

Drop-In Elegance



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Drop-In Elegance

DROP-IN ELEGANCE

Edesa presents the new range of **Drop-In Elegance** with a wide variety of built-in elements to project and construct complete buffets, self service or free-flow systems. The design of Elegance range has been done to increase the visibility and exposure of products displayed.

The range is composed of cold elements, hot elements, refrigerated displays, foodshields and accessories. Upon request the refrigerated elements can be autonomous or set up for connection to a remote refrigeration group. Tops and wells are made of stainless steel to ensure the maximum convenience of use and perfect hygiene.

DROP-IN ELEGANCE RANGE

REFRIGERATED ELEMENTS



Refrigerated Plates
3GN - 4GN - 5 GN
0°C - 8°C / Static Cold



Refrigerated Wells
3GN - 4GN - 5 GN
2°C - 8°C / Static Cold



Refrigerated display
3GN - 4GN
5°C - 10°C / Ventilated cold



Independent refrigerated display
3GN - 4GN
5°C - 10°C / Ventilated cold

HOT ELEMENTS



Wet bain-marie single control
2GN - 3GN - 4GN - 5 GN
30°C - 90°C / Water Function



Wet bain-marie multi control
2GN - 3GN - 4GN
30°C - 90°C / Water Function



Dry bain-marie wells
2GN - 3GN - 4GN - 5 GN
30°C - 90°C / Air Function



Glass ceramic top plate
2GN - 3GN - 4GN - 5 GN
40°C - 120°C



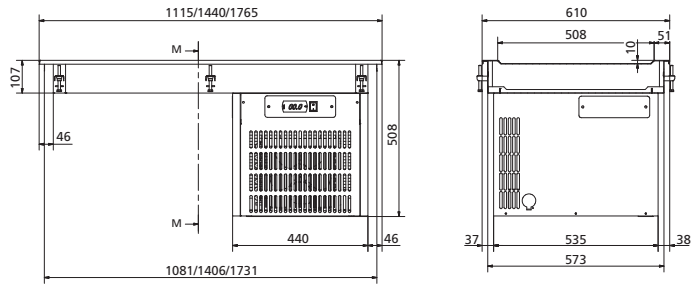
DRFP-411-CU

REFRIGERATED TOP PLATES

- Refrigerated top plate with cold unit included (Optionally elements can be supplied for connection to a remote refrigeration group.)
- Structure entirely made of stainless steel.
- Working surface recessed 10 mm below counter top.
- Control panel with digital thermostat, thermometer and ON/OFF switch.
- Tray with automatic evaporation of condensing water.
- Refrigerant gas R134a.
- Copper coil refrigeration in the base of the plate.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- ½" Drain Valve.
- Operating temperature for refrigerated top plate: 0°C / 8°C
- Operating voltage and frequency: 230V/1/50Hz



Control fixed in a recessed space to protect it when making the installation.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DRFP-311-CU	19018947	1115	610	508	1090	585	3 GN 1/1	310
DRFP-411-CU	19018948	1440	610	508	1415	585	4 GN 1/1	310
DRFP-511-CU	19018949	1765	610	508	1740	585	5 GN 1/1	310



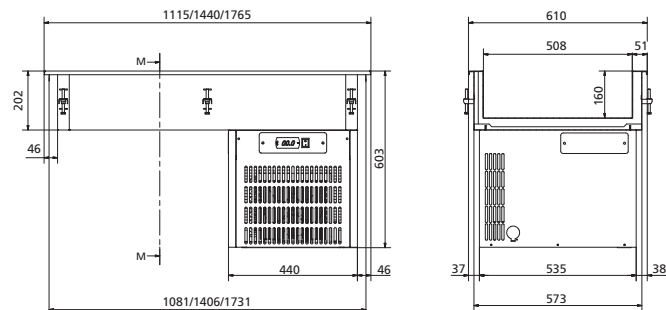
DRFB-411-CU

REFRIGERATED WELLS

- Refrigerated well with cold unit included (Optionally elements can be supplied for connection to a remote refrigeration group.)
- Structure entirely made of stainless steel.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm.
- Control panel with digital thermostat, thermometer and ON/OFF switch.
- Refrigerant gas R134a.
- Copper coil refrigeration in the base of the plate.
- Tray with automatic evaporation of condensing water.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- ½" Drain Valve
- Operating temperature for refrigerated well: 2°C / 8°C
- Operating voltage and frequency: 230V/1/50Hz



Control fixed in a recessed space to protect it when making the installation.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DRFB-311-CU	19018943	1115	610	603	1090	585	3 GN 1/1	310
DRFB-411-CU	19018944	1440	610	603	1415	585	4 GN 1/1	310
DRFB-511-CU	19018945	1765	610	603	1740	585	5 GN 1/1	310



