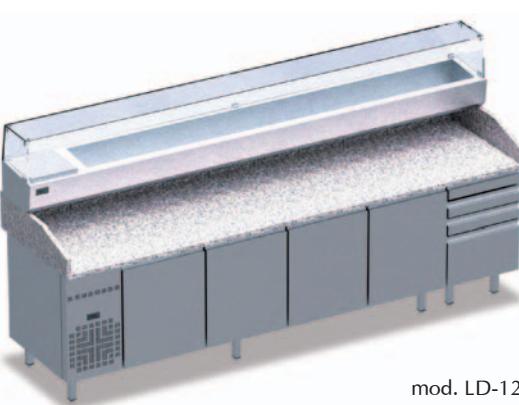
mod. LBB-12CR



mod. LC-12CR



mod. LCC-12CR



mod. LD-12CR

Per bacinelle GN1/2

Für Behälter GN1/2

Suitable for GN1/2 Basins

Para cubetas GN1/2

Pour bacs GN1/2

Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LA-12CR	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+ M15-8P3A + S15S2 + V2-15 + LBA-7P-8		5.306,00
LB-12CR	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+ M20-8P3A + S20S2 + V2-20 + LBA-7P-8		6.046,00
LBB-12CR	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+ M25-8P3A + S25S2 + V2-25 + LBA-7P-2-8		7.093,00
LC-12CR	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+ M25-8P3A + S25S2 + V2-25 + LBA-7P-8		6.923,00
LCC-12CR	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+ M30-8P3A + S30S2 + V2-30 + LBA-7P-2-8		7.960,00
LD-12CR	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+ M30-8P3A + S30S2 + V2-30 + LBA-7P-8		7.752,00

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass

\* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )

Escaparate en cristal estratificado UNI 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5+5)



mod. LA-12CRC



mod. LB-12CRC



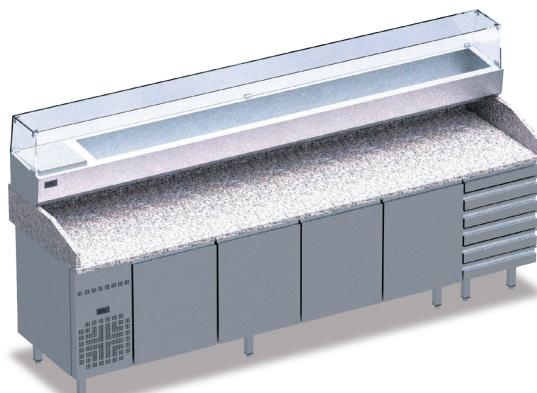
mod. LBB-12CRC



mod. LC-12CRC



mod. LCC-12CRC



mod. LD-12CRC



Per bacinelle GN1/2

Für Behälter GN1/2



Suitable for GN1/2 Basins

Para cubetas GN1/2



Pour bacs GN1/2

Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LA-12CRC	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S2+V2-15+LBB-7P-8		5.457,00
LB-12CRC	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S2+V2-20+LBB-7P-8		6.197,00
LBB-12CRC	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S2+V2-25+LBB-7P-2-8		7.396,00
LC-12CRC	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S2+V2-25+LBB-7P-8		7.074,00
LCC-12CRC	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S2+V2-30+LBB-7P-2-8		8.263,00
LD-12CRC	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70L+M30-8P3A+S30S2+V2-30+LBB-7P-8		7.903,00

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass

\* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )

Escaparate en cristal estratificado UNI 7172 ( mm. 5+5 ) | Vitrina de cristal estratificado UNI 7172 ( mm. 5+5 )



Per bacinelle GN1/2  
Für Behälter GN1/2



Suitable for GN1/2 Basins  
Para cubetas GN1/2



Pour bacs GN1/2  
Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LBF-12PO	1500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M15-8P3A+S15S2+COP2-15I		4.603,00
LCF-12PO	2000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M20-8P3A+S20S2+COP2-20I		5.372,00
LDF-12PO	2500x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M25-8P3A+S25S2+COP2-25I		6.187,00

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids

Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304

Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



mod. LA-12PO



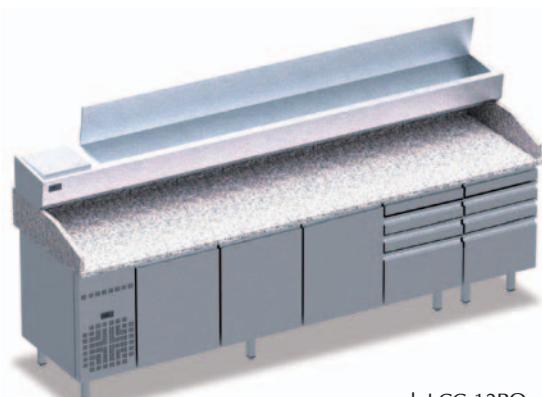
mod. LB-12PO



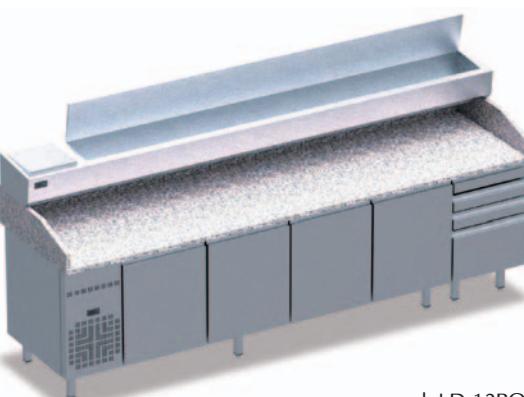
mod. LBB-12PO



mod. LC-12PO



mod. LCC-12PO



mod. LD-12PO



Per bacinelle GN1/2

Für Behälter GN1/2



Suitable for GN1/2 Basins

Para cubetas GN1/2



Pour bacs GN1/2

Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LA-12PO	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S2+COP2-15I+LBA-7P-8	5.029,00	
LB-12PO	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S2+COP2-20I+LBA-7P-8	5.734,00	
LBB-12PO	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S2+COP2-25I+LBA-7P-2-8	6.757,00	
LC-12PO	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S2+COP2-25I+LBA-7P-8	6.587,00	
LCC-12PO	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S2+COP2-30I+LBA-7P-2-8	7.559,00	
LD-12PO	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S2+COP2-30I+LBA-7P-8	7.351,00	

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids  
 \* Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304  
 Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



mod. LA-12POC



mod. LB-12POC



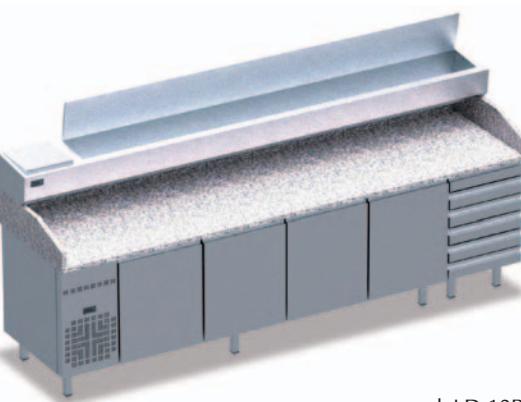
mod. LBB-12POC



mod. LC-12POC



mod. LCC-12POC



mod. LD-12POC



Per bacinelle GN1/2

Für Behälter GN1/2



Suitable for GN1/2 Basins

Para cubetas GN1/2



Pour bacs GN1/2

Para tanques GN1/2

mod.	mm.		V - Hz	°C		Σ	Euro
LA-12POC	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S2+COP2-15I+LBB-7P-8	5.180,00	
LB-12POC	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S2+COP2-20I+LBB-7P-8	5.885,00	
LBB-12POC	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S2+COP2-25I+LBB-7P-8	7.060,00	
LC-12POC	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S2+COP2-25I+LBB-7P-8	6.738,00	
LCC-12POC	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S2+COP2-30I+LBB-7P-2-8	7.862,00	
LD-12POC	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S2+COP2-30I+LBB-7P-8	7.502,00	

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids

\* Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304

Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



mod. LBF-11CR



mod. LCF-11CR



mod. LDF-11CR



Per bacinelle GN1/1  
Für Behälter GN1/1



Suitable for GN1/1 Basins  
Para cubetas GN1/1



Pour bacs GN1/1  
Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LBF-11CR	1500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M15-8P3A+S15S1+V1-15		4.916,00
LCF-11CR	2000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M20-8P3A+S20S1+V1-20		5.731,00
LDF-11CR	2500x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M25-8P3A+S25S1+V1-25		6.576,00

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass

\* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )

Escaparate en cristal estratificado UNI 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5 + 5)



mod. LA-11CR



mod. LB-11CR



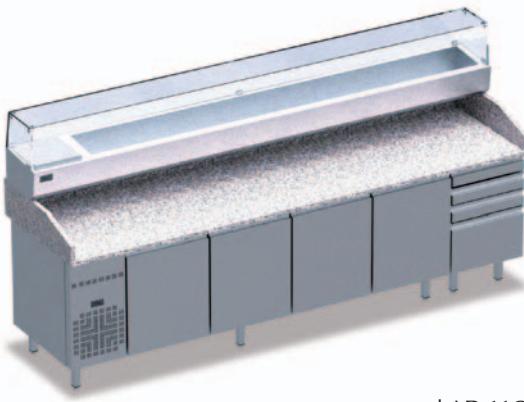
mod. LBB-11CR



mod. LC-11CR



mod. LCC-11CR



mod. LD-11CR



Per bacinelle GN1/1



Für Behälter GN1/1



Suitable for GN1/1 Basins



Para cubetas GN1/1



Pour bacs GN1/1



Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LA-11CR	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S1+V1-15+LBA-7P-8	5.342,00	
LB-11CR	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S1+V1-20+LBA-7P-8	6.093,00	
LBB-11CR	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S1+V1-25+LBA-7P-2-8	7.146,00	
LC-11CR	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S1+V1-25+LBA-7P-8	6.976,00	
LCC-11CR	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S1+V1-30+LBA-7P-2-8	8.032,00	
LD-11CR	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S1+V1-30+LBA-7P-8	7.824,00	

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass

\* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )

