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Self-service

Edesa self-service items have been designed to meet each professional need and fit in every space. Its neutral, hot and cold elements can be assembled according to each particular foodservice operation requirements and the dimensions and shape of the available space. Each piece of equipment is part of a modular series, enabling to customize self-service solutions with the desired dimension and shape, being possible to build a linear self-service solution or a free-circulation island system.

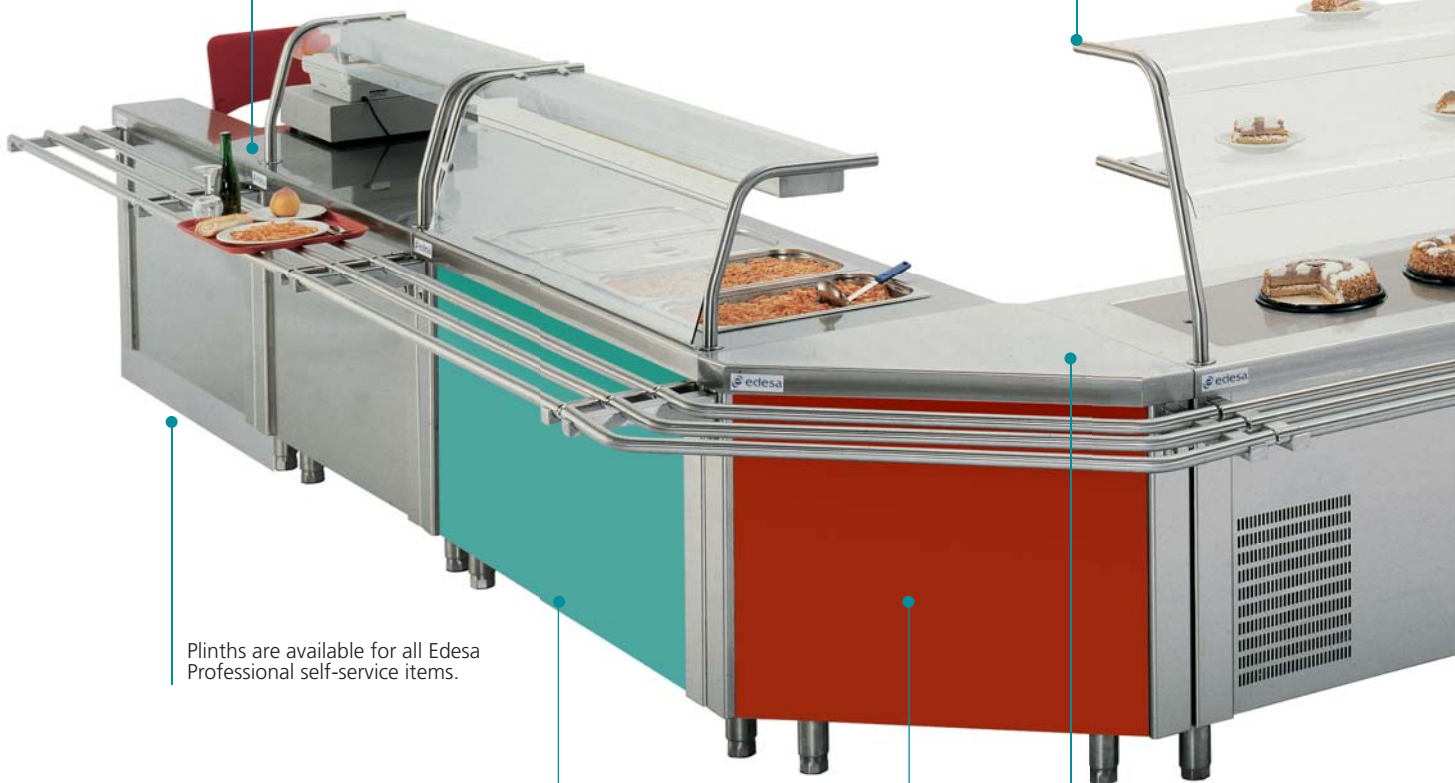
All items are made of high-quality materials, using advanced technology. Front panels can be made of stainless steel or high-strength melamine chipboard, being available in Beaujolais red or Capri green colors.



Edesa Professional self-service elements are supplied ready to be fixed with glass shelving and foodshields that meet the most stringent food safety requirements.



Front and top foodshields (including one or two shelves) are made of stainless steel tubing and tempered, curved glass.



