

asber



MULTI-SOLUTION
MANUFACTURER OF
FOODSERVICE
EQUIPMENT

www.asberprofessional.com

ONNERA POLAND Sp. z o.o.
Palmiry,
ul. Warszawska 9
05-152 Czosnów
Phone: +48 22 312 00 12
Fax: +48 22 312 00 13

ONNERA GROUP
onneragroup.com

2017 EXPORT CATALOG

Export catalog - 2017



REFRIGERATION



DISHWASHING

asber

Taking Your Business Forward

We are a leading global multi-solution manufacturer of foodservice equipment, with a complete range of best-selling products, especially designed to enhance user convenience by providing always the best solution at a competitive price.

Asber Professional also offers locally-adapted products across different geographical regions and is especially proud to provide unique manufacturing and design resources to its partners, in order to develop joint, mutually beneficial projects.

ASBER PROFESSIONAL AS PART OF A LARGER CORPORATION

Asber Professional is part of **MONDRAGON CORP**, the leading Basque Country corporation and the seventh one in Spain by annual sales. It is made up of more than 260 companies and entities structured into four industries: Finance, Manufacturing, Distribution and Knowledge. At present, it has 16 billion euro turnover, over 100,000 employees and more than 70 companies operating outside Spain.



GENERAL INDEX

COMMERCIAL REFRIGERATION

Page 4-73



ESSENTIAL LINE
OPTIONS AND ACCESSORIES

DISHWASHERS

Page 74-98



GLASSWASHER
UNDERCOUNTER
PUSH-THROUGH DISHWASHERS
BASKETS





versatility ∞

COOL CONVENIENCE THAT MEETS ALL YOUR PROFESSIONAL REFRIGERATION NEEDS.

From storage cabinets to preparation counters through countertop displays, Asber offers a whole set of solutions specially designed to provide a versatile product with Better value for money.



ESSENZIAL LINE

convenience and versatility within reach

Asber Essenzial line offers high performance to kitchen professionals in their daily tasks. It encompasses a wide range of refrigeration products that meet any professional needs with a steady, interruption-free operation at a competitive value.



VERSATILITY

COOL CONVENIENCE THAT MEETS ALL YOUR PROFESSIONAL REFRIGERATION NEEDS.



PERFORMANCE

OPTIMUM REFRIGERATING CAPACITY LEADS TO BEST FOOD PRESERVATION.



USABILITY

BECAUSE KITCHENS ARE COMPLICATED ENOUGH... PLUG-AND-PLAY INSTALLATION, TROUBLE-FREE MAINTENANCE AND EFFORTLESS CLEANING.

performance

OPTIMUM REFRIGERATING CAPACITY LEADS TO BEST FOOD PRESERVATION.



Perfect temperature consistency: Intelligent Air Circulation system, with innovative design, that provides **optimum and fast air distribution**. Forced Air Circulation system ensures an **even temperature** by means of creating a curtain of continuously renewed, fresh air that encircles the food and ensures its conservation.



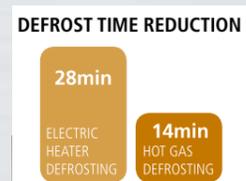
Fast temperature drop: Powerful refrigeration units with the ability to **swiftly return to a safe temperature** enabling the highest running quality and the best food preservation.



Precise temperature control: Smart digital thermostat to adjust and monitor temperature and defrost with **accuracy**.



Better insulation: 50mm thick for cabinets and counters, all of them CFC-free with polyurethane insulation, reducing potential loss of cold air.



Advanced defrost system: it saves energy by activating in presence of frost, thus minimizing compressor workload. Additionally, defrost water automatically evaporates using the hot gas coming from the compressor, instead of by means of heating elements, achieving even less energy consumption.

usability

BECAUSE KITCHENS ARE COMPLICATED ENOUGH...
PLUG-AND-PLAY INSTALLATION, TROUBLE-FREE
MAINTENANCE AND EFFORTLESS CLEANING.

Virtually maintenance-free and very **easy to operate**.



Rounded edge interiors for easier cleaning operations to reduce potential dirt traps.



Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. The epoxy-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Intuitive digital control enabling to adjust temperature parameters easily and quickly.



REFRIGERATION

REFRIGERATED CABINETS

ESSENZIAL LINE



Essenzial Cabinets - Features	14
Storage cabinets	16
Refrigerators 700L GN 2/1	16
Refrigerators 1400L GN 2/1	17
Freezers 700L GN 2/1	18
Freezers 1400L GN 2/1	19
Refrigerators 600L	20
Refrigerators 1200L	21
Freezers 600L	22
Freezers 1200L	23
Display cabinets	24
Refrigerated displays 700 - 1400L GN 2/1	24
Refrigerated displays 600 - 1200L	25
Dual Temperature Storage cabinets	26
Combi Refrigerator / Refrigerator 700L GN 2/1	26
Combi Refrigerator / Refrigerator 1400L GN 2/1	27
Combi Refrigerator / Freezer 700L GN 2/1	28
Combi Refrigerator / Freezer 1400L GN 2/1	29
Combi Refrigerator / Freezer 600L	30
Combi Refrigerator / Freezer 1200L	31
Bakery refrigerated cabinets euronorm (400x600)	32
Fish cabinets euronorm container (400x600)	33

Essenzial Cabinets

Features



Reinforced structure

Specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



Equipped with a door lock

Perfect to secure food storage (standard in all ranges in models with full doors) in GN models.



Rounded edge interiors

Easier cleaning operations to reduce potential dirt traps.



Insulation- 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.

DEFROST TIME REDUCTION

28min
ELECTRIC HEATER DEFROSTING

14min
HOT GAS DEFROSTING

Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time. As a result, food is not subject to harmful temperature fluctuations.



Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (125 mm - 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



R134 and R404a natural refrigerant gas (Hydrofluorocarbon)

CFC- free ecological refrigerant Gases with high specific cooling capacity.



Integrated stainless steel handle

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. The plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Self closing hinged doors

Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.



Removable door gasket

Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.





ECP-701 L



ECP-702 L



ECP-1402



ECP-1403



ECP-1404

REFRIGERATORS 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-701 R	19023423	1	F	1178	437	227	693 x 826 x 2008
ECP-701 L	19023422	1	F	1178	437	227	693 x 826 x 2008
ECP-702 R	19023425	2 x 1/2	F	1178	437	227	693 x 826 x 2008
ECP-702 L	19023424	2 x 1/2	F	1178	437	227	693 x 826 x 2008

REFRIGERATORS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1402	19023408	2	F	1862	874	325	1388 x 826 x 2008
ECP-1403	19023411	1 + 2 x 1/2	F	1862	874	325	1388 x 826 x 2008
ECP-1404	19023413	4 x 1/2	F	1862	874	325	1388 x 826 x 2008



➤ FREEZERS 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22°C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-701 R	19023401	1	G	3689	437	879	693 x 826 x 2008
ECN-701 L	19023400	1	G	3689	437	879	693 x 826 x 2008
ECN-702 R	19023403	2 x 1/2	G	3689	437	884	693 x 826 x 2008
ECN-702 L	19023402	2 x 1/2	G	3689	437	884	693 x 826 x 2008



➤ FREEZERS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-1402	19023393	2	G	6607	874	1759	1388 x 826 x 2008
ECN-1403	19023394	1 + 2 x 1/2	G	6607	874	1764	1388 x 826 x 2008
ECN-1404	19023395	4 x 1/2	G	6607	874	1770	1388 x 826 x 2008


ECP-601 L

 R: Right opening
 L: Left opening

ECP-602 L

 R: Right opening
 L: Left opening

REFRIGERATORS 600L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-601 R	19023417	1	F	1147	386	258	693 x 726 x 2067
ECP-601 L	19023416	1	F	1147	386	258	693 x 726 x 2067
ECP-602 R	19023419	2 x 1/2	F	1147	386	258	693 x 726 x 2067
ECP-602 L	19023418	2 x 1/2	F	1147	386	258	693 x 726 x 2067


ECP-1202

ECP-1203

ECP-1204
REFRIGERATORS 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1202	19023570	2	F	1843	868	356	1388 x 726 x 2067
ECP-1203	19023406	1 + 2 x 1/2	F	1843	868	356	1388 x 726 x 2067
ECP-1204	19023407	4 x 1/2	F	1843	868	356	1388 x 726 x 2067


 R: Right opening
 L: Left opening

ECN-601 L

 R: Right opening
 L: Left opening

ECN-602 L
FREEZERS 600L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-601 R	19023397	1	G	3541	386	879	693 x 726 x 2067
ECN-601 L	19023396	1	G	3541	386	879	693 x 726 x 2067
ECN-602 R	19023399	2 x 1/2	G	3541	386	884	693 x 726 x 2067
ECN-602 L	19023398	2 x 1/2	G	3541	386	884	693 x 726 x 2067


ECN-1202

ECN-1203

ECN-1204
FREEZERS 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-1202	19023390	2	G	6607	868	1679	1388 x 726 x 2067
ECN-1203	19023391	1 + 2 x 1/2	G	6607	868	1684	1388 x 726 x 2067
ECN-1204	19023392	4 x 1/2	G	6607	868	1690	1388 x 726 x 2067


ECP-1402 GLASS

ECP-701 GLASS L

R: Right opening
L: Left opening


ECP-1202 GLASS

ECP-601 GLASS L

R: Right opening
L: Left opening

REFRIGERATED DISPLAYS 700 - 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option..
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-701 GLASS R	19023421	1	437	227	693 x 826 x 2008
ECP-701 GLASS L	19023420	1	437	227	693 x 826 x 2008
ECP-1402 GLASS	19023409	2	874	325	1388 x 826 x 2008

REFRIGERATED DISPLAYS 600 - 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option. .
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions per each full door for increased loading capacity with a distance of 70mm among them.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-601 GLASS R	19023415	1	386	258	693 x 726 x 2067
ECP-601 GLASS L	19023414	1	386	258	693 x 726 x 2067
ECP-1202 GLASS	19023405	2	868	356	1388 x 726 x 2067



➤ **COMBI REFRIGERATOR / REFRIGERATOR 700L GN 2/1**

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 7 grid level positions in each compartment for increased loading capacity, with a distance of 70mm among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of compartment I: -2 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-702/2 R	19023427	2 x 1/2	G	978	218	238+ 238	693 x 826 x 2008
ECP-702/2 L	19023426	2 x 1/2	G	978	218	238 + 238	693 x 826 x 2008



➤ **COMBI REFRIGERATOR / REFRIGERATOR 1400L GN 2/1**

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of compartment I: -2 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1402/2	19023410	2	E	1052	437	287 + 287	1388 x 826 x 2008
ECP-1403/2	19023412	1 + 2 x 1/2	E	1052	437	287 + 287	1388 x 826 x 2008



ECPM-702 L

R: Right opening
L: Left opening



COMBI REFRIGERATOR / FREEZER 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a independent frozen compartment with separate compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.

- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N - 50 Hz.

REFRIGERATED COMPARTMENT:

- 7 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-702 R	19023438	2 x 1/2	218 + 65	238 + 495	693 x 826 x 2008
ECPM-702 L	19023437	2 x 1/2	218 + 65	238 + 495	693 x 826 x 2008



ECPM-1403



ECPM-1404



ECPN-1402/2

COMBI REFRIGERATOR / FREEZER 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a separated frozen compartment with own compressor system. For ECPM-1402/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.

- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N - 50 Hz.

REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 7 grid level positions with 70mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door or 1 grid GN 2/1 per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version.
- Equipped with 3 containers 543x540x100 mm in PVC in half door version and 3 grids GN 2/1 in full door version.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-1403	19023433	1 + 2 x 1/2	655 + 65	359 + 495	1388 x 826 x 2008
ECPM-1404	19023434	4 x 1/2	655 + 65	359 + 495	1388 x 826 x 2008
ECPN-1402/2	19023440	2	437 + 437	227 + 879	1388 x 826 x 2008



COMBI REFRIGERATOR / FREEZER 600L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a independent frozen compartment with separate compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 8 grid level positions for increased loading capacity, with a distance of 70mm among them
- Equipped with 1 grid 560x542 mm per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-602 R	19023436	2 x 1/2	173 + 65	238 + 495	693 x 726 x 2067
ECPM-602 L	19023435	2 x 1/2	173 + 65	238 + 495	693 x 726 x 2067



COMBI REFRIGERATOR / FREEZER 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a separated frozen compartment with own compressor system. For ECPM-1202/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version and 8 grid level positions with 70mm among them in half door version.
- Equipped with 3 grids 560x542 mm 1 per each full door or 1 grid 560x542mm per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with a distance of 70mm among them in full door version.
- Equipped with 3 containers 543x540x100 mm in PVC in half door version and 3 grids GN 2/1 in full door version.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-1203	19023431	1 + 2 x 1/2	559 + 65	359 + 495	1388 x 726 x 2067
ECPM-1204	19023432	4 x 1/2	559 + 65	359 + 495	1388 x 726 x 2067
ECPN-1202/2	19023439	2	386 + 386	258 + 879	1388 x 726 x 2067


BAKERY REFRIGERATED CABINETS EURONORM (400X600)

- Specially manufactured in high-quality stainless steel for professional bakery applications, featuring a very robust design, perfect finishing and interior dimensions to house pastry trays.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 20 grid level positions for increased loading capacity, with a distance of 60mm among them.
- Equipped with 3 grids 600x400 mm, ideal to be used in bakery applications.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.
- Bakery freezers are also available upon request.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPB-701 R	19023588	1	G	1178	303	227	760 x 729 x 2005
ECPB-701 L	19023587	1	G	1178	303	227	760 x 729 x 2005


FISH CABINETS EURONORM CONTAINER (400X600)

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing and interior dimensions to house fish/seafood drawers.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design, specially suitable to store refrigerated fish or seafood products.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option. .
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Specially designed to provide high humidity and constant temperature throughout all the drawers.
- Removable pull-out/ push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 7 internal high capacity drawers 640 x400x120 mm for fish, made of sanitary PVC with a stainless steel perforated base.
- Individual drainage of each drawer to the general drainage system, removable for cleaning of the cabinet.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -4 °C to -1 °C in climate Class IV conditions, specially suitable to store refrigerated fish or seafood products.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECF-601 R	19023389	1	171	594	760 x 729 x 2005
ECF-601 L	19023388	1	171	594	760 x 729 x 2005



REFRIGERATION

REFRIGERATED COUNTERS

ESSENZIAL LINE



Essenzial Counters- Features	36
Storage counters	38
Refrigerated counters 700mm GN 1/1	38
Refrigerated counters 700mm GN 1/1 with sink	39
Refrigerated counters 700mm GN 1/1 with drawers	40
Refrigerated counters 700mm GN 1/1 – 600mm high	41
Remote refrigerated counters 700mm GN 1/1	42
Remote refrigerated counters 700mm GN 1/1 with drawers	43
Freezer counters 700mm GN 1/1	44
Freezer counters 700mm GN 1/1 with sink	45
Remote freezer counters 700mm GN 1/1	46
Refrigerated counters 600mm	47
Refrigerated counters 600mm with sink	48
Refrigerated counters 600mm with drawers	49
Remote refrigerated counters 600mm	50
Remote refrigerated counters 600mm with drawers	51
Freezer counters 600mm	52
Freezer counters 600mm with sink	53
Remote freezer counters 600mm	54
Display counters	55
Display counters 700mm GN 1/1	55
Remote display counters 700mm GN 1/1	56
Display counters 600mm	57
Remote display counters 600mm	58
Preparation counters	59
Pizza refrigerated counters 800mm euronorm (400x600)	59
Pizza refrigerated counters GN 1/1	60
Saladettes GN 1/1	61
Countertop displays	62
ERM	64

Essenzial Counters

Features



Working Tops

Heavy-duty stainless steel 50mm working tops with 100mm high splash-back as standard option, preventing spillage behind the counter. Customization is available in different configurations (without splash-back, without top, with sink) and materials (stainless steel, granite) to adapt to any professional kitchen needs.



Reinforced structure

Specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.

R134 and R404a natural refrigerant gas (Hydrofluorocarbon)

CFC- free ecological refrigerant Gases with high specific cooling capacity.



Refrigerated built-in ingredient containers

Optimum air circulation in internal body ensures that gastronomy countertop ingredient containers are continuously refrigerated, making it ideal as work stations for the preparation of salads, sandwiches and pizzas.



Insulation- 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every counter thanks to its CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.

Remote Counters

Wide range of models without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.



Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.

Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (125 mm - 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Stainless Steel Telescopic sliding Drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.

Self closing hinged doors

Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time. As a result, food is not subject to harmful temperature fluctuations.

DEFROST TIME REDUCTION

28min	14min
ELECTRIC HEATER DEFROSTING	HOT GAS DEFROSTING



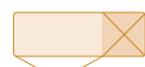
Storage counters

Refrigerated counters 700mm GN 1/1

R: Right opening
L: Left opening



ETP-7-135-20



ETP-7-135-20 LR



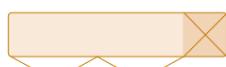
ETP-7-180-30



ETP-7-180-30 LLR



ETP-7-225-40



ETP-7-225-40 LRLR

REFRIGERATED COUNTERS 700MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20	19023474	2	C	917	143	247	1342 x 700 x 850
ETP-7-135-20 LR	19043521	2	C	917	143	247	1342 x 700 x 850
ETP-7-180-30	19023480	3	C	1144	214	287	1792 x 700 x 850
ETP-7-180-30 LLR	19043522	3	C	1144	214	287	1792 x 700 x 850
ETP-7-225-40	19023487	4	D	1416	285	385	2242 x 700 x 850
ETP-7-225-40 LRLR	19043523	4	D	1416	285	385	2242 x 700 x 850

Storage counters

Refrigerated counters 700mm GN 1/1 with sink



ETP-7-135-20 S



ETP-7-180-30 S



ETP-7-225-40 S

REFRIGERATED COUNTERS 700MM GN 1/1 WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with a sink bowl of 330x330 x 200mm and 100mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 S	19023476	2	C	917	143	247	1342 x 700 x 850
ETP-7-180-30 S	19023482	3	C	1144	214	287	1792 x 700 x 850
ETP-7-225-40 S	19023489	4	D	1416	285	385	2242 x 700 x 850



Storage counters

Refrigerated counters 700mm GN 1/1 with drawers



ETP-7-135-12



ETP-7-180-14



ETP-7-225-16



ETP-7-180-06

REFRIGERATED COUNTERS 700MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the

compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.

- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door/ drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-12	19023473	1 - 2 x 1/2	C	917	128	247	1342 x 700 x 850
ETP-7-135-04	19023472	0 - 4 x 1/2	C	917	101	247	1342 x 700 x 850
ETP-7-180-22	19023479	2 - 2 x 1/2	C	1144	199	287	1792 x 700 x 850
ETP-7-180-14	19023478	1 - 4 x 1/2	D	1144	184	287	1792 x 700 x 850
ETP-7-180-06	19023477	0 - 6 x 1/2	D	1144	157	287	1792 x 700 x 850
ETP-7-225-32	19023486	3 - 2 x 1/2	D	1416	270	385	2242 x 700 x 850
ETP-7-225-24	19023485	2 - 4 x 1/2	D	1416	255	385	2242 x 700 x 850
ETP-7-225-16	19023484	1 - 6 x 1/2	D	1416	240	385	2242 x 700 x 850
ETP-7-225-08	19023483	0 - 8 x 1/2	D	1416	213	385	2242 x 700 x 850

Storage counters

Refrigerated counters 700mm GN 1/1 – 600mm high



ETPB-180



Worktop height from 850 to 900mm

REFRIGERATED COUNTERS 700MM GN 1/1 – 600MM HIGH

- Specially manufactured in high-quality stainless steel with 600 mm high, ideal to be used as a refrigerated support for cooking and preparation applications.
- Heavy-duty stainless steel 50mm working top without splash-back.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable pull-out/push-in magnetic drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- The drawer close to compressor system is 200mm deep and the usable height is 250mm.
- Suitable for containers GN 1/1 of 100 and 200mm depth.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETPB-135	19039792	2 x 2/3	C	917	74	247	1342 x 700 x 584
ETPB-180	19039798	3 x 2/3	D	1144	121	287	1792 x 700 x 584
ETPB-225	19042502	4 x 2/3	D	1361	167	385	2242 x 700 x 584



Storage counters

Remote refrigerated counters 700mm GN 1/1



ETP-7-102-20 R



ETP-7-147-30 R



ETP-7-192-40 R

➤ REMOTE REFRIGERATED COUNTERS 700MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-20 R	19037976	2	143	29	1042 x 700 x 850
ETP-7-147-30 R	19037977	3	214	29	1492 x 700 x 850
ETP-7-192-40 R	19037978	4	285	29	1942 x 700 x 850

Storage counters

Remote refrigerated counters 700mm GN 1/1 with drawers



ETP-7-147-06 R



ETP-7-102-12 R



ETP-7-147-14 R



ETP-7-192-16 R

➤ REMOTE REFRIGERATED COUNTERS 700MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty working 50mm top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door/ drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-12 R	19040602	1 - 2 x 1/2	128	29	1042 x 700 x 850
ETP-7-102-04 R	19040605	0 - 4 x 1/2	101	29	1042 x 700 x 850
ETP-7-147-22 R	19040629	2 - 2 x 1/2	199	29	1492 x 700 x 850
ETP-7-147-14 R	19040630	1 - 4 x 1/2	184	29	1492 x 700 x 850
ETP-7-147-06 R	19040641	0 - 6 x 1/2	157	29	1492 x 700 x 850
ETP-7-192-32 R	19040642	3 - 2 x 1/2	270	29	1942 x 700 x 850
ETP-7-192-24 R	19040644	2 - 4 x 1/2	255	29	1942 x 700 x 850
ETP-7-192-16 R	19040646	1 - 6 x 1/2	240	29	1942 x 700 x 850
ETP-7-192-08 R	19040647	0 - 8 x 1/2	213	29	1942 x 700 x 850



ETN-7-135-20



ETN-7-135-20 LR



ETN-7-180-30



ETN-7-180-30 LLR

➤ **FREEZER COUNTERS 700MM GN 1/1**

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

by means of heating elements, achieving even less energy consumption and reducing in half defrost time.

- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-135-20	19023451	2	G	3412	143	794	1342 x 700 x 850
ETN-7-135-20 LR	19043524	2	G	3412	143	794	1342 x 700 x 850
ETN-7-180-30	19023453	3	G	3752	214	876	1792 x 700 x 850
ETN-7-180-30 LLR	19043525	3	G	3752	214	876	1792 x 700 x 850



ETN-7-135-20 S



ETN-7-180-30 S

➤ **FREEZER COUNTERS 700MM GN 1/1 WITH SINK**

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with a sink bowl of 330x330 x 200mm and 100mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-135-20 S	19023452	2	G	3412	143	794	1342 x 700 x 850
ETN-7-180-30 S	19023454	3	G	3752	214	876	1792 x 700 x 850



Storage counters

Remote freezer counters 700mm GN 1/1



ETN-7-102-20 R



ETN-7-147-30 R



ETN-7-192-40 R

➤ REMOTE FREEZER COUNTERS 700MM GN 1/1

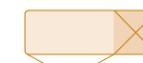
- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-102-20 R	19037979	2	143	414	1042 x 700 x 850
ETN-7-147-30 R	19037980	3	214	423	1492 x 700 x 850
ETN-7-192-40 R	19037981	4	285	436	1942 x 700 x 850

R: Right opening
L: Left opening



ETP-6-150-20



ETP-6-150-20 LLR



ETP-6-200-30



ETP-6-200-30 LLR



ETP-6-250-40



ETP-6-250-40 LRLR

➤ REFRIGERATED COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20	19023459	2	C	961	153	247	1492 x 600 x 850
ETP-6-150-20 LLR	19043526	2	C	961	153	247	1492 x 600 x 850
ETP-6-200-30	19023464	3	D	1327	231	287	2017 x 600 x 850
ETP-6-200-30 LLR	19043527	3	D	1327	231	287	2017 x 600 x 850
ETP-6-250-40	19023470	4	D	1416	307	385	2542 x 600 x 850
ETP-6-250-40 LRLR	19043528	4	D	1416	307	385	2542 x 600 x 850



Storage counters

Refrigerated counters 600mm with sink



ETP-6-150-20 S



ETP-6-200-30 S



ETP-6-250-40 S

REFRIGERATED COUNTERS 600MM WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with a sink bowl of 330x330 x 200mm and 100mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20 S	19023460	2	C	961	153	247	1492 x 600 x 850
ETP-6-200-30 S	19023465	3	D	1327	231	287	2017 x 600 x 850
ETP-6-250-40 S	19023471	4	D	1416	307	385	2542 x 600 x 850

Storage counters

Refrigerated counters 600mm with drawers



ETP-6-150-12



ETP-6-200-22



ETP-6-250-24



ETP-6-200-06

REFRIGERATED COUNTERS 600MM WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door/ drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-12	19023458	1 - 2 x 1/2	C	961	145	247	1492 x 600 x 850
ETP-6-150-04	19023539	0 - 4 x 1/2	C	961	122	247	1492 x 600 x 850
ETP-6-200-22	19023463	2 - 2 x 1/2	D	1327	221	287	2017 x 600 x 850
ETP-6-200-14	19023462	1 - 4 x 1/2	D	1327	213	287	2017 x 600 x 850
ETP-6-200-06	19023541	0 - 6 x 1/2	D	1327	191	287	2017 x 600 x 850
ETP-6-250-32	19023469	3 - 2 x 1/2	D	1416	298	385	2542 x 600 x 850
ETP-6-250-24	19023468	2 - 4 x 1/2	D	1416	290	385	2542 x 600 x 850
ETP-6-250-16	19023467	1 - 6 x 1/2	D	1416	282	385	2542 x 600 x 850
ETP-6-250-08	19023466	0 - 8 x 1/2	D	1416	259	385	2542 x 600 x 850



Storage counters

Remote refrigerated counters 600mm



ETP-6-117-20 R



ETP-6-169-30 R



ETP-6-222-40 R

➤ REMOTE REFRIGERATED COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-20 R	19037970	2	153	29	1192 x 600 x 850
ETP-6-169-30 R	19037971	3	231	29	1717 x 600 x 850
ETP-6-222-40 R	19037972	4	307	29	2242 x 600 x 850

Storage counters

Remote refrigerated counters 600mm with drawers



ETP-6-169-06 R



ETP-6-117-12 R



ETP-6-169-14 R



ETP-6-222-16 R

➤ REMOTE REFRIGERATED COUNTERS 600MM WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty working 50mm top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door/ drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-12 R	19040692	1 - 2 x 1/2	145	29	1192 x 600 x 850
ETP-6-117-04 R	19040693	0 - 4 x 1/2	122	29	1192 x 600 x 850
ETP-6-169-22 R	19040694	2 - 2 x 1/2	221	29	1717 x 600 x 850
ETP-6-169-14 R	19040695	1 - 4 x 1/2	213	29	1717 x 600 x 850
ETP-6-169-06 R	19040696	0 - 6 x 1/2	191	29	1717 x 600 x 850
ETP-6-222-32 R	19040697	3 - 2 x 1/2	298	29	2242 x 600 x 850
ETP-6-222-24 R	19040838	2 - 4 x 1/2	290	29	2242 x 600 x 850
ETP-6-222-16 R	19040839	1 - 6 x 1/2	282	29	2242 x 600 x 850
ETP-6-222-08 R	19040840	0 - 8 x 1/2	259	29	2242 x 600 x 850



ETN-6-150-20



ETN-6-150-20 LR



ETN-6-200-30



ETN-6-200-30 LLR

➤ FREEZER COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-150-20	19023445	2	G	3447	153	796	1492 x 600 x 850
ETN-6-150-20 LR	19043529	2	G	3447	153	796	1492 x 600 x 850
ETN-6-200-30	19023447	3	G	3824	231	879	2017 x 600 x 850
ETN-6-200-30 LLR	19043530	3	G	3824	231	879	2017 x 600 x 850



ETN-6-150-20 S



ETN-6-200-30 S

➤ FREEZER COUNTERS 600MM WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with a sink bowl of 330x330 x 200mm and 100mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-150-20 S	19023446	2	G	3447	153	796	1492 x 600 x 850
ETN-6-200-30 S	19023448	3	G	3824	231	879	2017 x 600 x 850



Storage counters

Remote freezer counters 600mm



ETN-6-117-20 R



ETN-6-169-30 R



ETN-6-222-40 R

➤ REMOTE FREEZER COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each full door.
- Refrigerant gas: R404a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-117-20 R	19037973	2	153	416	1192 x 600 x 850
ETN-6-169-30 R	19037974	3	231	426	1717 x 600 x 850
ETN-6-222-40 R	19037975	4	307	439	2242 x 600 x 850

Display counters

Display counters 700mm GN 1/1



ETP-7-135-20 GLASS



ETP-7-180-30 GLASS



ETP-7-225-40 GLASS

➤ DISPLAY COUNTERS 700MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 GLASS	19031867	2	143	247	1342 x 700 x 850
ETP-7-180-30 GLASS	19022042	3	214	287	1792 x 700 x 850
ETP-7-225-40 GLASS	19022049	4	285	385	2242 x 700 x 850



Display counters

Remote display counters 700mm GN 1/1



ETP-7-102-20 R GLASS



ETP-7-147-30 R GLASS



ETP-7-192-40 R GLASS

➤ REMOTE DISPLAY COUNTERS 700MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-20 R GLASS	19040571	2	143	29	1042 x 700 x 850
ETP-7-147-30 R GLASS	19040573	3	214	29	1492 x 700 x 850
ETP-7-192-40 R GLASS	19040577	4	285	29	1942 x 700 x 850

Display counters

Display counters 600mm



ETP-6-150-20 GLASS



ETP-6-200-30 GLASS



ETP-6-250-40 GLASS

➤ DISPLAY COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Light on-off button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20 GLASS	19022017	2	153	247	1492 x 600 x 850
ETP-6-200-30 GLASS	19022020	3	231	287	2017 x 600 x 850
ETP-6-250-40 GLASS	19030502	4	307	385	2542 x 600 x 850



Display counters

Remote display counters 600mm



ETP-6-117-20 R GLASS



ETP-6-169-30 R GLASS



ETP-6-222-40 R GLASS

➤ REMOTE DISPLAY COUNTERS 600MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50mm working top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Stainless steel hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.

- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-20 R GLASS	19040851	2	153	29	1192 x 600 x 850
ETP-6-169-30 R GLASS	19040852	3	231	29	1717 x 600 x 850
ETP-6-222-40 R GLASS	19040853	4	307	29	2242 x 600 x 850

R: Right opening
L: Left opening



ETP-8-150-20



ETP-8-150-20 LR

Preparation counters

Pizza refrigerated counters 800mm euronorm (400x600)



ETP-8-200-24



ETP-8-200-30 LLR



ETP-8-200-27



ETP-8-300-40 LRLR



ETP-8-200-27 + EV-150

➤ PIZZA REFRIGERATED COUNTERS 800MM EURONORM (400X600)

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30mm granite working top with side splash-back from 150mm to 250mm high and rear splash-back of 250mm high, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.

- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 400x600 mm and 2 sets of guides per each full door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-8-150-20	19023490	2 - 0	C	961	194	247	1492 x 800 x 850
ETP-8-150-20 LR	19043531	2 - 0	C	961	194	247	1492 x 800 x 850
ETP-8-200-27	19023492	2 - 7	C	961	194	247	2017 x 800 x 850
ETP-8-200-27 LR	19043532	2 - 7	C	961	194	247	2017 x 800 x 850
ETP-8-200-24	19023491	2 - 4	C	961	194	247	2017 x 800 x 850
ETP-8-200-24 LR	19043533	2 - 4	C	961	194	247	2017 x 800 x 850
ETP-8-200-30	19023493	3 - 0	D	1327	291	287	2017 x 800 x 850
ETP-8-200-30 LLR	19043534	3 - 0	D	1327	291	287	2017 x 800 x 850
ETP-8-250-37	19023495	3 - 7	D	1327	291	287	2542 x 800 x 850
ETP-8-250-37 LLR	19043535	3 - 7	D	1327	291	287	2542 x 800 x 850
ETP-8-250-34	19023494	3 - 4	D	1327	291	287	2542 x 800 x 850
ETP-8-250-34 LLR	19043536	3 - 4	D	1327	291	287	2542 x 800 x 850
ETP-8-250-40	19023496	4 - 0	D	1416	388	385	2542 x 800 x 850
ETP-8-250-40 LRLR	19043537	4 - 0	D	1416	388	385	2542 x 800 x 850



Preparation counters

Pizza refrigerated counters



ETPZ-180



ETPZ-180 LLR

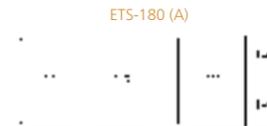
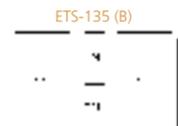
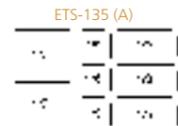


ETS-135

R: Right opening
L: Left opening



ETS-135 LR



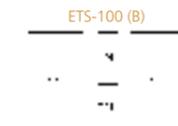
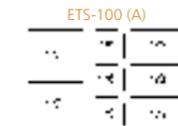
ETS-100 SP



ETS-100



ETS-100 G



PIZZA REFRIGERATED COUNTERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact pizza preparation station.
- Heavy-duty stainless steel 50mm working top.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with a distance of 70mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

ETPZ MODELS:

- Built-in neutral unit designed to house 8 or 10 containers GN 1/4 (ETPZ-135 and ETPZ-180) of maximum 150mm depth (not included).
- Containers are refrigerated by coming into contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.

ETS MODELS:

- Saladette worktop designed to house GN containers (not included)
- Containers are refrigerated by coming into contact with lower counter
- Stainless steel hinged night lid with fixed opening position at 90°.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETPZ-135	19023502	2	143	306	1342 x 700 x 1050
ETPZ-135 LR	19043538	2	143	306	1342 x 700 x 1050
ETPZ-180	19023503	3	214	413	1792 x 700 x 1050
ETPZ-180 LLR	19043539	3	214	413	1792 x 700 x 1050
ETS-135	19023507	2	143	306	1342 x 700 x 850
ETS-135 LR	19043713	2	143	306	1342 x 700 x 850
ETS-180	19023508	3	214	413	1792 x 700 x 850
ETS-180 LLR	19043715	3	214	413	1792 x 700 x 850

Preparation counters

Saladettes GN 1/1



SALADETTES GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact salad/sandwich preparation station.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Maintenance-free condenser, with special design preventing dust and dirt built thus avoiding cleaning operations and reducing energy consumption.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of

- by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 4 grid level positions for increased loading capacity, with a distance of 70 mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

ETS-100 SP MODEL:

- Heavy-duty stainless steel 50mm working top without splashback.

ETS-100 MODEL:

- Heavy-duty stainless steel 50mm working top without splashback.
- Removable polyethylene board for chopping.
- Designed to house 2 GN 1/1 of 200mm depth and 2 GN 1/4 of 100mm depth (not included)
- Night stainless steel hinged lid with fixed opening position at 90°.

ETS-100 G MODEL:

- Heavy-duty granite 20mm working top.
- Designed to house 5 GN 1/6 of 100mm depth (not included).
- Protected with glass canopy.

Model	Reference	Door No	Net Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETS-100 SP	19023506	2	120	248	912 x 700 x 894
ETS-100	19023504	2	120	248	912 x 700 x 894
ETS-100 G	19023505	2	120	248	912 x 700 x 1050



EVL-180



EV-180

PIZZA & SANDWICH INGREDIENT CASES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Ideal as a container ingredient for pizzas, salads and sandwiches.
- Two versions available:
 - Glazed EV models,
 - EVL models with stainless steel lid.
- Built-in refrigeration unit.
- Cold plate cooling.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Models EV-154, EV-204 and EV-254 designed to house containers GN 1/3 up to 150 mm deep. Other models designed to house containers GN 1/4, 150 mm depth.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Temperature from +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	GN capacity	Connection Power (W)	External W x D x H dimensions (mm)
EV-135	19023509	5 x GN 1/4	178	1342 x 336 x 450
EV-150	19023510	6 x GN 1/4	178	1492 x 336 x 450
EV-154	19023511	6 x GN 1/3	178	1492 x 396 x 450
EV-180	19032946	8 x GN 1/4	178	1792 x 336 x 450
EV-200	19023513	9 x GN 1/4	178	2017 x 336 x 450
EV-204	19023514	9 x GN 1/3	178	2017 x 396 x 450
EV-250	19023515	12 x GN 1/4	217	2542 x 336 x 450
EV-254	19023516	12 x GN 1/3	217	2542 x 396 x 450
EVL-135	19023517	5 x GN 1/4	178	1342 x 336 x 290
EVL-150	19023518	6 x GN 1/4	178	1492 x 336 x 290
EVL-154	19023519	6 x GN 1/3	178	1492 x 396 x 290
EVL-180	19023520	8 x GN 1/4	178	1792 x 336 x 290
EVL-200	19023521	9 x GN 1/4	178	2017 x 336 x 290
EVL-204	19023522	9 x GN 1/3	178	2017 x 396 x 290
EVL-250	19023523	12 x GN 1/4	217	2542 x 336 x 290
EVL-254	19023524	12 x GN 1/3	217	2542 x 396 x 290



VAP-139-C



VAP-175-C

TAPAS DISPLAY CASES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container for ingredients.
- Exterior covering with anodised aluminium profile.
- PVC and glass sides panels.
- Accessible through sliding glass doors.
- Curved glass display surface.
- Built-in refrigerating unit.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Internal, low energy consumption LED lighting to display the interior.
- Light on-off button
- Designed to house containers GN 1/3, 40 mm deep (containers not included).
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of +4 °C to +8 °C in climate Class IV conditions.
- Voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	GN capacity	Connection Power (W)	External W x D x H dimensions (mm)
VAP-139 C	19005184	6 x GN 1/3	345	1395 x 400 x 250
VAP-175 C	19005487	8 x GN 1/3	368	1750 x 400 x 250



VAP-139-CDS



VAP-175-CDS

SUSHI DISPLAY CASES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container for sushi products.
- Integrated stainless steel base pan, perforated and ready for placing sushi plates on top.
- Exterior covering with anodised aluminium profile.
- PVC and glass sides panels.
- Accessible through sliding glass doors.
- Curved glass display surface.
- Static cooling with a double evaporation system.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Internal, low energy consumption LED lighting to display the interior.
- Light on-off button.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of -1°C to +2°C, in climate Class IV conditions.
- Voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Connection Power (W)	External W x D x H dimensions (mm)
VAP-139 CDS	19015803	345	1395 x 400 x 250
VAP-175 CDS	19015806	368	1750 x 400 x 250



ERMA-150



ERMA-250



ERMA-350

➤ PVC COATED BACK-BAR BOTTLE COOLERS

- Exterior made in black and interior in gray plastic-coated galvanized.
- Plastic profile as thermal conductor between interior and exterior body.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer. (ERMAS-250 model with sliding doors)
- Integrated lock for doors (except in ERMA-250 model).
- High-class controller with a digital temperature display conformant to the HACCP system.
- Luminous start-stop light button.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection,
- Sealed condensing unit with ventilated condenser.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water.
- Copper tube and aluminum fins evaporator.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Internal LED light. Low energy consumption for displaying the interior.
- Light on-off button.
- Equipped with 1 grid per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of +4 °C to +8 °C in climate Class IV conditions.
- Voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Capacity		Connection Power (W)	External W x D x H dimensions (mm)
			Gross volume (l)	Bottles		
ERMA-150	19029922	1	135	96	276	625 x 540 x 905
ERMA-250	19029920	2	190	156	400	925 x 540 x 905
ERMA-350	19029924	3	295	240	450	1375 x 540 x 905
ERMAU-250	19035780	2	170	156	400	925 x 540 x 800
ERMAU-350	19035781	3	265	240	450	1375 x 540 x 800