Escaparate en cristal estratificado UNI 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5+5)



mod. LA-11CRC



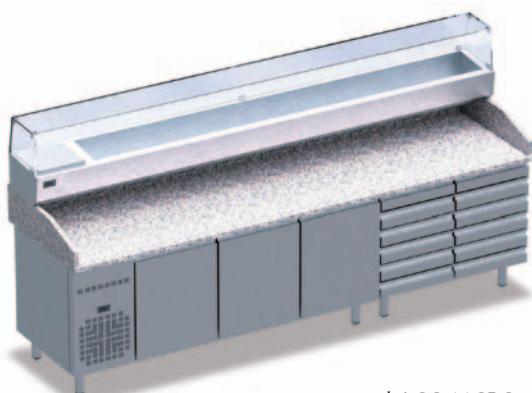
mod. LB-11CRC



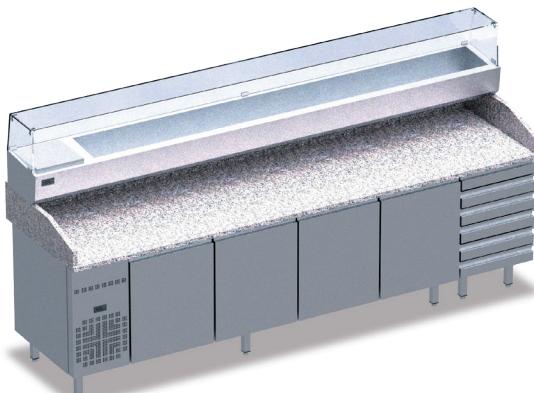
mod. LBB-11CRC



mod. LC-11CRC



mod. LCC-11CRC



mod. LD-11CRC



Per bacinelle GN1/1

Für Behälter GN1/1



Suitable for GN1/1 Basins

Para cubetas GN1/1



Pour bacs GN1/1

Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LA-11CRC	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S1+V1-15+LBB-7P-8		5.493,00
LB-11CRC	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S1+V1-20+LBB-7P-8		6.244,00
LBB-11CRC	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S1+V1-25+LBB-7P-2-8		7.449,00
LC-11CRC	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S1+V1-25+LBB-7P-8		7.127,00
LCC-11CRC	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S1+V1-30+LBB-7P-2-8		8.335,00
LD-11CRC	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S1+V1-30+LBB-7P-8		7.975,00

\* Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass

\* Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )

Escaparate en cristal estratificado UNI 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5+5)



mod. LBF-11PO



mod. LCF-11PO



mod. LDF-11PO



Per bacinelle GN1/1  
Für Behälter GN1/1



Suitable for GN1/1 Basins  
Para cubetas GN1/1



Pour bacs GN1/1  
Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LBF-11PO	1500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M15-8P3A+S15S1+COP1-15I		4.637,00
LCF-11PO	2000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M20-8P3A+S20S1+COP1-20I		5.419,00
LDF-11PO	2500x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M25-8P3A+S25S1+COP1-25I		6.289,00

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids  
 Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304  
 Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



mod. LA-11PO



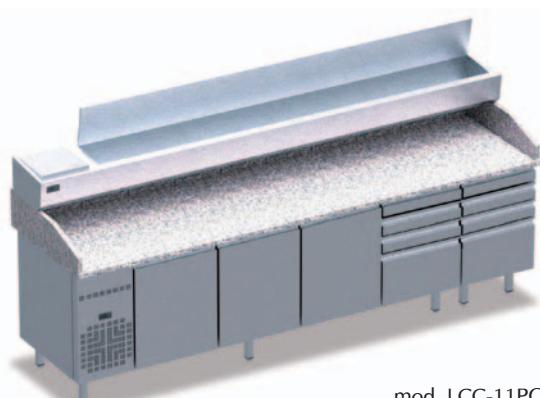
mod. LB-11PO



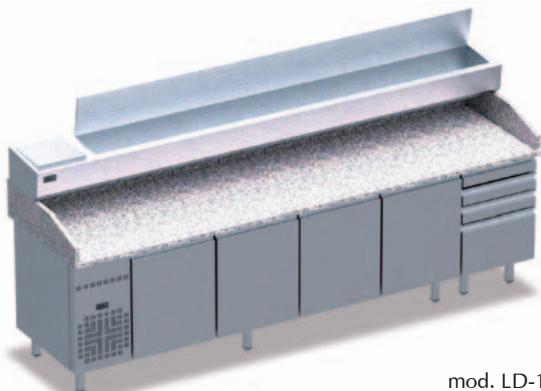
mod. LBB-11PO



mod. LC-11PO



mod. LCC-11PO



mod. LD-11PO

Per bacinelle GN1/1

Für Behälter GN1/1

Suitable for GN1/1 Basins

Para cubetas GN1/1

Pour bacs GN1/1

Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LA-11PO	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S1+COP1-15I+LBA-7P-8	5.063,00	
LB-11PO	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S1+COP1-20I+LBA-7P-8	5.781,00	
LBB-11PO	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S1+COP1-25I+LBA-7P-2-8	6.859,00	
LC-11PO	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S1+COP1-25I+LBA-7P-8	6.689,00	
LCC-11PO	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S1+COP1-30I+LBA-7P-2-8	7.662,00	
LD-11PO	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S1+COP1-30I+LBA-7P-8	7.454,00	

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids

\* Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304

Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



mod. LA-11POC



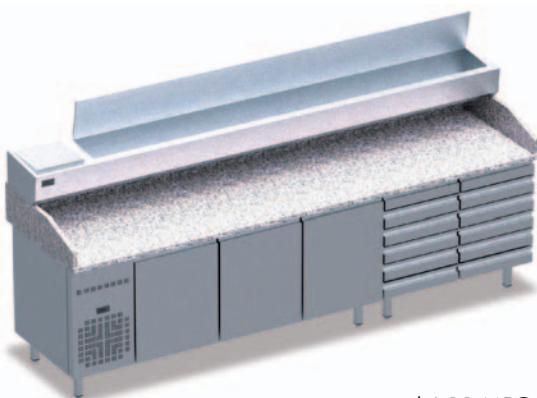
mod. LB-11POC



mod. LBB-11POC



mod. LC-11POC



mod. LCC-11POC



mod. LD-11POC



Per bacinelle GN1/1

Für Behälter GN1/1



Suitable for GN1/1 Basins

Para cubetas GN1/1



Pour bacs GN1/1

Para tanques GN1/1

mod.	mm.		V - Hz	°C		Σ	Euro
LA-11POC	1500x800x1510H	1	230/1N+T-50	0 ÷ +10	P1CGIL-70+M15-8P3A+S15S1+COP1-15I+LBB-7P-8	5.214,00	
LB-11POC	2000x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M20-8P3A+S20S1+COP1-20I+LBB-7P-8	5.932,00	
LBB-11POC	2500x800x1510H	2	230/1N+T-50	0 ÷ +10	P2CGIL-70+M25-8P3A+S25S1+COP1-25I+LBB-7P-2-8	7.162,00	
LC-11POC	2500x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M25-8P3A+S25S1+COP1-25I+LBB-7P-8	6.840,00	
LCC-11POC	3000x800x1510H	3	230/1N+T-50	0 ÷ +10	P3CGIL-70+M30-8P3A+S30S1+COP1-30I+LBB-7P-2-8	7.965,00	
LD-11POC	3000x800x1510H	4	230/1N+T-50	0 ÷ +10	P4CGIL-70+M30-8P3A+S30S1+COP1-30I+LBB-7P-8	7.605,00	

\* Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids  
 \* Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304  
 Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



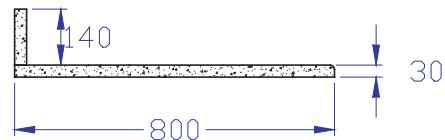
Piani in granito  
Granitarbeitsplatten



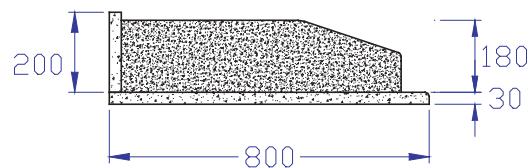
Granite Tops  
Llanos de granito



Plans en granit  
Superfícies de granito



mod.	mm.			Euro
M10-8P1	1.000x800x140H	99	0,3	358,00
M15-8P1	1.500x800x140H	116	0,5	478,00
M20-8P1	2.000x800x140H	133	0,6	582,00
M25-8P1	2.500x800x140H	150	0,9	693,00
M30-8P1	3.000x800x140H	170	1,0	797,00



mod.	mm.			Euro
M10-8P3A	1.000x800x200H	109	0,3	504,00
M15-8P3A	1.500x800x200H	126	0,5	608,00
M20-8P3A	2.000x800x200H	143	0,6	712,00
M25-8P3A	2.500x800x200H	160	0,9	855,00
M30-8P3A	3.000x800x200H	180	1,0	992,00

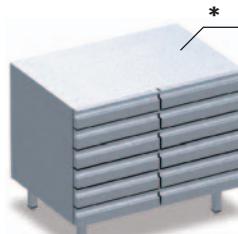
Granito Rosa Beta Sardo avente spessore mm. 30  
Rosa Beta Sardinian Granit with thickness mm. 30  
Granit Rosa Beta Sarde avec épaisseur mm. 30  
Sardischer Rosa Beta Granit mm. 30  
Granito Rosa Beta sardo habiente espesor mm. 30  
Granito Rosa Beta Sardo com espessura mm. 30



mod. LBB-7P-8



mod. LBA-7P-8



mod. LBB-7P-2-8



mod. LBA-7P-2-8



Moduli neutri



Neutral elements



Neutral units



Módulos neutral



Eléments neutres

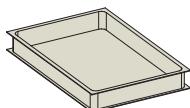


Módulos neutros

mod.	mm.				Euro
LBB-7P-8	500x700x850H	6			55 0,5 1.035,00
LBA-7P-8	500x700x850H	6			45 0,5 884,00
LBB-7P-2-8	1000x700x850H	12			104 1,0 1.879,00
LBA-7P-2-8	1000x700x850H	12			94 1,0 1.576,00

Cassettiera completa di bacinelle | Set of drawers equipped with basins | Bloc tiroirs complet de bacs  
Schubladenblock mit Behältern | Cómoda completa de barreños | Gaveteira completa com bacias

\* copertura con foglio di acciaio | cover made with stainless steel sheet | couverture avec feuille en acier inox | Stahlblech-Abdeckung | cubierta con chapa de acero | cobertura com chapa de aço



mod. CSP



mod. CSP-C



Accessori



Zubehör



Accessories



Accesorios



Accessoires



Acessórios

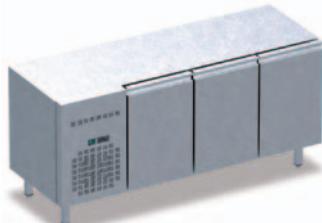
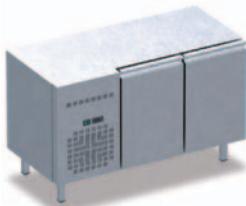
mod.	mm.			Euro
CSP	600x400x70H			3 0,01 14,00
CSP-C	400x600			2 0,01 14,00

