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SATISFYING ALL SENSES

In these days, many foodservice operators have realized that patrons are looking for way more than just satisfying their appetite. Restaurants have become social, relaxing spaces, to share experiences and, above all, to enjoy a lavish feast for all the senses.

MORE THAN FOOD

A good meal is not only made with fresh ingredients and an artful chef; even before food arrives to the taste buds, eyes are savoring and selecting what is attractive; an appealing presentation at the right temperature is the best way to draw the attention to the displayed products, enhancing the chef's work and improving the business turnover.

UNIQUE EXPERIENCES

When designing foodservice environments, architects, planners or consultants work with the aim to recreate unique ambiances with their own personality, either contemporary or classical; spaces that could generate personal storytelling and self-expression feelings on the prospective customers. Edesa drop-in is the best way to make these dreams a reality.

A COMPLETE RANGE

Either for a complete restaurant meal, or just a selection of appetizers, Edesa range of drop-in elements for food distribution and display enables to create any type of envisioned gastronomic experience.

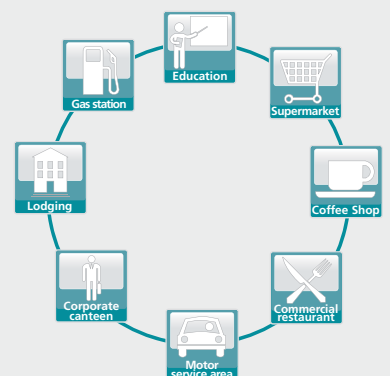
A FLEXIBLE RANGE

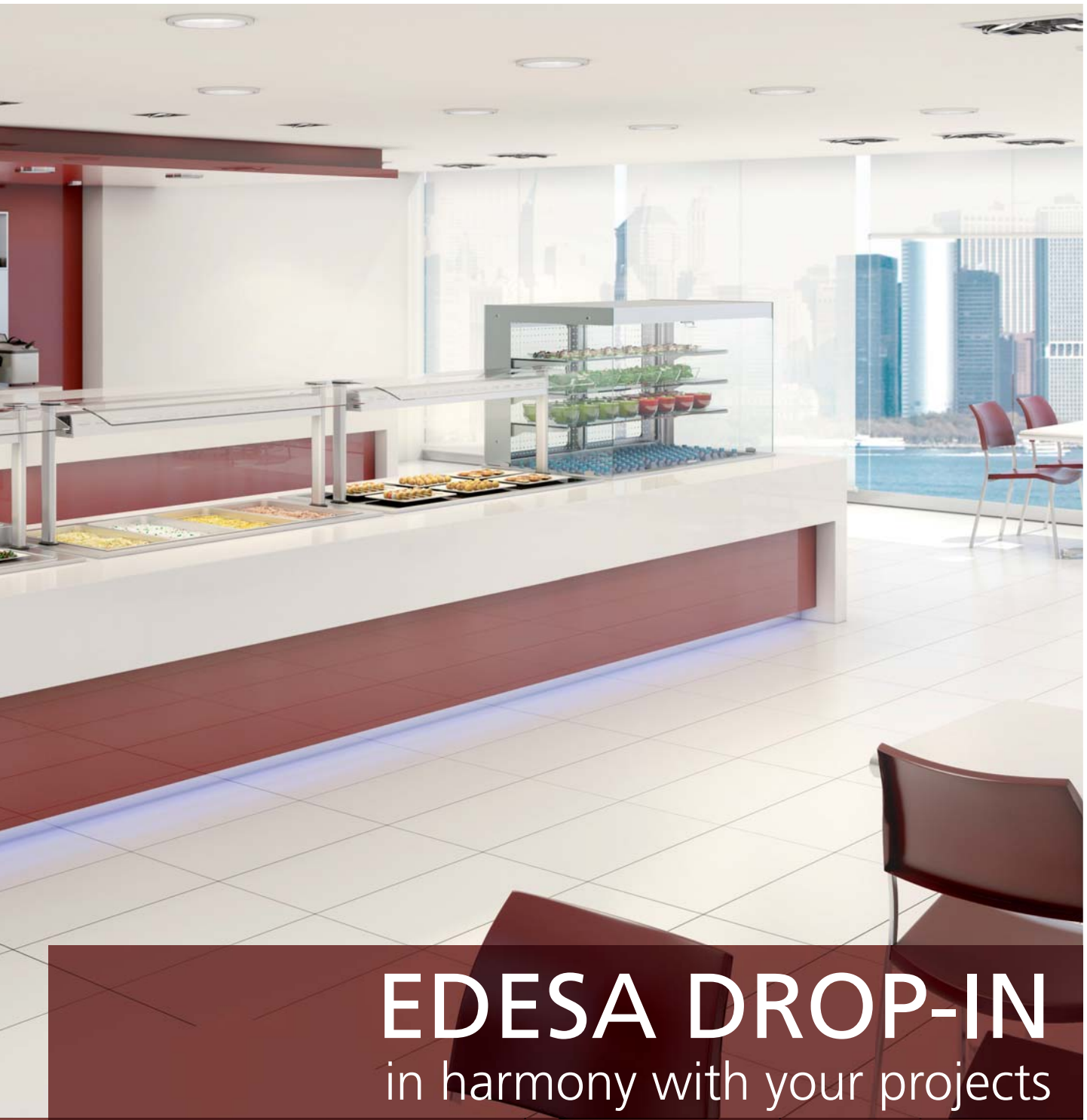
Edesa drop-in range offers limitless possibilities for all kinds of projects, from Hotel buffets to Coffee Shops display counters or Quick Service showcases. Edesa drop-in features empower your creativity and imagination by giving a special prominence to the food and beverages on display.



A SOLUTION FOR EACH SPACE

Edesa drop-in elements are also specially designed to meet the requirements of both commercial and institutional serving lines and free flows (self service, buffets, etc.).





EDESA DROP-IN

in harmony with your projects

Decorative details and the appeal of food on display play an important role in contemporary foodservice environments.

Edesa drop-in features empower your creativity and imagination giving a special prominence to the food and beverages on display.



Drop-In Supreme

Edesa Drop-in features

EDESA DROP-IN FEATURES

- Since its conception, Edesa Drop-In elements have been designed bearing in mind the main requirements of every professional food serving system: appeal of food on display, food safety and easy service. The result is a flexible solution that adapts to every space and environment, allowing planners to create customized distribution solutions and to provide an extensive range of possibilities for hot, cold and neutral functions.
- All elements with structure made of stainless steel with a fine satin finish.
- All elements with insulation system that provides excellent thermal efficiency, reduces heat losses and saves energy.
- All elements have a 13mm thick support base that improves countertop aesthetics and makes easier cleaning operations.
- Sides and shelf plates of displays made of fail-safe, tempered glass.
- Refrigerated elements have an automatic defrost system. Defrost water is collected in a tray and vaporized automatically through a silicon resistor.
- Cooling in refrigerated elements is achieved by using an expanded copper coil, located in the base of the plate.
- Foodshield elements with light have a reduced size and powerful fluorescent lamps; foodshield elements with light and heat have halogen lamps.

CONSTRUCTIVE DETAILS

- 1 • All elements have been designed to install foodshield elements with light or with light and heat on top, that are fixed to the structure by using screwing plates.
- 2 • All refrigerated plates have a unique aesthetics; due to its light perimeter relief that not only improves finishing and cleaning operations but also increases display surface.
- 3 • New foodshield design enables to perform a complete cleaning; all parts have rounded edges without any potential obstacles for the hand.
- 4 • Brackets are made of stainless steel oblong tube, with clamps to hold the glass at its top.



EASY SERVICE



Easy to clean.

All cold and hot elements with well have internal rounded edges to make cleaning operations easier, ensuring maximum hygiene.

All foodshield elements with light and with and heat have a new improved design in the display area are in the bracket support base, to make cleaning operations easier.



Digital Control Panel

All elements include a control panel with ON/OFF switch and a digital thermostat.

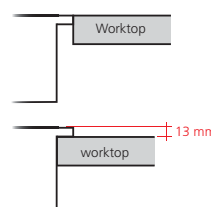
The panel is protected by the structure perimeter, avoiding hindrances in their daily use. Has a 1-meter long cable to be installed in another element, such as on the furniture installed under the drop-in element.



Drop-in Systems

All elements could be dropped-in to the worktop level or even on top of the worktop to form a robust structure with a 13 mm thick overlap.

Installation example:



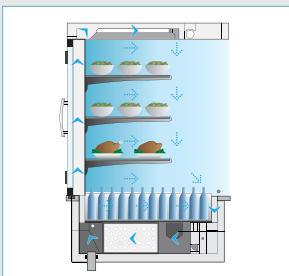
Additional thermometer

Digital thermometers could be attached into foodshield units to monitor the temperature of a particular drop-in element (except model PV, glass ceramic top plate).