Plinths are available for all Edesa Professional self-service items.

Customization option in front panels: Beaujolais red or Capri green colors.



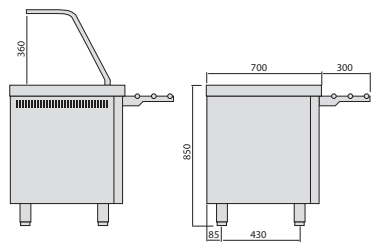
Heat-resistant glass ceramic for high efficiency heating. Available options with hot or neutral base.



Table tops for all items are made of stainless steel with rounded corners. External coating is made of stainless steel with shiny finishing.



All Edesa Professional self-service items are designed to achieve a common goal: to provide with a comprehensive range of standard products that meet the most demanding project needs with regard to durability, modularity and usability.



Neutral items. To meet all foodservice operation needs, many types of combinations are available:
Neutral tables
Plate, cutlery dispensers.
Corner tables, cash register counters, etc.

Refrigerated displays, with or without stainless steel bottom, could be installed on any type of flat surface.

Edesa Professional wide range of accessories makes possible to set up any kind of self-service solution.



Tubular tray slides can be assembled in all counters as an optional item.



Cold, neutral and hot modular elements can be combined in many different ways. This fact allows for a complete freedom in the design of the self-service system, enabling versatility and quick response to changes.



All items have stainless steel height-adjustable legs as standard option. Items can be also supplied with four wheels, two of them with brakes, instead of legs.



SCRR-16



SCRR-16 counter with refrigerated well and base.

COUNTERS WITH REFRIGERATED WELL

- Especially designed to keep and display food and drinks at the right temperature.
- Refrigerated well with Gastronorm dimensions (3 or 4 GN 1/1 container, according to specific model).
- Designed for 150 mm deep GN pans.
- Refrigerated base with GN 1/1 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.
- Operating temperature ranges from +4 °C to +10 °C, both in the well and in the base, with a room temperature of 32 °C.
- Digital electronic thermostat to monitor, control and regulate the temperature at desired setpoint.
- Condensation water automatic evaporation system.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.
- Glass foodshields and glass shelving can be assembled on top of the counter as optional accessories.
- Ready to be installed with a SVF-16 refrigerated display.
- Model SVF-16-F, with stainless steel bottom, is prepared to be installed on a hot or neutral area, not a cold one.

Model	Reference	External dimensions (mm)	Capacity GN 1/1	Power (W)	Voltage (V)
SCRR-12	19006377	1200 x 700 x 850	3	500	230/1/50 Hz
SCRR-16	19007023	1600 x 700 x 850	4	700	230/1/50 Hz



SPFR-12



SPFR-16 counter with refrigerated top plate and base.

COUNTERS WITH REFRIGERATED TOP PLATE

- Especially designed to keep and display meals and drinks at the right temperature.
- Refrigerated base with GN 1/1 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.
- Operating temperature ranges from -4° to +4° C, on the top plate, and from +4 °C to +10 °C, in the base, with a room temperature of 32 °C.
- Digital electronic thermostat to monitor, control and regulate the temperature at desired setpoint.
- Condensation water automatic evaporation system.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.
- Glass foodshields and glass shelving can be assembled on top of the counter as optional accessories.

Model	Reference	External dimensions (mm)	Power (W)	Voltage (V)
SPFR-12	19006676	1200 x 700 x 850	500	230/1/50 Hz
SPFR-16	19007289	1600 x 700 x 850	700	230/1/50 Hz



SVF-16

REFRIGERATED DISPLAYS

- Especially designed to keep and display food during meal services.
- Ventilation system guarantees that internal temperature is kept constant.
- Glass-sliding doors on the staff side, and folding doors made of transparent methacrylate on the serving side.
- Model SVF-16 is ready to be installed on top of an Edesa Professional counter with refrigerated well or top plate (not included).
- Model SVF-16-F has a dividing stainless steel bottom. It is ready to be installed on top of any kind of surface, except cold elements.
- Digital electronic thermostat to monitor, control and regulate the temperature at desired setpoint.
- Operating temperature ranges from +4 °C to +12 °C, with a room temperature of 32 °C.
- Made of stainless steel, with shiny finishing.