Drop-In Elegance

Hot elements. Bain Marie with water



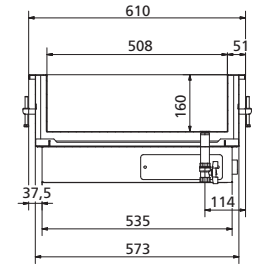
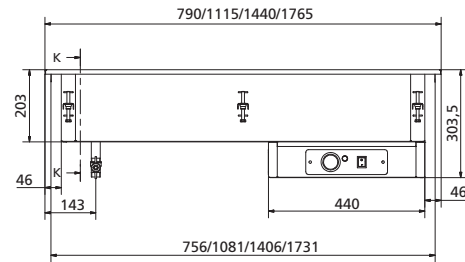
DBM-511-S-W

WET BAIN MARIE WELLS

- Hot bain Marie function with water.
- Analog thermostat for an easy and quick set temperature.
- Structure entirely made of stainless steel.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon resistance for an efficient work and heat transmission.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- ¾" Drain Valve.
- Operating temperature for hot bain Marie well: 30°C / 90°C.
- Operating voltage and frequency: 230V/1/50-60Hz.



Temperature set easy and quick to adjust.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DBM-211-S-W	19018930	790	610	304	765	585	2 GN 1/1	1600
DBM-311-S-W	19018932	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411-S-W	19018933	1440	610	304	1415	585	4 GN 1/1	3000
DBM-511-S-W	19018934	1765	610	304	1740	585	5 GN 1/1	3000



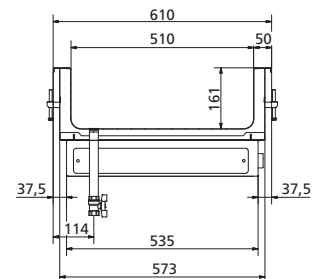
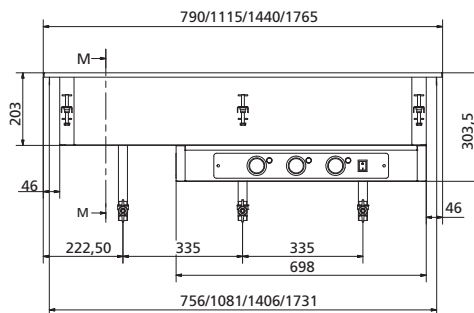
DBM-411-M-W

WET BAIN MARIE WITH INDIVIDUAL WELLS

- Hot Bain Marie with individual wells and function with water
- Suitable to control the correct temperature of service for different kind of foods.
- Structure entirely made of stainless steel.
- Each basin is controlled by a single analog thermostat.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon resistance for an efficient work and heat transmission.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- ½" Drain Valve.
- Operating temperature for hot well bain Marie in each well: 30°C / 90°C.
- Operating voltage and frequency: 230V/1/50-60Hz.



The temperature for each container can be set by its own control.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DBM-211-M-W	19018936	790	610	304	765	585	2 GN 1/1	1600
DBM-311-M-W	19018937	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411-M-W	19018938	1440	610	304	1415	585	4 GN 1/1	3200



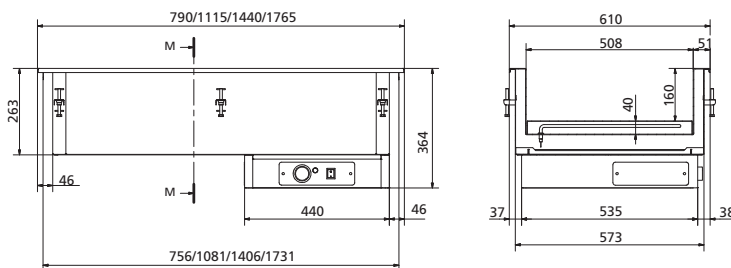
DBM-511-S-A

DRY BAIN MARIE WELLS

- Hot bain Marie function by air static heat.
- Heat produced by resistances protected by perforated shelves manufactured in stainless steel.
- Structure entirely made of stainless steel.
- Element suitable for applications that can not fill or drain the water constantly.
- Tank easy to clean.
- Access to the resistances by just removing the protections without need of tools.
- Analog thermostat for an easy and quick set temperature.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- Operating temperature for hot dry bain Marie well: 30°C / 90°C
- Operating voltage and frequency: 230V/1/50-60Hz



Clamps ensure an uniform fit and grip on the counter.



Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		length	width	high	length	width		
DBM-211-S-A	19018939	790	610	364	765	585	2 GN 1/1	1200
DBM-311-S-A	19018940	1115	610	364	1090	585	3 GN 1/1	1800
DBM-411-S-A	19018941	1440	610	364	1415	585	4 GN 1/1	2400
DBM-511-S-A	19018942	1765	610	364	1740	585	5 GN 1/1	3000



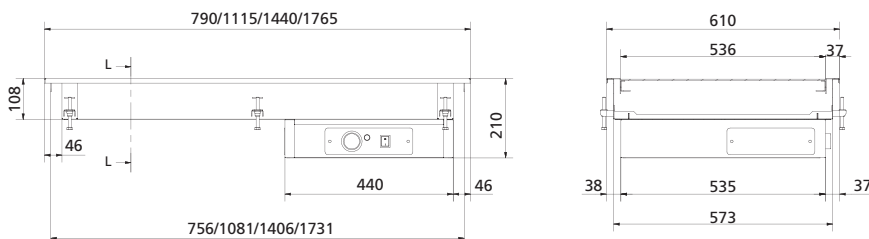
DV-511-S

GLASS CERAMIC TOP PLATES

- Flat hot plate made of glass ceramic.
- Efficient heat produced by silicon resistances distributed below the glass in each GN position, this assures that the temperature is transmitted efficiently to every single GN pan on the plate.
- Analog thermostat for an easy and quick set temperature.
- Structure entirely made of stainless steel.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- Operating temperature for hot glass ceramic top plate: 40°C / 120°C.
- Operating voltage and frequency: 230V/1/50-60Hz.



Temperature set easy and quick to adjust.



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



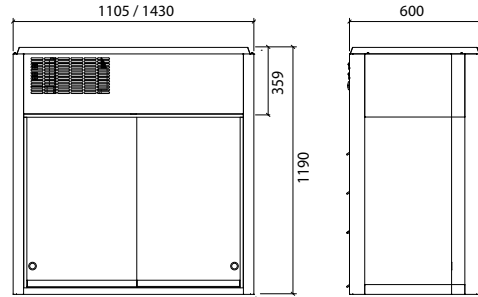
Drop-In Elegance Refrigerated displays



DRFS-411-B

INDEPENDENT REFRIGERATED DISPLAYS

- Refrigerated displays can be used to merchandise everything from drinks to desserts. The product is designed to be at customer's sight and use.
- Model with bottom base completely insulated and designed to be placed on any kind of surface.
- Sliding back doors, providing easy access for staff to product at any time.
- Tray with an automatic evaporation system for the defrosted water.
- Double glazed side panes with inside air chamber.
- Lift-up hinged front doors, providing easy access on customer's side.
- Two 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.
- Temperature range: 5°C / 10°C
- Operating voltage and frequency: 230/1/50Hz.



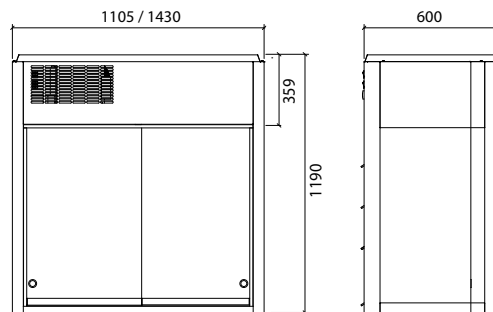
Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Type of display
		length	width	high			
DRFS-311-B	19018950	1105	600	1135	3 GN 1/1	1231	Bottom Base
DRFS-411-B	19018951	1430	600	1135	4 GN 1/1	1265	Bottom base



DRFS-411

REFRIGERATED DISPLAYS

- Refrigerated displays can be used to merchandise everything from drinks to desserts. The product is designed to be at customer's sight and use.
 - Model without bottom base 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.
 - Sliding back doors, providing easy access for staff to product at any time.
 - Tray with an automatic evaporation system for the defrosted water.
 - Double glazed side panes with inside air chamber.
 - Lift-up hinged front doors, providing easy access on customer's side.
 - Two 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.
Temperature range: 5°C / 10°C
Operating voltage and frequency: 230/1/50Hz.



Model	Reference	External dimensions (mm)			Capacity GN	Power (W)	Type of display
		length	width	high			
DRFS-311	19018952	1105	600	1135	3 GN 1/1	1231	Bottomless
DRFS-411	19018953	1430	600	1135	4 GN 1/1	1265	Bottomless



FOODSHIELDS WITH GLASS

- Foodshields are the complement to protect the products displayed and minimize the potential for contamination by a customer.
- Designed to be installed on Drop-In Elegance elements.
- Body structure and brackets are manufactured in Stainless Steel.
- Brackets are made of pipe with clamps to hold the glass at the top.
- Brackets are fixed to the worktop by using screwing plates underneath. The fixing is very strenght due to the 2 screws per column.
- In models with light & heat or light, an ON/OFF switch is built in the front side with an orange light pilot that indicates if the foodshield is working.
- Foodshields include the glass
- Operating voltage: 230/1/50Hz



