

 asber



2023

EXPORT Catalogue

— asber

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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 always providing the best solution at a competitive price.

Our products come from three wholly owned manufacturing plants. The same consistent quality standards and processes at all locations ensure a high level performance devices around the world. 130,000 m² production facilities are available for our customers exclusive needs.

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.



manufacturing plants



130.000 m² of industrial space

ONNERA GROUP

We are part of the Onnera Group, an international business group dedicated to providing equipment solutions for restaurants, laundry and refrigeration applications.



OUR VALUES



Multi-solution

In Asber Professional products design process, end user needs are the axis where research, development and manufacturing process turn around.

The aim is offering solutions which are beneficials and allow us to establish long-term cooperation frameworks with our partners.



OEM Partnership

To maximize your business potential, we offer OEM design and production resources with:

- Dedicated R&D teams
- Expert production capabilities
- Product strategic guidance
- Innovative partnership solutions.



Quality

Quality is never an accident; it is always the result of intelligent effort.

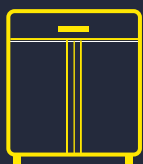
Our quality system tracks the performance of key customer touch points and develops internal actions to correct any deviation from the targets. This continuous improvement process ensures that our products and services meet or exceed customer expectations.



Sustainability

Asber Professional strives for reducing the environmental impact all throughout the value chain, from the direct impact of our own activities to that of our products.

We are working to achieve this vision through a continued focus on designing and manufacturing more sustainable products, maximizing our energy efficiency.



Commercial refrigeration

Avantis Line
Green Line
Essenzial Line
Blast chillers

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

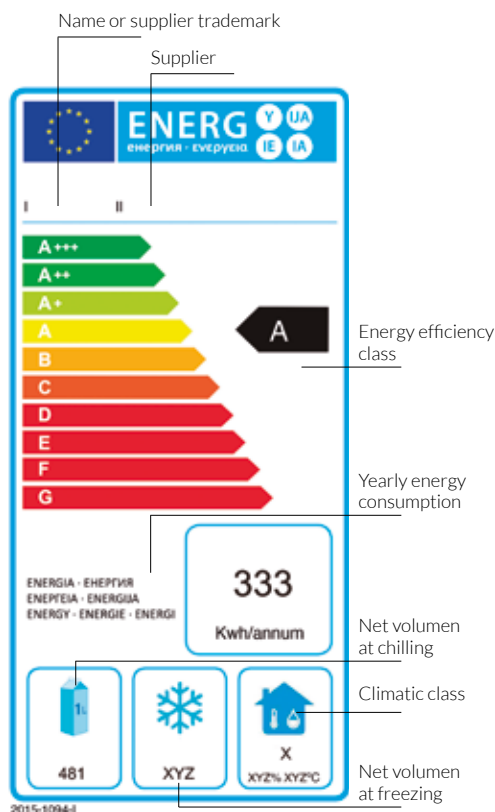
BECAUSE KITCHENS ARE COMPLICATED ENOUGH...
PLUG-AND-PLAY INSTALLATION,
TROUBLE-FREE MAINTENANCE AND
EFFORTLESS CLEANING.



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



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.



Avantis Line - cabinets

Storage cabinets

Refrigerators 700L GN 2/1	14
Refrigerators 1400L GN 2/1	15
Freezers 700L GN 2/1	16
Freezers 1400L GN 2/1	17



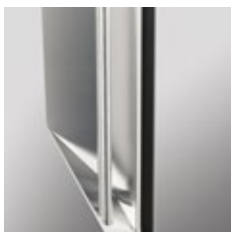
Avantis cabinets

Features



High efficiency components

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



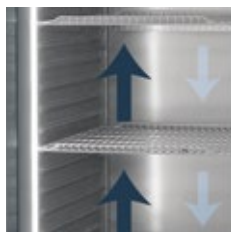
Integrated stainless steel handle

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^3) polyurethane insulation, guarantees exceptional, long-term insulation and energy savings in all Avantis cabinets.



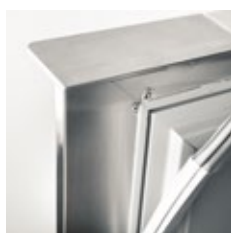
Intelligent Air Circulation system

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.

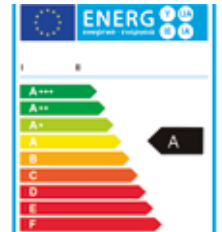




Maximum energy savings

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.



Internal LED light

Low energy consumption LED lighting to display the interior, standard in all cabinet models.



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.



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°.



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.





Storage cabinets Avantis Line



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/m³) 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 close 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.
- 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 can 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 0 °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	19086494	1	5	A	333	610	166	693 x 875 x 2119
ACP-701 L	19086493	1	5	A	333	610	166	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/m³) 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 close 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.
- 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 can 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 0 °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	19086495	2	4	A	540	1332	173	1.358x 875 x 2119
ACP-1402 V	19086496	2	5	C	829	1332	183	1.358x 875 x 2119



Storage cabinets Avantis Line



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/m³) 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 close 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.
- 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 can 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.

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	19086498	1	5	D	2231	610	525	693 x 875 x 2119
ACN-701 L	19086497	1	5	D	2231	610	525	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/m³) 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 close 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.
- 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 can 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.

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	19086499	2	4	D	4482	1332	761	1.358x 875 x 2119
ACN-1402 V	19070322	2	5	D	4258	1332	836	1.358x 875 x 2119



Avantis Line - counters

Storage Counters

Refrigerated counters 700mm GN 1/1.....	22
Refrigerated counters 700mm GN 1/1 with drawers...	23
Freezer counters 700mm GN 1/1	24

Display Counters

Display counters 700mm GN 1/1.....	25
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Avantis counters

Features



Reinforced structure

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



Working tops

Heavy-duty 30 mm CFC-free, high density (40 kg/m^3) polyurethane injected, and stainless steel constructed working tops with 100 mm high splash-back as standard option. Additional available configurations such without splash-back, without top, with sink and granit top.



Stainless steel telescopic sliding drawers

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



Insulation - 60 mm thickness

60 mm thickness CFC-free, high-density (40 kg/m^3) polyurethane insulation ensures an outstanding performance allowing to achieve the best energy efficiency ratios energy saving.



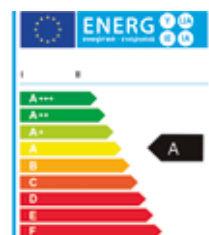
Height-adjustable stainless steel legs

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.



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.



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



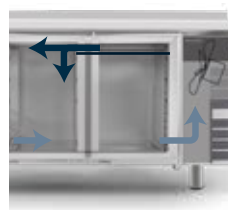
Front breathing

Unit condenser compartment is designed in such a way that absorbs and expels the necessary air to dissipate the heat of the condenser through the front panel itself. Allowing the machine to be embedded without penalizing performance



Reparability

Reparability focused design, allows the access to the unit condenser area by front and lateral panel. Allowing more ergonomic and easier access to main components



Intelligent Air Circulation System

The location of the evaporator along with an air circulation channel ensure a perfect air-flow which guarantee an homogeneous temperature distribution inside the cooling chamber thus guarantying products proper conservation.



High efficiency components

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



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.



Storage counters Avantis Line



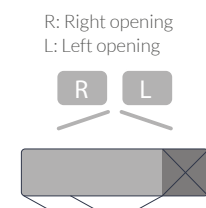
ATP-7-135 20



ATP-7-135 20 LR



ATP-7-180 30



ATP-7-180 30 LLR



ATP-7-225 40



ATP-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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 13 grid level positions for increased loading capacity, with 36 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: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V 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)
ATP-7-135-20	19099483	2	A	345	302	162	1342 x 700 x 850
ATP-7-135-20 LR	19099484	2	A	345	302	162	1342 x 700 x 850
ATP-7-180-30	19099485	3	A	453	446	162	1792 x 700 x 850
ATP-7-180-30 LLR	19099486	3	A	453	446	162	1792 x 700 x 850
ATP-7-225-40	19099487	4	A	584	590	162	2242 x 700 x 850
ATP-7-225-40 LRLR	19099488	4	A	584	590	162	2242 x 700 x 850



ATP-7-135 04



ATP-7-180 06



ATP-7-225 08

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 13 grid level positions for increased loading capacity, with 36 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: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V 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)
ATP-7-135-12	19099489	1 - 2 x 1/2	A	345	302	162	1342 x 700 x 850
ATP-7-135-04	19099650	0 - 4 x 1/2	A	345	302	162	1342 x 700 x 850
ATP-7-180-22	19099651	2 - 2 x 1/2	A	453	446	162	1792 x 700 x 850
ATP-7-180-14	19099652	1 - 4 x 1/2	A	453	446	162	1792 x 700 x 850
ATP-7-180-06	19099653	0 - 6 x 1/2	A	453	446	162	1792 x 700 x 850
ATP-7-225-32	19099654	3 - 2 x 1/2	A	584	590	162	2242 x 700 x 850
ATP-7-225-24	19099655	2 - 4 x 1/2	A	584	590	162	2242 x 700 x 850
ATP-7-225-16	19099656	1 - 6 x 1/2	A	584	590	162	2242 x 700 x 850
ATP-7-225-08	19099657	0 - 8 x 1/2	A	584	590	162	2242 x 700 x 850



Storage counters Avantis Line



ATN-7-135 20



ATN-7-180 30



ATN-7-225 40

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 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 (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.
- 13 grid level positions for increased loading capacity, with 36 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 -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ATN-7-135-20	19099658	2	D	2220	302	309	1342 x 700 x 850
ATN-7-135-20 LR	19099659	2	D	2220	302	309	1342 x 700 x 850
ATN-7-180-30	19099660	3	D	2752	446	318	1792 x 700 x 850
ATN-7-180-30 LLR	19099661	3	D	2752	446	318	1792 x 700 x 850
ATN-7-225-40	19099662	4	D	2825	590	361	2242 x 700 x 850
ATN-7-225-40 LRLR	19099663	4	D	2825	590	361	2242 x 700 x 850



ATP-7-135-20 GD



ATP-7-180-30 GD



ATP-7-225-40 GD

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 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.
- 13 grid level positions for increased loading capacity, with 36 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: R600a Hydrocarbon (HC).
- Working temperature of +0 °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)
ATP-7-135-20 GD	19099664	2	B	677	302	169	1342 x 700 x 850
ATP-7-180-30 GD	19099665	3	B	725	446	173	1792 x 700 x 850
ATP-7-225-40 GD	19099666	4	B	934	590	177	2242 x 700 x 850



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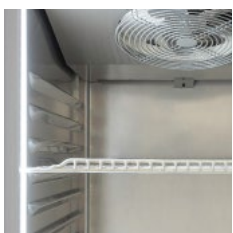
Green cabinets

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/m³) 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



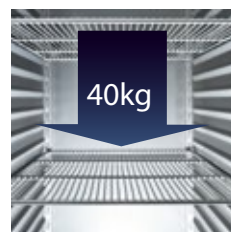
Integrated stainless steel handle

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



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.



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.



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 close 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.





Storage cabinets Green Line



GMCP-701 R



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 optimizes 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 0°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	143	653x800x1996
GMCP-701 R	19072255	1	B	478	572	143	653x800x1996
GMCP-702 L	19072256	2 x 1/2	B	478	572	143	653x800x1996
GMCP-702 R	19072257	2 x 1/2	B	478	572	143	653x800x1996



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 optimizes 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 0°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	182	1318x800x1996
GMCP-1403	19072259	1 + 2 x 1/2	C	854	1144	182	1318x800x1996
GMCP-1404	19072260	4 x 1/2	C	854	1144	182	1318x800x1996



Storage cabinets Green Line



GMCN-701 R



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 optimizes 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 -17 °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	2239	572	326	653x800x1996
GMCN-701 R	19072265	1	D	2239	572	326	653x800x1996
GMCN-702 L	19072266	2 x 1/2	D	2239	572	332	653x800x1996
GMCN-702 R	19072267	2 x 1/2	D	2239	572	332	653x800x1996



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 -17 °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	4720	1144	623	1318x800x1996
GMCN-1403	19072269	1 + 2 x 1/2	E	4720	1144	629	1318x800x1996
GMCN-1404	19072280	4 x 1/2	E	4720	1144	635	1318x800x1996



Storage cabinets Green Line



GCP-701 R



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 0 °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	577	543	185	653 x 842 x 2040
GCP-701 L	19038252	1	C	577	543	185	653 x 842 x 2040
GCP-702 R	19038255	2 x 1/2	C	577	543	185	653 x 842 x 2040
GCP-702 L	19038254	2 x 1/2	C	577	543	185	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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 0 °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	998	1 186	205	1318 x 842 x 2040
GCP-1403	19038182	1 + 2 x 1/2	C	998	1 186	205	1318 x 842 x 2040
GCP-1404	19038183	4 x 1/2	C	998	1 186	205	1318 x 842 x 2040



Storage cabinets Green Line



GCN-701 R



GCN-702 R



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 -17 °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	2336	543	349	653 x 842 x 2040
GCN-701 L	19038257	1	D	2336	543	349	653 x 842 x 2040
GCN-702 R	19038260	2 x 1/2	D	2336	543	355	653 x 842 x 2040
GCN-702 L	19038259	2 x 1/2	D	2336	543	355	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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close 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 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance 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 -17 °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	4580	1 186	630	1318 x 842 x 2040
GCN-1403	19038189	1 + 2 x 1/2	E	4580	1 186	636	1318 x 842 x 2040
GCN-1404	19038190	4 x 1/2	E	4580	1 186	642	1318 x 842 x 2040



Display cabinets Green Line



GMCP-1402 GD



GMCP-701 L GD



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/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close 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 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 0°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 GD	19072261	1	C	765	572	149	653x800x2015
GMCP-701 R GD	19072262	1	C	765	572	149	653x800x2015
GMCP-1402 GD	19072263	2	C	1366	1144	195	1318x800x2015



GCP-1402 GD



GCP-701 R GD

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/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 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 0 °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 GD	19038266	1	B	887	543	191	653 x 842 x 2040
GCP-701 L GD	19038265	1	B	887	543	191	653 x 842 x 2040
GCP-1402 GD	19038198	2	B	1597	1186	218	1318 x 842 x 2040



Display cabinets Green Line



GCN-1402 GD



GCN-701 RGD



FREEZER 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/m³) polyurethane insulation, injected under high pressure.
- Triple-glazed doors insulated by a low thermal emissivity to reduce heat transfer and heated door frame so as to avoid add accumulation.
- 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 close 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.
- 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. 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 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 -17 °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 GD	19098666	1	G	5906	543	627	653 x 842 x 2040
GCN-701 L GD	19098647	1	G	5906	543	627	653 x 842 x 2040
GCN-1402 GD	19099794	2	F	9123	1186	965	1318 x 842 x 2040



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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: of compartment: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	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	230 + 230	653 x 842 x 2040
GCPZ-702/2 L	19059719	2 x 1/2	D	679	261 + 232	230 + 230	653 x 842 x 2040



Dual temperature storage cabinets Green Line



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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: of compartment: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPZ-1402/2	19059720	2	D	985	527 + 527	185 + 185	1318 x 842 x 2040
GCPZ-1403/2	19059721	1 + 2 x 1/2	D	985	527 + 527	185 + 185	1318 x 842 x 2040



GCPMZ-702 R

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 refrigeration and one half door for freezer, each one with independent compressor system.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 0 °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 -17 °C to -21°C in climate Class IV conditions.

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)
GCPMZ-702 HC R	19059711	2 x 1/2	280 + 251	230 + 490	653 x 842 x 2040	230 + 415	1318 x 842 x 2040
GCPMZ-702 HC L	19059715	2 x 1/2	280 + 251	230 + 490	653 x 842 x 2040	230 + 415	1318 x 842 x 2040



Dual temperature storage cabinets Green Line



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 0°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 -17 °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 HC	19059716	2	544 + 544	185 + 369	1318 x 842 x 2040



NEW Green Line - counters

Storage Counters

Refrigerated counters 700mm GN 1/1.....	50
Refrigerated counters 700mm GN 1/1 with drawer....	51
Freezer counters 700mm GN 1/1.....	52

Display Counters

Display counters 700mm GN 1/1.....	53
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NEW Green counters

Features



Reinforced structure

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



Working tops

Heavy-duty 30 mm CFC-free, high density (40kg/m^3) polyurethane injected, and stainless steel constructed working tops with 100 mm high splash-back as standard option. Additional available configurations such without splash-back, without top, with sink and granit top.



Stainless steel telescopic sliding drawers

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



Insulation - 60 mm thickness

60 mm thickness CFC-free, high-density (40kg/m^3) polyurethane insulation ensures an outstanding performance allowing to achieve the best energy efficiency ratios energy saving.



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.



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.



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.



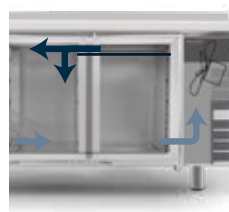
Front breathing

Unit condenser compartment is designed in such a way that absorbs and expels the necessary air to dissipate the heat of the condenser through the front panel itself. Allowing the machine to be embedded without penalizing performance.



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 close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.



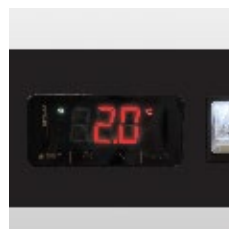
Intelligent Air Circulation System

The location of the evaporator along with an air circulation channel ensure a perfect air-flow which guarantee a homogeneous temperature distribution inside the cooling chamber thus guaranteeing products proper conservation.



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.



Intuitive digital control

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



Storage counters Green Line



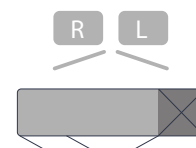
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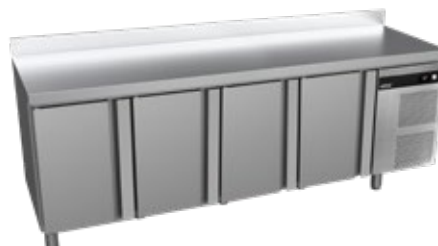
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GGTP-7-180 30



GGTP-7-180 30 LLR



GGTP-7-225 40



GGTP-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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- Pivotable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 13 grid level positions for increased loading capacity, with 36 mm 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 0 °C to +8 °C in climate Class V 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)
GGTP-7-135-20	19097691	2	A	408	258	208	1342 x 700 x 850
GGTP-7-135-20 LR	19099667	2	A	408	258	208	1342 x 700 x 850
GGTP-7-180-30	19097692	3	A	591	403	208	1792 x 700 x 850
GGTP-7-180-30 LLR	19099668	3	A	591	403	208	1792 x 700 x 850
GGTP-7-225-40	19097693	4	B	730	549	208	2242 x 700 x 850
GGTP-7-225-40 LRLR	19099669	4	B	730	549	208	2242 x 700 x 850



GGTP-7-135 04



GGTP-7-180 06



GGTP-7-225 08

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers that avoids dust and dirt collection.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 13 grid level positions for increased loading capacity, with 36 mm 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 0 °C to +8 °C in climate Class V 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)
GGTP-7-135-12	19099670	1 - 2 x 1/2	A	408	258	208	1342 x 700 x 850
GGTP-7-135-04	19099671	0 - 4 x 1/2	A	408	258	208	1342 x 700 x 850
GGTP-7-180-22	19099672	2 - 2 x 1/2	A	591	403	208	1792 x 700 x 850
GGTP-7-180-14	19099673	1 - 4 x 1/2	B	591	403	208	1792 x 700 x 850
GGTP-7-180-06	19099674	0 - 6 x 1/2	B	591	403	208	1792 x 700 x 850
GGTP-7-225-32	19099675	3 - 2 x 1/2	B	730	549	208	2242 x 700 x 850
GGTP-7-225-24	19099676	2 - 4 x 1/2	B	730	549	208	2242 x 700 x 850
GGTP-7-225-16	19099677	1 - 6 x 1/2	B	730	549	208	2242 x 700 x 850
GGTP-7-225-08	19099678	0 - 8 x 1/2	B	730	549	208	2242 x 700 x 850



Storage counters Green Line



GGTN-7-135 20



GGTN-7-180 30



GGTN-7-225 40

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- Pivotable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 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 (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.
- 13 grid level positions for increased loading capacity, with 36 mm 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: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
GGTN-7-135-20	19097694	2	E	2422	258	355	1342 x 700 x 850
GGTN-7-135-20 LR	19099679	2	E	2422	258	355	1342 x 700 x 850
GGTN-7-180-30	19097695	3	D	3003	403	364	1792 x 700 x 850
GGTN-7-180-30 LLR	19099680	3	D	3003	403	364	1792 x 700 x 850
GGTN-7-225-40	19097696	4	D	3083	549	361	2242 x 700 x 850
GGTN-7-225-40 LRLR	19099681	4	D	3083	549	361	2242 x 700 x 850



GGTP-7-135-20 GD



GGTP-7-180-30 GD



GGTP-7-225-40 GD

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.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "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.
- 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.
- 13 grid level positions for increased loading capacity, with 36 mm 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 +0 °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)
GGTP-7-135-20 GD	19099682	2	B	885	258	215	1342 x 700 x 850
GGTP-7-180-30 GD	19099683	3	B	946	403	219	1792 x 700 x 850
GGTP-7-225-40 GD	19099684	4	B	1221	549	223	2242 x 700 x 850



Essenzial Line - cabinets

The Essenzial Asber refrigerated cabinets offer a functional solution for catering professionals, meeting requirements regarding cooling and conserving of food. The range of refrigerated and freezer cabinets is manufactured in high-quality stainless steel. A whole range of finishes and details guarantee high quality storage, easy cleaning and long-lasting service for the catering industries.

Storage cabinets

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Essenzial cabinets

Features



Reinforced structure

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



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.



Isolation

High-density (40 kg/m^3) polyurethane insulation injected under high pressure, 50 mm thickness guarantees exceptional, long-term insulation and energy saving in every Asber cabinet.



Evaporator air circulation

Forced Air Circulation System ensures even temperature throughout the cabinet, guaranteeing the appropriated condition for the products stored in the cabinet.



Height adjustable stainless steel legs

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





Intuitive digital control

Digital thermostat designed for the most demanding users, quickly and easily adjusts the parameters and the desired temperature. Elegant design with touch-sensitive keys, which always control the inside temperature of the unit. Performs and controls automatic defrosting.



Integrated stainless steel handle

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



Removable guiding rails, sturdy wire grids

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



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and close 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.