SVF-16-F

Model	Reference	External dimensions (mm)	Description	Power (W)	Voltage (V)
SVF-16	19006491	1600 x 700 x 1000	To be installed on top of SCRR-16 or SPFR-16	1200	230/1/50 Hz
SVF-16-F	19006482	1600 x 700 x 1000	To be installed on top of any kind of surface, except cold elements	1200	230/1/50 Hz

CENTRAL ISLAND-STYLE COUNTERS WITH REFRIGERATED WELL OR REFRIGERATED TOP PLATE

- Especially designed to keep and display food and drinks separately.
- Two models available: refrigerated 150 mm deep GN well (SICR-16) or refrigerated top plate (SIPF-16).
- Accessibility from both sides, being possible to assemble tray slides on the long sides of the counter.
- Glass foodshields and glass shelving with light can be assembled on top of the counter as optional accessories.
- 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.
- Operating temperature ranges from -4 °C to +4 °C, on the top plate, and from +2 °C to +10 °C, in the well, with a room temperature of 32 °C.
- Digital electronic thermostat to monitor, control and regulate the temperature at desired setpoint.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.



SIPF-16



SICR-16



SICR-16 + SSIL-16

Model	Reference	External dimensions (mm)	Power (W)	Type of table	Voltage (V)
SICR-16	19003490	1600 x 700 x 850	300	Refrigerated well	230/1/50 Hz
SIPF-16	19003491	1600 x 700 x 850	500	Refrigerated plate	230/1/50 Hz



SBM-311



Bain-marie indirect water heating by using silicon resistors.



Detail of the SBMR hot base.

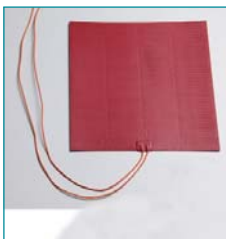
BAIN-MARIE COUNTER (WITH HOT OR NEUTRAL BASE)

- Especially designed to keep and display hot food.
- Counters are available with hot base (forced ventilation) or neutral base.
- 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.
- 200 mm deep stamped well, with rounded edges for easy cleaning.
- Digital electronic thermostat to monitor, control and regulate the bain-marie temperature at desired setpoint. Operating bain-marie temperature ranges from 30° to 90° C.
- Base temperature is controlled with a separate thermostat, in counters with hot base.
- Operating pilot light.
- Double-wall sliding doors, with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation, in counters with hot base.
- Water inlet and drainage taps included.
- Height-adjustable, robust legs.
- Made of stainless steel.
- Glass foodshields and glass shelving can be assembled on top of the counter as optional accessories.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.
- Gastronorm pans not included. To be ordered separately.
- Important note: Well must contain water when Bain-Marie is started.

Model	Reference	External dimensions (mm)	Capacity GN 1/1 depth 200 mm	Type	Power (W)	Voltage (V)
SBMR-311	19006372	1200 x 700 x 850	3	Hot base	3500	230/1/50 Hz
SBMR-411	19007978	1600 x 700 x 850	4	Hot base	3500	230-400/3/50 Hz
SBM-311	19006675	1200 x 700 x 850	3	Neutral base	2100	230/1/50 Hz
SBM-411	19007897	1600 x 700 x 850	4	Neutral base	2100	230-400/3/50 Hz



SIBM-411



Bain-marie indirect water heating by using silicon resistors.



Option to assemble on top structures with light and heat.

BAIN-MARIE CENTRAL ISLAND-STYLE COUNTERS

- Especially designed to keep and display hot food.
- Accessibility from both sides, being possible to assemble tray slides on the long sides of the counter.
- 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.
- 200 mm deep stamped well, with rounded edges for easy cleaning.
- Digital electronic thermostat to monitor, control and regulate the bain-marie temperature at desired setpoint. Operating bain-marie temperature ranges from 30 °C to 90 °C.
- Operating pilot light.
- Water inlet and drainage taps included.
- Height-adjustable, robust legs.
- Made of stainless steel.
- Glass foodshields and glass shelving can be assembled on top of the counter as optional accessories.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.
- Gastronorm pans not included. To be ordered separately.
- Important note: Well must contain water when Bain-Marie is started.

Model	Reference	External dimensions (mm)	Capacity GN 1/1 depth 200 mm	Power (W)	Voltage (V)
SIBM-411	19003489	1600 x 700 x 850	4	2100	230-400/3/50 Hz



SMVR-311

GLASS CERAMIC PLATE COUNTERS WITH HOT BASE

- Especially designed to keep and display hot food.
- Heat-resistant glass ceramic for high efficiency heating.
- Forced-air ventilation system in hot base, to ensure a uniform distribution of temperature.
- Double-wall sliding doors, with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation.
- Temperature controlled by two separate thermostats, one for glass ceramic plate and another for hot base.
- Maximum operating glass ceramic plate temperature is 120 °C.
- Height-adjustable, robust legs.
- Made of stainless steel.
- Glass foodshields and glass shelving can be assembled on top of the counter as optional accessories.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.



