

 asber



# EXPORT Catalogue 2020



REFRIGERATION



DISHWASHER



COOKING



FOOD DISTRIBUTION  
& STORAGE



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# 1

## ASBER PROFESSIONAL



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.

Our idea of excellence, it's a constant improvement built with daily base work. This is the aim we have internalized in Asber nature, whose efforts are directed to the development of practical, customer-oriented solutions.

Asber professional offers knowledge and many years of experience combined with a wide range of products.



REFRIGERATION



DISHWASHERS



COOKING



DISTRIBUTION &  
STORAGE



# 2

## GLOBAL MANUFACTURING BRAND

Production activity is the foundation of the existence of our company.

Asber brand, as part for Onnera Group, is an international leading group and world reference with 6 manufacturing plants strategically distributed all over the world.

The same consistent quality standards and production processes in all plants guarantee a high level of performance of devices around the world.

**6 manufacturing plants**

**Over 130.000 m2 of industrial surface.**

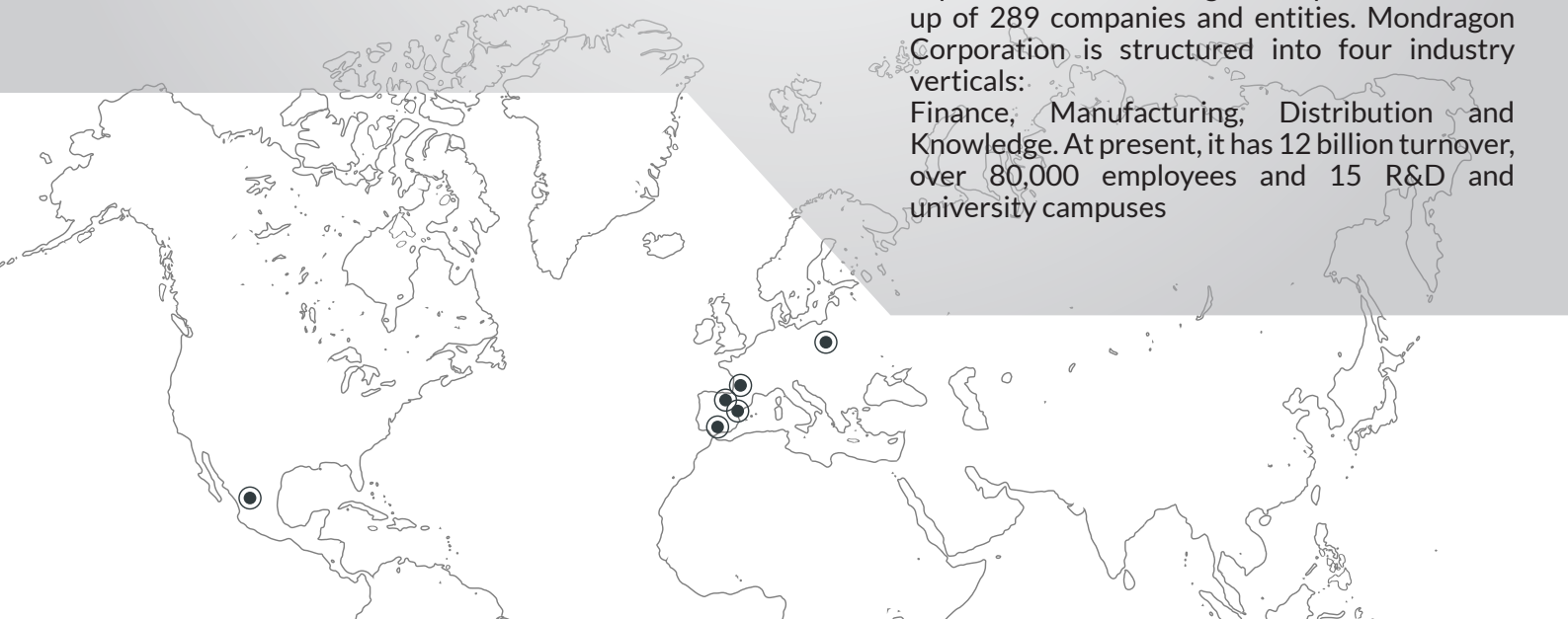
**Over 2.000 employees**



### ONNERA GROUP


ONNERA group is integrated in the cooperative experience of Mondragon Corporation. Made up of 289 companies and entities. Mondragon Corporation is structured into four industry verticals:

Finance, Manufacturing, Distribution and Knowledge. At present, it has 12 billion turnover, over 80,000 employees and 15 R&D and university campuses




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# COMMERCIAL REFRIGERATION









# COMMERCIAL REFRIGERATION



## AVANTIS LINE

Refrigerated cabinets



## GREEN LINE

Refrigerated cabinets  
Refrigerated counters



## OPTIONS & ACCESSORIES





## ASBER REFRIGERATION

# Efficiency and versatility within reach

Refrigerators are always running in professional kitchens, night and day, all year long. In response, reduction of energy consumption, outstanding performance with maximum reliability and ease of use are the main assets of Asber Refrigeration line. It is a complete range of products that saves energy, time and effort...



### EFFICIENCY

CUT DOWN ENERGY EXPENSES, GET GREAT SAVINGS!



### 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.

# efficiency

CUT DOWN ELECTRICITY EXPENSES, GET GREAT SAVINGS!

- Usage of R600a/R290, Natural HydroCarbon (HC) gases as refrigerant, enabling multiple saving benefits:

Less heat and noise emissions, due to lower operating temperature, extending the life of the compressor, thus of the commercial refrigeration equipment.

Zero ozone depletion with very low Global Warming Potential (GWP) and future-proof for new regulations.

- Highly efficient component design: Low energy compressors, large area evaporators, high performing electronic fans and self closing doors that minimize temperature gain, reducing energy consumption at the same time.

- Better insulation: 80 and 60mm thickness for cabinets and 50mm for 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.

A new energy labeling scheme for professional refrigerators and freezers in the European Union has come into effect from the 1st July 2016. Established by the delegated regulation (EU) 2015/1094 of 5 May 2015, supplementing Directive 2010/30/EU of the European Parliament and the Council, it states that all products sold within the EU must pass stringent energy performance standardized tests.


The new generation Asber refrigeration line is compatible with the requirements of the delegated regulation (EU) 2015/1094 of 5 May 2015, being a market benchmark in terms of energy efficiency, performance, usability and versatility.




# 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 guarantees 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.



 **“Ventilation Gill”** on the front panel, improving the **aesthetics**, keeping the **cooling unit system ventilated** and **running more efficiently**.

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

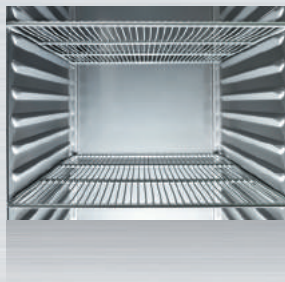


# usability

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



- ➡ Stamped guides and bottom panel with generous **rounded edges** that reduce dirt traps and are very easy-to-clean, maximizing hygienic conditions.



- ➡ **Effortless sliding of the grids.** Placing and adjusting the grids is also easier than ever. The epoxy-coated wire grids 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.



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







## REFRIGERATION

### REFRIGERATED CABINETS

# AVANTIS LINE



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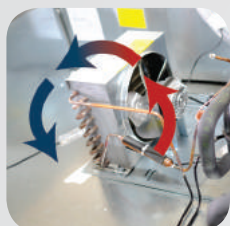
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# AVANTIS CABINETS

## Features



### High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



### Integrated stainless steel handle

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



### Insulation - 80 mm thickness

80 mm thickness CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, guarantees exceptional, long-term insulation and energy savings in all avantis cabinets.



### Intelligent Air Circulation system

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



### Rounded edge interior

Easier cleaning operations to reduce potential dirt traps and optimum hygiene



### Removable door gasket

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

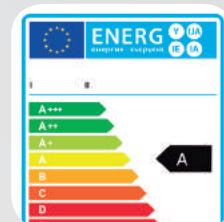




#### Maximum energy savings

The low energy consumption has allowed to reach the letter A under the conditions defined in climate class 5, ensuring the maximum energy savings.

\* The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th May 2015



#### Compact controller

Extra large, screen touch controller with energy saving strategy and HACCP alarm system, which allows an easy temperature parameter adjustment ensuring the best food preservation. It also offers a Bluetooth data logger as an option.



#### 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.



#### Stamped guides, sturdy wire grids

Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



#### Internal LED light

Low energy consumption LED lighting to display the interior, standard in all cabinets model.



#### 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.



#### Height-adjustable stainless-steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (95 mm - 115 mm) to enable convenient cleaning underneath the appliance. Foot pedal and castors are available as an option.



**A**

## Storage cabinets

### Refrigerators 700L GN 2/1



ACP-701 L



R: Right opening  
L: Left opening



#### REFRIGERATORS 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing.
- 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 in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (95 mm - 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped 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.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACP-701 R	19066626	1	5	A	333	610	157	693 x 875 x 2119
ACP-701 L	19066625	1	5	A	333	610	157	693 x 875 x 2119



ACP-1402

## ➤ REFRIGERATORS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing.
- 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 in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (95 mm - 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped 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.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class IV and V conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACP-1402	19066627	2	4	A	540	1332	161	1.358x 875 x 2119
ACP-1402 V	19070321	2	5	C	829	1332	192	1.358x 875 x 2119



**A**

## Storage cabinets

### Freezer 700L GN 2/1



ACN-701 L



R: Right opening  
L: Left opening



#### ➤ FREEZER 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing.
- 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 in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (95 mm - 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped 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.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -18 °C to -22 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACN-701 R	19066629	1	5	D	2231	610	678	693 x 875 x 2119
ACN-701 L	19066628	1	5	D	2231	610	678	693 x 875 x 2119



ACN-1402

## ➤ FREEZER 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing.
- 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 in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- 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.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water made also by hot gas coming from compressor, instead of an electric heater.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (95 mm - 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped 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.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -18 °C to -22 °C in climate Class IV and V conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACN-1402	19066690	2	4	D	4482	1332	750	1.358x 875 x 2119
ACN-1402 V	19070321	2	5	D	4258	1332	840	1.358x 875 x 2119





## REFRIGERATION

### REFRIGERATED CABINETS

# GREEN LINE



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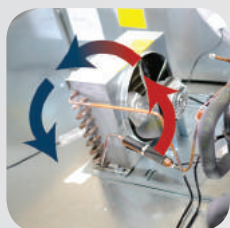
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# GREEN CABINETS

## Features



### High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



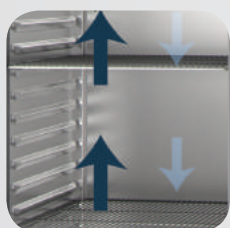
### Internal LED light

Low energy consumption LED lighting to display the interior of the cabinet. Standard in display cabinets and as an option in stainless steel door cabinets.



### Insulation - 60 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.



### Intelligent Air Circulation system

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



### Stamped bottom panel

Stamped sheet with water drains especially designed to make cleaning operations quicker and easier, optimum for hygiene.

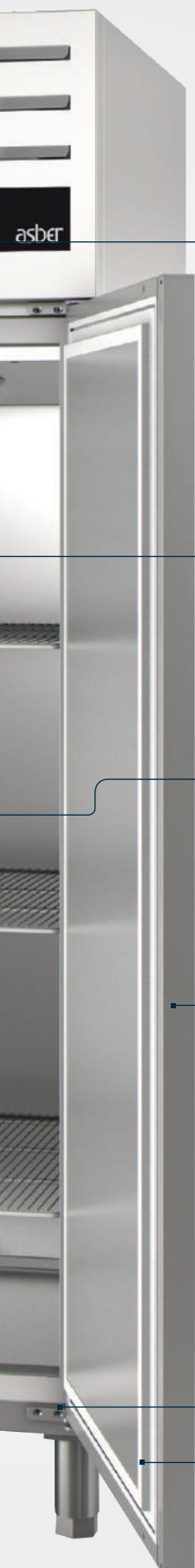


### Height-adjustable stainless-steel legs

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. Foot pedal and castors are available as an option.







#### **Intuitive digital control**

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



#### **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. As a result, food is not subject to harmful temperature fluctuations.



#### **Stamped guides, sturdy wire grids**

Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



#### **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.



#### **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.



**G**

## Storage cabinets

### Monoblock refrigerator 700L GN 2/1

R: Right opening  
L: Left opening**R** **L****GMCP-701 R**R: Right opening  
L: Left opening**R** **L****GMCP-702 R**

#### ► MONOBLOCK REFRIGERATOR 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1;
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-701 L	19072254	1	B	478	572	194	653x800x2015
GMCP-701 R	19072255	1	B	478	572	194	653x800x2015
GMCP-702 L	19072256	2 x 1/2	B	478	572	194	653x800x2015
GMCP-702 R	19072257	2 x 1/2	B	478	572	194	653x800x2015



GMCP-1402



GMCP-1403



GMCP-1404

## MONOBLOCK REFRIGERATOR 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1;
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-1402	19072258	2	C	854	1144	337	1318x800x2015
GMCP-1403	19072259	1 + 2 x 1/2	C	854	1144	337	1318x800x2015
GMCP-1404	19072260	4 x 1/2	C	854	1144	337	1318x800x2015

**G**

## Storage cabinets

### Monoblock freezer 700L GN 2/1



R: Right opening  
L: Left opening

**R** **L**

**GMCN-701 R**

R: Right opening  
L: Left opening

**R** **L**

**GMCN-702 R**

#### ► MONOBLOCK FREEZER 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21°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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCN-701 L	19072264	1	D	2179	572	676	653x800x2015
GMCN-701 R	19072265	1	D	2179	572	676	653x800x2015
GMCN-702 L	19072266	2 x 1/2	D	2179	572	676	653x800x2015
GMCN-702 R	19072267	2 x 1/2	D	2179	572	676	653x800x2015



GMCN-1402



GMCN-1403



GMCN-1404

## ► MONOBLOCK FREEZERS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- 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. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCN-1402	19072268	2	E	4955	1144	938	1318x800x2015
GMCN-1403	19072269	1 + 2 x 1/2	E	4955	1144	938	1318x800x2015
GMCN-1404	19072280	4 x 1/2	E	4955	1144	938	1318x800x2015



**G**

## Storage cabinets

### Refrigerator 700L GN 2/1

R: Right opening  
L: Left opening**R** **L****GCP-701 R**R: Right opening  
L: Left opening**R** **L****GCP-702 R**

#### ➤ REFRIGERATOR 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-701 R	19038253	1	C	548	543	182	653 x 842 x 2040
GCP-701 L	19038252	1	C	548	543	182	653 x 842 x 2040
GCP-702 R	19038255	2 x 1/2	C	548	543	182	653 x 842 x 2040
GCP-702 L	19038254	2 x 1/2	C	548	543	182	653 x 842 x 2040



GCP-1402



GCP-1403



GCP-1404

## REFRIGERATORS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-1402	19038181	2	C	913	1 186	207	1318 x 842 x 2040
GCP-1403	19038182	1 + 2 x 1/2	C	913	1 186	207	1318 x 842 x 2040
GCP-1404	19038183	4 x 1/2	C	913	1 186	207	1318 x 842 x 2040

**G**

## Storage cabinets

### Freezers 700L GN 2/1

**GCN-701 R**R: Right opening  
L: Left opening**GCN-702 R**R: Right opening  
L: Left opening

#### ➤ FREEZERS 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-701 R	19038258	1	D	2179	543	700	653 x 842 x 2040
GCN-701 L	19038257	1	D	2179	543	700	653 x 842 x 2040
GCN-702 R	19038260	2 x 1/2	D	2179	543	700	653 x 842 x 2040
GCN-702 L	19038259	2 x 1/2	D	2179	543	700	653 x 842 x 2040



GCN-1402



GCN-1403



GCN-1404

## ➤ FREEZERS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity, with 55mm among them in full door version and 10 grid level positions with 55mm among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-1402	19038188	2	E	4855	1 186	1251	1318 x 842 x 2040
GCN-1403	19038189	1 + 2 x 1/2	E	4855	1 186	1251	1318 x 842 x 2040
GCN-1404	19038190	4 x 1/2	E	4855	1 186	1251	1318 x 842 x 2040



**G**

## Storage cabinets

### Refrigerators 600L

**GCP-601 R**

R: Right opening  
L: Left opening

**GCP-602 R**

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/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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.
- 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 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: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-601 R	19038241	1	C	548	506	182	693 x 726 x 2067
GCP-601 L	19038240	1	C	548	506	182	693 x 726 x 2067
GCP-602 R	19038243	2 x 1/2	C	548	506	182	693 x 726 x 2067
GCP-602 L	19038242	2 x 1/2	C	548	506	182	693 x 726 x 2067



GCP-1202



GCP-1203



GCP-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/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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.
- 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 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 and 3 grids 560x158 mm per each full door, for higher storage capacity.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-1202	19038159	2	C	975	1109	207	1388 x 726 x 2067
GCP-1203	19038160	1 + 2 x 1/2	C	975	1109	207	1388 x 726 x 2067
GCP-1204	19038161	4 x 1/2	C	975	1109	207	1388 x 726 x 2067

**G**

## Storage cabinets

### Freezers 600L



R: Right opening  
L: Left opening

**GCN-601 R**

R: Right opening  
L: Left opening

**GCN-602 R**

#### ➤ 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/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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.
- 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 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: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-601 R	19038245	1	D	2179	506	700	693 x 726 x 2067
GCN-601 L	19038244	1	D	2179	506	700	693 x 726 x 2067
GCN-602 R	19038247	2 x 1/2	D	2179	506	700	693 x 726 x 2067
GCN-602 L	19038246	2 x 1/2	D	2179	506	700	693 x 726 x 2067



GCN-1202



GCN-1203



GCN-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/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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.
- 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 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 and 3 grids 560x158 mm per each full door, for higher storage capacity.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-1202	19038166	2	E	4855	1109	1251	1388 x 726 x 2067
GCN-1203	19038167	1 + 2 x 1/2	E	4855	1109	1251	1388 x 726 x 2067
GCN-1204	19038168	4 x 1/2	E	4855	1109	1251	1388 x 726 x 2067



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## Display cabinets

### Monoblock refrigerated displays 700 – 1400L GN 2/1



GMCP-1402 GLASS



GMCP-701 GLASS R



R: Right opening  
L: Left opening



#### MONOBLOCK 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.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- 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.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- 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. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity with 55mm among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-701 GLASS L	19072261	1	572	194	653x800x2015
GMCP-701 GLASS R	19072262	1	572	194	653x800x2015
GMCP-1402 GLASS	19072263	2	1144	337	1318x800x2015



GCP-1402 GLASS



GCP-701 GLASS R



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.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- 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. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids 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.
- Stamped bottom panel 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.
- 23 grid level positions for increased loading capacity with 55mm among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-701 GLASS R	19038266	1	543	182	653 x 842 x 2040
GCP-701 GLASS L	19038265	1	543	182	653 x 842 x 2040
GCP-1402 GLASS	19038198	2	1186	207	1318 x 842 x 2040

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## Display cabinets

### Refrigerated displays 600L – 1200L



GCP-1202 GLASS



GCP-601 GLASS R



R: Right opening  
L: Left opening



#### REFRIGERATED DISPLAYS 600L – 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/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Luminous start-stop light button.
- 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.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- 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.
- 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 70mm among them.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-601 GLASS R	19038249	1	506	182	693 x 726 x 2067
GCP-601 GLASS L	19038248	1	506	182	693 x 726 x 2067
GCP-1202 GLASS	19038171	2	1109	207	1388 x 726 x 2067



GCPZ-702/2 R

## 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.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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 (In upper compartment).
- 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.
- 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. (In lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 10 grid level positions in each compartment for increased loading capacity, with 55 mm distance 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: R290 Hydrocarbon (HC).
- Working temperature: : -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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPZ-702/2 R	19059717	2 x 1/2	D	679	261 + 232	350 + 350	653 x 842 x 2040
GCPZ-702/2 L	19059719	2 x 1/2	D	679	261 + 232	350 + 350	653 x 842 x 2040



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## Dual temperatura storage cabinets

### Combi Refrigerator / Refrigerator 1400L GN 2/1



GCPZ-1402/2



GCPZ-1403/2

#### 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.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and 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.
- 23 grid level positions for increase loading capacity, with 55 mm distance 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: R600a Hydrocarbon (HC).
- Working temperature: -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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPZ-1402/2	19059720	2	D	905	527 + 527	182 + 182	1318 x 842 x 2040
GCPZ-1403/2	19059721	1 + 2 x 1/2	D	905	527 + 527	182 + 182	1318 x 842 x 2040



## 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 an independent frozen compartment with separate compressor system.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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 (Upper compartment).
- 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.
- 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 (Lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N - 50 Hz.

### REFRIGERATED COMPARTMENT:

- 9 grid level positions in each compartment for increased loading capacity, with 55 mm distance 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: R290 Hydrocarbon (HC).
- 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: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPMZ-702 R	19059711	2 x 1/2	261 + 232	290 + 883	653 x 842 x 2040
GCPMZ-702 L	19059715	2 x 1/2	261 + 232	290 + 883	653 x 842 x 2040

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## Dual temperatura storage cabinets

### Combi Refrigerator / Freezer 1400L GN 2/1

**GCPNZ-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 full door for refrigeration and one full door for freezer, each one with independent compressor system.
- 60 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and 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.
- Supply voltage: 230 V 1+N - 50 Hz.

#### REFRIGERATED COMPARTMENT:

- 23 grid level positions for increased loading capacity, with 55 mm distance 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. 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: R600a Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

#### FROZEN COMPARTMENT:

- 23 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPNZ-1402/2	19059716	2	527 + 527	182 + 696	1318 x 842 x 2040



R: Right opening  
L: Left opening



GCPM-602 R

## 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 an independent frozen compartment with separate compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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. (Upper compartment).
- 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.
- 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 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. (Lower compartment).
- 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 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: R290 Hydrocarbon (HC).
- 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: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPM-602 R	19038251	2 x 1/2	240 + 217	290 + 723	693 x 726 x 2067
GCPM-602 L	19038250	2 x 1/2	240 + 217	290 + 723	693 x 726 x 2067



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## Dual temperatura storage cabinets

### Combi Refrigerator / Freezer 1200L



GCPM-1203



GCPM-1204



GCPN-1202/2

#### 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 GCPM-1202/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- 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.
- 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 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.
- Supply voltage: 230 V 1+N - 50 Hz.

#### REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70mm among them in full door version and 8 grid level positions in half door version.
- Equipped with 3 grids 560x542 mm per each full door or 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: R600a Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.

#### FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70mm among them in full door version.
- Equipped with 3 containers 543x540x100 mm in PVC in half door version and 3 grids 560x542mm in full door version.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPM-1203	19038174	1 + 2 x 1/2	829 + 250	207 + 723	1388 x 726 x 2067
GCPM-1204	19038175	4 x 1/2	829 + 250	207 + 723	1388 x 726 x 2067
GCPN-1202/2	19038176	2	490 + 490	182 + 696	1388 x 726 x 2067



GCPB-701 R

R: Right opening  
L: Left opening



## BAKERY REFRIGERATED CABINET 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and 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 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.
- 20 grid level positions for increased loading capacity, with 60mm among them
- Equipped with 3 grids 600x400 mm, ideal to be used in bakery applications.
- Refrigerant gas: R290 Hydrocarbon (HC).
- 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)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPB-701 R	19038262	1	D	927	574	182	760 x 729 x 2005
GCPB-701 L	19038261	1	D	927	574	182	760 x 729 x 2005

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## Fish cabinets

### Fish cabinets Euronorm container (400x600)



R: Right opening  
L: Left opening



GCF-601 R

#### FISH CABINETS EURONORM CONTAINER (400X600)

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design, perfect finishing and interior dimensions to house fish/seafood drawers.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Height-adjustable stainless-steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Foot pedal and 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 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.
- Equipped with 7 internal high capacity drawers 640x400x120 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: R290 Hydrocarbon (HC).
- 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	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCF-601 R	19038264	1	574	549	760 x 729 x 2005
GCF-601 L	19038263	1	574	549	760 x 729 x 2005









## REFRIGERATION

### REFRIGERATED COUNTERS

# GREEN LINE



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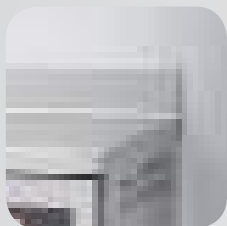
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# Green Counters

## 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.



### Insulation- 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every counter thanks to its CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.



### 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.



### 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.



### 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.



### Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



### Stainless Steel Telescopic Sliding Drawers

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



#### Refrigerated built-in ingredient containers

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



#### High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



#### Intuitive digital control

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



#### Remote Counters

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



#### Intelligent Air Circulation system

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



#### 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.





**G**

## Storage counters

### Refrigerated counters 700mm GN 1/1

R: Right opening  
L: Left opening**GTP-7-135-20****GTP-7-135-20 LR****GTP-7-180-30****GTP-7-180-30 LLR****GTP-7-225-40****GTP-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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 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: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-135-20	19037945	2	B	752	274	204	1342 x 700 x 850
GTP-7-135-20 LR	19043520	2	B	752	274	204	1342 x 700 x 850
GTP-7-180-30	19037946	3	C	931	428	204	1792 x 700 x 850
GTP-7-180-30 LLR	19043510	3	C	931	428	204	1792 x 700 x 850
GTP-7-225-40	19037947	4	C	1096	581	224	2242 x 700 x 850
GTP-7-225-40 LRLR	19043513	4	C	1096	581	224	2242 x 700 x 850



GTP-7-135-20 S



GTP-7-180-30 S



GTP-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 330x 330x 200mm and 100 mm 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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 70mm distance 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: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-135-20 S	19037948	2	B	752	274	204	1342 x 700 x 850
GTP-7-180-30 S	19037949	3	C	931	428	204	1792 x 700 x 850
GTP-7-225-40 S	19037950	4	C	1096	581	224	2242 x 700 x 850

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## Storage counters

### Refrigerated counters 700mm GN 1/1 with drawers

**GTP-7-180-06****GTP-7-135-12****GTP-7-180-22****GTP-7-225-24**

#### 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 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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 70mm distance 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: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-135-12	19037951	1 - 2 x 1/2	C	752	274	204	1342 x 700 x 850
GTP-7-135-04	19037952	0 - 4 x 1/2	C	752	274	204	1342 x 700 x 850
GTP-7-180-22	19037953	2 - 2 x 1/2	C	931	428	204	1792 x 700 x 850
GTP-7-180-14	19037954	1 - 4 x 1/2	C	931	428	204	1792 x 700 x 850
GTP-7-180-06	19037955	0 - 6 x 1/2	C	931	428	204	1792 x 700 x 850
GTP-7-225-32	19037956	3 - 2 x 1/2	C	1096	581	224	2242 x 700 x 850
GTP-7-225-24	19037957	2 - 4 x 1/2	C	1096	581	224	2242 x 700 x 850
GTP-7-225-16	19037958	1 - 6 x 1/2	C	1096	581	224	2242 x 700 x 850
GTP-7-225-08	19037959	0 - 8 x 1/2	C	1096	581	224	2242 x 700 x 850



GTPB-180-30



GTPB-180



GTPB-180-05

## 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/m<sup>3</sup>) 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.
- 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.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTPB-135	19037995	2 x 2/3	C	752	177	204	1342 x 700 x 584
GTPB-180	19037996	3 x 2/3	C	931	277	204	1792 x 700 x 584
GTPB-225	19037997	4 x 2/3	C	1096	377	224	2242 x 700 x 584
GTPB-135-03	19038144	2 x 1/3 + 1 x 2/3	C	752	177	204	1342 x 700 x 584
GTPB-180-05	19038148	4 x 1/3 + 1 x 2/3	C	931	277	204	1792 x 700 x 584
GTPB-225-07	19038152	6 x 1/3 + 1 x 2/3	D	1096	377	224	2242 x 700 x 584
GTPB-135-20	19068909	2	C	752	177	204	1342 x 700 x 584
GTPB-180-30	19068910	3	C	931	277	204	1792 x 700 x 584
GTPB-225-40	19068912	4	D	1096	377	224	2242 x 700 x 584



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## Storage counters

### Remote refrigerated counters 700mm GN 1/1



GTP-7-102-20 R



GTP-7-147-30 R



GTP-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 working 50mm top with 100mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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 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.
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-102-20 R	19037988	2	274	29	1042 x 700 x 850
GTP-7-147-30 R	19037989	3	428	29	1492 x 700 x 850
GTP-7-192-40 R	19037990	4	581	29	1942 x 700 x 850



GTP-7-147-06 R



GTP-7-102-12 R



GTP-7-147-14 R



GTP-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/m<sup>3</sup>) 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 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.
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-102-12 R	19040595	1 - 2 x 1/2	274	29	1042 x 700 x 850
GTP-7-102-04 R	19040598	0 - 4 x 1/2	274	29	1042 x 700 x 850
GTP-7-147-22 R	19040626	2 - 2 x 1/2	428	29	1492 x 700 x 850
GTP-7-147-14 R	19040627	1 - 4 x 1/2	428	29	1492 x 700 x 850
GTP-7-147-06 R	19040628	0 - 6 x 1/2	428	29	1492 x 700 x 850
GTP-7-192-32 R	19040637	3 - 2 x 1/2	581	29	1942 x 700 x 850
GTP-7-192-24 R	19040638	2 - 4 x 1/2	581	29	1942 x 700 x 850
GTP-7-192-16 R	19040639	1 - 6 x 1/2	581	29	1942 x 700 x 850
GTP-7-192-08 R	19040640	0 - 8 x 1/2	581	29	1942 x 700 x 850

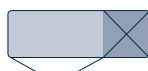
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## Storage counters

### Freezer counters 700mm GN 1/1

R: Right opening  
L: Left opening

GTN-7-135-20



GTN-7-135-20 LR



GTN-7-180-30



GTN-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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 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: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-7-135-20	19037960	2	D	2212	274	667	1342 x 700 x 850
GTN-7-135-20 LR	19043512	2	D	2212	274	667	1342 x 700 x 850
GTN-7-180-30	19037961	3	D	2467	428	676	1792 x 700 x 850
GTN-7-180-30 LLR	19043514	3	D	2467	428	676	1792 x 700 x 850