Storage cabinets Essenzial Line



ECP-701 HC L

R: Right opening
L: Left opening



ECP-702 HC L

R: Right opening
L: Left opening



REFRIGERATOR 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 as an option
- 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.
- 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.
- Equipped with an inside LED light 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 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, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ECP-701 HC R	19060880	1	D	985	596	253	693 x 826 x 2008
ECP-701 HC L	19060879	1	D	985	596	253	693 x 826 x 2008
ECP-702 HC R	19060881	2 x 1/2	D	985	596	253	693 x 826 x 2008
ECP-702 HC L	19060882	2 x 1/2	D	985	596	253	693 x 826 x 2008



ECP-1402 HC



ECP-1403 HC



ECP-1404 HC

REFRIGERATORS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 as an option.
- 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.
- 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.
- Equipped with an inside LED light 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 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, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ECP-1402 HC	19060902	2	E	1737	1301	336	1388 x 826 x 2008
ECP-1403 HC	19060904	1 + 2 x 1/2	E	1737	1301	336	1388 x 826 x 2008
ECP-1404 HC	19060906	4 x 1/2	E	1737	1301	336	1388 x 826 x 2008



Storage cabinets Essenzial Line



ECN-701 HC L

R: Right opening
L: Left opening



ECN-702 HC L

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.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 as an option
- 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.
- 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.
- Equipped with an inside LED light 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 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, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
ECN-701 HC R	19060872	1	D	2433	596	372	693 x 826 x 2008
ECN-701 HC L	19060871	1	D	2433	596	372	693 x 826 x 2008
ECN-702 HC R	19060874	2 x 1/2	D	2433	596	378	693 x 826 x 2008
ECN-702 HC L	19060875	2 x 1/2	D	2433	596	378	693 x 826 x 2008



ECN-1402 HC



ECN-1403 HC



ECN-1404 HC

FREEZERS 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 as an option
- 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.
- 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.
- Equipped with an inside LED light 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 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, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
ECN-1402 HC	19060876	2	E	4623	1301	630	1388 x 826 x 2008
ECN-1403 HC	19060877	1 + 2 x 1/2	E	4623	1301	636	1388 x 826 x 2008
ECN-1404 HC	19060878	4 x 1/2	E	4623	1301	642	1388 x 826 x 2008



Storage cabinets Essenzial Line



ECP-601 HC L

R: Right opening
L: Left opening



ECP-602 HC L

R: Right opening
L: Left opening



REFRIGERATORS 600L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 as an option
- 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 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ECP-601 HC R	19060963	1	D	923	506	253	693 x 726 x 2067
ECP-601 HC L	19060972	1	D	923	506	253	693 x 726 x 2067
ECP-602 HC R	19060976	2 x 1/2	D	923	506	253	693 x 726 x 2067
ECP-602 HC L	19060978	2 x 1/2	D	923	506	253	693 x 726 x 2067



ECP-1202 HC



ECP-1203 HC



ECP-1204 HC

REFRIGERATORS 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- Equipped with a door lock in full door models as an option
- 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 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance 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 0°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)
ECP-1202 HC	19060992	2	E	1727	1109	336	1388 x 726 x 2067
ECP-1203 HC	19060993	1 + 2 x 1/2	E	1727	1109	336	1388 x 726 x 2067
ECP-1204 HC	19060994	4 x 1/2	E	1727	1109	336	1388 x 726 x 2067



Storage cabinets Essenzial Line



ECN-601 L

R: Right opening
L: Left opening



ECN-602 L

R: Right opening
L: Left opening



FREEZERS 600L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 as an option.
- 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 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
ECN-601 HC R	19060940	1	D	2485	506	372	693 x 726 x 2067
ECN-601 HC L	19060950	1	D	2485	506	372	693 x 726 x 2067
ECN-602 HC R	19060952	2 x 1/2	D	2485	506	378	693 x 726 x 2067
ECN-602 HC L	19060953	2 x 1/2	D	2485	506	378	693 x 726 x 2067



ECN-1202 HC



ECN-1203 HC



ECN-1204 HC

FREEZERS 1200L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- Equipped with a door lock in full door models as an option
- 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 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance 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 -17 °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)
ECN-1202 HC	19060954	2	E	4997	1109	630	1388 x 726 x 2067
ECN-1203 HC	19060956	1 + 2 x 1/2	E	4997	1109	636	1388 x 726 x 2067
ECN-1204 HC	19060957	4 x 1/2	E	4997	1109	642	1388 x 726 x 2067



Display cabinets Essenzial Line



ECP-1402 HC GD



ECP-701 HC R GD

R: Right opening
L: Left opening



REFRIGERATED DISPLAYS 700 - 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock as an option.
- 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.
- 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.
- Equipped with an inside LED light 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 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, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ECP-701 HC R GD	19078015	1	C	1576	596	253	693 x 826 x 2008
ECP-701 HC L GD	19078016	1	C	1576	596	253	693 x 826 x 2008
ECP-1402 HC GD	19078017	2	D	2779	1301	336	1388 x 826 x 2008



ECP-1202 HC GD



ECP-601 HC L GD



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/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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.
- Equipped with an inside LED light as an option.
- 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 70 mm distance among them.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0°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)
ECP-601 HC R GD	19099795	1	C	1477	506	253	693 x 726 x 2067
ECP-601 HC L GD	19099796	1	C	1477	506	253	693 x 726 x 2067
ECP-1202 HC GD	19099797	2	D	2763	1109	336	1388 x 726 x 2067



Dual temperature storage cabinets Essenzial Line



COMBI REFRIGERATOR / REFRIGERATOR 700L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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: R290a Hydrocarbon (HC).
- Working temperature: of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-702/2 HC R	19060886	1	D	679	0	566	693 x 826 x 2008
ECP-702/2 HC L	19060887	2 x 1/2	D	679	0	566	693 x 826 x 2008



ECP-1402/2



ECP-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.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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.
- 18 grid level positions for increase loading capacity, with 70 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: R290 Hydrocarbon (HC).
- Working temperature: of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1402/2 HC	19060908	2	D	926	1052	506	1388 x 826 x 2008
ECP-1403/2 HC	19060909	1 + 2 x 1/2	D	926	1052	506	1388 x 826 x 2008



Dual temperature storage cabinets Essenzial Line



R: Right opening
L: Left opening



ECPM-702 HC L

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 refrigeration and one half door for freezer, each one with independent compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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.
- Supply voltage: 230 V 1+N - 50 Hz.

REFRIGERATED COMPARTMENT:

- 7 grid level positions in each compartment for increased loading capacity, with 70 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 0 °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 -17 °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)
ECPM-702 HC R	19099804	2 x 1/2	D	253 + 415	693 x 826 x 2008
ECPM-702 HC L	19099805	2 x 1/2	D	253 + 415	693 x 826 x 2008



ECPM-1403 HC



ECPM-1404 HC



ECPN-1402/2 HC

COMBI REFRIGERATOR / FREEZER 1400L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a separated frozen compartment with own compressor system. For ECPN-1402/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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.
- Supply voltage: 230 V 1+N - 50 Hz.

REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 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 and 1 grid per 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 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 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 -17 °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)
ECPM-1403 HC	19079589	1 + 2 x 1/2	944 + 295	253 + 435	1388 x 826 x 2008
ECPM-1404 HC	19099798	4 x 1/2	940 + 295	253 + 441	1388 x 826 x 2008
ECPN-1402/2 HC	19060870	2	610 + 610	253 + 369	1388 x 826 x 2008



Dual temperature storage cabinets Essenzial Line



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 refrigeration and one half door for freezer, each one with independent compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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 70 mm distance 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 0 °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 -17 °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)
ECPM-602 HC R	19099806	2 x 1/2	263 + 239	253 + 415	693 x 726 x 2067
ECPM-602 HC L	19099807	2 x 1/2	263 + 239	253 + 415	693 x 726 x 2067



ECPM-1203



ECPM-1204



ECPN-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 ECPM-1202/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm distance 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 mm distance 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 -17 °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)
ECPM-1203 HC	19073555	1 + 2 x 1/2	944 + 295	253 + 375	1388 x 726 x 2067
ECPM-1204 HC	19099799	4 x 1/2	940 + 295	253 + 381	1388 x 726 x 2067
ECPN-1202/2 HC	19060939	2	521 + 521	253 + 369	1388 x 726 x 2067



Bakery cabinets Essenzial Line



ECPB-701 L

R: Right opening
L: Left opening



BAKERY REFRIGERATED CABINETS AND FREEZERS EURONORM (400X600)

- Specially manufactured in high-quality stainless steel for professional bakery applications, featuring a very robust design, perfect finishing and interior dimensions to house pastry trays.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock as optional.
- 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 distance among them
- Equipped with 3 grids 600x400 mm, ideal to be used in bakery applications.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0°C to +8°C for refrigeration and -16°C to -21°C in freezing 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)
ECPB-701 HC R	19060898	1	E	936	582	253	760 x 729 x 2006
ECPB-701 HC L	19060901	1	E	936	582	253	760 x 729 x 2006
ECNB-701 HC R	19099801	1	E	2433	582	378	760 x 729 x 2006
ECNB-701 HC L	19099802	1	E	2433	582	378	760 x 729 x 2006



ECF-601 R

R: Right opening
L: Left opening



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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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)
ECF-601 HC R	19060758	1	582	245	760 x 729 x 2006
ECF-601 HC L	19060759	1	582	245	760 x 729 x 2006



Essenzial Line - counters

Storage counters

Refrigerated counters 700mm GN 1/1	80
Refrigerated counters 700mm GN 1/1 with sink.....	81
Refrigerated counters 700mm GN 1/1 with drawers.....	82
Refrigerated counters 700mm GN 1/1 – 600 mm high.....	83
Remote refrigerated counters 700mm GN 1/1	84
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Freezer counters 700mm GN 1/1 with sink.....	87
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Countertop displays	108
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Essenzial counters

Features



Reinforced structure

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



Working tops

Heavy-duty stainless steel 50 mm working tops with 100 mm 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/m³) 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 and 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.



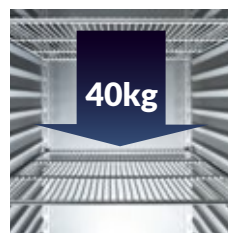
Stainless steel telescopic sliding drawers

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



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.



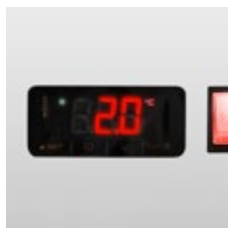
Removable guiding rails, sturdy wire grids

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.



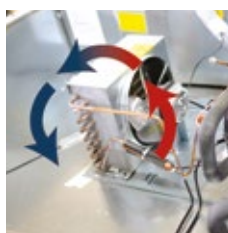
Intuitive digital control

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



High efficiency components

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



Refrigerated built-in ingredient containers

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



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.



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.





Storage counters Essenzial Line



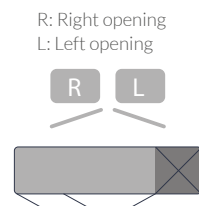
ETP-7-135-20 HC



ETP-7-135-20 HC LR



ETP-7-180-30 HC



ETP-7-180-30 HC LLR



ETP-7-225-40 HC



ETP-7-225-40 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-7-135-20 HC	19061252	2	C	1019	274	253	1342 x 700 x 850
ETP-7-135-20 HC LR	19099685	2	C	1019	274	253	1342 x 700 x 850
ETP-7-180-30 HC	19061258	3	C	1119	428	253	1792 x 700 x 850
ETP-7-180-30 HC LLR	19099686	3	C	1119	428	253	1792 x 700 x 850
ETP-7-225-40 HC	19061265	4	D	1746	581	336	2242 x 700 x 850
ETP-7-225-40 HC LRLR	19099687	4	D	1746	581	336	2242 x 700 x 850



ETP-7-135-20 HC S



ETP-7-180-30 HC S



ETP-7-225-40 HC 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 50 mm 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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-7-135-20 HC S	19099688	2	C	1019	274	253	1342 x 700 x 850
ETP-7-180-30 HC S	19099689	3	C	1119	428	253	1792 x 700 x 850
ETP-7-225-40 HC S	19099690	4	D	1746	581	336	2242 x 700 x 850



Storage counters Essenzial Line



ETP-7-180 06 HC



ETP-7-135 12 HC



ETP-7-180 22 HC

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-7-135-12 HC	19099691	1 - 2 x 1/2	C	1019	274	253	1342 x 700 x 850
ETP-7-135-13 HC	19102205	1 - 3 x 1/3	C	1019	274	253	1342x 700 x 850
ETP-7-135-04 HC	19099692	0 - 4 x 1/2	C	1019	274	253	1342 x 700 x 850
ETP-7-135-05 HC	19102206	2 x 1/2 - 3 x 1/3	C	1019	274	253	1342 x 700 x 850
ETP-7-180-22 HC	19099693	2 - 2 x 1/2	C	1119	428	253	1792 x 700 x 850
ETP-7-180-23 HC	19102207	2 - 3 x 1/3	C	1119	428	253	1792 x 700 x 850
ETP-7-180-14 HC	19099694	1 - 4 x 1/2	C	1119	428	253	1792 x 700 x 850
ETP-7-180-16 HC	19102208	1 - 6 x 1/3	D	1119	428	253	1792 x 700 x 850
ETP-7-180-06 HC	19099695	0 - 6 x 1/2	D	1119	428	253	1792 x 700 x 850
ETP-7-180-08 HC	19102209	2 x 1/2 - 6 x 1/3	D	1119	428	253	1792 x 700 x 850
ETP-7-225-32 HC	19099696	3 - 2 x 1/2	D	1746	581	336	2242 x 700 x 850
ETP-7-225-33 HC	19102220	3 - 3 x 1/3	D	1746	581	336	2242 x 700 x 850
ETP-7-225-24 HC	19099697	2 - 4 x 1/2	D	1746	581	336	2242 x 700 x 850
ETP-7-225-26 HC	19102221	2 - 6 x 1/3	D	1746	581	336	2242 x 700 x 850
ETP-7-225-16 HC	19099698	1 - 6 x 1/2	D	1746	581	336	2242 x 700 x 850
ETP-7-225-19 HC	19102222	1 - 9 x 1/3	D	1746	581	336	2242 x 700 x 850
ETP-7-225-08 HC	19099699	0 - 8 x 1/2	D	1746	581	336	2242 x 700 x 850
ETP-7-225-011 HC	19102223	2 x 1/2 - 9 x 1/3	D	1746	581	336	2242 x 700 x 850



ETPB-135 HC



ETPB-180 HC



ETPB-180 05 HC



ETPB-180-30 HC

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 50 mm working top without splash-back.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 200 mm deep and the usable height is 250 mm.
- Suitable for containers GN 1/1 of 100 and 200 mm depth.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETPB-135 HC	19061197	2 x 2/3	D	1194	177	253	1342 x 700 x 584
ETPB-180 HC	19061198	3 x 2/3	D	1194	277	253	1792 x 700 x 584
ETPB-225 HC	19061210	4 x 2/3	D	1635	377	336	2242 x 700 x 584
ETPB-135-03 HC	19099703	2 x 1/3 + 1 x 2/3	D	1194	177	253	1342 x 700 x 584
ETPB-180-05 HC	19099704	4 x 1/3 + 1 x 2/3	D	1194	277	253	1792 x 700 x 584
ETPB-225-07 HC	19099705	6 x 1/3 + 1 x 2/3	D	1635	377	336	2242 x 700 x 584
ETPB-135-20 HC	19099706	2	D	1194	177	253	1342 x 700 x 584
ETPB-180-30 HC	19099707	3	D	1194	277	253	1792 x 700 x 584
ETPB-225-40 HC	19099708	4	D	1635	377	336	2242 x 700 x 584



Storage counters Essenzial Line



ETP-7-102 20 HC R



ETP-7-147 30 HC R



ETP-7-192 40 HC 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 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 70 mm 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.
- Working temperature of 0 °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)
ETP-7-102-20 R HC	19099752	2	274	32	1042 x 700 x 850
ETP-7-147-30 R HC	19099753	3	428	32	1492 x 700 x 850
ETP-7-192-40 R HC	19099754	4	581	32	1942 x 700 x 850



ETP-7-147-06 HC R



ETP-7-102-12 HC R



ETP-7-147-14 HC R



ETP-7-192-16 HC 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 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm 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.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50/60 Hz.

Model	Reference	Door-Drawer No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-12 R HC	19099755	1 - 2 x 1/2	274	32	1042 x 700 x 850
ETP-7-102-04 R HC	19099756	0 - 4 x 1/2	274	32	1042 x 700 x 850
ETP-7-147-22 R HC	19099757	2 - 2 x 1/2	428	32	1492 x 700 x 850
ETP-7-147-14 R HC	19099758	1 - 4 x 1/2	428	32	1492 x 700 x 850
ETP-7-147-06 R HC	19099759	0 - 6 x 1/2	428	32	1492 x 700 x 850
ETP-7-192-32 R HC	19099760	3 - 2 x 1/2	581	32	1942 x 700 x 850
ETP-7-192-24 R HC	19099761	2 - 4 x 1/2	581	32	1942 x 700 x 850
ETP-7-192-16 R HC	19099762	1 - 6 x 1/2	581	32	1942 x 700 x 850
ETP-7-192-08 R HC	19099763	0 - 8 x 1/2	581	32	1942 x 700 x 850



Storage counters Essenzial Line

R: Right opening
L: Left opening



ETN-7-135-20 HC



ETN-7-180-30 HC



ETN-7-135-20 HC LR



ETN-7-180-30 LLR HC

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
ETN-7-135-20 HC	19061335	2	E	2644	274	370	1342 x 700 x 850
ETN-7-135-20 HC LR	19099709	2	E	2644	274	370	1342 x 700 x 850
ETN-7-180-30 HC	19061336	3	E	2901	428	379	1792 x 700 x 850
ETN-7-180-30 HC LLR	19099710	3	E	2901	428	379	1792 x 700 x 850



ETN-7-135-20 HC S



ETN-7-180-30 HC 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 50 mm working top with a sink bowl of 330x 330x 200 mm 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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of -17 °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)
ETN-7-135-20 HC S	19099711	2	E	2644	274	370	1342 x 700 x 850
ETN-7-180-30 HC S	19099712	3	E	2901	428	379	1792 x 700 x 850



Storage counters Essenzial Line



ETN-7-102 20 HC R



ETN-7-147 30 HC R



ETN-7-192 40 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 70 mm 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.
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-102-20 R HC	19099764	2	274	415	1042 x 700 x 850
ETN-7-147-30 R HC	19099765	3	428	424	1492 x 700 x 850
ETN-7-192-40 R HC	19099766	4	581	433	1942 x 700 x 850



ETP-6-150 20 HC



ETP-6-150 20 HC LR



ETP-6-200-30 HC

R: Right opening
L: Left opening



ETP-6-200-30 HC LLR



ETP-6-250 40 HC



ETP-6-250 40 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-150-20 HC	19061221	2	C	1019	268	253	1492 x 600 x 850
ETP-6-150-20 HC LR	19099713	2	C	1019	268	253	1492 x 600 x 850
ETP-6-200-30 HC	19061242	3	C	1119	416	253	2017 x 600 x 850
ETP-6-200-30 HC LLR	19099714	3	C	1119	416	253	2017 x 600 x 850
ETP-6-250-40 HC	19061247	4	D	1804	564	336	2542 x 600 x 850
ETP-6-250-40 HC LRLR	19099715	4	D	1804	564	336	2542 x 600 x 850



Storage counters Essenzial Line



ETP-6-150 20 HC S



ETP-6-200-30 HC S



ETP-6-250 40 HC 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 50 mm 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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-150-20 HC S	19099716	2	C	1019	268	253	1492 x 600 x 850
ETP-6-200-30 HC S	19099717	3	C	1119	416	253	2017 x 600 x 850
ETP-6-250-40 HC S	19099718	4	D	1804	564	336	2542 x 600 x 850



ETP-6-200 06 HC



ETP-6-150 12 HC



ETP-6-200 22 HC



ETP-6-250 24 HC

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-150-12 HC	19099719	1 - 2 x 1/2	C	1019	268	253	1492 x 600 x 850
ETP-6-150-04 HC	19099720	0 - 4 x 1/2	C	1019	268	253	1492 x 600 x 850
ETP-6-200-22 HC	19099721	2 - 2 x 1/2	C	1119	416	253	2017 x 600 x 850
ETP-6-200-14 HC	19099722	1 - 4 x 1/2	C	1119	416	253	2017 x 600 x 850
ETP-6-200-06 HC	19099723	0 - 6 x 1/2	D	1119	416	253	2017 x 600 x 850
ETP-6-250-32 HC	19099724	3 - 2 x 1/2	D	1804	564	336	2542 x 600 x 850
ETP-6-250-24 HC	19099725	2 - 4 x 1/2	D	1804	564	336	2542 x 600 x 850
ETP-6-250-16 HC	19099726	1 - 6 x 1/2	D	1804	564	336	2542 x 600 x 850
ETP-6-250-08 HC	19099727	0 - 8 x 1/2	D	1804	564	336	2542 x 600 x 850



Storage counters Essenzial Line



ETP-6-117 20 HC R



ETP-6-169 30 HC R



ETP-6-222 40 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-117-20 R HC	19099767	2	268	32	1192 x 600 x 850
ETP-6-169-30 R HC	19099768	3	416	32	1717 x 600 x 850
ETP-6-222-40 R HC	19099769	4	564	32	2242 x 600 x 850



ETP-6-169 06 R HC



ETP-6-117 12 R HC



ETP-6-169 14 R HC



ETP-6-222 16 R HC

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 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-117-12 R HC	19099770	1 - 2 x 1/2	268	32	1192 x 600 x 850
ETP-6-117-04 R HC	19099771	0 - 4 x 1/2	268	32	1192 x 600 x 850
ETP-6-169-22 R HC	19099772	2 - 2 x 1/2	416	32	1717 x 600 x 850
ETP-6-169-14 R HC	19099773	1 - 4 x 1/2	416	32	1717 x 600 x 850
ETP-6-169-06 R HC	19099774	0 - 6 x 1/2	416	32	1717 x 600 x 850
ETP-6-222-32 R HC	19099775	3 - 2 x 1/2	564	32	2242 x 600 x 850
ETP-6-222-24 R HC	19099776	2 - 4 x 1/2	564	32	2242 x 600 x 850
ETP-6-222-16 R HC	19099777	1 - 6 x 1/2	564	32	2242 x 600 x 850
ETP-6-222-08 R HC	19099778	0 - 8 x 1/2	564	32	2242 x 600 x 850



Storage counters Essenzial Line



ETN-6-150 20 HC



ETN-6-150 20 HC LR



ETN-6-200-30 HC



ETN-6-200-30 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290a Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.
- Customized freezer 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)
ETN-6-150-20 HC	19061337	2	E	2644	268	370	1492 x 600 x 850
ETN-6-150-20 HC LR	19099728	2	E	2644	268	370	1492 x 600 x 850
ETN-6-200-30 HC	19061338	3	E	2901	416	379	2017 x 600 x 850
ETN-6-200-30 HC LLR	19099729	3	E	2901	416	379	2017 x 600 x 850



ETN-6-150-20 HC S



ETN-6-200-30 HC 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 50 mm working top with a sink bowl of 330x 330x 200 mm 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/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.
- Customized freezer 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)
ETN-6-150-20 HC S	19099730	2	E	2644	268	370	1492 x 600 x 850
ETN-6-200-30 HC S	19099731	3	E	2901	416	379	2017 x 600 x 850



Storage counters Essenzial Line



ETN-6-117 20 HC R



ETN-6-169 30 HC R



ETN-6-222 40 HC 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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Working temperature of -17 °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)
ETN-6-117-20 R HC	19099779	2	268	415	1192 x 600 x 850
ETN-6-169-30 R HC	19099780	3	416	424	1717 x 600 x 850
ETN-6-222-40 R HC	19099781	4	564	433	2242 x 600 x 850



ETP-8-150-20 HC



ETP-8-200-30 HC



ETP-8-250-40 HC

REFRIGERATED COUNTERS 800MM EURONORM (400X600)

- 800 mm depth storage counter, specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (125 mm - 200 mm) to enable convenient cleaning.
- 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 70 mm 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.
- 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-8-150-20 HC	19099221	2	D	1477	372	253	1492 x 800 x 850
ETP-8-200-30 HC	19099222	3	D	1723	588	253	2017 x 800 x 850
ETP-8-250-40 HC	19099223	4	D	2442	804	336	2542 x 800 x 850



Display counters Essenzial Line



ETP-7-135-20 HC GD



ETP-7-180-30 HC GD



ETP-7-225-40 HC GD

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-7-135-20 GD	19099732	2	C	1630	274	253	1342 x 700 x 850
ETP-7-180-30 GD	19099733	3	C	1790	428	253	1792 x 700 x 850
ETP-7-225-40 GD	19099734	4	E	3070	581	336	2242 x 700 x 850



ETP-7-102-20 HC R GD



ETP-7-147-30 HC R GD



ETP-7-192-40 HC R GD

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 70 mm 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.
- Working temperature of 0 °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)
ETP-7-102-20 R GD HC	19099782	2	274	32	1042 x 700 x 850
ETP-7-147-30 R GD HC	19099783	3	428	32	1492 x 700 x 850
ETP-7-192-40 R GD HC	19099784	4	581	32	1942 x 700 x 850



Display counters Essenzial Line



ETP-6-150-20 HC GD



ETP-6-200-30 HC GD



ETP-6-250-40 HC GD

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-6-150-20 GD	19099735	2	C	1630	268	253	1492 x 600 x 850
ETP-6-200-30 GD	19099736	3	C	1790	416	253	2017 x 600 x 850
ETP-6-250-40 GD	19099737	4	D	3070	564	336	2542 x 600 x 850



ETP-6-117-20 HC R GD



ETP-6-169-30 HC R GD



ETP-6-222-40 HC R GD

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 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close 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 70 mm 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.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors.
- Working temperature of 0 °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)
ETP-6-117-20 R GD HC	19099785	2	268	32	1192 x 600 x 850
ETP-6-169-30 R GD HC	19099786	3	416	32	1717 x 600 x 850
ETP-6-222-40 R GD HC	19099787	4	564	32	2242 x 600 x 850



Preparation counters Essenzial Line



ETP-7-135-20 HC GR



ETP-7-180-30 HC GR



ETP-7-225-40 HC GR



ETP-7-180 HC GR+ GV-180

R: Right opening
L: Left opening



REFRIGERATED COUNTERS 700MM GN 1/1 WITH GRANIT TOP

- 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 30 mm granite working top with side and rear splash-back of 120 mm high, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-7-135-20 HC GR	19099831	2	C	1019	274	253	1342 x 700 x 850
ETP-7-180-30 HC GR	19099832	3	C	1119	428	253	1792 x 700 x 850
ETP-7-225-40 HC GR	19099833	4	D	1746	581	336	2242 x 700 x 850