Separate thermostats to control the temperature.

Model	Reference	External dimensions (mm)	Capacity GN 1/1 depth 200 mm	Type	Power (W)	Voltage (V)
SMVR-311	19012280	1200 x 700 x 850	3	Hot base	3350	230/1/50 Hz
SMVR-411	19012898	1600 x 700 x 850	4	Hot base	3800	230-400/3/50 Hz



SMC-12

HOT TABLES

- Especially designed to keep prepared dishes warm, before their distribution and service.
- Intermediate shelf and double-wall sliding doors, with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation.
- Forced-air ventilation system in base, to ensure a uniform distribution of temperature. For a better heat distribution, 1,600 mm hot tables include resistors and fans on each side.
- Thermostat to monitor, control and regulate the hot table temperature at desired setpoint. Operating temperature ranges from 30 °C to 90 °C.
- Operating pilot light and analog thermometer.
- Made of stainless steel.
- Glass foodshields and glass shelving can be assembled on top of the table as optional accessories.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the table. To be ordered separately as an option.



SMC hot table with Beaujolais red front panel.



Detail of the SMC hot base.

Model	Reference	External dimensions (mm)	Power (W)	Voltage (V)
SMC-12	19005591	1200 x 700 x 850	2000	230-400/3/50 Hz
SMC-16	19005697	1600 x 700 x 850	2800	230-400/3/50 Hz



Self-service Neutral elements and Plate dispensers



SMN-12

NEUTRAL TABLES

- Over-reinforced structure, with rounded edges.
- Open backside, equipped with reinforced intermediate shelf.
- Made of stainless steel.
- Glass foodshields and glass shelving can be assembled on top of the table as optional accessories.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide supplied disassembled from the counter. To be ordered separately as an option.

Model	Reference	External dimensions (mm)
SMN-8	19005052	800 x 700 x 850
SMN-12	19005331	1200 x 700 x 850
SMN-16	19005890	1600 x 700 x 850



SDPN-80

PLATE DISPENSERS

- Especially designed to keep and supply warm or neutral plates.
- Heating system for warm plates, without heating for neutral plates.
- Dispensers are available in 1 or 2 plate column configurations.
- Adjustable plate size system, with 3 flexible rods that work as a plate stacking guides.
- Plates with a diameter ranging from 180 to 280 mm are accepted.
- Special system with steel springs that resist high temperatures, 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.
- Thermostat to monitor, control and regulate the hot table temperature at desired setpoint.
- Operating pilot light.
- Front panel is available in Beaujolais red or Capri green color.
- Sturdy feet made of stainless steel with height-adjustable stand.
- Construction made of stainless steel.
- Neither glass foodshields nor glass shelving can be assembled on top of the dispenser.
- Tray slide, 400 mm or 800 mm, supplied disassembled from the counter. To be ordered separately as an option.
- Lids to keep the right plate temperature, as an optional accessory.
- Capacity: 40/45 plates per column.



SDPN-40



SDPC-80 + 2 TDP-28



SDPC-40 + TDP-28



Rear control panel.

Model	Reference	External dimensions (mm)	Type	Columns	Power (W)	Voltage (V)
SDPN-40	19014729	400 x 700 x 850	Neutral	1	-	-
SDPN-80	19004417	800 x 700 x 850	Neutral	2	-	-
SDPC-40	19011639	400 x 700 x 850	Hot	1	480	230/1/50 Hz
SDPC-80	19010996	800 x 700 x 850	Hot	2	960	230/1/50 Hz
TDP-28	19001964	Ø 340 x 60	Lid for plate dispenser			



SMNU-13

COUNTER FOR PLATE DISPENSER TROLLEY

- U-shaped counter to contain a plate dispenser hot trolley CPC2-28.
- Easier storage and distribution of plates, as an integrated part of the self-service solution.
- Front panel is available in Beaujolais red or Capri green color.
- Construction made of stainless steel.
- Neither glass foodshields nor glass shelving can be assembled on top of the counter.