GTN-7-135-20 S



GTN-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 330x 330x 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- 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 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: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-7-135-20 S	<b>19037962</b>	2	D	2212	274	667	1342 x 700 x 850
GTN-7-180-30 S	<b>19037963</b>	3	D	2467	428	676	1792 x 700 x 850

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## Storage counters

### Remote freezer counters 700mm GN 1/1



GTN-7-102-20 R



GTN-7-147-30 R



GTN-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/m<sup>3</sup>) 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 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.
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-7-102-20 R	19037991	2	274	414	1042 x 700 x 850
GTN-7-147-30 R	19037992	3	428	423	1492 x 700 x 850
GTN-7-192-40 R	19037993	4	581	436	1942 x 700 x 850



R: Right opening  
L: Left opening



## Storage counters Refrigerated counters 600mm



GTP-6-150-20



GTP-6-150-20 LR



GTP-6-200-30



GTP-6-200-30 LLR



GTP-6-250-40



GTP-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-150-20	19037716	2	C	836	268	204	1492 x 600 x 850
GTP-6-150-20 LR	19043515	2	C	836	268	204	1492 x 600 x 850
GTP-6-200-30	19037723	3	C	931	416	204	2017 x 600 x 850
GTP-6-200-30 LLR	19043516	3	C	931	416	204	2017 x 600 x 850
GTP-6-250-40	19037724	4	C	1096	564	224	2542 x 600 x 850
GTP-6-250-40 LRLR	19043517	4	C	1096	564	224	2542 x 600 x 850

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## Storage counters

### Refrigerated counters 600mm with sink



GTP-6-150-20 S



GTP-6-200-30 S



GTP-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 330x 330x 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-150-20 S	19037725	2	C	836	268	204	1492 x 600 x 850
GTP-6-200-30 S	19037726	3	C	931	416	204	2017 x 600 x 850
GTP-6-250-40 S	19037728	4	C	1096	564	224	2542 x 600 x 850



GTP-6-200-06



GTP-6-150-12



GTP-6-200-22



GTP-6-250-24

## 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-150-12	19037994	1 - 2 x 1/2	C	836	268	204	1492 x 600 x 850
GTP-6-150-04	19037735	0 - 4 x 1/2	C	836	268	204	1492 x 600 x 850
GTP-6-200-22	19037736	2 - 2 x 1/2	C	931	416	204	2017 x 600 x 850
GTP-6-200-14	19037737	1 - 4 x 1/2	C	931	416	204	2017 x 600 x 850
GTP-6-200-06	19037738	0 - 6 x 1/2	C	931	416	204	2017 x 600 x 850
GTP-6-250-32	19037739	3 - 2 x 1/2	C	1096	564	224	2542 x 600 x 850
GTP-6-250-24	19037740	2 - 4 x 1/2	C	1096	564	224	2542 x 600 x 850
GTP-6-250-16	19037741	1 - 6 x 1/2	C	1096	564	224	2542 x 600 x 850
GTP-6-250-08	19037742	0 - 8 x 1/2	C	1096	564	224	2542 x 600 x 850

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## Storage counters

### Remote refrigerated counters 600mm



GTP-6-117-20 R



GTP-6-169-30 R



GTP-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/m<sup>3</sup>) 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-117-20 R	19037982	2	268	29	1192 x 600 x 850
GTP-6-169-30 R	19037983	3	416	29	1717 x 600 x 850
GTP-6-222-40 R	19037984	4	564	29	2242 x 600 x 850



GTP-6-117-12 R



GTP-6-169-14 R



GTP-6-222-16 R



GTP-6-169-06 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/m<sup>3</sup>) 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 enable more convenient cleaning operations without any additional tools. 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.
- 3 grid level positions for increased loading capacity, with 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-117-12 R	19040681	1 - 2 x 1/2	268	29	1192 x 600 x 850
GTP-6-117-04 R	19040683	0 - 4 x 1/2	268	29	1192 x 600 x 850
GTP-6-169-22 R	19040684	2 - 2 x 1/2	416	29	1717 x 600 x 850
GTP-6-169-14 R	19040686	1 - 4 x 1/2	416	29	1717 x 600 x 850
GTP-6-169-06 R	19040687	0 - 6 x 1/2	416	29	1717 x 600 x 850
GTP-6-222-32 R	19040688	3 - 2 x 1/2	564	29	2242 x 600 x 850
GTP-6-222-24 R	19040689	2 - 4 x 1/2	564	29	2242 x 600 x 850
GTP-6-222-16 R	19040690	1 - 6 x 1/2	564	29	2242 x 600 x 850
GTP-6-222-08 R	19040691	0 - 8 x 1/2	564	29	2242 x 600 x 850



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## Storage counters

### Freezer counters 600mm

R: Right opening  
L: Left opening

GTN-6-150-20



GTN-6-150-20 LR



GTN-6-200-30



GTN-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-6-150-20	19037940	2	D	2212	268	667	1492 x 600 x 850
GTN-6-150-20 LR	19043518	2	D	2212	268	667	1492 x 600 x 850
GTN-6-200-30	19037942	3	D	2467	416	676	2017 x 600 x 850
GTN-6-200-30 LR	19043519	3	D	2467	416	676	2017 x 600 x 850



GTN-6-150-20 S



GTN-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 330x 330x 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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -16 °C to -21 °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)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-6-150-20 S	19037943	2	D	2212	268	667	1492 x 600 x 850
GTN-6-200-30 S	19037944	3	D	2467	416	676	2017 x 600 x 850



GTN-6-117-20 R



GTN-6-169-30 R



GTN-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/m<sup>3</sup>) 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- Working temperature of -16 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTN-6-117-20 R	19037985	2	268	414	1192 x 600 x 850
GTN-6-169-30 R	19037986	3	416	423	1717 x 600 x 850
GTN-6-222-40 R	19037987	4	564	436	2242 x 600 x 850



GTP-7-135-20 GLASS



GTP-7-180-30 GLASS



GTP-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- 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 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 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: R600a Hydrocarbon (HC).
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-135-20 GLASS	19037967	2	274	207	1342 x 700 x 850
GTP-7-180-30 GLASS	19037968	3	428	209	1792 x 700 x 850
GTP-7-225-40 GLASS	19037969	4	581	234	2242 x 700 x 850

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## Display counters

### Remote display counters 700mm GN 1/1



GTP-7-102-20 R GLASS



GTP-7-147-30 R GLASS



GTP-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/m<sup>3</sup>) 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.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- 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 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 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.
- 6 grid level positions for increased loading capacity, with 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.
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-7-102-20 R GLASS	19040567	2	274	29	1042 x 700 x 850
GTP-7-147-30 R GLASS	19040568	3	428	29	1492 x 700 x 850
GTP-7-192-40 R GLASS	19040916	4	581	29	1942 x 700 x 850





GTP-6-150-20 GLASS



GTP-6-200-30 GLASS



GTP-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/m<sup>3</sup>) 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.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- 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.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- 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. 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 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 in each dege door and 1 grid 405x525 in centered doors.
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-150-20 GLASS	19037964	2	268	207	1492 x 600 x 850
GTP-6-200-30 GLASS	19037965	3	416	209	2017 x 600 x 850
GTP-6-250-40 GLASS	19037966	4	564	234	2542 x 600 x 850

**G**

## Display counters

### Remote display counters 600mm



GTP-6-117-20 R GLASS



GTP-6-169-30 R GLASS



GTP-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/m<sup>3</sup>) 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.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- Light on-off button for a better internal visibility when doors are closed.
- Removable supports enable more convenient cleaning operations without any additional tools. 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.
- 3 grid level positions for increased loading capacity, with 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 in each dege door and 1 grid 405x525 in centered doors.
- 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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-6-117-20 R GLASS	19040848	2	268	29	1192 x 600 x 850
GTP-6-169-30 R GLASS	19040849	3	416	29	1717 x 600 x 850
GTP-6-222-40 R GLASS	19040850	4	564	29	2242 x 600 x 850

R: Right opening  
L: Left opening



## Pizza refrigerated counters 800mm euronorm (400x600)



GTP-8-200-30



GTP-8-150-20 LR



GTP-8-200-24



GTP-8-200-30 LLR



GTP-8-200-27



GTP-8-300-40 LRLR



GTP-8-200-27 + GV-150

### PIZZA REFRIGERATED COUNTERS 800MM EURONORM (400X600)

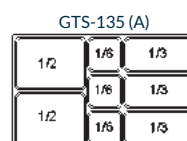
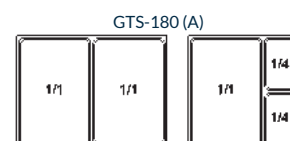
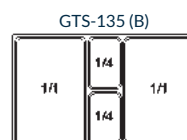
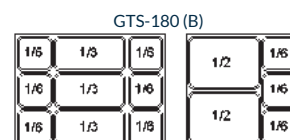
- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30mm granite working top with side splash-back 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/m<sup>3</sup>) 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.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction, to maximize storage capacity.
- 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.
- 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 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 and 1 PVC sanitary basket 600x400x120 mm in each drawer.
- Refrigerant gas: R600a Hydrocarbon (HC).
- 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)	GrossVolume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTP-8-150-20	19068920	2 - 0	C	940	372	204	1492 x 800 x 850
GTP-8-150-20 LR	19068922	2 - 0	C	940	372	204	1492 x 800 x 850
GTP-8-200-27	19068950	2 - 7	C	940	372	204	2017 x 800 x 850
GTP-8-200-27 LR	19068951	2 - 7	C	940	372	204	2017 x 800 x 850
GTP-8-200-24	19068926	2 - 4	C	940	372	204	2017 x 800 x 850
GTP-8-200-24 LR	19068929	2 - 4	C	940	372	204	2017 x 800 x 850
GTP-8-200-30	19068923	3 - 0	C	1164	588	204	2017 x 800 x 850
GTP-8-200-30 LLR	19068925	3 - 0	C	1164	588	204	2017 x 800 x 850
GTP-8-250-37	19068959	3 - 7	C	1164	588	204	2542 x 800 x 850
GTP-8-250-37 LLR	19068960	3 - 7	C	1164	588	204	2542 x 800 x 850
GTP-8-250-34	19068957	3 - 4	C	1164	588	204	2542 x 800 x 850
GTP-8-250-34 LLR	19068958	3 - 4	C	1164	588	204	2542 x 800 x 850
GTP-8-250-40	19068954	4 - 0	C	1274	804	224	2542 x 800 x 850
GTP-8-250-40 LRLR	19068955	4 - 0	C	1274	804	224	2542 x 800 x 850

**G**

## Preparation counters

### Refrigerated counters 700mm for Pizza and salads GN 1/1

R: Right opening  
L: Left opening**GTPZ-180****GTPZ-180 LLR****GTS-135****GTS-135 LR****GTS-135 (A)****GTS-180 (A)****GTS-135 (B)****GTS-180 (B)**

### ➤ REFRIGERATED COUNTERS 700MM FOR PIZZA AND SALADS 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 pizza preparation station.
- Heavy-duty stainless steel 50mm working top.
- 50 mm thickness, CFC-free, high-density (40 kg/m<sup>3</sup>) 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.
- 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 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: R290 Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

#### GTPZ MODELS:

- Built-in neutral unit designed to house 8 or 10 containers GN 1/4 (GTPZ-135 and GTPZ-180) of maximum 100mm depth (not included).
- Containers are refrigerated by being in contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.

#### GTS MODELS:

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

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTPZ-135	19040196	2	274	223	1342 x 700 x 1050
GTPZ-135 LR	19068913	2	274	223	1342 x 700 x 1050
GTPZ-180	19040197	3	428	414	1792 x 700 x 1050
GTPZ-180 LLR	19068914	3	428	414	1792 x 700 x 1050
GTS-135	19040198	2	274	223	1342 x 700 x 1050
GTS-135 LR	19068915	2	274	223	1342 x 700 x 1050
GTS-180	19040199	3	428	414	1792 x 700 x 1050
GTS-180 LLR	19068916	3	428	414	1792 x 700 x 1050



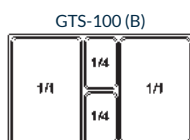
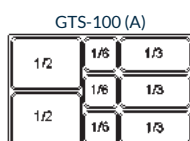
GTS-100 SP



GTS-100



GTS-100 G



## ➤ 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/m<sup>3</sup>) 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.
- 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: R290 Hydrocarbon (HC).
- Working temperature of -2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

### GTS-100 SP MODEL:

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

### GTS-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°.

### GTS-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	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GTS-100 SP	19040189	2	177	254	912 x 700 x 894
GTS-100	19040190	2	177	254	912 x 700 x 894
GTS-100 G	19040191	2	177	254	912 x 700 x 1050



**G**

## Countertop displays

### Pizza & Sandwich ingredient cases



GVL-180



GV-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 GV models,
  - GVL models with stainless steel lid.
- Ingredient cases have been designed in high variety of length, so as to fit with all green counters models.
- 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 GV-154, GV-204 and GV-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: R600a Hydrofluorocarbon (HC).
- 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)
GV-135	19068940	5 x GN 1/4	102	1342 x 336 x 450
GV-150	19068941	6 x GN 1/4	102	1492 x 336 x 450
GV-154	19068942	6 x GN 1/3	102	1492 x 396 x 450
GV-180	19068943	8 x GN 1/4	102	1792 x 336 x 450
GV-200	19068944	9 x GN 1/4	102	2017 x 336 x 450
GV-204	19068945	9 x GN 1/3	102	2017 x 396 x 450
GV-225	19068946	10 x GN 1/4	102	2242 x 336 x 450
GV-250	19068948	12 x GN 1/4	168	2542 x 336 x 450
GV-254	19068949	12 x GN 1/3	168	2542 x 396 x 450
GVL-135	19068970	5 x GN 1/4	102	1342 x 336 x 290
GVL-150	19069308	6 x GN 1/4	102	1492 x 336 x 290
GVL-154	19069309	6 x GN 1/3	102	1492 x 396 x 290
GVL-180	19069310	8 x GN 1/4	102	1792 x 336 x 290
GVL-200	19069311	9 x GN 1/4	102	2017 x 336 x 290
GVL-204	19069312	9 x GN 1/3	102	2017 x 396 x 290
GVL-225	19069313	10 x GN 1/4	102	2242 x 336 x 450
GVL-250	19069315	12 x GN 1/4	168	2542 x 336 x 290
GVL-254	19069316	12 x GN 1/3	168	2542 x 396 x 290





# OPTIONS AND ACCESSORIES



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## Options and Accessories

### Options AVANTIS CABINETS

#### OPTIONS GREEN CABINETS

Model	Model description	Led light	Back in Stainless Steel	Food pedal door opener	Stainless Steel grids	Castor kit	Blue tooth
<b>AVANTIS 700L GN 2/1 cabinets</b>							
ACP-701	Refrigerator 700L, 1 door	standard	O	O	O	O	O
ACP-1402	Refrigerator 1400L, 2 doors	standard	O	O	O	O	O
ACN-701	Refrigerator 700L, 1 door	standard	O	O	O	O	O
ACN-1402	Refrigerator 1400L, 2 doors	standard	O	O	O	O	O

#### OEM OPTIONS

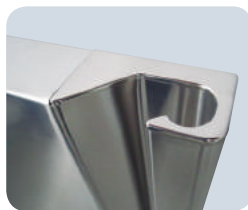
Below mentioned options are suitable for customization.

##### DOOR – HANDLE

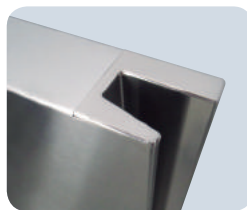
Following handles are available for avantis line cabinets.



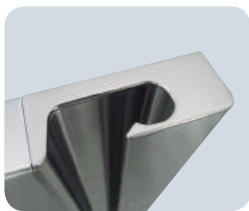
Handle option 1



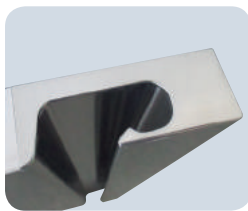
Handle option 2



Handle option 3



Handle option 4



Handle option 5

##### CONTROL PANEL – STICKER

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



Asber logo



Sticker option 1



Sticker option 2

##### PUNCHING - VENTILATION GILL

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



Ventilation option 1



Ventilation option 2



Ventilation option 3





## OPTIONS GREEN CABINETS

Model	Model description	Led light	Back in Stainless Steel	Food pedal door opener	Stainless Steel grids	Castor kit
GREEN Monoblock cabinets						
GMCP-701	Refrigerator 700L, 1 door	O	O	O	O	O
GMCP-702	Refrigerator 700L, 2 doors	O	O	-	O	O
GMCP-1402	Refrigerator 1400L, 2 doors	O	O	O	O	O
GMCP-1403	Refrigerator 1400L, 3 doors	O	O	O	O	O
GMCP-1404	Refrigerator 1400L, 4 doors	O	O	-	O	O
GMCN-701	Freezer 700L, 1 door	O	O	O	O	O
GMCN-702	Freezer 700L, 2 doors	O	O	-	O	O
GMCN-1402	Freezer 1400L, 2 doors	O	O	O	O	O
GMCN-1403	Freezer 1400L, 3 doors	O	O	O	O	O
GMCN-1404	Freezer 1400L, 4 doors	O	O	-	O	O
GREEN 700L GN 2/1 cabinets						
GCP-701	Refrigerator 700L, 1 door	O	O	O	O	O
GCP-702	Refrigerator 700L, 2 doors	O	O	-	O	O
GCP-1402	Refrigerator 1400L, 2 doors	O	O	O	O	O
GCP-1403	Refrigerator 1400L, 3 doors	O	O	O	O	O
GCP-1404	Refrigerator 1400L, 4 doors	O	O	-	O	O
GCN-701	Freezer 700L, 1 door	O	O	O	O	O
GCN-702	Freezer 700L, 2 doors	O	O	-	O	O
GCN-1402	Freezer 1400L, 2 doors	O	O	O	O	O
GCN-1403	Freezer 1400L, 3 doors	O	O	O	O	O
GCN-1404	Freezer 1400L, 4 doors	O	O	-	O	O
GREEN 600L cabinets						
GCP-601	Refrigerator 600L, 1 door	O	O	-	-	O
GCP-602	Refrigerator 600L, 2 doors	O	O	-	-	O
GCP-1202	Refrigerator 1200L, 2 doors	O	O	-	-	O
GCP-1203	Refrigerator 1200L, 3 doors	O	O	-	-	O
GCP-1204	Refrigerator 1200L, 4 doors	O	O	-	-	O
GCN-601	Freezer 600L, 1 door	O	O	-	-	O
GCN-602	Freezer 600L, 2 doors	O	O	-	-	O
GCN-1202	Freezer 1200L, 2 doors	O	O	-	-	O
GCN-1203	Freezer 1200L, 3 doors	O	O	-	-	O
GCN-1204	Freezer 1200L, 4 doors	O	O	-	-	O
DISPLAY CABINETS						
GCP-701 GLASS	Refrigerated display 700L	standard	O	O	O	O
GCP-1402 GLASS	Refrigerate display 1400L	standard	O	O	O	O
GCP-601 GLASS	Refrigerated display 600L	standard	O	-	-	O
GCP-1202 GLASS	Refrigerated display 1200L	standard	O	-	-	O
DUAL TEMPERATURE CABINETS						
GCPZ-702/2	Combi refriger./refrig. 700L	-	O	-	O	O
GCPZ-1402/2	Combi refriger./refrig. 1400L, 2 doors	-	O	O	O	O
GCPZ-1403/2	Combi refriger./refrig. 1400L GN 2/1, 3 doors	-	O	O	O	O
GCPMZ-702	Combi refriger./freezer 700L	-	O	-	O	O
GCPNZ-1402	Combi refriger./freezer 1400L, 2 doors	-	O	O	O	O
GCPM-602	Combi refriger./ freezer 600L	-	O	-	-	O
GCPM-1203	Combi refriger./ freezer 1200L, 3 doors	-	O	-	-	O
GCPM-1204	Combi refriger./ freezer 1200L, 4 doors	-	O	-	-	O
GCPN-1202	Combi refriger./ freezer 1200L, 2 doors	-	O	-	-	O
BAKERY AND FISH CABINETS						
GCPB-701	Bakery	O	O	O	-	O
GCF-601	Fish	O	O	O	-	O



## Options and Accessories

### Options GREEN COUNTER

#### OPTIONS GREEN COUNTERS

Model	Model description	Back in Stainless Steel	Castor Kit	Granite Top	Without Splashback	Without Top	Compressor in the Left	With expansion Valve	Kit of Drawers (*)
<b>STORAGE COUNTERS</b>									
GTP-7-135	Refrigerator 700mm, 2 door length	O	O	O	O	O	O	-	O
GTP-7-180	Refrigerator 700mm, 3 door length	O	O	O	O	O	O	-	O
GTP-7-225	Refrigerator 700mm, 4 door length	O	O	O	O	O	O	-	O
GTP-7-135 S	Refrigerator 700mm with sink, 2 door length	O	-	-	O	-	O	-	O
GTP-7-180 S	Refrigerator 700mm with sink, 3 door length	O	-	-	O	-	O	-	O
GTP-7-225 S	Refrigerator 700mm with sink, 4 door length	O	-	-	O	-	O	-	O
GTPB-135	Refrig. 700mm- 600mm high, 2 drawer 2/3 length	O	O	-	standard	O	O	-	-
GTPB-180	Refrig. 700mm- 600mm high, 3 drawer 2/3 length	O	O	-	standard	O	O	-	-
GTPB-225	Refrig. 700mm- 600mm high, 4 drawer 2/3 length	O	O	-	standard	O	O	-	-
GTP-7-102 R	Remote Refrigerator 700mm, 2 door length	O	-	O	O	O	O	O	O
GTP-7-147 R	Remote Refrigerator 700mm, 3 door length	O	-	O	O	O	O	O	O
GTP-7-192 R	Remote Refrigerator 700mm, 4 door length	O	-	O	O	O	O	O	O
GTN-7-135	Freezer 700mm, 2 door length	O	O	O	O	O	O	-	-
GTN-7-180	Freezer 700mm, 3 door length	O	O	O	O	O	O	-	-
GTN-7-135 S	Freezer 700mm with sink, 2 door length	O	-	-	O	-	O	-	-
GTN-7-180 S	Freezer 700mm with sink, 3 door length	O	-	-	O	-	O	-	-
GTN-7-102 R	Remote freezer 700mm, 2 door length	O	-	O	O	O	O	O	-
GTN-7-147 R	Remote freezer 700mm, 3 door length	O	-	O	O	O	O	O	-
GTN-7-192 R	Remote freezer 700mm, 4 door length	O	-	O	O	O	O	O	-
GTP-6-150	Refrigerator 600mm, 2 door length	O	O	O	O	O	O	-	O
GTP-6-200	Refrigerator 600mm, 3 door length	O	O	O	O	O	O	-	O
GTP-6-250	Refrigerator 600mm, 4 door length	O	O	O	O	O	O	-	O
GTP-6-150 S	Refrigerator 600mm with sink, 2 door length	O	-	-	O	-	O	-	O
GTP-6-200 S	Refrigerator 600mm with sink, 3 door length	O	-	-	O	-	O	-	O
GTP-6-250 S	Refrigerator 600mm with sink, 4 door length	O	-	-	O	-	O	-	O
GTP-6-117 R	Remote Refrigerator 600mm, 2 door length	O	-	O	O	O	O	O	O
GTP-6-169 R	Remote Refrigerator 600mm, 3 door length	O	-	O	O	O	O	O	O
GTP-6-222 R	Remote Refrigerator 600mm, 4 door length	O	-	O	O	O	O	O	O
GTN-6-150	Freezer 600mm, 2 door length	O	O	O	O	O	O	-	-
GTN-6-200	Freezer 600mm, 3 door length	O	O	O	O	O	O	-	-
GTN-6-150 S	Freezer 600mm with sink, 2 door length	O	-	-	O	-	O	-	-
GTN-6-200 S	Freezer 600mm with sink, 3 door length	O	-	-	O	-	O	-	-
GTN-6-117 R	Remote freezer 600mm, 2 door length	O	-	O	O	O	O	O	-
GTN-6-169 R	Remote freezer 600mm, 3 door length	O	-	O	O	O	O	O	-
GTN-6-222 R	Remote freezer 600mm, 4 door length	O	-	O	O	O	O	O	-
<b>DISPLAY COUNTERS</b>									
GTP-7-135 GLASS	Refrigerated display 700mm, 2 door length	O	O	O	O	O	O	-	-
GTP-7-180 GLASS	Refrigerated display 700mm, 3 door length	O	O	O	O	O	O	-	-
GTP-7-225 GLASS	Refrigerated display 700mm, 4 door length	O	O	O	O	O	O	-	-
GTP-7-102 R GLASS	Remote refrig. display 700mm, 2 door length	O	-	O	O	O	O	O	-
GTP-7-147 R GLASS	Remote refrig. display 700mm, 3 door length	O	-	O	O	O	O	O	-
GTP-7-192 R GLASS	Remote refrig. display 700mm, 4 door length	O	-	O	O	O	O	O	-
GTP-6-150 GLASS	Refrigerated display 600mm, 2 door length	O	O	O	O	O	O	-	-
GTP-6-200 GLASS	Refrigerated display 600mm, 3 door length	O	O	O	O	O	O	-	-
GTP-6-250 GLASS	Refrigerated display 600mm, 4 door length	O	O	O	O	O	O	-	-
GTP-6-117 R GLASS	Remote refrig. display 600mm, 2 door length	O	-	O	O	O	O	-	-
GTP-6-169 R GLASS	Remote refrig. display 600mm, 3 door length	O	-	O	O	O	O	-	-
GTP-6-222 R GLASS	Remote refrig. display 600mm, 4 door length	O	-	O	O	O	O	-	-
<b>PREPARATION COUNTERS</b>									
GTP-8-150	Preparation 800mm, 2 door length	O	O	Standard	-	O	-	-	-
GTP-8-200	Preparation 800mm, 3 door length	O	O	Standard	-	O	-	-	-
GTP-8-250	Preparation 800mm, 4 door length	O	O	Standard	-	O	-	-	-
GTPZ-135	Preparation 700mm built-in GN, 2 door length	O	O	-	-	-	-	-	-
GTPZ-180	Preparation 700mm built-in GN, 3 door length	O	O	-	-	-	-	-	-
GTS-135	Prep. 700mm with salad. worktop, 2 door length	O	O	-	Standard	-	-	-	-
GTS-180	Prep. 700mm with salad. worktop, 3 door length	O	O	-	Standard	-	-	-	-
GTS-100 SP	Saladette without splashback	standard	O	-	Standard	-	-	-	-
GTS-100	Saladette	standard	O	-	Standard	-	-	-	-
GTS-100 G	Saladette with granite top	standard	O	-	Standard	-	-	-	-

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



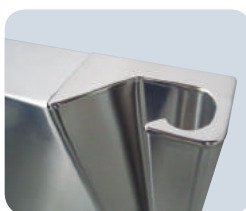
## OPTIONS GREEN COUNTERS

### OEM OPTIONS

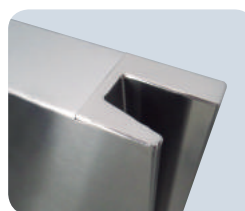
Below mentioned elements can be customized.

### DOOR - HANDLE

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



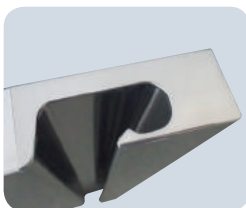
Green line handle



Door handle- opt 1



Door handle- opt 2



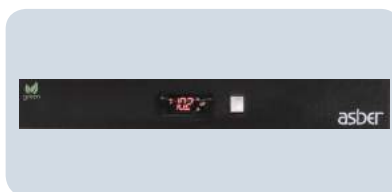
Door handle- opt 3



Door handle- opt 4

### CONTROL PANEL - STICKER

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



Sticker- opt 1

### VENTILATION GILL

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



Ventilation- opt 1



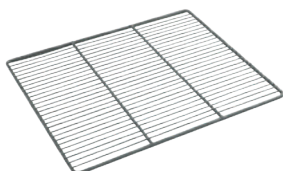
Ventilation- opt 2



## Options and Accessories

### Accessories AVANTIS CABINETS

#### GRIDS



Modelo	Reference	Dimensions (mm)	Cabinet series	Description
SHC700	12181547	650 x 530	700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC700 SS	12181821	650 x 530	700L, 1400L	Stainless steel GN 2/1 wire grid

#### CASTORS AND DEFROST WATER EVAPORATION KIT



Model	Reference	Description	Models
S4R-AV	19070245	4 castors with diameter 80mm , 2 with brake	All cabinets
S6R-AV	19070249	6 castors with diameter 80mm, 3 with brake	All cabinets
DFECK	12230407	AUT. EVAP. TRAY KIT - REMOTE CABINETS	All cabinets

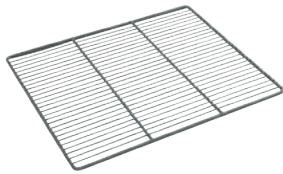
#### BLUE-TOOTH ACCESSORIES

Modelo	Reference	Description	Models
AV-BDL	12236976	Blue-tooth data logger	All avantis cabinets



## CABINET ACCESSORIES

## GRIDS, BASKETS &amp; RAILS



Model	Reference	Dimensions (mm)	Cabinet series	Description
SHC700	12181547	650 x 530	700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC700 SS	12181821	650 x 530	700L, 1400L	Stainless steel GN 2/1 wire grid
SHC600B	12181818	560 x 542	600L, 1200L	Epoxy-coated wire grid for 600L
SHC600S	12181819	500 x 158	1200L	Epoxi-coated wire central grid for 1200L
FC600	12033784	530 x 540 x 100	Freezer chamber of dual temperature cabinets	Sanitary PVC made basket for freezer compartent
SHT800P	12181639	600 x 400	Bakery	Epoxi-coated wire grid for bakery
ACPP600	12033925	600X400X120	Fish Cabinet	Sanitary PVC made basket for fish cabinet
PB550	12174581	550 x 350	Fish Cabinet	Fish basket stainless steel filters
AGP485	12174688	496	Fish and Bakery cabintes	Stainless steel slides for pastry grid and fish basket
AGP564	12175547	564	Dual temperature cabintes	Stainless steel slides for dual temperature cabinets

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	Kit door orientation change. Left to right
CDOC02	19052864	Kit door orientation change. Right to Left
DFECK	12230407	AUT. EVAP. TRAY KIT - REMOTE CABINETS



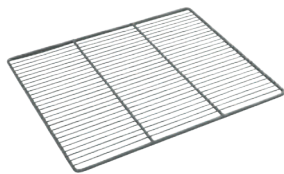


## Options and Accessories

### Accessories GREEN COUNTERS

#### COUNTERS ACCESSORIES

#### GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Counter series	Description
SHT700	12181624	530 x 325	700mm	Epoxi-coated GN 1/1 wire grid
SHT600S	12181630	405 x 460	600mm	Epoxi-coated side wire grid
SHT600C	12181631	405 x 525	600mm with 3 doors or more	Epoxi-coated central wire grid
SHT800P	12181639	600 x 400	800mm	Epoxi-coated wire grid for bakery
SB800P	12033939	600x400x120	800mm	Sanitary PVC basket
SGT700	12175547	562	700mm	One rail to support GN 1/1 grid (for left or right side)
SGT800P	12175560	649	800mm	One rail to support 600 x 400 grid (for left or right side)

#### CASTOR, 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
CDOC	19041038	Counter left door orientation kit
DFEK	12183157	Defrost water evaporation KIT for remote counters
ICWS400	19057207	One wall support beam for ingredient case 400 mm
ICWS340	19051260	One wall support beam for ingredient case 340 mm



## GREEN 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.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- 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
	GDK-7-12	19041019	700mm	Kit of 2 drawers (1/2 + 1/2)	
	GDKC-7-12	19041020	700mm	Kit of 2 drawers (1/2 + 1/2) compressor side	
	GDK-7-23	19041021	700mm	Kit of 2 drawers (1/3 + 2/3)	
	GDK-7-13	19041022	700mm	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	GDK-6-12	19041023	600mm	Kit of 2 drawers (1/2 + 1/2)	
	GDKR-6-12	19041024	600mm	Kit of 2 drawers (1/2 + 1/2) right	
	GDKL-6-12	19041025	600mm	Kit of 2 drawers (1/2 + 1/2) left	
	GDK-6-23	19041026	600mm	Kit of 2 drawers (1/3 + 2/3)	
	GDK-6-13	19041027	600mm	Kit of 3 drawers (1/3 + 1/3 + 1/3)	



# DISHWASHERS







Tech Line



85



60



## DISHWASHERS



GRAND SERIES

EASY LINE  
MITTE LINE  
TECH LINE



OPTIONS & ACCESSORIES



# GRAND SERIES

## Designed for your needs

---

In an increasingly competitive market, continuous improvement is a must. Based on a criterion in which a high performance, usability and ergonomic for the end user is overriding, Asber launches a modern design of dishwashers... GRAND SERIES



PERFORMANCE



PLUG AND PLAY



ERGONOMIC



DURABILITY

## Complete line based on your needs

**Asber Grand Series** ensures a high washing performance and an elevated productivity, along with efficient water consumption. All models are completed with optional appliances which make the range asolution for all requirements.