Bacinella in polietilene atossico | Non-toxic polyethylene basin | Bac en polyéthylène atoxique | Behälter aus ungiftigem Polyhäthylen | Barreño en polietileno atóxico | Bacia em polietilene atóxico

Coperchio in polietilene atossico | Non-toxic polyethylene | Couvercle en polyéthylène atoxique | Deckel aus ungiftigem Polyhäthylen | Tapadera en polietileno atóxico | Tampa de polietilene atóxico

# Pizzeria - EN 40/60 - 0 °C ÷ +10 °C

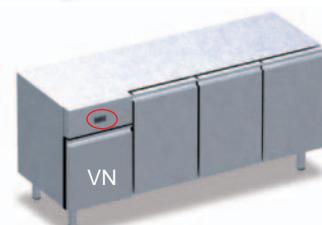
G.I.



	mod.	mm.	Lt.			Euro
1	P1CGIL-70	1 995x <b>695</b> x850H	142	98	0,9	2.259,00
	ES1-1V	Gas R404A	HP 1/4	Volt 230/1N+T 50Hz	Watt 320	
1	P2CGIL-70	2 1.495x <b>695</b> x850H	319	125	1,3	2.717,00
	MB	Gas R134a	HP 1/4	Volt 230/1N+T 50Hz	Watt 410	
1	P3CGIL-70	3 1.995x <b>695</b> x850H	495	150	1,7	3.239,00
	MB	Gas R134a	HP 1/4	Volt 230/1N+T 50Hz	Watt 410	
1	P4CGIL-70	4 2.495x <b>695</b> x850H	672	180	2,1	3.723,00
	MB	Gas R134a	HP 1/4	Volt 230/1N+T 50Hz	Watt 410	

# Pizzeria - EN 40/60 - 0 °C ÷ +10 °C

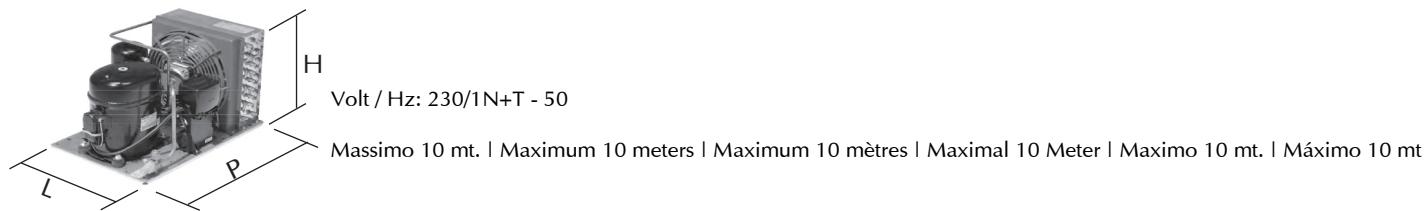
V.N.



	mod.	mm.	Lt.			Euro
1	P1CAL-70	1 995x <b>695</b> x850H	142	77	0,9	1.863,00
	ES1-1V	Gas R404A		Volt 230/1N+T 50Hz	Watt 30	
1	P2CAL-70	2 1.495x <b>695</b> x850H	319	114	1,3	2.460,00
	ES1-1V	Gas R404A		Volt 230/1N+T 50Hz	Watt 30	
1	P3CAL-70	3 1.995x <b>695</b> x850H	495	139	1,7	3.016,00
	ES1-1V	Gas R404A		Volt 230/1N+T 50Hz	Watt 30	

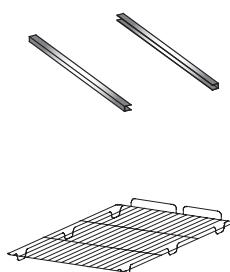
VN = Vano neutro | Neutral Element | Element neutre | Neutrales Fach | Hueco neutro | Vão neutro

○ Comandi | Control | Commandes | Steuerungen | Comandos | Comandos

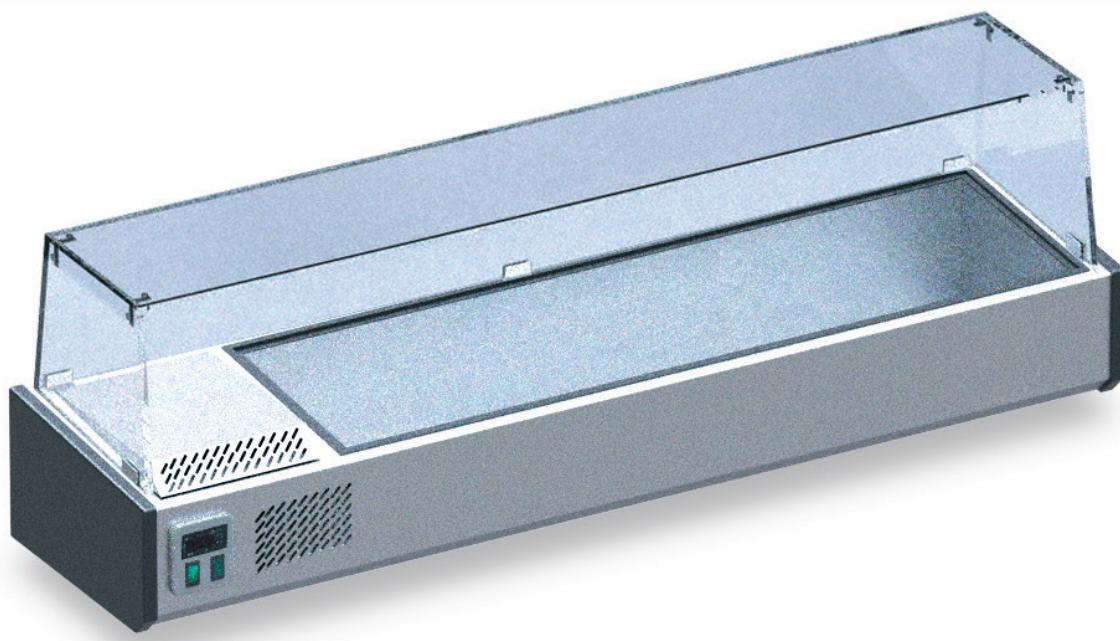


mod.	mm. LxPxH		cm <sup>3</sup>	Watt	A	Tubi Ø	Performance (Watt) Evaporating temp. (°C)					GAS		Euro
							D	S	0	-5	-10	-15	-20	
GR8610N	300x450x270H	1 ; 2	5,20	328	2,1	6 10	672	578	492	413	341	R404A	15	464,00
GR121517N	330x480x295H	3	7,30	415	2,7	6 10	838	717	608	511	430	R404A	18	471,00
GR212025N	330x480x295H	4 ; 5	8,80	486	2,9	6 10	978	842	721	618	535	R404A	20	488,00

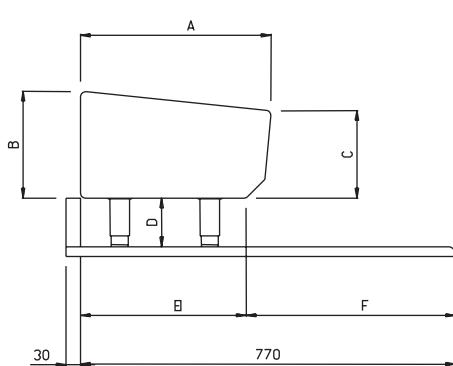
Gruppo remoto per tavoli frigoriferi 0°C +10°C | Remote unit for refrigerated table 0°C +10°C | Groupe à distance pour table réfrigérée 0°C +10°C | Fern-kühlaggregat für gekühlte Arbeitstische 0°C +10°C | Grupo remoto por mesas frigoríficos 0°C +10°C | Grupo remoto para mesas refrigeradas 0°C +10°C



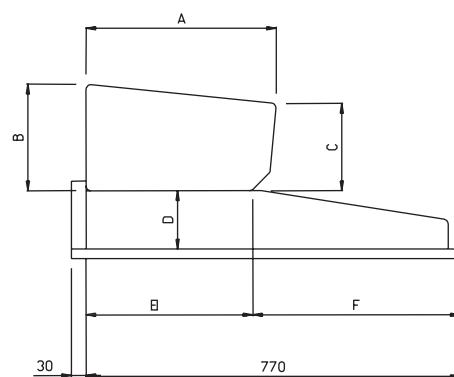
mod.	mm.	  Euro
CGUN	40 / 60	1,5 0,01 29,00
Coppia guide "L" in AISI304   "L" - shaped pair of slideways in stainless steel AISI 304   paire de glissières à "L" en acier Inox AISI 304   "L" förmiges Führungsschienenpaar aus Edelstahl AISI 304   Pareja guías "L" en AISI304   Par trilhos "L" em AISI 304		
CGUN-4060GN	40 / 60	1,5 0,01 29,00
Coppia guide "Z" in AISI304 (griglia 40/60 o GN1/1)   "Z" - shaped pair of slideways in stainless steel AISI 304 (Rack 40x60 or GN1/1)   paire de glissière à "Z" en acier Inox AISI 304 (grille 40x60 ou GN1/1)   "Z" förmiges Führungsschienenpaar aus Edelstahl AISI 304 (Rost 40x60 oder GN1/1)   Pareja guías "Z" en AISI304 (parrilla 40/60 o GN1 /1)   Par trilhos "Z" em AISI 304 (grilha 40/60 ou GN1/1)		
GRI60-40 400x600 2 0,01 26,00		
Griglia plastificata   plastic-coated racks   Grille plastifiée   kunststoffbeschichteter Rost   Parrilla plastificada   Grilha plastificada		



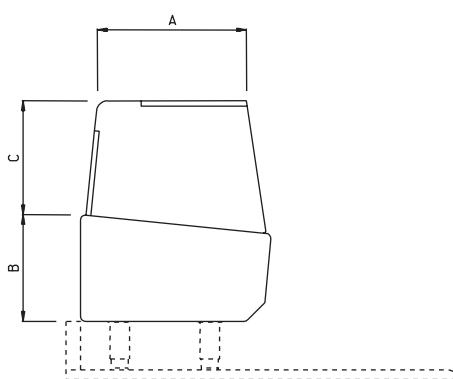
Sovrastruttura refrigerata per pizzeria completa di vetrina in cristallo  
 Refrigerated display for pizzeria complete with glass  
 Superstructure réfrigérée pour pizzeria avec glace  
 Aufsatzkühlvitrine für Pizzeria inklusive Glasaufsatz und Behälter  
 Superestructura refrescada por pizzería completa de escaparate en cristal  
 Superestrutura refrigerada para pizzaria completa com vitrina de cristal