ERMA-150 SS



ERMA-250 SS



ERMA-350 SS

➤ STAINLESS STEEL BACK-BAR BOTTLE COOLERS

- Exterior and interior in stainless steel.
- Plastic profile as thermal conductor between interior and exterior body.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Integrated lock for doors.
- High-class controller with a digital temperature display conformant to the HACCP system.
- Luminous start-stop light button.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection,
- Sealed condensing unit with ventilated condenser.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water.
- Copper tube and aluminum fins evaporator.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Internal LED light. Low energy consumption for displaying the interior.
- Light on-off button.
- Equipped with 1 grid per each door.
- Refrigerant gas: R134a Hydrofluorocarbon (HFC), CFC-free.
- Working temperature of +4 °C to +8 °C in climate Class IV conditions.
- Voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Capacity		Connection Power (W)	External W x D x H dimensions (mm)
			Gross volume (l)	Bottles		
ERMA-150 SS	19031876	1	135	96	276	625 x 540 x 905
ERMA-250 SS	19031881	2	190	156	400	925 x 540 x 905
ERMA-350 SS	19031882	3	295	240	450	1375 x 540 x 905
ERMAU-250 SS	19036276	2	170	156	400	925 x 540 x 800
ERMAU-350 SS	19036277	3	265	240	450	1375 x 540 x 800

REFRIGERATION

OPTIONS AND ACCESSORIES



Options	68
Essenzial cabinets	68
Essenzial counters	69
OEM options	70
Accessories	71
Essenzial cabinet accessories	71
Essenzial counter accessories	72



OPTIONS ESSENZIAL CABINETS

Model	Model description	Led light	Back in Stainless Steel	Meat Hanging System- for 1 module	Meat Hanging System- for 2 module	Food Pedal Door Opener	Castor Kit
STORAGE CABINETS							
ECP-701	Refrigerator 700L GN 2/1, 1 door	0	0	0		0	0
ECP-702	Refrigerator 700L GN 2/1, 2 doors	0	0	0			0
ECP-1402	Refrigerator 1400L GN 2/1, 2 doors	0	0		0	0	0
ECP-1403	Refrigerator 1400L GN 2/1, 3 doors	0	0		0	0	0
ECP-1404	Refrigerator 1400L GN 2/1, 4 doors	0	0		0		0
ECN-701	Freezer 700L GN 2/1, 1 door	0	0	0		0	0
ECN-702	Freezer 700L GN 2/1, 2 doors	0	0	0			0
ECN-1402	Freezer 1400L GN 2/1, 2 doors	0	0		0	0	0
ECN-1403	Freezer 1400L GN 2/1, 3 doors	0	0		0	0	0
ECN-1404	Freezer 1400L GN 2/1, 4 doors	0	0		0		0
ECP-601	Refrigerator 600L, 1 door	0	0	0			0
ECP-602	Refrigerator 600L, 2 doors	0	0	0			0
ECP-1202	Refrigerator 1200L, 2 doors	0	0		0		0
ECP-1203	Refrigerator 1200L, 3 doors	0	0		0		0
ECP-1204	Refrigerator 1200L, 4 doors	0	0		0		0
ECN-601	Freezer 600L, 1 door	0	0	0			0
ECN-602	Freezer 600L, 2 doors	0	0	0			0
ECN-1202	Freezer 1200L, 2 doors	0	0		0		0
ECN-1203	Freezer 1200L, 3 doors	0	0		0		0
ECN-1204	Freezer 1200L, 4 doors	0	0		0		0
DISPLAY CABINETS							
ECP-701 GLASS	Refrigerated display 700L GN 2/1	0	0	0		0	0
ECP-1402 GLASS	Refrigerated display 1400L GN 2/1	0	0		0	0	0
ECP-601 GLASS	Refrigerated display 600L	0	0	0			0
ECP-1202 GLASS	Refrigerated display 1200L	0	0		0		0
DUAL TEMPERATURE CABINETS							
ECP-702/2	Combi refig./ refig. 700L GN 2/1		0	0			0
ECP-1402/2	Combi refig./ refig. 1400L GN 2/1, 2 doors		0	0		0	0
ECP-1403/2	Combi refig./ refig. 1400L GN 2/1, 3 doors		0	0		0	0
ECPM-702	Combi refig./ freezer 700L GN 2/1		0	0			0
ECPM-1403	Combi refig./ freezer 1400L GN 2/1, 3 doors		0		0	0	0
ECPM-1404	Combi refig./ freezer 1400L GN 2/1, 4 doors		0		0		0
ECPN-1402/2	Combi refig./ freezer 1400L GN 2/1, 2 doors		0	0		0	0
ECPM-602	Combi refig./ freezer 600L		0	0			0
ECPM-1203	Combi refig./ freezer 1200L, 3 doors		0		0		0
ECPM-1204	Combi refig./ freezer 1200L, 4 doors		0		0		0
ECPN-1202	Combi refig./ freezer 1200L, 2 doors		0	0			0
BAKERY AND FISH CABINETS							
ECPB-701	Bakery, euronorm (400 x 600)	0	0			0	0
ECF-601	Fish, euronorm container (400 x 600)		0			0	0



OPTIONS ESSENZIAL COUNTERS

Model	Model description	Back in Stainless Steel	Castor Kit	Granite Top	Without Splashback	Without Top	Compressor on the Left	With Expansion Valve	Kit of Drawers (*)
STORAGE COUNTERS									
ETP-7-135	Refrigerator 700mm GN 1/1, 2 door length	0	0	0	0	0	0		0
ETP-7-180	Refrigerator 700mm GN 1/1, 3 door length	0	0	0	0	0	0		0
ETP-7-225	Refrigerator 700mm GN 1/1, 4 door length	0	0	0	0	0	0		0
ETP-7-135 S	Refrigerator 700mm GN 1/1 with sink, 2 door length	0							0
ETP-7-180 S	Refrigerator 700mm GN 1/1 with sink, 3 door length	0							0
ETP-7-225 S	Refrigerator 700mm GN 1/1 with sink, 4 door length	0							0
ETP-7-102 R	Remote Refrigerator 700mm GN 1/1, 2 door length	0		0	0	0		0	0
ETP-7-147 R	Remote Refrigerator 700mm GN 1/1, 3 door length	0		0	0	0		0	0
ETP-7-192 R	Remote Refrigerator 700mm GN 1/1, 4 door length	0		0	0	0		0	0
ETN-7-135	Freezer 700mm GN 1/1, 2 door length	0	0	0	0	0	0		
ETN-7-180	Freezer 700mm GN 1/1, 3 door length	0	0	0	0	0	0		
ETN-7-135 S	Freezer 700mm GN 1/1 with sink, 2 door length	0							
ETN-7-180 S	Freezer 700mm GN 1/1 with sink, 3 door length	0							
ETN-7-102 R	Remote freezer 700mm GN 1/1, 2 door length	0		0	0	0		0	
ETN-7-147 R	Remote freezer 700mm GN 1/1, 3 door length	0		0	0	0		0	
ETN-7-192 R	Remote freezer 700mm GN 1/1, 4 door length	0		0	0	0		0	
ETPB-135	Refig. 700mm GN 1/1- 600mm high, 2 drawer 2/3 length	0	0		standard				
ETPB-180	Refig. 700mm GN 1/1- 600mm high, 3 drawer 2/3 length	0	0		standard				
ETPB-225	Refig. 700mm GN 1/1- 600mm high, 4 drawer 2/3 length	0	0		standard				
ETP-6-150	Refrigerator 600mm, 2 door length	0	0	0	0	0	0		0
ETP-6-200	Refrigerator 600mm, 3 door length	0	0	0	0	0	0		0
ETP-6-250	Refrigerator 600mm, 4 door length	0	0	0	0	0	0		0
ETP-6-150 S	Refrigerator 600mm with sink, 2 door length	0							0
ETP-6-200 S	Refrigerator 600mm with sink, 3 door length	0							0
ETP-6-250 S	Refrigerator 600mm with sink, 4 door length	0							0
ETP-6-117 R	Remote Refrigerator 600mm, 2 door length	0		0	0	0		0	0
ETP-6-169 R	Remote Refrigerator 600mm, 3 door length	0		0	0	0		0	0
ETP-6-222 R	Remote Refrigerator 600mm, 4 door length	0		0	0	0		0	0
ETN-6-150	Freezer 600mm, 2 door length	0	0	0	0	0	0		
ETN-6-200	Freezer 600mm, 3 door length	0	0	0	0	0	0		
ETN-6-150 S	Freezer 600mm with sink, 2 door length	0							
ETN-6-200 S	Freezer 600mm with sink, 3 door length	0							
ETN-6-117 R	Remote freezer 600mm, 2 door length	0		0	0	0		0	
ETN-6-169 R	Remote freezer 600mm, 3 door length	0		0	0	0		0	
ETN-6-222 R	Remote freezer 600mm, 4 door length	0		0	0	0		0	
PREPARATION COUNTERS									
ETP-8-150	Preparation 800mm euronorm (400 x 600), 2 door length	0	0	standard		0			
ETP-8-200	Preparation 800mm euronorm (400 x 600), 3 door length	0	0	standard		0			
ETP-8-250	Preparation 800mm euronorm (400 x 600), 4 door length	0	0	standard		0			
ETPZ-135	Preparation 700mm GN 1/1 built-in GN, 2 door length	0	0						
ETPZ-180	Preparation 700mm GN 1/1 built-in GN, 3 door length	0	0						
ETS-135	Prep. 700mm GN 1/1 with salad. worktop, 2 door length	0	0		standard				
ETS-180	Prep. 700mm GN 1/1 with salad. worktop, 3 door length	0	0		standard				
ETS-100 SP	Saladette GN 1/1 without splashback	0	0		standard				
ETS-100	Saladette GN 1/1	0	0						
ETS-100 G	Saladette GN 1/1 with granite top	0	0						

