frigomeccanica

COLLEZIONE VETRINE 5.0

SHOWCASES COLLECTION 5.0

frigomeccanica

DESIGN AND TECHNOLOGY
MADE IN TALY

INDEX

AZIENDA / COMPANY

4 **AZIENDA** / COMPANY

6 **DESIGN E TECNOLOGIA MADE IN ITALY** / DESIGN AND TECHNOLOGY MADE IN ITALY

8 **STRUMENTI DI COMUNICAZIONE** / ADVERTISING TOOLS
ASSISTENZA AL PROGETTO / DESIGN ASSISTANCE
FIERE ED EVENTI / TRADE FAIRS AND EVENTS

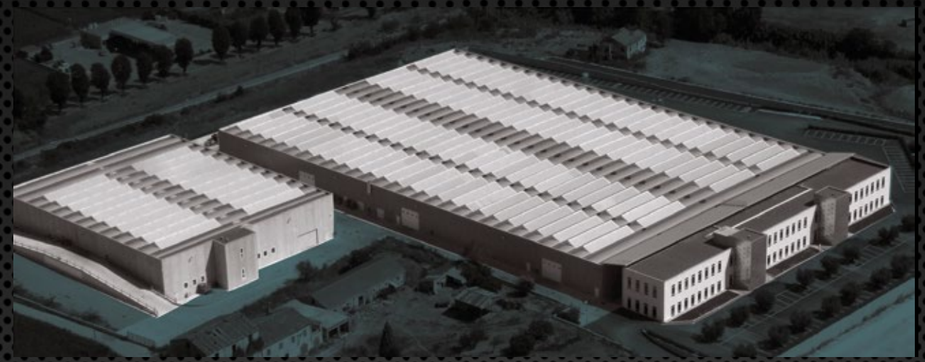
10 **FRIGOCONNECT®**

12 **ALL SEASONS / DOPPIA VENTILAZIONE** DUAL VENTILATION

VETRINE / SHOWCASES

16 GHOST
26 PREMIUM
32 ARTIKA
38 MAGNUM
44 VISUAL
52 PRIMA
60 ELETTRA
68 FUSION
74 TWIN
80 ALBA SQUARED
88 ALBA
94 NEXT
102 VIK
108 WALL BOX
112 ICE BOX
116 POZZETTI
126 KART
132 DROP ICE
136 GIULIA
144 AMBRA
150 JUST
158 BASIC
164 SNACK
168 DROP IN

AZIENDA
COMPANY



FRIGOMECCANICA INDUSTRIES

IL GRUPPO FRIGOMECCANICA, REALTÀ COMPLETAMENTE ITALIANA, È PRESENTE SUL MERCATO CON I MARCHI FRIGOMECCANICA, STILTEK, OFFICINE 900 E FRIMAR. IL GRUPPO È LEADER DEL SETTORE ED È SINONIMO DI QUALITÀ, COMPETITIVITÀ E SERIETÀ IN CAMPO NAZIONALE E INTERNAZIONALE.
LA PRODUZIONE COMPRENDE ARREDAMENTI BAR, VETRINE PER GELATERIA, PASTICCERIA, ALIMENTARI, GASTRONOMIA, ARREDI PER PANETTERIA E PUBBLICI ESERCIZI IN GENERE. DA QUANDO È NATA, PIÙ DI 40 ANNI FA, PUNTO DI FORZA DI FRIGOMECCANICA È SEMPRE STATA LA RICERCA TECNOLOGICA ED ESTETICA. I RISULTATI RAGGIUNTI IN ENTRAMBI I CAMPI, COORDINATI CON ESPERIENZA, PROFESSIONALITÀ E PASSIONE, PERMETTONO ALL'INTERO GRUPPO DI OFFRIRE QUANTO DI MEGLIO DISPONIBILE SUL MERCATO.

FRIGOMECCANICA INDUSTRIES

THE FRIGOMECCANICA GROUP, AN ALL-ITALIAN ORGANISATION, OPERATES ON THE MARKET UNDER THE FRIGOMECCANICA, STILTEK, OFFICINE 900 AND FRIMAR BRANDS. THE GROUP IS A SECTOR LEADER AND IS SYNONYMOUS WITH QUALITY, COMPETITIVENESS AND PROFESSIONALISM ON THE DOMESTIC AND INTERNATIONAL MARKET. THE PRODUCTION RANGE INCLUDES BAR FURNITURE, SHOWCASES FOR ICE-CREAM, PASTRY PRODUCTS, FOOD, DELICATESSEN FOODS AND FURNITURE FOR BAKERIES AND RETAIL AND CATERING OUTLETS IN GENERAL. SINCE IT OPENED NEARLY 40 YEARS AGO, FRIGOMECCANICA'S KEY STRONG POINTS HAVE ALWAYS BEEN GROUND-BREAKING TECHNOLOGY AND EXCELLENCE IN DESIGN. THANKS TO THE RESULTS ACHIEVED IN BOTH AREAS, COORDINATED WITH EXPERIENCE, PROFESSIONALISM AND ENTHUSIASM, THE ENTIRE GROUP CONSTANTLY SUPPLIES THE BEST THE MARKET HAS TO OFFER.