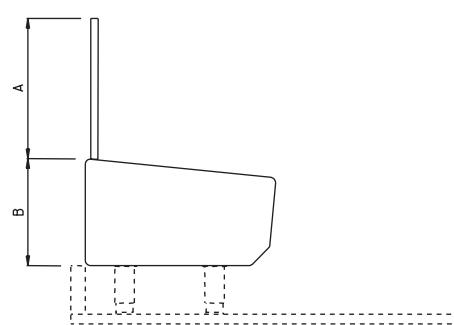
	<b>GN 1/1</b>	<b>GN 1/2</b>
<b>A</b> =	mm 400	mm 340
<b>B</b> =	mm 220	mm 220
<b>C</b> =	mm 180	mm 190
<b>D</b> =	mm 85/125	mm 85/125
<b>E</b> =	mm 345	mm 285
<b>F</b> =	mm 425	mm 485



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



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



	<b>GN 1/1</b>	<b>GN 1/2</b>
<b>A</b> =	mm 340	mm 280
<b>B</b> =	mm 220	mm 220



Sovrastrutture refrigerate GN1/1  
Kühlaufsätze GN1/1



Refrigerated display GN1/1  
Superestructuras refrigerado GN1/1



Superstructures réfrigérées GN1/1  
Superestrutura refrigerada GN1/1

mod.	mm.		Volt	Watt	Hp			Euro
S88S1	880x400x220H	1x1/1	230/1N+T 50Hz	150	1/6		21	0,2 995,00
S15S1	1500x400x220H	2x1/1	230/1N+T 50Hz	150	1/6		41	0,3 1.184,00
S20S1	2000x400x220H	3x1/1	230/1N+T 50Hz	150	1/6		50	0,4 1.314,00
S25S1	2500x400x220H	4x1/1	230/1N+T 50Hz	150	1/6		60	0,48 1.484,00
S30S1	3000x400x220H	5x1/1	230/1N+T 50Hz	150	1/6		76	0,58 1.603,00

Gruppo incorporato | Built-in unit | Groupe logé | Eingebautes Aggregat | Grupo incorporado | Grupo incorporado

S15S1R	1500x400x220H	2x1/1	230/1N+T 50Hz	-	-		33	0,3 743,00
S20S1R	2000x400x220H	3x1/1	230/1N+T 50Hz	-	-		42	0,4 873,00
S25S1R	2500x400x220H	4x1/1	230/1N+T 50Hz	-	-		52	0,48 1.043,00
S30S1R	3000x400x220H	5x1/1	230/1N+T 50Hz	-	-		68	0,59 1.162,00

Gruppo remoto | Remote unit | Groupe à distance | Externes Aggregat | Grupo remoto | Grupo remoto



Sovrastrutture refrigerate GN1/2  
Kühlaufsätze GN1/2



Refrigerated display GN1/2  
Superestructuras refrigerado GN1/2



Superstructures réfrigérées GN1/2  
Superestrutura refrigerada GN1/2

mod.	mm.		Volt	Watt	HP			Euro
S88S2	880x340x220H	1x1/2+1x1/6+1/9	230/1N+T 50Hz	150	1/6		20	0,2 958,00
S15S2	1500x340x220H	3x1/2 + 1x1/4	230/1N+T 50Hz	150	1/6		38	0,3 1.159,00
S20S2	2000x340x220H	5x1/2	230/1N+T 50Hz	150	1/6		48	0,4 1.281,00
S25S2	2500x340x220H	6x1/2 + 1x1/4	230/1N+T 50Hz	150	1/6		58	0,48 1.447,00
S30S2	3000x340x220H	8x1/2	230/1N+T 50Hz	150	1/6		74	0,58 1.569,00

Gruppo incorporato | Built-in unit | Groupe logé | Eingebautes Aggregat | Grupo incorporado | Grupo incorporado

S15S2R	1500x340x220H	3x1/2 + 1x1/4	230/1N+T 50Hz	-	-		30	0,3 719,00
S20S2R	2000x340x220H	5x1/2	230/1N+T 50Hz	-	-		40	0,4 840,00
S25S2R	2500x340x220H	6x1/2 + 1x1/4	230/1N+T 50Hz	-	-		50	0,48 1.007,00
S30S2R	3000x340x220H	8x1/2	230/1N+T 50Hz	-	-		66	0,59 1.128,00

Gruppo remoto | Remote unit | Groupe à distance | Externes Aggregat | Grupo remoto | Grupo remoto

Le bacinelle gastronorm si riferiscono alla sovrastruttura refrigerata e non sono in dotazione | The gastronorm basins refer to the refrigerated display and are not included | Les bacs gastronorm se réfèrent à la superstructure réfrigérée et elles ne sont pas en dotation | Die Gastronorm Behälter beziehen sich auf die Aufsatzkühlvitrine und sind nicht inbegriffen | Los barreños gastronorm se refieren a la superestructura refrigerada y no están en dotación | As bacias gastronorm referem-se à estrutura superior refrigerada e não são incluídas no fornecimento

# Pizzeria



Accessori GN1/1

Zubehör GN1/1



Accessories GN1/1

Accesorios GN1/1



Accessoires GN1/1

Acessórios GN1/1



mod.	mm.	Volt	Watt	HP			Euro
GE-SVRN	420x300x265H	230/1N+T - 50Hz	125	1/6	15	0,1	405,00

Gruppo remoto - Gas R134a | Remote unit - Gas R134a  
Groupe à distance - Gaz R134a | Externes Aggregat - Gas R134a  
Grupo remoto - Gas R134a | Grupo remoto - Gas R134a

Massimo 10 mt. | Maximum 10 meters | Maximum 10 mètres  
Maximal 10 Meter | Maximo 10 mt. | Máximo 10 mt

V1-88	880	23,5	0,17	346,00
V1-15	1.500	47	0,34	407,00
V1-20	2.000	50	0,43	466,00
V1-25	2.500	60	0,6	514,00
V1-30	3.000	68	0,75	622,00

Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass  
Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )  
Escaparate en cristal estratificado UN 7172 (mm. 5+5) | Vitrina de cristal estratificado UNI 7172 (mm. 5 + 5)

COP1-88	880	3,0	0,03	89,00
COP1-15I	1.500	7,5	0,07	128,00
COP1-20I	2.000	10	0,09	154,00
COP1-25I	2.500	14	0,11	227,00
COP1-30I	3.000	16	0,13	252,00

Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids  
Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304  
Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304

KZ1-A	1.500 / 2.000	Q.tà 2	2	0,02	43,00
KZ1-B	2.500 / 3.000	Q.tà 3	3	0,02	63,00

Zanche di sostegno a parete | Wall support anchors  
Equerres à paroi | Wandhalterungen  
Fisaje de sostén a pared | Dispositivo de fixação para parede

KP	1.500/2.000	2	0,02	35,00
Nr. 4 piedi H mm. 85/125	Nr. 4 feet H mm. 85/125			
Nr. 4 pieds H mm. 85/125	Nr. 4 Füsse H mm. 85/125			

Nr. 4 pies H mm. 85/125 | Nr. 4 pés H mm 85/125

TRA1-1	0,5	0,01	15,00
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Separatore in ABS per bacinelle | ABS partition for basins  
Diviseur en ABS pour bacs | ABS-Zwischensteg für Behälter  
Separador en ABS por barreños | Separador em ABS para bacias

# Pizzeria

 Accessori GN1/2  
Zubehör GN1/2

 Accessories GN1/2  
Accesorios GN1/2

 Accessoires GN1/2  
Acessórios GN1/2



mod.	mm.	Volt	Watt	HP			Euro
GE-SVRN	420x300x265H	230/1N+T - 50Hz	125	1/6	15	0,1	405,00

Gruppo remoto - Gas R134a | Remote unit - Gas R134a  
Groupe à distance - Gaz R134a | Externes Aggregat - Gas R134a  
Grupo remoto - Gas R134a | Grupo remoto - Gas R134a

Massimo 10 mt. | Maximum 10 meters | Maximum 10 mètres  
Maximal 10 Meter | Maximo 10 mt. | Máximo 10 mt



V2-88	880	23,5	0,17	322,00
V2-15	1.500	47	0,34	396,00
V2-20	2.000	50	0,43	452,00
V2-25	2.500	60	0,6	498,00
V2-30	3.000	68	0,75	584,00

Vetrina in Cristallo stratificato UNI 7172 ( mm. 5+5 ) | UNI 7172 ( mm. 5+5 ) stratified glass  
Vitrines en glace feuilletée UNI 7172 ( mm. 5+5 ) | Vitrine aus Verbundglas UNI 7172 ( mm. 5+5 )  
Escaparate en cristal estratificado UNI 7172 ( mm. 5+5 ) | Vitrina de cristal estratificado UNI 7172 ( mm. 5 + 5 )



COP2-88	880	3,0	0,03	84,00
COP2-15I	1.500	7,5	0,07	119,00
COP2-20I	2.000	10	0,09	140,00
COP2-25I	2.500	14	0,11	162,00
COP2-30I	3.000	16	0,13	183,00

Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids  
Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304  
Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



KZ2-A	1.500 / 2.000	Q.tà 2	2	0,02	43,00
KZ2-B	2.500 / 3.000	Q.tà 3	3	0,02	63,00

Zanche di sostegno a parete | Wall support anchors  
Equerres à paroi | Wandhalterungen  
Fisaje de sostén a pared | Dispositivo de fixação para parede



KP	1.500/2.000	2	0,02	35,00
Nr. 4 piedi H mm. 85/125	Nr. 4 feet H mm. 85/125			
Nr. 4 pieds H mm. 85/125	Nr. 4 Füsse H mm. 85/125			
Nr. 4 pies H mm. 85/125	Nr. 4 pés H mm 85/125			



TRA1-2	0,5	0,01	15,00
Separatore in ABS per bacinelle   ABS partition for basins Diviseur en ABS pour bacs   ABS-Zwischensteg für Behälter Separador en ABS por barreños   Separador em ABS para bacias			