ELEMENTS WITH DYNAMIC TEMPERATURE SYSTEM

- Edesa Drop-In range has a complete set of dynamic temperature elements portraying efficient features that reduces energy consumption in the premises:



REFRIGERATED DISPLAYS



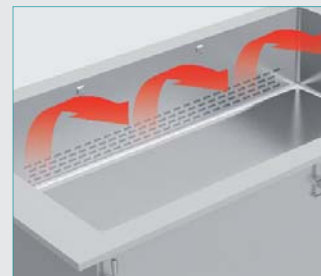
An innovative design provides a constant flow of chilled air, generated by the display fans located at the bottom. This airflow is channeled through a double glazed system at the back to create a curtain of continuously renewed, fresh air that encircles the food, ensuring its conservation at a homogeneous temperature and preventing it from drying.



REFRIGERATED WELLS



An air-blown cooling system is generated by the evaporator fans, creating a gentle air curtain over the upper part of the containers. Faster cool-down times, better air distribution and optimum results for food conservation are achieved. Its outstanding cooling performance ensures that the displayed food does not dry.



HOT WELLS



A dynamic flow of hot air is generated by a set of resistor modules with tangential fans, leading to faster heated-up times and a better heat distribution over the entire surface of the well. The result is a smooth, optimized air flow that keeps food hot and enhances its appearance.



Drop-In Supreme

Cold elements. Refrigerated top plates

REFRIGERATED TOP PLATES AND WELLS

- Refrigerated top plates and wells with refrigeration unit included, for displaying and serving cold dishes, salads, desserts, etc.
- Optionally elements can be supplied for connection to a remote refrigeration group.
- Structure made of stainless steel with a fine satin finish.
- Control panel with ON/OFF switch and digital thermostat as standard options.
- Hermetic and silent compressor.
- R507 refrigerant gas.
- Cooling by expanded copper coil in the base of the plate, except for the wells with the air-flow system.
- Fixed to the worktop structure by using module fittings, which ensure a uniform fit and grip over the entire surface.
- Digital thermometer to be installed on all cold elements as an optional accessory.
- 1/2" drain valve.
- Operating temperature for refrigerated top plates: 0 °C / 8 °C.
- Operating voltage and frequency: 230V/1/50Hz.



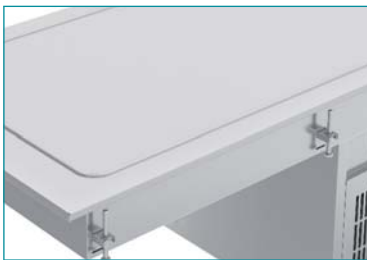
PRGI



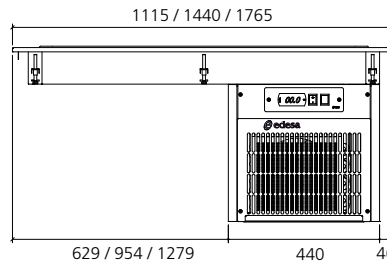
Improves the appeal of food on display



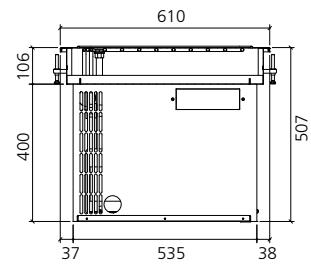
In model PR2GI the control panel is located in back side of the element



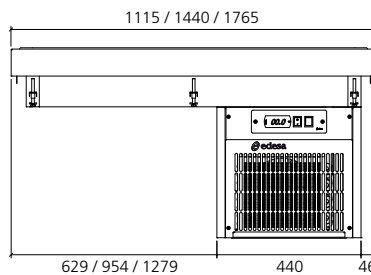
PRGI. Completely flat, with a slight perimeter relief on top, to obtain a large, multi-purpose display surface.



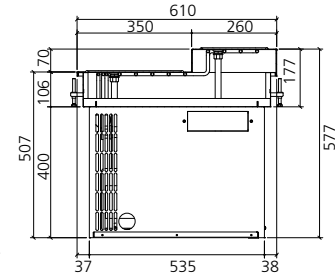
PRGI



PR2GI. Upper top located 70 mm above from lower plate.



PR2GI



1-LEVEL REFRIGERATED TOP PLATE

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
PRGI-311	19010752	1115	610	510	1090	585	3 GN 1/1	289
PRGI-411	19010753	1440	610	510	1415	585	4 GN 1/1	289
PRGI-511	19011640	1765	610	510	1740	585	5 GN 1/1	440

2-LEVEL REFRIGERATED TOP PLATE

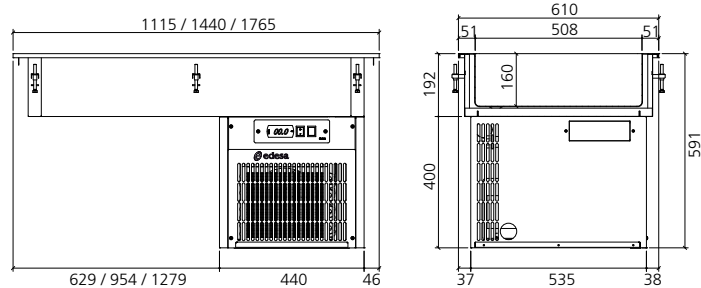
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
PR2GI-311	19011581	1115	610	580	1090	585	3 GN 1/1	289
PR2GI-411	19010928	1440	610	580	1415	585	4 GN 1/1	289
PR2GI-511	19011582	1765	610	580	1740	585	5 GN 1/1	440



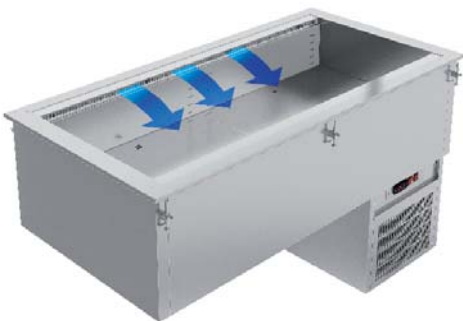
CRGI

REFRIGERATED WELLS

- 160 mm deep wells with static refrigeration system.
- Rounded internal edges, to make cleaning operations easier, guaranteeing the maximum hygiene.
- Optionally elements can be supplied for connection to a remote refrigeration group.
- Operating temperature in well: 2 °C / 8 °C.
- Operating voltage and frequency: 230V/1/50Hz.



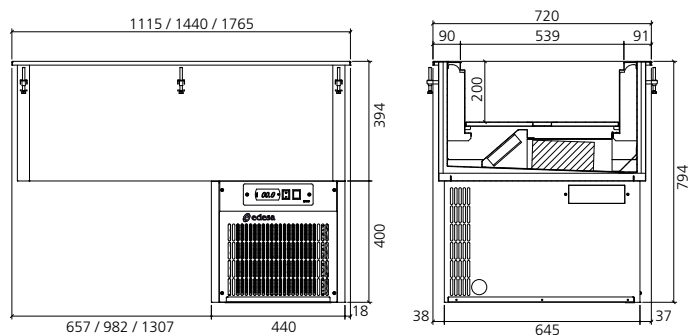
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
CRVGI-311	19011009	1115	720	795	1090	690	3 GN 1/1	402
CRVGI-411	19012375	1440	720	795	1415	690	4 GN 1/1	545
CRVGI-511	19017050	1765	720	795	1740	690	5 GN 1/1	762



CRVGI

AIR-BLOWN REFRIGERATED WELLS

- 200 mm deep wells with an air-blown refrigeration system that creates a gentle air curtain over the upper part of the containers. Optimum for food conservation since its outstanding cooling performance ensures that the displayed food does not dry.
- 720 mm width.
- Optionally elements can be supplied for connection to a remote refrigeration group.
- Operating temperature in well: 2 °C / 4 °C.
- Operating voltage and frequency: 230V/1/50Hz.



CRVGI. Base height is adjustable to display pans of different depths.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
CRGI-311	19011279	1115	610	595	1090	585	3 GN 1/1	289
CRGI-411	19000631	1440	610	595	1415	585	4 GN 1/1	440
CRGI-511	19017049	1765	610	595	1740	585	5 GN 1/1	440



Drop-In Supreme Cold Elements. Refrigerated wells

New



CNH-411 Ice Well is the better display to exhibit cold dishes and drinks due to its attractive, special lighting effect. Ice works as a container that could be "colored" thanks to the LED lights installed on the well bottom.

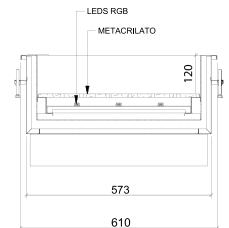
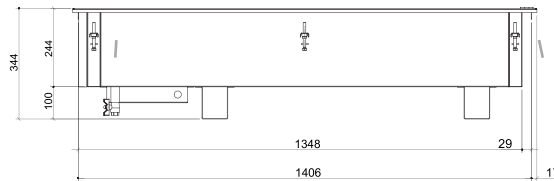


CNH-411

With LED Lighting

ICE WELL

- Isolated neutral well, especially designed to display products on ice.
- Structure made of stainless steel with a fine satin finish.
- Horizontal partition above the bottom made of perforated methacrylate that allows LED light to pass through.
- Three (3) LED strips ensure a homogeneous interior lighting.
- 1/2" drain valve with stopcock to drain down water produced by ice melting.
- Fixed to the worktop structure by using fittings, supplied as standard option, which ensure a uniform fit and grip over the entire surface.