ETP-8-150-20 HC GR



ETP-8-150-20 HC GR



ETP-8-200-24 HC GR



ETP-8-200-30 LLR HC GR



ETP-8-200-27 HC GR



ETP-8-250-40 LRLR HC GR



ETP-8-250-27 HC GR + GV-250

REFRIGERATED COUNTERS 800MM EURONORM (400X600) WITH GRANIT TOP

- 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 30 mm granite working top with side splash-back from 150 mm to 250 mm high and rear splash-back of 250 mm high, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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 70 mm 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.
- 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETP-8-150-20 HC GR	19099738	2 - 0	D	1477	372	253	1492 x 800 x 850
ETP-8-150-20 HC LR GR	19099739	2 - 0	D	1477	372	253	1492 x 800 x 850
ETP-8-200-27 HC GR	19099740	2 - 7	D	1477	372	253	2017 x 800 x 850
ETP-8-200-27 HC LR GR	19099741	2 - 7	D	1477	372	253	2017 x 800 x 850
ETP-8-200-24 HC GR	19099742	2 - 4	D	1477	372	253	2017 x 800 x 850
ETP-8-200-24 HC LR GR	19099743	2 - 4	D	1477	372	253	2017 x 800 x 850
ETP-8-200-30 HC GR	19099744	3 - 0	D	1723	588	253	2017 x 800 x 850
ETP-8-200-30 HC LLR GR	19099745	3 - 0	D	1723	588	253	2017 x 800 x 850
ETP-8-250-37 HC GR	19099746	3 - 7	D	1723	588	253	2542 x 800 x 850
ETP-8-250-37 HC LLR GR	19099747	3 - 7	D	1723	588	253	2542 x 800 x 850
ETP-8-250-34 HC GR	19099748	3 - 4	D	1723	588	253	2542 x 800 x 850
ETP-8-250-34 HC LLR GR	19099749	3 - 4	D	1723	588	253	2542 x 800 x 850
ETP-8-250-40 HC GR	19099750	4 - 0	E	2442	804	336	2542 x 800 x 850



Preparation counters Essenzial Line



ETPZ-135 HC



ETPZ-135-04 HC



ETPZ-180 HC



ETPZ-180-06 HC

REFRIGERATED COUNTERS 700MM FOR PIZZA 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 50 mm working top with built-in neutral unit designed to house 8 or 10 containers GN 1/4 (ETPZ-135 and ETPZ-180) of maximum 100 mm depth (not included).
- Containers are refrigerated by being in contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)	Containers Q.	Connection Power (W)	External W x D x H dimensions (mm)
ETPZ-135 HC	19040196	2	274	8	307	1342 x 700 x 1050
ETPZ-135-12 HC	19077621	1 - 2 x 1/2	274	8	307	1342 x 700 x 1050
ETPZ-135-04 HC	19077622	0 - 4 x 1/2	274	8	307	1342 x 700 x 1050
ETPZ-180 HC	19040197	3	428	10	443	1792 x 700 x 1050
ETPZ-180-14 HC	19077624	1 - 4 x 1/2	428	10	443	1792 x 700 x 1050
ETPZ-180-22 HC	19077625	2 - 2 x 1/2	428	10	443	1792 x 700 x 1050
ETPZ-180-06 HC	19077627	0 - 6 x 1/2	428	10	443	1792 x 700 x 1050



ETPZ-150 HC



ETPZ-200 HC

REFRIGERATED COUNTERS 800MM FOR PIZZA 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 compact pizza preparation station.
- Heavy-duty stainless steel 50 mm working top with built-in neutral unit designed to house GN1/4 or GN 1/3 containers maximum 100 mm depth (not included).
- Containers are refrigerated by being in contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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 70 mm 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 EN 600x400; equipped with compatible rails.
- Equipped with 1 grid 400x600 mm and 2 sets of guides per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

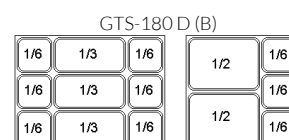
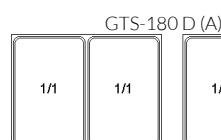
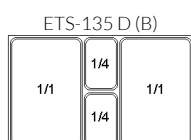
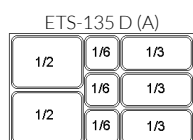
Model	Reference	Door No	Gross volume (l)	Containers Q.	Connection Power (W)	External W x D x H dimensions (mm)
ETPZ-8-150 HC GN1/3	19097583	2	372	9	372	1492 x 800 x 1057
ETPZ-8-200 HC GN1/3	19097270	3	588	12	417	2017 x 800 x 1057
ETPZ-8-150 HC GN1/4	19098281	2	372	8	372	1492 x 800 x 1057
ETPZ-8-200 HC GN1/4	19098284	3	588	9	417	2017 x 800 x 1057



Preparation counters Essenzial Line



ETS-135 HC



REFRIGERATED COUNTERS 700MM FOR 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 salad/sandwich preparation station.
- Heavy-duty stainless steel 50 mm 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°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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 70 mm 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °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)
ETS-135 HC	19061374	2	274	285	1342 x 700 x 900
ETS-135 HC LR	19099940	2	274	285	1342 x 700 x 900
ETS-180 HC	19061375	3	428	421	1792 x 700 x 900
ETS-180 HC LLR	19099941	3	428	421	1792 x 700 x 900



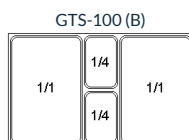
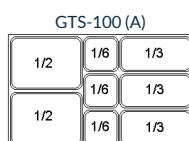
ETS-100 HC SP



ETS-100 HC



ETS-100 HC GR



SALADETTES GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact salad/sandwich preparation station.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and 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 close 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.
- 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 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: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

ETS-100 SP MODEL:

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

ETS-100 MODEL:

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

ETS-100 G MODEL:

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

Model	Reference	Door No	Gross volume (l)	External W x D x H dimensions (mm)
ETS-100 HC SP	19061376	2	267	254
ETS-100 HC	19061377	2	267	254
ETS-100 HC GR	19061380	2	267	254



Countertop displays Essenzial Line



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 Essenzial Line 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



Blast chillers

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Blast chillers

why use a blast chiller?

1. Hygiene and safety

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.

The most dangerous thermal threshold is between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated.

Blast chilling means lowering the temperature in the centre of the product from +90°C to +3°C as quickly as possible, and in any case within 90 minutes.

The critical temperature range between +65 °C and +3 °C, where the highest bacterial proliferation occurs, is thus passed through so quickly that food safety is not affected.

Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time.

The quality of the food is not affected and the product can be stored up to a couple of months.

2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 days. If frozen, product duration can extend to several months.

Advance planning allows for significant improvements in the purchase of raw ingredients and the organization of work in the kitchen, with additional advantages in terms of hygiene, the organoleptic quality of products and menu variety.

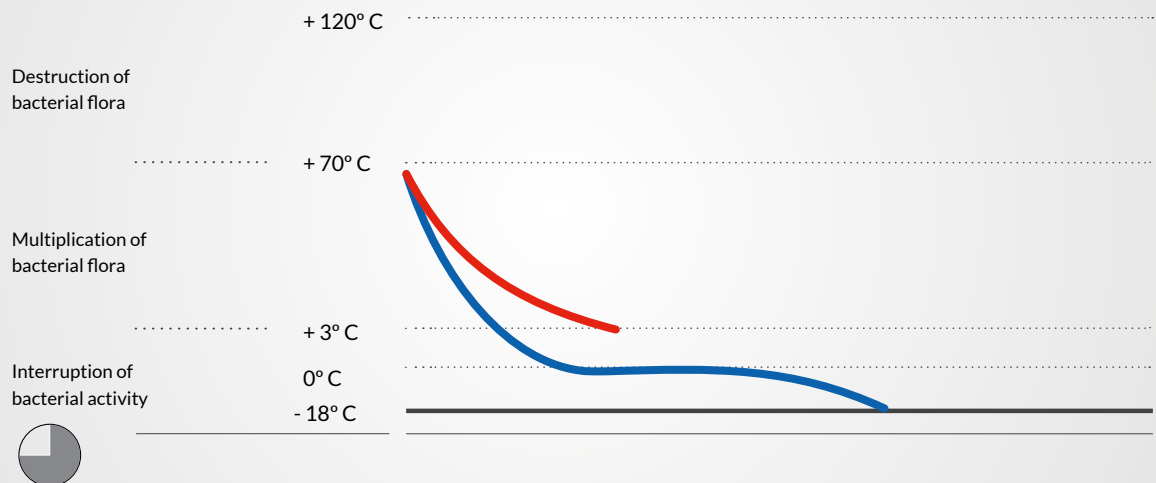
3. Time savings

The advance preparation of foods and blast chilling of a large quantity of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes.

The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.

Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

TEMPERATURE Bacterial Activity



4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation. Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time.

Our blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.

5. Applications

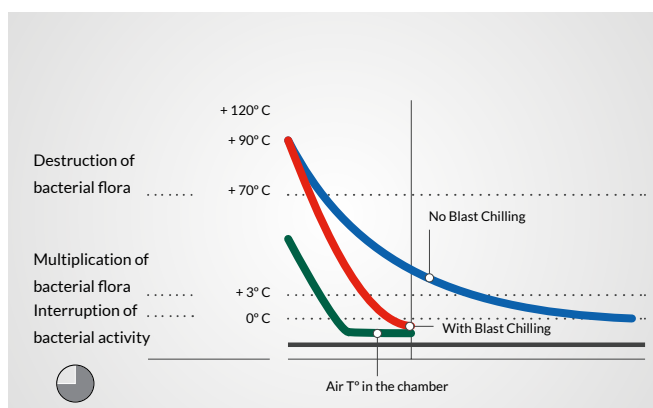
This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets.

It also allows shops which prepare food, catering companies and delicatessens to offer their customers well-presented dishes which are ready to eat.

CYCLE DESCRIPTION

Blast chilling

The blast chilling cycle takes the temperature of food from +90°C to a temperature of +3°C in the heart of the product in less than 90 minutes. After the process, the product can be stored between 0°C and +5°C depending on the appropriate value of storage.



Blast chilling.

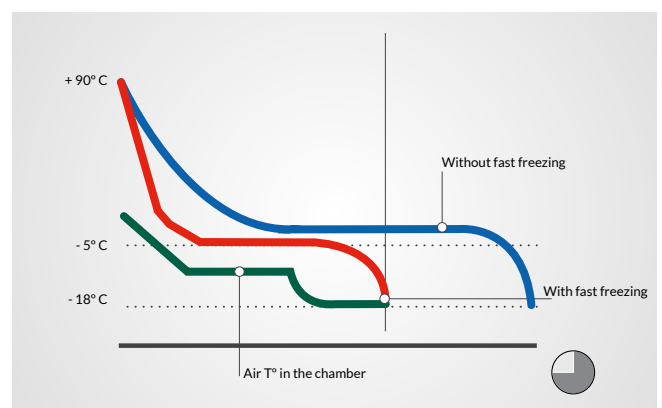
6. Other advantages

Blast chillers optimize stock management, given that they permit:

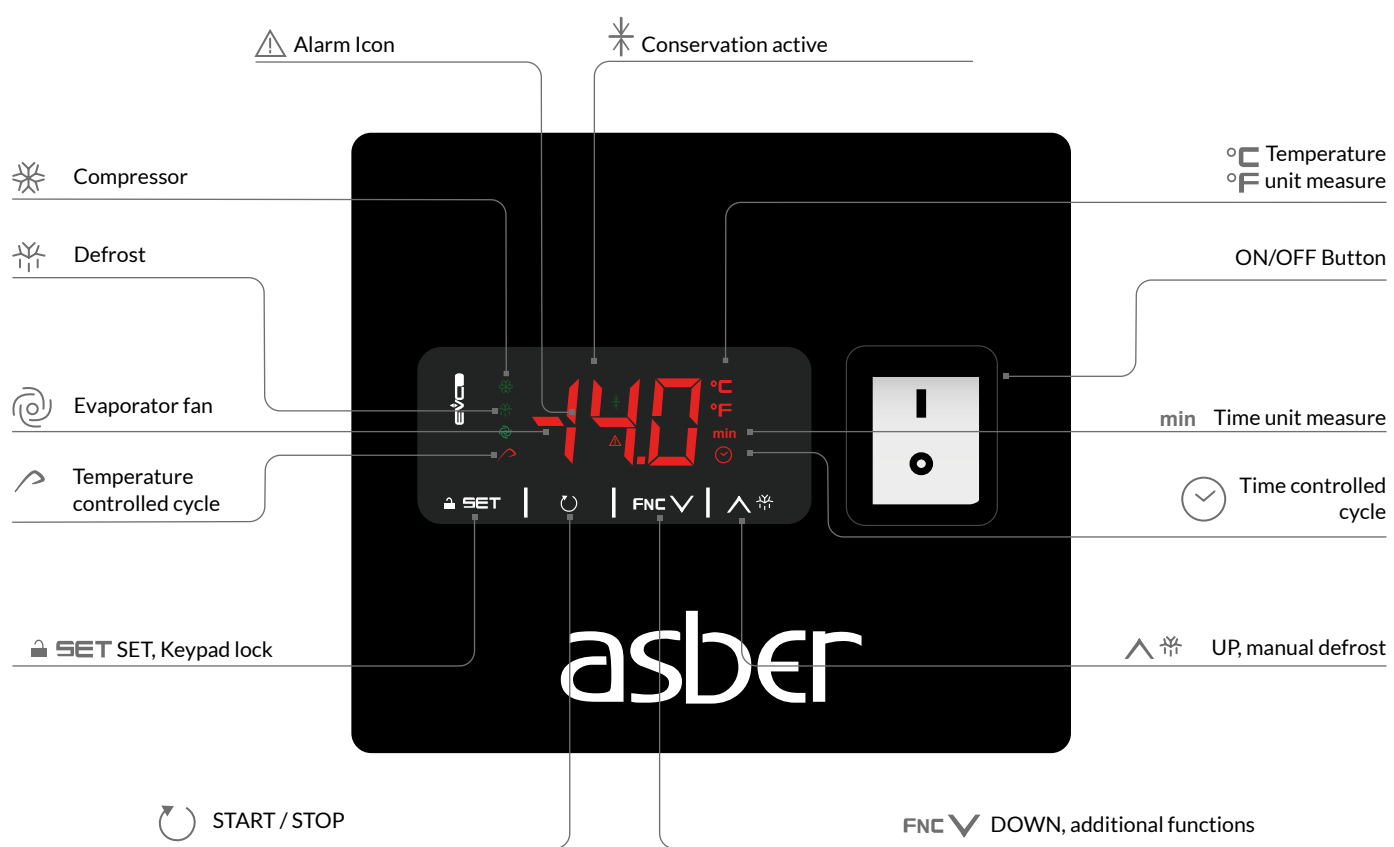
- a) Reductions in lost weight due to the natural evaporation of moisture from cooked food
- b) Larger food purchases at better prices, thereby improving kitchen stock organisation
- c) Organisation of storage, so that you never run out of stock
- d) Drastic reductions in waste and unused food

Fast freezing

The fast-freezing cycle takes the temperature of food from +90°C to a temperature of -18°C in the heart of the product in less than 4 hours. After the process, the product can be stored between -18°C and -25°C depending on the appropriate value of storage.



Fast freezing.





EBC-03



EBC-05



EBC-08

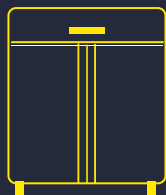


EBC-10

BLAST CHILLER B-LINE

- Intuitive electronically-controlled blast chillers-fast freezers.
Chilling cycle: +90° to +3 °C in 90 minutes.
Freezing cycle: +90° to -18 °C in 240 minutes.
- Cycles can be controlled by time or by temperature according to the reading of the temperature probe inside the product. If no probe is in use, time control is applied automatically.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- Internal and external construction entirely made from high quality stainless steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m³) polyurethane insulation, injected under high pressure.
(Except in ECB-03 version which has 35mm).
- Interior with curved joints to facilitate cleaning.
- Includes non-heated probe to monitor the temperature in the heart of the food product.
- Models with capacity for 3, 5, 8 and 10 GN 1/1 containers.
- "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless steel legs. Height of legs could be adjusted individually (125mm-200mm) to enable convenient cleaning.
(Except in ECB-03 version).
- Manual defrost cycle. Hot gas coming from the compressor is used to automatically evaporate defrost water.
- Sealed condenser unit with ventilated condenser.
- Stainless steel door with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Supply voltage: 230 V 1+N – 50 Hz.
- Refrigerant gas: R452a.

Model	Reference	Production (kg/cycle)		External W x D x H dimensions (mm)	Cooling Power (W)	Connection Power (W)
		Refrigeration	Freezing			
EBC-03	19069960	15	6	580x700x514	490	590
EBC-05	19069961	23	13	790x700x850	650	1100
EBC-08	19069962	40	24	790x800x1290	1300	2000
EBC-10	19069963	50	30	790x800x1420	1300	2000



Refrigeration

Options
Accessories

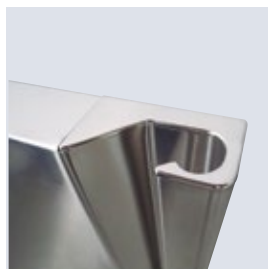


Options OEM

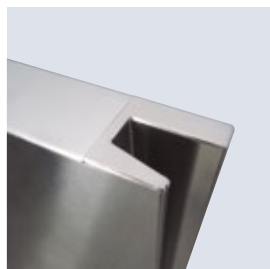
Below mentioned options are suitable for customization

DOOR – HANDLE

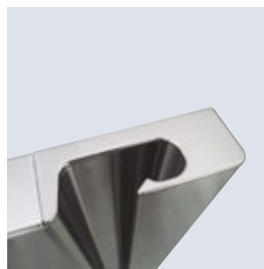
Following handles are available for Avantis, Green and Essenzial Line



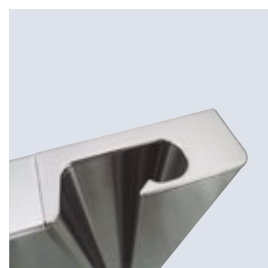
Handle option 1



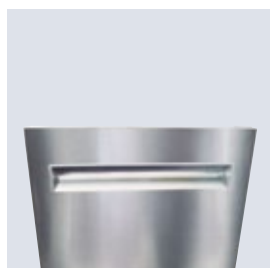
Handle option 2



Handle option 3



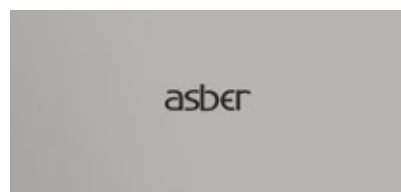
Handle option 4



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 AVANTIS CABINETS

Chart Avantis cabinet

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote	Expansion valve*
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV
AVANTIS LINE CABINETS											
ACP-701	Refrigerator 700L, 1 door	Std.	●	Std.	●	●	●	●	●	●	●
ACP-1402	Refrigerator 1400L, 2 doors	Std.	●	Std.	●	●	●	●	●	●	●
ACN-701	Freezer 700L, 1 door	Std.	●	Std.	●	Std.	●	●	●	-	-
ACN-1402	Freezer 1400L, 2 doors	Std.	●	Std.	●	Std.	●	●	●	-	-

OPTIONS AVANTIS COUNTERS

Chart Avantis counters

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash- back (NS)	Without Top (NT)	Compres- sor on the Left (LG)	UK Plug (CI)	Without Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expan- sion Valve (EV)	Version in R600a (600a)	Kit of Drawers (*)	
AVANTIS LINE COUNTERS															
AVANTIS 700 depth Storage Counters															
ATP-7-135	Refrigerator 700mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-	●	
ATP-7-180	Refrigerator 700mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-	●	
ATP-7-225	Refrigerator 700mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-	●	
ATN-7-135	Freezer 700mm, 2 door length	●	●	●	●	●	●	●		●	Std.	●	-	-	-
ATN-7-180	Freezer 700mm, 3 door length	●	●	●	●	●	●	●	●	●	Std.	●	-	-	-
ATN-7-225	Freezer 700mm, 4 door length	●	●	●	●	●	●	●	●	Std.	●	-	-	-	
AVANTIS 700 depth Display Counters															
ATP-7-135 GD	Refrigerated display 700mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-	-	
ATP-7-180 GD	Refrigerated display 700mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-	-	
ATP-7-225 GD	Refrigerated display 700mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-	-	



Options Options and Accessories

OPTIONS GREEN CABINETS

Chart Green cabinet

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote	Expansion valve*
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV

GREEN LINE CABINETS

MONOBLOCK GN 2/1 STORAGE CABINETS

GMCP-701	Refrigerator 700L, 1 door	●	●	Std.	●	●	●	●	●	-	-
GMCP-702	Refrigerator 700L, 2 doors	●	●	-	●	●	●	-	●	-	-
GMCP-1402	Refrigerator 1400L, 2 doors	●	●	Std.	●	●	●	●	●	-	-
GMCP-1403	Refrigerator 1400L, 3 doors	●	●	-	●	●	●	-	●	-	-
GMCP-1404	Refrigerator 1400L, 4 doors	●	●	-	●	●	●	-	●	-	-
GMCN-701	Freezer 700L, 1 door	●	●	Std.	●	Std.	●	●	●	-	-
GMCN-702	Freezer 700L, 2 doors	●	●	-	●	Std.	●	-	●	-	-
GMCN-1402	Freezer 1400L, 2 doors	●	●	Std.	●	Std.	●	●	●	-	-
GMCN-1403	Freezer 1400L, 3 doors	●	●	-	●	Std.	●	-	●	-	-
GMCN-1404	Freezer 1400L, 4 doors	●	●	-	●	Std.	●	-	●	-	-

GN 2/1 STORAGE CABINETS

GCP-701	Refrigerator 700L, 1 door	●	●	Std.	●	●	●	●	●	●	●
GCP-702	Refrigerator 700L, 2 doors	●	●	-	●	●	●	-	●	●	●
GCP-1402	Refrigerator 1400L, 2 doors	●	●	Std.	●	●	●	●	●	●	●
GCP-1403	Refrigerator 1400L, 3 doors	●	●	-	●	●	●	-	●	●	●
GCP-1404	Refrigerator 1400L, 4 doors	●	●	-	●	●	●	-	●	●	●
GCN-701	Freezer 700L, 1 door	●	●	Std.	●	Std.	●	●	●	●	●
GCN-702	Freezer 700L, 2 doors	●	●	-	●	Std.	●	-	●	●	●
GCN-1402	Freezer 1400L, 2 doors	●	●	Std.	●	Std.	●	●	●	●	●
GCN-1403	Freezer 1400L, 3 doors	●	●	-	●	Std.	●	-	●	●	●
GCN-1404	Freezer 1400L, 4 doors	●	●	-	●	Std.	●	-	●	●	●

DISPLAY CABINETS

GMCP-701 GLASS	Monoblock Refrigerated display 700L	Std.	●	Std.	●	●	●	●	●	●	●
GMCP-1402 GLASS	Monoblock Refrigerated display 1400L	Std.	●	Std.	●	●	●	●	●	●	●
GCP-701 GLASS	Refrigerated display 700L	Std.	●	Std.	●	●	●	●	●	●	●
GCP-1402 GLASS	Refrigerated display 1400L	Std.	●	Std.	●	●	●	●	●	●	●
GCN-701 GLASS	Freezer display 700L	Std.	●	Std.	●	Std.	●	●	●	●	-
GCN-1402 GLASS	Freezer display 1400L	Std.	●	Std.	●	Std.	●	●	●	●	-

DUAL TEMPERATURE CABINETS

GCPZ-702/2	Combi refriger./refrig. 700L	-	●	-	●	●	●	-	●	-	●
GCPZ-1402/2	Combi refriger./refrig. 1400L, 2 doors	-	●	Std.	●	●	●	●	●	-	●
GCPZ-1403/2	Combi refriger./refrig. 1400L, 3 doors	-	●	-	●	●	●	-	●	-	●
GCPMZ-702	Combi refriger./freezer 700L	-	●	-	●	●	●	-	●	-	●
GCPNZ-1402	Combi refriger./freezer 1400L, 2 doors	-	●	Std.	●	●	●	●	●	-	●

OPTIONS GREEN COUNTERS

Chart Green counters

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash- back (NS)	Without top (NT)	Compres- sor on the left (LG)	UK Plug (CI)	Without Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve (EV)	Ver- sion in R600a (600a)	Kit of Drawers (*)
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GREEN LINE COUNTERS

GREEN 700 depth Storage Counters

GGTP-7-135	Refrigerator 700mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-	●
GGTP-7-180	Refrigerator 700mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-	●
GGTP-7-225	Refrigerator 700mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-	●
GGTN-7-135	Freezer 700mm, 2 door length	●	●	●	●	●	●	●	●	●	●	-	-	-
GGTN-7-180	Freezer 700mm, 3 door length	●	●	●	●	●	●	●	●	●	●	-	-	-
GGTN-7-225	Freezer 700mm, 4 door length	●	●	●	●	●	●	●	●	●	●	-	-	-