**E**  
GRAND  
EASY

**M**  
GRAND  
MITTE

**T**  
GRAND  
TECH

# GRAND SERIES



**New washing tank :** Allows higher glass capacity.

Up to 220mm in 350x350 mm basket Glasswashers,  
270mm in 400x400 basket Glasswasher, 320 mm in Front Loading  
and 420 mm in Pass-Through dishwashers.



**New door design:** New Grand Series design with ergonomic, perfectly integrated handle and door stopper, ensures a fast feeding of the machine supporting daily work



**Removable control panel:** Detachable front panel permits to reach all electric components in a fast and effortless way, allowing a high reparability of the electric components and reducing operating costs.



**Robust structure:** High quality structure completely made in stainless steel ensures an optimal lifetime.



**Height adjustable legs:** The height of the legs can be adjusted individually to enable convenient cleaning underneath the appliance.



**Built-in water softener:** New integrated water softener, especially design to ease the maintenance, improve the washing performance and extend the life of devices foreseen to work in a hard water supply environment. Available in TECH version.



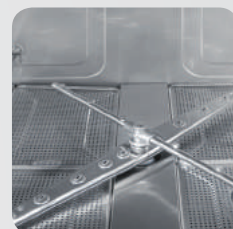
# Efficiency and Ergonomic



**User-friendly control:** Following plug and play philosophy, intuitive electro-mechanical control panel, enables an easy washing. Simplicity is our aim.



**Easy to Clean:** New door design with flat back door and welded basket guides, along with tank filters and easy to remove rinse and washing arms, prevents the machine from dirt.



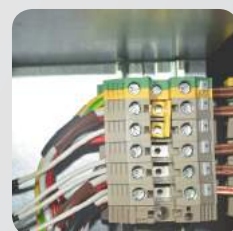
**Electrical safety:** Grand series is designed to meet the highest electrical safety levels, complying all EU regulations.



**Ergonomic:** Spring compensated hood with new ergonomic handle for an easy handling.



**Multi-Power:** Selectable boiler heating power at the installation,  
1.9 / 2.8 / 3.7/ 5.6 kW in Front Loading 510 models.  
2.0 /3.0 /6.0 kW in 500 Pass-Through dishwashers



**Multi-Fase:** Selectable machine configuration 400V/3N,  
230V/3N and 230V/1N, in Front Loading (510) models and  
Pass-Through dishwashers





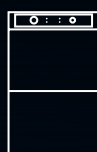




## DISHWASHERS

EASY LINE

# GRAND SERIES EASY LINE



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400x400 baskets	103
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# EASY-LINE

## FEATURES

EASY-LINE dishwashers is a perfect balance between simplicity in use and a very efficient washing and rinsing performance, aimed to those who seek an entry level dishwasher.

EASY LINE range is available in 350x350 and 400x400 basket glasswashers, 500x500 basket front loading dishwashers and 500x500 basket pass-through dishwashers.

Washing cycles are controlled by an electro - mechanical programmer.



## MAIN FEATURES

- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version front loading dishwashers, as well as pass-through dishwashers are designed with configurable boiler power, which allow to adjust it to end user needs.
- Intelligent structure design with removable front and base panel with easy access to device components for maintenance purposes.
- Stainless Steel fully made structure ensures a long life cycle of the machine.
- Electromechanical control provides one single program in 350, 400 and 500 models, while 2 washing programs are available in high powered 510 front loading and pass-through dishwashers and 3 in high powered pass-through dishwashers.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Stamped front panel



Turning on and cycle selection knob

Machine on LED indicator

Optimal temperature LED indicator

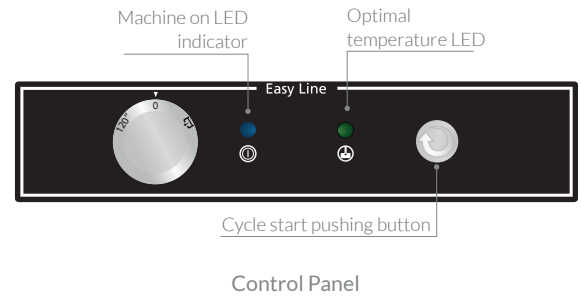
Cycle start pushing button



**E**

## Glasswashers

### 350x350 Baskets

**GE-350****Control Panel**

#### ➤ GE-350

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2 l/rinse.
- Upper and lower washing and rinsing arms.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.

#### OPTIONAL MODELS WITH

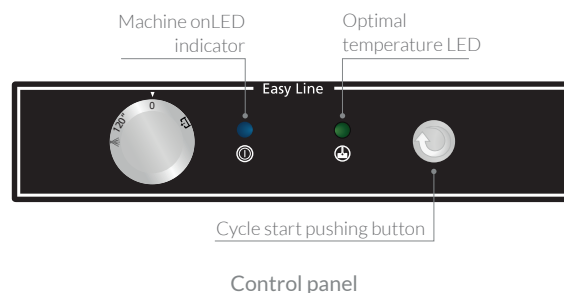
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel washing and rinsing arms.
- UK version with UK plug (13A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-350	<b>19042266</b>	30	220	430 x 480 x 660	No	No	2,65	230V-50Hz
GE-350 DD	<b>19047936</b>	30	220	430 x 480 x 660	Yes	No	2,65	230V-50Hz
GE-350 B	<b>19059570</b>	30	220	430 x 480 x 660	No	Yes	2,65	230V-50Hz
GE-350 B DD	<b>19059571</b>	30	220	430 x 480 x 660	Yes	Yes	2,65	230V-50Hz





GE-400



## ➤ GE-400

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2.5 l/rinse.
- Upper and lower washing and rinsing arms.
- Independent cycle for cold rinsing.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

## OPTIONAL MODELS WITH:

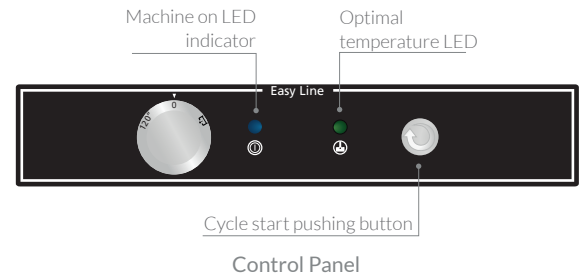
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel washing and rinsing arms.
- UK version. With 2.4 kW boiler heating power and UK plug (13A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-400	19042299	30	270	470 x 525 x 720	No	No	3,05	230V-50Hz
GE-400 DD	19047937	30	270	470 x 525 x 720	Yes	No	3,05	230V-50Hz
GE-400 B	19059572	30	270	470 x 525 x 720	No	Yes	3,05	230V-50Hz
GE-400 B DD	19059573	30	270	470 x 525 x 720	Yes	Yes	3,05	230V-50Hz

**E**

## Front Loading dishwashers

### 500x500 Basket

**GE-500**

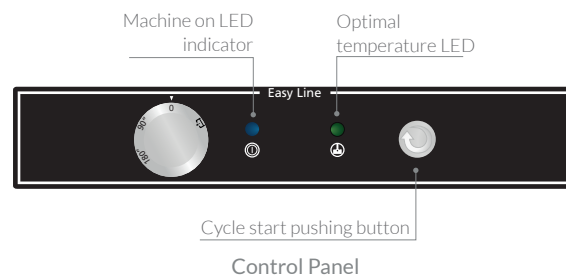
#### ➤ GE-500

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l./rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperatures adjusted: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel filter trays.
- Stainless steel rinsing arms.
- UK version: With 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-500	19047202	30	320	600 x 600 x 820	No	No	3,4	230V-50Hz
GE-500 DD	19047938	30	320	600 x 600 x 820	Yes	No	3,4	230V-50Hz
GE-500 B	19059577	30	320	600 x 600 x 820	No	Yes	3,4	230V-50Hz
GE-500 B DD	19055860	30	320	600 x 600 x 820	Yes	Yes	3,4	230V-50Hz



GE-510

## GE-510

- Electromechanical control panel.
- 2 washing cycles: 90" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 5.6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 1.9 kW / 2.8 kW / 3.7 kW / 5.6 kW .
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

### OPTIONAL MODELS:

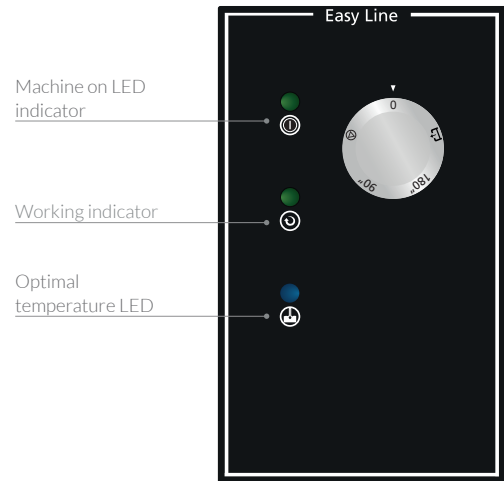
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless-steel filter trays.
- Stainless-steel rinsing arms.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6mm2 power cord (230V / 1N, 30A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-510	19053414	40	320	600 x 600 x 820	No	No	6,2	400V-3N-50Hz
GE-510 DD	19059578	40	320	600 x 600 x 820	Yes	No	6,2	400V-3N-50Hz
GE-510 B	19059579	40	320	600 x 600 x 820	No	Yes	6,2	400V-3N-50Hz
GE-510 B DD	19059580	40	320	600 x 600 x 820	Yes	Yes	6,2	400V-3N-50Hz

**E**

## Pass-Through dishwashers

### 500x500 Basket

**GE-H500**Lower washing and rinsing arms +  
Stainless Steel filters

Control Panel

#### ➤ GE-H500

- Electromechanical control panel.
- 2 washing cycle of 90° / 180°.
- Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 6.0 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3.0 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 2.0 kW / 3.0 kW / 4.0 kW / 6.0 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel rinsing arms.
- 60 Hz version.

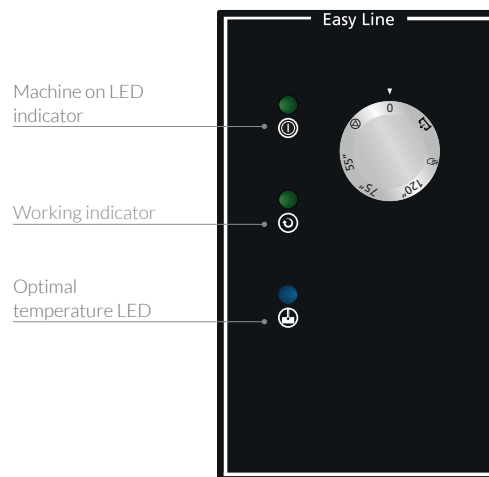
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-H500	19053415	40	420	675 x 675 x 1420	No	No	11,1	400V-3N-50Hz
GE-H500 DD	19052927	40	420	675 x 675 x 1420	Yes	No	11,1	400V-3N-50Hz
GE-H500 B	19059587	40	420	675 x 675 x 1420	No	Yes	11,1	400V-3N-50Hz
GE-H500 B DD	19056118	40	420	675 x 675 x 1420	Yes	Yes	11,1	400V-3N-50Hz



GE-H510



Lower washing and rinsing arms +  
Stainless Steel filters



Control Panel

## GE-H510

- 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.
- Boiler capacity: 7 l. / Heating power: 12.0 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3.0 l/rinse.
- 2 washing pumps.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.

- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-H510	19053416	65	420	675 x 675 x 1420	No	No	17,7	400V-3N-50Hz
GE-H510 DD	19059588	65	420	675 x 675 x 1420	Yes	No	17,7	400V-3N-50Hz
GE-H510 B	19059590	65	420	675 x 675 x 1420	No	Yes	17,7	400V-3N-50Hz
GE-H510 B DD	19059591	65	420	675 x 675 x 1420	Yes	Yes	17,7	400V-3N-50Hz





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# TECHNICAL DATA

## Technical data

### EASY LINE TECHNICAL DATA

	GE-350	GE-400	GE-500	GE-510	GE-H500	GE-H510
Electric supply	230V/1N-50Hz	230V/1N-50Hz	230V/1N-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	-	O	O	O
Wash pump Power	300 W	300 W	600 W	600 W	600 W	2 x 600 W
Boiler Heater	2400 W	2800 W	2800 W	5600 W	6000 W	12000 W
Tank heater	2000 W	2000 W	2800 W	2800 W	4500 W	4500 W
Total Power	2700 W	3100 W	3400 W	6200 W	11100 W	17700 W
Multipower	-	-	-	O	O	O
Dimmensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	720	750	820	820	1420	1420
Useful Working height	220	270	320	320	420	420
Open hood heighth	-	-	-	-	1875	1875
Boiler Capacity	5 L	5 L	7 L	7 L	7 L	7 L
Tank Capacity	11 L	15 L	25 L	25 L	45 L	45 L
Washing Temperature	60°C	60°C	60°C	60°C	60°C	60°C
Rinsing Temperatute	85°C	85°C	85°C	85°C	85°C	85°C
Cycle time	120 s	120 s	120 s	90 / 180 s	90 / 180 s	55 / 75 / 120 s
Water consumption	2 L/cycle	2.5 L/cycle	2.7 L/Cycle	2.7 L/Cycle	3 L/Cycle	3 L/Cycle
Inlet water pressure	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight	34 kg	39 kg	54 kg	60 kg	108 kg	118 kg

### EASY LINE Optionals

	GE-350	GE-400	GE-500	GE-510	GE-H500	GE-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	-	-	-	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	-	-	-	-
60 Hz version	O	O	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O







## DISHWASHERS

# GRAND SERIES MITTE LINE



MITTE LINE

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# MITTE-LINE

## FEATURES

Designed in a half way between Easy and Tech lines, MITTE LINE offers the main advantages of an electronic control with an excellent value for money position along with exceptional performance.

MITTE line gives the possibility of choosing between 3 washing programs, depending on the needs.

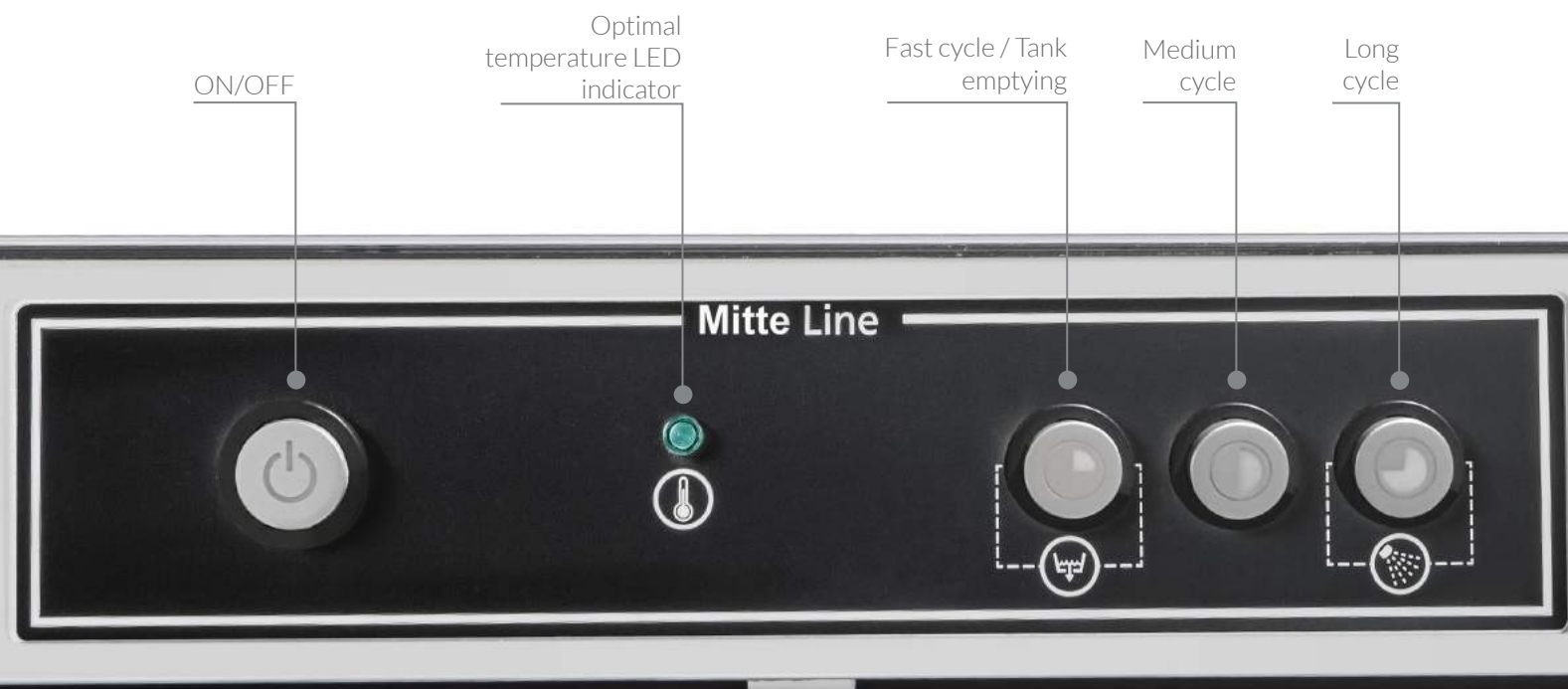
MITTE LINE range is available in 350x350 and 400x400 basket glasswashers, 500x500 basket front loading dishwashers and 500x500 basket pass-through dishwashers.





## MAIN FEATURES

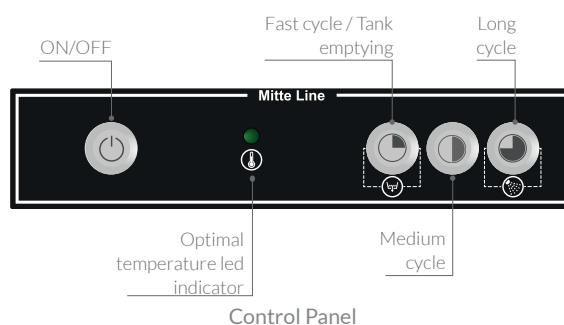
- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version front loading dishwashers, as well as pass-through dishwashers are designed with configurable boiler power, which allow to adjust it to end user needs.
- Intelligent structure design with removable front and base panel with easy access to device components for maintenance purposes
- Stainless Steel fully made structure ensures a long life cycle of the machine.
- Electronic control panel, with 3 washing programs, allows to adjust the duration of washing process to users needs.
- Versions with rinsing pumps, necessary with low pressure water connection are available for front loading and pass-through dishwashers.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Soft start of the washing cycle set as default, avoiding water leakages during the program by controlling the electric tension of the washing pump.
- Thermo-stop function is set as default in all electronic range of product, ensuring an outstanding washing result.



**M**

## Glasswashers

### 350x350 Baskets

**GM-350**

#### ➤ GM-350

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2 l/rinse.
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.

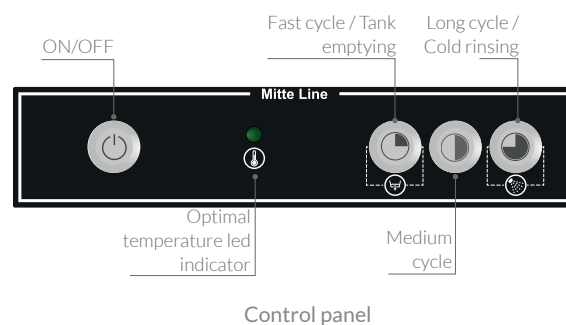
#### OPTIONAL MODELS WITH

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless-steel washing and rinsing arms.
- UK version with UK plug (13A).

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-350	19068323	30	220	430 x 480 x 660	No	No	2,65	230V-50/60Hz
GM-350 DD	19068324	30	220	430 x 480 x 660	Yes	No	2,65	230V-50/60Hz
GM-350 B	19068325	30	220	430 x 480 x 660	No	Yes	2,65	230V-50/60Hz
GM-350 B DD	19068326	30	220	430 x 480 x 660	Yes	Yes	2,65	230V-50/60Hz



GM-400



## GM-400

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180"
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2.5 l/rinse.
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Independent cycle for cold rinsing.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

### OPTIONAL MODELS WITH:

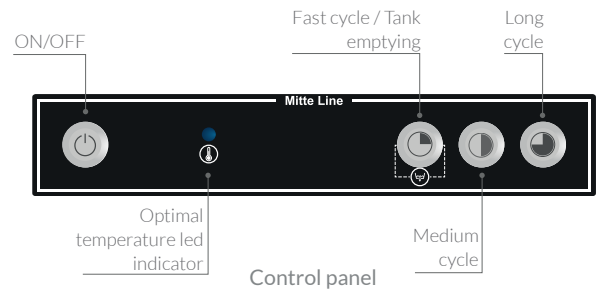
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless-steel washing and rinsing arms.
- UK version. With 2.4 kW boiler heating power and UK plug (13A).

Model	Reference	baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-400	19067324	30	270	470 x 525 x 720	No	No	3,05	230V-50/60Hz
GM-400 DD	19068327	30	270	470 x 525 x 720	Yes	No	3,05	230V-50/60Hz
GM-400 B	19068328	30	270	470 x 525 x 720	No	Yes	3,05	230V-50/60Hz
GM-400 B DD	19068329	30	270	470 x 525 x 720	Yes	Yes	3,05	230V-50/60Hz

**M**

## Front Loading dishwashers

### 500x500 Basket

**GM-500**

#### ➤ GM-500

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.

- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

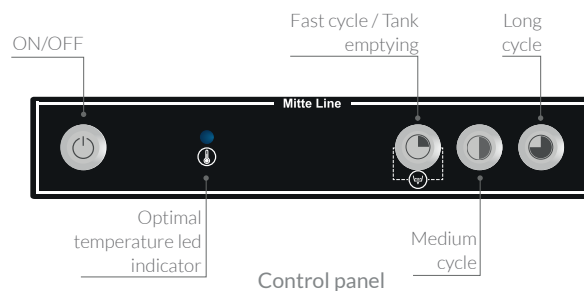
#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless-steel filter trays.
- Stainless-steel rinsing arms.
- UK version: With 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GM-500	19067323	30	320	600 x 600 x 820	No	No	No	3,4	230V-50Hz
GM-500 DD	19068341	30	320	600 x 600 x 820	Yes	No	No	3,4	230V-50Hz
GM-500 B	19068342	30	320	600 x 600 x 820	No	Yes	No	3,4	230V-50Hz
GM-500 B DD	19068343	30	320	600 x 600 x 820	Yes	Yes	No	3,4	230V-50Hz
GM-500 W	19068344	30	320	600 x 600 x 820	No	No	Yes	3,4	230V-50Hz
GM-500 W DD	19068345	30	320	600 x 600 x 820	Yes	No	Yes	3,4	230V-50Hz
GM-500 W B	19068346	30	320	600 x 600 x 820	No	Yes	Yes	3,4	230V-50Hz
GM-500 W B DD	19068347	30	320	600 x 600 x 820	Yes	Yes	Yes	3,4	230V-50Hz



GM-510



## GM-510

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 5.6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 1.9 kW / 2.8 kW / 3.7 kW / 5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless-steel filter trays.
- Stainless-steel rinsing arms.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6mm<sup>2</sup> power cord (230V / 1N, 30A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GM-510	19068350	40	320	600 x 600 x 820	No	No	No	6,2	400V-3N-50Hz
GM-510 DD	19068351	40	320	600 x 600 x 820	Yes	No	No	6,2	400V-3N-50Hz
GM-510 B	19068352	40	320	600 x 600 x 820	No	Yes	No	6,2	400V-3N-50Hz
GM-510 B DD	19061384	40	320	600 x 600 x 820	Yes	Yes	No	6,2	400V-3N-50Hz
GM-510 W	19068353	40	320	600 x 600 x 820	No	No	Yes	6,2	400V-3N-50Hz
GM-510 W DD	19068374	40	320	600 x 600 x 820	Yes	No	Yes	6,2	400V-3N-50Hz
GM-510 W B	19068375	40	320	600 x 600 x 820	No	Yes	Yes	6,2	400V-3N-50Hz
GM-510 W B DD	19068376	40	320	600 x 600 x 820	Yes	Yes	Yes	6,2	400V-3N-50Hz



**M**

## Pass-Through dishwashers

### 500x500 Basket

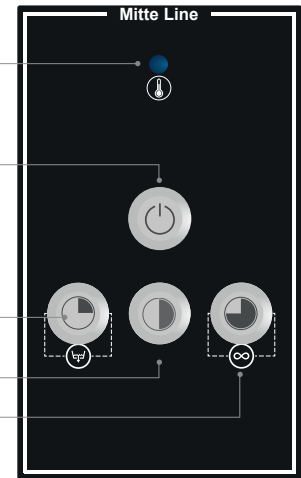
**GM-H500**Lower washing and rinsing arms +  
Stainless Steel filtersOptimal temperature  
led indicator

ON/OFF

Fast cycle / Tank  
emptying

Medium cycle

Long cycle



Control panel

#### > GM-H500

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 6.0 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 2.0 kW / 3.0 kW / 4.0 kW / 6.0 kW
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless-steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GM-H500	19068354	40	420	675 x 675 x 1420	No	No	No	11,1	400V-3N-50Hz
GM-H500 DD	19068355	40	420	675 x 675 x 1420	Yes	No	No	11,1	400V-3N-50Hz
GM-H500 B	19068356	40	420	675 x 675 x 1420	No	Yes	No	11,1	400V-3N-50Hz
GM-H500 B DD	19068357	40	420	675 x 675 x 1420	Yes	Yes	No	11,1	400V-3N-50Hz
GM-H500 W	19068358	40	420	675 x 675 x 1420	No	No	Yes	11,1	400V-3N-50Hz
GM-H500 W DD	19068410	40	420	675 x 675 x 1420	Yes	Yes	Yes	11,1	400V-3N-50Hz
GM-H500 W B	19068411	40	420	675 x 675 x 1420	No	Yes	Yes	11,1	400V-3N-50Hz
GM-H500 W B DD	19068412	40	420	675 x 675 x 1420	Yes	Yes	Yes	11,1	400V-3N-50Hz



GM-H510



Lower washing and rinsing arms +  
Stainless Steel filters

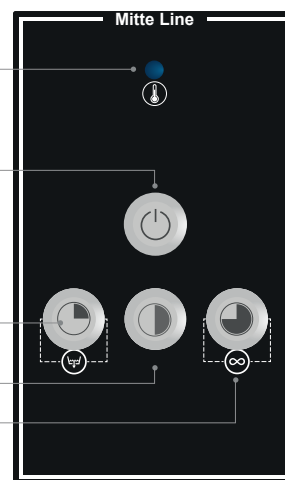
Optimal temperature  
led indicator

ON/OFF

Fast cycle / Tank  
emptying

Medium cycle

Long cycle



Control panel

## GM-H510

- Electronic control panel.
- 3 washing cycle of 60" / 90" / 120"
- Continuous cycle up to the manual stop.
- Tank capacity: 25 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 12.0 kw.
- Wash pump power: 1.2 kw.
- 2 washing pumps.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GM-H510	19068413	65	420	675 x 675 x 1420	No	No	No	17,7	400V-3N-50Hz
GM-H510 DD	19068414	65	420	675 x 675 x 1420	Yes	No	No	17,7	400V-3N-50Hz
GM-H510 B	19068415	65	420	675 x 675 x 1420	No	Yes	No	17,7	400V-3N-50Hz
GM-H510 B DD	19068416	65	420	675 x 675 x 1420	Yes	Yes	No	17,7	400V-3N-50Hz
GM-H510 W	19068417	65	420	675 x 675 x 1420	No	No	Yes	17,7	400V-3N-50Hz
GM-H510 W DD	19068418	65	420	675 x 675 x 1420	Yes	Yes	Yes	17,7	400V-3N-50Hz
GM-H510 W B	19068419	65	420	675 x 675 x 1420	No	Yes	Yes	17,7	400V-3N-50Hz
GM-H510 W B DD	19068420	65	420	675 x 675 x 1420	Yes	Yes	Yes	17,7	400V-3N-50Hz

**M**

# TECHNICAL DATA

## Technical data

### MITTE LINE TECHNICAL DATA

	GM-350	GM-400	GM-500	GM-510	GM-H500	GM-H510
Electric supply	230V/1N-50/60Hz	230V/1N-50/60Hz	230V-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	-	O	O	O
Wash pump Power	300 W	300 W	600 W	600 W	600 W	2x600 W
Boiler Heater	2400 W	2800 W	2800 W	5600 W	6000 W	12000 W
Tank heater	2000 W	2000 W	2800 W	2800 W	4500 W	4500 W
Total Power	2700 W	3100 W	3400 W	6200 W	11100 W	17700 W
Multipower	-	-	-	O	O	O
Dimensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	720	750	820	820	1420	1420
Useful Working height	220	270	320	320	420	420
Open hood height	-	-	-	-	1875	1875
Boiler Capacity	5 L	5 L	7 L	7 L	7 L	7 L
Tank Capacity	11 L	15 L	25 L	25 L	45 L	45 L
Washing Temperature	60°C	60°C	60°C	60°C	60°C	60°C
Rinsing Temperature	85°C	85°C	85°C	85°C	85°C	85°C
Cycle time	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	55 / 75 / 120 s
Water consumption	2 L/cycle	2.5 L/cycle	2.7 L/Cycle	2.7 L/Cycle	3 L/Cycle	3 L/Cycle
Inlet water pressure	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight	34 kg	39 kg	54 kg	60 kg	118 kg	108 kg

### MITTE LINE Optionals

	GM-350	GM-400	GM-500	GM-510	GM-H500	GM-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	-	-	-	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	O	O	O	O
60 Hz version	standard	standard	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O









## DISHWASHERS

# GRAND SERIES TECH LINE



<b>TECH LINE Features</b>	<b>124</b>
<b>Glasswashers</b>	<b>126</b>
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500x500 baskets	130
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# TECH-LINE

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## FEATURES

TECH LINE with electronic control board and temperature indicator display, guarantees an outstanding washing and rinsing process. Every device's element has been designed to ensure a perfect hygiene, as well as an excellent glass and dish protection.