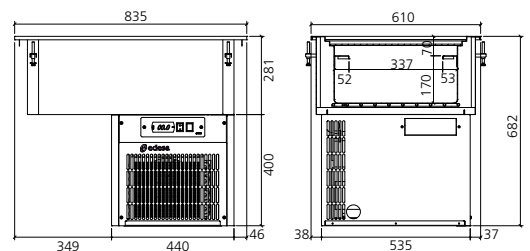
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
CNH-411	19030418	1440	610	344	1415	585	4 GN 1/1	15

WELLS FOR FROZEN PRODUCTS



CMCGI

- Specially designed for frozen products display, particularly ice creams in containers or packages.
- 240 mm deep well with high density insulation. Includes support rails for ice cream containers and transparent, sliding protection covers.
- Capacity for four (4) ice cream containers, 360x165x180 mm size, which are not included.
- Optionally elements can be supplied for connection to a remote refrigeration group.
- Operating temperature in well: -15 °C / -18 °C.
- Operating voltage and frequency: 230V/1/50Hz



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity for ice cream containers	Power (W)
		length	width	high	length	width		
CMCGI	19010745	835	610	685	810	585	4 CH 1/3	215



BAIN-MARIE WELLS AND GLASS CERAMIC TOP PLATES

- Structure made of stainless steel with a fine satin finish. Rounded internal edges, to make cleaning operations easier, guaranteeing the maximum hygiene.
- Control panel with ON/OFF switch and digital thermostat as standard options.
- Control panel is easily removable and could be placed either on the front part or on the side of the element, or even on the structure where the module has been drop-in.
- Fixed to the worktop structure by using module fittings, which ensure a uniform fit and grip over the entire surface.
- Digital thermometers could be attached into foodshield units, so customers can monitor the temperature of a particular drop-in element (except model PV, glass ceramic top plate).
- Operating voltage and frequency of Bain-marie wells and glass ceramic top plates: 230V/1/50-60Hz.



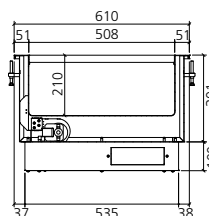
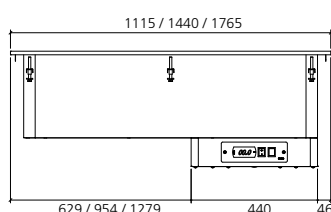
CBMS

DRY BAIN-MARIE

- 210 mm deep dry bain-marie wells, operated with blown-air dry heat. With its insulated walls, heat losses are reduced thus obtaining energy savings.
- Designed for GN1/1 pans or subdivisions with a maximum depth of 150 mm.
- Operating temperature in bain-marie: 30 °C / 90 °C.



A dynamic flow of hot air is generated by a set of resistor modules with tangential fans, **leading to a faster temperature jump and a better heat distribution over the entire surface of the well.** The result is a smooth, optimized air flow that keeps food hot and enhances its appearance.



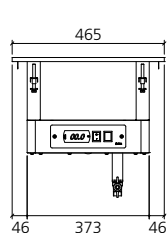
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
CBMS-311	19017045	1115	610	405	1090	585	3 GN 1/1	1550
CBMS-411	19011515	1440	610	405	1415	585	4 GN 1/1	2050
CBMS-511	19017046	1765	610	405	1740	585	5 GN 1/1	3050



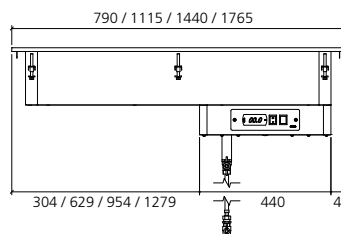
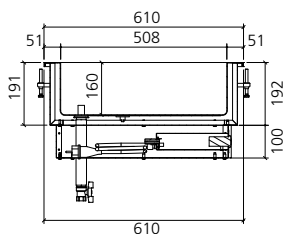
CBMA

WET BAIN-MARIE

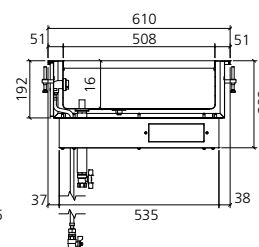
- 160 mm deep wet bain-marie well. With its insulated walls, heat losses are reduced thus obtaining energy savings.
- Bain-marie indirect water heating with hidden silicon resistors attached to the bottom of the well. Silicon resistors improve heating performance and reduce electrical consumption.
- Designed for GN1/1 pans or subdivisions with a maximum depth of 150 mm.
- Operating temperature in bain-marie: 30 °C / 90 °C.
- Built-in water inlet with 1/2" ball valve with flat tap to fill the well. Built-in water drainage with 3/4" valve and removable overflow pipe. CBMA-111 model does not include water filling system.



CBMA-111



CBMA-211 / 311 / 411 / 511



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
CBMA-111	19011007	465	610	295	440	585	1 GN 1/1	1000
CBMA-211	19010924	790	610	295	765	585	2 GN 1/1	1500
CBMA-311	19010746	1115	610	295	1090	585	3 GN 1/1	2000
CBMA-411	19012491	1440	610	295	1415	585	4 GN 1/1	3000
CBMA-511	19010747	1765	610	295	1740	585	5 GN 1/1	3000



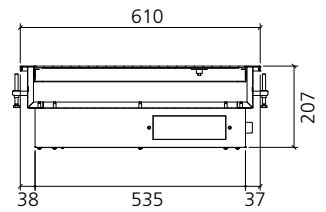
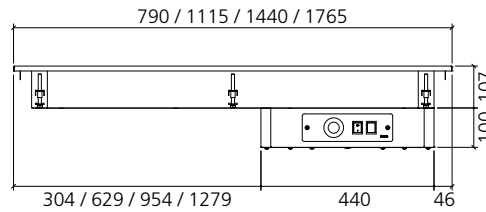
Drop-In Supreme Hot Elements. Glass ceramic top plates

GLASS CERAMIC TOP PLATES

- Flat, hot plate made of glass ceramic for displaying, conserving and serving hot dishes.
- Glass ceramic heating system using hidden silicon resistors attached to the bottom of the plate. Silicon resistors improve heating performance, ensure uniformity and reduce electrical consumption.
- Most suitable for the display in containers of food that does not require moist air such as pizzas, roasts, etc.
- Operating temperature of 30 °C to 120 °C on the top plate, adjustable by using a thermostat.



DV



Set of DV-411-S+PC-411+CC-411.

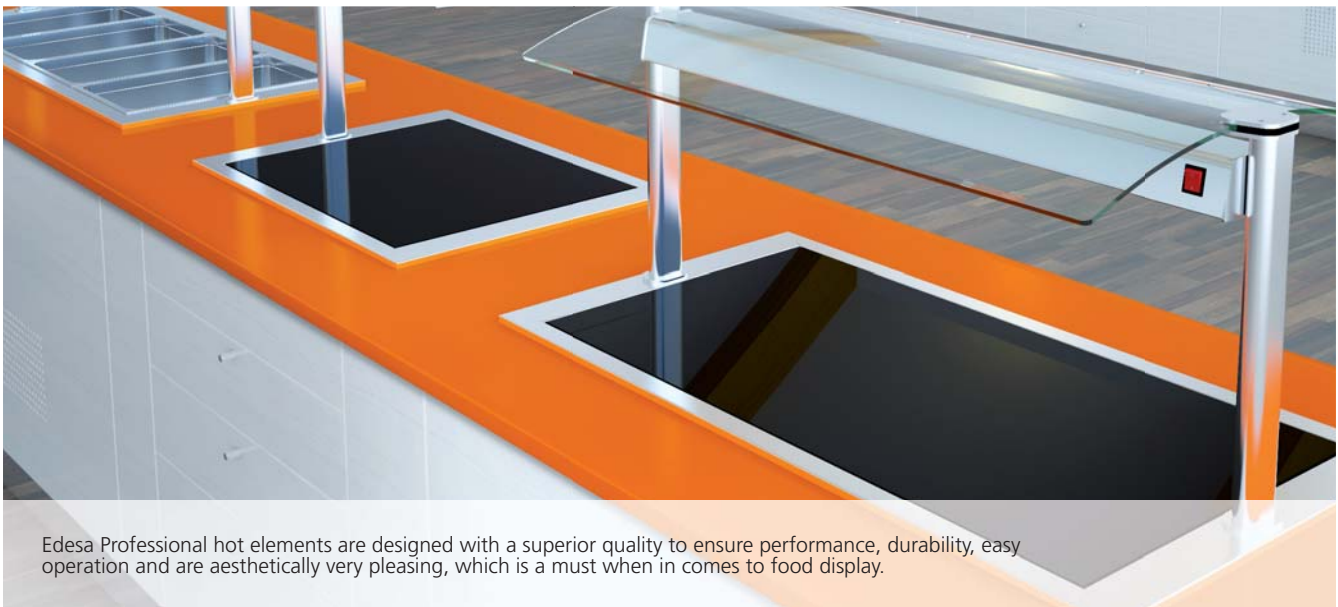
Foodshields with light and heat lamps can be installed on the top of the glass ceramic plate to protect, illuminate and maintain the products displayed at the right temperature.