CPC 2-28 + 2 TPD-28



SMNU-13 + CPC 2-28

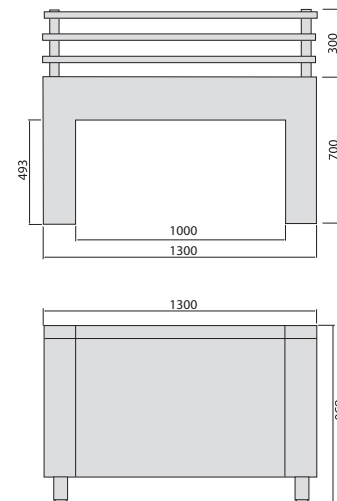


Plate dispenser hot trolleys keep the plates warm and at a constant level. They have a capacity up to 90 plates with a maximum diameter of 28 mm.

Model	Reference	External dimensions (mm)
SMNU-13	19003478	1300 x 700 x 850

BASKET DISPENSERS

- Especially designed to store and distribute glasses and cups.
- For universal dish baskets of 500 x 500 mm.
- Special system with steel springs that keep the baskets at a constant level for easy service.
- Elasticity can be adjusted according to the weight of the plates, turning on/off the springs.
- Maximum load: 120 Kg.
- Front panel is available in Beaujolais red or Capri green color.
- Dish baskets are not included. To be ordered separately.
- Construction made of stainless steel.



SDCN-80



For universal dish baskets of 500 x 500 mm.

Model	Reference	External dimensions (mm)
SDCN-80	19010361	800 x 700 x 850



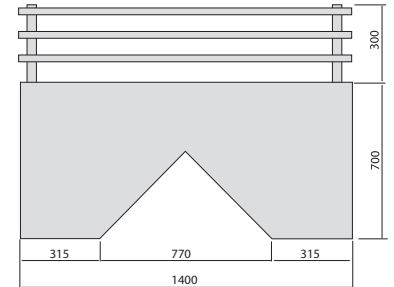
Self-service Table for cash register. Counter for cash register.



SMNC-14

TABLE FOR CASH REGISTER

- Especially designed as cash register counter. Includes space to place a chair.
- Additional countertop space to be used to place condiments, napkins, etc.
- Could be installed at the center of a self-service line, providing service to both sides.
- Cash register can be placed on the right or left side.
- Drawer with key is included.
- Made of stainless steel.
- Front panel is available in Beaujolais red or Capri green color.
- Tray slide (1,400 mm) supplied disassembled from the counter. To be ordered separately as an option.
- Schuko base for power plug/socket is included.



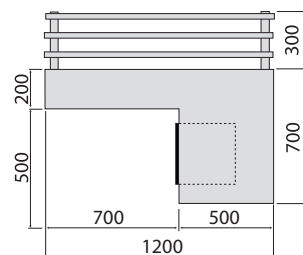
Model	Reference	Description	External dimensions (mm)
SMNC-14	19004414	Cash register on the right or left side	1400 x 700 x 850



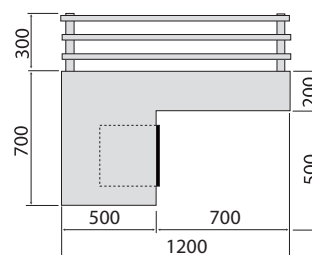
SC-D
Cash register to the right SC-D.

FURNITURE FOR CASH REGISTER

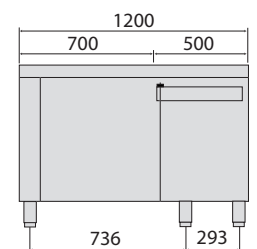
- Especially designed as cash register counter. Includes space to place a chair.
- Drawer with key is included.
- Front panel is available in Beaujolais red or Capri green color.
- Made of stainless steel.
- Tray slide (1,200 mm) supplied disassembled from the counter. To be ordered separately as an option.



SC-D



SC-I



Model	Reference	Description	External dimensions (mm)
SC-D	19003485	Cash register on the right side	1200 x 700 x 850
SC-I	19003486	Cash register on the left side	1200 x 700 x 850



CORNER TABLES

- Especially designed to assemble two self-service counters placed in an angle, keeping continuity with the tray slide.
- Internal or external, 90°-angle or 45°-angle options.
- Internal angles do not need tray slides (see drawings below).
- Tray slide for external angles supplied disassembled from the table. To be ordered separately as an option.
- Made of stainless steel.
- Front panel is available in Beaujolais red or Capri green color.