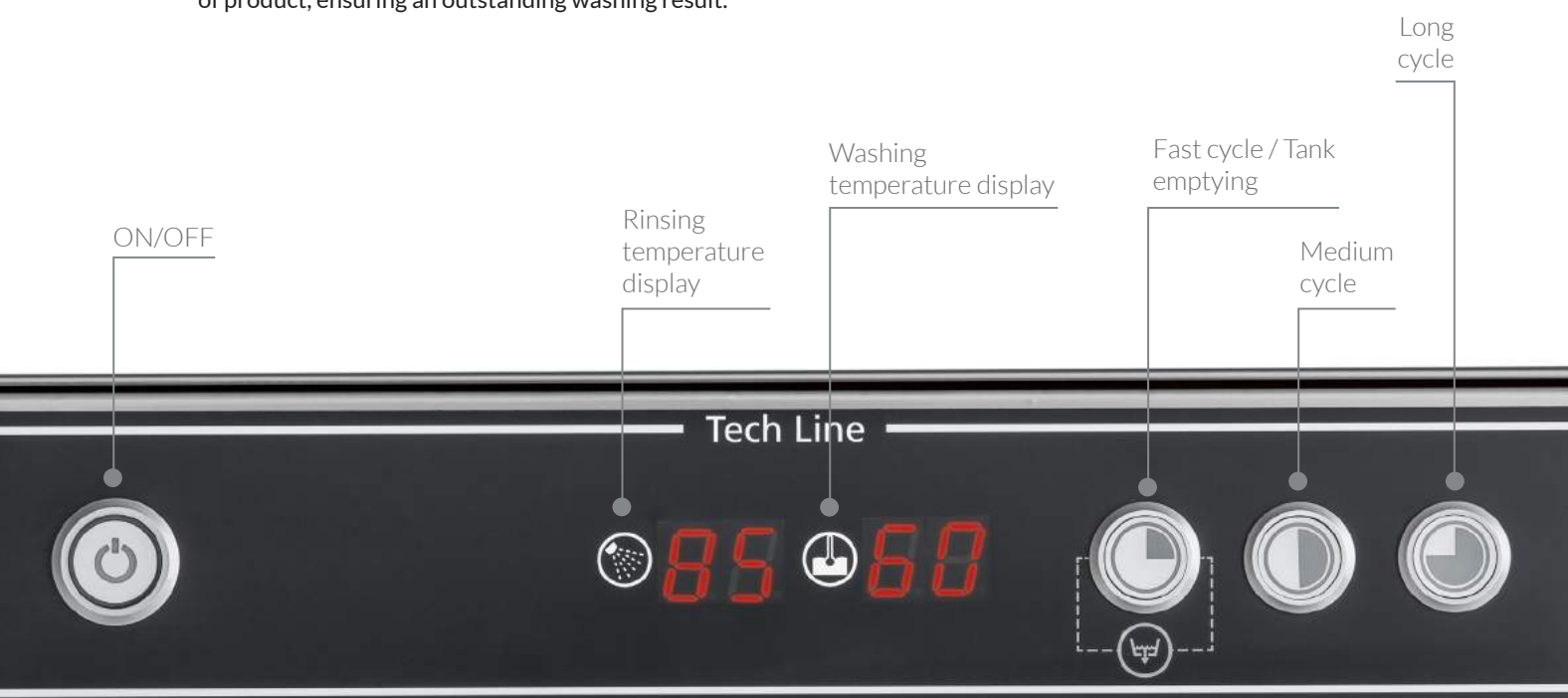
Tech Wash is developed to provide advance features and maximum productivity. 3 washing programs allow to optimize the working process depending on the needs.

TECH LINE range is available in 350x350 and 400x400 basket glasswashers, 500x500 basket front loading dishwashers and 500x500 basket pass-through dishwashers.



## MAIN FEATURES

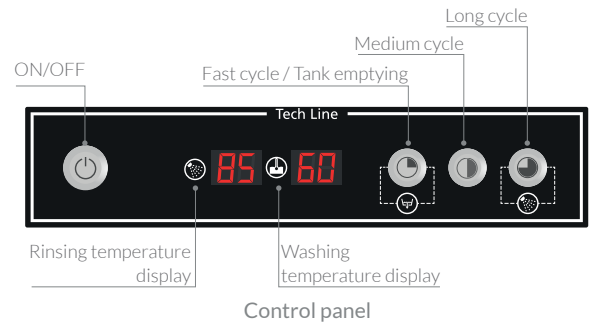
- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version front loading dishwashers, as well as pass-through dishwashers are designed with configurable boiler power, which allow to adjust it to end user needs.
- Intuitive electronic control on front stamped panel with an easy-to-use interface.
- Front panel display for rinsing and washing temperature control.
- Stainless Steel fully made structure ensures a long life cycle of the machine.
- Electronic control panel, with 3 washing programs, allows to adjust the duration of washing process to users needs.
- Versions with rinsing pumps, necessary with low pressure water connection are available in for front loading and pass-through dishwashers.
- Optional models with built in water softener are available for 400 basket glasswashers, as well as in front loading dishwasher.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Soft start of the washing cycle set as default, avoiding water leakages during the program by controlling the electric tension of the washing pump.
- Thermo-stop function is set as default in all electronic range of product, ensuring an outstanding washing result.



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## Glasswashers

### 350x350 Baskets

**GT-350**

#### ➤ GT-350

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2 l./rinse.
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.

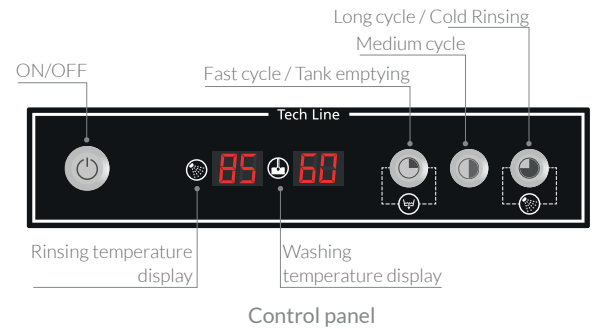
#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel washing and rinsing arms.
- UK version with UK plug (13A).

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GT-350	19053408	30	220	430 x 480 x 660	No	No	2,65	230V-50/60Hz
GT-350 DD	19059700	30	220	430 x 480 x 660	Yes	No	2,65	230V-50/60Hz
GT-350 B	19059574	30	220	430 x 480 x 660	No	Yes	2,65	230V-50/60Hz
GT-350 B DD	19059575	30	220	430 x 480 x 660	Yes	Yes	2,65	230V-50/60Hz



GT-400



## GT-400

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180"
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Boiler capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.3 kw.
- Rinsing consumption: 2.5 l/rinse.
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Independent cycle for cold rinsing.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built water softener.
- Stainless steel washing and rinsing arms.
- UK version: With 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).

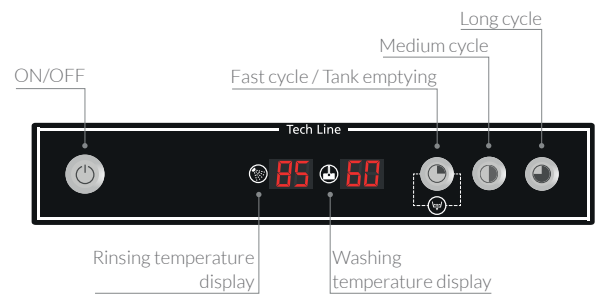
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Water softener	Power (kW)	Voltage (V)
GT-400	19051421	30	270	470 x 525 x 720	No	No	No	3,05	230V-50/60Hz
GT-400 DD	19052903	30	270	470 x 525 x 720	Yes	No	No	3,05	230V-50/60Hz
GT-400 B	19059576	30	270	470 x 525 x 720	No	Yes	No	3,05	230V-50/60Hz
GT-400 B DD	19052904	30	270	470 x 525 x 720	Yes	Yes	No	3,05	230V-50/60Hz
GT-400 SOFT	19068340	30	270	470 x 525 x 720	No	No	Yes	3,05	230V-50/60Hz
GT-400 SOFT DD	19068333	30	270	470 x 525 x 720	Yes	No	Yes	3,05	230V-50/60Hz
GT-400 SOFT B	19068334	30	270	470 x 525 x 720	No	Yes	Yes	3,05	230V-50/60Hz
GT-400 SOFT B DD	19068336	30	270	470 x 525 x 720	Yes	Yes	Yes	3,05	230V-50/60Hz



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## Front Loading dishwashers

### 500x500 Basket

**GT-500****Control panel**

### GT-500

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

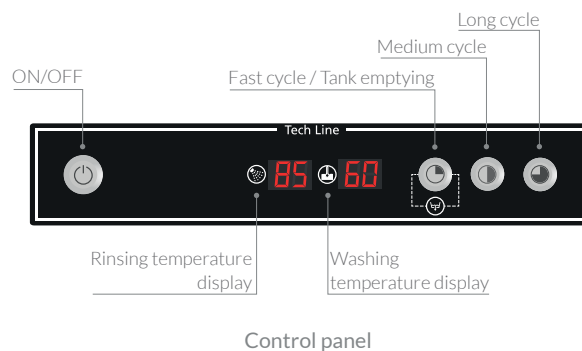
#### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Built water softener.
- Stainless-steel filter trays.
- Stainless-steel rinsing arms.
- UK version: With 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GT-500	19051420	30	320	600 x 600 x 820	No	No	No	No	3,4	230V-50Hz
GT-500 DD	19052926	30	320	600 x 600 x 820	Yes	No	No	No	3,4	230V-50Hz
GT-500 B	19057482	30	320	600 x 600 x 820	No	Yes	No	No	3,4	230V-50Hz
GT-500 B DD	19059581	30	320	600 x 600 x 820	Yes	Yes	No	No	3,4	230V-50Hz
GT-500 W	19068348	30	320	600 x 600 x 820	No	No	Yes	No	3,4	230V-50Hz
GT-500 W DD	19059701	30	320	600 x 600 x 820	Yes	No	Yes	No	3,4	230V-50Hz
GT-500 W B	19068349	30	320	600 x 600 x 820	No	Yes	Yes	No	3,4	230V-50Hz
GT-500 W B DD	19059703	30	320	600 x 600 x 820	Yes	Yes	Yes	No	3,4	230V-50Hz
GT-500 SOFT	19068337	30	320	600 x 600 x 820	No	No	No	Yes	3,4	230V-50Hz
GT-500 SOFT DD	19057498	30	320	600 x 600 x 820	Yes	No	No	Yes	3,4	230V-50Hz
GT-500 SOFT B	19068338	30	320	600 x 600 x 820	No	Yes	No	Yes	3,4	230V-50Hz
GT-500 SOFT B DD	19056181	30	320	600 x 600 x 820	Yes	Yes	No	Yes	3,4	230V-50Hz



GT-510



## GT-510

- Electronic control panel.
- 3 washing cycle of 90° / 120° / 180°.
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Boiler capacity: 7 l. / Heating power: 5.6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.

- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 1.9 kW / 2.8 kW / 3.7 kW / 5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

### OPTIONAL MODELS:

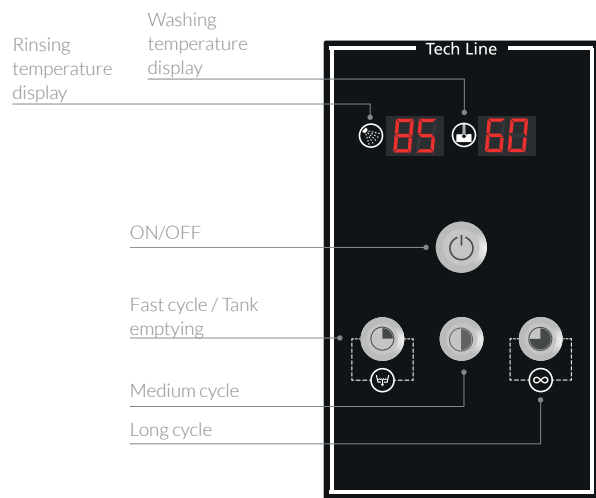
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Built water softener.
- Stainless-steel filter trays.
- Stainless -steel rinsing arms.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6mm2 power cord (230V / 1N, 30A).
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GT-510	19053412	40	320	600 x 600 x 820	No	No	No	No	6,2	400V-3N-50Hz
GT-510 DD	19059582	40	320	600 x 600 x 820	Yes	No	No	No	6,2	400V-3N-50Hz
GT-510 B	19059583	40	320	600 x 600 x 820	No	Yes	No	No	6,2	400V-3N-50Hz
GT-510 B DD	19059584	40	320	600 x 600 x 820	Yes	Yes	No	No	6,2	400V-3N-50Hz
GT-510 W	19068372	40	320	600 x 600 x 820	No	No	Yes	No	6,2	400V-3N-50Hz
GT-510 W DD	19059585	40	320	600 x 600 x 820	Yes	No	Yes	No	6,2	400V-3N-50Hz
GT-510 W B	19068373	40	320	600 x 600 x 820	No	Yes	Yes	No	6,2	400V-3N-50Hz
GT-510 W B DD	19059586	40	320	600 x 600 x 820	Yes	Yes	Yes	No	6,2	400V-3N-50Hz
GT-510 SOFT	19068339	40	320	600 x 600 x 820	No	No	No	Yes	6,2	400V-3N-50Hz
GT-510 SOFT DD	19068370	40	320	600 x 600 x 820	Yes	No	No	Yes	6,2	400V-3N-50Hz
GT-510 SOFT B	19068371	40	320	600 x 600 x 820	No	Yes	No	Yes	6,2	400V-3N-50Hz
GT-510 SOFT B DD	19060733	40	320	600 x 600 x 820	Yes	Yes	No	Yes	6,2	400V-3N-50Hz

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## Pass-Through dishwashers

### 500x500 Basket

**GT-H500**Lower washing and rinsing arms +  
Stainless Steel filters

Control panel

#### GT-H500

- Electronic control panel.
- 3 washing cycle of 90" / 120" / 180".
- Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 6.0 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Wash tank and boiler temperature display.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 2.0 kW / 3.0 kW / 4.0 kW / 6.0 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

#### OPTIONAL MODELS:

- Built-in detergent aid dispenser,
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless-steel rinsing arms.
- 60 Hz version.

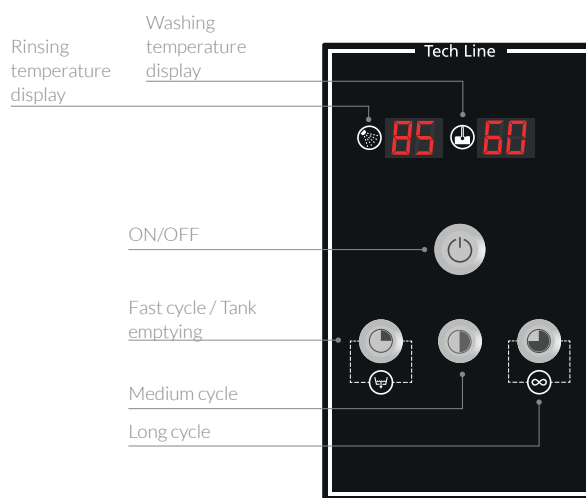
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GT-H500	19053421	40	420	675 x 675 x 1420	No	No	No	11,1	400V-3N-50Hz
GT-H500 DD	19059592	40	420	675 x 675 x 1420	Yes	No	No	11,1	400V-3N-50Hz
GT-H500 B	19059593	40	420	675 x 675 x 1420	No	Yes	No	11,1	400V-3N-50Hz
GT-H500 B DD	19059594	40	420	675 x 675 x 1420	Yes	Yes	No	11,1	400V-3N-50Hz
GT-H500 W	19068424	40	420	675 x 675 x 1420	No	No	Yes	11,1	400V-3N-50Hz
GT-H500 W DD	19059705	40	420	675 x 675 x 1420	No	Yes	Yes	11,1	400V-3N-50Hz
GT-H500 W B	19068425	40	420	675 x 675 x 1420	No	Yes	Yes	11,1	400V-3N-50Hz
GT-H500 W B DD	19059706	40	420	675 x 675 x 1420	Yes	Yes	Yes	11,1	400V-3N-50Hz



GT-H510



Lower washing and rinsing arms +  
Stainless Steel filters



Control panel

## GT-H510

- Electronic control panel.
- 3 washing cycle of 60" / 90" / 120".
- Continuous cycle up to the manual stop.
- Tank capacity: 25 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 12.0 kw.
- Wash pump power: 1.2 kw.
- 2 washing pumps for upper and lower washing.
- Upper and lower washing and rinsing arms.
- Stainless-steel washing arms.
- Thermostop function.
- Wash tank and boiler temperature display.
- Built-in rinse aid dispenser.
- Anti-backflow valve fitted.
- Stainless steel filtering system.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

### OPTIONAL MODELS:

- Built-in detergent aid dispenser.
- Built-in draining pump.
- Built-in anti-backflow air gap system and rinsing pump.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Power (kW)	Voltage (V)
GT-H510	19053422	65	420	675 x 675 x 1420	No	No	No	17,7	400V-3N-50Hz
GT-H510 DD	19059596	65	420	675 x 675 x 1420	Yes	No	No	17,7	400V-3N-50Hz
GT-H510 B	19059597	65	420	675 x 675 x 1420	No	Yes	No	17,7	400V-3N-50Hz
GT-H510 B DD	19059598	65	420	675 x 675 x 1420	Yes	Yes	No	17,7	400V-3N-50Hz
GT-H510 W	19068421	65	420	675 x 675 x 1420	No	No	Yes	17,7	400V-3N-50Hz
GT-H510 W DD	19059707	65	420	675 x 675 x 1420	No	Yes	Yes	17,7	400V-3N-50Hz
GT-H510 W B	19068422	65	420	675 x 675 x 1420	No	Yes	Yes	17,7	400V-3N-50Hz
GT-H510 W B DD	19059708	65	420	675 x 675 x 1420	Yes	Yes	Yes	17,7	400V-3N-50Hz



T

# TECHNICAL DATA

## Technical data

### TECH LINE TECHNICAL DATA

	GT-350	GT-400	GT-500	GT-510	GT-H500	GT-H510
Electric supply	230V/1N-50/60Hz	230V/1N-50/60Hz	230V-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	-	O	O	O
Wash pump Power	300 W	300 W	600 W	600 W	600 W	2 x600 W
Boiler Heater	2400 W	2800 W	2800 W	5600 W	6000 W	12000 W
Tank heater	2000 W	2000 W	2800 W	2800 W	4500 W	4500 W
Total Power	2700 W	3100 W	3400 W	6200 W	11100 W	17700 W
Multipower	-	-	-	O	O	O
Dimensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	720	750	820	820	1420	1420
Useful Working height	220	270	320	320	420	420
Open hood height	-	-	-	-	1875	1875
Boiler Capacity	5 L	5 L	7 L	7 L	7 L	7 L
Tank Capacity	11 L	15 L	25 L	25 L	45 L	45 L
Washing Temperature	60°C	60°C	60°C	60°C	60°C	60°C
Rinsing Temperature	85°C	85°C	85°C	85°C	85°C	85°C
Cycle time	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	90 / 120 / 180 s	55 / 75 / 120 s
Water consumption	2 L/cycle	2.5 L/cycle	2.7 L/Cycle	2.7 L/Cycle	3 L/Cycle	3 L/Cycle
Inlet water pressure	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4	2 ÷ 4
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight	34 kg	39 kg	54 kg	60 kg	108 kg	118 kg

### TECH LINE Optionals

	GT-350	GT-400	GT-500	GT-510	GT-H500	GT-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	O	O	O	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	O	O	O	O
60 Hz version	standard	standard	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O

\* Air-Break system ( W ) is not compatible with water softener versions

\*\* Water softener version is not compatible with Stainless steel filters







## DISHWASHERS

# OPTIONS & ACCESSORIES



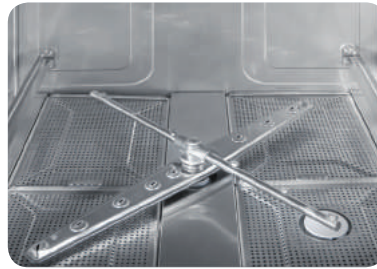
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**G**

## Options Options



Glasswashers Stainless steel rinsing  
and washing arms



Front Loading stainless steel rinsing  
& washing arms + Filters



Pass-Through stainless steel rinsing  
& washing arms + Filters

### EASY LINE Optionals

	GE-350	GE-400	GE-500	GE-510	GE-H500	GE-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	-	-	-	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	-	-	-	-
60 Hz version	O	O	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O

## MITTE LINE Optionals

	GM-350	GM-400	GM-500	GM-510	GM-H500	GM-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	-	-	-	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	O	O	O	O
60 Hz version	standard	standard	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O

## TECH LINE Optionals

	GT-350	GT-400	GT-500	GT-510	GT-H500	GT-H510
Rinse dispenser	standard	standard	standard	standard	standard	standard
Detergent dispenser (DD)	O	O	O	O	O	O
Drain Pump (B)	O	O	O	O	O	O
UK version	O	O	O	O	-	-
Built-in Water softener (SOFT)	-	O	O	O	-	-
Built-in anti-backflow air gap system and rinsing pump. (W)	-	-	O	O	O	O
60 Hz version	standard	standard	O	O	O	O
Wash Tank Stainless Steel Filters (F)	-	-	O	O	standard	standard
Stainless Steel Washing arms (SA)	O	O	standard	standard	standard	standard
Stainless Steel Rinsing arms (SA)			O	O	O	O

\* Air-Break system ( W ) is not compatible with water softener versions

\*\* Water softener version is not compatible with Stainless steel filters



**A**

## Accessories Baskets

### BASKETS FOR DISHWASHERS

- 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.



### ➤ BASKETS FOR GLASSWASHERS (350 X 350 MM, 400 X 400 MM AND 500 X 500 MM)

Model	Reference	Description	For use in	Dimensions (mm)
CLV-35	19013867	Universal 350x350 basket	350x350 basket glasswashers	350 x 350 x 110
CLV-40	19013868	Universal 400x400 basket	400x400 basket glasswashers	400 x 400 x 140
SP-40	19017112	Support for dishes	400x400 basket glasswashers	-
CU-GW	12025242	Cutlery basket	350x350 basket glasswashers	-
CP-16/18	19000487	Universal 500x500 basket	Front loading and Pass-through dishwashers	500 x 500 x 110
CT-10	19000484	Universal 500x500 basket	Front loading and Pass-through dishwashers	500 x 500 x 110
CU-7	19000792	Cutlery basket	Front loading and Pass-through dishwashers	105 x 105 x 130



### ➤ SUPPLEMENT BASE

- Entirely made of stainless steel.
- 2 version available, open (PLO) and closed with fully removable doors (PL)
- 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.

Model	Reference	Description	For use in	Dimensions (mm)
PL-43	19003461	Closed base	350x350 basket glasswashers	430 x 405 x 400
PL-47	19003462	Closed base	400x400 basket glasswashers	470 x 450 x 400
PLO-47	19050890	Open base	400x400 basket glasswashers	470 x 450 x 400
PL-60	19017114	Closed base	Front loading dishwashers	600 x 540 x 400
PLO-60	19071308	Open base	Front loading dishwashers	600 x 540 x 400

➤ KITS FOR DRAINING PUMP

Model	Reference	Description	For use in
B KIT GW-1	19056643	Kit B pump GE-350 B	350x350 basket EASY glasswashers
B KIT GW-2	19056709	Kit B pump GE-400 B	400x400 basket EASY glasswashers
B KIT GW-3	19056720	Kit B pump GT-GW	MITTE AND TECH glasswashers
B KIT UC-1	19056721	Kit B pump GE-500 B	EASY-500 front loading dishwashers
B KIT UC-2	19056722	Kit B pump GE-510 B	EASY-510 front loading dishwashers
B KIT UC-3	19056723	Kit B pump GT-500 B	MITTE AND TECH front loading dishwashers
B KIT PT-1	19056724	Kit B pump GE-H500 B	EASY-H500 Pass-through dishwashers
B KIT PT-2	19056725	Kit B pump GE-H510 B	EASY-H510 Pass-through dishwashers
B KIT PT-3	19056726	Kit B pump GT-H500 B	MITTE AND TECH Pass-through dishwashers

➤ KITS FOR DETERGENT DISPENSER

Model	Reference	Description	For use in
DD KIT GW	19056727	KIT DD DISPENSER GW	All glasswashers
DD KIT UC	19068543	KIT DD DISPENSER UC	All front loading dishwashers
DD KIT PT	19068544	KIT DD DISPENSER PT	All pass-through dishwashers

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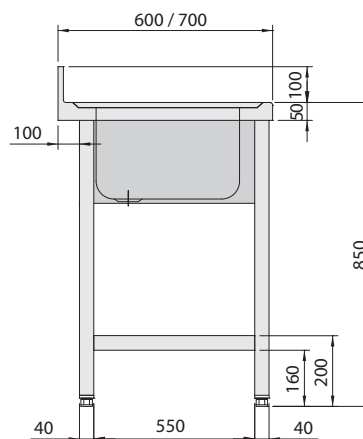
## Accessories

### Tables for Front-Loading dishwashers

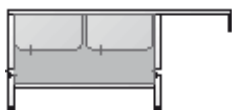
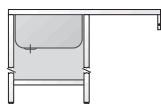
#### ➤ WELDED SINKS FOR FRONT LOADING DISHWASHERS



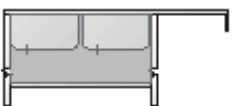
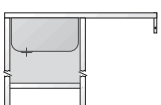
**STWD-126/11 R B**



- Fully welded units 600 and 700 mm wide.
- Especially designed to incorporate standard dishwashers of 600 x 600 mm, or standard glasswashers of 430 x 475 mm, under the draining board.
- Height-adjustable legs of 40 x 40 mm, to accommodate dishwasher up to a height of 850 mm.
- Fully welded backsplash of 100 x 15 mm.
- Seamless deep drawn bowls with sound deadening.
- Seamless worktops are drawn out of a single sheet of 1 mm thick steel.
- Legs are brought forward 60 mm from the wall to accommodate sanitary clamp bend and water supply installation.
- Sink bowls are supplied with drain valve included.



External dimensions	Reference	Model drainer right position	SAP CODE	Model drainer left position	Dimensions of bowl (mm)
1200x600	19020066	STWD-126/1R B	19020078	STWD-126/1 L B	400x400x250
1400x600	19020067	STWD-146/1R B	19020079	STWD-146/1 L B	400x400x250
1600x600	19020068	STWD-166/1R B	19020080	STWD-166/1 L B	400x400x250
1800x600	19020069	STWD-186/2R B	19020081	STWD-186/2 L B	400x400x250
2000x600	19020070	STWD-206/2R B	19020082	STWD-206/2 L B	400x400x250



External dimensions	Reference	Model drainer right position	SAP CODE	Model drainer left position	Dimensions of bowl (mm)
1200x700	19020071	STWD-127/1R B	19020083	STWD-127/1 L B	500x500x300
1400x700	19020072	STWD-147/1R B	19020084	STWD-147/1 L B	500x500x300
1600x700	19020073	STWD-167/1R B	19020085	STWD-167/1 L B	500x500x300
1800x700	19020075	STWD-187/2R B	19020087	STWD-187/2 L B	500x500x300
2000x700	19020076	STWD-207/2R B	19020088	STWD-207/2 L B	500x500x300



## Tables for Pass-Through dishwashers

- A wide range of entry and exit tables providing solutions to every need and work surface.
- Made of stainless steel.
- Height-adjustable legs made of 40 x 40 mm tube.
- Seamless deep drawn bowls with rounded angles for easy and quick cleaning.
- Seamless hole for waste bin, covered with a grey food-grade ring, totally leveled with the worktop surface.
- Quick installation and easy connection to hood-type dishwasher models.