DV

Set of closed glass ceramic top plate + display with light and heat. For more information please see showcases section.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DV-211-S	19011463	790	610	210	765	585	2 GN 1/1	900
DV-311-S	19011466	1115	610	210	1090	585	3 GN 1/1	1350
DV-411-S	19011055	1440	610	210	1415	585	4 GN 1/1	1800
DV-511-S	19011641	1765	610	210	1740	585	5 GN 1/1	2250



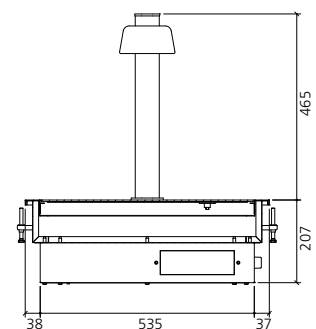
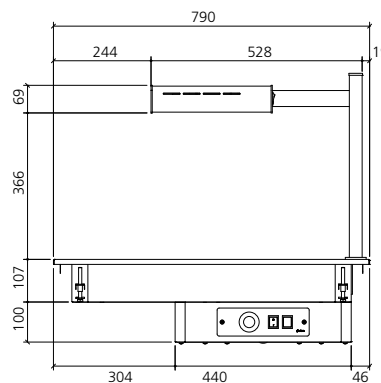
Edesa Professional hot elements are designed with a superior quality to ensure performance, durability, easy operation and are aesthetically very pleasing, which is a must when it comes to food display.

GLASS CERAMIC TOP PLATES WITH HALOGEN LAMP

- Glass ceramic top plate with overhead heat lamp set.
- Most suitable for the display in containers of food that does not require moist air such as pizzas, roasts, etc.
- Glass ceramic heating system using hidden silicon resistors attached to the bottom of the plate, also supported by heat coming from the overhead halogen lamp.
- High density insulation, heat losses are reduced thus obtaining energy savings.
- Halogen lamp with ON/OFF switch, to provide more options when displaying products.
- Halogen lamp supplied disassembled from the glass ceramic hot plate.
- Operating temperature of 30 °C to 120 °C on the top plate, adjustable by using a thermostat.
- Designed for two (2) GN1/1 pans.



PVP-211



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
PVP-211	19010840	790	610	675	765	585	2 GN 1/1	1140



EDESA DROP-IN DISPLAYS
HIGH-PERFORMANCE SLEEK DESIGN.

Edesa has a complete range of displays especially designed to display, maintain and serve food and beverages in all kinds of buffets and serving lines. They are manufactured in stainless steel with satin finish to guarantee their durability and to fulfill the most stringent safety and hygiene regulations.

THE MOST COMPLETE RANGE OF DROP-IN DISPLAYS

- Edesa has one of the most complete ranges of drop-in displays in the market: Refrigerated, hot and neutral displays that will help you work out your projects with unbeatable results.



REFRIGERATED CUBIC DISPLAY 3GN - 4 GN



REFRIGERATED CURVED DISPLAY 3GN - 4 GN



HOT CURVED DISPLAY 3GN - 4 GN



NEUTRAL DISPLAY WITH LIGHT 2GN -3GN - 4 GN



INTELLIGENT DESIGN



REFRIGERATED DISPLAYS WITH ADJUSTABLE BOTTOM

Cubic and curved refrigerated displays have an adjustable bottom that enables to display bottles of different heights. They also allow an immediate, effortless access to the ventilation system for easy cleaning and maintenance.



EFFICIENT, DYNAMIC COOLING REFRIGERATED SYSTEM

Chilled airflow is channeled through a double glazed system at the back to create a curtain of continuously renewed, fresh air coming from the fans of the well. Opening holes on the back doors and the walls act as chilled air diffusers among the shelves.



SAFETY GLASSES

Display walls and shelves made of tempered glass to ensure safety.

Glasses are firmly fixed to the structure by using discrete, stainless steel fittings.



CONTROL PANEL EASILY DISASSEMBLED

All displays designed to easily disassemble control panel and place it on the front, at the sides or even on the counter installed under the drop-in element

Control panel has two (2) switches, one to turn on the cooling unit and the other to turn on/off the lights.



Cubic displays with refrigerated well

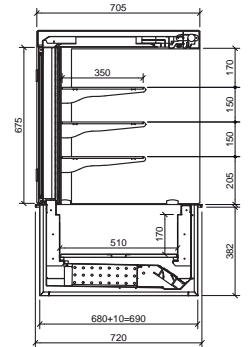
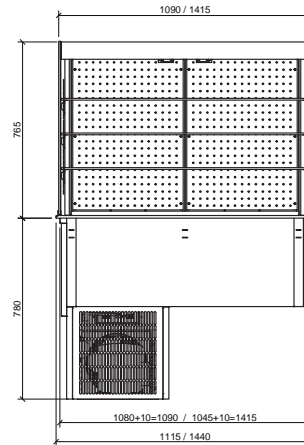
Cubic refrigerated displays and wall-mounted cubic refrigerated displays



VCRA-CV-CT

CUBIC REFRIGERATED DISPLAYS WITH HINGED BACK DOORS

- Display open on the customer side.
- **Hinged back doors, providing easy access for staff to product at any time.**
- Height-adjustable, insulated, drop-in refrigerated well of 200 mm width.
- Compact fluorescent lamps integrated on top of the unit.
- Efficient, blown-air refrigeration system.
- **Operating temperature:**
 - In the well section: 0 °C / 4°C
 - In the open display section: 5 °C / 10°C



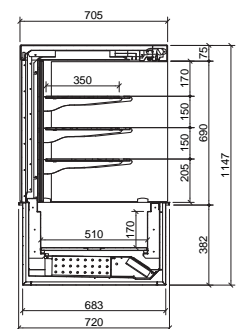
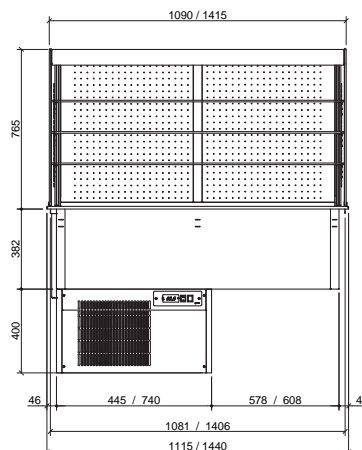
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Type of display
		length	width	high	length	width		
VCRA-CV-CT-311	19030419	1115	720	1547	1090	690	3 GN 1/1	820
VCRA-CV-CT-411	19030421	1440	720	1547	1415	690	4 GN 1/1	979



VCRM-CV-CT

WALL-MOUNTED CUBIC REFRIGERATED DISPLAYS

- Display open on the customer side.
- Closed backside section, with chamber that allows channeled airflow.
- Height-adjustable, insulated, drop-in refrigerated well of 200 mm width.
- Compact fluorescent lamps integrated on top of the unit.
- Efficient, blown-air refrigeration system.
- **Operating temperature:**
 - In the well section: 0 °C / 4°C
 - In the open display section: 5 °C / 10°C



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Type of display
		length	width	high	length	width		
VCRM-CV-CT-311	19030422	1115	720	1547	1090	690	3 GN 1/1	820
VCRM-CV-CT-411	19030423	1440	720	1547	1415	690	4 GN 1/1	979

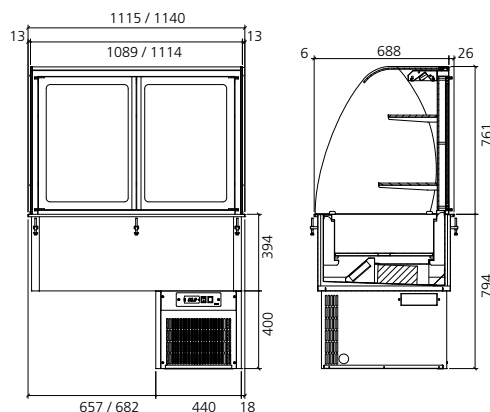


VRA-CV



REFRIGERATED BLOWN-AIR DISPLAYS WITH SERVICE DOORS.