# Pizzeria



Accessori GN1/1 - GN1/2

Zubehör GN1/1 - GN1/2



Accessories GN1/1 - GN1/2

Accesorios GN1/1 - GN1/2



Accessoires GN1/1 - GN1/2

Acessórios GN1/1 - GN1/2



mod.	GN	mm.	Lt.	Euro
D2	1/1 H 150	530x325	20,6	74,00
D5	2/3 H 150	352x325	13,6	58,00
D8	1/2 H 150	325x265	9,9	46,00
D11	1/3 H 150	325x176	5,9	37,00
D20	1/4 H 150	265x162	4,1	34,00
D23	1/6 H 150	176x162	2,5	32,00
D22	1/9 H 100	176x108	1,0	19,00

Bacinelle in acciaio inox Aisi304 | Stainless steel basins AISI304

Bacs en acier inox AISI304 | Behälter aus Edelstahl AISI304

Barreños de acero inoxidables Aisi304 | Bacias de aço inoxidável AISI 304



D3	1/1	530x325	24,00
D6	2/3	352x325	19,00
D9	1/2	325x265	15,00
D12	1/3	325x176	12,00
D21	1/4	265x162	11,00
D24	1/6	176x162	8,00
D25	1/9	176x108	8,00

Coperchi in acciaio Inox AISI 304 | Stainless steel AISI 304 lids

Couvercles en acier Inox AISI 304 | Deckel aus Edelstahl AISI 304

Tapaderas de acero inoxidables Aisi304 | Tampas de aço inoxidável AISI 304



Composizioni bacinelle

Mit Behälter-Sets



With basins compositions

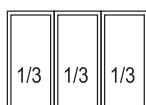
Composiciones barreños



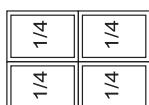
Compositions bacs

Composições bacias

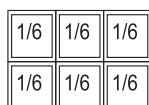
mod. CB8811



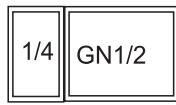
mod. CB8812



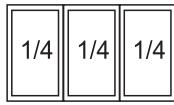
mod. CB8813



mod. CB8821



mod. CB8822



mod.



Euro

CB8811	mm. 880 GN1/1	110,00
CB8812	mm. 880 GN1/1	135,00
CB8813	mm. 880 GN1/1	190,00

mod.



Euro

CB8821	mm. 880 GN1/2	80,00
CB8822	mm. 880 GN1/2	101,00

N.B. le composizioni bacinelle sono prive di coperchi | N.B. all compositions are not equipped with lids  
 N.B. toutes les compositions sont sans couvercles | N.B. keines der Sets ist mit Deckeln ausgestattet  
 N.B. las composiciones barreños están sin tapaderas | N.B. as composições das bacias são sem tampas



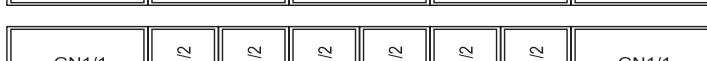
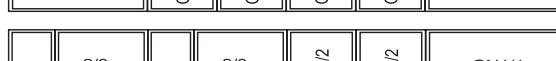
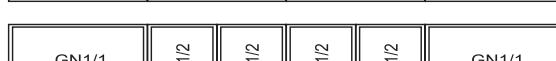
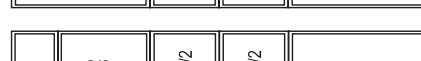
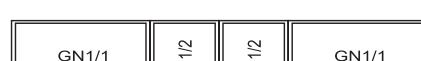
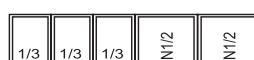
Composizioni bacinelle  
Mit Behälter-Sets



With basins compositions  
Composiciones barreños



Compositions bacs  
Composições bacias



mod.



Euro

CBPE1 mm. 1.500 GN1/1 149,00

CBPE2 mm. 1.500 GN1/1 166,00

CBPE3 mm. 1.500 GN1/1 187,00

CBPEA mm. 1.500 GN1/1 202,00

CBPF1 mm. 2.000 GN1/1 223,00

CBPF2 mm. 2.000 GN1/1 241,00

CBPF3 mm. 2.000 GN1/1 261,00

CBPF4 mm. 2.000 GN1/1 312,00

CBPG1 mm. 2.500 GN1/1 298,00

CBPG2 mm. 2.500 GN1/1 333,00

CBPG3 mm. 2.500 GN1/1 356,00

CBPG4 mm. 2.500 GN1/1 404,00

CBPH1 mm. 3.000 GN1/1 372,00

CBPH2 mm. 3.000 GN1/1 424,00

CBPH3 mm. 3.000 GN1/1 468,00

CBPH4 mm. 3.000 GN1/1 514,00

N.B. le composizioni bacinelle sono prive di coperchi | N.B. all compositions are not equipped with lids  
 N.B. toutes les compositions sont sans couvercles | N.B. keines der Sets ist mit Deckeln ausgestattet  
 N.B. las composiciones barreños están sin tapaderas | N.B. as composições das bacias são sem tampas



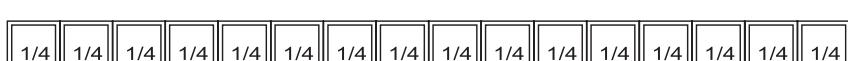
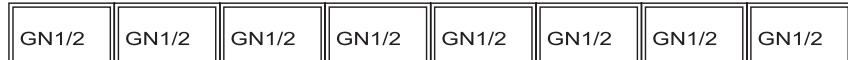
Composizioni bacinelle  
Mit Behälter-Sets



With basins compositions  
Composiciones barreños



Compositions bacs  
Composições bacias



mod.



Euro

CBPA1 mm. 1.500 GN1/2 171,00

CBPA2 mm. 1.500 GN1/2 193,00

CBPA3 mm. 1.500 GN1/2 214,00

CBPA4 mm. 1.500 GN1/2 236,00

CBPB1 mm. 2.000 GN1/2 230,00

CBPB2 mm. 2.000 GN1/2 272,00

CBPB3 mm. 2.000 GN1/2 294,00

CBPB4 mm. 2.000 GN1/2 337,00

CBPC1 mm. 2.500 GN1/2 330,00

CBPC2 mm. 2.500 GN1/2 352,00

CBPC3 mm. 2.500 GN1/2 395,00

CBPC4 mm. 2.500 GN1/2 438,00

CBPD1 mm. 3.000 GN1/2 367,00

CBPD2 mm. 3.000 GN1/2 410,00

CBPD3 mm. 3.000 GN1/2 453,00

CBPD4 mm. 3.000 GN1/2 539,00

N.B. le composizioni bacinelle sono prive di coperchi | N.B. all compositions are not equipped with lids

N.B. toutes les compositions sont sans couvercles | N.B. keines der Sets ist mit Deckeln ausgestattet

N.B. las composiciones barreños están sin tapaderas | N.B. as composições das bacias são sem tampas

T1  
T2  
T3  
T4  
C1  
C2  
C3  
C4  
C5  
C6  
C7  
C8  
C9  
C10  
F1  
F2  
F3  
F4  
F5  
F6

MOD.		€	°C	Kg	Kg	container n°(20') n°(40')	colore	SG senza gruppo	SG without group	con alzatina with backsplash	SG + backsplash SG + levée
							colour	color	€	€	€

C 6/4 - BANCOPIZZA

OPTIONAL - OPTIONNEL - EXTRA - EXTRAS

	<b>FASTFOOD 1320</b>	<b>3.720,00</b>	<b>+2/+8</b>	1320	1380	24	<b>COD.08</b>			
				700	750	(20')				
	<b>FASTFOOD 1755</b>	<b>4.110,00</b>	<b>+2/+8</b>	1755	1815	18	<b>COD.08</b>			
				700	750	(20')				
	<b>PIZZA 800</b>	<b>2.670,00</b>	<b>+4/+8</b>	800	860	18	<b>COD.08</b>			
				700	760	(20')				
	<b>PIZZA 1200</b>	<b>3.250,00</b>	<b>+4/+8</b>	1180	1240	13	<b>COD.08</b>			
				700	760	(20')				
	<b>PIZZA 800 MAXI</b>	<b>4.510,00</b>	<b>+4/+8</b>	1330	1470	8	<b>COD.08</b>			
				700	830	(20')				
	<b>PIZZA 1200 MAXI</b>	<b>5.135,00</b>	<b>+4/+8</b>	1710	1850	7	<b>COD.08</b>			
				700	830	(20')				
	<b>PIZZA 800 MAXI 2</b>	<b>4.000,00</b>	<b>+4/+8</b>	1330	1470	8	<b>COD.08</b>			
				700	830	(20')				
	<b>PIZZA 1200 MAXI 2</b>	<b>4.665,00</b>	<b>+4/+8</b>	1710	1850	7	<b>COD.08</b>			
				700	830	(20')				
	<b>PIZZA 800 GLASS</b>	<b>2.710,00</b>	<b>+4/+8</b>	800	860	18	<b>COD.08</b>			
				700	760	(20')				
	<b>PIZZA 1200 GLASS</b>	<b>3.300,00</b>	<b>+4/+8</b>	1180	1240	13	<b>COD.08</b>			
				700	760	(20')				
	<b>PIZZA 800 GLASS</b>	<b>2.710,00</b>	<b>+4/+8</b>	1128	1310	39	<b>COD.08</b>			
				92	102	(40')				
	<b>PIZZA 1200 GLASS</b>	<b>3.300,00</b>	<b>+4/+8</b>	1128	1310	27	<b>COD.08</b>			
				113	125	(40')				