Careful design and modern manufacturing technology ensure maximum quality and unbeatable finishers



- Sinks are manufactured in 1-mm thick stainless steel, with polished satin finish

- Compatible with standard bins with a maximum diameter of 490 mm and 600 mm height (bin not included).

- Height-adjustable legs made of 40 x 40 mm tube.

- Quick installation and easy connection to hood-type dishwasher models.





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## Accessories

## Tables for Pass-Through dishwashers

## ➤ ENTRY/EXIT TABLES 2 LEGS



- Models with 2 legs and cross bracing.
- Place for elements under the worktop (trolleys, bins, baskets, other containers, etc.).
- Cross bracing section included as a reinforcement.
- Made of stainless steel, shiny finishing.
- 40 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Tables with connection to the left side of the dishwasher are available.

External dimensions	Reference	Model drainer right position	SAP CODE
19037090	DTWL-67 2L	600x700	Left
19037091	DTWL-77 2L	700x700	Left
19037092	DTWL-87 2L	800x700	Left
19037093	DTWL-97 2L	900x700	Left
19037094	DTWL-107 2L	1000x700	Left
19037095	DTWL-117 2L	1100x700	Left
19037096	DTWL-127 2L	1200x700	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020118	DTWR-67 2L	600 x 700	Right
19020119	DTWR-77 2L	700 x 700	Right
19020120	DTWR-87 2L	800 x 700	Right
19020121	DTWR-97 2L	900 x 700	Right
19020122	DTWR-107 2L	1000 x 700	Right
19020123	DTWR-117 2L	1100 x 700	Right
19020124	DTWR-127 2L	1200 x 700	Right

## ➤ ENTRY/EXIT TABLES 4 LEGS



- Models with 4 legs and cross bracing.
- Two (2) cross bracing sections included as a reinforcement on the lower sides.
- Made of stainless steel, shiny finishing.
- 40 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Tables with connection to the left side of the dishwasher are available.

External dimensions	Reference	Model drainer right position	SAP CODE
19037116	DTL-87 4L MB	800 x 700	Left
19037117	DTL-97 4L MB	900 x 700	Left
19037118	DTL-107 4L MB	1000 x 700	Left
19037119	DTL-117 4L MB	1100 x 700	Left
19037120	DTL-127 4L MB	1200 x 700	Left
19037121	DTL-137 4L MB	1300 x 700	Left
19037122	DTL-147 4L MB	1400 x 700	Left
19037123	DTL-157 4L MB	1500 x 700	Left
19037124	DTL-167 4L MB	1600 x 700	Left
19037125	DTL-177 4L MB	1700 x 700	Left
19037126	DTL-187 4L MB	1800 x 700	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020136	DTR-87 4L MB	800 x 700	Right
19020137	DTR-97 4L MB	900 x 700	Right
19020138	DTR-107 4L MB	1000 x 700	Right
19020139	DTR-117 4L MB	1100 x 700	Right
19020140	DTR-127 4L MB	1200 x 700	Right
19020141	DTR-137 4L MB	1300 x 700	Right
19020142	DTR-147 4L MB	1400 x 700	Right
19020143	DTR-157 4L MB	1500 x 700	Right
19020144	DTR-167 4L MB	1600 x 700	Right
19020145	DTR-177 4L MB	1700 x 700	Right
19020146	DTR-187 4L MB	1800 x 700	Right





## PRE-WASHING TABLES 2 LEGS



- Models with 2 legs and cross bracing.
- Place for elements under the worktop (trolleys, bins, baskets, etc.).
- Cross bracing section included as a reinforcement.
- Made of stainless steel, shiny finishing.
- 160 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Sink dimensions: 400 x 400 x 250 mm.
- Tables with connection to the left side of the dishwasher are available.

External dimensions	Reference	Model drainer right position	SAP CODE
19037132	DSTL-107 2L	1000 x 700	Left
19037133	DSTL-117 2L	1100 x 700	Left
19037134	DSTL-127 2L	1200 x 700	Left
19037135	DSTL-137 2L	1300 x 700	Left
19037136	DSTL-147 2L	1400 x 700	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020152	DSTR-107 2L	1000 x 700	Right
19020153	DSTR-117 2L	1100 x 700	Right
19020154	DSTR-127 2L	1200 x 700	Right
19020155	DSTR-137 2L	1300 x 700	Right
19020156	DSTR-147 2L	1400 x 700	Right

## PRE-WASHING TABLES 4 LEGS



- Models with 4 legs and cross bracing.
- Two (2) cross bracing sections included as a reinforcement on the lower sides.
- Made of stainless steel, shiny finishing.
- 160 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Sink dimensions: 400 x 400 x 250 mm.

External dimensions	Reference	Model drainer right position	SAP CODE
19037167	DSTL-107 4L MB	1000 x 700	Left
19037168	DSTL-117 4L MB	1100 x 700	Left
19037169	DSTL-127 4L MB	1200 x 700	Left
19037170	DSTL-137 4L MB	1300 x 700	Left
19037171	DSTL-147 4L MB	1400 x 700	Left
19037172	DSTL-157 4L MB	1500 x 700	Left
19037173	DSTL-167 4L MB	1600 x 700	Left
19037174	DSTL-177 4L MB	1700 x 700	Left
19037175	DSTL-187 4L MB	1800 x 700	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020166	DSTR-107 4L MB	1000 x 700	Right
19020167	DSTR-117 4L MB	1100 x 700	Right
19020168	DSTR-127 4L MB	1200 x 700	Right
19020169	DSTR-137 4L MB	1300 x 700	Right
19020170	DSTR-147 4L MB	1400 x 700	Right
19020171	DSTR-157 4L MB	1500 x 700	Right
19020172	DSTR-167 4L MB	1600 x 700	Right
19020173	DSTR-177 4L MB	1700 x 700	Right
19020174	DSTR-187 4L MB	1800 x 700	Right

**A**

## Tables for dishwashers

### Tables for Pass-Through dishwashers

#### ➤ PRE-WASHING TABLES WITH HOLE. 2 LEGS



- Models with 2 legs and cross bracing.
- Hole to throw waste under the workbench.
- Place for elements under the worktop (trolleys, bins, baskets, etc.).
- Cross bracing section included as a reinforcement.
- Made of stainless steel, shiny finishing.
- 160 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Sink dimensions: 400 x 400 x 250 mm
- Tables with connection to the left side of the dishwasher are available.

External dimensions	Reference	Model drainer right position	SAP CODE
19037182	DSTL-127 H 2L	1200 x 600	Left
19037183	DSTL-137 H 2L	1300 x 600	Left
19037184	DSTL-147 H 2L	1400 x 600	Left
19037185	DSTL-157 H 2L	1500 x 600	Left
19037186	DSTL-167 H 2L	1600 x 600	Left
19037187	DSTL-177 H 2L	1700 x 600	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020181	DSTR-127 H 2L	1200 x 700	Right
19020182	DSTR-137 H 2L	1300 x 700	Right
19020183	DSTR-147 H 2L	1400 x 700	Right
19020184	DSTR-157 H 2L	1500 x 700	Right
19020185	DSTR-167 H 2L	1600 x 700	Right
19020186	DSTR-177 H 2L	1700 x 700	Right

#### ➤ PRE-WASHING TABLES WITH HOLE. 4 LEGS



- Models with 4 legs and cross bracing.
- Hole to throw waste under the workbench.
- Place for elements under the worktop (trolleys, bins, baskets, etc.).
- Two (2) cross bracing sections included as a reinforcement on the lower sides.
- Made of stainless steel, shiny finishing.
- 160 mm flat backsplash protection.
- Table frame that ensures excellent stability when working on it.
- Solid and sturdy structure.
- Stainless steel legs, with adjustable working height.
- Sink dimensions: 400 x 400 x 250 mm.
- Tables with connection to the left side of the dishwasher are available.

External dimensions	Reference	Model drainer right position	SAP CODE
19037197	DSTL-107 H 4L	1000 x 700	Left
19037198	DSTL-117 H 4L	1100 x 700	Left
19037199	DSTL-127 H 4L	1200 x 700	Left
19037200	DSTL-137 H 4L	1300 x 700	Left
19037201	DSTL-147 H 4L	1400 x 700	Left
19037202	DSTL-157 H 4L	1500 x 700	Left
19037203	DSTL-167 H 4L	1600 x 700	Left
19037204	DSTL-177 H 4L	1700 x 700	Left
19037205	DSTL-187 H 4L	1800 x 700	Left

External dimensions	Reference	Model drainer right position	SAP CODE
19020196	DSTR-107 H 4L	1000 x 700	Right
19020197	DSTR-117 H 4L	1100 x 700	Right
19020198	DSTR-127 H 4L	1200 x 700	Right
19020199	DSTR-137 H 4L	1300 x 700	Right
19020200	DSTR-147 H 4L	1400 x 700	Right
19020201	DSTR-157 H 4L	1500 x 700	Right
19020202	DSTR-167 H 4L	1600 x 700	Right
19020203	DSTR-177 H 4L	1700 x 700	Right
19020204	DSTR-187 H 4L	1800 x 700	Right



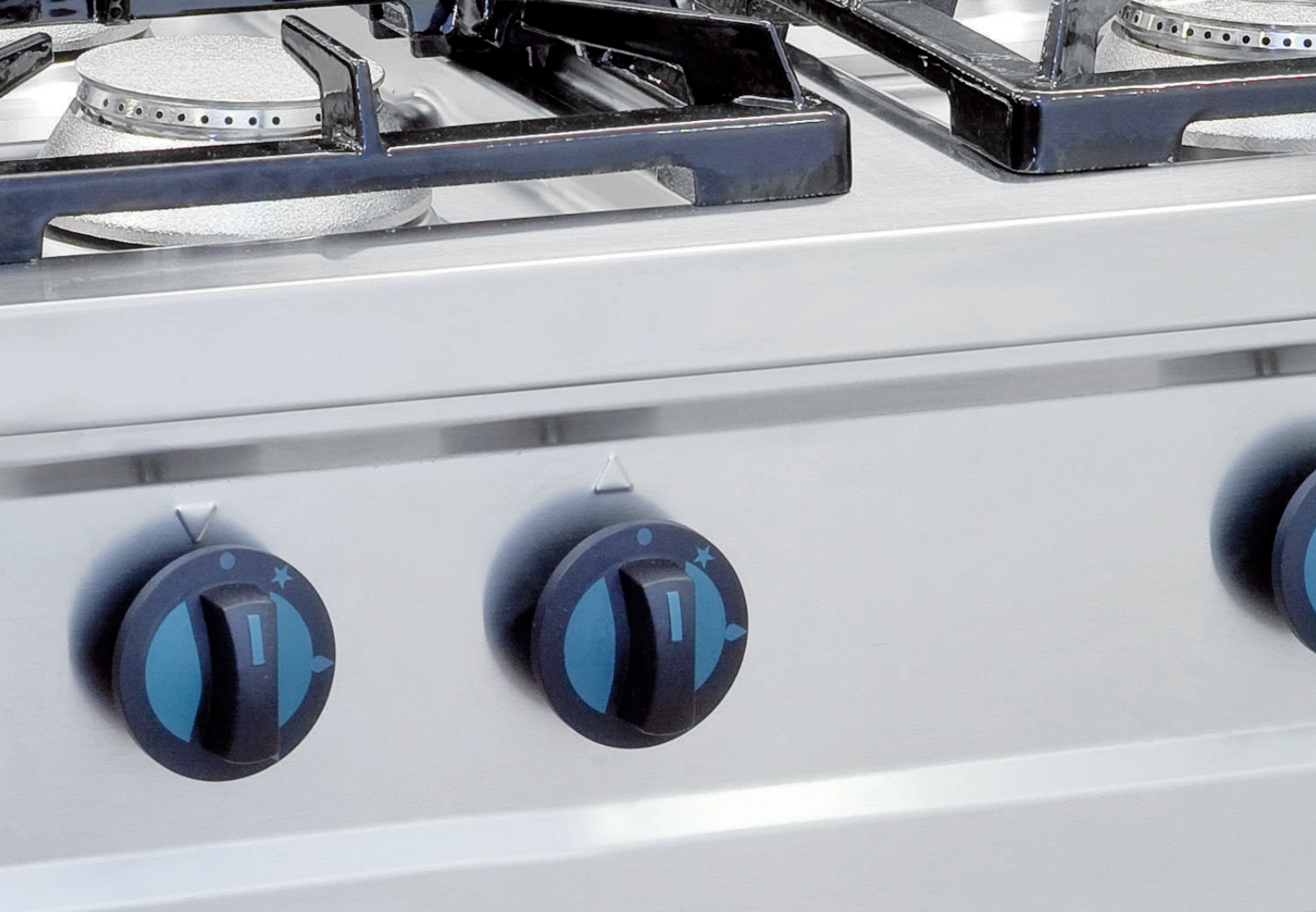


# COOKING









## COOKING RANGE



ECO-COOK



POWER-COOK







## COOKING

# ECO-COOK

ECO-COOK



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Gas stove	156
Electric tilting bratt pan	156
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# ECO-COOK

## FEATURES

ASBER ECO COOK series is a 700-mm depth European modular cooking range, built to meet the most demanding chef needs whilst reducing all non-value added elements.

The result is a cooking range with high-power, first-class burners and plates, entirely made of stainless steel, with a fully welded structure to achieve a sturdily built, durable solution.

A simple, robust and cost-effective answer for any cooking operations.

All appliances have also been designed with a recognizable aesthetics.

To ensure maximum hygiene, worktop surfaces are smooth and removable. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.

### GAS RANGE



Heavy-duty reinforced control knobs on the front panel.



Smooth surface for easy cleaning. Grids made of enameled iron, heavy and stable for safe cooking.



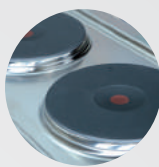
Open burners with 1-crown burner of 4.5 kW or 2-crown burners of 8 kW with possible combinations depending of number of burners of each model. Robust crowns with high-efficiency burners and provided with a flame safety device.

Pilot ignition covered to avoid the breakage.



A complete range of products including 4 and 6 burners with and without legs.

## ELECTRIC RANGE



Complete range of electric ranges with 800 and 1200 mm width models with 4 or 6 plates. Stainless steel construction, provided. High-efficiency electric plates made of cast iron with built-in shielded resistors and safety overheat protection. 2,6 kW of power for each plate. Smooth surface easy to clean.



Power controlled by 6-position switch. Light indicator shows when the plate is active.

## GAS STOVE



High-efficiency 2-crown burner of 9 kW.



Made of stainless steel, sturdy and resistant to corrosion. Light and portable.

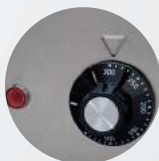


Heavy-duty reinforced control knobs on the front panel.

## ELECTRIC TILTING BRATT PAN



Manual turnover of the pan.

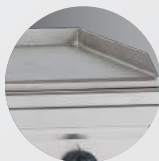


Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.

## GAS AND ELECTRIC FRY-TOP



A complete range of gas or electric fry-tops, 400 and 800 mm wide.



Cooking surface designed to roast directly on the plate surface. The plate made of special steel with high heat transfer.



Removable steel pan for fat collection.

**E****ECO-COOK****Standing gas range****GRE-800-22 T**

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kW.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Assembled with injectors for use with natural gas (NG) or (LPG).

**➤ GAS RANGES WITH 4 BURNERS**

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas Type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31 T	19023378	800 x 700 x 310	21,5 (18,49)	LPG	3	1
GRE-800-31 T NG	19023379	800 x 700 x 310	21,5 (18,49)	NG	3	1
GRE-800-22 T	19023374	800 x 700 x 310	25 (21,5)	LPG	2	2
GRE-800-22 T NG	19023375	800 x 700 x 310	25 (21,5)	NG	2	2
GRE-800-13 T	19023370	800 x 700 x 310	28,5 (24,51)	LPG	1	3
GRE-800-13 T NG	19022227	800 x 700 x 310	28,5 (24,51)	NG	1	3

**GRE-1200-33 T**

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kW.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Assembled with injectors for use with natural gas (NG) or (LPG).

**➤ GAS RANGES WITH 6 BURNERS**

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas Type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42 T	19023354	1200 x 700 x 310	34 (29,24)	LPG	4	2
GRE-1200-42 T NG	19023355	1200 x 700 x 310	34 (29,24)	NG	4	2
GRE-1200-33 T	19023350	1200 x 700 x 310	37,5 (32,25)	LPG	3	3
GRE-1200-33 T NG	19023351	1200 x 700 x 310	37,5 (32,25)	NG	3	3
GRE-1200-24 T	19023346	1200 x 700 x 310	41 (35,26)	LPG	2	4
GRE-1200-24 T NG	19023347	1200 x 700 x 310	41 (35,26)	NG	2	4





GRE-800-22

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

## ➤ GAS RANGES WITH 4 BURNERS

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas Type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31	19023376	800 x 700 x 850	21,5 (18,49)	LPG	3	1
GRE-800-31 NG	19023377	800 x 700 x 850	21,5 (18,49)	NG	3	1
GRE-800-22	19023372	800 x 700 x 850	25 (21,5)	LPG	2	2
GRE-800-22 NG	19023373	800 x 700 x 850	25 (21,5)	NG	2	2
GRE-800-13	19023368	800 x 700 x 850	28,5 (24,51)	LPG	1	3
GRE-800-13 NG	19022228	800 x 700 x 850	28,5 (24,51)	NG	1	3



GRE-1200-33

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

## ➤ GAS RANGES WITH 6 BURNERS

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas Type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42	19023352	1200 x 700 x 850	34 (29,24)	LPG	4	2
GRE-1200-42 NG	19023353	1200 x 700 x 850	34 (29,24)	NG	4	2
GRE-1200-33	19023348	1200 x 700 x 850	37,5 (32,25)	LPG	3	3
GRE-1200-33 NG	19023349	1200 x 700 x 850	37,5 (32,25)	NG	3	3
GRE-1200-24	19023344	1200 x 700 x 850	41 (35,26)	LPG	2	4
GRE-1200-24 NG	19023345	1200 x 700 x 850	41 (35,26)	NG	2	4

**E**

## ECO-COOK

### Electric ranges



ERE-800T

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

#### ➤ TABLE-TOP ELECTRIC RANGES

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-800T	19023334	800 x 700 x 285	10,4 (8,944)	400V - 3N - 50/60 Hz	4



ERE-800

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

#### ➤ STANDING ELECTRIC RANGES

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-800	19023333	800 x 700 x 850	10,4 (8,944)	400V - 3N - 50/60 Hz	4



GSPE-600

- Made of stainless steel.
- 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: ½".
- Available two different height.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

## ➤ GAS STOVE WITH 1 BURNER

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas Type
GSPE-600	19023382	580 x 580 x 440	9 (7,74)	LPG
GSPE-600 NG	19023383	580 x 580 x 440	9 (7,74)	NG
GSPE-600H	19023384	580 x 580 x 720	9 (7,74)	LPG
GSPE-600H NG	19023385	580 x 580 x 720	9 (7,74)	NG



ETBPE-800

- Made of stainless steel.
- Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.
- Manual turnover of the pan.
- Working capacity: 0,25 m² (30 liters).
- Tank depth: 120 mm.

## ➤ ELECTRIC TILTING BRATT PAN

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)
ETBPE-800	19023335	700 x 660 x 850	6 (5,16)	400V - 3N - 50/60 Hz



EFTE-800



EFTE-800T

- Table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Side and rear protection, avoiding spillages.
- 6-position switch, smooth temperature regulation between 50°C and 300°C, thermostat control and light indicator for safety usage.
- 1 or 2 cooking surfaces depending on width of the model:  
EFTE-400 (1 cooking surface).  
EFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.

## ➤ ELECTRIC FRY-TOP

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Legs	Voltage (V)
EFTE-400T	19023326	400 x 700 x 230	4,2 (3,61)	No	400V - 3N - 50/60 Hz
EFTE-800T	19023328	800 x 700 x 230	8,4 (7,22)	No	400V - 3N - 50/60 Hz
EFTE-400	19023325	400 x 700 x 850	4,2 (3,61)	Yes	400V - 3N - 50/60 Hz
EFTE-800	19023327	800 x 700 x 850	8,4 (7,22)	Yes	400V - 3N - 50/60 Hz





## COOKING

# POWER-COOK



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# POWER-COOK

## FEATURES

ASBER POWER COOK series is a heavy-duty cooking range designed to meet the most demanding needs of Eastern European professional kitchens. Truly robust and durable, these appliances are intelligently designed to be the perfect answer for high-production cooking applications.

Entirely made of stainless steel, each model offers unmatched performance, combining proven control with quality, and bearing the GOST certificate of conformity.

### STANDING ELECTRIC RANGES



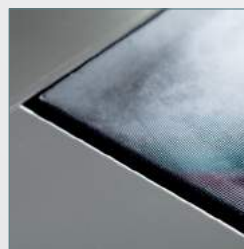
- 295 x 418 mm heavy-duty cast-iron hot plates.
- Side countertops can be dismantled to be used as part of a cooking line-up.
- Control panel with switches and controls lights for safety usage.
- Temperature regulation made with large 4-position switch knobs that define the heating degree: low, average and high.
- Oven's temperature controlled by 4-positions switch knob (selection of heating section), thermo regulator (automatic maintenance of set temperature) and control lights.



Side countertops easily removable to be used in a cooking line-up.



Big and robust control knobs on the front panel.



Hot plates flat surface enables cookware easy shifting and multiple cooking positions.



Heavy-duty cast-iron hot plates.

## ELECTRIC OVEN RANGES



- Every oven section consists of a metal chamber with an easy-opening drop-down door and two tubular heaters located on the top and bottom of the chamber.
- Removable rails with guides, fixed on lateral walls, are intended for tray installation at the level need.
- 2 options with 2 or 3 independent oven compartments



Gastronorm compatible  
2/1 GN oven chamber  
with single drop-down  
door.



Heat resistant oven door  
handle.

**P**

## POWER-COOK

### Electric ranges



ASE-40



ASE-60

### ➤ ELECTRIC RANGES WITH SHELF

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-40 and 6 x 3 kW in ASE-60.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

Model	Reference	Dimensions (mm) (With side countertops)	N° of plates	Power kW (Kcal/h)	Voltage (V)
ASE-40	19022499	840 x 850 x 860 (1050 x 850 x 860)	4	12 (10,32)	400V - 3N - 50/60 Hz
ASE-60	19022500	1262 x 850 x 860 (1470 x 850 x 860)	6	18 (15,48)	400V - 3N - 50/60 Hz



ASE-41

Cooker with oven.



ASE-61

Cooker with oven and neutral cabinet.

### ➤ ELECTRIC RANGES WITH OVEN

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-41 and 6 x 3 kW in ASE-61.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

#### OVEN FEATURES:

- Chamber dimensions: 650 x 530 x 295 mm, usable area: 0,384 m².
- Gastronorm compatible 2/1 GN electric oven with single drop down

Model	Reference	Dimensions (mm) (With side countertops)	N° of plates	Power kW (Kcal/h)	Voltage (V)
ASE-41	19022507	840 x 850 x 860 (1050 x 850 x 860)	4	18 (15,48)	400V - 3N - 50/60 Hz
ASE-61	19022502	1262 x 850 x 860 (1470 x 850 x 860)	6	24 (20,64)	400V - 3N - 50/60 Hz



**ASE-02**  
Electric ovens with shelf.



**ASE-03**  
Electric ovens without shelf.

## ➤ ELECTRIC OVENS

- Made of stainless steel and sturdily built.
- Heavy-duty electric ovens with high-energy performance to bake bread, meat, biscuits, pizza, cakes, etc.
- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m<sup>2</sup>.
- Gastronorm compatible 2/1 GN electric oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 min.
- Heat-proof door handle.
- Easy cleaning thanks to its intelligent design to facility the operations.
- Height-adjustable legs.
- Power: 2 x 6 kW in ASE-02 and 3 x 6 kW in ASE-03.

Model	Reference	Dimensions (mm) (With side countertops)	N° of chambers	Power kW ( Kcal/h)	Voltage (V)
ASE-02	19022501	840 x 840 x 1480	2	12 (10,32)	400V - 3N - 50/60 Hz
ASE-03	19022231	840 x 840 x 1480	3	18 (15,48)	400V - 3N - 50/60 Hz





# FOOD DISTRIBUTION & STORAGE







# FOOD DISTRIBUTION & STORAGE



DROP-IN ELEGANCE



SERVING TROLLEYS



ALUMINUM SHELVING







## FOOD DISTRIBUTION & STORAGE

# DROP-IN ELEGANCE



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# DROP-IN ELEGANCE

## FEATURES

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

The range is composed of cold elements, hot elements, refrigerated displays, foodshields and accessories.

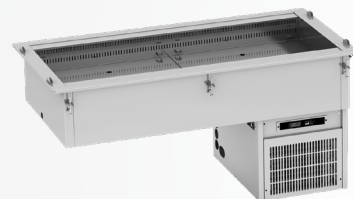
### REFRIGERATED ELEMENTS



**REFRIGERATED PLATES**  
2GN - 3GN - 4GN - 5 GN  
2°C - 8°C / Static Cold

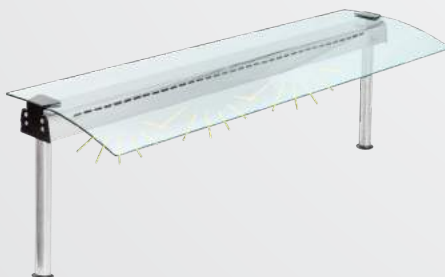


**REFRIGERATED WELLS**  
2GN - 3GN - 4GN - 5 GN  
2°C - 8°C / Static Cold



**VENTILATED REFRIGERATED WELLS**  
2GN - 3GN - 4GN - 5 GN  
2°C - 8°C / Forced air refrigeration

### FOODSHIELDS



**FOODSHIELD**

Upon request the refrigerated elements can be autonomous or set up for connection to a remote refrigeration group. Tops and wells are made of stainless steel to ensure the maximum convenience of use and perfect hygiene.

## HOT ELEMENTS



**WET BAIN-MARIE SINGLE CONTROL**  
1 GN - 2GN - 3GN - 4GN - 5 GN  
30°C - 90°C / Water Function



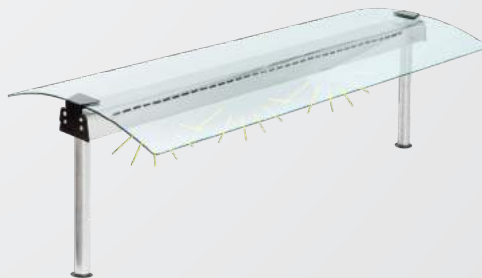
**WET BAIN-MARIE MULTI CONTROL**  
2GN - 3GN - 4GN - 5 GN  
30°C - 90°C / Water Function



**DRY BAIN-MARIE WELLS**  
2GN - 3GN - 4GN - 5 GN  
30°C - 90°C / Air Function



**GLASS CERAMIC TOP PLATE**  
2GN - 3GN - 4GN - 5 GN  
40°C - 120°C



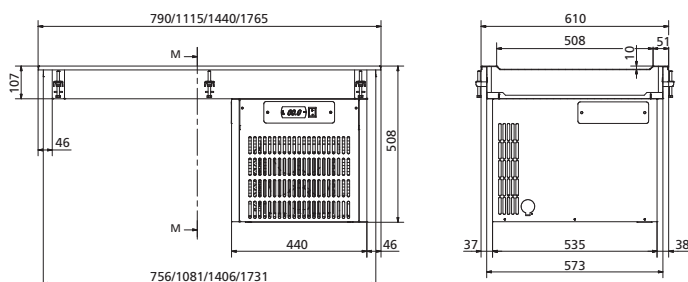
**FOODSHIELD WITH 2 SIDE CURVED GLASS**

**D**

## Drop-In Elegance Cold Elements

**DRTP-411**

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



### ➤ REFRIGERATED TOP PLATES

- Refrigerated top plate with cold unit included (Optionally elements can be supplied for connection to a remote refrigeration group.)
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Working surface recessed 10 mm below counter top.
- Control panel with intuitive digital control which allows temperature parameters to be adjusted easily and luminous start-stop light button.
- Tray with automatic evaporation of condensing water.
- Prepared for optional installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Static cooling made by pressed copper coil in the base of the plate isolated by CFC free, high density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Rounded Edge interior and ½" Drain Valve in the bottom plate for easier cleaning operations. A connection from the drain to the sanitation network is compulsory.
- Operating temperature for refrigerated top plate (in climate Class IV conditions): 0°C to +8°C
- Versions with 2 refrigerant gases:
  - R134a Hydrofluorocarbon (HFC).
  - R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

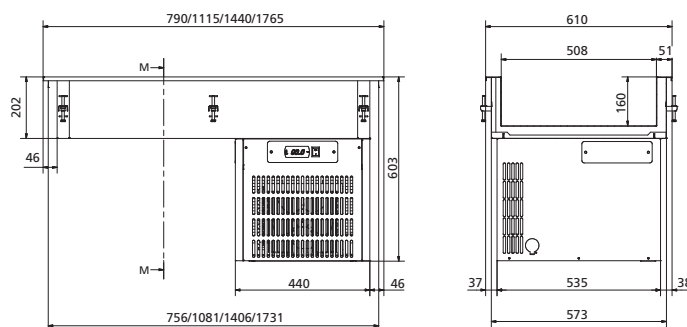
Model	Reference	Gas	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
DRTP-211	19069644	R-134a	790	610	558	765	585	2 GN 1/1	310
DRTP-311	19069645	R-134a	1115	610	558	1090	585	3 GN 1/1	310
DRTP-411	19069646	R-134a	1440	610	558	1415	585	4 GN 1/1	310
DRTP-511	19069647	R-134a	1765	610	558	1740	585	5 GN 1/1	310
DRTP-211 HC	19069648	R-600a	790	610	558	765	585	2 GN 1/1	199
DRTP-311 HC	19069649	R-600a	1115	610	558	1090	585	3 GN 1/1	199
DRTP-411 HC	19069660	R-600a	1440	610	558	1415	585	4 GN 1/1	199
DRTP-511 HC	19069661	R-600a	1765	610	558	1740	585	5 GN 1/1	199



DRW-411



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



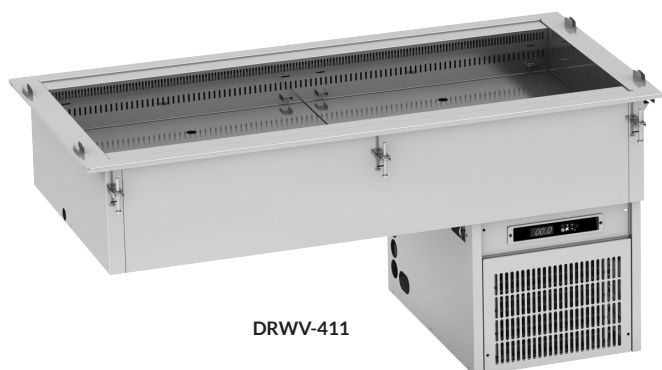
## REFRIGERATED WELLS

- Refrigerated well with cold unit included (Optionally elements can be supplied for connection to a remote refrigeration group.)
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm.
- Control panel with intuitive digital control which allows temperature parameters to be adjusted easily and luminous start-stop light button.
- Tray with automatic evaporation of condensing water.
- Prepared for optional installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Static cooling made by pressed copper coil in the base of the plate isolated by, CFC free, high density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Rounded Edge interior and ½" Drain Valve in the bottom plate for easier cleaning operations. A connection from the drain to the sanitation network is compulsory.
- Operating temperature for refrigerated top well (in climate Class IV conditions): 0°C to +8°C
- Versions with 2 refrigerant gases:
  - R134a Hydrofluorocarbon (HFC).
  - R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

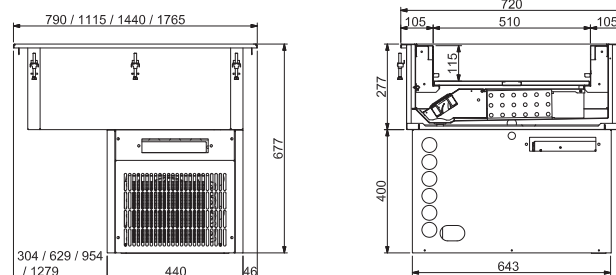
Model	Reference	Gas	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
DRW-211	19069662	R-134a	790	610	558	765	585	2 GN 1/1	310
DRW-311	19069663	R-134a	1115	610	558	1090	585	3 GN 1/1	310
DRW-411	19069664	R-134a	1440	610	558	1415	585	4 GN 1/1	310
DRW-511	19069665	R-134a	1765	610	558	1740	585	5 GN1/1	310
DRW-211 HC	19069667	R-600a	790	610	558	765	585	2 GN 1/1	199
DRW-311 HC	19069668	R-600a	1115	610	558	1090	585	3 GN 1/1	199
DRW-411 HC	19069669	R-600a	1440	610	558	1415	585	4 GN 1/1	199
DRW-511 HC	19069670	R-600a	1765	610	558	1740	585	5 GN1/1	199

**D**

## Drop-In Elegance Cold Elements

**DRVV-411**

Ventilated refrigerated well with height-adjustable base to display pans with different heights (30, 75 or 115 mm). Smooth display level and drainage area slightly bent.