*Drawers can be 1/2, 1/3 or 2/3. Please check accessory chapter to select the drawer distribution

Model	Model description	Back in Stainless Steel	Castor Kit	Granite Top	Without Splashback	Without Top	Compressor on the Left	With Expansion Valve	Led light
DISPLAY COUNTERS									
ETP-7-135 GLASS	Refrigerated display 700mm GN 1/1, 2 door length	0	0	0	0	0	0		0
ETP-7-180 GLASS	Refrigerated display 700mm GN 1/1, 3 door length	0	0	0	0	0	0		0
ETP-7-225 GLASS	Refrigerated display 700mm GN 1/1, 4 door length	0	0	0	0	0	0		0
ETP-7-102 R GLASS	Remote refig. display 700mm GN 1/1, 2 door length	0		0	0	0		0	0
ETP-7-147 R GLASS	Remote refig. display 700mm GN 1/1, 3 door length	0		0	0	0		0	0
ETP-7-192 R GLASS	Remote refig. display 700mm GN 1/1, 4 door length	0		0	0	0		0	0
ETP-6-150 GLASS	Refrigerated display 600mm, 2 door length	0	0	0	0	0	0		0
ETP-6-200 GLASS	Refrigerated display 600mm, 3 door length	0	0	0	0	0	0		0
ETP-6-250 GLASS	Refrigerated display 600mm, 4 door length	0	0	0	0	0	0		0
ETP-6-117 R GLASS	Remote refig. display 600mm, 2 door length	0		0	0	0		0	0
ETP-6-169 R GLASS	Remote refig. display 600mm, 3 door length	0		0	0	0		0	0
ETP-6-222 R GLASS	Remote refig. display 600mm, 4 door length	0		0	0	0		0	0



OEM OPTIONS

Below mentioned elements can be customized.

DOOR – HANDLE

Many options are available; please make your selection among below different handles.



Essenzial line handle



Door handle- opt 1



Door handle- opt 2



Door handle- opt 3



Door handle- opt 4

CONTROL PANEL – STICKER

We can make a unique sticker with your proposed colours and design.



Essenzial line sticker

PUNCHING - VENTILATION GILL

Multiple designs are available, share us your idea and we will give you the solution without compromising the ventilation.



Ventilation- opt 1



Ventilation- opt 2



Ventilation- opt 3



ESSENZIAL CABINET ACCESSORIES

GRIDS



Model	Reference	Dimensions (mm)	Cabinet series	Description
SHC700	12037958	650 x 530	700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC600B	12034317	560 x 542	600L, 1200L	Epoxy-coated wire grid for 600L
SHC600S	12037946	500 x 158	1200L	Epoxy-coated wire central grid for 1200L
SHT800P	12034886	600 x 400	Bakery	Epoxy-coated wire grid for bakery

RAILS



Model	Reference	Dimensions (mm)	Cabinet series	Description
SGC700	12092302	662	Essenzial 700L, Essenzial & Green 1400L	One rail to support GN 2/1 grid (for left or right side)
AGP485	A10905P0100	496	Bakery cabinets	One rail to support 600 x 400 grid (for left or right side)
PK700	1731911000003	-	Essenzial cabinets	Bakery kit for 700L cabinet

CASTORS DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT



Model	Reference	Description
S4R	19004383	4 castors with diameter 100mm , 2 with brake
S6R	19041037	6 castors with diameter 100mm, 3 with brake
CDOC01	19041018	Stainless steel cabinet door orientation change kit - 1 door
CDOC02	A169090015	Stainless steel cabinet door orientation change kit - 2 doors
DFEK	1529300	Defrost water evaporation kit for remote units.



ESSENZIAL LINE DRAWERS

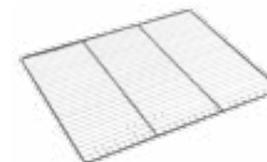
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Self-closing sliding guides and opening stoppers.
- The drawers close to the compressor system must be always (1/2 + 1/2) and the usable volume of the upper drawer is lower due to the evaporator position.
- One door can be replaced by below Kits.

Drawer drawing	Model	Reference	Counter series	Description	Position of the kit in the counter
	EDK-7-12	19041028	700mm	Kit of 2 drawers (1/2 + 1/2)	
	EDKC-7-12	19041029	700mm	Kit of 2 drawers (1/2 + 1/2) compressor side	
	EDK-7-23	19041030	700mm	kit of 2 drawers (1/3 + 2/3)	
	EDK-7-13	19041031	700mm	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	EDK-6-12	19041032	600mm	Kit of 2 drawers (1/2 + 1/2)	
	EDKR-6-12	19041033	600mm	Kit of 2 drawers (1/2 + 1/2) right	
	EDKL-6-12	19041034	600mm	Kit of 2 drawers (1/2 + 1/2) left	
	EDK-6-23	19041035	600mm	Kit of 2 drawers (1/3 + 2/3)	
	EDK-6-13	19041036	600mm	Kit of 3 drawers (1/3 + 1/3 + 1/3)	



ESSENZIAL COUNTER ACCESSORIES

GRIDS



Model	Reference	Dimensions (mm)	Cabinet series	Description
SHT700	12035781	530 x 325	700mm	Epoxi-coated GN 1/1 wire grid
SHT600S	12034975	405 x 460	600mm	Epoxi-coated side wire grid
SHT600C	12034847	405 x 525	600mm with 3 doors or more	Epoxi-coated central wire grid
SHT800P	12034886	600 x 400	800mm	Epoxi-coated wire grid for bakery

RAILS



Model	Reference	Dimensions (mm)	Cabinet series	Description
SGT700	M10905P0020	562	700mm	One rail to support GN 1/1 grid (for left or right side)
SGT800P	M10905P0037	649	800mm	One rail to support 600 x 400 grid (for left or right side)

CASTORS, DOOR ORIENTATION KIT, WALL SUPPORT BEAM AND DEFROST WATER EVAPORATION KIT



Model	Reference	Description
S4R	19004383	4 castors with diameter 100mm , 2 with brake
S6R	19041037	6 castors with diameter 100mm, 3 with brake
CDOCO	19041038	Stainless steel counter door orientation change kit
ICWS400	15321109	One wall support beam for ingredient case 400mm
ICWS340	15311109	One wall support beam for ingredient case 340mm
DFEK	1529300	Defrost water evaporation kit for remote units

DISHWASHERS





DISHWASHERS



GLASSWASHER



FRONT-LOADING
DISHWASHERS



PASS-THROUGH
DISHWASHERS



BASKETS



DISHWASHERS

GLASSWASHERS



Glasswashers Easy Wash	80
Glasswashers Easy Wash (basket 350 x 350)	81
Glasswashers Easy Wash (basket 400 x 400)	82
Accessories	83



- 

Intuitive and easy-to-use.
- 

Low water consumption: 2-2.5 liters.
- 

Double thermoplastic washing and rinsing arms.
- 

Independent cycle for cold rinsing in 400 x 400 mm models.
- 

Compact design, with double-wall door, increases security and soundproofing.
- 

Built-in automatic rinse aid and optional detergent dispensers.
- 

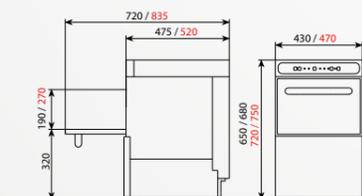
AISI 304
Structure fully made of stainless steel.
- 

Safety thermostat and anti-backflow valve.

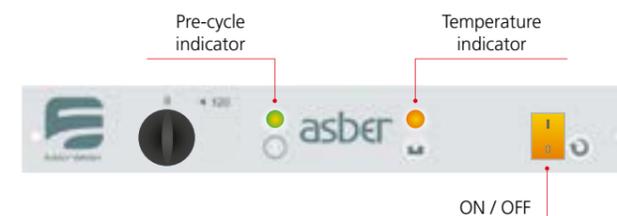
EASY | Main Features

Asber Easy Wash glasswashers allow washing glasses up to 190 mm high (350 x 350 mm basket models) or 270 high (400 x 400 mm basket models). Asber glasswashers ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. All models have a safety electromagnetic icro-

ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN



EASY-350



Upper and lower washing arms
Upper and lower rinsing arms



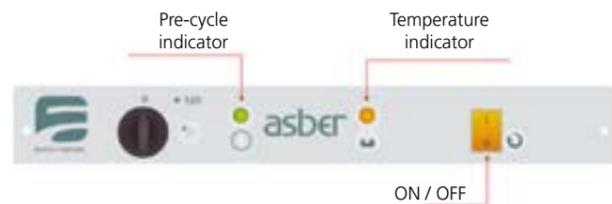
EASY WASH SERIES | BASKET 350 X 350 MM

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Optional models with built in detergent aid dispenser
- Models for UK plug conection available
- 60 Hz version models available
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-350	19013452	430 x 475 x 650	30	-	2,65	230V-50Hz
EASY-350 DD	19013453	430 x 475 x 650	30	Detergent dispenser	2,65	230V-50Hz
EASY-350 UK	19013454	430 x 475 x 650	30	-	2,65	230V-50Hz



EASY-400



Upper and lower washing arms
Upper and lower rinsing arms



PL-43 / PL-47



PL-47-L

➤ EASY WASH SERIES | BASKET 400 X 400 MM

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.8 l/rinse.
- Independent cycle for cold rinsing
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Optional models with built in detergent aid dispenser, draining pump
- Models for UK plug connection available
- 60 Hz version models available
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-400	19013455	470 x 520 x 720	30	-	3,05	230V-50Hz
EASY-400 B	19013457	470 x 520 x 720	30	Drain pump	3,05	230V-50Hz
EASY-400 DD	19013456	470 x 520 x 720	30	Detergent dispenser	3,05	230V-50Hz
EASY-400 B DD	19020480	470 x 520 x 720	30	With drain pump and detergent dispenser	3,05	230V-50Hz
EASY-400 UK	19013458	470 x 520 x 720	30	-	2,65	230V-50Hz

➤ SUPPLEMENTARY BASE

- Base with removable door, to install under a front door dishwasher, thus improving work ergonomics.
- It can also be used to lift the machine and drain water from the bucket freely with no need to install an additional pump, also to place containers with washing and polishing liquids.
- Entirely made of stainless steel.