GREEN 700 depth Display Counters

GGTP-7-135 GD	Refrigerated display 700mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-	-
GGTP-7-180 GD	Refrigerated display 700mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-	-
GGTP-7-225 GD	Refrigerated display 700mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-	-

OPTIONS ESSENZIAL CABINETS

Chart ESSENZIAL cabinet

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote	Expansion valve*
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV
ESSENZIAL STORAGE CABINETS											
GN 2/1 STORAGE CABINETS											
ECP-701	Refrigerator 700L, 1 door	●	●	●	●	●	●	●	●	●	●
ECP-702	Refrigerator 700L, 2 doors	●	●	-	●	●	●	-	●	●	●
ECP-1402	Refrigerator 1400L, 2 doors	●	●	●	●	●	●	●	●	●	●
ECP-1403	Refrigerator 1400L, 3 doors	●	●	-	●	●	●	-	●	●	●
ECP-1404	Refrigerator 1400L, 4 doors	●	●	-	●	●	●	-	●	●	●
ECN-701	Freezer 700L, 1 door	●	●	●	●	Std.	●	●	●	●	●
ECN-702	Freezer 700L, 2 doors	●	●	-	●	Std.	●	-	●	●	●
ECN-1402	Freezer 1400L, 2 doors	●	●	●	●	Std.	●	●	●	●	●
ECN-1403	Freezer 1400L, 3 doors	●	●	-	●	Std.	●	-	●	●	●
ECN-1404	Freezer 1400L, 4 doors	●	●	-	●	Std.	●	-	●	●	●
SNACK STORAGE CABINETS											
ECP-601	Refrigerator 600L, 1 door	●	●	●	●	●	●	-	●	●	●
ECP-602	Refrigerator 600L, 2 doors	●	●	-	●	●	●	-	●	●	●
ECP-1202	Refrigerator 1200L, 2 doors	●	●	●	●	●	●	-	●	●	●
ECP-1203	Refrigerator 1200L, 3 doors	●	●	-	●	●	●	-	●	●	●
ECP-1204	Refrigerator 1200L, 4 doors	●	●	-	●	●	●	-	●	●	●
ECN-601	Freezer 600L, 1 door	●	●	●	●	Std.	●	-	●	●	●
ECN-602	Freezer 600L, 2 doors	●	●	-	●	Std.	●	-	●	●	●
ECN-1202	Freezer 1200L, 2 doors	●	●	●	●	Std.	●	-	●	●	●
ECN-1203	Freezer 1200L, 3 doors	●	●	-	●	Std.	●	-	●	●	●
ECN-1204	Freezer 1200L, 4 doors	●	●	-	●	Std.	●	-	●	●	●
DISPLAY CABINETS											
ECP-701 GLASS	Refrigerated display 700L	●	●	●	●	●	●	●	●	●	●
ECP-1402 GLASS	Refrigerated display 1400L	●	●	●	●	●	●	●	●	●	●
ECP-601 GLASS	Refrigerated display 600L	●	●	●	●	●	●	●	●	●	●
ECP-1202 GLASS	Refrigerated display 1200L	●	●	●	●	●	●	●	●	●	●
DUAL TEMPERATURE CABINETS											
ECP-702/2 L	Combi refig./refrig. 700L	-	●	-	●	●	●	-	●	-	●
ECP-1402/2	Combi refig./refrig. 1400L, 2 doors	-	●	●	●	●	●	●	●	-	●
ECP-1403/2	Combi refig./refrig. 1400L GN 2/1, 3 doors	-	●	-	●	●	●	-	●	-	●
ECPM-702 HC L	Combi refig./freezer 700L	-	●	-	●	●	●	-	●	-	●
ECPN-1402/2 HC	Combi refig./freezer 1400L, 2 doors	-	●	●	●	●	●	●	●	-	●
ECPM-1403 HC	Combi refig./freezer 1400L, 3 doors	-	●	-	●	●	●	-	●	-	●
ECPM-1404 HC	Combi refig./freezer 1400L, 4 doors	-	●	-	●	●	●	-	●	-	●
ECPM-602 HC L	Combi refig./freezer 600L	-	●	-	●	●	●	-	●	-	●
ECPN-1202/2 HC	Combi refig./freezer 1200L, 2 doors	-	●	●	●	●	●	-	●	-	●
ECPM-1203 HC	Combi refig./freezer 1200L, 3 doors	-	●	-	●	●	●	-	●	-	●
ECPM-1204 HC	Combi refig./freezer 1200L, 4 doors	-	●	-	●	●	●	-	●	-	●
BAKERY AND FISH CABINETS											
ECPB-701 HC	Refrigerated bakery 1 door	●	●	●	●	●	●	●	●	●	●
ECNB-701 HC	Freezer bakery 1 door	●	●	●	●	Std.	●	●	●	●	●
ECF-601	Fish	●	●	●	●	●	●	●	●	●	●

OPTIONS ESSENZIAL COUNTERS

Chart ESSENZIAL counters

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without Top (NT)	Compressor on the left (LG)	UK Plug (CI)	Without Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve (EV)	Version in R600a (600a)	Kit of Drawers (*)
ESSENZIAL LINE COUNTERS														
ESSENZIAL 700 depth Storage Counters														
ETP-7-135	Refrigerator 700mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-180	Refrigerator 700mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-225	Refrigerator 700mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-135 S	Refrigerator 700mm with sink, 2 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-7-180 S	Refrigerator 700mm with sink, 3 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-7-225 S	Refrigerator 700mm with sink, 4 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETPB-135	Refrig. 700mm- 600mm high, 2 drawer 2/3 length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETPB-180	Refrig. 700mm- 600mm high, 3 drawer 2/3 length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETPB-225	Refrig. 700mm- 600mm high, 4 drawer 2/3 length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-7-102 R	Remote Refrigerator 700mm, 2 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETP-7-147 R	Remote Refrigerator 700mm, 3 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETP-7-192 R	Remote Refrigerator 700mm, 4 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETN-7-135	Freezer 700mm, 2 door length	●	●	●	●	●	●	●	-	Std.	●	-	-	-
ETN-7-180	Freezer 700mm, 3 door length	●	●	●	●	●	●	●	-	Std.	●	-	-	-
ETN-7-135 S	Freezer 700mm with sink, 2 door length	●	-	-	-	-	-	●	-	Std.	●	-	-	-
ETN-7-180 S	Freezer 700mm with sink, 3 door length	●	-	-	-	-	-	●	-	Std.	●	-	-	-
ETN-7-102 R	Remote freezer 700mm, 2 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-
ETN-7-147 R	Remote freezer 700mm, 3 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-
ETN-7-192 R	Remote freezer 700mm, 4 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-
ESSENZIAL 600 depth Storage Counters														
ETP-6-150	Refrigerator 600mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-200	Refrigerator 600mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-250	Refrigerator 600mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-150 S	Refrigerator 600mm with sink, 2 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-6-200 S	Refrigerator 600mm with sink, 3 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-6-250 S	Refrigerator 600mm with sink, 4 door length	●	-	-	-	-	-	●	-	●	●	-	●	-
ETP-6-117 R	Remote Refrigerator 600mm, 2 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETP-6-169 R	Remote Refrigerator 600mm, 3 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETP-6-222 R	Remote Refrigerator 600mm, 4 door length	●	-	●	●	●	-	●	Std.	●	Std.	●	-	-
ETN-6-150	Freezer 600mm, 2 door length	●	●	●	●	●	●	●	-	Std.	●	-	-	-
ETN-6-200	Freezer 600mm, 3 door length	●	●	●	●	●	●	●	-	Std.	●	-	-	-
ETN-6-150 S	Freezer 600mm with sink, 2 door length	●	-	-	-	-	-	●	-	Std.	●	-	-	-
ETN-6-200 S	Freezer 600mm with sink, 3 door length	●	-	-	-	-	-	●	-	Std.	●	-	-	-
ETN-6-117 R	Remote freezer 600mm, 2 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-
ETN-6-169 R	Remote freezer 600mm, 3 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-
ETN-6-222 R	Remote freezer 600mm, 4 door length	●	-	●	●	●	-	●	Std.	Std.	Std.	●	-	-

* Only in models without group

OPTIONS ESSENZIAL COUNTERS

Chart ESSENZIAL counters

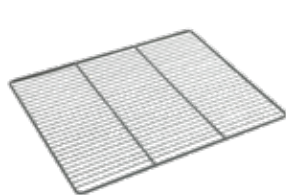
Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without Top (NT)	Compressor on the Left (LG)	UK Plug (CI)	Without Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve (EV)	Version in R600a (600a)	Kit of Drawers (*)
DISPLAY COUNTERS														
ETP-7-135 GD	Refrigerated display 700mm, 2 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-7-180 GD	Refrigerated display 700mm, 3 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-7-225 GD	Refrigerated display 700mm, 4 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-7-102 R GD	Remote refrig. display 700mm, 2 door length	•	-	•	•	•	-	•	Std.	•	Std.	•	-	-
ETP-7-147 R GD	Remote refrig. display 700mm, 3 door length	•	-	•	•	•	-	•	Std.	•	Std.	•	-	-
ETP-7-192 R GD	Remote refrig. display 700mm, 4 door length	•	-	•	•	•	-	•	Std.	•	Std.	•	-	-
ETP-6-150 GD	Refrigerated display 600mm, 2 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-6-200 GD	Refrigerated display 600mm, 3 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-6-250 GD	Refrigerated display 600mm, 4 door length	•	•	•	•	•	•	•	-	•	•	-	•	-
ETP-6-117 R GD	Remote refrig. display 600mm, 2 door length	•	-	•	•	•	-	•	Std.	•	Std.	-	-	-
ETP-6-169 R GD	Remote refrig. display 600mm, 3 door length	•	-	•	•	•	-	•	Std.	•	Std.	-	-	-
ETP-6-222 R GD	Remote refrig. display 600mm, 4 door length	•	-	•	•	•	-	•	Std.	•	Std.	-	-	-
PREPARATION COUNTERS														
ETP-8-150 HC	Preparation 800mm, 2 door length	•	•	•	•	•	•	•	-	•	•	•	•	-
ETP-8-200 HC	Preparation 800mm, 3 door length	•	•	•	•	•	•	•	-	•	•	•	•	-
ETP-8-250 HC	Preparation 800mm, 4 door length	•	•	•	•	•	•	•	-	•	•	•	•	-
ETPZ-135 HC	700 mm GN1/1 Pizza counter 2 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETPZ-180 HC	700 mm GN1/1 Pizza counter 3 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETPZ-150 HC	800 mm EN 60x40 Pizza counter 2 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETPZ-200 HC	800 mm EN 60x40 Pizza counter 3 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETS-135 HC	Prep. 700mm with salad. worktop, 2 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETS-180 HC	Prep. 700mm with salad. worktop, 3 door length	•	•	-	-	-	-	•	-	•	•	-	-	-
ETS-100 HC SP	Saladette without splashback	•	•	-	Std.	-	-	•	-	•	•	-	-	-
ETS-100 HC	Saladette	•	•	-	Std.	-	-	•	-	•	•	-	-	-
ETS-100 HC	Saladette with granite top	•	•	-	Std.	-	-	•	-	•	•	-	-	-

* Only in models without group



Accessories CABINETS Options and Accessories

GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Cabinet series	Description
GRIDS, BASKETS & RAILS				
SHC700	19099971	650 x 530	All 700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC700 SS	19099972	650 x 530	All 700L, 1400L	Stainless steel GN 2/1 wire grid
SHC600B	19099973	560 x 542	600L, 1200L	Epoxy-coated wire grid for 600L
SHC600S	19099974	500 x 158	1200L	Epoxy-coated wire central grid for 1200L
SHT800P	19099975	600 x 400	Bakery	Epoxy-coated wire grid for bakery
CABINET-BASKETS				
FC600	19099979	530 x 540 x 100	Freezer chamber of dual temperature cabinets	Sanitary PVC made basket for freezer compartment
ACPP600	19099980	600X400X120	Fish Cabinet	Sanitary PVC made basket for fish cabinet
PB550	19099981	550 x 350	Fish Cabinet	Fish basket stainless steel filters
CABINET-RAILS				
SHC700	19099971	650 x 530	All 700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC700 SS	19099972	650 x 530	All 700L, 1400L	Stainless steel GN 2/1 wire grid
SHC600B	19099973	560 x 542	600L, 1200L	Epoxy-coated wire grid for 600L
SHC600S	19099974	500 x 158	1200L	Epoxy-coated wire central grid for 1200L



CASTOR DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT

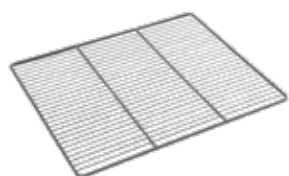
Model	Reference	Cabinet series	Description
DHECK	19099983	All remote group cabinets	AUT. EVAP. TRAY KIT - REMOTE CABINETS
S4R-AV	19070245	Avantis Cabinets	4 castors with diameter 80mm, 2 with brake
S6R-AV	19070249	Avantis Cabinets	6 castors with diameter 80mm, 3 with brake
S4R	19004383	Green & Essenzial cabinets	4 castors with diameter 100mm, 2 with brake
S6R	19041037	Green & Essenzial cabinets	6 castors with diameter 100mm, 3 with brake
CDOC01	19041018	600L, 700L, Bakery and Fish cabinet	Kit door orientation change. Left to right
CDOC02	19052864	600L, 700L, Bakery and Fish cabinet	Kit door orientation change. Right to left
KP700R	19100056	700L cabinets right opening	KIT PEDAL RIGHT ACP/GCP/ECP-701
KP700L	19100057	700L cabinets left opening	KIT PEDAL LEFT ACP/GCP/ECP-701
KP1400G	19100058	Avantis & Green 1400L cabinets	KIT PEDAL ACP/GCP-1402
KP1400E	19100059	Essenzial 1400L cabinets	KIT PEDAL ECP-1402

WIFI KIT

Model	Reference	Cabinet series
EVCO WIFI	19100564	Avantis Cabinets



GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Counter series	Description
SHT700	19099976	530 x 325	700mm	Epoxi-coated GN 1/1 wire grid
SHT600S	19099977	405 x 460	600mm	Epoxi-coated side wire grid
SHT600C	19099978	405 x 525	600mm with 3 doors or more	Epoxi-coated central wire grid
SHT800P	19099975	600 x 400	800mm	Epoxi-coated wire grid for bakery
SB800P	19099982	600x400x120	800mm	Sanitary PVC basket
AGT700	19099988	519	Avantis + Green GN 1/1	One rail to support GN 1/1 grid (for left or right side)
SGT700	19099986	562	Essenizal GN 1/1	One rail to support GN 1/1 grid (for left or right side)
SGT800P	19099987	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	Counter series	Description
S4R	19004383	All counters	4 castors with diameter 100mm , 2 with brake for all Avantis, Green counters
S6R	19041037	ETP-7-225 & ETP-6-250	6 castors with diameter 100mm, 3 with brake for ETP-7-225 / ETP-6-250 models
CDOC03	19041038	All counters	Counter left door orientation kit
CDOC004	19087070	All counters	Counter right door orientation kit
DFEK		Remote counters	Defrost water evaporation KIT for remote counters
ICWS400	19057207	GV & GVL	One wall support beam for ingredient case 400 mm
ICWS340	19051260	GV & GVL	One wall support beam for ingredient case 340 mm



Accessories COUNTERS Options and Accessories

DRAWERS KIT

- 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
	ADK-7-12	19099649	Avantis and Green counters	Kit of 2 drawers (1/2 + 1/2)	
	ADK-7-23	19099792	Avantis and Green counters	kit of 2 drawers (1/3 + 2/3)	
	ADK-7-13	19099791	Avantis and Green counters	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	GDK-7-12	19041019	Essenzial 700 mm counter	Kit of 2 drawers (1/2 + 1/2)	
	GDKC-7-12	19041020	Essenzial 700 mm counter	Kit of 2 drawers (1/2 + 1/2) compressor side	
	GDK-7-23	19041021	Essenzial 700 mm counter	kit of 2 drawers (1/3 + 2/3)	
	GDK-7-13	19041022	Essenzial 700 mm counter	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	GDK-6-12	19041023	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2)	
	GDKR-6-12	19041024	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2) right	
	GDKL-6-12	19041025	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2) left	
	GDK-6-23	19041026	Essenzial 600 mm counter	Kit of 2 drawers (1/3 + 2/3)	
	GDK-6-13	19041027	Essenzial 600 mm counter	Kit of 3 drawers (1/3 + 1/3 + 1/3)	



Dishwashers

Easy Line

Mitte Line

Tech Line

Supreme 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 a solution for all requirements.

EASY
LINE

MITTE
LINE

TECH
LINE

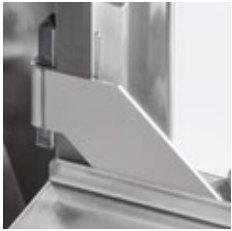
SUPREME
LINE

Grand Series

Efficiency and Ergonomic

New washing tank : Allows higher glass capacity.

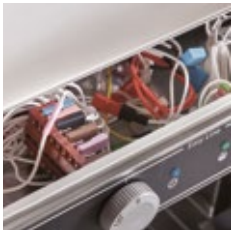
Up to 220mm in 350x350 mm basket Glasswashers,
270mm in 400x400 basket Glasswasher, 320 mm in Front Loading
and 420 mm in Pass-Through dishwashers.



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.



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.



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

Easy Line

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 electric programmer.

Glasswashers

350x350 baskets 136

400x400 baskets 137

Front Loading dishwashers

500x500 baskets 138

Pass-Through dishwashers

500x500 baskets 140

Technical data 142





Main features

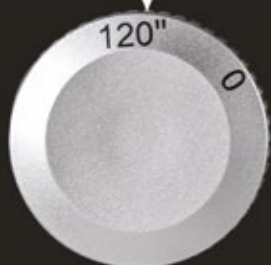
- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version Front Loading dishwashers, as well as Pass-Through dishwashers are designed with configurable boiler power, which allow to adjust it to end user needs.
- Intelligent 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



Easy Line



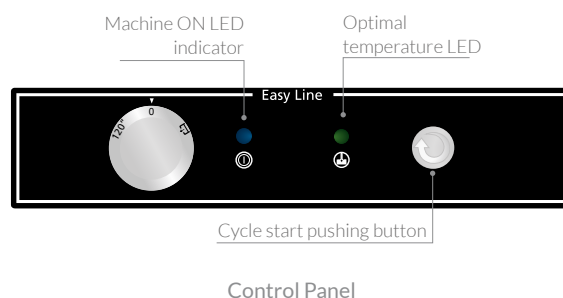
Glasswashers Easy Line



GE-350



350x350



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

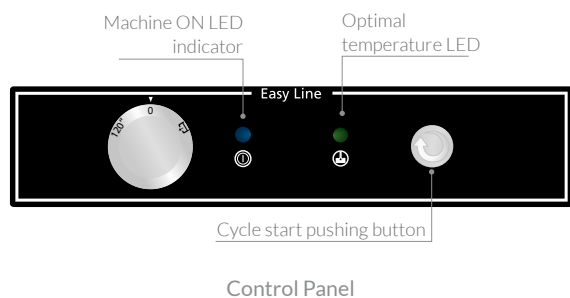
- Built-in detergent aid dispenser.
- Built-in draining pump.
- Stainless steel washing and rinsing arms.
- UK version with UK plug (13A).
- 60 Hz version.

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



GE -400


400x400



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.
- Supply voltage: 230V / 1N 50 Hz.
- 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



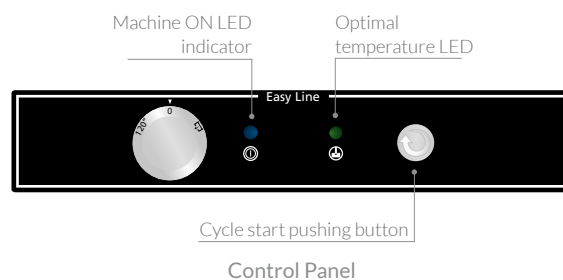
Front Loading dishwashers Easy Line



GE-500



500x500



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.
- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- 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.

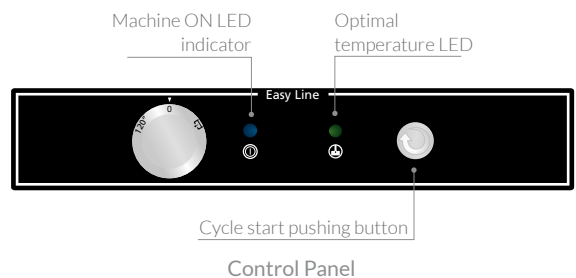
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-500	19047202	30	320	600 x 600 x 820	No	No	3,4	230V-50Hz
GE-500 DD	19047938	30	320	600 x 600 x 820	Yes	No	3,4	230V-50Hz
GE-500 B	19059577	30	320	600 x 600 x 820	No	Yes	3,4	230V-50Hz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



GE-510



500x500



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 WITH

- 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



Pass-Through dishwashers Easy Line



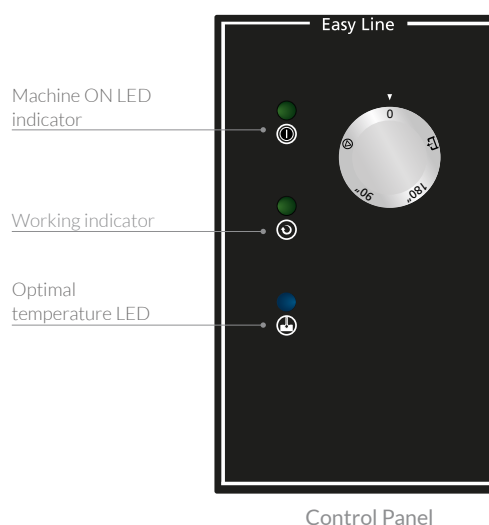
GE-H500



500x500



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 WITH

- 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



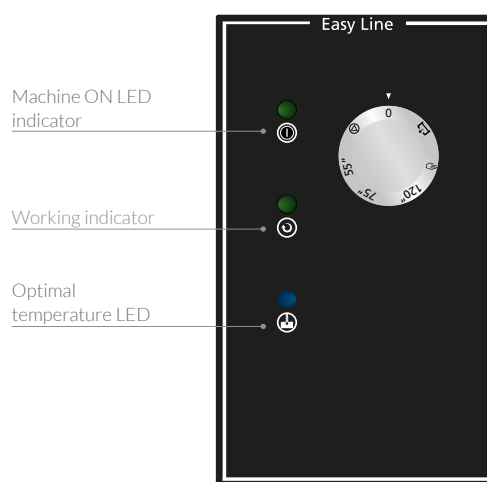
500x500



Lower washing and rinsing arms + stainless steel filters



GE-H510



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.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N.
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 4.0 kW / 6.0 kW / 8.0 kW / 12.0 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

OPTIONAL MODELS WITH

- 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

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	-	-	-	●	●	●
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	-	-	-	●	●	●
Dimensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	660	720	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	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

Mitte Line

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.

Glasswashers

350x350 baskets 146

400x400 baskets 147

Front Loading dishwashers

500x500 baskets 148

Pass-Through dishwashers

500x500 baskets 150

Technical data 152





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.
- Stamped front panel

ON/OFF

Optimal
temperature LED
indicatorFast cycle / Tank
emptyingMedium
cycleLong
cycle

Mitte Line





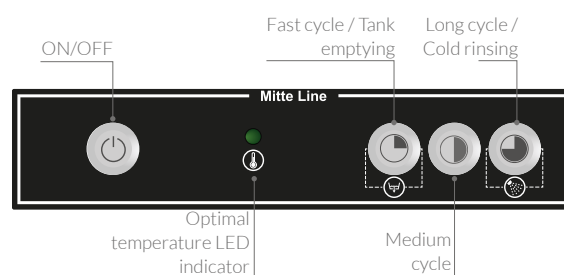
Glasswashers Mitte Line



GM-350



350x350



Control panel

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.
- Supply voltage: 230V / 1N 50/60 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).

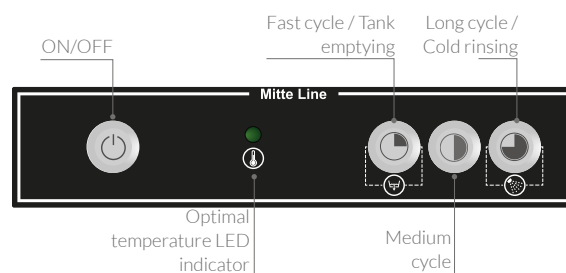
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-350	19068323	30	220	430 x 480 x 660	No	No	2,65	230V-50/60Hz
GM-350 DD	19068324	30	220	430 x 480 x 660	Yes	No	2,65	230V-50/60Hz
GM-350 B	19068325	30	220	430 x 480 x 660	No	Yes	2,65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



GM -400



400x400



Control panel

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.
- Supply voltage: 230V / 1N 50/60Hz.
- 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).