### ► VENTILATED REFRIGERATED WELLS

- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Ventilated refrigerated well with height-adjustable base to display pans with different heights (30, 75 or 115 mm). Smooth display level and drainage area slightly bent.
- Air-blown cooling system, constructed by a large area evaporator with anti-corrosion cover and high-performance electronic fans, generates an air curtain over upper part of the well which permits faster cool-down times, better air distribution and optimum food conservation.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m<sup>3</sup>).
- Control panel with 1-meter long cable, allowing to be installed on another element, e.g, furniture under the drop-in element.
- Electronic thermostat, with digital display, to control and regulate the temperature on the ventilated well at the desired set point.
- Automatic defrost system that minimizes compressor workload and saves energy.
- 3/4" drain, stamped on the well, to discharge condensation water. A connection from the drain to the sanitation network is compulsory.
- Evaporation system of defrost water as an option.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Prepared for optional installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Digital thermostat allows turning on, at the same time, refrigerated element and foodshield with light.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating temperature in the ventilated well (in climate Class IV conditions): from 0 °C to +8 °C.
- Supply voltage: 230V 1N 50 Hz.

Model	Reference	Gas	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
DRVV-211	19069773	R-452A	790	720	677	765	690	2 GN 1/1	280
DRVV-311	19069770	R-452A	1115	720	677	1090	690	3 GN 1/1	395
DRVV-411	19069771	R-452A	1440	720	677	1415	690	4 GN 1/1	535
DRVV-511	19069772	R-452A	1765	720	677	1740	690	5 GN 1/1	710

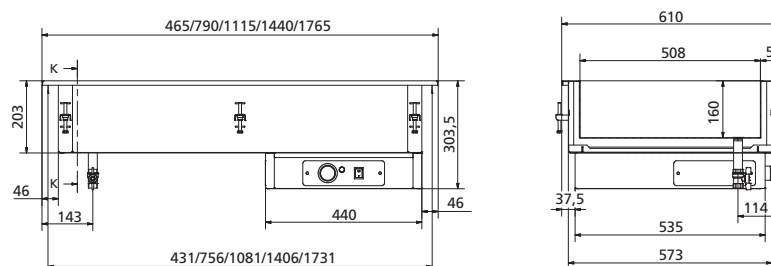




DBM-511



Temperature set easy and quick to adjust.



## WET BAIN MARIE WELLS

- Specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Easy to use analog thermostat for an easy and quick set temperature.
- Manual water supply without tap to fill the well.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon heaters in the base plate for an efficient work and heat transmission.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- Rounded Edge interior and ½" Drain Valve in the bottom plate for easier cleaning operations.
- Operating temperature for hot bain Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz.

Model	Reference	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
		Lenght	Width	Height	Lenght	Width		
DBM-111	19069638	465	610	304	440	585	1 GN 1/1	800
DBM-211	19069671	790	610	304	765	585	2 GN 1/1	1600
DBM-311	19069672	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411	19069673	1440	610	304	1415	585	4 GN 1/1	3000
DBM-511	19069674	1765	610	304	1740	585	5 GN 1/1	3000

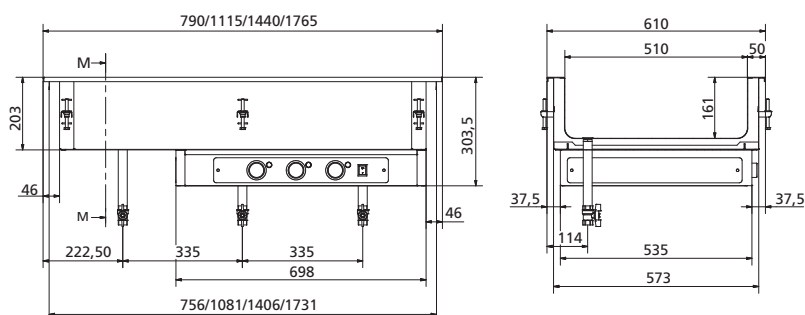
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## Drop-In Elegance

### Hot elements

**DBM-511 I**

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



### ➤ WET BAIN MARIE WITH INDIVIDUAL WELLS

- Specially designed to hold, display and distribute warm food presented on deep GN pans during service time. Suitable to control the correct temperature of service for different kind of foods.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Each basin is controlled by easy to use analog thermostat for an easy and quick set temperature.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon heaters in the base of each GN bowls for an efficient work and heat transmission.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- Rounded Edge interior and ½" Drain Valve in the bottom plate for easier cleaning operations.
- Operating temperature for hot bain Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60H.

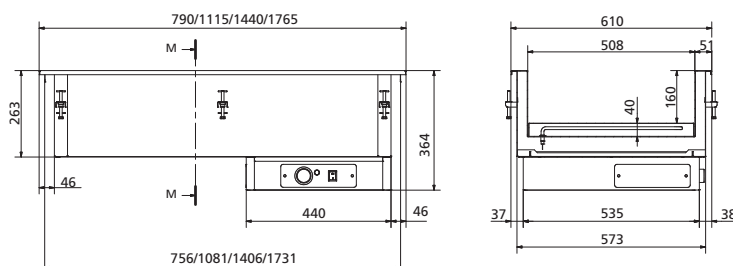
Model	Reference	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
		Lenght	Width	Height	Lenght	Width		
DBM-211 I	19069675	790	610	304	765	585	2 GN 1/1	1600
DBM-311 I	19069676	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411 I	19069677	1440	610	304	1415	585	4 GN 1/1	3200
DBM-511 I	19069678	1765	610	304	1740	585	5 GN 1/1	4000



DDBM-511



Clamps ensure a uniform fit and grip on the counter.



## ► DRY BAIN MARIE WELLS

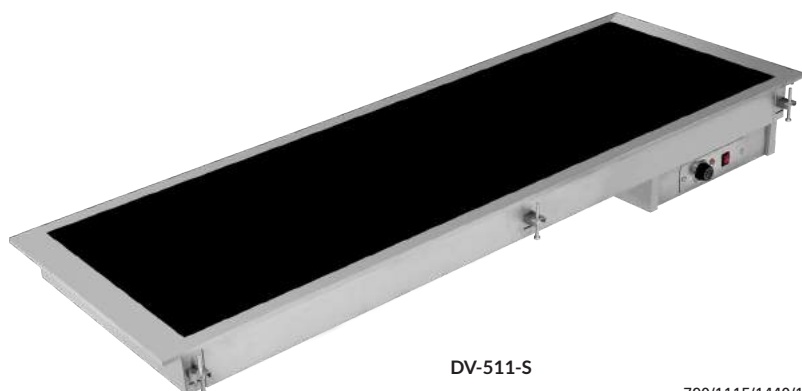
- Hot bain Marie function by air static heat, specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Heat produced by resistances protected by perforated shelves manufactured in stainless steel.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Element suitable for applications that can not fill or drain the water constantly.
- Rounded Edge interior plate for easier cleaning operations.
- Access to the resistances by just removing the protections without need of tools.
- Easy to use analog thermostat for an easy and quick set temperature.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Operating temperature for hot dry bain Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz

Model	Reference	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
		Lenght	Width	Height	Lenght	Width		
DDBM-211	19069679	790	610	364	765	585	2 GN 1/1	1200
DDBM-311	19069680	1115	610	364	1090	585	3 GN 1/1	1800
DDBM-411	19069681	1440	610	364	1415	585	4 GN 1/1	2400
DDBM-511	19069682	1765	610	364	1740	585	5 GN 1/1	3000

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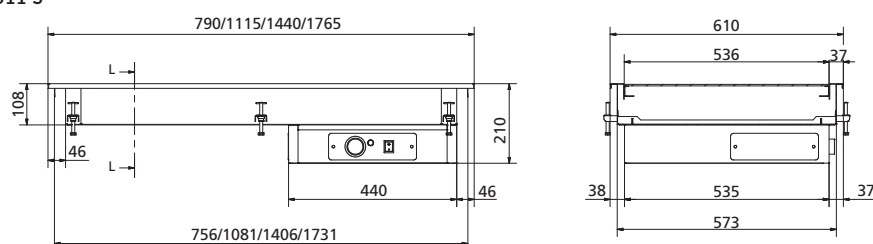
## Drop-In Elegance

### Hot elements



Temperature set easy and quick to adjust.

DV-511-S



### ➤ CERAMIC GLASS TOP PLATES

- Flat hot plate made of ceramic glass, specially designed to hold, display and distribute hot food presented on plates or shallow GN 1/1 pans during service time.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 4 mm thickness, high-resistant, glass ceramic plate completely flat.
- Heating system by hidden silicon resistors attached to the bottom of the plate. Silicon resistors allow achieving the working temperature very fast and uniformly across the surface. this assures that the temperature is transmitted efficiently to every single GN pan on the plate.
- Easy to use analog thermostat for an easy and quick set temperature.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Operating temperature for hot glass ceramic top plate: from +40°C to 120°C.
- Operating voltage and frequency: 230V 1N 50/60Hz

Model	Reference	External dimensions			Cut-out dimensions		Capacity GN	Power (W)
		Lenght	Width	Height	Lenght	Width		
DCT-211	19069683	790	610	210	765	585	2 GN 1/1	900
DCT-311	19069684	1115	610	210	1090	585	3 GN 1/1	1350
DCT-411	19069685	1440	610	210	1415	585	4 GN 1/1	1800
DCT-511	19069686	1765	610	210	1740	585	5 GN 1/1	2250

## FOODSHIELDS WITH GLASS

- Foodshields are the complement to protect the products displayed and minimize the potential for contamination by a customer.
- Designed to be installed on Drop-In Elegance elements.
- Body structure and brackets specially manufactured in high-quality stainless steel.
- Brackets are made of pipe with clamps to hold the glass at the top.
- Brackets are fixed to the worktop by using screwing plates underneath. The fixing is very strength due to the 2 screws per column.
- In models with light & heat or light, an ON/OFF switch is built in the front side with an orange light pilot that indicates if the foodshield is working.
- Foodshields include the glass.
- Operating voltage: 230V 1N 50/60Hz.

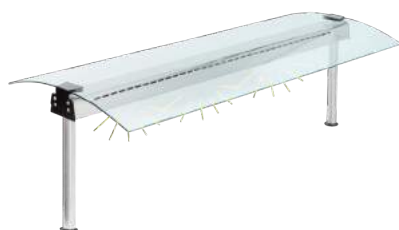


FS-L-CG1-311

### FOODSHIELD WITH LIGHT AND 1-SIDE CURVED GLASS

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

Model	Reference	External dimensions			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
FS-L-CG1-211	19069687	772	552	480	720	2 GN 1/1	8
FS-L-CG1-311	19069688	1097	552	480	1045	3 GN 1/1	14
FS-L-CG1-411	19069689	1422	552	480	1370	4 GN 1/1	21
FS-L-CG1-511	19069690	1747	552	480	1695	5 GN 1/1	28

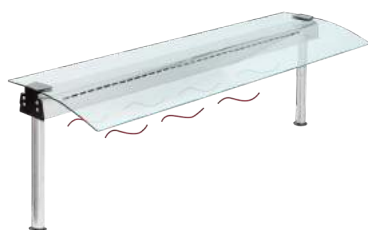


FS-L-CG2-311

### FOODSHIELD WITH LIGHT AND 2-SIDES CURVED GLASS

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

Model	Reference	External dimensions			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
FS-L-CG2-211	19069691	772	590	480	720	2 GN 1/1	8
FS-L-CG2-311	19069692	1097	590	480	1045	3 GN 1/1	14
FS-L-CG2-411	19069693	1422	590	480	1370	4 GN 1/1	21
FS-L-CG2-511	19069694	1747	590	480	1695	5 GN 1/1	28



FS-H-CG1-311

### FOODSHIELD WITH LIGHT & HEAT AND 1-SIDE CURVED GLASS

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

Model	Reference	External dimensions			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
FS-H-CG1-211	19069695	772	552	480	720	2 GN 1/1	240
FS-H-CG1-311	19069696	1097	552	480	1045	3 GN 1/1	360
FS-H-CG1-411	19069697	1422	552	480	1370	4 GN 1/1	480
FS-H-CG1-511	19069698	1747	552	480	1695	5 GN 1/1	600

### FOODSHIELD WITH LIGHT & HEAT AND 2-SIDES CURVED GLASS

- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

Model	Reference	External dimensions			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	high			
FS-H-CG2-211	19069699	772	590	480	720	2 GN 1/1	240
FS-H-CG2-311	19069700	1097	590	480	1045	3 GN 1/1	360
FS-H-CG2-411	19069701	1422	590	480	1370	4 GN 1/1	480
FS-H-CG2-511	19069702	1747	590	480	1695	5 GN 1/1	600



FS-H-CG2-311



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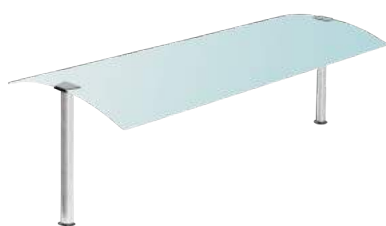
## Drop-In Elegance Foodshields

**FS-CG1-311**

### ➤ NEUTRAL FOODSHIELD AND 1-SIDE CURVED GLASS

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

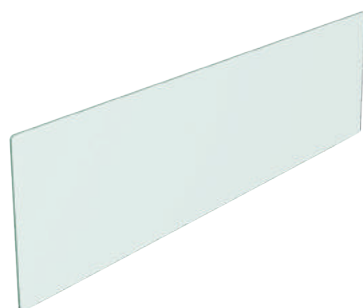
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	high		
FS-CG1-211	19069703	762	552	480	720	2 GN 1/1
FS-CG1-311	19069704	1087	552	480	1045	3 GN 1/1
FS-CG1-411	19069705	1412	552	480	1370	4 GN 1/1
FS-CG1-511	19069706	1737	552	480	1695	5 GN 1/1

**FS-CG2-311**

### ➤ NEUTRAL FOODSHIELD AND 2-SIDES CURVED GLASS

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

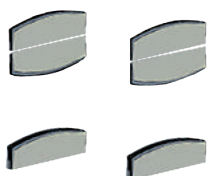
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	high		
FS-CG2-211	19069707	762	590	480	720	2 GN 1/1
FS-CG2-311	19069708	1087	590	480	1045	3 GN 1/1
FS-CG2-411	19069709	1412	590	480	1370	4 GN 1/1
FS-CG2-511	19069710	1737	590	480	1695	5 GN 1/1

**FCG-311**

### ➤ FRONT GLASS

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

Model	Reference	External dimensions (mm)		Capacity GN
		length	width	
FCG-211	19069711	675	395	2 GN 1/1
FCG-311	19069712	1000	395	3 GN 1/1
FCG-411	19069713	1325	395	4 GN 1/1
FCG-511	19069714	1650	395	5 GN 1/1

**GPIK**

### ➤ BRACKETS KIT FOR INSTALLATION OF GLASS

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

Model	Reference	Description
GPIK	19069715	Set of stainless steel brackets for installation of glass panels



NPD-28

### ➤ NEUTRAL PLATE DISPENSERS GLASS

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

Model	Reference	External dimensions (mm)	Ø Plates measures
NPD-28	19069716	730 x 391	180 ÷ 280 mm
NPD-34	19069717	730 x 451	240 ÷ 340 mm



HPD-28

### ➤ HEATED PLATE DISPENSERS

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

Model	Reference	External dimensions (mm)	Ø Plates measures
HPD-28	19069718	420 x 730	180 ÷ 280 mm
HPD-34	19069719	480 x 730	240 ÷ 340 mm



PDC-28

### ➤ COVERS FOR PLATE DISPENSERS

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

Model	Reference	External dimensions (mm)	Ø Plates measures
PDC-28	19069611	Ø 340 x 60	280 mm
PDC-34	19069612	Ø 400 x 60	340 mm



BD-55

### ➤ BASKET DISPENSERS

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

Model	Reference	External dimensions (mm)	Cut-out dimensions (mm)
BD-55	19069722	600 x 640 x 710	535 x 610







FOOD DISTRIBUTION & STORAGE

# SERVING TROLLEYS <sup>\*By Edenox</sup>



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## Serving trolleys

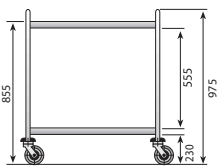
### Serving trolleys in stainless steel

#### ➤ SERVING TROLLEYS IN STAINLESS STEEL

- CE standard serving trolleys models are made of high-quality rounded tube frame of 25 mm diameter. Maximum weight load of 70 kg per shelf. Maximum weight load of 190 kg per trolley.
- CER reinforced serving trolleys models are made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm stainless steel increased thickness. Shelves are thoroughly welded to increase strength and robustness. Especially designed for transporting heavy loads. Maximum weight load of 85 kg in each shelf. Maximum weight load of 235 kg per trolley.
- All shelves manufactured with a perimeter raised profile edge and bottom folded, enhancing robustness and providing with more stability.
- Structure totally welded with rounded edges. Easy to clean.
- Sound-proof shelf system that greatly reduces rolling noise.
- All models include four (4) composite castors of Ø 125 mm, two (2) with brake for safer use, with their corresponding non-marking, rugged, composite bumpers of 100 mm diameter to protect against direct impacts.
- Made of high-quality stainless steel.

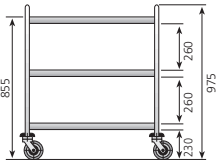
**CE-952****CER-1063****CER-1064**

#### ➤ SERVING TROLLEY 2 SHELVES

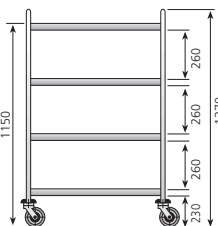


Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-852	19004870	800 x 500	900 x 600 x 975
CE-952	19004882	900 x 500	1000 x 600 x 975
CER-1062	19005020	1000 x 600	1100 x 700 x 975

#### ➤ SERVING TROLLEY 3 SHELVES



Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-853	19005018	800 x 500	900 x 600 x 975
CE-953	19005019	900 x 500	1000 x 600 x 975
CER-1063	19005215	1000 x 600	1100 x 700 x 975



#### ➤ SERVING TROLLEY 4 SHELVES

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-954	19003429	900 x 500	1000 x 600 x 1270
CER-1064	19003473	1000 x 600	1100 x 700 x 1270

**ACE-4C****ACE-1/3GN****ACE-BB**

#### ➤ ACCESSORIES FOR STANDARD SERVING TROLLEYS

- ACE-4C: Cutlery container. Includes 4 baskets and stainless-steel tray.
- ACE-1/3GN: GN1/3 pan holder. GN pan not included.
- ACE-BB: Plastic garbage bag holder.
- Easy to install in all CE models.
- Entirely made of stainless steel.
- Only available for CE models (not reinforced).

Modelo	Reference	Description	For trolleys
ACE-4C	19004364	Cutlery container holder	CE
ACE-1/3GN	19004336	GN 1/3 pan holder	CE
ACE-BB	1894385	Plastic garbage bag holder	CE





CSR-1060

### ➤ SERVING AND CLEARING TROLLEYS IN STAINLESS STEEL

- Especially designed to support plate and cutlery clearing and waste collection operations after a meal service.
- Rubber ring to place a garbage bag.
- Supplied with ½ GN pan of 200 mm deep for cutlery. Pan can be easily removed for cleaning.
- Made of high-quality stainless-steel rounded tube frame of 30 mm diameter and 1.5 mm thickness, completely welded.
- Sound-proof shelf system that greatly reduces rolling noise. Four (4) castors, two (2) of them with brakes for safer use.
- Non-marking rubber bumpers to protect against direct impacts.
- Made of stainless steel.



Example of garbage bag placed in the trolley.

Model	Reference	Dimensions (mm)	Shelf dimensions (mm)
CSR-1060	19004833	1100 x 700 x 975	1000 x 600



CEV

### ➤ VACUUM MACHINE TROLLEYS

- Especially designed for storage and transportation of vacuum packaging machines.
- Designed to have vacuum packaging machine at the appropriate height to work with.
- Compatible with all edenox desktop vacuum packaging machines (maximum dimensions of machines: 690 x 570 mm).
- Robust, made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm thickness.
- Flat and large bottom shelf.
- Four (4) sound-proof castors, two (2) of them with brakes for safer use.
- Non-marking rubber bumpers to protect against direct impacts.
- Made of stainless steel.



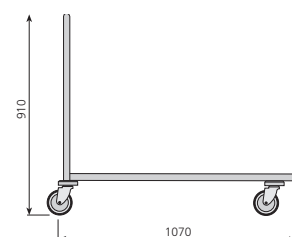
Model	Reference	Dimensions (mm)
CEV	19004832	810 x 630 x 850



CR-1060

### ➤ HEAVY-DUTY REINFORCED TROLLEYS

- Bottom shelf especially reinforced to withstand heavy weight loads (up to 300 kg).
- Trolley handle made of high-quality, rounded, reinforced tube frame of 30 mm diameter.
- Four (4) sound-proof castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.



Model	Reference	Dimensions (mm)	Shelving dimensions (mm)
CR-1060	19004939	600 x 1000	663 x 1070 x 910



CPL-65

### ➤ WASHING TROLLEYS

- Well with castors for washing vegetables, rinsing cutlery, transportation of liquid products, flour, sugar, etc...
- Stainless steel, seamless welded well of 600 x 500 x 300 mm.
- Perforated false bottom, acting as drainer.
- Drainage tap included.
- Four (4) castors of 100 mm diameter.
- Made of stainless steel.



Model	Reference	Dimensions (mm)
CPL-65	19003409	600 x 500 x 600

**S**

## Serving trolleys

### Serving trolleys in stainless steel

**CP-150****CP-300****FCP-150****FCP-300****SP-1**

#### ➤ PLATE TROLLEYS IN STAINLESS STEEL

- CP-150 simple model allows stacking plates up to 32 cm of diameter (150 plates).
- CP-300 dual model allows stacking plates up to 26 cm of diameter on one side, and up to 32 cm of diameter on the other (total 300 plates).
- Robust, made of high-quality rounded tube frame of 25 mm diameter, with 1.2 mm thickness. Grid dividers welded at each side to withstand heavy weight loads.
- Tilting inward shelves to prevent plates from slipping or falling.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.
- Plate column grid dividers (SP-1), entirely made of stainless steel are optional accessories to improve plate storage and increase trolley stability.
- Hygienic food grade polyethylene plastic covers, as optional accessories to keep trolleys and its contents safe and clean.

Model	Reference	External dimensions (mm)	Type	Capacity (Plates)	Ø máx. plates (mm)
CP-150	19004953	1125x570x825	Simple	150	32
CP-300	19005195	1125x783x825	Double	300	32/26
SP-1	19003425	220 x 540	Grid Divider	-	-
FCP-150	19003376		Protective plastic cover CP-150		
FCP-300	19003377		Protective plastic cover CP-300		

**CC-55****BC-55****FCC-55**

#### ➤ PLATFORM CARTS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- CC-55 and BC-55 trolleys made of stainless steel. Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Four (4) sound- castors of 100 mm diameter.
- Hygienic food grade polyethylene plastic cover (510 x 510 x 900 mm) as optional accessory to keep baskets safe and clean. The cover has a capacity of 6 baskets with a height of 100 mm, 4 baskets with height of 150 mm or 3 glass baskets with a height of 200 mm.
- Baskets not included. To be ordered separately.
- steel are optional accessories to improve plate storage and increase trolley stability.
- Hygienic food grade polyethylene plastic covers, as optional accessories to keep trolleys and its contents safe and clean.

Model	Reference	External dimensions (mm)	Type	Ø máx. plates (mm)
CC-55	19004703	587 x 627 x 900	With handle	510 x 510
BC-55	19004696	587 x 587 x 200	Without handle	510 x 510
FCC-55	19003380	510 x 510 x 900	Protective plastic cover for BC-55 and CC-55	



CGB-21

CGB-11

### ➤ RACKING TROLLEYS WITH WORKTOP

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- U-shape rack rails, to prevent pans from falling during unloading.
- Flat, large work surface on top. Sound-proof system underneath the shelf that greatly reduces rolling noise.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions
CGB-11	19004825	GN 1/1	7	460 x 630 x 850
CGB-21	19004938	GN 1/1 and GN 2/1	7	665 x 750 x 850



CGA-21

CGA-11

### ➤ RACKING TROLLEYS

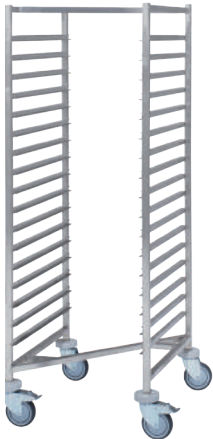
- Especially designed for storing, moving and unloading Gastronorm pans or trays of 400x600 mm and 800x600 mm.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- Rack rails in model for bakery.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGA-11	19004961	GN 1/1	17	460 x 630 x 1720
CGA-21	19005058	GN 1/1 and GN 2/1	17	665 x 750 x 1720
CGA-64	19004962	600 x 400	16	530 x 700 x 1720
FCGA-11	19004376		Protective plastic cover for CGA-11	
FCGA-21	19003379		Protective plastic cover for CGA-21	
FCGA-64	19004382		Protective plastic cover for CGA-64	

**S**

## Serving trolleys

### Racking trolleys



CGE-21

#### ➤ NESTABLE RACKING TROLLEYS FOR GN PANS

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness.
- Special design that allows fitting trolleys one within the other, saving storage space.
- Seventeen (17) pairs of rack rails fully welded to the tube frame structure, with a separation between them of 75 mm.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.



Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGE-21	19005696	GN 1/1 and GN 2/1	17	660 x 750 x 1660



CBC-12

#### ➤ RACKING TROLLEYS FOR SELF SERVICE TRAYS

- Especially designed for storing, moving and unloading self-service or buffet trays.
- Very robust, made of high-quality stainless-steel tube frame of 25x25 mm with 1.5 mm thickness, fully welded.
- Able to store trays with dimensions from 350 mm up to 420 mm wide and 530 mm long.
- Stainless steel rack rails, with a separation between them of 75 mm.
- Four (4) vertical bar rods in the backside, to prevent the trays from falling during loading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.



CBC-24

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBC-12	19005051	584 x 725 x 1700	12
CBC-24	19005335	1068 x 725 x 1700	24
FCBC-12	19003375	Protective plastic cover CBC-12	-

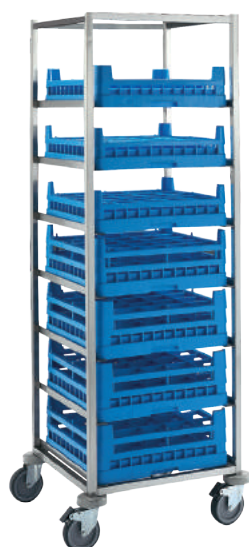


CBIE-20

### ➤ RACKING TROLLEYS FOR EURONORM ISOTHERMAL TRAYS

- Especially designed for storing, moving and unloading normalized isothermal trays.
- Made of stainless steel.
- Very robust, made of high-quality stainless-steel tube frame of 25x25 mm with 1.5 mm thickness. Reinforced bottom sides for a greater strength.
- Able to store trays with dimensions up to 530 mm long, 420 mm wide and 130 mm deep.
- L-shaped rack rails with a thickness of 1.5 mm.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBIE-20	19004990	915 x 634 x 1705	20



CCV-7

### ➤ RACKING TROLLEYS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- Made of stainless steel.
- Very robust, made of high-quality stainless-steel tube frame of 25x25 mm with 1.5 mm thickness.
- L-shaped rack rails with a thickness of 1.5 mm
- Distance between rack rails: 205 mm.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Hygienic food grade polyethylene plastic cover, as optional accessory to keep trolley and baskets safe and clean.