Model	Reference	Description	For use in	Dimensions (mm)
PL-43	19003461	Supplementary base	All models EASY-350	430 x 405 x 400
PL-47	19003462	Supplementary base	All models EASY-400	470 x 450 x 400
PL-47-L	19014796	Base of glasswashers	All models EASY-400	470 x 520 x 131

DISHWASHING

FRONT LOADING DISHWASHERS



Front loading dishwashers Easy Wash	86
Front loading dishwashers Easy Wash (basket 500 x 500)	87
Accessories	89





Intuitive and easy-to-use.



Low water consumption: 2.7 liters.



Double thermoplastic washing and rinsing arms.



Compact design, with double-wall door, increases security and soundproofing.



Built-in automatic rinse aid and optional detergent dispensers.



Structure fully made of stainless steel.



Safety thermostat and anti-backflow valve.

Asber Easy Wash front-loading dishwashers allow washing all kinds of dishware up to 320mm high. Asber front-loading models ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. They have an electromechanical control panel, very intuitive and easy-to-maintain. All models have a safety electromagnetic micro-switch when door is opened.



EASY | Main Features

Production from 540 to 720 pieces/hour, depending on the model.

Fully electronic control panel with membrane keypad. Displays and controls washing status

Thermo-stop system guaranteeing minimum rinsing temperature of 85°C,

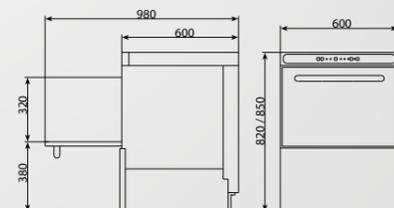
3 washing cycles of 90, 120 and 180 seconds, in standard models. 3 washing cycles of 60, 90 and 180 seconds in high-powered models. Users could select the washing cycle

High quality, stainless steel structure guarantees a reliable, robust and durable

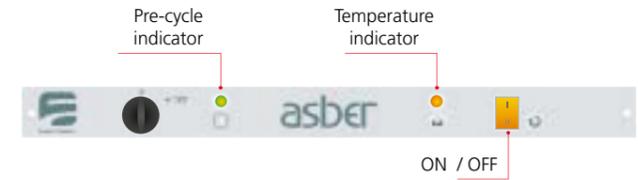
Tank with internal rounded edges to make cleaning operations easier, avoiding grease



WaterMark Certificate



EASY-500



Upper and Lower washing arms
Upper and lower rinsing arms



EASY WASH SERIES / BASKET FOR 500 X 500

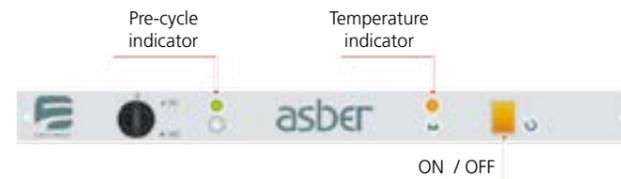
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Optional models with built in detergent aid dispenser, draining pump, anti backflow air gap system and rinsing pump.
- Models for UK plug connection available.
- 60 Hz version models available
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 baskets for cutlery CU-7.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-500	19013470	600 x 600 x 820	30	-	3,4	230V-50Hz
EASY-500 B	19013472	600 x 600 x 820	30	Drain pump	3,4	230V-50Hz
EASY-500 DD	19013471	600 x 600 x 820	30	Detergent dispenser	3,4	230V-50Hz
EASY-500 B DD	19020485	600 x 600 x 820	30	With drain pump and detergent dispenser	3,4	230V-50Hz
EASY-500 W B DD UK	19013473	600 x 600 x 820	30	With break tank, rinsing pump, drain pump detergent dispenser	2,8	230V-50Hz

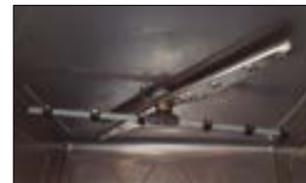


Front loading dishwashers

Easy Wash Series | Basket 500 x 500 mm



Upper and Lower washing arms
Upper and lower rinsing arms
4 steel filters for dirty residual recovery
+ plastic filter for drainage



EASY-500 HP – WITH HIGH POWER FEATURES

➤ EASY WASH SERIES | BASKET 500 X 500 MM

- Electromechanical control panel.
- 2 washing cycles: 90" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Additional filtering system with inox trays.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C
- Multi-Voltage: 400V/3+N, 230V/3, 230V/1+N
- Multi-Power: 1,85 kW / 2,8 kW / 3,7 kW / 5,6 kW (230V/1+N)
- Optional models with built in detergent aid dispenser, draining pump, anti backflow air gap system and rinsing pump.
- 60 Hz version models available
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-500 HP	19013475	600 x 600 x 820	40	-	6,2	380V-50Hz
EASY-500 HP B	19013477	600 x 600 x 820	40	Drain pump	6,2	380V-50Hz
EASY-500 HP DD	19013476	600 x 600 x 820	40	Detergent dispenser	6,2	380V-50Hz
EASY-500HP B DD	19020487	600 x 600 x 820	40	With drain pump and detergent dispenser	6,2	380V-50Hz
EASY-500HP W B DD	19013479	600 x 600 x 820	40	With break tank, rinsing pump, drain pump detergent dispenser	6,2	380V-50Hz

Front loading dishwashers

SUPPLEMENTARY BASE



SUPPLEMENTARY BASE

- Base with removable door, to install under a front opening dishwasher, thus improving work ergonomics.
- It can also be used to lift the machine and drain water from the bucket freely with no need to install an additional pump, also to place containers with washing and polishing liquids.
- It includes 2 guides to store two 500 x 500 mm baskets.
- Entirely made of stainless steel.



Modello Model	Codice Reference	Descrizione Description	Per uso For use in	Dimensioni Dimensions (mm)
PL-60	19017114	Supplementary base	All models EASY-500	600 x 540 x 400



DISHWASHING

PASS-THROUGH DISHWASHERS



Pass-through dishwashers Easy Wash	92
Pass-through dishwashers Easy Wash (basket 500x500)	94



Intuitive and easy-to-use.



Low water consumption: 3 liters.



Double washing stainless steel arms and rinsing



Compact design, with double-wall door, increases security and soundproofing.



Built-in automatic rinse aid and optional detergent dispensers.



Structure fully made of stainless steel.



Safety thermostat and anti-backflow valve.

Asber Easy Wash pass-through models allow washing all kinds of dishware up to 420 mm high. Hood-type dishwashers can be installed in line or in a 90° angle configuration. They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. They have an electromechanical control panel, very intuitive and easy-to-maintain. All models have a safety electromagnetic micro-switch when hood is opened.

ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN



EASY | Main Features

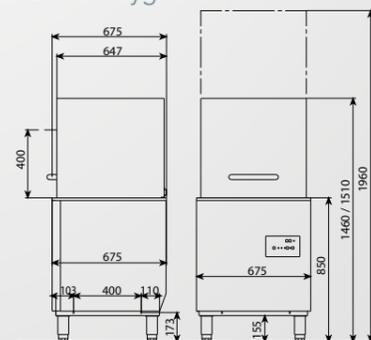
Production from 800 to 1200

Electromechanical control panel with pilot lights, very easy-to-use.

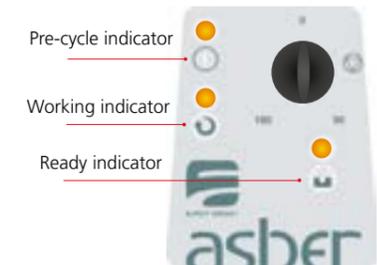
2 washing cycles of 90 and 180 seconds, in standard models. 3 washing cycles of 55, 75 and 120 seconds in high-powered models. In addition, in all models continuous cycle up to manual stop. Users could select the

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.



EASY-H500



EASY WASH SERIES | BASKET 500 X 500 MM

- Electromechanical control panel.
- 2 washing cycles: 90" / 180"
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Multi-Voltage: 400V/3+N, 230V/3, 230V/1+N
- Optional models with built in detergent aid dispenser, draining pump, anti backflow air gap system and rinsing pump
- 60 Hz version models available
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.
- Note: Power cord not supplied.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-H500	19013512	675 x 675 x 1440	40	-	11,1	380V-50Hz
EASY-H500 B	19013514	675 x 675 x 1440	40	Drain pump	11,1	380V-50Hz
EASY-H500 DD	19013513	675 x 675 x 1440	40	Detergent dispenser	11,1	380V-50Hz
EASY-H500 B DD	19020512	675 x 675 x 1440	40	With drain pump and detergent dispenser	11,1	380V-50Hz
EASY-H500W B DD	19033069	675 x 675 x 1440	40	With break tank, rinsing pump, drain pump detergent dispenser	11,1	380V-50Hz



Pass-through dishwashers

Easy Wash Series | Basket 500 x 500 mm



EASY-H500 HP - WITH HIGH POWER FEATURES



EASY WASH SERIES | BASKET 500 X 500 MM

- Electromechanical control panel.
- 3 washing cycles: 55" / 75" / 120"
- Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 12 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Multi-Voltage: 400V/3+N, 230V/3, 230V/1+N
- Optional models with built in detergent aid dispenser, draining pump, anti backflow air gap system and rinsing pump
- 60 Hz version models available
- Accessories supplied: 2 baskets CP-16/18, 1 basket CT-10 and 8 cutlery container CU-7.
- Note: Power cord not supplied.