Pizzeria

T1		€	°C	(L) (P) (H) mm	(L) (P) (H) mm	container n°(20') n°(40')	colore colour color	colore colour color	SG senza gruppo SG without group SG sans groupe	SG + alzatina with backsplash SG + levée	con alzatina with backsplash SG + backsplash SG + levée	SG + alzatina SG + backsplash SG + levée
T2	MOD.	€		Kg	Kg		€	€	€	€	€	€
C 6/4 - BANCOPIZZA												
	<b>PIZZA 800 MAXI GLASS</b>	<b>4.595,00</b>	<b>+4/+8</b>	1330 700 1128	1470 830 1310	8 (20')  16 (40')	<b>COD.08</b>					
	<b>PIZZA 1200 MAXI GLASS</b>	<b>5.175,00</b>	<b>+4/+8</b>	1710 700 1128	1850 830 1310	7 (20')  14 (40')	<b>COD.08</b>					
	<b>PIZZA 800 MAXI 2 GLASS</b>	<b>4.030,00</b>	<b>+4/+8</b>	1330 700 1128	1470 830 1310	8 (20')  16 (40')	<b>COD.08</b>					
	<b>PIZZA 1200 MAXI 2 GLASS</b>	<b>4.650,00</b>	<b>+4/+8</b>	1710 700 1128	1850 830 1310	7 (20')  14 (40')	<b>COD.08</b>					
	<b>PIZZA 800 METAL</b>	<b>2.720,00</b>	<b>+4/+8</b>	800 728 1126	860 760 1310	18 (20')  39 (40')	<b>COD.08</b>					
	<b>PIZZA 1200 METAL</b>	<b>3.320,00</b>	<b>+4/+8</b>	1180 728 1126	1240 760 1310	13 (20')  27 (40')	<b>COD.08</b>					
	<b>AMERIKA 2 P</b>	<b>3.750,00</b>	<b>+2/+8</b>	1470 800 850	1520 850 1220	6 (20')  14 (40')	<b>COD.08</b>					
	<b>AMERIKA 3 P</b>	<b>4.850,00</b>	<b>+2/+8</b>	1980 800 850	2030 850 1220	6 (20')  14 (40')	<b>COD.08</b>					
	<b>AMERIKA 4 P</b>	<b>6.020,00</b>	<b>+2/+8</b>	2490 800 850	2540 850 1220	4 (20')  8 (40')	<b>COD.08</b>					
	<b>BANCOPIZZA83 1PC</b>	<b>6.525,00</b>	<b>0/+6</b>	1490 830 1500	1610 990 1530	7 (20')  14 (40')	<b>COD.08</b>					

T1		MOD.	€	°C	Kg	(L) mm (P) mm (H) mm	(L) mm (P) mm (H) mm	container n°(20') n°(40')	colore colour color	colore colour color	SG senza gruppo SG without group SG sans groupe	con alzatina with backsplash avec levée	SG + alzatina SG + backsplash SG + levée
<b>C 6/4 - BANCOPIZZA</b>													
		BANCOPIZZA83 2PC	<b>8.075,00</b>	<b>0/+6</b>	1980 830 1500	2100 990 1530	6 (20') 12 (40')	COD.08					
					<b>345</b>	<b>360</b>							
		BANCOPIZZA83 3PC	<b>9.585,00</b>	<b>0/+6</b>	2490 830 1500	2610 990 1530	4 (20') 8 (40')	COD.08					
					<b>440</b>	<b>460</b>							
		BANCOPIZZA83 2P	<b>6.075,00</b>	<b>0/+6</b>	1490 830 1500	1610 990 1530	7 (20') 14 (40')	COD.08					
					<b>300</b>	<b>313</b>							
		BANCOPIZZA83 3P	<b>7.530,00</b>	<b>0/+6</b>	1980 830 1500	2100 990 1530	6 (20') 12 (40')	COD.08					
					<b>405</b>	<b>425</b>							
		BANCOPIZZA83 1PC2	<b>5.975,00</b>	<b>0/+6</b>	1490 830 1500	1610 990 1530	7 (20') 14 (40')	COD.08					
					<b>300</b>	<b>313</b>							
		BANCOPIZZA83 2PC2	<b>7.580,00</b>	<b>0/+6</b>	1980 830 1500	2100 990 1530	6 (20') 12 (40')	COD.08					
					<b>345</b>	<b>360</b>							
		BANCOPIZZA83 3PC2	<b>9.000,00</b>	<b>0/+6</b>	2490 830 1500	2610 990 1530	4 (20') 8 (40')	COD.08					
					<b>440</b>	<b>460</b>							
		BANCOPIZZA83 1PC SGN	<b>5.120,00</b>	<b>0/+6</b>	1490 830 1045	1610 990 1530	7 (20') 14 (40')	COD.08					
					<b>280</b>	<b>293</b>							
		BANCOPIZZA83 2PC SGN	<b>6.500,00</b>	<b>0/+6</b>	1980 830 1045	2100 990 1530	6 (20') 12 (40')	COD.08					
					<b>325</b>	<b>340</b>							
		BANCOPIZZA83 3PC SGN	<b>7.785,00</b>	<b>0/+6</b>	2490 830 1045	2610 990 1530	4 (20') 8 (40')	COD.08					
					<b>420</b>	<b>440</b>							

T1		MOD.	€	°C	Kg	(L) mm (P) mm (H) mm	(L) mm (P) mm (H) mm	container n°(20') n°(40')	colore colour color	colore colour color	SG senza gruppo SG without group SG sans groupe	con alzatina with backsplash avec levée	SG + alzatina SG + backsplash SG + levée
<b>C 6/4 - BANCOPIZZA</b>											<b>OPTIONAL - OPTIONNEL - EXTRA - EXTRAS</b>		
			<b>BANCOPIZZA83 1P SGN</b>	<b>3.580,00</b>	<b>0/+6</b>	962 830 1045 <b>220</b>	1110 990 1530 <b>240</b>	10 (20') 24 (40')	<b>COD.08</b>				
			<b>BANCOPIZZA83 2P SGN</b>	<b>4.630,00</b>	<b>0/+6</b>	1490 830 1045 <b>285</b>	1610 990 1530 <b>305</b>	7 (20') 14 (40')	<b>COD.08</b>				
			<b>BANCOPIZZA83 3P SGN</b>	<b>6.120,00</b>	<b>0/+6</b>	1980 830 1045 <b>385</b>	2100 990 1530 <b>405</b>	7 (20') 14 (40')	<b>COD.08</b>				
			<b>BANCOPIZZA83 1PC2 SGN</b>	<b>4.700,00</b>	<b>0/+6</b>	1490 830 1045 <b>280</b>	1610 990 1530 <b>293</b>	7 (20') 14 (40')	<b>COD.08</b>				
			<b>BANCOPIZZA83 2PC2 SGN</b>	<b>6.105,00</b>	<b>0/+6</b>	1980 830 1045 <b>325</b>	2100 990 1530 <b>340</b>	6 (20') 12 (40')	<b>COD.08</b>				
			<b>BANCOPIZZA83 3PC2 SGN</b>	<b>7.405,00</b>	<b>0/+6</b>	2490 830 1045 <b>420</b>	2610 990 1530 <b>440</b>	4 (20') 8 (40')	<b>COD.08</b>				
			<b>CASSETTIERA 2</b>	<b>1.145,00</b>	<b>ambient</b>	530 685 830 <b>18</b>	670 790 1015 <b>25</b>	51 (20') 105 (40')	<b>COD.08</b>				
			<b>CASSETTIERA 7</b>	<b>1.640,00</b>	<b>ambient</b>	530 685 830 <b>18</b>	670 790 1015 <b>25</b>	51 (20') 105 (40')	<b>COD.08</b>				

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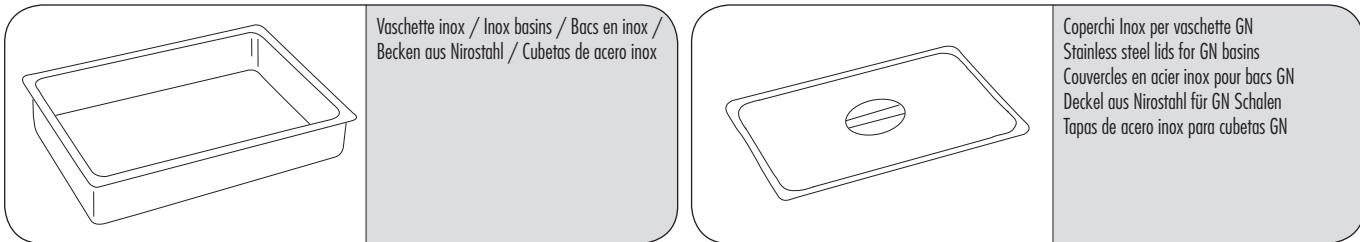
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## COMPOSIZIONE BACINELLE / BASINS COMPOSITION / COMPOSITION BACS / ZUSAMMENSTELLUNG DER SCHALEN / COMPOSICION PARA CUBETAS

<b>FAST FOOD 1320</b>		<b>PIZZA 800</b>		<b>PIZZA 1200</b>	
<b>FAST FOOD 1755</b>		<b>PIZZA 800 MAXI</b>		<b>PIZZA 1200 MAXI</b>	
<b>AMERIKA 1P</b>		<b>PIZZA 800 GLASS</b>		<b>PIZZA 1200 GLASS</b>	
<b>AMERIKA 2P</b>		<b>PIZZA 800 MAXI GLASS</b>		<b>PIZZA 1200 MAXI GLASS</b>	
<b>AMERIKA 3P</b>		<b>PIZZA 800 MAXI 2 GLASS</b>		<b>PIZZA 1200 MAXI 2 GLASS</b>	
		<b>PIZZA 800 METAL</b>		<b>PIZZA 1200 METAL</b>	

DESCRIZIONE	CODICE	€
<b>VASCHETTE INOX: GN 1/2 H=100</b>	C0104	20,00
<b>GN 1/3 H=100</b>	C0105	17,00
<b>GN 1/4 H=100</b>	C0106	15,00
<b>GN 1/6 H=100</b>	C0107	12,00
<b>GN 1/9 H=100</b>	C0108	15,00

DESCRIZIONE	CODICE	€
<b>COPERCHI INOX: GN 1/2</b>	D3602	15,00
<b>GN 1/3</b>	D3603	11,00
<b>GN 1/4</b>	D3604	11,00
<b>GN 1/6</b>	D3605	8,00
<b>GN 1/9</b>	D3607	8,00

<b>BANCO PIZZA 1PC</b>		<b>BANCO PIZZA 2PC</b>	
		<b>BANCO PIZZA 3PC</b>	

DESCRIZIONE	CODICE	€
<b>VASCHETTE INOX: GN 1/1 H=100</b>	C0102	35,00
<b>GN 2/3 H=100</b>	C0103	26,00
<b>GN 1/2 H=100</b>	C0104	20,00
<b>GN 1/3 H=100</b>	C0105	17,00
<b>GN 1/4 H=100</b>	C0106	15,00
<b>GN 1/6 H=100</b>	C0107	12,00
<b>GN 1/9 H=100</b>	C0108	15,00
<b>GN 1/1 H=150</b>	C0202	49,00
<b>GN 2/3 H=150</b>	C0203	41,00
<b>GN 1/2 H=150</b>	C0204	30,00

DESCRIZIONE	CODICE	€
<b>GN 1/3 H=150</b>	C0205	24,00
<b>GN 1/4 H=150</b>	C0206	20,00
<b>GN 1/6 H=150</b>	C0207	20,00
<b>COPERCHI INOX: GN 1/1</b>	D3601	24,00
<b>GN 1/2</b>	D3602	15,00
<b>GN 1/3</b>	D3603	11,00
<b>GN 1/4</b>	D3604	11,00
<b>GN 1/6</b>	D3605	8,00
<b>GN 1/9</b>	D3607	8,00