- Refrigerated display with drop-in refrigerated well of 720 mm width
- Especially designed for displaying, storing and servicing cold food and drinks.
- Hinged back doors, providing easy access for staff to product at any time,
- Compact fluorescent lamps integrated on top of the unit.
- **Operating temperature:**
 - In the well section: 0 °C / 4 °C
 - In the display section (when open): 5 °C / 10 °C
 - In the display section (when closed): 3 °C / 6 °C
- **Three (3) refrigerated displays options:**
 1. Open on the customer side, VRA-CV models.
 2. Open, with a roll-down curtain, VRA-CV-CT models.
 3. Closed on the customer side, VRC-CV-CR models.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)	Type of front
		length	width	high	length	width			
VRA-CV-311	19011462	1115	720	1555	1090	690	3 GN 1/1	820	Open customer side
VRA-CV-411	19017065	1440	720	1555	1415	690	4 GN 1/1	979	Open customer side
VRA-CV-CT-311	19011482	1115	720	1555	1090	690	3 GN 1/1	820	Open with night screen
VRA-CV-CT-411	19017066	1440	720	1555	1415	690	4 GN 1/1	979	Open with night screen
VRC-CV-CR-311	19011943	1115	720	1555	1090	690	3 GN 1/1	820	Close customer side
VRC-CV-CR-411	19017067	1440	720	1555	1415	690	4 GN 1/1	979	Close customer side

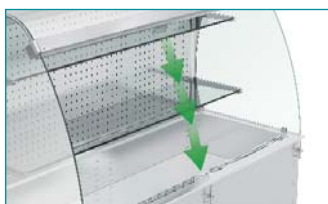
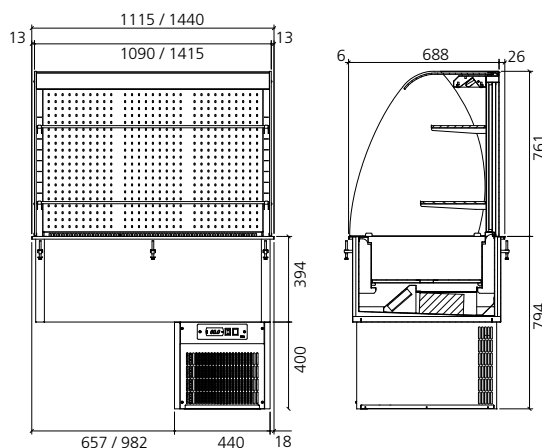


VRM-CV-CT



WALL-MOUNTED REFRIGERATED BLOWN-AIR DISPLAYS

- Closed backside section, instead of hinged doors.
- Access to product through the frontside.
- Compact fluorescent lamps integrated on top of the unit.
- **Operating temperature:**
 - In the well section: 0 °C / 4 °C.
 - In the display section: 5 °C / 10 °C.
- **Two (2) refrigerated displays options:**
 1. Open on the customer side, VRM-CV models.
 2. Open, with a roll-down curtain, VRM-CV-CT models.



VRM-CV-CT model comes with a roll-down curtain, or night screen, on the customer's side, for better product conservation once the service has ended.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)	Type of front
		length	width	high	length	width			
VRM-CV-311	19017068	1115	720	1555	1090	690	3 GN 1/1	820	Open customer side
VRM-CV-411	19011450	1440	720	1555	1415	690	4 GN 1/1	979	Open customer side
VRM-CV-CT-311	19017069	1115	720	1555	1090	690	3 GN 1/1	820	Open with roll-down curtain
VRM-CV-CT-411	19012126	1440	720	1555	1415	690	4 GN 1/1	979	Open with roll-down curtain



Drop-In Supreme Refrigerated displays

- Specially designed for displaying, storing and servicing cold food and drinks.
- Sliding glass back doors, providing easy access for staff to product at any time. Double glazed side panes with inside air chamber.
- Lift-up hinged front doors, providing easy access on customer's side.
- Two (2) perforated stainless steel, height-adjustable shelf plates.
- Compact fluorescent lamps integrated on top of the unit.
- Refrigeration with forced air evaporator and condensing unit, located on the top of the display.
- Operating voltage and frequency: 230/1/50Hz.



VRISF. display without base



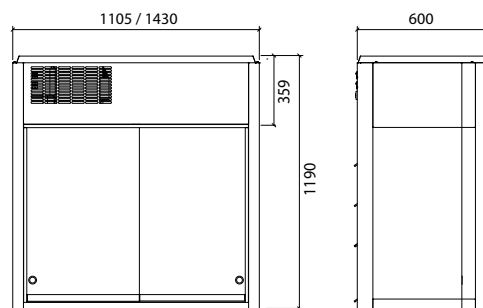
VRIF. display with base

INDEPENDENT REFRIGERATED DISPLAYS

- Independent refrigerated displays with an insulated bottom base or without bottom base.
- Specially designed for displaying, storing and servicing cold food and drinks.
- Refrigeration with forced air evaporator and condensing unit, located on the top of the display.
- Tray with an automatic evaporation system for the defrosted water.
- Operating temperature: 5 °C / 10 °C.

VRISF: Models without bottom base are designed to be placed on top of refrigerated wells. When placed on top of other surfaces, it is required to meet insulation conditions and have a system to collect the condensed water produced.

VRIF: Models with an insulated bottom base and a 1/2" drainage valve. It could be placed on top of any type of surface.



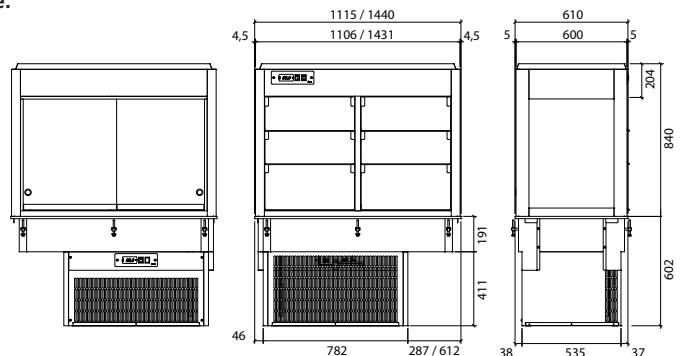
Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Type of display
		length	width	high			
VRISF-311	19017070	1105	600	1135	3 GN 1/1	1231	Bottomless
VRISF-411	19017071	1430	600	1135	4 GN 1/1	1265	Bottomless
VRIF-311	19017072	1105	600	1135	3 GN 1/1	1231	Bottom base
VRIF-411	19017073	1430	600	1135	4 GN 1/1	1265	Bottom base

STATIC REFRIGERATED DISPLAYS WITH WELL

- Static refrigerated display with drop-in refrigerated well of 610 mm width,
- Specially designed for displaying, storing and servicing delicate foods. Static refrigeration has no fans preventing food from drying or product damage.
- 160 mm deep well with static refrigeration system.
- Rounded internal edges, to make cleaning operations easier, guaranteeing the maximum hygiene.
- Refrigeration condensing unit for display and well located on the top of the display.
- 1/2" drainage valve for the well and 1/2" drainage pipe for the display unit.
- Two (2) control panels, one for the well and another for the display unit.
- **Operating temperature:**
 - In the well: 2 °C/8 °C.
 - In the display section: 5 °C / 10 °C.



VR-C
Display with basin



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
VR-C-311	19010559	1115	610	1420	1090	585	3 GN 1/1	720
VR-C-411	19010955	1440	610	1420	1415	585	4 GN 1/1	1131



CURVED HEATED DISPLAY WITH SLIDING BACK DOORS

- Sliding glass back doors, providing easy access for staff to product at any time.
- Heated display built with a flat hot plate made of glass ceramic for displaying, holding and serving hot dishes.
- Shelf is made of a structure with glass ceramic surface.
- Glass ceramic heating system using hidden silicon resistors attached to the bottom of the plate. Silicon resistors improve heating performance, ensure temperature uniformity and reduce electrical consumption.
- Most suitable for the display of food that does not require moist air such as pizzas, roasts, etc.
- Integrated halogen lamps are below the shelf and the top of display.
- Operating temperature ranges from 30 °C to 120 °C on the top plate and in the shelf.
- Two (2) control panels to adjust temperature of glass ceramic plate, glass ceramic shelf and turn on/off lights.
- Operating voltage and frequency: 400V/3N/50-60Hz.

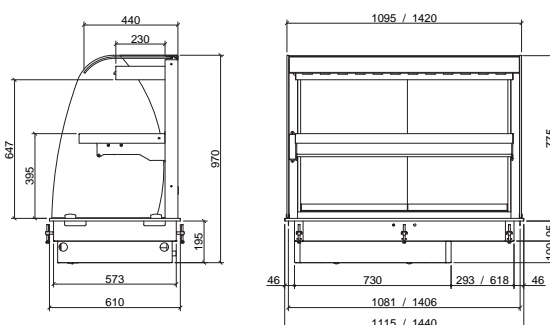
VCA-PV-EC



Two (2) control panels to adjust temperature of glass ceramic plate and glass ceramic.