Baskets not included.  
To be ordered separately.



FCCV-7

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CCV-7	19004971	640 x 635 x 1700	7
FCCV-7	19003378	Protective plastic cover CCV-7	







FOOD DISTRIBUTION & STORAGE

# ALUMINUM SHELVING \*By Edenox



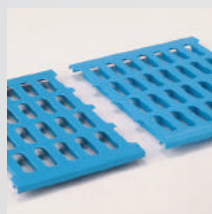
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# ALUMINUM SHELVING <sup>\*By Edenox</sup>

## FEATURES

Shelving posts designed with an environmentally safe, longer-life anodized, 12 microns aluminium structure; shelf plates made of food-grade polyethylene. Ideal for cold rooms, guarantees a safe and hygienic operation under the most demanding storage conditions. Multiple combinations are possible, ensuring maximum flexibility and higher efficiency when organizing and storing items in any professional kitchens.



Maximum hygiene, simple to clean. Polyethylene shelf plates are easily removed and can be washed in a conventional dish washer.



Openings every 150 mm on shelving posts. Dimensions of standard models are easy to adjust, number of shelf plates can be increased simply by adding pins (4 by plate).



Easy and quick to assemble, no tools required.



L-shape shelving installation to maximize storage space use and save shelf plates.



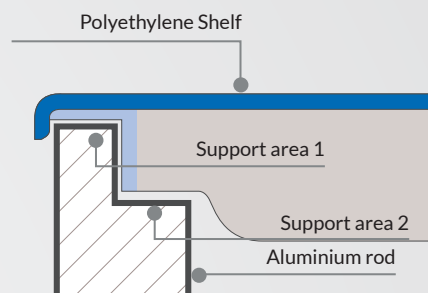
125 mm diameter, polyamide corrosion-resistant casters. Casters allow shelving units to be moved easily for access to floors and walls.



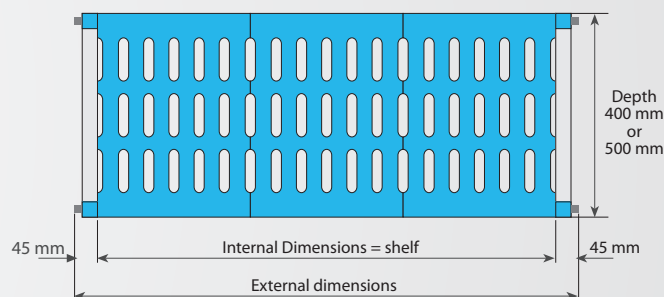
Adjustable leveling foot plate that enable compensating for uneven floors.

### SHELVES ARE BUILT TO TAKE HEAVY LOADS WITH A MINIMAL BENDING

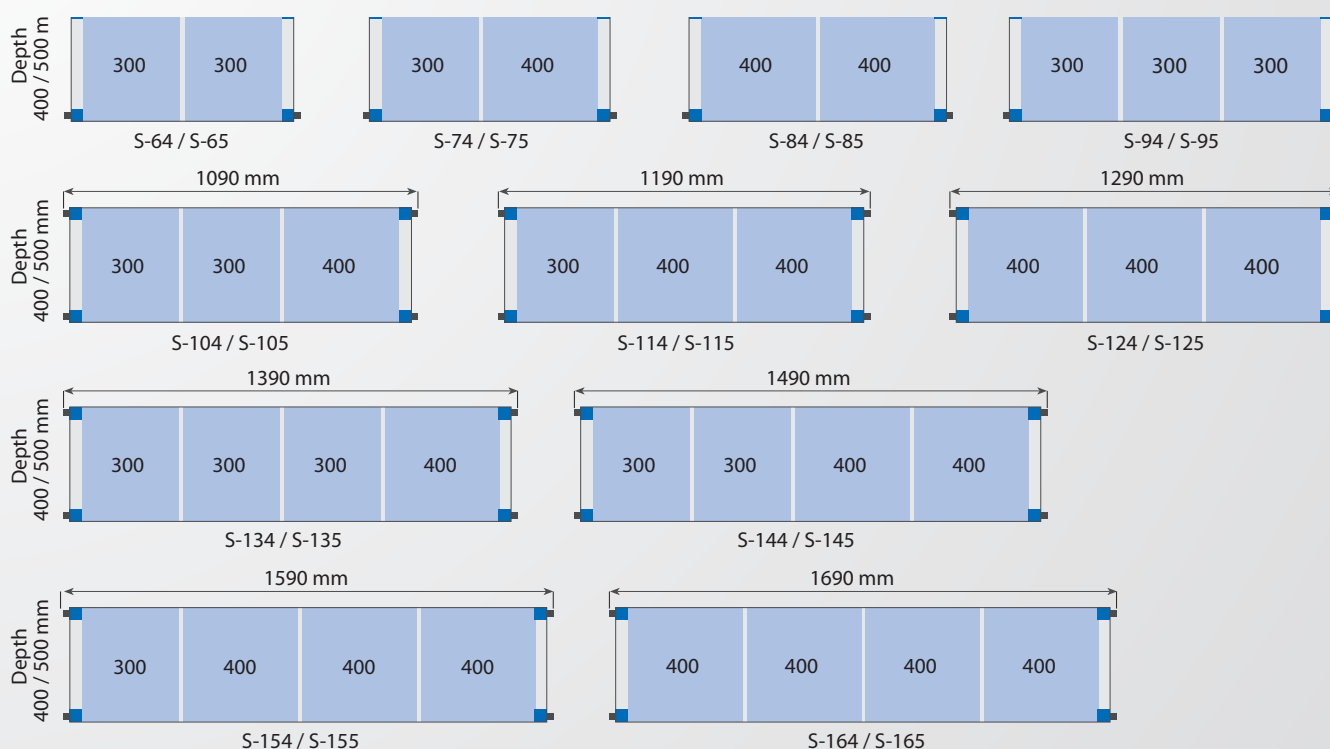
- One module shelf from 690 mm to 1090 mm could withstand a weight of 150 kg to 180 kg.
- One module shelf from 1190 mm to 1600 mm could withstand a weight of 100 kg to 140 kg.
- One complete standard module could withstand a weight of 380 kg.
- Calculations performed under uniform and even load conditions.



- Polyethylene shelf plates lie on two edges of the aluminum post, which results in perfect installation and higher strength.
- Sturdy, rigid heavy-duty shelving.
- Width options in shelf plates: 400 and 500 mm.
- Standard height of posts is 1.750 mm. 2.000 and 1.300 mm heights are also available for non-standard applications.



## DIMENSIONS OF DIFFERENT SHELVING UNITS WITH POSTS AT THEIR CORNER



Maximum flexibility: 11 different length combinations that enable multiple arrangements by placing plate shelves at both sides of the posts.

### ➤ SHELF PLATES



#### WIDTH 400 MM

Model	Reference	External dimensions (mm)
S-64	19004487	600 x 400
S-74	19004489	700 x 400
S-84	19004491	800 x 400
S-94	19004501	900 x 400
S-104	19004516	1000 x 400
S-114	19004519	1100 x 400
S-124	19004524	1200 x 400
S-134	19004530	1300 x 400
S-144	19004545	1400 x 400
S-154	19004549	1500 x 400
S-164	19004551	1600 x 400

#### WIDTH 500 MM

Model	Reference	External dimensions (mm)
S-65	19004488	600 x 500
S-75	19004490	700 x 500
S-85	19004492	800 x 500
S-95	19004515	900 x 500
S-105	19004517	1000 x 500
S-115	19004525	1100 x 500
S-125	19004531	1200 x 500
S-135	19004547	1300 x 500
S-145	19004550	1400 x 500
S-155	19004552	1500 x 500
S-165	19004553	1600 x 500

### ➤ SHELVING POSTS (WIDTH 400 MM)

Model	Reference	External dimensions (mm)	Levels
P-43	19004518	1750 x 400	3
P-44	19004520	1750 x 400	4
P-45	19004361	1750 x 400	5
PB-43	19004493	1300 x 400	3
PA-45	19004528	2000 x 400	5
PA-46	19004529	2000 x 400*	6

\*Shelving posts with non-standard height.

### ➤ SHELVING POSTS (WIDTH 500 MM)

Model	Reference	External dimensions (mm)	Levels
P-53	19004521	1750 x 500	3
P-54	19004522	1750 x 500	4
P-55	19004523	1750 x 500	5
PB-53	19004500	1300 x 500	3
PA-55	19004534	2000 x 500	5
PA-56	19004535	2000 x 500	6

\*Shelving posts with non-standard height.

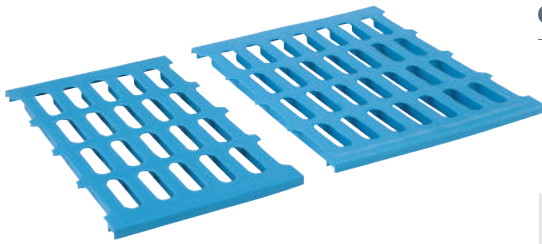
### ➤ MOBILE SHELVING POSTS

- All mobile shelving posts include 2 stainless polyamide rotating casters with a diameter of 125 mm, one of them with brake. To build a mobile shelf, besides the required shelf plates, 2 special mobile shelving posts are required.
- Table below only include the shelving posts. Shelf plates must be ordered separately.

Model	Reference	External dimensions (mm)	Levels
SM-44	19004526	1750 x 400	4
SM-45	19004527	1750 x 400	5
SM-54	19004532	1750 x 500	4
SM-55	19004533	1750 x 500	5







#### ➤ OPEN GRID MATS

- Food-grade polyethylene grid mats for shelf plates.
- Supplied as standard options in full shelving configurations.
- To be used in 400 and 500 mm width shelving units.
- Easy to install. Easy to clean, ensures maximum hygiene since they can be washed in a conventional dish washer.

Model	Reference	External dimensions (mm)
PAR-43	19004453	400 x 300
PAR-44	19004457	400 x 400
PAR-53	19004454	500 x 300
PAR-54	19004458	500 x 400



#### ➤ HOOKS FOR I-SHAPE SHELVINGS

- Designed to make easier the assembly of I-shape shelving units. They also save shelving posts and optimize the available space.
- Price per unit.

Model	Reference	Description
GA	19003353	2 Hooks per shelf



#### ➤ PINS

- Pins designed to add up more shelf plates.
- Price per unit.

Model	Reference	Description
PE	19004449	4 pins per shelf



#### ➤ BENCHES

- Designed specifically to store boxes in cold rooms or other public health/safety sensitive locations.
- Robust stainless-steel structure.

Model	Reference	External dimensions (mm)
BA-1050	19003410	1085 x 500 x 250
BA-1250	19004639	1285 x 500 x 250
BA-1650	19004740	1685 x 500 x 250



### ➤ MULTI-PURPOSE TROLLEY

- Multi-purpose trolley: dishware storage, handling and pickup, transport and storage of kitchenware, cleaning tables at dining rooms, storage of glassware, crockery, etc.
- Maximum hygiene and easy to clean. Polyethylene grid mats are easily removed and can be washed in a conventional dishwasher.
- Made up of five 1200 x 500 mm shelf plates.
- Shelf plates can be installed at the required height (every 150 mm) according to the specific use.
- The sides and the rear of the trolley include cross-section ledges to prevent items from protruding or falling down.
- Easy to install, no need for complex tools.
- Equipped with four (4) stainless polyamide rotating casters with 125 mm diameter, two (2) of them with brakes.
- Shelving posts designed with an environmentally safe, longer-life anodized aluminum structure; shelf plates made of food-grade polyethylene.
- Corrosion-resistant stainless trolley.



Model	Reference	External dimensions (mm)	N° Shelves
KCM-55	19004885	1285 x 500 x 1750	5



### ➤ BARS TO HANG ITEMS

- Bars to hang dry food, cold meat and similar products.
- Made of stainless steel.

Model	Reference	Length (mm)
BCOL-8	19003226	800
BCOL-9	19003227	900
BCOL-10	19003229	1000
BCOL-11	19003361	1100
BCOL-12	19003363	1200
BCOL-13	19003366	1300
BCOL-14	19003367	1400
BCOL-15	19003368	1500
BCOL-16	19003371	1600

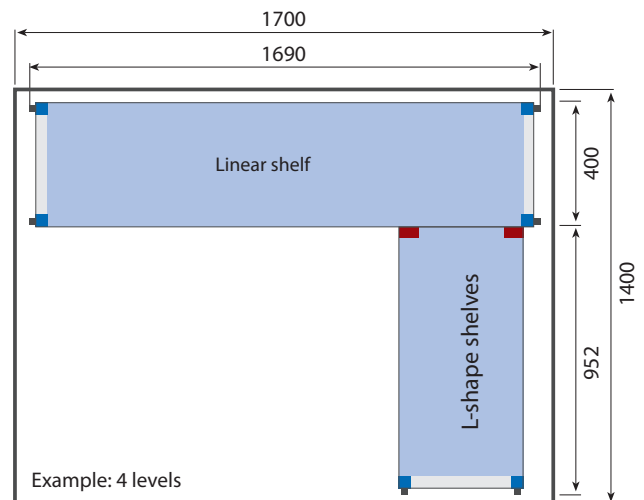
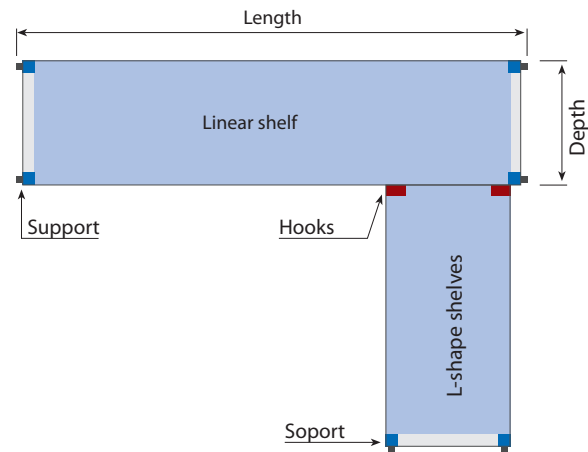
### ➤ HOW TO ORDER SHELVING SETS

- For your convenience, aluminum and polyethylene shelving can be ordered in sets.
- Below is an indication on how to calculate the required shelving set:
  - Is it a linear or l-shape shelving unit? Linear shelving units have posts on each end. L-shape shelving units have a post on each of the ends and a couple of hooks on the other end, to lean on the beams of the other shelving unit.
  - What is the width of the shelving unit? There are two width options: 400 or 500 mm.
  - How many levels are required? There are standard sets with 3, 4 or 5 levels. (Additional levels can be ordered, see below).
  - What will be the length of the shelf? You must look up the reference table on the next pages and search for the set that corresponds to the dimensions of the space where the shelf will be installed.

When you calculate the length of the l-shape shelving units, you should remember to subtract the shelving width from the total length of the shelving unit where it will be leaned.

In the examples to the right, the following shelving sets are supposed to be ordered:

  - Set number 99 (linear, 400 mm width, 4 levels, 1690 mm long).
  - Set number 582 (l-shape, 400 mm width, 4 levels, 952 mm long).



### ➤ 400 MM LINEAR SHELVING



Total length of shelves (mm)	3 Levels		4 Levels		5 Levels	
	Reference	Set number	Reference	Set number	Reference	Set number
1390	19052213	17	19052267	96	19052321	175
1490	19052214	18	19052268	97	19052322	176
1590	19052215	19	19052269	98	19052323	177
1690	19052216	20	19052270	99	19052324	178
1726	19052217	21	19052271	100	19052325	179
1826	19052218	22	19052272	101	19052326	180
1926	19052219	23	19052273	102	19052327	181

### ➤ 400 MM L-SHAPE SHELVING



Total length of shelves (mm)	3 Levels		4 Levels		5 Levels	
	Reference	Set number	Reference	Set number	Reference	Set number
652	19052530	500	19052584	579	19052638	658
752	19052531	501	19052585	580	19052639	659
852	19052532	502	19052586	581	19052640	660
952	19052533	503	19052587	582	19052641	661
1052	19052534	504	19052588	583	19052642	662
1152	19052535	505	19052589	584	19052643	663
1252	19052536	506	19052590	585	19052644	664

- The standard height of the posts is 1750 mm. To order different heights, see the breakdown of shelving sets and replace the standard "P" posts with the high "PA" posts or with the short "PB" posts, adjusting the price of the set according to the chosen option.
- Additional levels can be added up to the shelving units, up to a maximum of eleven (11) levels in the standard-height post. It is required to order separately the desired shelf plates, pins and hooks for l-shaped shelvings.
- Standard-height "P" posts can also be replaced by mobile "SM" posts.

### ➤ LINEAR SHELVING 400MM

Table to be used to find set number of 400 mm width linear shelving units with a posts' height of 1750 mm.



Total lenght of shelves (mm)	3 levels			4 levels			4 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19051956	10	2 P-43 + 3 S-64	19052260	89	2 P-44 + 4 S-64	19052314	168	2 P-45 + 5 S-64
790	19051957	11	2 P-43 + 3 S-74	19052261	90	2 P-44 + 4 S-74	19052315	169	2 P-45 + 5 S-74
890	19051958	12	2 P-43 + 3 S-84	19052262	91	2 P-44 + 4 S-84	19052316	170	2 P-45 + 5 S-84
990	19051959	13	2 P-43 + 3 S-94	19052263	92	2 P-44 + 4 S-94	19052317	171	2 P-45 + 5 S-94
1090	19052210	14	2 P-43 + 3 S-104	19052264	93	2 P-44 + 4 S-104	19052318	172	2 P-45 + 5 S-104
1190	19052211	15	2 P-43 + 3 S-114	19052265	94	2 P-44 + 4 S-114	19052319	173	2 P-45 + 5 S-114
1290	19052212	16	2 P-43 + 3 S-124	19052266	95	2 P-44 + 4 S-124	19052320	174	2 P-45 + 5 S-124
1390	19052213	17	2 P-43 + 3 S-134	19052267	96	2 P-44 + 4 S-134	19052321	175	2 P-45 + 5 S-134
1490	19052214	18	2 P-43 + 3 S-144	19052268	97	2 P-44 + 4 S-144	19052322	176	2 P-45 + 5 S-144
1590	19052215	19	2 P-43 + 3 S-154	19052269	98	2 P-44 + 4 S-154	19052323	177	2 P-45 + 5 S-154
1690	19052216	20	2 P-43 + 3 S-164	19052270	99	2 P-44 + 4 S-164	19052324	178	2 P-45 + 5 S-164
1726	19052217	21	3 P-43 + 6 S-84	19052271	100	3 P-44 + 8 S-84	19052325	179	3 P-45 + 10 S-84
1826	19052218	22	3 P-43 + 3 S-94 + 3 S-84	19052272	101	3 P-44 + 4 S-94 + 4 S-84	19052326	180	3 P-45 + 5 S-94 + 5 S-84
1926	19052219	23	3 P-43 + 6 S-94	19052273	102	3 P-44 + 8 S-94	19052327	181	3 P-45 + 10 S-94
2026	19052220	24	3 P-43 + 3 S-94 + 3 S-104	19052274	103	3 P-44 + 4 S-94 + 4 S-104	19052328	182	3 P-45 + 5 S-94 + 5 S-104
2126	19052221	25	3 P-43 + 6 S-104	19052275	104	3 P-44 + 8 S-104	19052329	183	3 P-45 + 10 S-104
2226	19052222	26	3 P-43 + 3 S-104 + 3 S-114	19052276	105	3 P-44 + 4 S-104 + 4 S-114	19052330	184	3 P-45 + 5 S-104 + 5 S-114
2326	19052223	27	3 P-43 + 6 S-114	19052277	106	3 P-44 + 8 S-114	19052331	185	3 P-45 + 10 S-114
2426	19052224	28	3 P-43 + 3 S-114 + 3 S-124	19052278	107	3 P-44 + 4 S-114 + 4 S-124	19052332	186	3 P-45 + 5 S-114 + 5 S-124
2526	19052225	29	3 P-43 + 6 S-124	19052279	108	3 P-44 + 8 S-124	19052333	187	3 P-45 + 10 S-124
2626	19052226	30	3 P-43 + 3 S-124 + 3 S-134	19052280	109	3 P-44 + 4 S-124 + 4 S-134	19052334	188	3 P-45 + 5 S-124 + 5 S-134
2726	19052227	31	3 P-43 + 6 S-134	19052281	110	3 P-44 + 8 S-134	19052335	189	3 P-45 + 10 S-134
2826	19052228	32	3 P-43 + 3 S-134 + 3 S-144	19052282	111	3 P-44 + 4 S-134 + 4 S-144	19052336	190	3 P-45 + 5 S-134 + 5 S-144
2926	19052229	33	3 P-43 + 6 S-144	19052283	112	3 P-44 + 8 S-144	19052337	191	3 P-45 + 10 S-144
3026	19052230	34	3 P-43 + 3 S-144 + 3 S-154	19052284	113	3 P-44 + 4 S-144 + 4 S-154	19052338	192	3 P-45 + 5 S-144 + 5 S-154
3126	19052231	35	3 P-43 + 6 S-154	19052285	114	3 P-44 + 8 S-154	19052339	193	3 P-45 + 10 S-154
3226	19052232	36	3 P-43 + 3 S-154 + 3 S-164	19052286	115	3 P-44 + 4 S-154 + 4 S-164	19052340	194	3 P-45 + 5 S-154 + 5 S-164
3326	19052233	37	3 P-43 + 6 S-164	19052287	116	3 P-44 + 8 S-164	19052341	195	3 P-45 + 10 S-164
3362	19052234	38	4 P-43 + 3 S-104 + 6 S-114	19052288	117	4 P-44 + 4 S-104 + 8 S-114	19052342	196	4 P-45 + 5 S-104 + 10 S-114
3462	19052235	39	4 P-43 + 9 S-114	19052289	118	4 P-44 + 12 S-114	19052343	197	4 P-45 + 15 S-114
3562	19052236	40	4 P-43 + 6 S-114 + 3 S-124	19052290	119	4 P-44 + 8 S-114 + 4 S-124	19052344	198	4 P-45 + 10 S-114 + 5 S-124
3662	19052237	41	4 P-43 + 3 S-114 + 6 S-124	19052291	120	4 P-44 + 4 S-114 + 8 S-124	19052345	199	4 P-45 + 5 S-114 + 10 S-124
3762	19052238	42	4 P-43 + 9 S-124	19052292	121	4 P-44 + 12 S-124	19052346	200	4 P-45 + 15 S-124
3862	19052239	43	4 P-43 + 6 S-124 + 3 S-134	19052293	122	4 P-44 + 8 S-124 + 4 S-134	19052347	201	4 P-45 + 10 S-124 + 5 S-134
3962	19052240	44	4 P-43 + 3 S-124 + 6 S-134	19052294	123	4 P-44 + 4 S-124 + 8 S-134	19052348	202	4 P-45 + 5 S-124 + 10 S-134
4062	19052241	45	4 P-43 + 9 S-134	19052295	124	4 P-44 + 12 S-134	19052349	203	4 P-45 + 15 S-134
4162	19052242	46	4 P-43 + 6 S-134 + 3 S-144	19052296	125	4 P-44 + 8 S-134 + 4 S-144	19052350	204	4 P-45 + 10 S-134 + 5 S-144
4262	19052243	47	4 P-43 + 3 S-134 + 6 S-144	19052297	126	4 P-44 + 4 S-134 + 8 S-144	19052351	205	4 P-45 + 5 S-134 + 10 S-144
4362	19052244	48	4 P-43 + 9 S-144	19052298	127	4 P-44 + 12 S-144	19052352	206	4 P-45 + 15 S-144
4462	19052245	49	4 P-43 + 6 S-144 + 3 S-154	19052299	128	4 P-44 + 8 S-144 + 4 S-154	19052353	207	4 P-45 + 10 S-144 + 5 S-154
4562	19052246	50	4 P-43 + 3 S-144 + 6 S-154	19052300	129	4 P-44 + 4 S-144 + 8 S-154	19052354	208	4 P-45 + 5 S-144 + 10 S-154
4662	19052247	51	4 P-43 + 9 S-154	19052301	130	4 P-44 + 12 S-154	19052355	209	4 P-45 + 15 S-154
4762	19052248	52	4 P-43 + 6 S-154 + 3 S-164	19052302	131	4 P-44 + 8 S-154 + 4 S-164	19052356	210	4 P-45 + 10 S-154 + 5 S-164
4862	19052249	53	4 P-43 + 3 S-154 + 6 S-164	19052303	132	4 P-44 + 4 S-154 + 8 S-164	19052357	211	4 P-45 + 5 S-154 + 10 S-164
4962	19052250	54	4 P-43 + 9 S-164	19052304	133	4 P-44 + 12 S-164	19052358	212	4 P-45 + 15 S-164
4998	19052251	55	5 P-43 + 12 S-124	19052305	134	5 P-44 + 16 S-124	19052359	213	5 P-45 + 20 S-124
5098	19052252	56	5 P-43 + 9 S-124 + 3 S-134	19052306	135	5 P-44 + 12 S-124 + 4 S-134	19052360	214	5 P-45 + 15 S-124 + 5 S-134
5198	19052253	57	5 P-43 + 6 S-124 + 6 S-134	19052307	136	5 P-44 + 8 S-124 + 8 S-134	19052361	215	5 P-45 + 10 S-124 + 10 S-134
5298	19052254	58	5 P-43 + 3 S-124 + 9 S-134	19052308	137	5 P-44 + 4 S-124 + 12 S-134	19052362	216	5 P-45 + 5 S-124 + 15 S-134
5398	19052255	59	5 P-43 + 12 S-134	19052309	138	5 P-44 + 16 S-134	19052363	217	5 P-45 + 20 S-134
5498	19052256	60	5 P-43 + 9 S-134 + 3 S-144	19052310	139	5 P-44 + 12 S-134 + 4 S-144	19052364	218	5 P-45 + 15 S-134 + 5 S-144
5598	19052257	61	5 P-43 + 6 S-134 + 6 S-144	19052311	140	5 P-44 + 8 S-134 + 8 S-144	19052365	219	5 P-45 + 10 S-134 + 10 S-144
5698	19052258	62	5 P-43 + 3 S-134 + 9 S-144	19052312	141	5 P-44 + 4 S-134 + 12 S-144	19052366	220	5 P-45 + 5 S-134 + 15 S-144
5798	19052259	63	5 P-43 + 12 S-144	19052313	142	5 P-44 + 16 S-144	19052367	221	5 P-45 + 20 S-144

### LINEAR SHELVING 500MM

Table to be used to find set number of 500 mm width linear shelving units with a posts' height of 1750 mm.