Model	Reference	Dimensions (mm)	Basket hour	Features (mm)	Power (kW)	Voltage(V)
EASY-H500 HP	19013515	675 x 675 x 1440	65	-	17,1	380V-50Hz
EASY-H500 HP B	19013517	675 x 675 x 1440	65	Drain pump	17,1	380V-50Hz
EASY-H500 HP DD	19013516	675 x 675 x 1440	65	Detergent dispenser	17,1	380V-50Hz
EASY-H500 HP W B DD	19046979	675 x 675 x 1440	40	With break tank, rinsing pump, drain pump detergent dispenser	17,1	380V-50Hz

DISHWASHING

BASKETS



Baskets for Glasswashers	98
(350 x 350 mm and 400 x 400 mm)	
Baskets for dishwashers (500 x 500 mm)	98



BASKETS

BASKETS FOR DISHES, TRAYS AND CUTLERY

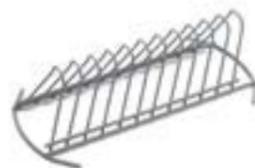
- Manufactured from hygienic polypropylene in several colours, resistant to high temperatures and damage caused by chemical products.
- Moulded from one double-skinned piece which makes them highly resistant to mechanical shocks.
- Designed so that waste cannot be deposited, ensuring absolute hygiene and optimal protection for dishes.
- Ergonomic handle-type openings on all four sides of the racks to facilitate carrying, stacking and un-stacking.
- Available in different sizes and can be used in all glasswasher and dishwasher models.



CLV-35



CLV-40



SP-40



CU

➤ BASKETS FOR GLASSWASHERS (350 X 350 MM AND 400 X 400 MM)

Model	Reference	Description	For use in	Dimensions (mm)
CLV-35	19013867	Basket for glasswasher	All models TECH-350 and EASY-350	350 x 350 x 110
CLV-40	19013868	Basket for glasswasher	All models TECH-400 and EASY-400	400 x 400 x 140
SP-40	19017112	Support for dishes	Basket of 400 x 400 mm	-
CU	19020300	Cutlery basket	All baskets	Ø110 x 125



CP-16/18



CT-10



CU-7

➤ BASKETS FOR DISHWASHERS (500 X 500 MM)

Model	Reference	Description	For use in	Dimensions (mm)
CP-16/18	19000487	Dishes	16/18 dishes	500 x 500 x 110
CT-10	19000484	Vessels and cups	According object size	500 x 500 x 110
CU-7	19000792	Cutlery basket	All baskets	105 x 105 x 130

GENERAL
TERMS AND
CONDITIONS

I. SCOPE

1. These General Terms and Conditions shall apply without exception to all orders placed with us, including future orders, even if the order from the customer contains divergent terms and conditions. Such terms and conditions – regardless of when we receive them – are explicitly rejected.
2. Amendments and additions to these General Terms and Conditions of Business shall be made in writing.

II. QUOTATION/ORDER CONFIRMATION

1. Our quotations are non-binding. Any documents such as catalogues, brochures, illustrations, etc. supplied with the quotation contain only approximate details and descriptions. Ownership and copyright of drawings, designs, models and other documents rest with us. Such documents must not be made available to third parties and must be returned to us immediately upon request.
2. Contracts shall be formed as a result of our written order confirmation, the contents of which shall prevail. Amendments and subsidiary agreements shall be in writing.
3. The right of technical modifications is reserved.

III. DELIVERY AND TRANSFER OF RISK

1. A binding delivery date shall be agreed only when it has been confirmed as such by us in writing. Binding delivery dates are subject to the precondition that the customer has notified us in full and correctly of all technical prerequisites, including all dimensions, etc. If it should transpire that this is not the case or if the performance of the order is amended by agreement, we shall not be responsible for resultant delays and the delivery date shall be amended as appropriate.
2. A binding delivery date shall be deemed to have been adhered to if the delivery is dispatched on this date to the customer or the specified delivery address. Adherence to any delivery date is subject to the timely performance of contractual obligations by the customer, including the timely receipt of agreed advance payments.
3. The delivery date shall be further adjusted as reasonable in the event of actions in the context of labour disputes, in particular strike and lockout, as well as the occurrence of other unforeseeable obstacles not of our volition, where such obstacles have a demonstrable and significant effect on the manufacture or delivery of the delivery item. This shall also apply if such circumstances arise in the case of our supplier.
4. In the event of a delivery delay for which we are responsible, the customer shall be able to withdraw from the contract only after fixing a reasonable final deadline of at least four weeks and explicitly giving notice of rejection of the contract. Claims for damages shall be excluded subject to the rules in section VII.5.
5. Part deliveries shall be allowed and shall be invoiced when they are made.
6. The risk shall always pass to the customer if the goods have left our premises.

7. We will not perform installation and commissioning work, which shall be included in the scope of delivery only if there is an explicit special written agreement.

IV. RETENTION OF TITLE

1. The goods delivered shall remain our property until payment in full of all claims relating to the business connection. Resale of the retention of title to third parties shall require our agreement. In the event of resale, the customer shall hereby cede its claims on us and shall undertake to provide us with all details required to recover such claims.
2. Processing or transformation of the goods by the customer shall always be effected at our order, as manufacturer, without creating any obligation on our part. If our (joint) ownership is extinguished as a result of combination, it shall be agreed herewith that the customer's (joint) ownership of the common item shall pass to us on a pro-rata value basis (invoice value).
3. The customer may not pledge secured goods, nor use them as security. The customer shall notify us immediately if the secured goods are seized by third parties. The customer shall be obliged to treat the secured goods with care, insure them against theft, damage, destruction and accidental loss (in particular fire and water), and to provide evidence of this on request.
4. Where the value of all our security rights exceeds the amount of all secured claims by at least 20%, we shall release the corresponding part of the secured rights. We shall also be entitled to enforce all our rights arising under the aforementioned retention of title, including the recovery of ceded claims, as soon as the customer is in default of payment.

V. PRICES AND PAYMENT

1. Our prices are ex works (plus, when applicable, value-added tax). Prices exclude delivery, unloading, positioning or installation. Standard packing is included in our prices. Other packing will be quoted separately.
2. For orders, the performance of which exceeds a period of three months, we retain the right to adjust the confirmed prices.
3. Amendments made after our order confirmation at the request of the customer shall be invoiced separately.
4. We reserve the right to call for immediate prepayment of the agreed selling price for first orders from new customers, as well as if the buyer is not sufficiently creditworthy, or we learn of this subsequently. If such a claim is not met by the buyer immediately, we can withdraw from the purchase contract without giving rise to any liability for damages.
5. Payment shall be made exclusively to us or to the bank account specified in our invoice. Payment instructions, cheques and in particular bills of exchange shall be accepted only by special agreement or on account of payment, not as performance of payment. Recovery costs, and bill of exchange and discount charges shall be borne by the buyer. Renegotiation and prolongations shall not be deemed to be performance. The buyer's payment obligation

shall not be affected by a request for reduction, by the arrears of other parts of the sales contract or by counterclaims. All withholding and set-off rights against our payment claim shall be excluded.

6. In the event of non-performance by the customer, we shall be entitled to demand flat-rate damages of 20% of the contractual consideration. Non-traders shall be free to provide evidence of lesser damage. The right to claim higher damages which have actually occurred shall be unaffected hereby.

VI TRANSPORTATION

1. Goods are freighted under buyer's responsibility. Delivery is free on truck, unloading not included.
2. Goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery. Complaints not related to transportation must be sent within 24 hours from goods reception.
3. Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

VII. WARRANTY AND DAMAGE

1. The customer shall be responsible for the accuracy and completeness of the specifications, dimensions and other details supplied to us for performance of the order. Errors in this respect on the part of the customer shall not justify deficiencies in our performance.
2. Obvious deficiencies in our performance and/or work shall be notified and specified in writing without undue delay following performance, and non-obvious deficiencies without undue delay they are identified. We cannot take account of verbal and/or later notifications of deficiencies.
3. Deficiencies shall not include minor deviations from the agreed quality, minor impairments to usability, normal wear-and-tear or damage occurring after the transfer of risk as a result of improper or negligent handling, excessive demands, unsuitable equipment, defective construction work, an unsuitable site or as a result of external influences which are not assumed under the contract. If the customer or third parties undertake inappropriate modifications or maintenance work, claims for deficiencies shall be excluded in respect of these and of consequences arising therefrom.
4. We shall rectify justifiably asserted deficiencies in our performance free of charge by reworking or by making a exworks replacement delivery, at our choice. The customer shall be responsible for providing evidence of the deficiency. We can refuse to rectify deficiencies if the cost of so doing is disproportionate. If the warranty to be performed by us is abortive within an additional period reasonably set by the customer, the customer can - without prejudice to any claim for damages under point 5- demand a reasonable reduction in the consideration or withdraw from the contract.
5. Claims for damages by the customer, for whatever legal reason, in particular due to infringement of obligations under the contractual obligation and from impermissible actions, shall be excluded. This shall not apply in cases of intent or gross negligence, due to injury to life, body or health, for liability under the Product Liability Act, for a warranty entered into by us, for damage resulting from a culpable

infringement of major contractual obligations or in other cases of legally binding liability. However, liability for infringement of major contractual obligations shall be limited to replacement of the typical, foreseeable damage, except in the case of intent or gross negligence or if there is a liability due to injury to life, body or health. The rules under this point shall not entail any change to the burden of proof to the detriment of the customer.

6. Claims for material deficiencies shall expire by limitation in twelve months from delivery date. This shall not apply if a longer period is laid down by law (building works and material for building works, deficiencies in building works, recourse in the case of purchases of consumer goods).
7. More extensive or other warranty or damages claims by the customer against us and our agents due to a material defect shall be excluded.

VIII. LEGAL VENUE, PLACE OF PERFORMANCE

1. The legal venue for all legal disputes arising from the commercial relationships with customers, a legal entity under public law or a separate asset under public law, as well as the place of performance for all obligations arising from the contractual relationship shall be Donostia-San Sebastian, Spain. This shall also be the case if the customer has no general legal venue in the Kingdom of Spain.

IX. CONCLUDING PROVISIONS

1. The law of the Kingdom of Spain shall apply for rulings relating to all legal relationships with the customer. The application of the United Nations Convention on Contracts for the International Sale of Goods (CISG) shall be excluded.
2. If part of the contract or of these General Terms and Conditions of Business becomes invalid or impracticable, the validity of the contract or of these General Terms and Conditions of Business shall not otherwise be affected.