Integrated ceramics & halogen lamps are below the shelf and the top of display.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
VCA-PV-EC-311	19018957	1115	610	970	1090	690	3 GN 1/1	3470
VCA-PV-EC-411	19018958	1440	610	970	1415	690	4 GN 1/1	4110



WALL-MOUNTED CURVED HEATED DISPLAY

- Closed backside section with flat, stainless steel wall.
- Access to product and service through the front-side.
- Heated display built with a flat hot plate made of glass ceramic for displaying, holding and serving hot dishes.
- Shelf is made of a structure with glass ceramic surface.
- Glass ceramic heating system using hidden silicon resistors attached to the bottom of the plate. Silicon resistors improve heating performance, ensure temperature uniformity and reduce electrical consumption.
- Most suitable for the display of food that does not require moist air such as pizzas, roasts, etc.
- Integrated halogen lamps are below the shelf and the top of display.
- Operating temperature ranges from 30 °C to 120 °C on the top plate and in the shelf.
- Two (2) control panels to adjust temperature of glass ceramic plate, glass ceramic shelf and turn on/off lights.
- Operating voltage and frequency: 400V/3N/50-60Hz.

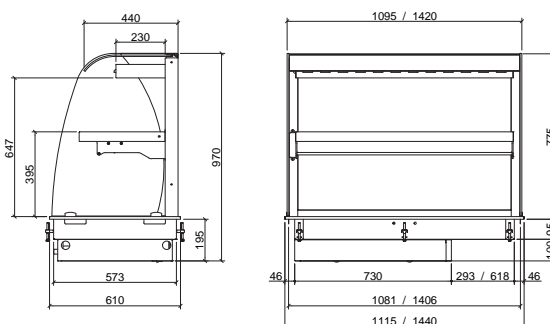
VCM-PV-EC



Two (2) control panels to adjust temperature of glass ceramic plate AND glass ceramic.



Integrated ceramics & halogen lamps are below the shelf and the top of display.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
VCM-PV-EC-311	19030424	1115	610	970	1090	690	3 GN 1/1	3470
VCM-PV-EC-411	19030428	1440	610	970	1415	690	4 GN 1/1	4110



Drop-In Supreme Neutral and hot displays



NEUTRAL AND HOT DISPLAYS

Edesa Professional neutral and hot displays flexible design allows them to be installed on drop-in bases or in any other type of worktops such as granite, stainless steel, Silestone®, etc. Integrated fluorescent lamps on light models, integrated halogen lamps in light and heat models.

Control panel with ON/OFF switch. VFIL and VIAL models with an intermediate tempered glass shelf plate as standard option. In VIL and VIC models, intermediate tempered glass shelf is not included and has to be ordered separately.

DISPLAYS WITH LIGHT AND HEAT



VIC/VIAC.
Closed/Opened bottomless display units.

DISPLAYS WITH LIGHT



VIL.
Closed, bottomless display units.



VFIL.
Closed display units with stainless steel base. Includes intermediate shelf plate.



VIAL.
Open, bottomless display units. Includes intermediate shelf plate.

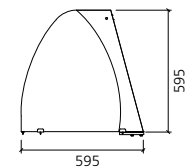
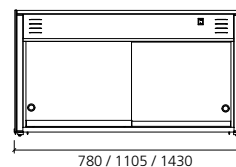
EXAMPLES OF EDESA PROFESSIONAL SOLUTIONS



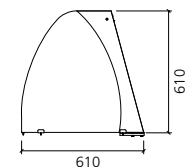
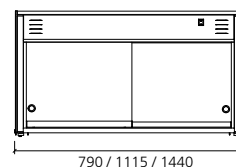
Glass ceramic hot plate + closed heated display unit.



Refrigerated top plate + closed neutral display unit with lighting + shelf plate.



Models bottomless VIC,VIAC, VIL and VIAL



Model with bottom base, VFIL



VIC

DISPLAYS WITH LIGHT AND HEAT WITHOUT BOTTOM BASE

- Structure made of stainless steel with a fine satin finish and tempered glass.
- Bottomless display, most suitable to install below an Edesa Professional element or any other type of worktop.
- VIC models with curved tempered front glass window, firmly fixed by using anodised aluminium clamps.
- Sliding back doors, providing easy access for staff to product at any time.
- Integrated halogen lamp that brilliantly illuminates and generates heat over the entire presentation surface.
- Control panel with ON/OFF switch and potentiometer to regulate the temperature.
- EC intermediate shelf plate not included. To be ordered separately as an option.

Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Description
		length	width	high			
VIC-211	19017076	780	595	595	2 GN 1/1	600	Close. Bottomless display with light and heat
VIC-311	19017077	1105	595	595	3 GN 1/1	900	Close. Bottomless display with light and heat
VIC-411	19017078	1430	595	595	4 GN 1/1	1200	Close. Bottomless display with light and heat
VIAC-211	19018954	780	595	595	2 GN 1/1	600	Open. Bottomless display with light and heat
VIAC-311	19018955	1105	595	595	3 GN 1/1	900	Open. Bottomless display with light and heat
VIAC-411	19018956	1430	595	595	4 GN 1/1	1200	Open. Bottomless display with light and heat



VIL

DISPLAYS WITH LIGHT WITHOUT BOTTOM BASE

- Structure made of stainless steel with a fine satin finish and tempered glass.
- Bottomless display, most suitable to install on any type of worktop.
- Curved tempered front glass window, firmly fixed by using anodised aluminium clamps.
- Sliding back doors, providing easy access for staff to product at any time.
- Integrated fluorescent lamp that brilliantly illuminates the entire presentation surface.
- Control panel with ON/OFF switch.
- EC intermediate shelf plate not included. To be ordered separately as an option.

Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Description
		length	width	high			
VIL-211	19017074	780	595	595	2 GN 1/1	14	Bottomless display with light
VIL-311	19017075	1105	595	595	3 GN 1/1	21	Bottomless display with light
VIL-411	19017075	1430	595	595	4 GN 1/1	28	Bottomless display with light



VFIL

VIAL

DISPLAYS WITH LIGHT AND INTERMEDIATE SHELF PLATE

- Structure made of stainless steel with a fine satin finish and tempered glass.
- Sliding back doors, providing easy access for staff to product at any time.
- Closed, tempered glass sides, firmly attached with stainless steel fittings.
- Integrated fluorescent lamp that brilliantly illuminates the entire presentation surface.
- Control panel with ON/OFF switch.
- EC intermediate shelf plate as a standard option.
- **VFIL model, closed with bottom base:**
- Display unit with stainless steel bottom base and curved tempered front glass.
- **VIAL model, open bottomless:**
- Display unit without bottom base, most suitable to be installed on any type of worktop.
- Curved glass front is not included.

Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Description
		length	width	high			
VFIL-211	19010783	790	610	610	2 GN 1/1	14	Display with light, intermediate shelf and bottom base
VFIL-311	19017079	1115	610	610	3 GN 1/1	21	Display with light, intermediate shelf and bottom base
VFIL-411	19017080	1440	610	610	4 GN 1/1	28	Display with light, intermediate shelf and bottom base
VIAL-211	19011364	780	595	595	2 GN 1/1	14	Bottomless display with light and intermediate shelf
VIAL-311	19017081	1105	595	595	3 GN 1/1	21	Bottomless display with light and intermediate shelf
VIAL-411	19017082	1430	595	595	4 GN 1/1	28	Bottomless display with light and intermediate shelf

EC INTERMEDIATE SHELF



EC

Model	Reference	Dimensions (mm)		Capacity GN	For cabinets
		length	width		
EC-211	19017097	760	307	2 GN 1/1	VIC-211 and VIL-211
EC-311	19017098	1085	307	3 GN 1/1	VIC-311 and VIL-311
EC-411	19017099	1410	307	4 GN 1/1	VIC-411 and VIL-411