Total length of shelves (mm)	3 levels			4 levels			4 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19052368	247	2 P-53 + 3 S-65	19052422	326	2 P-54 + 4 S-65	19052476	405	2 P-55 + 5 S-65
790	19052369	248	2 P-53 + 3 S-75	19052423	327	2 P-54 + 4 S-75	19052477	406	2 P-55 + 5 S-75
890	19052370	249	2 P-53 + 3 S-85	19052424	328	2 P-54 + 4 S-85	19052478	407	2 P-55 + 5 S-85
990	19052371	250	2 P-53 + 3 S-95	19052425	329	2 P-54 + 4 S-95	19052479	408	2 P-55 + 5 S-95
1090	19052372	251	2 P-53 + 3 S-105	19052426	330	2 P-54 + 4 S-105	19052480	409	2 P-55 + 5 S-105
1190	19052373	252	2 P-53 + 3 S-115	19052427	331	2 P-54 + 4 S-115	19052481	410	2 P-55 + 5 S-115
1290	19052374	253	2 P-53 + 3 S-125	19052428	332	2 P-54 + 4 S-125	19052482	411	2 P-55 + 5 S-125
1390	19052375	254	2 P-53 + 3 S-135	19052429	333	2 P-54 + 4 S-135	19052483	412	2 P-55 + 5 S-135
1490	19052376	255	2 P-53 + 3 S-145	19052430	334	2 P-54 + 4 S-145	19052484	413	2 P-55 + 5 S-145
1590	19052377	256	2 P-53 + 3 S-155	19052431	335	2 P-54 + 4 S-155	19052485	414	2 P-55 + 5 S-155
1690	19052378	257	2 P-53 + 3 S-165	19052432	336	2 P-54 + 4 S-165	19052486	415	2 P-55 + 5 S-165
1726	19052379	258	3 P-53 + 6 S-85	19052433	337	3 P-54 + 8 S-85	19052487	416	3 P-55 + 10 S-85
1826	19052380	259	3 P-53 + 3 S-95 + 3 S-85	19052434	338	3 P-54 + 4 S-95 + 4 S-85	19052488	417	3 P-55 + 5 S-95 + 5 S-85
1926	19052381	260	3 P-53 + 6 S-95	19052435	339	3 P-54 + 8 S-95	19052489	418	3 P-55 + 10 S-95
2026	19052382	261	3 P-53 + 3 S-95 + 3 S-105	19052436	340	3 P-54 + 4 S-95 + 4 S-105	19052490	419	3 P-55 + 5 S-95 + 5 S-105
2126	19052383	262	3 P-53 + 6 S-105	19052437	341	3 P-54 + 8 S-105	19052491	420	3 P-55 + 10 S-105
2226	19052384	263	3 P-53 + 3 S-105 + 3 S-115	19052438	342	3 P-54 + 4 S-105 + 4 S-115	19052492	421	3 P-55 + 5 S-105 + 5 S-115
2326	19052385	264	3 P-53 + 6 S-115	19052439	343	3 P-54 + 8 S-115	19052493	422	3 P-55 + 10 S-115
2426	19052386	265	3 P-53 + 3 S-115 + 3 S-125	19052440	344	3 P-54 + 4 S-115 + 4 S-125	19052494	423	3 P-55 + 5 S-115 + 5 S-125
2526	19052387	266	3 P-53 + 6 S-125	19052441	345	3 P-54 + 8 S-125	19052495	424	3 P-55 + 10 S-125
2626	19052388	267	3 P-53 + 3 S-125 + 3 S-135	19052442	346	3 P-54 + 4 S-125 + 4 S-135	19052496	425	3 P-55 + 5 S-125 + 5 S-135
2726	19052389	268	3 P-53 + 6 S-135	19052443	347	3 P-54 + 8 S-135	19052497	426	3 P-55 + 10 S-135
2826	19052390	269	3 P-53 + 3 S-135 + 3 S-145	19052444	348	3 P-54 + 4 S-135 + 4 S-145	19052498	427	3 P-55 + 5 S-135 + 5 S-145
2926	19052391	270	3 P-53 + 6 S-145	19052445	349	3 P-54 + 8 S-145	19052499	428	3 P-55 + 10 S-145
3026	19052392	271	3 P-53 + 3 S-145 + 3 S-155	19052446	350	3 P-54 + 4 S-145 + 4 S-155	19052500	429	3 P-55 + 5 S-145 + 5 S-155
3126	19052393	272	3 P-53 + 6 S-155	19052447	351	3 P-54 + 8 S-155	19052501	430	3 P-55 + 10 S-155
3226	19052394	273	3 P-53 + 3 S-155 + 3 S-165	19052448	352	3 P-54 + 4 S-155 + 4 S-165	19052502	431	3 P-55 + 5 S-155 + 5 S-165
3326	19052395	274	3 P-53 + 6 S-165	19052449	353	3 P-54 + 8 S-165	19052503	432	3 P-55 + 10 S-165
3362	19052396	275	4 P-53 + 3 S-105 + 6 S-115	19052450	354	4 P-54 + 4 S-105 + 8 S-115	19052504	433	4 P-55 + 5 S-105 + 10 S-115
3462	19052397	276	4 P-53 + 9 S-115	19052451	355	4 P-54 + 12 S-115	19052505	434	4 P-55 + 15 S-115
3562	19052398	277	4 P-53 + 6 S-115 + 3 S-125	19052452	356	4 P-54 + 8 S-115 + 4 S-125	19052506	435	4 P-55 + 10 S-115 + 5 S-125
3662	19052399	278	4 P-53 + 3 S-115 + 6 S-125	19052453	357	4 P-54 + 4 S-115 + 8 S-125	19052507	436	4 P-55 + 5 S-115 + 10 S-125
3762	19052400	279	4 P-53 + 9 S-125	19052454	358	4 P-54 + 12 S-125	19052508	437	4 P-55 + 15 S-125
3862	19052401	280	4 P-53 + 6 S-125 + 3 S-135	19052455	359	4 P-54 + 8 S-125 + 4 S-135	19052509	438	4 P-55 + 10 S-125 + 5 S-135
3962	19052402	281	4 P-53 + 3 S-125 + 6 S-135	19052456	360	4 P-54 + 4 S-125 + 8 S-135	19052510	439	4 P-55 + 5 S-125 + 10 S-135
4062	19052403	282	4 P-53 + 9 S-135	19052457	361	4 P-54 + 12 S-135	19052511	440	4 P-55 + 15 S-135
4162	19052404	283	4 P-53 + 6 S-135 + 3 S-145	19052458	362	4 P-54 + 8 S-135 + 4 S-145	19052512	441	4 P-55 + 10 S-135 + 5 S-145
4262	19052405	284	4 P-53 + 3 S-135 + 6 S-145	19052459	363	4 P-54 + 4 S-135 + 8 S-145	19052513	442	4 P-55 + 5 S-135 + 10 S-145
4362	19052406	285	4 P-53 + 9 S-145	19052460	364	4 P-54 + 12 S-145	19052514	443	4 P-55 + 15 S-145
4462	19052407	286	4 P-53 + 6 S-145 + 3 S-155	19052461	365	4 P-54 + 8 S-145 + 4 S-155	19052515	444	4 P-55 + 10 S-145 + 5 S-155
4562	19052408	287	4 P-53 + 3 S-145 + 6 S-155	19052462	366	4 P-54 + 4 S-145 + 8 S-155	19052516	445	4 P-55 + 5 S-145 + 10 S-155
4662	19052409	288	4 P-53 + 9 S-155	19052463	367	4 P-54 + 12 S-155	19052517	446	4 P-55 + 15 S-155
4762	19052410	289	4 P-53 + 6 S-155 + 3 S-165	19052464	368	4 P-54 + 8 S-155 + 4 S-165	19052518	447	4 P-55 + 10 S-155 + 5 S-165
4862	19052411	290	4 P-53 + 3 S-155 + 6 S-165	19052465	369	4 P-54 + 4 S-155 + 8 S-165	19052519	448	4 P-55 + 5 S-155 + 10 S-165
4962	19052412	291	4 P-53 + 9 S-165	19052466	370	4 P-54 + 12 S-165	19052520	449	4 P-55 + 15 S-165
4998	19052413	292	5 P-53 + 12 S-125	19052467	371	5 P-54 + 16 S-125	19052521	450	5 P-55 + 20 S-125
5098	19052414	293	5 P-53 + 9 S-125 + 3 S-135	19052468	372	5 P-54 + 12 S-125 + 4 S-135	19052522	451	5 P-55 + 15 S-125 + 5 S-135
5198	19052415	294	5 P-53 + 6 S-125 + 6 S-135	19052469	373	5 P-54 + 8 S-125 + 8 S-135	19052523	452	5 P-55 + 10 S-125 + 10 S-135
5298	19052416	295	5 P-53 + 3 S-125 + 9 S-135	19052470	374	5 P-54 + 4 S-125 + 12 S-135	19052524	453	5 P-55 + 5 S-125 + 15 S-135
5398	19052417	296	5 P-53 + 12 S-135	19052471	375	5 P-54 + 16 S-135	19052525	454	5 P-55 + 20 S-135
5498	19052418	297	5 P-53 + 9 S-135 + 3 S-145	19052472	376	5 P-54 + 12 S-135 + 4 S-145	19052526	455	5 P-55 + 15 S-135 + 5 S-145
5598	19052419	298	5 P-53 + 6 S-135 + 6 S-145	19052473	377	5 P-54 + 8 S-135 + 8 S-145	19052527	456	5 P-55 + 10 S-135 + 10 S-145
5698	19052420	299	5 P-53 + 3 S-135 + 9 S-145	19052474	378	5 P-54 + 4 S-135 + 12 S-145	19052528	457	5 P-55 + 5 S-135 + 15 S-145
5798	19052421	300	5 P-53 + 12 S-145	19052475	379	5 P-54 + 16 S-145	19052529	458	5 P-55 + 20 S-145

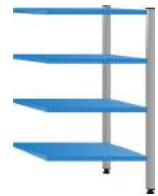


### L-SHAPE SHELVING 400MM

Table to be used to find set number of L-shapes 400 mm width shelving units with a posts' height of 1750mm, in one side, and two (2) hooks per level in the other side.



Total lenght of shelves (mm)	3 levels			4 levels			4 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19052530	500	1 P-43 + 3 S-64 + 6 GA	19052584	579	1 P-44 + 4 S-64 + 8 GA	19052638	658	1 P-45 + 5 S-64 + 10 GA
752	19052531	501	1 P-43 + 3 S-74 + 6 GA	19052585	580	1 P-44 + 4 S-74 + 8 GA	19052639	659	1 P-45 + 5 S-74 + 10 GA
852	19052532	502	1 P-43 + 3 S-84 + 6 GA	19052586	581	1 P-44 + 4 S-84 + 8 GA	19052640	660	1 P-45 + 5 S-84 + 10 GA
952	19052533	503	1 P-43 + 3 S-94 + 6 GA	19052587	582	1 P-44 + 4 S-94 + 8 GA	19052641	661	1 P-45 + 5 S-94 + 10 GA
1052	19052534	504	1 P-43 + 3 S-104 + 6 GA	19052588	583	1 P-44 + 4 S-104 + 8 GA	19052642	662	1 P-45 + 5 S-104 + 10 GA
1152	19052535	505	1 P-43 + 3 S-114 + 6 GA	19052589	584	1 P-44 + 4 S-114 + 8 GA	19052643	663	1 P-45 + 5 S-114 + 10 GA
1252	19052536	506	1 P-43 + 3 S-124 + 6 GA	19052590	585	1 P-44 + 4 S-124 + 8 GA	19052644	664	1 P-45 + 5 S-124 + 10 GA
1352	19052537	507	1 P-43 + 3 S-134 + 6 GA	19052591	586	1 P-44 + 4 S-134 + 8 GA	19052645	665	1 P-45 + 5 S-134 + 10 GA
1452	19052538	508	1 P-43 + 3 S-144 + 6 GA	19052592	587	1 P-44 + 4 S-144 + 8 GA	19052646	666	1 P-45 + 5 S-144 + 10 GA
1552	19052539	509	1 P-43 + 3 S-154 + 6 GA	19052593	588	1 P-44 + 4 S-154 + 8 GA	19052647	667	1 P-45 + 5 S-154 + 10 GA
1652	19052540	510	1 P-43 + 3 S-164 + 6 GA	19052594	589	1 P-44 + 4 S-164 + 8 GA	19052648	668	1 P-45 + 5 S-164 + 10 GA
1688	19052541	511	2 P-43 + 6 S-84 + 6 GA	19052595	590	2 P-44 + 8 S-84 + 8 GA	19052649	669	2 P-45 + 10 S-84 + 10 GA
1788	19052542	512	2 P-43 + 3 S-94 + 3 S-84 + 6 GA	19052596	591	2 P-44 + 4 S-94 + 4 S-84 + 8 GA	19052650	670	2 P-45 + 5 S-94 + 5 S-84 + 10 GA
1888	19052543	513	2 P-43 + 6 S-94 + 6 GA	19052597	592	2 P-44 + 8 S-94 + 8 GA	19052651	671	2 P-45 + 10 S-94 + 10 GA
1988	19052544	514	2 P-43 + 3 S-94 + 3 S-104 + 6 GA	19052598	593	2 P-44 + 4 S-94 + 4 S-104 + 8 GA	19052652	672	2 P-45 + 5 S-94 + 5 S-104 + 10 GA
2088	19052545	515	2 P-43 + 6 S-104 + 6 GA	19052599	594	2 P-44 + 8 S-104 + 8 GA	19052653	673	2 P-45 + 10 S-104 + 10 GA
2188	19052546	516	2 P-43 + 3 S-104 + 3 S-114 + 6 GA	19052600	595	2 P-44 + 4 S-104 + 4 S-114 + 8 GA	19052654	674	2 P-45 + 5 S-104 + 5 S-114 + 10 GA
2288	19052547	517	2 P-43 + 6 S-114 + 6 GA	19052601	596	2 P-44 + 8 S-114 + 8 GA	19052655	675	2 P-45 + 10 S-114 + 10 GA
2388	19052548	518	2 P-43 + 3 S-114 + 3 S-124 + 6 GA	19052602	597	2 P-44 + 4 S-114 + 4 S-124 + 8 GA	19052656	676	2 P-45 + 5 S-114 + 5 S-124 + 10 GA
2488	19052549	519	2 P-43 + 6 S-124 + 6 GA	19052603	598	2 P-44 + 8 S-124 + 8 GA	19052657	677	2 P-45 + 10 S-124 + 10 GA
2588	19052550	520	2 P-43 + 3 S-124 + 3 S-134 + 6 GA	19052604	599	2 P-44 + 4 S-124 + 4 S-134 + 8 GA	19052658	678	2 P-45 + 5 S-124 + 5 S-134 + 10 GA
2688	19052551	521	2 P-43 + 6 S-134 + 6 GA	19052605	600	2 P-44 + 8 S-134 + 8 GA	19052659	679	2 P-45 + 10 S-134 + 10 GA
2788	19052552	522	2 P-43 + 3 S-134 + 3 S-144 + 6 GA	19052606	601	2 P-44 + 4 S-134 + 4 S-144 + 8 GA	19052660	680	2 P-45 + 5 S-134 + 5 S-144 + 10 GA
2888	19052553	523	2 P-43 + 6 S-144 + 6 GA	19052607	602	2 P-44 + 8 S-144 + 8 GA	19052661	681	2 P-45 + 10 S-144 + 10 GA
2988	19052554	524	2 P-43 + 3 S-144 + 3 S-154 + 6 GA	19052608	603	2 P-44 + 4 S-144 + 4 S-154 + 8 GA	19052662	682	2 P-45 + 5 S-144 + 5 S-154 + 10 GA
3088	19052555	525	2 P-43 + 6 S-154 + 6 GA	19052609	604	2 P-44 + 8 S-154 + 8 GA	19052663	683	2 P-45 + 10 S-154 + 10 GA
3188	19052556	526	2 P-43 + 3 S-154 + 3 S-164 + 6 GA	19052610	605	2 P-44 + 4 S-154 + 4 S-164 + 8 GA	19052664	684	2 P-45 + 5 S-154 + 5 S-164 + 10 GA
3288	19052557	527	2 P-43 + 6 S-164 + 6 GA	19052611	606	2 P-44 + 8 S-164 + 8 GA	19052665	685	2 P-45 + 10 S-164 + 10 GA
3324	19052558	528	3 P-43 + 3 S-104 + 6 S-114 + 6 GA	19052612	607	3 P-44 + 4 S-104 + 8 S-114 + 8 GA	19052666	686	3 P-45 + 5 S-104 + 10 S-114 + 10 GA
3424	19052559	529	3 P-43 + 9 S-114 + 6 GA	19052613	608	3 P-44 + 12 S-114 + 8 GA	19052667	687	3 P-45 + 15 S-114 + 10 GA
3524	19052560	530	3 P-43 + 6 S-114 + 3 S-124 + 6 GA	19052614	609	3 P-44 + 8 S-114 + 4 S-124 + 8 GA	19052668	688	3 P-45 + 10 S-114 + 5 S-124 + 10 GA
3624	19052561	531	3 P-43 + 3 S-114 + 6 S-124 + 6 GA	19052615	610	3 P-44 + 4 S-114 + 8 S-124 + 8 GA	19052669	689	3 P-45 + 5 S-114 + 10 S-124 + 10 GA
3724	19052562	532	3 P-43 + 9 S-124 + 6 GA	19052616	611	3 P-44 + 12 S-124 + 8 GA	19052670	690	3 P-45 + 15 S-124 + 10 GA
3824	19052563	533	3 P-43 + 6 S-124 + 3 S-134 + 6 GA	19052617	612	3 P-44 + 8 S-124 + 4 S-134 + 8 GA	19052671	691	3 P-45 + 10 S-124 + 5 S-134 + 10 GA
3924	19052564	534	3 P-43 + 3 S-124 + 6 S-134 + 6 GA	19052618	613	3 P-44 + 4 S-124 + 8 S-134 + 8 GA	19052672	692	3 P-45 + 5 S-124 + 10 S-134 + 10 GA
4024	19052565	535	3 P-43 + 9 S-134 + 6 GA	19052619	614	3 P-44 + 12 S-134 + 8 GA	19052673	693	3 P-45 + 15 S-134 + 10 GA
4124	19052566	536	3 P-43 + 6 S-134 + 3 S-144 + 6 GA	19052620	615	3 P-44 + 8 S-134 + 4 S-144 + 8 GA	19052674	694	3 P-45 + 10 S-134 + 5 S-144 + 10 GA
4224	19052567	537	3 P-43 + 3 S-134 + 6 S-144 + 6 GA	19052621	616	3 P-44 + 4 S-134 + 8 S-144 + 8 GA	19052675	695	3 P-45 + 5 S-134 + 10 S-144 + 10 GA
4324	19052568	538	3 P-43 + 9 S-144 + 6 GA	19052622	617	3 P-44 + 12 S-144 + 8 GA	19052676	696	3 P-45 + 15 S-144 + 10 GA
4424	19052569	539	3 P-43 + 6 S-144 + 3 S-154 + 6 GA	19052623	618	3 P-44 + 8 S-144 + 4 S-154 + 8 GA	19052677	697	3 P-45 + 10 S-144 + 5 S-154 + 10 GA
4524	19052570	540	3 P-43 + 3 S-144 + 6 S-154 + 6 GA	19052624	619	3 P-44 + 4 S-144 + 8 S-154 + 8 GA	19052678	698	3 P-45 + 5 S-144 + 10 S-154 + 10 GA
4624	19052571	541	3 P-43 + 9 S-154 + 6 GA	19052625	620	3 P-44 + 12 S-154 + 8 GA	19052679	699	3 P-45 + 15 S-154 + 10 GA
4724	19052572	542	3 P-43 + 6 S-154 + 3 S-164 + 6 GA	19052626	621	3 P-44 + 8 S-154 + 4 S-164 + 8 GA	19052680	700	3 P-45 + 10 S-154 + 5 S-164 + 10 GA
4824	19052573	543	3 P-43 + 3 S-154 + 6 S-164 + 6 GA	19052627	622	3 P-44 + 4 S-154 + 8 S-164 + 8 GA	19052681	701	3 P-45 + 5 S-154 + 10 S-164 + 10 GA
4924	19052574	544	3 P-43 + 9 S-164 + 6 GA	19052628	623	3 P-44 + 12 S-164 + 8 GA	19052682	702	3 P-45 + 15 S-164 + 10 GA
4960	19052575	545	4 P-43 + 12 S-124 + 6 GA	19052629	624	4 P-44 + 16 S-124 + 8 GA	19052683	703	4 P-45 + 20 S-124 + 10 GA
5060	19052576	546	4 P-43 + 9 S-124 + 3 S-134 + 6 GA	19052630	625	4 P-44 + 12 S-124 + 4 S-134 + 8 GA	19052684	704	4 P-45 + 15 S-124 + 5 S-134 + 10 GA
5160	19052577	547	4 P-43 + 6 S-124 + 6 S-134 + 6 GA	19052631	626	4 P-44 + 8 S-124 + 8 S-134 + 8 GA	19052685	705	4 P-45 + 10 S-124 + 10 S-134 + 10 GA
5260	19052578	548	4 P-43 + 3 S-124 + 9 S-134 + 6 GA	19052632	627	4 P-44 + 4 S-124 + 12 S-134 + 8 GA	19052686	706	4 P-45 + 5 S-124 + 15 S-134 + 10 GA
5360	19052579	549	4 P-43 + 12 S-134 + 6 GA	19052633	628	4 P-44 + 16 S-134 + 8 GA	19052687	707	4 P-45 + 20 S-134 + 10 GA
5460	19052580	550	4 P-43 + 9 S-134 + 3 S-144 + 6 GA	19052634	629	4 P-44 + 12 S-134 + 4 S-144 + 8 GA	19052688	708	4 P-45 + 15 S-134 + 5 S-144 + 10 GA
5560	19052581	551	4 P-43 + 6 S-134 + 6 S-144 + 6 GA	19052635	630	4 P-44 + 8 S-134 + 8 S-144 + 8 GA	19052689	709	4 P-45 + 10 S-134 + 10 S-144 + 10 GA
5660	19052582	552	4 P-43 + 3 S-134 + 9 S-144 + 6 GA	19052636	631	4 P-44 + 4 S-134 + 12 S-144 + 8 GA	19052690	710	4 P-45 + 5 S-134 + 15 S-144 + 10 GA
5760	19052583	553	4 P-43 + 12 S-144 + 6 GA	19052637	632	4 P-44 + 16 S-144 + 8 GA	19052691	711	4 P-45 + 20 S-144 + 10 GA



### L-SHAPE SHELVING 500MM

Table to be used to find set number of L-shapes 400 mm width shelving units with a posts' height of 1750mm, in one side, and two (2) hooks per level in the other side.

Total lenght of shelves (mm)	3 levels			4 levels			4 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19052692	737	1 P-53+3 S-65+6 GA	19052746	816	1 P-54+4 S-65+8 GA	19052800	895	1 P-55+5 S-65+10 GA
752	19052693	738	1 P-53+3 S-75+6 GA	19052747	817	1 P-54+4 S-75+8 GA	19052801	896	1 P-55+5 S-75+10 GA
852	19052694	739	1 P-53+3 S-85+6 GA	19052748	818	1 P-54+4 S-85+8 GA	19052802	897	1 P-55+5 S-85+10 GA
952	19052695	740	1 P-53+3 S-95+6 GA	19052749	819	1 P-54+4 S-95+8 GA	19052803	898	1 P-55+5 S-95+10 GA
1052	19052696	741	1 P-53+3 S-105+6 GA	19052750	820	1 P-54+4 S-105+8 GA	19052804	899	1 P-55+5 S-105+10 GA
1152	19052697	742	1 P-53+3 S-115+6 GA	19052751	821	1 P-54+4 S-115+8 GA	19052805	900	1 P-55+5 S-115+10 GA
1252	19052698	743	1 P-53+3 S-125+6 GA	19052752	822	1 P-54+4 S-125+8 GA	19052806	901	1 P-55+5 S-125+10 GA
1352	19052699	744	1 P-53+3 S-135+6 GA	19052753	823	1 P-54+4 S-135+8 GA	19052807	902	1 P-55+5 S-135+10 GA
1452	19052700	745	1 P-53+3 S-145+6 GA	19052754	824	1 P-54+4 S-145+8 GA	19052808	903	1 P-55+5 S-145+10 GA
1552	19052701	746	1 P-53+3 S-155+6 GA	19052755	825	1 P-54+4 S-155+8 GA	19052809	904	1 P-55+5 S-155+10 GA
1652	19052702	747	1 P-53+3 S-165+6 GA	19052756	826	1 P-54+4 S-165+8 GA	19052810	905	1 P-55+5 S-165+10 GA
1688	19052703	748	2 P-53+6 S-85+6 GA	19052757	827	2 P-54+8 S-85+8 GA	19052811	906	2 P-55+10 S-85+10 GA
1788	19052704	749	2 P-53+3 S-95+3 S-85+6 GA	19052758	828	2 P-54+4 S-95+4 S-85+8 GA	19052812	907	2 P-55+5 S-95+5 S-85+10 GA
1888	19052705	750	2 P-53+6 S-95+6 GA	19052759	829	2 P-54+8 S-95+8 GA	19052813	908	2 P-55+10 S-95+10 GA
1988	19052706	751	2 P-53+3 S-95+3 S-105+6 GA	19052760	830	2 P-54+4 S-95+4 S-105+8 GA	19052814	909	2 P-55+5 S-95+5 S-105+10 GA
2088	19052707	752	2 P-53+6 S-105+6 GA	19052761	831	2 P-54+8 S-105+8 GA	19052815	910	2 P-55+10 S-105+10 GA
2188	19052708	753	2 P-53+3 S-105+3 S-115+6 GA	19052762	832	2 P-54+4 S-105+4 S-115+8 GA	19052816	911	2 P-55+5 S-105+5 S-115+10 GA
2288	19052709	754	2 P-53+6 S-115+6 GA	19052763	833	2 P-54+8 S-115+8 GA	19052817	912	2 P-55+10 S-115+10 GA
2388	19052710	755	2 P-53+3 S-115+3 S-125+6 GA	19052764	834	2 P-54+4 S-115+4 S-125+8 GA	19052818	913	2 P-55+5 S-115+5 S-125+10 GA
2488	19052711	756	2 P-53+6 S-125+6 GA	19052765	835	2 P-54+8 S-125+8 GA	19052819	914	2 P-55+10 S-125+10 GA
2588	19052712	757	2 P-53+3 S-125+3 S-135+6 GA	19052766	836	2 P-54+4 S-125+4 S-135+8 GA	19052820	915	2 P-55+5 S-125+5 S-135+10 GA
2688	19052713	758	2 P-53+6 S-135+6 GA	19052767	837	2 P-54+8 S-135+8 GA	19052821	916	2 P-55+10 S-135+10 GA
2788	19052714	759	2 P-53+3 S-135+3 S-145+6 GA	19052768	838	2 P-54+4 S-135+4 S-145+8 GA	19052822	917	2 P-55+5 S-135+5 S-145+10 GA
2888	19052715	760	2 P-53+6 S-145+6 GA	19052769	839	2 P-54+8 S-145+8 GA	19052823	918	2 P-55+10 S-145+10 GA
2988	19052716	761	2 P-53+3 S-145+3 S-155+6 GA	19052770	840	2 P-54+4 S-145+4 S-155+8 GA	19052824	919	2 P-55+5 S-145+5 S-155+10 GA
3088	19052717	762	2 P-53+6 S-155+6 GA	19052771	841	2 P-54+8 S-155+8 GA	19052825	920	2 P-55+10 S-155+10 GA
3188	19052718	763	2 P-53+3 S-155+3 S-165+6 GA	19052772	842	2 P-54+4 S-155+4 S-165+8 GA	19052826	921	2 P-55+5 S-155+5 S-165+10 GA
3288	19052719	764	2 P-53+6 S-165+6 GA	19052773	843	2 P-54+8 S-165+8 GA	19052827	922	2 P-55+10 S-165+10 GA
3324	19052720	765	3 P-53+3 S-105+6 S-115+6 GA	19052774	844	3 P-54+4 S-105+8 S-115+8 GA	19052828	923	3 P-55+5 S-105+10 S-115+10 GA
3424	19052721	766	3 P-53+9 S-115+6 GA	19052775	845	3 P-54+12 S-115+8 GA	19052829	924	3 P-55+15 S-115+10 GA
3524	19052722	767	3 P-53+6 S-115+3 S-125+6 GA	19052776	846	3 P-54+8 S-115+4 S-125+8 GA	19052830	925	3 P-55+10 S-115+5 S-125+10 GA
3624	19052723	768	3 P-53+3 S-115+6 S-125+6 GA	19052777	847	3 P-54+4 S-115+8 S-125+8 GA	19052831	926	3 P-55+5 S-115+10 S-125+10 GA
3724	19052724	769	3 P-53+9 S-125+6 GA	19052778	848	3 P-54+12 S-125+8 GA	19052832	927	3 P-55+15 S-125+10 GA
3824	19052725	770	3 P-53+6 S-125+3 S-135+6 GA	19052779	849	3 P-54+8 S-125+4 S-135+8 GA	19052833	928	3 P-55+10 S-125+5 S-135+10 GA
3924	19052726	771	3 P-53+3 S-125+6 S-135+6 GA	19052780	850	3 P-54+4 S-125+8 S-135+8 GA	19052834	929	3 P-55+5 S-125+10 S-135+10 GA
4024	19052727	772	3 P-53+9 S-135+6 GA	19052781	851	3 P-54+12 S-135+8 GA	19052835	930	3 P-55+15 S-135+10 GA
4124	19052728	773	3 P-53+6 S-135+3 S-145+6 GA	19052782	852	3 P-54+8 S-135+4 S-145+8 GA	19052836	931	3 P-55+10 S-135+5 S-145+10 GA
4224	19052729	774	3 P-53+3 S-135+6 S-145+6 GA	19052783	853	3 P-54+4 S-135+8 S-145+8 GA	19052837	932	3 P-55+5 S-135+10 S-145+10 GA
4324	19052730	775	3 P-53+9 S-145+6 GA	19052784	854	3 P-54+12 S-145+8 GA	19052838	933	3 P-55+15 S-145+10 GA
4424	19052731	776	3 P-53+6 S-145+3 S-155+6 GA	19052785	855	3 P-54+8 S-145+4 S-155+8 GA	19052839	934	3 P-55+10 S-145+5 S-155+10 GA
4524	19052732	777	3 P-53+3 S-145+6 S-155+6 GA	19052786	856	3 P-54+4 S-145+8 S-155+8 GA	19052840	935	3 P-55+5 S-145+10 S-155+10 GA
4624	19052733	778	3 P-53+9 S-155+6 GA	19052787	857	3 P-54+12 S-155+8 GA	19052841	936	3 P-55+15 S-155+10 GA
4724	19052734	779	3 P-53+6 S-155+3 S-165+6 GA	19052788	858	3 P-54+8 S-155+4 S-165+8 GA	19052842	937	3 P-55+10 S-155+5 S-165+10 GA
4824	19052735	780	3 P-53+3 S-155+6 S-165+6 GA	19052789	859	3 P-54+4 S-155+8 S-165+8 GA	19052843	938	3 P-55+5 S-155+10 S-165+10 GA
4924	19052736	781	3 P-53+9 S-165+6 GA	19052790	860	3 P-54+12 S-165+8 GA	19052844	939	3 P-55+15 S-165+10 GA
4960	19052737	782	4 P-53+12 S-125+6 GA	19052791	861	4 P-54+16 S-125+8 GA	19052845	940	4 P-55+20 S-125+10 GA
5060	19052738	783	4 P-53+9 S-125+3 S-135+6 GA	19052792	862	4 P-54+12 S-125+4 S-135+8 GA	19052846	941	4 P-55+15 S-125+5 S-135+10 GA
5160	19052739	784	4 P-53+6 S-125+6 S-135+6 GA	19052793	863	4 P-54+8 S-125+8 S-135+8 GA	19052847	942	4 P-55+10 S-125+10 S-135+10 GA
5260	19052740	785	4 P-53+3 S-125+9 S-135+6 GA	19052794	864	4 P-54+4 S-125+12 S-135+8 GA	19052848	943	4 P-55+5 S-125+15 S-135+10 GA
5360	19052741	786	4 P-53+12 S-135+6 GA	19052795	865	4 P-54+16 S-135+8 GA	19052849	944	4 P-55+20 S-135+10 GA
5460	19052742	787	4 P-53+9 S-135+3 S-145+6 GA	19052796	866	4 P-54+12 S-135+4 S-145+8 GA	19052850	945	4 P-55+15 S-135+5 S-145+10 GA
5560	19052743	788	4 P-53+6 S-135+6 S-145+6 GA	19052797	867	4 P-54+8 S-135+8 S-145+8 GA	19052851	946	4 P-55+10 S-135+10 S-145+10 GA
5660	19052744	789	4 P-53+3 S-135+9 S-145+6 GA	19052798	868	4 P-54+4 S-135+12 S-145+8 GA	19052852	947	4 P-55+5 S-135+15 S-145+10 GA
5760	19052745	790	4 P-53+12 S-145+6 GA	19052799	869	4 P-54+16 S-145+8 GA	19052853	948	4 P-55+20 S-145+10 GA



EXPORT

# 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.





# asber

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