SAE-90 external 90°-angle corner table.



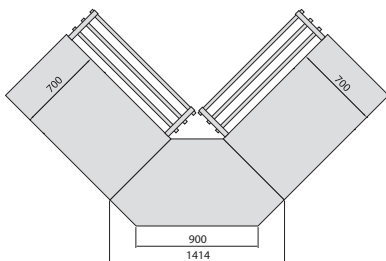
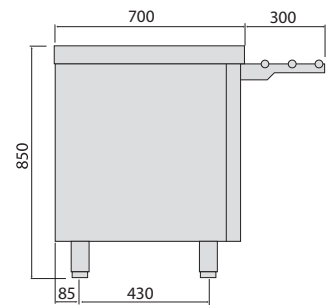
SAE-90 corner table with decorative front panel SPR-90 AE.



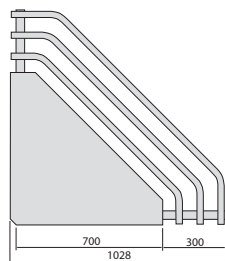
SAI-45 internal 45°-angle corner table.



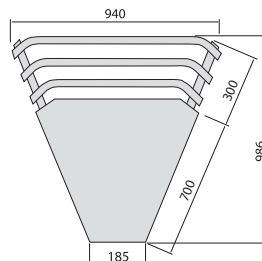
SAE-45 external 45°-angle corner table.



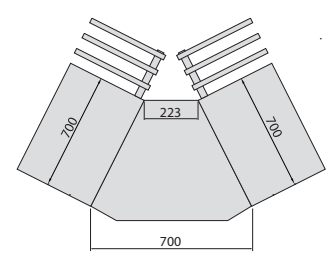
SAI-90



SAE-90



SAE-45



SAI-45

Model	Reference	Description	External dimensions (mm)
SAE-90	19003484	External 90° angle	700 x 700 x 850
SAI-90	19005786	Internal 90° angle	1000 x 700 x 850
SAE-45	19006337	External 45° angle	700 x 700 x 850
SAI-45	19006336	Internal 45° angle	700 x 700 x 850



BREAD BINS AND CUTLERY HOLDERS

- Bread bin made of stainless steel, cutlery holder made of food-grade plastic.
- Available in two models: countertop (STPC-80) or shelving for trays and napkins (STPB-80).



STPB-80



STPC-80



SDVSM-80

GLASSWARE DISPENSERS

- Glassware dispenser made of stainless steel.
- Tilted-shelf shelving to place glasses and cups.
- Available in two models: countertop with 3 shelves (SDVSM-80) or with 6 shelves (SDV-80).



SDV-80



SMC-16 table with bread bin and cutlery holder STPC-80 and SDVSM glassware dispenser-80.

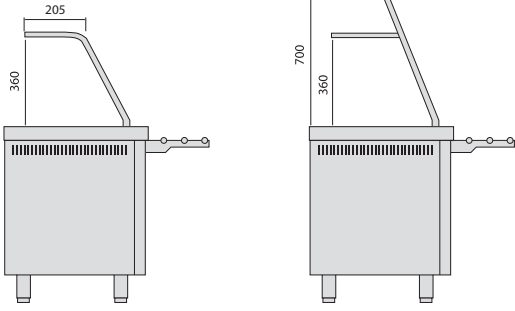
NEUTRAL ELEMENTS

Model	Reference	Description	External dimensions (mm)
STPB-80	19005574	Standalone bread bin and cutlery holder	800 x 700 x 1600
STPC-80	19005257	Standalone bread bin and cutlery holder	800 x 700 x 545
SDV-80	19006347	Standalone glassware dispenser with 6 shelves	800 x 700 x 1700
SDVSM-80	19004917	Countertop glassware dispenser with 3 shelves	800 x 700 x 850



GLASS FOODSHIELDS AND GLASS SHELVING WITH STAINLESS STEEL BRACKETS

- Glass shelving (1 or 2 shelf plates), with or without glass foodshields, to be included in self-service linear solutions.
- Make service easier and comply with health and safety codes.
- Shelf plate is at a height of 360 mm, in the one-shelf-plate glass shelving. Shelf plates are at a height of 360 mm and 600 mm, in the two-shelf-plates glass shelving.
- Brackets are made of stainless steel. Glass shelf plates and foodshield glass panels are made of tempered glass.
- Brackets, glass shelf plates and foodshield glass panels must be ordered separately.