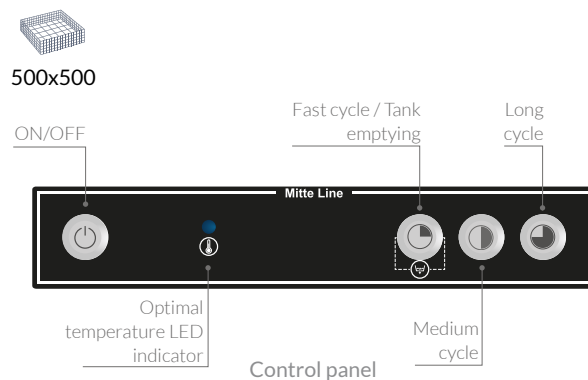
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-400	19067324	30	270	470 x 525 x 720	No	No	3,05	230V-50/60Hz
GM-400 DD	19068327	30	270	470 x 525 x 720	Yes	No	3,05	230V-50/60Hz
GM-400 B	19068328	30	270	470 x 525 x 720	No	Yes	3,05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



Front Loading dishwashers Mitte Line



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.

- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

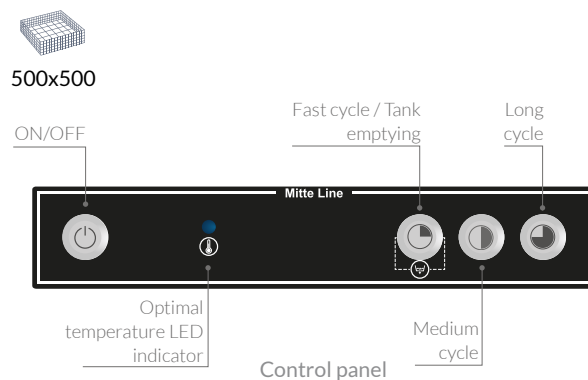
OPTIONAL MODELS WITH

- 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 WITH

- 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 2 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



Pass-Through dishwashers Mitte Line



GM-H500



500x500



Lower washing and rinsing arms +
stainless steel filters

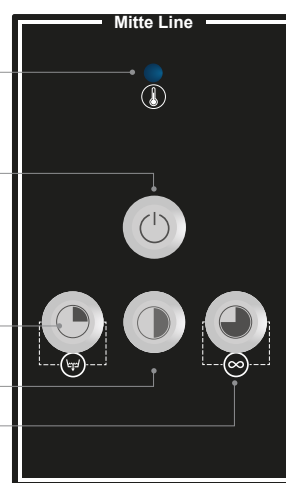
Optimal temperature
LED indicator

ON/OFF

Fast cycle / Tank
emptying

Medium cycle

Long cycle



Control panel

GM-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: 3 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 WITH

- 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



500x500



GM-H510



Lower washing and rinsing arms + stainless steel filters

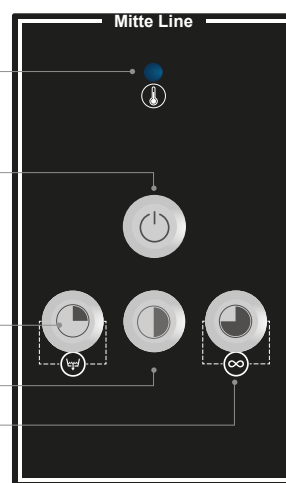
Optimal temperature
LED indicator

ON/OFF

Fast cycle / Tank
emptying

Medium cycle

Long cycle



Control panel

GM-H510

- Electronic control panel.
- 3 washing cycle of 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 l./rinse.
- 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.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 4.0 kW / 6.0 kW / 8.0 kW / 12.0 kW
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

OPTIONAL MODELS WITH

- 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

Mitte Line

Technical data



	GM-350	GM-400	GM-500	GM-510	GM-H500	GM-H510
Electric supply	230V/1N-	230V/1N-	230V-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	-	•	•	•
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	-	-	-	•	•	•
Dimensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	660	720	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

Tech Line

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.

Glasswashers

350x350 baskets	156
400x400 baskets	157

Front Loading dishwashers

500x500 baskets	158
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Pass-Through dishwashers

500x500 baskets	160
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Technical data	162
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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 along 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 Front Loading and Pass-Through dishwashers.
- Optional models with built-in water softener are available in 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.





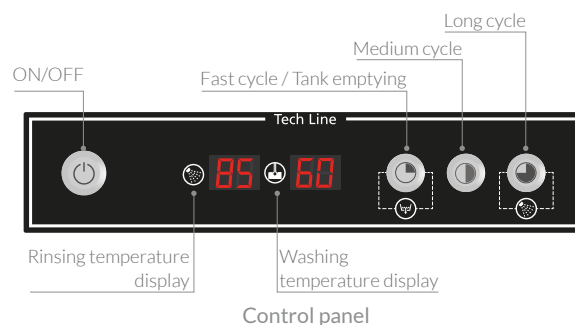
Glasswashers Tech Line



GT-350



350x350



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.
- Supply voltage: 230V / 1N 50/60 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).

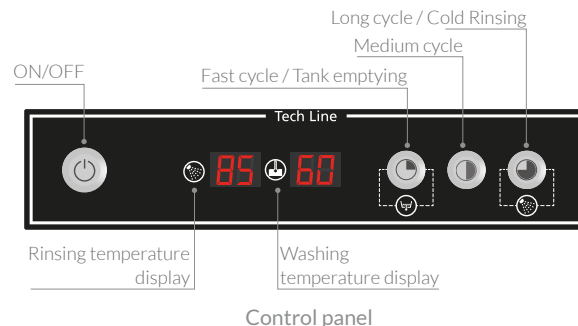
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GT-350	19053408	30	220	430 x 480 x 660	No	No	2,65	230V-50/60Hz
GT-350 DD	19059700	30	220	430 x 480 x 660	Yes	No	2,65	230V-50/60Hz
GT-350 B	19059574	30	220	430 x 480 x 660	No	Yes	2,65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



GT -400



400x400



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.
- Supply voltage: 230V / 1N 50/60Hz.
- 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.
- Built-in water softener.
- Stainless steel washing and rinsing arms.
- UK version. With 2.4 kW boiler heating power and UK plug (13A).

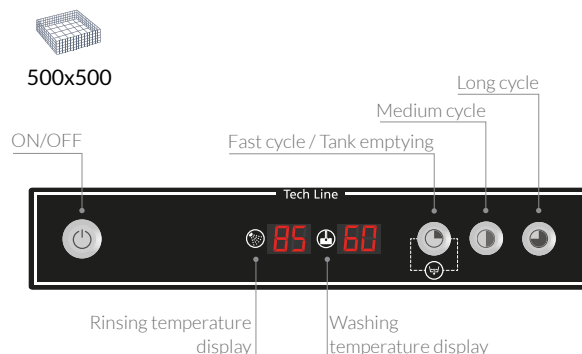
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Water softener	Power (kW)	Voltage (V)
GT-400	19051421	30	270	470 x 525 x 720	No	No	No	3,05	230V-50/60Hz
GT-400 DD	19052903	30	270	470 x 525 x 720	Yes	No	No	3,05	230V-50/60Hz
GT-400 B	19059576	30	270	470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



Front Loading dishwashers Tech Line



GT-500



Control panel

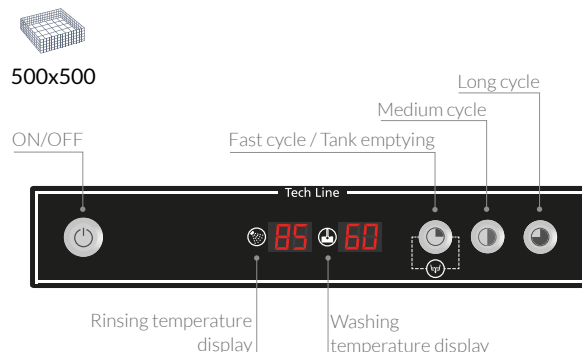
GT-500

- 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.
- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- 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



Control panel

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 WITH

- 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 3x6mm 2 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



Pass-Through dishwashers Tech Line



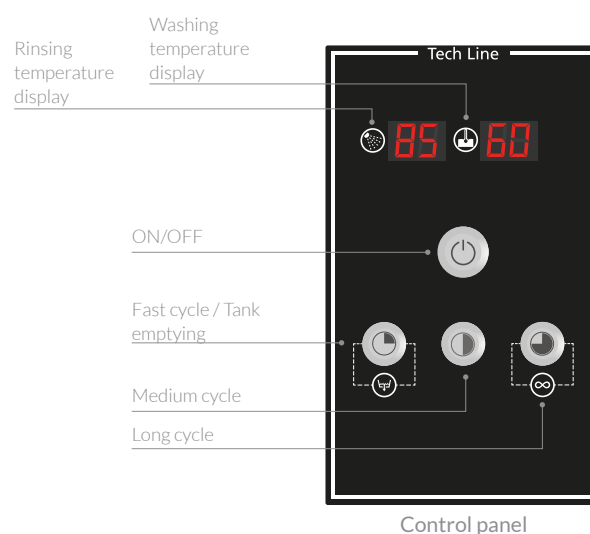
GT-H500



500x500



Lower washing and rinsing arms +
stainless steel filters



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: 3 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 WITH

- 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



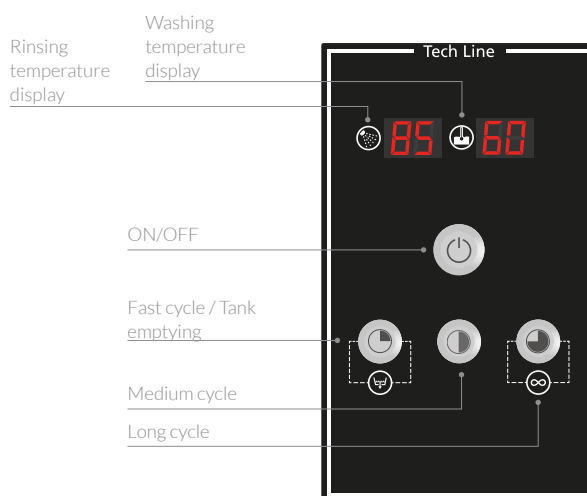
500x500



GT-H510



Lower washing and rinsing arms + stainless steel filters



GT-H510

- Electronic control panel.
- Electronic control panel.
- 3 washing cycle of 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 l./rinse.
- 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.
- Multi-Voltage: 400V/3N, 230V/3, 230V/1N
- Adjustable boiler heating power (Multi-Power) in 230V / 1N: 4.0 kW / 6.0 kW / 8.0 kW / 12.0 kW
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

OPTIONAL MODELS WITH

- 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

Tech Line

Technical data



	GT-350	GT-400	GT-500	GT-510	GT-H500	GT-H510
Electric supply	230V/1N-	230V/1N-	230V-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	-	●	●	●
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	-	-	-	●	●	●
Dimmensions (mm)						
Width	430	470	600	600	675	675
Depth	475	525	600	600	675	675
Height	660	720	820	820	1420	1420
Useful working height	220	270	320	320	420	420
Open hood heigth	-	-	-	-	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	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

Supreme Line

SUPREME LINE with LCD control board is the top range of ASBER dishwashers. The information about the status of dishwasher's elements (tank and boiler temperature, water level, duration of washing cycles etc...) are clearly indicated in the display. The device features are controlled with 4 membrane buttons.

SUPREME LINE dishwashers offer 3 adjustable washing cycles, as well as a specific glass washing cycle and self-cleaning programs, which ensure a maximum comfort during working process.

SUPREME LINE range is available in 400x400 basket Glasswashers, 500x500 basket Front Loading dishwashers and 500x500 basket Pass-Through dishwashers.

Glasswashers

400x400 baskets 166

Front Loading dishwashers

500x500 baskets 167

Pass-Through dishwashers

500x500 baskets 169

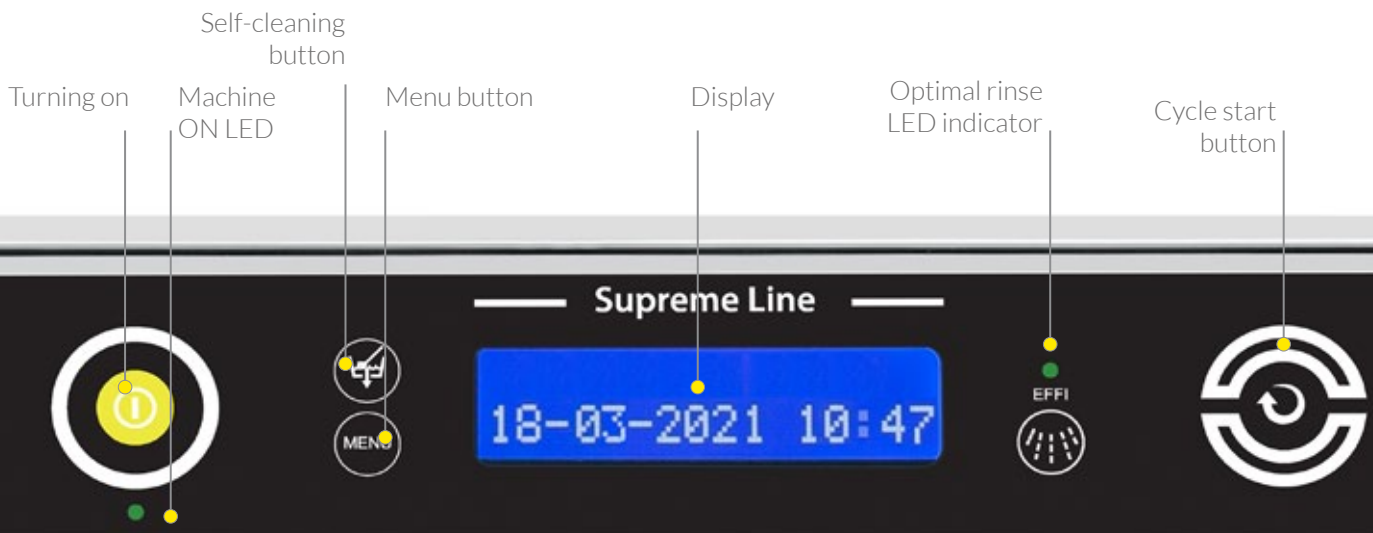
Technical data 171





Main features

- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 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 along life cycle of the machine.
- Advance electronic control panel with 3 washing programs, as well as a specific glass washing cycle and self-cleaning cycle. In addition, Supreme electronic enable temperature and cycle time modification.
- Automatic emptying of the devices once the working day is finished.
- Built-in rinsing pump to avoid damages or bad washing quality caused by water supply pressure variation.
- Thermo-stop and EFFI-RINSE function which ensures and homogeneous temperature during the rinsing.
- Available version with built-in water softener in Front Loading and Pass-Through dishwashers.
- Soft start of the washing cycle set as default, avoiding water leakages during the program by controlling the electric tension of the washing pump.
- Safety thermostats for boiler and tank heater, together with anti-backflow air-break assures a reliable working condition.
- 400x400 basket glasswasher and 500x500 basket Front Loading dishwashers are design with double wall insulation.





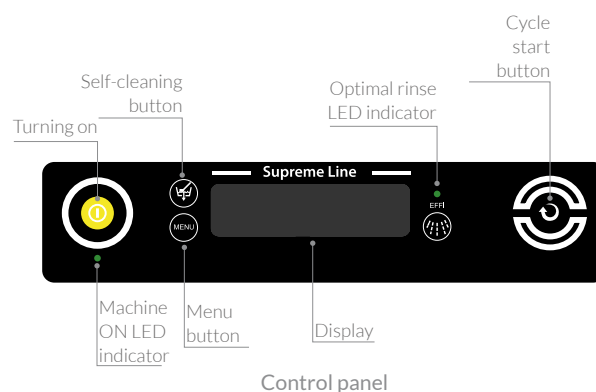
Glasswashers Supreme Line



GS -400



400x400



GS -400

- Electronic and digital control panel.
- 3 washing cycle of 90°/120°/180°.
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- 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.
- Built-in rinse aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinsing pump.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

OPTIONAL MODELS WITH

- Stainless steel washing and rinsing arms.
- UK version with 2.4 kW boiler heating power and UK plug (13A).
- 60 Hz version.

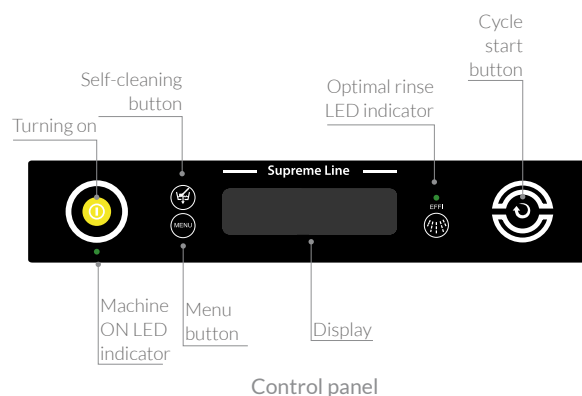
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GS-400 B DD	19086334	40	270	500 x 525 x 720	Yes	Yes	3,05	230V-50/60Hz



GS-500



500x500



GS-500

- Electronic and digital control panel.
- 3 washing cycle of 90°/120°/180°.
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 25 l. / Heating power: 2.0 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.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinsing pump.
- Stainless steel filter trays.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Supply voltage: 230V / 1N 50 Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built in water softener.
- Stainless steel rinsing arms.
- UK version: With 1.9 kW boiler heating power and UK plug (13A).
- 60 Hz version.

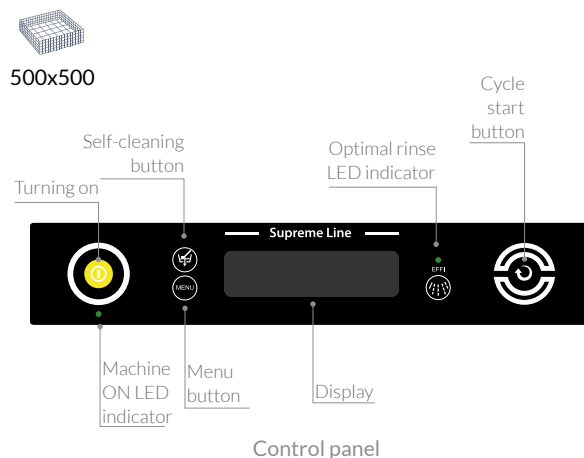
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GS-500 B DD	19086335	40	320	625 x 620 x 820	Yes	Yes	Yes	No	3,4	230V-50Hz
GS-500 B SOFT DD	19086395	40	320	625 x 620 x 820	Yes	Yes	Yes	Yes	3,4	230V-50Hz



Front Loading dishwashers Supreme Line



GS-510



GS-510

- Electronic and digital control panel.
- 3 washing cycle of 90°/120°/180°.
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 25 l. / Heating power: 5.6 kw.
- Boiler capacity: 7 l. / Heating power: 2.0 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l./rinse.
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Built-in rinse aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinsing pump.
- Stainless steel filter trays.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 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 WITH

- Built in water softener.
- Stainless steel filter trays.
- UK version in 230V 1N 3x6 mm 2 power cord (30A).
- 60 Hz version.

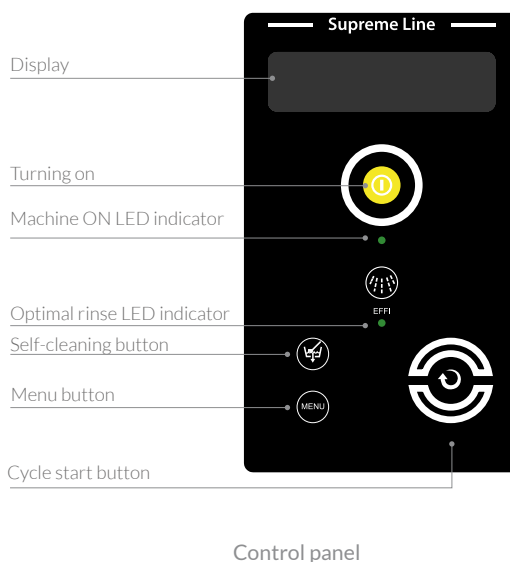
Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GS-510 B DD	19086336	40	320	625 x 620 x 820	Yes	Yes	Yes	No	6,2	400V-3N-50Hz
GS-510 SOFT B DD	19086338	40	320	625 x 620 x 820	Yes	Yes	Yes	Yes	6,2	400V-3N-50Hz



GS-H500



500x500



Control panel

GS-H500

- Electronic and digital control panel.
- 4 washing cycle of 55"/75"/120"/480".
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 45 l. / Heating power: 2.1 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.
- Stainless steel filtering system.
- Built-in rinse aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinsing pump.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 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 WITH

- Built-in water softener
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GS-H500 B DD	19086339	65	420	675 x 675 x 1420	No	Yes	Yes	No	8,7	400V-3N-50Hz
GS-H500 SOFT B DD	19086392	65	420	675 x 675 x 1420	Yes	Yes	Yes	Yes	8,7	400V-3N-50Hz



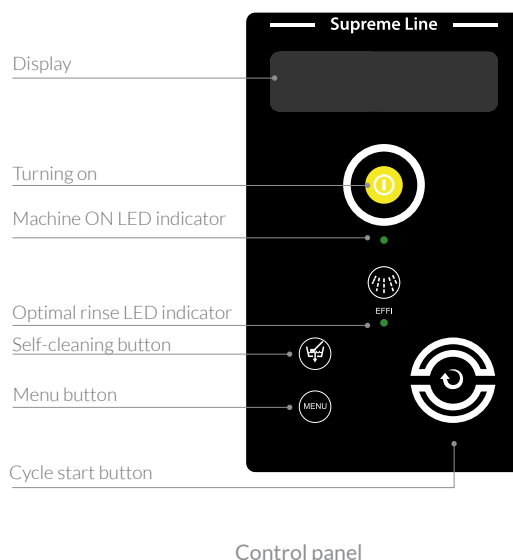
Pass-Through dishwashers Supreme Line



500x500



GS-H510



GS-H510

- Electronic and digital control panel.
- 4 washing cycle of 55"/75"/120"/480".
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 45 l. / Heating power: 2.1 kw.
- Boiler capacity: 7 l. / Heating power: 12.0 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3.0 l./rinse
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Stainless steel filtering system.
- Built-in rinse aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinsing pump.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1

OPTIONAL MODELS WITH

- Built-in water softener
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinsing Pump	Water Softener	Power (kW)	Voltage (V)
GS-H510 B DD	19086393	65	420	675 x 675 x 1420	Yes	Yes	Yes	No	15,3	400V-3N-50Hz
GS-H510 SOFT B DD	19086394	65	420	675 x 675 x 1420	Yes	Yes	Yes	Yes	15,3	400V-3N-50Hz

Supreme Line

Technical data



	GS-400	GS-500	GS-510	GS-H500	GS-H510
Electric supply	230V/1N-50/60Hz	230V-50Hz	400V/3N 50Hz	400V/3N 50Hz	400V/3N 50Hz
Multivoltage	-	-	•	•	•
Wash pump power	300 W	600 W	600 W	600 W	2 x 600 W
Boiler heater	2800 W	2800 W	5600 W	6000 W	12000 W
Tank heater	2000 W	2000 W	2000 W	2100 W	2100 W
Total power	3100 W	3400 W	6200 W	8700 W	15300 W
Multipower	-	-	•	•	•
Dimmensions (mm)					
Width	500	625	625	675	675
Depth	525	620	620	675	675
Height	720	820	820	1420	1420
Useful working height	270	320	320	420	420
Open hood heigth	-	-	-	1875	1875
Boiler capacity	5 L	7 L	7 L	7 L	7 L
Tank capacity	15 L	25 L	25 L	45 L	45 L
Washing temperature	60°C	60°C	60°C	60°C	60°C
Rinsing temperatute	85°C	85°C	85°C	85°C	85°C
Cycle time	90 / 120 / 180 /	90 / 120 / 180 /	90 / 120 / 180 /	55 / 75 / 120 /	55 / 75 / 120 /
Water consumption	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
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight	39 kg	54 kg	60 kg	108 kg	118 kg



Dishwashers

Options
Accessories



Options Dishwashers

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)	•	•	•	•	•	•
Drain pump (B)	•	•	•	•	•	•
UK version	•	•	•	•	-	-
Built-in water softener (SOFT)	-	-	-	-	-	-
Built-in Air-Break system with rinsing pump (W)	-	-	-	-	-	-
60 Hz version	•	•	•	•	•	•
Wash tank stainless steel filters (F)	-	-	•	•	standard	standard
Stainless steel washing arms (SA)	•	•	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	•	•	•	•	•	•

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)	•	•	•	•	•	•
Drain pump (B)	•	•	•	•	•	•
UK version	•	•	•	•	-	-
Built-in water softener (SOFT)	-	-	-	-	-	-
Built-in Air-Break system with rinsing pump (W)	-	-	•	•	•	•
60 Hz version	standard	standard	•	•	•	•
Wash tank stainless steel filters (F)	-	-	•	•	standard	standard
Stainless steel washing arms (SA)	•	•	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	•	•	•	•	•	•

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)	•	•	•	•	•	•
Drain pump (B)	•	•	•	•	•	•
UK version	•	•	•	•	-	-
Built-in water softener (SOFT)	-	•	•	•	-	-
Built-in Air-Break system with rinsing pump (W)	-	-	•	•	•	•
60 Hz version	standard	standard	•	•	•	•
Wash tank stainless steel filters (F)	-	-	•	•	standard	standard
Stainless steel washing arms (SA)	•	•	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	•	•	•	•	•	•

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

** Water softener version is not compatible with stainless steel filters

Supreme Line Optionals

	GS-400	GS-500	GS-510	GS-H500	GS-H510
Rinse dispenser	standard	standard	standard	standard	standard
Detergent dispenser (DD)	standard	standard	standard	standard	standard
Drain pump (B)	standard	standard	standard	standard	standard
UK version	•	•	•	-	-
Built-in water softener (SOFT)	-	•	•	•	•
Built-in Air-Break system with rinsing pump (W)	standard	standard	standard	standard	standard
60 Hz version	standard	•	•	•	•
Wash tank stainless steel filters (F)	-	•	•	standard	standard
Stainless steel washing arms (SA)	•	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	•	•	•	•	•

Accessories



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.