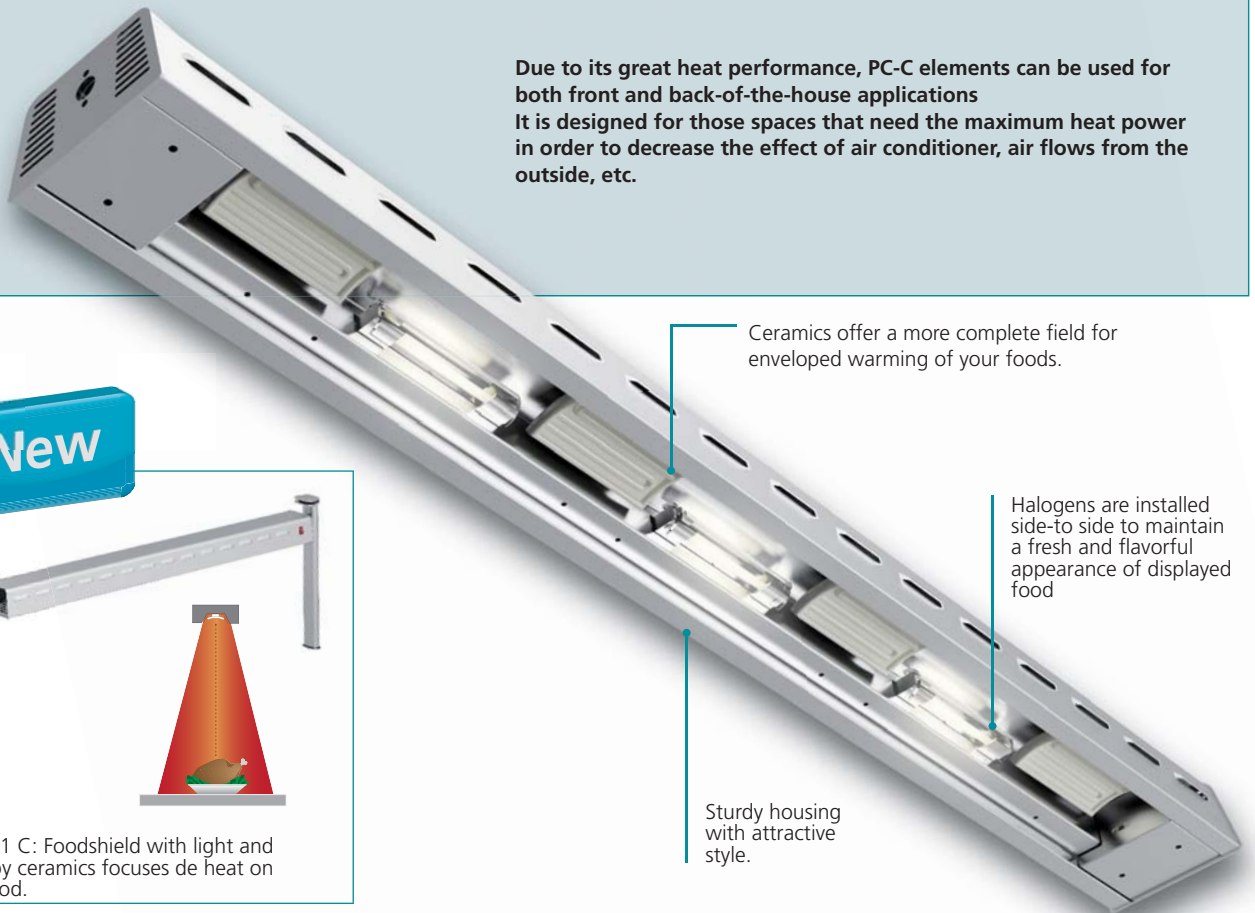
FOODSHIELDS, BRACKETS AND GLASS PANELS

- Edesa Professional foodshields are the perfect complement to every food serving system. Not only they protect and illuminate the products on display, but also have an appealing design for enhanced food merchandising.
- Made of stainless steel with a fine satin finish.
- Brackets are made of stainless steel oblong tube, with clamps to hold the glass at its top.
- Brackets are fixed to the worktop by using screwing plates underneath.
- Control panel with ON/OFF switch and operating light pilot in models with light or light and heat.
- Operating voltage and frequency: 230/1/50 Hz
- Foodshield models (PL, PC, PC-C or SPCC) and glass models (CC) to be ordered separately. Units displayed in pictures are comprised of two different references, foodshield and glass.
- Digital thermometers could be attached into foodshield units with light and heat.



Bottom view of a PC-C foodshield with light and heat by ceramics that generates intense heat energy.

Due to its great heat performance, PC-C elements can be used for both front and back-of-the-house applications
It is designed for those spaces that need the maximum heat power in order to decrease the effect of air conditioner, air flows from the outside, etc.



Ceramics offer a more complete field for enveloped warming of your foods.

Halogens are installed side-to-side to maintain a fresh and flavorful appearance of displayed food

Sturdy housing with attractive style.

New



PC-411 C: Foodshield with light and heat by ceramics focuses de heat on the food.



PL-411

PL-411 + CC-411

FOODSHIELD WITH LIGHT

- Specially designed to protect, highlight and illuminate the products.
- Integrated fluorescent lamps provide light.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
PL-211	19017085	772	120	480	720	2 GN 1/1	8
PL-311	19012306	1097	120	480	1045	3 GN 1/1	14
PL-411	19010749	1422	120	480	1370	4 GN 1/1	21
PL-511	19012310	1747	120	480	1695	5 GN 1/1	28



PC-411

PC-411 + CC-411

FOODSHIELD WITH LIGHT AND HEAT

- Specially designed to keep warm, protect, highlight and illuminate the products.
- Integrated halogen lamps provide light and heat.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
PC-211	19010925	772	120	480	720	2 GN 1/1	480
PC-311	19010750	1097	120	480	1045	3 GN 1/1	720
PC-411	19011513	1422	120	480	1370	4 GN 1/1	960
PC-511	19010751	1747	120	480	1695	5 GN 1/1	1200



PC-411 C

PC-411 C + CC-411

FOODSHIELD WITH LIGHT AND HEAT BY CERAMICS

- Offers a more complete field for enveloped warming of the food due to its side-to-side ceramics foodwarmers that provide intense heat energy for a greater working space or food that needs the maximum heat transmission without drying or discoloration.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
PC-211 C	19030739	772	120	480	720	2 GN 1/1	920
PC-311 C	19030751	1097	120	480	1045	3 GN 1/1	1440
PC-411 C	19030752	1422	120	480	1370	4 GN 1/1	1960
PC-511 C	19030753	1747	120	480	1695	5 GN 1/1	2480



SPCC

SPCC + CC-411

STANDARD BRACKETS FOR GLASS PANELS

- Set of two (2) brackets for installation of curved protective glass panels.
- Highly recommended to be installed, with their corresponding glass panels, to protect all types of foods particularly those to be displayed at room temperature.

Model	Reference	External dimensions (mm)		
		length	width	high
SPCC	19012493	75	85	480

CURVED GLASS PANELS FOR FOODSHIELDS

- Curved tempered glass to be used in combination with Edesa Professional foodshields.
- Bring protection to food against sneezing, coughing or breathing.
- Fixed by using a clamp system included with the foodshield.



CC

Model	Reference	External dimensions (mm)		Capacity GN	For cabinet
		length	width		
CC-211	19010926	675		590	60
CC-311	19010665	1000		590	60
CC-411	19010664	1325		590	60
CC-511	19010666	1650		590	60



Buffet elements. Drop-In Supreme Foodshield brackets



SPCF-L
Set of two (2) side brackets

SPCF-C
Central bracket



SPCF-L side brackets + DFG straight front glass panel.



SPCFE-L
Set of two (2) side brackets.

SPCFE-C
Central bracket.



SPCFE-L side brackets + DFG straight front glass panel + CE shelf plate glass panel



SPCI-L
A set of two (2) side brackets.

SPCI-C
Central bracket.



SPCI-L side bracket + DFG straight front glass panel.

BRACKETS FOR FRONT GLASS PANELS

- Specially designed for installation of protective glass front panels. Highly recommended as food protective element in show-cookings or display areas with supporting service
- Made of stainless steel with a fine satin finish.
- **Two models available:**
- SPCF-L: Set of two (2) side brackets.
- SPCF-C: One (1) central bracket.
- DFG straight front glass protective panel is not included and has to be ordered separately.

Requirements for the installation of a single front glass panel:

One (1) set of SPCF-L side brackets (clamps on one side).

Requirements for the installation of two or more front glass panels:

One (1) set of SPCF-L side brackets (clamps on one side) and one (1) or more SPCF-C central brackets (clamps on both sides).

Model	Reference	External dimensions (mm)			Description
		length	width	high	
SPCF-L	19010648	75	80	420	Side brackets
SPCF-C	19017086	100	80	420	Central bracket

BRACKETS FOR FRONT AND SHELF PLATE GLASS PANELS

- Specially designed for installation of protective front and shelf plate glass panels. Highly recommended as food protective element in show-cookings or display areas with supporting service
- Made of stainless steel with a fine satin finish.
- **Two models available:**
- SPCFE-L: Set of two (2) side brackets.
- SPCFE-C: One (1) central bracket.
- DFG straight front protective glass panel is not included and has to be ordered separately.

Requirements for the installation of a single front glass panel:

One (1) set of SPCFE-L side brackets (clamps on one side).

Requirements for the installation of two or more front glass panels:

One (1) set of SPCFE-L side brackets (clamps on one side) and one (1) or more SPCFE-C central brackets (clamps on both sides).

Model	Reference	External dimensions (mm)			Description
		length	width	high	
SPCFE-L	19011480	75	80	433	Side brackets
SPCFE-C	19017087	100	80	433	Central bracket

BRACKETS FOR TILTED FRONT GLASS PANELS

- Specially designed for installation of protective tilted front glass panels. Highly recommended as food protective element in show-cookings or display areas with supporting service.
- Made of stainless steel with a fine satin finish.
- **Two models available:**
- SPCF-L: Set of two (2) side brackets.
- SPCF-C: One (1) central bracket.
- DFG straight front protective glass panel is not included and has to be ordered separately.

Requirements for the installation of a single tilted front glass panel:

One (1) set of SPCF-L side brackets (clamps on one side).