DU-311-L-GC1

FOODSHIELD WITH LIGHT AND 1-SIDE CURVED GLASS

- Integrated fluorescent lamp provide a powerful light that enhances the visibility of product.
- Glass with 1 side curved, suitable for elements installed as self service systems where a person serves to customers.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
DU-211-L-CG1	19018969	772	552	480	720	2 GN 1/1	8
DU-311-L-CG1	19018970	1097	552	480	1045	3 GN 1/1	14
DU-411-L-CG1	19018971	1422	552	480	1370	4 GN 1/1	21
DU-511-L-CG1	19018972	1747	552	480	1695	5 GN 1/1	28



DU-311-L-GC2

FOODSHIELD WITH LIGHT AND 2-SIDES CURVED GLASS

- Integrated fluorescent lamp provide a powerful light that enhances the visibility of product.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
DU-211-L-CG2	19018973	772	590	480	720	2 GN 1/1	8
DU-311-L-CG2	19018974	1097	590	480	1045	3 GN 1/1	14
DU-411-L-CG2	19018975	1422	590	480	1370	4 GN 1/1	21
DU-511-L-CG2	19018976	1747	590	480	1695	5 GN 1/1	28



DU-311-H-GC1

FOODSHIELD WITH LIGHT & HEAT AND 1-SIDE CURVED GLASS

- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.
- Glass with 1 side curved, suitable for elements installed as self service systems where a person serves to customers

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
DU-211-H-CG1	19018977	772	552	480	720	2 GN 1/1	240
DU-311-H-CG1	19018978	1097	552	480	1045	3 GN 1/1	360
DU-411-H-CG1	19018979	1422	552	480	1370	4 GN 1/1	480
DU-511-H-CG1	19018980	1747	552	480	1695	5 GN 1/1	600

FOODSHIELD WITH LIGHT & HEAT AND 2-SIDES CURVED GLASS

- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.

Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.



DU-311-H-GC2

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
DU-211-H-CG2	19018981	772	590	480	720	2 GN 1/1	240
DU-311-H-CG2	19018982	1097	590	480	1045	3 GN 1/1	360
DU-411-H-CG2	19018983	1422	590	480	1370	4 GN 1/1	480
DU-511-H-CG2	19018984	1747	590	480	1695	5 GN 1/1	600



NEUTRAL FOODSHIELD AND 1-SIDE CURVED GLASS

- Brings protection to food against sneezing, coughing or breathing.
- Glass with 1 side curved, suitable for elements installed as self service systems where a person serves to customers



DU-311-N-GC1

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	high		
DU-211-N-CG1	19018961	762	552	480	720	2 GN 1/1
DU-311-N-CG1	19018962	1087	552	480	1045	3 GN 1/1
DU-411-N-CG1	19018963	1412	552	480	1370	4 GN 1/1
DU-511-N-CG1	19018964	1737	552	480	1695	5 GN 1/1

NEUTRAL FOODSHIELD AND 2-SIDES CURVED GLASS

- Brings protection to food against sneezing, coughing or breathing.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

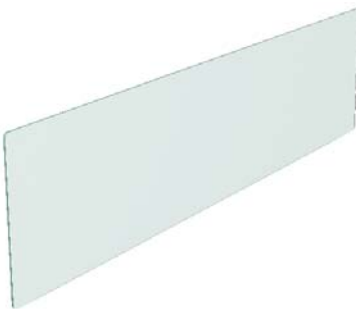


DU-311-N-GC2

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	high		
DU-211-N-CG2	19018965	762	590	480	720	2 GN 1/1
DU-311-N-CG2	19018966	1087	590	480	1045	3 GN 1/1
DU-411-N-CG2	19018967	1412	590	480	1370	4 GN 1/1
DU-511-N-CG2	19018968	1737	590	480	1695	5 GN 1/1

FRONT GLASS

- Designed to be attached to curved glasses. A kit of brackets should be demanded to attach the front glass to curved glasses.
- Brings complete protection to food and avoids that customers can get into displayed area.
- Made of tempered glass.

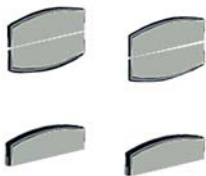


CF-311

Model	Reference	External 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

BRACKETS KIT FOR INSTALLATION OF GLASS PANELS

- Kit for attaching the front glass panel to curved glass.



DAGS

Model	Reference	Description
DAGS	19018959	Set of stainless steel brackets for installation of glass panels



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.



DPN-28

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

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 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.



DPC-28

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

COVERS FOR PLATE DISPENSERS

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



TDP-28

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

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.



DCN-55

Model	Reference	External dimensions (mm)	Ø Plates measures
DCN-55	19000876	600 x 640 x 710	535 x 610