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	19102721	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



Accessories Dishwashers



SUPPLEMENT BASE

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

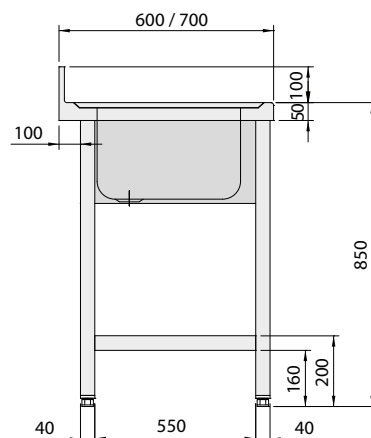


Accessories

Tables for Front Loading dishwashers

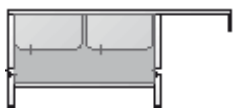
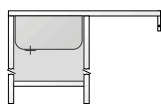


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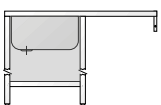


WELDED SINKS FOR FRONT LOADING DISHWASHERS

- 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	Reference	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	Reference	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

Careful design and modern manufacturing technology ensure maximum quality and unbeatable finishes.



- 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 Pass-Through dishwasher models.

- 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 Pass-Through dishwasher models.





Accessories

Tables for Pass-Through dishwashers



DTWL-66 2L



DTWR-66 2L

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.

Model	Reference	External dimensions (mm)	Position
DTWL-67 2L	19037090	600x700	Left
DTWL-77 2L	19037091	700x700	Left
DTWL-87 2L	19037092	800x700	Left
DTWL-97 2L	19037093	900x700	Left
DTWL-107 2L	19037094	1000x700	Left
DTWL-117 2L	19037095	1100x700	Left
DTWL-127 2L	19037096	1200x700	Left

- 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.

Model	Reference	External dimensions (mm)	Position
DTWR-67 2L	19020118	600 x 700	Right
DTWR-77 2L	19020119	700 x 700	Right
DTWR-87 2L	19020120	800 x 700	Right
DTWR-97 2L	19020121	900 x 700	Right
DTWR-107 2L	19020122	1000 x 700	Right
DTWR-117 2L	19020123	1100 x 700	Right
DTWR-127 2L	19020124	1200 x 700	Right



DTL-126 4L MB



DTR-126 4L MB

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.

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

- 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.

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

Model	Reference	External dimensions (mm)	Position
DSTL-107 2L	19037132	1000 x 700	Left
DSTL-117 2L	19037133	1100 x 700	Left
DSTL-127 2L	19037134	1200 x 700	Left
DSTL-137 2L	19037135	1300 x 700	Left
DSTL-147 2L	19037136	1400 x 700	Left

Model	Reference	External dimensions (mm)	Position
DSTR-107 2L	19020152	1000 x 700	Right
DSTR-117 2L	19020153	1100 x 700	Right
DSTR-127 2L	19020154	1200 x 700	Right
DSTR-137 2L	19020155	1300 x 700	Right
DSTR-147 2L	19020156	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.

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

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

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.

Model	Reference	External dimensions (mm)	Position
DSTL-127 H 2L	19037182	1200 x 700	Left
DSTL-137 H 2L	19037183	1300 x 700	Left
DSTL-147 H 2L	19037184	1400 x 700	Left
DSTL-157 H 2L	19037185	1500 x 700	Left
DSTL-167 H 2L	19037186	1600 x 700	Left
DSTL-177 H 2L	19037187	1700 x 700	Left

Model	Reference	External dimensions (mm)	Position
DSTR-127 H 2L	19020181	1200 x 700	Right
DSTR-137 H 2L	19020182	1300 x 700	Right
DSTR-147 H 2L	19020183	1400 x 700	Right
DSTR-157 H 2L	19020184	1500 x 700	Right
DSTR-167 H 2L	19020185	1600 x 700	Right
DSTR-177 H 2L	19020186	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.

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

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



Food distribution & storage

Drop-In Elegance

Serving Trolleys

Aluminum Shelving

Drop-In Elegance

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. 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.

Cold Elements

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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

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

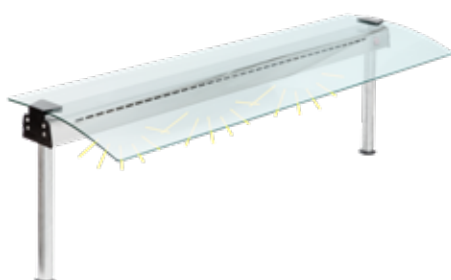


DRY BAIN-MARIE WELLS
2GN - 3GN - 4GN - 5 GN
30°C - 90°C / Air Function

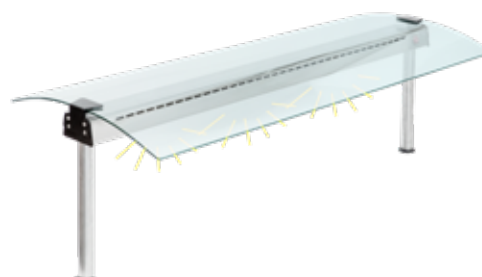


GLASS CERAMIC TOP PLATE
2GN - 3GN - 4GN - 5 GN
40°C - 120°C

FOODSHIELDS



FOODSHIELD



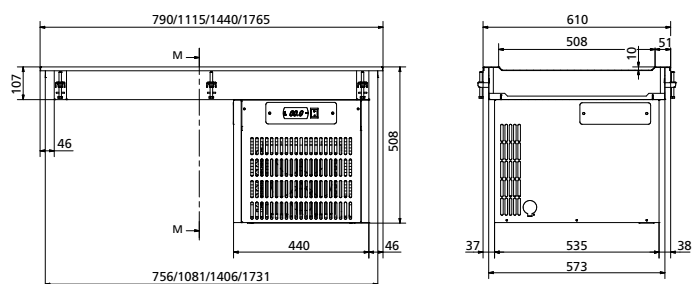
FOODSHIELD WITH 2 SIDE CURVED GLASS



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/m³) 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
- Refrigerant gas: R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

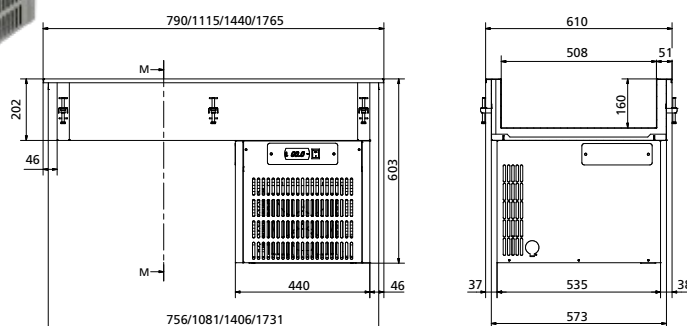
Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
DRTP-211 HC	19069648	R-600a	790	610	558	765	585	2 GN 1/1	199
DRTP-311 HC	19069649	R-600a	1115	610	558	1090	585	3 GN 1/1	199
DRTP-411 HC	19069660	R-600a	1440	610	558	1415	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/m³) 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
- Refrigerant gas: R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
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



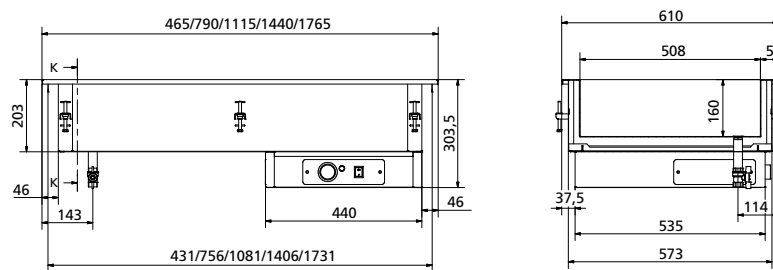
Hot elements Drop-In Elegance



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.

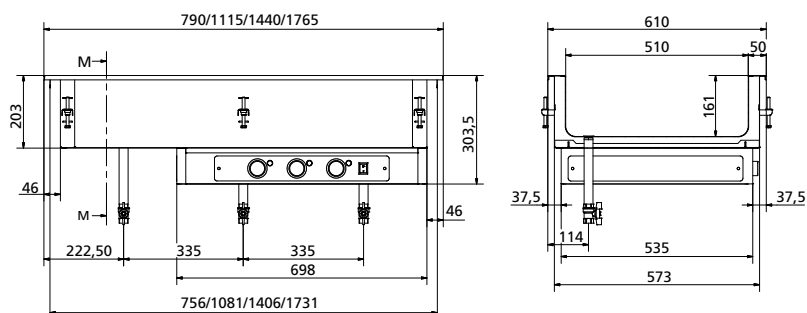
Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
			Lenght	Width	Height	Lenght	Width		
DBM-111	19069638	-	465	610	304	440	585	1 GN 1/1	800
DBM-211	19069671	-	790	610	304	765	585	2 GN 1/1	1600
DBM-311	19069672	-	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411	19069673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



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



DBM-511 I



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 50/60Hz

Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		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



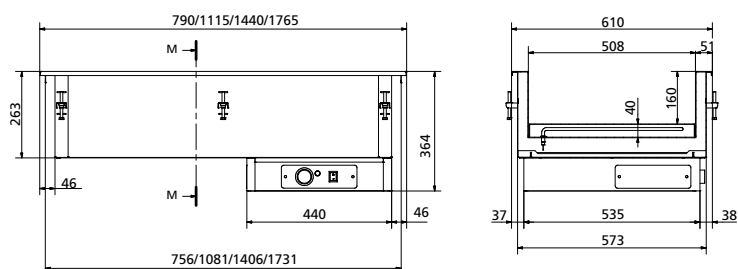
Hot elements Drop-In Elegance



Clamps ensure a uniform fit and grip on the counter.



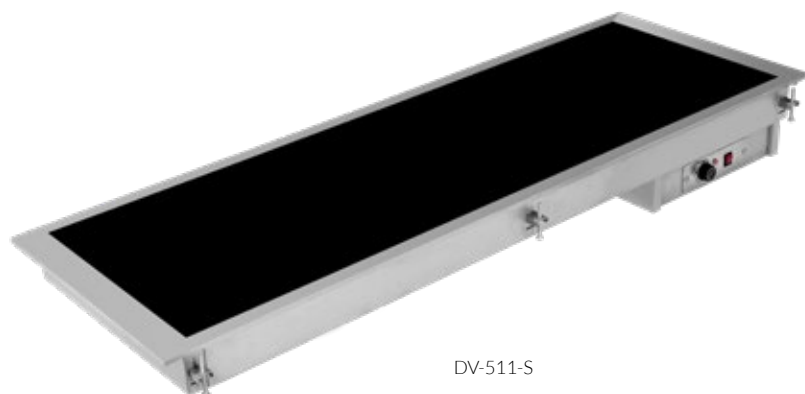
DDBM-511



DRY BAIN MARIE WELLS

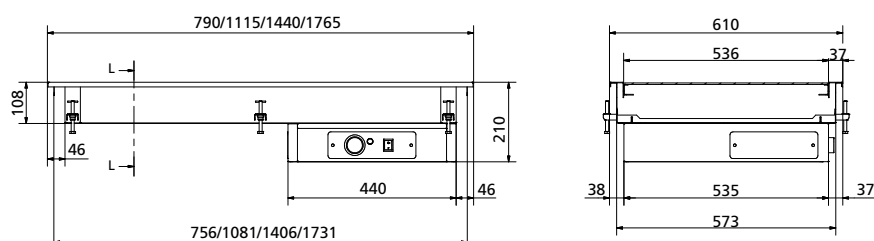
- Hot Bain Marie function by air static heat, specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Heat produced by resistances protected by perforated shelves manufactured in stainless steel.
- Specially manufactured in high-quality stainless 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.
- 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	Gas	External dimensions (mm)			Cut-out dimensions (mm)		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



Temperature set easy and quick to adjust.

DV-511-S



CERAMIC GLASS TOP PLATES

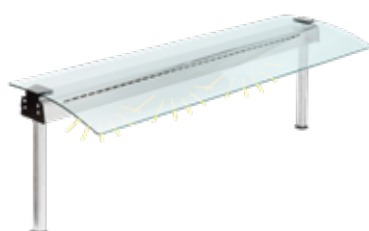
- Flat hot plate made of ceramic glass, specially designed to hold, display and distribute hot food presented on plates or shallow GN 1/1 pans during service time.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 4 mm thickness, high-resistant, glass 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	Gas	External dimensions (mm)			Cut-out dimensions (mm)		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 strenght due to the 2 screws per column.
- In models with light & heat or light, an ON/OFF switch is built in the front side with an orange light pilot that indicates if the foodshield is working.
- Foodshields include the glass.
- Operating voltage: 230V 1N 50/60Hz

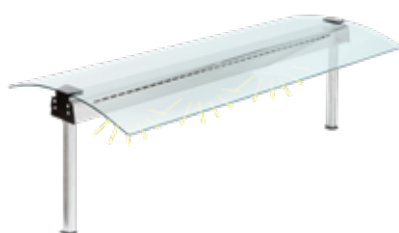


FS-L-CG1-311

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 (mm)			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

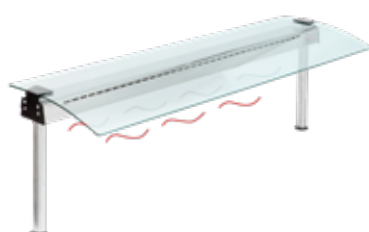


FS-L-CG2-311

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 (mm)			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

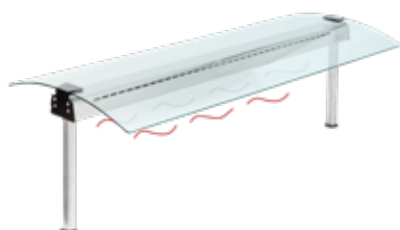


FS-H-CG1-311

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 (mm)			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



FS-H-CG2-311

FOODSHIELD WITH LIGHT & HEAT AND 2-SIDES CURVED GLASS

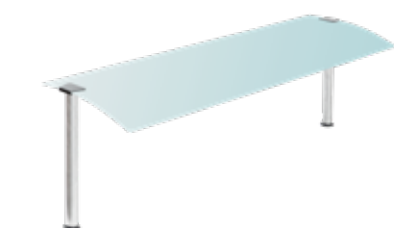
- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

Model	Reference	External dimensions (mm)			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

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

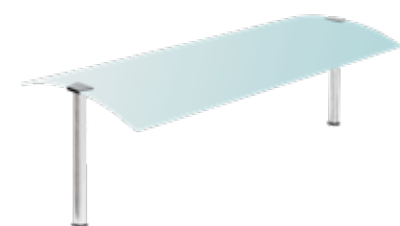


FS-CG1-311

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

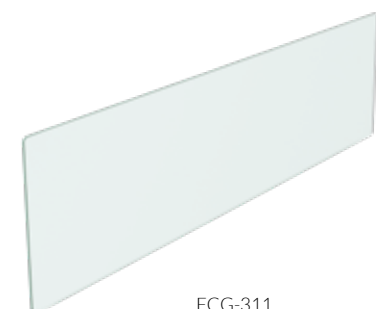


FS-CG2-311

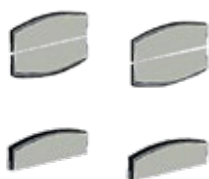
FRONT GLASS

- 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 the customer to get into the 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



FCG-311



GPIK

BRACKETS KIT FOR INSTALLATION OF GLASS PANELS

- 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

- 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 in stainless steel

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Racking trolleys

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Serving trolleys



CE-952



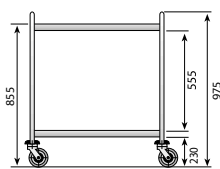
CER-1063



CER-1064

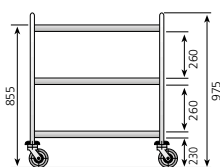
SERVING TROLLEYS

- 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.



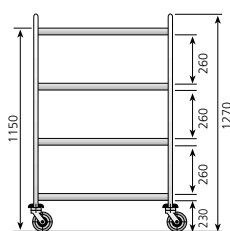
SERVING TROLLEY 2 SHELVES

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

ACCESORIES FOR STANDARD SERVING TROLLEYS (CE)

- 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



Serving trolleys



CSR-1060



Example of garbage bag placed in the trolley.

SERVING AND CLEARING TROLLEYS

- 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.

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



CEV



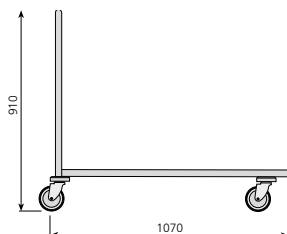
VACUUM MACHINE TROLLEYS

- 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.
- Entirely made of stainless steel.

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



Serving trolleys



CP-150



FCP-150



FCP-300



SP-1

CP-300

PLATE TROLLEYS

- 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.
- 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.

Model	Reference	External dimensions (mm)	Type	Ø máx. plates (mm)
CC-55	19004703	587 x 627 x 900	With handle	
BC-55	19004696	587 x 587 x 200	Without handle	
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 (mm)
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

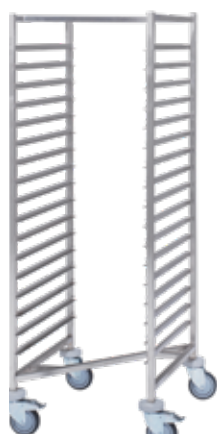
RACKING TROLLEYS

- 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		



Racking trolleys Serving 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



CBC-24

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.

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



Baskets not included. To be ordered separately.



FCCV-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.

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	

Aluminum Shelving*By EDENOX

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.

Shelf plates and posts

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



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.

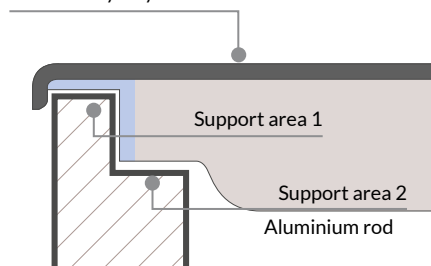


Adjustable leveling foot plate that enable compensating for uneven floors.

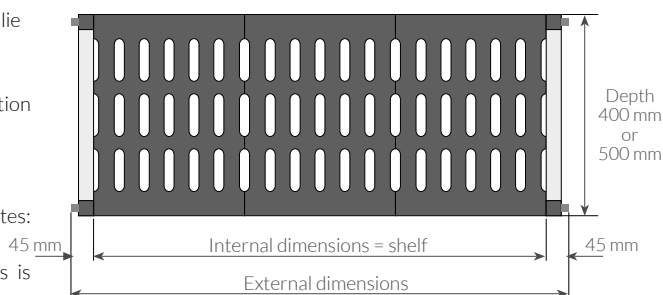
SHELVES ARE BUILT TO TAKE HEAVY LOADS WITH A MINIMAL BENDING

- 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.

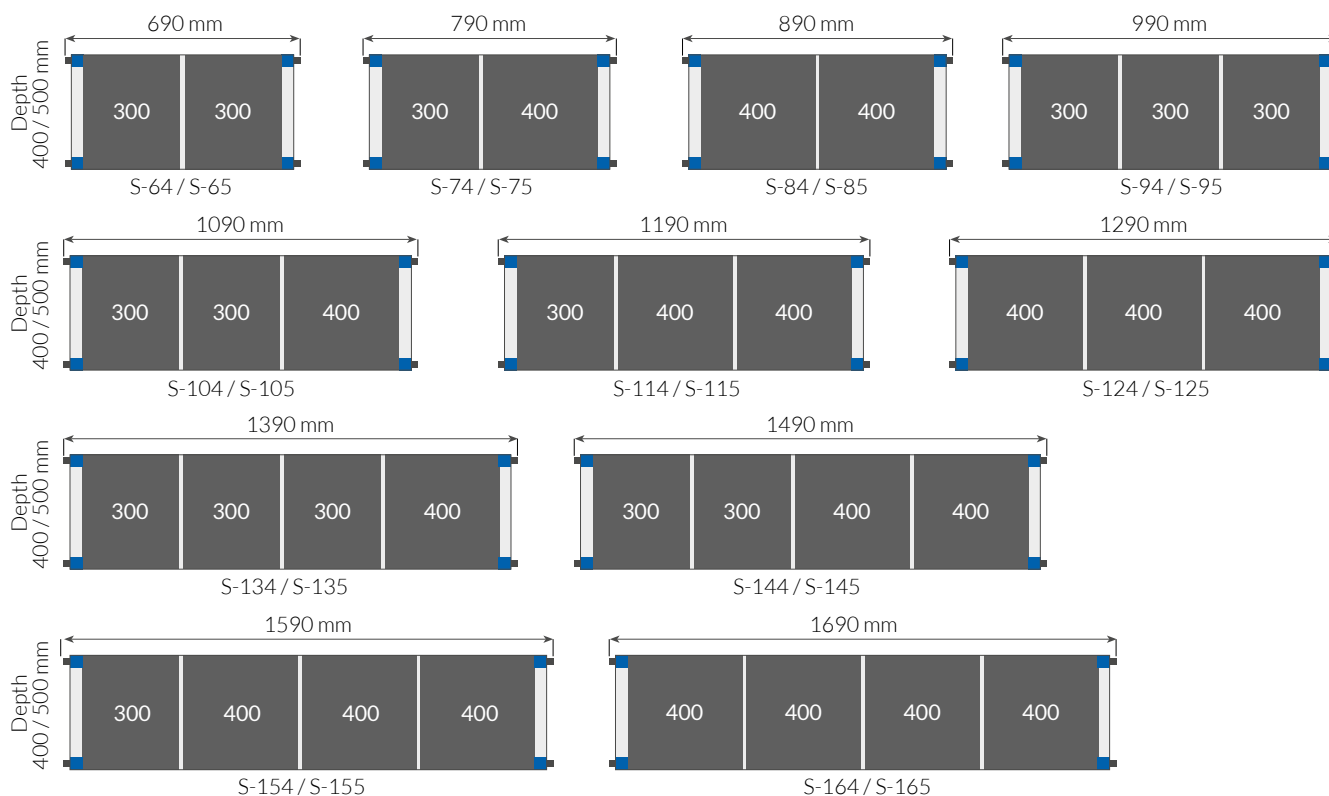
Polyethylene Shelf



- 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 and posts Aluminum Shelving



SHELF PLATES

WIDTH 400 MM

Model	Reference	External dimensions (mm)
S-64-G	19089020	600 x 400
S-74-G	19089022	700 x 400
S-84-G	19089024	800 x 400
S-94-G	19067271	900 x 400
S-104-G	19089006	1000 x 400
S-114-G	19089008	1100 x 400
S-124-G	19089010	1200 x 400
S-134-G	19089012	1300 x 400
S-144-G	19089014	1400 x 400
S-154-G	19089016	1500 x 400
S-164-G	19089018	1600 x 400

WIDTH 500 MM

Model	Reference	External dimensions (mm)
S-65-G	19089021	600 x 500
S-75-G	19089023	700 x 500
S-85-G	19089025	800 x 500
S-95-G	19089026	900 x 500
S-105-G	19089007	1000 x 500
S-115-G	19089009	1100 x 500
S-125-G	19089011	1200 x 500
S-135-G	19089013	1300 x 500
S-145-G	19089015	1400 x 500
S-155-G	19089017	1500 x 500
S-165-G	19089019	1600 x 500



SHELVING POSTS (WIDTH 400 MM)

Model	Reference	External dimensions (mm)	Levels
P-43-G	19089027	1750 x 400	3
P-44-G	19067272	1750 x 400	4
P-45-G	19089028	1750 x 400	5
PB-43-G	19089036	1300 x 400	3
PA-45-G	19089032	2000 x 400	5
PA-46-G	19089033	2000 x 400*	6

*Shelving posts with non-standard height.