Requirements for the installation of two or more tilted front glass panels:

One (1) set of SPCF-L side brackets (clamps on one side) and one (1) or more SPCF-C central brackets (clamps on both sides).

Model	Reference	External dimensions (mm)			Description
		length	width	high	
SPCI-L	19013912	75	80	420	Side brackets
SPCI-C	19017088	100	80	420	Central bracket

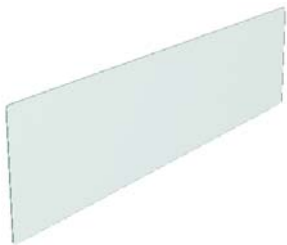


GLASS PANELS

- In combination with foodshields and brackets, glass panels are an essential component to comply with food safety standards.
- Edesa Professional offers a wide range of glass panels that provide countless options for protecting food on display.
- Visual-appealing, stylish, shiny and safe serving spaces could be created with Edesa Professional glass panels. Whilst stainless steel elements have been reduced in number and dimensions, glass panels' size has increased. As a result, food could be seen everywhere and sales thrive.
- All glass panels are tempered, whether they are straight vertical, straight for shelving, or curved ones.



Set containing the PL foodshield unit + CC curved glass panel + DFG straight front glass panel + KS brackets kit.



DFG

STRAIGHT FRONT GLASS PANELS

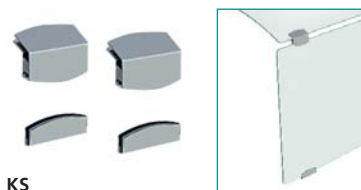
Model	Reference	Dimensions (mm)		Capacity GN
		length	width	
DFG-211	19017094	675	395	2 GN 1/1
DFG-311	19010927	1000	395	3 GN 1/1
DFG-411	19010662	1325	395	4 GN 1/1
DFG-511	19010663	1650	395	5 GN 1/1



CE

STRAIGHT SHELF PLATE GLASS PANELS

Model	Reference	Dimensions (mm)		Capacity GN
		length	width	
CE-211	19017095	724	250	2 GN 1/1
CE-311	19011481	1049	250	3 GN 1/1
CE-411	19017096	1374	250	4 GN 1/1



KS

BRACKET KITS FOR INSTALLATION OF GLASS PANELS

Model	Reference	Description
KS	19011516	Set of stainless steel brackets for installation of glass panels



EN2C

SHELVING UNIT WITH 2 GLASS SHELF PLATES

- Shelving unit with two (2) tempered glass shelf plates. Made of stainless steel with a fine satin finish.
- Two (2) 60 x 30 x 2 mm brackets made of stainless steel oblong tube. Fixed to the worktop by using screwing plates underneath.
- Height-adjustable support bases for glass panels made of reinforced stainless steel.
- Two (2), three (3) and four (4) GN1/1 lengths available in EN2C models.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	high		
EN2C-211	19017091	775	375	465	720	2 GN 1/1
EN2C-311	19017092	1100	375	465	1045	3 GN 1/1
EN2C-411	19017093	1425	375	465	1370	4 GN 1/1



Buffet modules. Drop-In Supreme Accessories



TDP

DIGITAL THERMOMETERS

- Digital thermometers could be attached into foodshield units, so customers can monitor the temperature of a particular drop-in element (except model PV, glass ceramic top plate).
- Frame made of stainless steel.
- Easy and quick installation under Edesa Professional foodshields.

Model	Reference	External dimensions (mm)		
		length	width	high
TDP	19010748	120	110	40



PMC

HEATER LAMPS

- Heater overhead lamp made of stainless steel.
- Light and heat provided through integrated halogen lamps.
- 60 x 30 x 2 mm bracket made of oblong stainless steel.
- Fixed to the worktop by using screwing plates underneath. Easy to attach to Edesa Professional Drop-In elements or any other type of worktop.

Model	Reference	External dimensions (mm)			Power (W)
		length	width	high	
PMC	19013911	555	140	555	240



SUV-211

CUTLERY AND CONDIMENT STANDS

- Stand to be used in self-service or cafeteria environments as a cutlery and condiment tray to store napkins, cutlery, tablecloths, trays, glasses, salt, pepper, sugar, ketchup, bread, etc.
- Made of stainless steel with a fine satin finish. Four (4) 60 x 30 x 2 mm oblong stainless steel legs.
- Easy to install on any worktop.
- Tilting upper tray with a space for one (1) GN 1/1 pan for condiments; four (4) GN 1/6 containers and one (1) GN 1/3 container for cutlery (cutlery not included).
- Tilting intermediate tray with space for glasses, protected by perimeter bar.
- Trays and other objects can be stored under the stand legs.

Model	Reference	External dimensions (mm)			Capacity GN
		length	width	high	
SUV-211	19017090	785	600	680	2 GN 1/1



S3E

COLUMN STANDS

- Stand with three (3) shelf plates to be used in buffets or self-service environments to display and store elements such as sauces, oil, vinegar, etc.
- Made of stainless steel with a fine satin finish. One (1) 60 x 30 x 2 mm oblong oblong stainless steel leg.
- Slots to adjust shelf plates height on both sides of the stand.
- Three (3) 155 x 205 x 15 mm stainless steel trays included.

Model	Reference	External dimensions (mm)		
		Length	Width	Height
S3E	19017089	370	205	480



CP

HEATED OR NEUTRAL WELLS TO STORE PLATES

- Drop-in element to make neutral/hot plates available in buffet areas.
- Made of stainless steel.
- Internal dimensions of well are 600 x 300 x 200 mm.
- Rectangular shaped well, with straight edges, able to store two stacks of plates with a maximum diameter of 280 mm.
- Hot air generated by ribbed resistor with tangential fans, ON/OFF switch and operating light pilot in heating model.

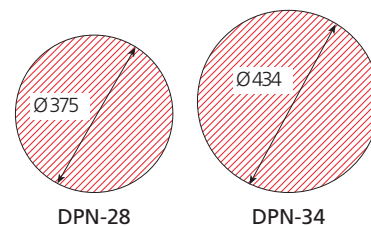
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Description	Power (W)	Voltage (V)
		length	width	high	length	width			
CP	19017100	712	422	252	330	640	Neutral	-	-
CPC	19017101	712	422	350	330	640	Heated	750	230/1N - 50 Hz



DPN-28

NEUTRAL PLATE DISPENSERS

- Special system with steel springs, keeping the plates at a constant level for easy service. Elasticity can be adjusted according to the weight of the plates, turning on/off the springs.
- Adjustable diameter plate size system, with 3 flexible rods that work as a plate stacking guides.
- Easy to place and remove.
- Approximate capacity (depending on plate thickness): 40/45 plates.
- Maximum load: 45 Kg.
- Made of stainless steel.



Model	Reference	External dimensions (mm)	Ø Plates measures
DPN-28	19000880	730 x 391	180 ÷ 280 mm
DPN-34	19000883	730 x 451	240 ÷ 340 mm

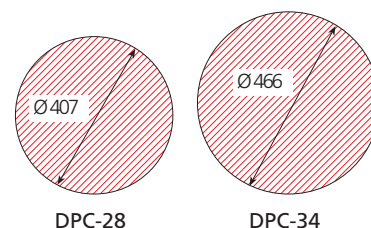


DPC-28 + TDP-28

DPC-28

HEATED PLATE DISPENSERS

- Special system with steel springs, keeping the plates at a constant level for easy service. Elasticity can be adjusted according to the weight of the plates, turning on/off the springs.
- Adjustable diameter plate size system, with 3 flexible rods that work as a plate stacking guides.
- Made of stainless steel, with an injected CFC-free, ecological polyurethane, 40 Kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings
- Easy to place and remove.
- Approximate capacity (depending on plate thickness): 40/45 plates.
- Maximum load: 45 Kg.
- Control box with an adjustable thermostat, operating light pilot and plugwire.
- Electrical output: 480 W.
- Operating voltage: 230 V.



Model	Reference	External dimensions (mm)	Ø Plates measures
DPC-28	19000879	420 x 730	180 ÷ 280 mm
DPC-34	19000873	480 x 730	240 ÷ 340 mm



TDP-28

TDP-34

COVERS FOR PLATE DISPENSERS

- Plastic covers to maintain the plate temperature in the dispensers.
- Available for both 280 mm and 340 mm diameter dispensers.

Model	Reference	External dimensions (mm)	Ø Plates measures
TDP-28	19001964	Ø 340 x 60	280 mm
TDP-34	19001965	Ø 400 x 60	340 mm



DCN-55

BASKET DISPENSERS

- Specially designed for storing standard size 500 x 500 mm crockery baskets.
- Special system with steel springs, keeping the baskets at a constant level for easy service. Elasticity can be adjusted according to the weight of the baskets, turning on/off the springs.
- Easy to place and remove.
- Maximum load: 120 Kg.
- Capacity: 5/6 baskets with a depth of 110 mm.
- Made of stainless steel.

Model	Reference	External dimensions (mm)	Cut-out dimensions (mm)
DCN-55	19000876	600 x 640 x 710	535 x 610