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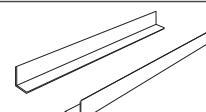
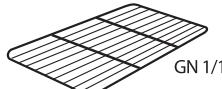
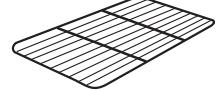
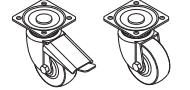
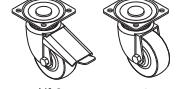
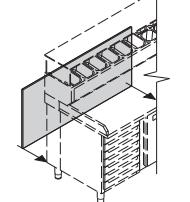
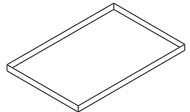
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	 DESCRIZIONE	 CODICE		PIZZA 800	PIZZA 1200	PIZZA 800 MAXI	PIZZA 1200 MAXI	PIZZA 800 MAXI 2	PIZZA 1200 MAXI 2	PIZZA 800 GLASS	PIZZA 1200 GLASS	PIZZA 800 MAXI GLASS
		Coppia guide L / "L" guide pair / Couple de glissières en forme de L / Führungsspaar in L Form / Par de guías en "L": L=560 mm.	B820801	15,00								
		L=580 mm.	B990801	15,00								
		GN 1/1 Griglia plastificata / Plastic-coated grille / Grille Plastifiée / Gitter mit Kunststoff überzogen / Rejilla plastificada	2960802	10,00	✓	✓	✓	✓	✓	✓	✓	✓
		Griglia cromata / Chromate grille / Grille chromée / Verzinktes Gitter / Rejilla cromada: 600x400 mm.	0090801	15,00								
		Guida destra o sinistra / Guide right or left / Guide à droite ou à gauche / Guide rechts oder links / Guía de derecha o izquierda	2960801	10,00	✓		✓		✓	✓	✓	✓
			2980801	10,00		✓		✓		✓		
		N° 2 N° 2 Kit ruote con e senza freno / Kit wheels with and without brake / Kit roulettes avec et sans frein / Kit rollen mit und ohne bremse Kit ruedas con y sin freno	B9902/1	125,00								
		N° 2 N° 4 Kit ruote con e senza freno / Kit wheels with and without brake / Kit roulettes avec et sans frein / Kit rollen mit und ohne bremse Kit ruedas con y sin freno	C0102/1	170,00								
		Pannello posteriore a vista in acciaio inox Visible stainless steel rear Panneau postérieur à vue en acier inox Hintere sichtbare tafel aus rostfreiem stahl Panel posterior de acero inox a vista	5090310	215,00								
			5090311	140,00								
			5100306	255,00								
			5100307	215,00								
			5110306	255,00								
			5110307	250,00								
		Teglia inox / Stainless steel pan / Plaque inox Inox- Backblech / Bandeja inox: 600x400x20 mm.	E4201	70,00								
		Bacinelle ABS / Basins ABS / Bacs ABS / Schalen auf ABS Bandeja de ABS: 600x400x70h mm.	E4401	20,00								

# Accessori - Accessories - Accessoires - Zuberhör - Accessorios

6/4 BANCOPIZZA

T2	T3	T4	C1	C2	C3	C4	C5	C6	C7	C8	C9	C10	F1	F2	F3	F4	F5	F6	T1	T2	T3	T4	C1	C2	C3	C4	C5	C6	C7	C8	C9	C10	F1	F2	F3	F4	F5	F6								
			PIZZA 1200 MAXI GLASS																																											
			PIZZA 800 MAXI 2 GLASS																																											
			PIZZA 1200 MAXI 2 GLASS																																											
			PIZZA 800 METAL																																											
			PIZZA 1200 METAL																																											
			FASTFOOD 1320																																											
			FASTFOOD 1755																																											
			AMERIKA 2 P																																											
			AMERIKA 3 P																																											
			AMERIKA 4 P																																											
			BANCOPIZZA83 1PC																																											
			BANCOPIZZA83 2PC																																											
			BANCOPIZZA83 3PC																																											
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			BANCOPIZZA83 2P SGN																																											
			BANCOPIZZA83 3P SGN																																											
			BANCOPIZZA83 1PC2 SGN																																											
			BANCOPIZZA83 2PC2 SGN																																											
			BANCOPIZZA83 3PC2 SGN																																											

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MOD.		€	°C	(L) mm (P) mm (H) mm	(L) mm (P) mm (H) mm	container n°(20') n°(40')	colore colour color	SG senza gruppo SG without group SG sans groupe	SG con alzatina SG + backsplash SG avec levée	SG con alzatina SG + backsplash SG + levée	SG con alzatina SG + backsplash SG + levée

## C 6/5 - SOVRASTRUTTURE

OPTIONAL - OPTIONNEL - EXTRA - EXTRAS

## SP 32 - STRUTTURA REFRIGERANTE GASTRONORM / GASTRONORM REFRIGERATION STRUCTURE

STRUCTURE RÉFRIGÉRANTE GASTRONORM / KÜHLSTRUKTUR GASTRONORM

ESTRUCTURA REFRIGERADORA GASTRONORM

Le vaschette GN sono fornite a richiesta

Basins GN are available on request / Les bacs gn sont fournis sur demande

Die schalen gn werden auf wunsch geliefert / Las cubeteras gn se entregan bajo pedido

	<b>SP 32 120</b>	<b>1.140,00</b>	<b>0/+15</b>	1200 320 225	1660 450 470	100 (20')  200 (40')	COD.08				
	<b>SP 32 140</b>	<b>1.205,00</b>	<b>0/+15</b>	1400 320 225	1660 450 470	80 (20')  160 (40')	COD.08				
	<b>SP 32 160</b>	<b>1.305,00</b>	<b>0/+15</b>	1600 320 225	1660 450 470	60 (20')  122 (40')	COD.08				
	<b>SP 32 180</b>	<b>1.390,00</b>	<b>0/+15</b>	1800 320 225	2220 450 470	52 (20')  108 (40')	COD.08				
	<b>SP 32 200</b>	<b>1.450,00</b>	<b>0/+15</b>	2000 320 225	2220 450 470	52 (20')  108 (40')	COD.08				
	<b>SP 32 215</b>	<b>1.515,00</b>	<b>0/+15</b>	2150 320 225	2220 450 470	52 (20')  104 (40')	COD.08				
				<b>41</b>	<b>51</b>						
	<b>SPD 32 120</b>	<b>1.465,00</b>	<b>0/+15</b>	1200 320 225	1660 450 470	100 (20')  200 (40')	COD.08				
	<b>SPD 32 140</b>	<b>1.475,00</b>	<b>0/+15</b>	1400 320 410	1660 450 470	80 (20')  160 (40')	COD.08				
	<b>SPD 32 160</b>	<b>1.565,00</b>	<b>0/+15</b>	1600 320 410	1660 450 470	60 (20')  122 (40')	COD.08				
  Con vetro diritto With straight glass Avec vitre droite Mit gerader scheibe Con vidrio recto				<b>44</b>	<b>54</b>						
				<b>46</b>	<b>56</b>						
				<b>55</b>	<b>65</b>						

Pizzeria

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	MOD.	€	°C	Kg	(L) mm (P) mm (H) mm	(L) mm (P) mm (H) mm	container n°(20') n°(40')	colore colour color	colore colour color	SG senza gruppo SG without group SG sans groupe	con alzatina with backsplash avec levée	SG + alzatina SG + backsplash SG + levée
<b>C 6/5 - SOVRASTRUTTURE</b>											<b>OPTIONAL - OPTIONNEL - EXTRA - EXTRAS</b>	
		<b>SPD 32 180</b>	<b>1.675,00</b>	<b>0/+15</b>	1800 320 410	2220 450 470	60 (20') 122 (40')	COD.08				
		<b>SPD 32 200</b>	<b>1.750,00</b>	<b>0/+15</b>	2000 320 410	2220 450 470	52 (20') 108 (40')	COD.08				
		<b>SPD 32 215</b>	<b>1.815,00</b>	<b>0/+15</b>	2150 320 410	2220 450 470	52 (20') 104 (40')	COD.08				
<b>SP 38 - STRUTTURA REFRIGERANTE GASTRONORM / GASTRONORM REFRIGERATION STRUCTURE</b>												
STRUCTURE REFRIGÉRANTE GASTRONORM / KÜHLSTRUKTUR GASTRONORM												
ESTRUCTURA REFRIGERADORA GASTRONORM												
Con vetro diritto With straight glass Avec vitre droite Mit gerader scheibe Con vidrio recto												
		<b>SP 38 120</b>	<b>1.195,00</b>	<b>0/+15</b>	1200 380 225	1660 450 470	80 (20') 160 (40')	COD.08				
		<b>SP 38 140</b>	<b>1.210,00</b>	<b>0/+15</b>	1400 380 225	1660 450 470	80 (20') 160 (40')	COD.08				
		<b>SP 38 160</b>	<b>1.285,00</b>	<b>0/+15</b>	1600 380 225	1660 450 470	60 (20') 122 (40')	COD.08				
		<b>SP 38 180</b>	<b>1.385,00</b>	<b>0/+15</b>	1800 380 225	2220 450 470	60 (20') 122 (40')	COD.08				
		<b>SP 38 200</b>	<b>1.435,00</b>	<b>0/+15</b>	2000 380 225	2220 450 470	52 (20') 108 (40')	COD.08				
		<b>SP 38 215</b>	<b>1.495,00</b>	<b>0/+15</b>	2150 380 225	2220 450 470	52 (20') 104 (40')	COD.08				

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MOD.		€	°C	Kg	Kg	container n°(20') n°(40')	colore colour color	SG senza gruppo SG without group SG sans groupe	con alzatina with backsplash avec levée	SG + alzatina SG + backsplash SG + levée
<b>C 6/5 - SOVRASTRUTTURE</b>										<b>OPTIONAL - OPTIONNEL - EXTRA - EXTRAS</b>
		<b>SPD 38 120</b>	<b>1.480,00</b>	<b>0/+15</b>	1200 380 410	1660 450 470	80 (20') 160 (40')	<i>COD.08</i>		
		<b>SPD 38 140</b>	<b>1.495,00</b>	<b>0/+15</b>	1400 380 410	1660 450 470	80 (20') 160 (40')	<i>COD.08</i>		
		<b>SPD 38 160</b>	<b>1.550,00</b>	<b>0/+15</b>	1600 380 410	1660 450 470	60 (20') 122 (40')	<i>COD.08</i>		
		<b>SPD 38 180</b>	<b>1.710,00</b>	<b>0/+15</b>	1800 380 410	2220 450 470	60 (20') 122 (40')	<i>COD.08</i>		
		<b>SPD 38 200</b>	<b>1.770,00</b>	<b>0/+15</b>	2000 380 410	2220 450 470	52 (20') 108 (40')	<i>COD.08</i>		
		<b>SPD 38 215</b>	<b>1.825,00</b>	<b>0/+15</b>	2150 380 410	2220 450 470	52 (20') 104 (40')	<i>COD.08</i>		