SHELVING POSTS (WIDTH 500 MM)

Model	Reference	External dimensions (mm)	Levels
P-53-G	19089029	1750 x 500	3
P-54-G	19089030	1750 x 500	4
P-55-G	19089031	1750 x 500	5
PB-53-G	19089037	1300 x 500	3
PA-55-G	19089034	2000 x 500	5
PA-56-G	19089035	2000 x 500	6

*Shelving posts with non-standard height.

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-G	19095753	400 x 300
PAR-44-G	19095754	400 x 400
PAR-53-G	19095756	500 x 300
PAR-54-G	19095757	500 x 400





HOOKS FOR L-SHAPE SHELVINGS

- Designed to make easier the assembly of L-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	-



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-G	19095718	1085 x 500 x 250
BA-1250-G	19095719	1285 x 500 x 250
BA-1650-G	19095740	1685 x 500 x 250



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-G	19089038	1750 x 400	4
SM-45-G	19089039	1750 x 400	5
SM-54-G	19089040	1750 x 500	4
SM-55-G	19095711	1750 x 500	5



Shelf plates and posts Aluminum Shelving



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-G	19095752	1285 x 500 x 1750	5



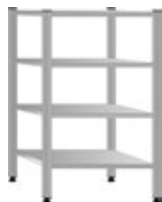
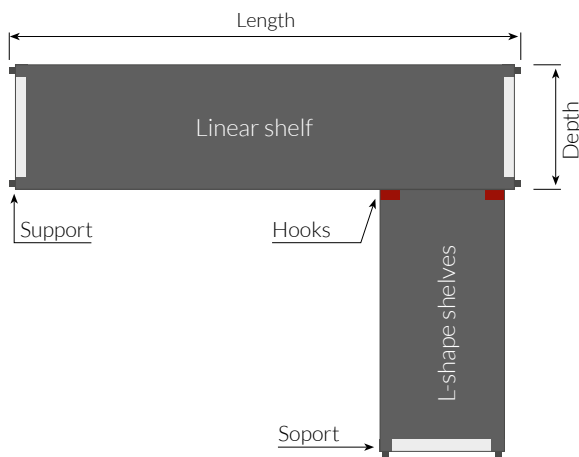
BARS TO HANG ITEMS

- Bars to hang dry food, cold meat and similar products.

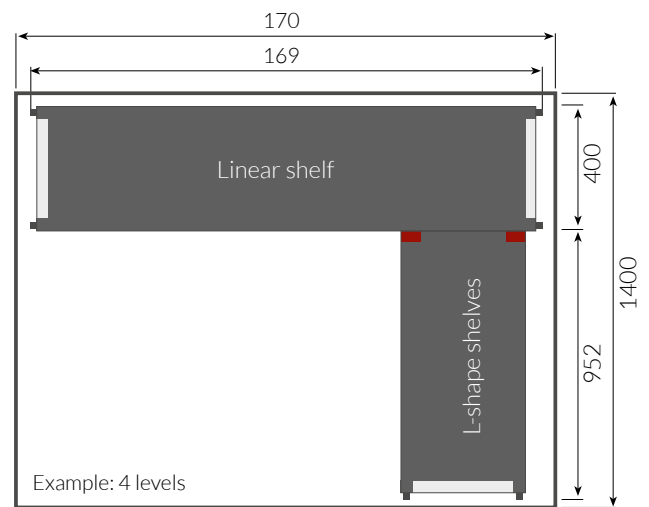
Model	Reference	Length (mm)
BCOL-8-G	19095742	800
BCOL-9-G	19095743	900
BCOL-10-G	19095744	1000
BCOL-11-G	19095745	1100
BCOL-12-G	19095746	1200
BCOL-13-G	19095747	1300
BCOL-14-G	19095748	1400
BCOL-15-G	19095749	1500
BCOL-16-G	19095751	1600

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:
1. 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.
 2. What is the width of the shelving unit? There are two width options: 400 or 500 mm.
 3. How many levels are required? There are standard sets with 3, 4 or 5 levels. (Additional levels can be ordered, see below).
 4. What will be the length of the shelf? Please 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