For one-shelf-plate glass shelving, 1 set of brackets of one level (SS1E) and 1 glass shelf plate (SCRE) must be ordered. If a foodshield glass panel (SCRF) is required, then it must be ordered separately.

For two-shelf-plates glass shelving, 1 set of brackets of two levels (SS2E) and 2 glass glass shelf plates (SCRE) must be ordered. One foodshield glass panel (SCRF) can be placed on the lower part and must be ordered separately.



SS1E



SS2E



SCRE

SCRF

Model	Reference	Description	External dimensions (mm)
SS1E	19004462	Set of 2 brackets (right and left) for 1 shelf plates glass shelving	360
SS2E	19003387	Set of 2 brackets (right and left) for 2 shelf plates glass shelving	600
SCRE-8	19003397	Curved glass shelf plate for 800 item	656
SCRE-12	19004867	Curved glass shelf plate for 1200 item	1056
SCRE-16	19004637	Curved glass shelf plate for 1600 item	1456
SCRF-8	19003393	Foodshield front glass panel for 800 mm item	656
SCRF-12	19003398	Foodshield front glass panel for 1200 mm item	1056
SCRF-16	19004625	Foodshield front glass panel for 1600 mm item	1456



SBMR-411 + SECAL-16

SHELVING WITH LIGHT OR WITH LIGHT AND HEAT

- To improve the display of food, shelving with light could be installed in self-service tables and counters.
- Both to improve the display of food and to keep it at the right temperature, shelving with light and heat could be installed in hot tables and counters.
- Shelving with light/heat height is the same as neutral one-shelf-plate shelving (360 mm).
- Shelving with light/heat has only one-shelf-plate configurations. Shelving is made up of one (1) set of two stainless steel brackets and one (1) light or light and heat element. Glass shelf plates must be ordered separately (see previous page).
- Elements with light have fluorescent lamps.
- Elements with light and heat have halogen lamps.



SECAL power switch.

Model	Reference	External dimensions (mm)	Description	Voltage (V)	Power (W)
SECAL-8	19003382	800 x 360	With light and heat	230	300
SECAL-12	19004693	1200 x 360	With light and heat	230	900
SECAL-16	19004940	1600 x 360	With light and heat	230	1200
SEL-12	19003383	1200 x 360	With light	230	18
SEL-16	19004657	1600 x 360	With light	230	36



SICR-16 + SSIL-16

STRUCTURES WITH LIGHT OR LIGHT AND HEAT FOR CENTRAL, ISLAND-STYLE COUNTERS

- Especially designed for central, island-style counters with access to both sides.
- To improve food display and to keep it at the right temperature.
- Structures are made up of one (1) set of two stainless steel brackets, one (1) light or light and heat item and one (1) built-in curved tempered glass.
- Elements with light have fluorescent lamps.
- Elements with light and heat have halogen lamps.



SSIL detail.

Model	Reference	External dimensions (mm)	Description	Voltage (V)	Power (W)
SSIL-16	19005476	1600 x 360	With light	230	36
SSCAL-16	19003385	1600 x 360	With light and heat	230	1200



TRAY SLIDE

- Available for all self-service tables and counters. (Except for internal corner tables, which do not need tray slides).
- Easy to install. Supplied disassembled from the tables and counters.
- 30 mm diameter tube.
- Made of stainless steel.

SCB-16



SCBAE-45 tray slide.



Trim caps for tray slide.



Tray slide attached to reinforced steel columns.

Model	Reference	External dimensions (mm)	Description
SCB-4	19003395	400 x 300	Linear, 400 mm
SCB-8	19003396	800 x 300	Linear, 800 mm
SCB-12	19004663	1200 x 300	Linear, 1200 mm
SCB-13	19004622	1300 x 300	Linear, 1300 mm
SCB-14	19004384	1400 x 300	Linear, 1400 mm
SCB-16	19004612	1600 x 300	Linear, 1600 mm
SCBAE-90	19003411	-	External angular, 90°
SCBAE-45	19004379	-	External angular, 45°



SP-60

PLATE SHELF

- Hanging shelf to place plates.
- Shelf plate is at 500 mm from the floor.
- To be used with central, island-style counters.
- Easy to install.
- Made of stainless steel.



Model	Reference	External dimensions (mm)
SP-60	19003394	650 x 350 x 300