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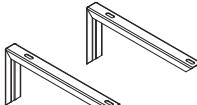
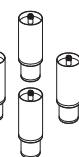
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 DESCRIZIONE	 CODICE		SP 32 120	SP 32 140	SP 32 160	SP 32 180	SP 32 200	SP 32 215	SP 38 120	SP 38 140	SP 38 160	SP 38 180	SP 38 200	SP 38 215	SPD 32 120	SPD 32 140	SPD 32 160	SPD 32 180	SPD 32 200	SPD 32 215	SPD 38 120	SPD 38 140	SPD 38 160	SPD 38 180	SPD 38 200	SPD 38 215	
 Coppia di supporti a muro Pair of wall supports Couple de supports muraux Wandhalterungen-paar Pareja soportes de pared	W01002	70,00	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
 Set piedi H.175 / Set of feet H.175 Set pieds, H.175 / Set füsse H.175 Set patas, altura 175	W01001	35,00	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

## COMPOSIZIONE BACINELLE / BASINS COMPOSITION / COMPOSITION BACS / ZUSAMMENSTELLUNG DER SCHALEN / COMPOSICION PARA CUBETAS

<b>SP/SPD 32 140</b>	<b>SP/SPD 32 160</b>	<b>SP/SPD 32 180</b>
1/2    1/4    1/4    1/4    1/4	1/2    1/4    1/4    1/4    1/9    1/9 1/6    1/6	1/2    1/2    1/4    1/4    1/4    1/9 1/6    1/6
<b>SP/SPD 32 200</b>	<b>SP/SPD 32 215</b>	
1/2    1/2    1/4    1/4    1/4    1/9    1/9 1/6    1/6	1/2    1/2    1/4    1/4    1/4    1/9    1/9 1/6    1/6	

## COMPOSIZIONE BACINELLE / BASINS COMPOSITION / COMPOSITION BACS / ZUSAMMENSTELLUNG DER SCHALEN / COMPOSICION PARA CUBETAS

<b>SP/SPD 38 120</b>	<b>SP/SPD 38 140</b>	<b>SP/SPD 38 160</b>	<b>SP/SPD 38 180</b>
1/3    1/3    1/3    1/6 1/6	1/2    1/3    1/3    1/3    1/6 1/6	1/2    1/2    1/4    1/6    1/6 1/4    1/6    1/6	1/1    1/2    1/3    1/3    1/6    1/9 1/6    1/6    1/9
<b>SP/SPD 38 200</b>	<b>SP/SPD 38 215</b>		
1/1    1/2    1/3    1/3    1/6    1/9 1/6    1/9	1/1    1/2    1/3    1/3    1/6    1/9 1/6    1/9		

 DESCRIZIONE	 CODICE	
<b>VASCHETTE INOX: GN 1/1 H=100</b>	C0102	35,00
<b>GN 1/2 H=100</b>	C0104	20,00
<b>GN 1/3 H=100</b>	C0105	17,00
<b>GN 1/4 H=100</b>	C0106	15,00
<b>GN 1/6 H=100</b>	C0107	12,00
<b>GN 1/9 H=100</b>	C0108	15,00
<b>GN 1/1 H=150</b>	C0202	49,00
<b>GN 1/2 H=150</b>	C0204	30,00
<b>GN 1/3 H=150</b>	C0205	24,00
<b>COPERCHI INOX: GN 1/4 H=150</b>	C0206	20,00
<b>GN 1/6 H=150</b>	C0207	20,00
<b>COPPERCHI INOX: GN 1/1</b>	D3601	24,00
<b>GN 1/2</b>	D3602	15,00
<b>GN 1/3</b>	D3603	11,00
<b>GN 1/4</b>	D3604	11,00
<b>GN 1/6</b>	D3605	8,00
<b>GN 1/9</b>	D3607	8,00



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MOD.		€	°C	Kg	(L) mm (P) mm (H) mm	(L) mm (P) mm (H) mm	container n°(20') n°(40')	colore colour color	SG senza gruppo SG without group SG sans groupe	con alzatina with backsplash avec levée	SG + alzatina SG + backsplash SG + levée
<b>CATERING EQUIPMENT</b>										<b>OPTIONAL - OPTIONNEL - EXTRA - EXTRAS</b>	
		VPD FA38 20	1.055,00	+2/+8	1800 395 435	1840 435 280	84 (20') 168 (40')	COD.08			
				<b>NEW</b>	37	42,5					

	DESCRIZIONE		CODICE		AGE FA140 NT	AGE FA140 PTS	AGE FA70 NT	AGE FA70 PTS	ANIX 500	ANIX 600	APIX 400	APIX 500	APIX 600	PIZZA MINI	SALAD FA130	SALAD FA130 TOP	TGE FA90 TOP	TGE FA2 NT TOP	TGE FA2 PTS TOP	TGE FA3 NT TOP	TGE FA3 PTS TOP	TGE FA4 PTS TOP	UNICO FA15 C	UNICO FA20 C	VPIX 400		
	Bacinelle ABS / Basins ABS / Bacs ABS / Schalen auf ABS Bandea de ABS: 600x400x70h	E4401		20,00																			✓	✓			
	Coppia guide porta griglia / Grate guide / Glissière porte-grille / Gitter-Laufschiene / Guía porta rejilla	ACC0016		15,00																							
	Coppia guide porta griglia / Grate guide / Glissière porte-grille / Gitter-Laufschiene / Guía porta rejilla: 552 mm.	ACC0022		15,00																							
	648 mm.	ACC0019		20,00	✓	✓	✓	✓																			
	650 mm.	ACC0021		20,00																						✓	✓
	Griglia / Grille / Grille / Gitter / Rejilla	ACC0009		20,00						✓																✓	
		ACC0017		10,00							✓																
		ACC0018		15,00	✓	✓	✓	✓																			
		ACC0023		10,00													✓	✓									
	Griglia plastificata / Plastic-coated grille / Grille Plastifiée / Gitter mit Kunststoff überzogen / Rejilla plastificada: GN 2/1	ACC0015		80,00						✓	✓																
		C710801		85,00						✓	✓						✓	✓									

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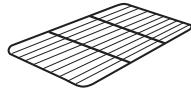
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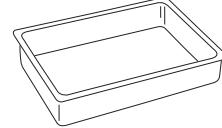
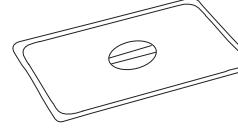
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 DESCRIZIONE	 CODICE		AGE FA140 NT	AGE FA140 PTS	AGE FA70 NT	AGE FA70 PTS	ANIX 500	ANIX 600	APIX 400	APIX 500	PIZZA MINI	SALAD FA130	SALAD FA130 TOP	SALAD FA90	SALAD FA90 TOP	TGE FA2 NT TOP	TGE FA2 PTS TOP	TGE FA3 NT TOP	TGE FA3 PTS TOP	TGE FA4 PTS TOP	UNICO FA15 C	UNICO FA20 C	VPIX 400
 Griglia cromata / Chromate grille / Grille chromée / Verzinktes Gitter / Rejilla cromada: 600x400 mm.	0090801	15,00																			✓	✓	
 Griglia / Grille / Grille / Gitter / Rejilla: 600x400	0090801	15,00																			✓	✓	

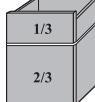
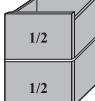
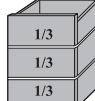
	Vaschette inox / Inox basins / Bacs en inox / Becken aus Nirostahl / Cubetas de acero inox		Coperchi inox per vaschette / Stainless steel lids for basins / Couvercles en acier inox pour bacs / Deckel aus Nirostahl für Schalen / Tapas de acero inox para cubetas
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 DESCRIZIONE	 CODICE	
<b>VASCHETTE INOX: GN 1/1 H=150</b>	C0202	49,00
<b>GN 2/3 H=150</b>	C0203	41,00
<b>GN 1/2 H=150</b>	C0204	30,00
<b>GN 1/3 H=150</b>	C0205	24,00
<b>GN 1/4 H=150</b>	C0206	20,00
<b>GN 1/6 H=150</b>	C0207	20,00
<b>GN 1/9 H=124</b>	C0208	21,00

 DESCRIZIONE	 CODICE	
<b>COPERCHI INOX: GN 1/1</b>	D3601	24,00
<b>GN 1/2</b>	D3602	15,00
<b>GN 1/3</b>	D3603	11,00
<b>GN 1/4</b>	D3604	11,00
<b>GN 1/6</b>	D3605	8,00
<b>GN 2/3</b>	D3606	19,00
<b>GN 1/9</b>	D3607	8,00

### CATERING EQUIPMENT

 DESCRIZIONE		APIX 500	APIX 600	ANIX 500	ANIX 600	VPIX 400	VNIX 400	TGE FA2 PTS TOP	TGE FA3 PTS TOP	TGE FA4 PTS TOP
 Cassetti con guide telescopiche / Drawers with telescopic guides / Tiroirs avec glissière telescopic / Schubladen mit teleskopischen schienen / Cajones con guias telescopicas: 1/3 + 2/3	610,00							✓	✓	✓
 Cassetti con guide telescopiche / Drawers with telescopic guides / Tiroirs avec glissière telescopic / Schubladen mit teleskopischen schienen / Cajones con guias telescopicas: 1/2 + 1/2	520,00							✓	✓	✓
 Cassetti con guide telescopiche / Drawers with telescopic guides / Tiroirs avec glissière telescopic / Schubladen mit teleskopischen schienen / Cajones con guias telescopicas: 1/3 + 1/3 + 1/3	690,00							✓	✓	✓
 Serratura (per ogni porta) / Lock (for every door) / Serrure (pour chaque porte) / Schloss (für jede Tür) / Cerradura (para cada puerta)	165,00	✓	✓	✓	✓					
 Vetri per altitudine / Glasses suitable for altitude / Glaces pour altitude / Für die Höhe passende gläser / Vidrios para altura	3%					✓	✓			