400 MM L-SHAPE SHELVING

Total length of shelves (mm)	3 Levels		4 Levels		5 Levels		Total length of shelves (mm)	3 Levels		4 Levels		5 Levels	
	Reference	Set number	Reference	Set number	Reference	Set number		Reference	Set number	Reference	Set number	Reference	Set number
1390	19088339	17	19088930	96	19088345	175	652	19088587	500	19088648	579	19088708	658
1490	19088350	18	19088931	97	19088346	176	752	19088588	501	19088650	580	19088709	659
1590	19088361	19	19088932	98	19088347	177	852	19088589	502	19088651	581	19088710	660
1690	19088372	20	19088933	99	19088348	178	952	19088590	503	19088652	582	19088711	661
1726	19088383	21	19088198	100	19088349	179	1052	19088591	504	19088653	583	19088712	662
1826	19088394	22	19088199	101	19088351	180	1152	19088592	505	19088654	584	19088713	663
1926	19088397	23	19088290	102	19088352	181	1252	19088593	506	19088655	585	19088714	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			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19088197	10	2 P-43 + 3 S-64	19088870	89	2 P-44 + 4 S-64	19088337	168	2 P-45 + 5 S-64
790	19088298	11	2 P-43 + 3 S-74	19088876	90	2 P-44 + 4 S-74	19088338	169	2 P-45 + 5 S-74
890	19088309	12	2 P-43 + 3 S-84	19088887	91	2 P-44 + 4 S-84	19088340	170	2 P-45 + 5 S-84
990	19088320	13	2 P-43 + 3 S-94	19068302	92	2 P-44 + 4 S-94	19088341	171	2 P-45 + 5 S-94
1090	19088331	14	2 P-43 + 3 S-104	19088908	93	2 P-44 + 4 S-104	19088342	172	2 P-45 + 5 S-104
1190	19088335	15	2 P-43 + 3 S-114	19088919	94	2 P-44 + 4 S-114	19088343	173	2 P-45 + 5 S-114
1290	19088336	16	2 P-43 + 3 S-124	19088929	95	2 P-44 + 4 S-124	19088344	174	2 P-45 + 5 S-124
1390	19088339	17	2 P-43 + 3 S-134	19088930	96	2 P-44 + 4 S-134	19088345	175	2 P-45 + 5 S-134
1490	19088350	18	2 P-43 + 3 S-144	19088931	97	2 P-44 + 4 S-144	19088346	176	2 P-45 + 5 S-144
1590	19088361	19	2 P-43 + 3 S-154	19088932	98	2 P-44 + 4 S-154	19088347	177	2 P-45 + 5 S-154
1690	19088372	20	2 P-43 + 3 S-164	19088933	99	2 P-44 + 4 S-164	19088348	178	2 P-45 + 5 S-164
1726	19088383	21	3 P-43 + 6 S-84	19088198	100	3 P-44 + 8 S-84	19088349	179	3 P-45 + 10 S-84
1826	19088394	22	3 P-43 + 3 S-94 + 3 S-84	19088199	101	3 P-44 + 4 S-94 + 4 S-84	19088351	180	3 P-45 + 5 S-94 + 5 S-84
1926	19088397	23	3 P-43 + 6 S-94	19088290	102	3 P-44 + 8 S-94	19088352	181	3 P-45 + 10 S-94
2026	19088398	24	3 P-43 + 3 S-94 + 3 S-104	19088291	103	3 P-44 + 4 S-94 + 4 S-104	19088353	182	3 P-45 + 5 S-94 + 5 S-104
2126	19088402	25	3 P-43 + 6 S-104	19088292	104	3 P-44 + 8 S-104	19088354	183	3 P-45 + 10 S-104
2226	19088413	26	3 P-43 + 3 S-104 + 3 S-114	19088293	105	3 P-44 + 4 S-104 + 4 S-114	19088355	184	3 P-45 + 5 S-104 + 5 S-114
2326	19088424	27	3 P-43 + 6 S-114	19088294	106	3 P-44 + 8 S-114	19088356	185	3 P-45 + 10 S-114
2426	19088435	28	3 P-43 + 3 S-114 + 3 S-124	19088295	107	3 P-44 + 4 S-114 + 4 S-124	19088357	186	3 P-45 + 5 S-114 + 5 S-124
2526	19088446	29	3 P-43 + 6 S-124	19088296	108	3 P-44 + 8 S-124	19088358	187	3 P-45 + 10 S-124
2626	19088457	30	3 P-43 + 3 S-124 + 3 S-134	19088297	109	3 P-44 + 4 S-124 + 4 S-134	19088359	188	3 P-45 + 5 S-124 + 5 S-134
2726	19088459	31	3 P-43 + 6 S-134	19088299	110	3 P-44 + 8 S-134	19088360	189	3 P-45 + 10 S-134
2826	19088460	32	3 P-43 + 3 S-134 + 3 S-144	19088300	111	3 P-44 + 4 S-134 + 4 S-144	19088362	190	3 P-45 + 5 S-134 + 5 S-144
2926	19088465	33	3 P-43 + 6 S-144	19088301	112	3 P-44 + 8 S-144	19088363	191	3 P-45 + 10 S-144
3026	19088476	34	3 P-43 + 3 S-144 + 3 S-154	19088302	113	3 P-44 + 4 S-144 + 4 S-154	19088364	192	3 P-45 + 5 S-144 + 5 S-154
3126	19088487	35	3 P-43 + 6 S-154	19088303	114	3 P-44 + 8 S-154	19088365	193	3 P-45 + 10 S-154
3226	19088498	36	3 P-43 + 3 S-154 + 3 S-164	19088304	115	3 P-44 + 4 S-154 + 4 S-164	19088366	194	3 P-45 + 5 S-154 + 5 S-164
3326	19088509	37	3 P-43 + 6 S-164	19088305	116	3 P-44 + 8 S-164	19088367	195	3 P-45 + 10 S-164
3362	19088520	38	4 P-43 + 3 S-104 + 6 S-114	19088306	117	4 P-44 + 4 S-104 + 8 S-114	19088368	196	4 P-45 + 5 S-104 + 10 S-114
3462	19088521	39	4 P-43 + 9 S-114	19088307	118	4 P-44 + 12 S-114	19088369	197	4 P-45 + 15 S-114
3562	19088522	40	4 P-43 + 6 S-114 + 3 S-124	19088308	119	4 P-44 + 8 S-114 + 4 S-124	19088370	198	4 P-45 + 10 S-114 + 5 S-124
3662	19088528	41	4 P-43 + 3 S-114 + 6 S-124	19088310	120	4 P-44 + 4 S-114 + 8 S-124	19088371	199	4 P-45 + 5 S-114 + 10 S-124
3762	19088539	42	4 P-43 + 9 S-124	19088311	121	4 P-44 + 12 S-124	19088373	200	4 P-45 + 15 S-124
3862	19088550	43	4 P-43 + 6 S-124 + 3 S-134	19088312	122	4 P-44 + 8 S-124 + 4 S-134	19088374	201	4 P-45 + 10 S-124 + 5 S-134
3962	19088561	44	4 P-43 + 3 S-124 + 6 S-134	19088313	123	4 P-44 + 4 S-124 + 8 S-134	19088375	202	4 P-45 + 5 S-124 + 10 S-134
4062	19088572	45	4 P-43 + 9 S-134	19088314	124	4 P-44 + 12 S-134	19088376	203	4 P-45 + 15 S-134
4162	19088582	46	4 P-43 + 6 S-134 + 3 S-144	19088315	125	4 P-44 + 8 S-134 + 4 S-144	19088377	204	4 P-45 + 10 S-134 + 5 S-144
4262	19088583	47	4 P-43 + 3 S-134 + 6 S-144	19088316	126	4 P-44 + 4 S-134 + 8 S-144	19088378	205	4 P-45 + 5 S-134 + 10 S-144
4362	19088584	48	4 P-43 + 9 S-144	19088317	127	4 P-44 + 12 S-144	19088379	206	4 P-45 + 15 S-144
4462	19088585	49	4 P-43 + 6 S-144 + 3 S-154	19088318	128	4 P-44 + 8 S-144 + 4 S-154	19088380	207	4 P-45 + 10 S-144 + 5 S-154
4562	19088586	50	4 P-43 + 3 S-144 + 6 S-154	19088319	129	4 P-44 + 4 S-144 + 8 S-154	19088381	208	4 P-45 + 5 S-144 + 10 S-154
4662	19088597	51	4 P-43 + 9 S-154	19088321	130	4 P-44 + 12 S-154	19088382	209	4 P-45 + 15 S-154
4762	19088608	52	4 P-43 + 6 S-154 + 3 S-164	19088322	131	4 P-44 + 8 S-154 + 4 S-164	19088384	210	4 P-45 + 10 S-154 + 5 S-164
4862	19088619	53	4 P-43 + 3 S-154 + 6 S-164	19088323	132	4 P-44 + 4 S-154 + 8 S-164	19088385	211	4 P-45 + 5 S-154 + 10 S-164
4962	19088630	54	4 P-43 + 9 S-164	19088324	133	4 P-44 + 12 S-164	19088386	212	4 P-45 + 15 S-164
4998	19088641	55	5 P-43 + 12 S-124	19088325	134	5 P-44 + 16 S-124	19088387	213	5 P-45 + 20 S-124
5098	19088646	56	5 P-43 + 9 S-124 + 3 S-134	19088326	135	5 P-44 + 12 S-124 + 4 S-134	19088388	214	5 P-45 + 15 S-124 + 5 S-134
5198	19088647	57	5 P-43 + 6 S-124 + 6 S-134	19088327	136	5 P-44 + 8 S-124 + 8 S-134	19088389	215	5 P-45 + 10 S-124 + 10 S-134
5298	19088649	58	5 P-43 + 3 S-124 + 9 S-134	19088328	137	5 P-44 + 4 S-124 + 12 S-134	19088390	216	5 P-45 + 5 S-124 + 15 S-134
5398	19088660	59	5 P-43 + 12 S-134	19088329	138	5 P-44 + 16 S-134	19088391	217	5 P-45 + 20 S-134
5498	19088671	60	5 P-43 + 9 S-134 + 3 S-144	19088330	139	5 P-44 + 12 S-134 + 4 S-144	19088392	218	5 P-45 + 15 S-134 + 5 S-144
5598	19088682	61	5 P-43 + 6 S-134 + 6 S-144	19088332	140	5 P-44 + 8 S-134 + 8 S-144	19088393	219	5 P-45 + 10 S-134 + 10 S-144
5698	19088693	62	5 P-43 + 3 S-134 + 9 S-144	19088333	141	5 P-44 + 4 S-134 + 12 S-144	19088395	220	5 P-45 + 5 S-134 + 15 S-144
5798	19088704	63	5 P-43 + 12 S-144	19088334	142	5 P-44 + 16 S-144	19088396	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 lenght of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19088399	247	2 P-53 + 3 S-65	19088461	326	2 P-54 + 4 S-65	19088523	405	2 P-55 + 5 S-65
790	19088400	248	2 P-53 + 3 S-75	19088462	327	2 P-54 + 4 S-75	19088524	406	2 P-55 + 5 S-75
890	19088401	249	2 P-53 + 3 S-85	19088463	328	2 P-54 + 4 S-85	19088525	407	2 P-55 + 5 S-85
990	19088403	250	2 P-53 + 3 S-95	19088464	329	2 P-54 + 4 S-95	19088526	408	2 P-55 + 5 S-95
1090	19088404	251	2 P-53 + 3 S-105	19088466	330	2 P-54 + 4 S-105	19088527	409	2 P-55 + 5 S-105
1190	19088405	252	2 P-53 + 3 S-115	19088467	331	2 P-54 + 4 S-115	19088529	410	2 P-55 + 5 S-115
1290	19088406	253	2 P-53 + 3 S-125	19088468	332	2 P-54 + 4 S-125	19088530	411	2 P-55 + 5 S-125
1390	19088407	254	2 P-53 + 3 S-135	19088469	333	2 P-54 + 4 S-135	19088531	412	2 P-55 + 5 S-135
1490	19088408	255	2 P-53 + 3 S-145	19088470	334	2 P-54 + 4 S-145	19088532	413	2 P-55 + 5 S-145
1590	19088409	256	2 P-53 + 3 S-155	19088471	335	2 P-54 + 4 S-155	19088533	414	2 P-55 + 5 S-155
1690	19088410	257	2 P-53 + 3 S-165	19088472	336	2 P-54 + 4 S-165	19088534	415	2 P-55 + 5 S-165
1726	19088411	258	3 P-53 + 6 S-85	19088473	337	3 P-54 + 8 S-85	19088535	416	3 P-55 + 10 S-85
1826	19088412	259	3 P-53 + 3 S-95 + 3 S-85	19088474	338	3 P-54 + 4 S-95 + 4 S-85	19088536	417	3 P-55 + 5 S-95 + 5 S-85
1926	19088414	260	3 P-53 + 6 S-95	19088475	339	3 P-54 + 8 S-95	19088537	418	3 P-55 + 10 S-95
2026	19088415	261	3 P-53 + 3 S-95 + 3 S-105	19088477	340	3 P-54 + 4 S-95 + 4 S-105	19088538	419	3 P-55 + 5 S-95 + 5 S-105
2126	19088416	262	3 P-53 + 6 S-105	19088478	341	3 P-54 + 8 S-105	19088540	420	3 P-55 + 10 S-105
2226	19088417	263	3 P-53 + 3 S-105 + 3 S-115	19088479	342	3 P-54 + 4 S-105 + 4 S-115	19088541	421	3 P-55 + 5 S-105 + 5 S-115
2326	19088418	264	3 P-53 + 6 S-115	19088480	343	3 P-54 + 8 S-115	19088542	422	3 P-55 + 10 S-115
2426	19088419	265	3 P-53 + 3 S-115 + 3 S-125	19088481	344	3 P-54 + 4 S-115 + 4 S-125	19088543	423	3 P-55 + 5 S-115 + 5 S-125
2526	19088420	266	3 P-53 + 6 S-125	19088482	345	3 P-54 + 8 S-125	19088544	424	3 P-55 + 10 S-125
2626	19088421	267	3 P-53 + 3 S-125 + 3 S-135	19088483	346	3 P-54 + 4 S-125 + 4 S-135	19088545	425	3 P-55 + 5 S-125 + 5 S-135
2726	19088422	268	3 P-53 + 6 S-135	19088484	347	3 P-54 + 8 S-135	19088546	426	3 P-55 + 10 S-135
2826	19088423	269	3 P-53 + 3 S-135 + 3 S-145	19088485	348	3 P-54 + 4 S-135 + 4 S-145	19088547	427	3 P-55 + 5 S-135 + 5 S-145
2926	19088425	270	3 P-53 + 6 S-145	19088486	349	3 P-54 + 8 S-145	19088548	428	3 P-55 + 10 S-145
3026	19088426	271	3 P-53 + 3 S-145 + 3 S-155	19088488	350	3 P-54 + 4 S-145 + 4 S-155	19088549	429	3 P-55 + 5 S-145 + 5 S-155
3126	19088427	272	3 P-53 + 6 S-155	19088489	351	3 P-54 + 8 S-155	19088551	430	3 P-55 + 10 S-155
3226	19088428	273	3 P-53 + 3 S-155 + 3 S-165	19088490	352	3 P-54 + 4 S-155 + 4 S-165	19088552	431	3 P-55 + 5 S-155 + 5 S-165
3326	19088429	274	3 P-53 + 6 S-165	19088491	353	3 P-54 + 8 S-165	19088553	432	3 P-55 + 10 S-165
3362	19088430	275	4 P-53 + 3 S-105 + 6 S-115	19088492	354	4 P-54 + 4 S-105 + 8 S-115	19088554	433	4 P-55 + 5 S-105 + 10 S-115
3462	19088431	276	4 P-53 + 9 S-115	19088493	355	4 P-54 + 12 S-115	19088555	434	4 P-55 + 15 S-115
3562	19088432	277	4 P-53 + 6 S-115 + 3 S-125	19088494	356	4 P-54 + 8 S-115 + 4 S-125	19088556	435	4 P-55 + 10 S-115 + 5 S-125
3662	19088433	278	4 P-53 + 3 S-115 + 6 S-125	19088495	357	4 P-54 + 4 S-115 + 8 S-125	19088557	436	4 P-55 + 5 S-115 + 10 S-125
3762	19088434	279	4 P-53 + 9 S-125	19088496	358	4 P-54 + 12 S-125	19088558	437	4 P-55 + 15 S-125
3862	19088436	280	4 P-53 + 6 S-125 + 3 S-135	19088497	359	4 P-54 + 8 S-125 + 4 S-135	19088559	438	4 P-55 + 10 S-125 + 5 S-135
3962	19088437	281	4 P-53 + 3 S-125 + 6 S-135	19088499	360	4 P-54 + 4 S-125 + 8 S-135	19088560	439	4 P-55 + 5 S-125 + 10 S-135
4062	19088438	282	4 P-53 + 9 S-135	19088500	361	4 P-54 + 12 S-135	19088562	440	4 P-55 + 15 S-135
4162	19088439	283	4 P-53 + 6 S-135 + 3 S-145	19088501	362	4 P-54 + 8 S-135 + 4 S-145	19088563	441	4 P-55 + 10 S-135 + 5 S-145
4262	19088440	284	4 P-53 + 3 S-135 + 6 S-145	19088502	363	4 P-54 + 4 S-135 + 8 S-145	19088564	442	4 P-55 + 5 S-135 + 10 S-145
4362	19088441	285	4 P-53 + 9 S-145	19088503	364	4 P-54 + 12 S-145	19088565	443	4 P-55 + 15 S-145
4462	19088442	286	4 P-53 + 6 S-145 + 3 S-155	19088504	365	4 P-54 + 8 S-145 + 4 S-155	19088566	444	4 P-55 + 10 S-145 + 5 S-155
4562	19088443	287	4 P-53 + 3 S-145 + 6 S-155	19088505	366	4 P-54 + 4 S-145 + 8 S-155	19088567	445	4 P-55 + 5 S-145 + 10 S-155
4662	19088444	288	4 P-53 + 9 S-155	19088506	367	4 P-54 + 12 S-155	19088568	446	4 P-55 + 15 S-155
4762	19088445	289	4 P-53 + 6 S-155 + 3 S-165	19088507	368	4 P-54 + 8 S-155 + 4 S-165	19088569	447	4 P-55 + 10 S-155 + 5 S-165
4862	19088447	290	4 P-53 + 3 S-155 + 6 S-165	19088508	369	4 P-54 + 4 S-155 + 8 S-165	19088570	448	4 P-55 + 5 S-155 + 10 S-165
4962	19088448	291	4 P-53 + 9 S-165	19088510	370	4 P-54 + 12 S-165	19088571	449	4 P-55 + 15 S-165
4998	19088449	292	5 P-53 + 12 S-125	19088511	371	5 P-54 + 16 S-125	19088573	450	5 P-55 + 20 S-125
5098	19088450	293	5 P-53 + 9 S-125 + 3 S-135	19088512	372	5 P-54 + 12 S-125 + 4 S-135	19088574	451	5 P-55 + 15 S-125 + 5 S-135
5198	19088451	294	5 P-53 + 6 S-125 + 6 S-135	19088513	373	5 P-54 + 8 S-125 + 8 S-135	19088575	452	5 P-55 + 10 S-125 + 10 S-135
5298	19088452	295	5 P-53 + 3 S-125 + 9 S-135	19088514	374	5 P-54 + 4 S-125 + 12 S-135	19088576	453	5 P-55 + 5 S-125 + 15 S-135
5398	19088453	296	5 P-53 + 12 S-135	19088515	375	5 P-54 + 16 S-135	19088577	454	5 P-55 + 20 S-135
5498	19088454	297	5 P-53 + 9 S-135 + 3 S-145	19088516	376	5 P-54 + 12 S-135 + 4 S-145	19088578	455	5 P-55 + 15 S-135 + 5 S-145
5598	19088455	298	5 P-53 + 6 S-135 + 6 S-145	19088517	377	5 P-54 + 8 S-135 + 8 S-145	19088579	456	5 P-55 + 10 S-135 + 10 S-145
5698	19088456	299	5 P-53 + 3 S-135 + 9 S-145	19088518	378	5 P-54 + 4 S-135 + 12 S-145	19088580	457	5 P-55 + 5 S-135 + 15 S-145
5798	19088458	300	5 P-53 + 12 S-145	19088519	379	5 P-54 + 16 S-145	19088581	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			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19088587	500	1 P-43 + 3 S-64 + 6 GA	19088648	579	1 P-44 + 4 S-64 + 8 GA	19088708	658	1 P-45 + 5 S-64 + 10 GA
752	19088588	501	1 P-43 + 3 S-74 + 6 GA	19088650	580	1 P-44 + 4 S-74 + 8 GA	19088709	659	1 P-45 + 5 S-74 + 10 GA
852	19088589	502	1 P-43 + 3 S-84 + 6 GA	19088651	581	1 P-44 + 4 S-84 + 8 GA	19088710	660	1 P-45 + 5 S-84 + 10 GA
952	19088590	503	1 P-43 + 3 S-94 + 6 GA	19088652	582	1 P-44 + 4 S-94 + 8 GA	19088711	661	1 P-45 + 5 S-94 + 10 GA
1052	19088591	504	1 P-43 + 3 S-104 + 6 GA	19088653	583	1 P-44 + 4 S-104 + 8 GA	19088712	662	1 P-45 + 5 S-104 + 10 GA
1152	19088592	505	1 P-43 + 3 S-114 + 6 GA	19088654	584	1 P-44 + 4 S-114 + 8 GA	19088713	663	1 P-45 + 5 S-114 + 10 GA
1252	19088593	506	1 P-43 + 3 S-124 + 6 GA	19088655	585	1 P-44 + 4 S-124 + 8 GA	19088714	664	1 P-45 + 5 S-124 + 10 GA
1352	19088594	507	1 P-43 + 3 S-134 + 6 GA	19088656	586	1 P-44 + 4 S-134 + 8 GA	19088715	665	1 P-45 + 5 S-134 + 10 GA
1452	19088595	508	1 P-43 + 3 S-144 + 6 GA	19088657	587	1 P-44 + 4 S-144 + 8 GA	19088716	666	1 P-45 + 5 S-144 + 10 GA
1552	19088596	509	1 P-43 + 3 S-154 + 6 GA	19088658	588	1 P-44 + 4 S-154 + 8 GA	19088717	667	1 P-45 + 5 S-154 + 10 GA
1652	19088598	510	1 P-43 + 3 S-164 + 6 GA	19088659	589	1 P-44 + 4 S-164 + 8 GA	19088718	668	1 P-45 + 5 S-164 + 10 GA
1688	19088599	511	2 P-43 + 6 S-84 + 6 GA	19088661	590	2 P-44 + 8 S-84 + 8 GA	19088719	669	2 P-45 + 10 S-84 + 10 GA
1788	19088600	512	2 P-43 + 3 S-94 + 3 S-84 + 6 GA	19088662	591	2 P-44 + 4 S-94 + 4 S-84 + 8 GA	19088720	670	2 P-45 + 5 S-94 + 5 S-84 + 10 GA
1888	19088601	513	2 P-43 + 6 S-94 + 6 GA	19088663	592	2 P-44 + 8 S-94 + 8 GA	19088721	671	2 P-45 + 10 S-94 + 10 GA
1988	19088602	514	2 P-43 + 3 S-94 + 3 S-104 + 6 GA	19088664	593	2 P-44 + 4 S-94 + 4 S-104 + 8 GA	19088722	672	2 P-45 + 5 S-94 + 5 S-104 + 10 GA
2088	19088603	515	2 P-43 + 6 S-104 + 6 GA	19088665	594	2 P-44 + 8 S-104 + 8 GA	19088723	673	2 P-45 + 10 S-104 + 10 GA
2188	19088604	516	2 P-43 + 3 S-104 + 3 S-114 + 6 GA	19088666	595	2 P-44 + 4 S-104 + 4 S-114 + 8 GA	19088724	674	2 P-45 + 5 S-104 + 5 S-114 + 10 GA
2288	19088605	517	2 P-43 + 6 S-114 + 6 GA	19088667	596	2 P-44 + 8 S-114 + 8 GA	19088725	675	2 P-45 + 10 S-114 + 10 GA
2388	19088606	518	2 P-43 + 3 S-114 + 3 S-124 + 6 GA	19088668	597	2 P-44 + 4 S-114 + 4 S-124 + 8 GA	19088726	676	2 P-45 + 5 S-114 + 5 S-124 + 10 GA
2488	19088607	519	2 P-43 + 6 S-124 + 6 GA	19088669	598	2 P-44 + 8 S-124 + 8 GA	19088727	677	2 P-45 + 10 S-124 + 10 GA
2588	19088609	520	2 P-43 + 3 S-124 + 3 S-134 + 6 GA	19088670	599	2 P-44 + 4 S-124 + 4 S-134 + 8 GA	19088728	678	2 P-45 + 5 S-124 + 5 S-134 + 10 GA
2688	19088610	521	2 P-43 + 6 S-134 + 6 GA	19088672	600	2 P-44 + 8 S-134 + 8 GA	19088729	679	2 P-45 + 10 S-134 + 10 GA
2788	19088611	522	2 P-43 + 3 S-134 + 3 S-144 + 6 GA	19088673	601	2 P-44 + 4 S-134 + 4 S-144 + 8 GA	19088730	680	2 P-45 + 5 S-134 + 5 S-144 + 10 GA
2888	19088612	523	2 P-43 + 6 S-144 + 6 GA	19088674	602	2 P-44 + 8 S-144 + 8 GA	19088731	681	2 P-45 + 10 S-144 + 10 GA
2988	19088613	524	2 P-43 + 3 S-144 + 3 S-154 + 6 GA	19088675	603	2 P-44 + 4 S-144 + 4 S-154 + 8 GA	19088732	682	2 P-45 + 5 S-144 + 5 S-154 + 10 GA
3088	19088614	525	2 P-43 + 6 S-154 + 6 GA	19088676	604	2 P-44 + 8 S-154 + 8 GA	19088733	683	2 P-45 + 10 S-154 + 10 GA
3188	19088615	526	2 P-43 + 3 S-154 + 3 S-164 + 6 GA	19088677	605	2 P-44 + 4 S-154 + 4 S-164 + 8 GA	19088734	684	2 P-45 + 5 S-154 + 5 S-164 + 10 GA
3288	19088616	527	2 P-43 + 6 S-164 + 6 GA	19088678	606	2 P-44 + 8 S-164 + 8 GA	19088735	685	2 P-45 + 10 S-164 + 10 GA
3324	19088617	528	3 P-43 + 3 S-104 + 6 S-114 + 6 GA	19088679	607	3 P-44 + 4 S-104 + 8 S-114 + 8 GA	19088736	686	3 P-45 + 5 S-104 + 10 S-114 + 10 GA
3424	19088618	529	3 P-43 + 9 S-114 + 6 GA	19088680	608	3 P-44 + 12 S-114 + 8 GA	19088737	687	3 P-45 + 15 S-114 + 10 GA
3524	19088620	530	3 P-43 + 6 S-114 + 3 S-124 + 6 GA	19088681	609	3 P-44 + 8 S-114 + 4 S-124 + 8 GA	19088738	688	3 P-45 + 10 S-114 + 5 S-124 + 10 GA
3624	19088621	531	3 P-43 + 3 S-114 + 6 S-124 + 6 GA	19088683	610	3 P-44 + 4 S-114 + 8 S-124 + 8 GA	19088739	689	3 P-45 + 5 S-114 + 10 S-124 + 10 GA
3724	19088622	532	3 P-43 + 9 S-124 + 6 GA	19088684	611	3 P-44 + 12 S-124 + 8 GA	19088740	690	3 P-45 + 15 S-124 + 10 GA
3824	19088623	533	3 P-43 + 6 S-124 + 3 S-134 + 6 GA	19088685	612	3 P-44 + 8 S-124 + 4 S-134 + 8 GA	19088741	691	3 P-45 + 10 S-124 + 5 S-134 + 10 GA
3924	19088624	534	3 P-43 + 3 S-124 + 6 S-134 + 6 GA	19088686	613	3 P-44 + 4 S-124 + 8 S-134 + 8 GA	19088742	692	3 P-45 + 5 S-124 + 10 S-134 + 10 GA
4024	19088625	535	3 P-43 + 9 S-134 + 6 GA	19088687	614	3 P-44 + 12 S-134 + 8 GA	19088743	693	3 P-45 + 15 S-134 + 10 GA
4124	19088626	536	3 P-43 + 6 S-134 + 3 S-144 + 6 GA	19088688	615	3 P-44 + 8 S-134 + 4 S-144 + 8 GA	19088744	694	3 P-45 + 10 S-134 + 5 S-144 + 10 GA
4224	19088627	537	3 P-43 + 3 S-134 + 6 S-144 + 6 GA	19088689	616	3 P-44 + 4 S-134 + 8 S-144 + 8 GA	19088745	695	3 P-45 + 5 S-134 + 10 S-144 + 10 GA
4324	19088628	538	3 P-43 + 9 S-144 + 6 GA	19088690	617	3 P-44 + 12 S-144 + 8 GA	19088746	696	3 P-45 + 15 S-144 + 10 GA
4424	19088629	539	3 P-43 + 6 S-144 + 3 S-154 + 6 GA	19088691	618	3 P-44 + 8 S-144 + 4 S-154 + 8 GA	19088747	697	3 P-45 + 10 S-144 + 5 S-154 + 10 GA
4524	19088631	540	3 P-43 + 3 S-144 + 6 S-154 + 6 GA	19088692	619	3 P-44 + 4 S-144 + 8 S-154 + 8 GA	19088748	698	3 P-45 + 5 S-144 + 10 S-154 + 10 GA
4624	19088632	541	3 P-43 + 9 S-154 + 6 GA	19088694	620	3 P-44 + 12 S-154 + 8 GA	19088749	699	3 P-45 + 15 S-154 + 10 GA
4724	19088633	542	3 P-43 + 6 S-154 + 3 S-164 + 6 GA	19088695	621	3 P-44 + 8 S-154 + 4 S-164 + 8 GA	19088750	700	3 P-45 + 10 S-154 + 5 S-164 + 10 GA
4824	19088634	543	3 P-43 + 3 S-154 + 6 S-164 + 6 GA	19088696	622	3 P-44 + 4 S-154 + 8 S-164 + 8 GA	19088751	701	3 P-45 + 5 S-154 + 10 S-164 + 10 GA
4924	19088635	544	3 P-43 + 9 S-164 + 6 GA	19088697	623	3 P-44 + 12 S-164 + 8 GA	19088752	702	3 P-45 + 15 S-164 + 10 GA
4960	19088636	545	4 P-43 + 12 S-124 + 6 GA	19088698	624	4 P-44 + 16 S-124 + 8 GA	19088753	703	4 P-45 + 20 S-124 + 10 GA
5060	19088637	546	4 P-43 + 9 S-124 + 3 S-134 + 6 GA	19088699	625	4 P-44 + 12 S-124 + 4 S-134 + 8 GA	19088754	704	4 P-45 + 15 S-124 + 5 S-134 + 10 GA
5160	19088638	547	4 P-43 + 6 S-124 + 6 S-134 + 6 GA	19088700	626	4 P-44 + 8 S-124 + 8 S-134 + 8 GA	19088755	705	4 P-45 + 10 S-124 + 10 S-134 + 10 GA
5260	19088639	548	4 P-43 + 3 S-124 + 9 S-134 + 6 GA	19088701	627	4 P-44 + 4 S-124 + 12 S-134 + 8 GA	19088756	706	4 P-45 + 5 S-124 + 15 S-134 + 10 GA
5360	19088640	549	4 P-43 + 12 S-134 + 6 GA	19088702	628	4 P-44 + 16 S-134 + 8 GA	19088757	707	4 P-45 + 20 S-134 + 10 GA
5460	19088642	550	4 P-43 + 9 S-134 + 3 S-144 + 6 GA	19088703	629	4 P-44 + 12 S-134 + 4 S-144 + 8 GA	19088758	708	4 P-45 + 15 S-134 + 5 S-144 + 10 GA
5560	19088643	551	4 P-43 + 6 S-134 + 6 S-144 + 6 GA	19088705	630	4 P-44 + 8 S-134 + 8 S-144 + 8 GA	19088759	709	4 P-45 + 10 S-134 + 10 S-144 + 10 GA
5660	19088644	552	4 P-43 + 3 S-134 + 9 S-144 + 6 GA	19088706	631	4 P-44 + 4 S-134 + 12 S-144 + 8 GA	19088760	710	4 P-45 + 5 S-134 + 15 S-144 + 10 GA
5760	19088645	553	4 P-43 + 12 S-144 + 6 GA	19088707	632	4 P-44 + 16 S-144 + 8 GA	19088761	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			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19088762	737	1 P-53 + 3 S-65 + 6 GA	19088816	816	1 P-54 + 4 S-65 + 8 GA	19088871	895	1 P-55 + 5 S-65 + 10 GA
752	19088763	738	1 P-53 + 3 S-75 + 6 GA	19088817	817	1 P-54 + 4 S-75 + 8 GA	19088872	896	1 P-55 + 5 S-75 + 10 GA
852	19088764	739	1 P-53 + 3 S-85 + 6 GA	19088818	818	1 P-54 + 4 S-85 + 8 GA	19088873	897	1 P-55 + 5 S-85 + 10 GA
952	19088765	740	1 P-53 + 3 S-95 + 6 GA	19088819	819	1 P-54 + 4 S-95 + 8 GA	19088874	898	1 P-55 + 5 S-95 + 10 GA
1052	19088766	741	1 P-53 + 3 S-105 + 6 GA	19088820	820	1 P-54 + 4 S-105 + 8 GA	19088875	899	1 P-55 + 5 S-105 + 10 GA
1152	19088767	742	1 P-53 + 3 S-115 + 6 GA	19088821	821	1 P-54 + 4 S-115 + 8 GA	19088877	900	1 P-55 + 5 S-115 + 10 GA
1252	19088768	743	1 P-53 + 3 S-125 + 6 GA	19088822	822	1 P-54 + 4 S-125 + 8 GA	19088878	901	1 P-55 + 5 S-125 + 10 GA
1352	19088769	744	1 P-53 + 3 S-135 + 6 GA	19088823	823	1 P-54 + 4 S-135 + 8 GA	19088879	902	1 P-55 + 5 S-135 + 10 GA
1452	19088770	745	1 P-53 + 3 S-145 + 6 GA	19088824	824	1 P-54 + 4 S-145 + 8 GA	19088880	903	1 P-55 + 5 S-145 + 10 GA
1552	19088771	746	1 P-53 + 3 S-155 + 6 GA	19088825	825	1 P-54 + 4 S-155 + 8 GA	19088881	904	1 P-55 + 5 S-155 + 10 GA
1652	19088772	747	1 P-53 + 3 S-165 + 6 GA	19088826	826	1 P-54 + 4 S-165 + 8 GA	19088882	905	1 P-55 + 5 S-165 + 10 GA
1688	19088773	748	2 P-53 + 6 S-85 + 6 GA	19088827	827	2 P-54 + 8 S-85 + 8 GA	19088883	906	2 P-55 + 10 S-85 + 10 GA
1788	19088774	749	2 P-53 + 3 S-95 + 3 S-85 + 6 GA	19088828	828	2 P-54 + 4 S-95 + 4 S-85 + 8 GA	19088884	907	2 P-55 + 5 S-95 + 5 S-85 + 10 GA
1888	19088775	750	2 P-53 + 6 S-95 + 6 GA	19088829	829	2 P-54 + 8 S-95 + 8 GA	19088885	908	2 P-55 + 10 S-95 + 10 GA
1988	19088776	751	2 P-53 + 3 S-95 + 3 S-105 + 6 GA	19088830	830	2 P-54 + 4 S-95 + 4 S-105 + 8 GA	19088886	909	2 P-55 + 5 S-95 + 5 S-105 + 10 GA
2088	19088777	752	2 P-53 + 6 S-105 + 6 GA	19088831	831	2 P-54 + 8 S-105 + 8 GA	19088888	910	2 P-55 + 10 S-105 + 10 GA
2188	19088778	753	2 P-53 + 3 S-105 + 3 S-115 + 6 GA	19088832	832	2 P-54 + 4 S-105 + 4 S-115 + 8 GA	19088889	911	2 P-55 + 5 S-105 + 5 S-115 + 10 GA
2288	19088779	754	2 P-53 + 6 S-115 + 6 GA	19088833	833	2 P-54 + 8 S-115 + 8 GA	19088890	912	2 P-55 + 10 S-115 + 10 GA
2388	19088780	755	2 P-53 + 3 S-115 + 3 S-125 + 6 GA	19088834	834	2 P-54 + 4 S-115 + 4 S-125 + 8 GA	19088891	913	2 P-55 + 5 S-115 + 5 S-125 + 10 GA
2488	19088781	756	2 P-53 + 6 S-125 + 6 GA	19088835	835	2 P-54 + 8 S-125 + 8 GA	19088892	914	2 P-55 + 10 S-125 + 10 GA
2588	19088782	757	2 P-53 + 3 S-125 + 3 S-135 + 6 GA	19088836	836	2 P-54 + 4 S-125 + 4 S-135 + 8 GA	19088893	915	2 P-55 + 5 S-125 + 5 S-135 + 10 GA
2688	19088783	758	2 P-53 + 6 S-135 + 6 GA	19088837	837	2 P-54 + 8 S-135 + 8 GA	19088894	916	2 P-55 + 10 S-135 + 10 GA
2788	19088784	759	2 P-53 + 3 S-135 + 3 S-145 + 6 GA	19088838	838	2 P-54 + 4 S-135 + 4 S-145 + 8 GA	19088895	917	2 P-55 + 5 S-135 + 5 S-145 + 10 GA
2888	19088785	760	2 P-53 + 6 S-145 + 6 GA	19088839	839	2 P-54 + 8 S-145 + 8 GA	19088896	918	2 P-55 + 10 S-145 + 10 GA
2988	19088786	761	2 P-53 + 3 S-145 + 3 S-155 + 6 GA	19088840	840	2 P-54 + 4 S-145 + 4 S-155 + 8 GA	19088897	919	2 P-55 + 5 S-145 + 5 S-155 + 10 GA
3088	19088787	762	2 P-53 + 6 S-155 + 6 GA	19088841	841	2 P-54 + 8 S-155 + 8 GA	19088898	920	2 P-55 + 10 S-155 + 10 GA
3188	19088788	763	2 P-53 + 3 S-155 + 3 S-165 + 6 GA	19088842	842	2 P-54 + 4 S-155 + 4 S-165 + 8 GA	19088899	921	2 P-55 + 5 S-155 + 5 S-165 + 10 GA
3288	19088789	764	2 P-53 + 6 S-165 + 6 GA	19088843	843	2 P-54 + 8 S-165 + 8 GA	19088900	922	2 P-55 + 10 S-165 + 10 GA
3324	19088790	765	3 P-53 + 3 S-105 + 6 S-115 + 6 GA	19088844	844	3 P-54 + 4 S-105 + 8 S-115 + 8 GA	19088901	923	3 P-55 + 5 S-105 + 10 S-115 + 10 GA
3424	19088791	766	3 P-53 + 9 S-115 + 6 GA	19088845	845	3 P-54 + 12 S-115 + 8 GA	19088902	924	3 P-55 + 15 S-115 + 10 GA
3524	19088792	767	3 P-53 + 6 S-115 + 3 S-125 + 6 GA	19088846	846	3 P-54 + 8 S-115 + 4 S-125 + 8 GA	19088903	925	3 P-55 + 10 S-115 + 5 S-125 + 10 GA
3624	19088793	768	3 P-53 + 3 S-115 + 6 S-125 + 6 GA	19088847	847	3 P-54 + 4 S-115 + 8 S-125 + 8 GA	19088904	926	3 P-55 + 5 S-115 + 10 S-125 + 10 GA
3724	19088794	769	3 P-53 + 9 S-125 + 6 GA	19088848	848	3 P-54 + 12 S-125 + 8 GA	19088905	927	3 P-55 + 15 S-125 + 10 GA
3824	19088795	770	3 P-53 + 6 S-125 + 3 S-135 + 6 GA	19088849	849	3 P-54 + 8 S-125 + 4 S-135 + 8 GA	19088906	928	3 P-55 + 10 S-125 + 5 S-135 + 10 GA
3924	19088796	771	3 P-53 + 3 S-125 + 6 S-135 + 6 GA	19088850	850	3 P-54 + 4 S-125 + 8 S-135 + 8 GA	19088907	929	3 P-55 + 5 S-125 + 10 S-135 + 10 GA
4024	19088797	772	3 P-53 + 9 S-135 + 6 GA	19088851	851	3 P-54 + 12 S-135 + 8 GA	19088909	930	3 P-55 + 15 S-135 + 10 GA
4124	19088798	773	3 P-53 + 6 S-135 + 3 S-145 + 6 GA	19088852	852	3 P-54 + 8 S-135 + 4 S-145 + 8 GA	19088910	931	3 P-55 + 10 S-135 + 5 S-145 + 10 GA
4224	19088799	774	3 P-53 + 3 S-135 + 6 S-145 + 6 GA	19088853	853	3 P-54 + 4 S-135 + 8 S-145 + 8 GA	19088911	932	3 P-55 + 5 S-135 + 10 S-145 + 10 GA
4324	19088800	775	3 P-53 + 9 S-145 + 6 GA	19088854	854	3 P-54 + 12 S-145 + 8 GA	19088912	933	3 P-55 + 15 S-145 + 10 GA
4424	19088801	776	3 P-53 + 6 S-145 + 3 S-155 + 6 GA	19088855	855	3 P-54 + 8 S-145 + 4 S-155 + 8 GA	19088913	934	3 P-55 + 10 S-145 + 5 S-155 + 10 GA
4524	19088802	777	3 P-53 + 3 S-145 + 6 S-155 + 6 GA	19088856	856	3 P-54 + 4 S-145 + 8 S-155 + 8 GA	19088914	935	3 P-55 + 5 S-145 + 10 S-155 + 10 GA
4624	19088803	778	3 P-53 + 9 S-155 + 6 GA	19088857	857	3 P-54 + 12 S-155 + 8 GA	19088915	936	3 P-55 + 15 S-155 + 10 GA
4724	19088804	779	3 P-53 + 6 S-155 + 3 S-165 + 6 GA	19088858	858	3 P-54 + 8 S-155 + 4 S-165 + 8 GA	19088916	937	3 P-55 + 10 S-155 + 5 S-165 + 10 GA
4824	19088805	780	3 P-53 + 3 S-155 + 6 S-165 + 6 GA	19088859	859	3 P-54 + 4 S-155 + 8 S-165 + 8 GA	19088917	938	3 P-55 + 5 S-155 + 10 S-165 + 10 GA
4924	19088806	781	3 P-53 + 9 S-165 + 6 GA	19088860	860	3 P-54 + 12 S-165 + 8 GA	19088918	939	3 P-55 + 15 S-165 + 10 GA
4960	19088807	782	4 P-53 + 12 S-125 + 6 GA	19088861	861	4 P-54 + 16 S-125 + 8 GA	19088920	940	4 P-55 + 20 S-125 + 10 GA
5060	19088808	783	4 P-53 + 9 S-125 + 3 S-135 + 6 GA	19088862	862	4 P-54 + 12 S-125 + 4 S-135 + 8 GA	19088921	941	4 P-55 + 15 S-125 + 5 S-135 + 10 GA
5160	19088809	784	4 P-53 + 6 S-125 + 6 S-135 + 6 GA	19088863	863	4 P-54 + 8 S-125 + 8 S-135 + 8 GA	19088922	942	4 P-55 + 10 S-125 + 10 S-135 + 10 GA
5260	19088810	785	4 P-53 + 3 S-125 + 9 S-135 + 6 GA	19088864	864	4 P-54 + 4 S-125 + 12 S-135 + 8 GA	19088923	943	4 P-55 + 5 S-125 + 15 S-135 + 10 GA
5360	19088811	786	4 P-53 + 12 S-135 + 6 GA	19088865	865	4 P-54 + 16 S-135 + 8 GA	19088924	944	4 P-55 + 20 S-135 + 10 GA
5460	19088812	787	4 P-53 + 9 S-135 + 3 S-145 + 6 GA	19088866	866	4 P-54 + 12 S-135 + 4 S-145 + 8 GA	19088925	945	4 P-55 + 15 S-135 + 5 S-145 + 10 GA
5560	19088813	788	4 P-53 + 6 S-135 + 6 S-145 + 6 GA	19088867	867	4 P-54 + 8 S-135 + 8 S-145 + 8 GA	19088926	946	4 P-55 + 10 S-135 + 10 S-145 + 10 GA
5660	19088814	789	4 P-53 + 3 S-135 + 9 S-145 + 6 GA	19088868	868	4 P-54 + 4 S-135 + 12 S-145 + 8 GA	19088927	947	4 P-55 + 5 S-135 + 15 S-145 + 10 GA
5760	19088815	790	4 P-53 + 12 S-145 + 6 GA	19088869	869	4 P-54 + 16 S-145 + 8 GA	19088928	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 an 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.



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