FRIGOMECCANICA INDUSTRIES

LE GROUPE FRIGOMECCANICA EST UNE ACTIVITÉ TOTALEMENT ITALIENNE, ET EST PRÉSENT SUR LE MARCHÉ SOUS LES MARQUES FRIGOMECCANICA, STILTEK, OFFICINE 900 ET FRIMAR. LE GROUPE EST LEADER DU SECTEUR ET SYNONYME DE QUALITÉ, COMPÉTITIVITÉ ET SÉRIEUX SUR LA SCÈNE NATIONALE ET INTERNATIONALE. LA PRODUCTION COMPREND DES SOLUTIONS D'AMEUBLEMENT POUR BARS, DES VITRINES POUR GLACIERS, PÂTISSERIES, ALIMENTATION ET GASTRONOMIE ET DU MOBILIER POUR LES BOULANGERIES ET ÉTABLISSEMENTS PUBLICS EN GÉNÉRAL. DEPUIS SA CRÉATION IL Y A PLUS DE 40 ANS, LE POINT FORT DE FRIGOMECCANICA EST LA RECHERCHE TECHNOLOGIQUE ET ESTHÉTIQUE. LES RÉSULTATS OBTENUS SUR CES DEUX POINTS, COORDONNÉS AVEC EXPÉRIENCE, PROFESSIONNALISME ET PASSION, PERMETTENT AU GROUPE DE PROPOSER LES MEILLEURS PRODUITS DU MARCHÉ.

FRIGOMECCANICA INDUSTRIES

DER ZU 100 PROZENT ITALIENISCHE KONZERN IST MIT DEN MARKEN FRIGOMECCANICA, STILTEK, OFFICINE 900 UND FRIMAR AUF DEM MARKT VERTRETEN UND STEHT ALS BRANCHENFÜHRER AUF NATIONALER WIE AUCH AUF INTERNATIONALER EBENE FÜR QUALITÄT, WETTBEWERBSFÄHIGKEIT UND SERIÖSITÄT. DAS ANGEBOT UMFASST BAREINRICHTUNGEN, VITRINEN FÜR EISDIELEN, KONDITOREIEN, DEN LEBENSMITTELHANDEL UND DIE GASTRONOMIE, SOWIE EINRICHTUNGEN FÜR BÄCKEREIEN UND GASTSTÄTTEN. SEIT MEHR ALS 40 JAHREN SETZT FRIGOMECCANICA MIT ERFOLG AUF TECHNOLOGISCHE FORSCHUNG UND ÄSTHETIK, UND ÜBERZEUGT DANK DER MIT ERFAHRUNG, PROFESSIONALITÄT UND LEIDENSCHAFT KOORDINIERTEN RESULTATE MIT DEM BESTEN, WAS DER MARKT ZU BIETEN HAT.

FRIGOMECCANICA INDUSTRIES

EL GRUPO FRIGOMECCANICA, PLENAMENTE ITALIANO, SE ENCUENTRA EN EL MERCADO CON LAS MARCAS FRIGOMECCANICA, STILTEK, OFFICINE 900 Y FRIMAR, SIENDO LÍDER EN EL SECTOR Y SINÓNIMO DE CALIDAD, COMPETITIVIDAD Y PROFESIONALIDAD A NIVEL NACIONAL E INTERNACIONAL. SU GAMA DE PRODUCCIÓN COMPRENDE MOBILIARIO PARA BAR, VITRINAS PARA HELADERÍA, PASTELERÍA, TIENDAS DE COMESTIBLES, GASTRONOMÍA, EQUIPAMIENTO PARA PANADERÍA Y ESTABLECIMIENTOS PÚBLICOS EN GENERAL. DESDE SU FUNDACIÓN, HACE MÁS DE 40 AÑOS, EL PUNTO FUERTE DE FRIGOMECCANICA HA SIDO SIEMPRE LA INVESTIGACIÓN TECNOLÓGICA Y ESTÉTICA. GRACIAS A LOS RESULTADOS ALCANZADOS EN AMBOS CAMPOS, COORDINADOS CON EXPERIENCIA, PROFESIONALIDAD Y ENTUSIASMO, EL GRUPO LOGRA OFRECER LO MEJOR QUE EXISTE ACTUALMENTE EN EL MERCADO.

DESIGN E TECNOLOGIA
MADE IN ITALY

DESIGN AND TECHNOLOGY
MADE IN ITALY

AZIENDA

frigomeccanica

DESIGN AND TECHNOLOGY
MADE IN ITALY

WATCH OUR VIDEO

PRESENZA ALLE PRINCIPALI MANIFESTAZIONI NAZIONALI ED INTERNAZIONALI DEL SETTORE.

PRESENCE AT THE MAIN DOMESTIC AND INTERNATIONAL INDUSTRY SHOWS.

Frigomeccanica

STAY TUNED

Frigomeccanica

STILTEK

officine900

ASSISTENZA AL PROGETTO

DESIGN ASSISTANCE

UN'AMPIA GAMMA DI PRODOTTI PER OGNI ESIGENZA

A FULL RANGE OF MODEL FOR EVERY NEED

FRIGOCONNECT®

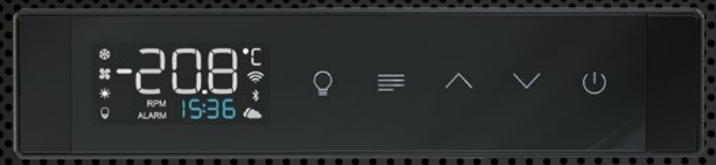
frigomeccanica

INNOVAZIONE, DESIGN, CONNETTIVITA' E CONTROLLO

IOT

TECNOLOGIA
TECHNOLOGY 4.0

DISPLAY FLEX



CONTROLLORE DI TEMPERATURA PER UNITÀ STATICHE E VENTILATE A TEMPERATURA POSITIVA E NEGATIVA CON CONNETTIVITÀ INTEGRATA WIFI E DATA LOGGER. CONNETTIBILE SIMULTANEAMENTE AL CLOUD E ALL'APP LOCALE.

INNOVATION, DESIGN & CONNECTIVITY
Temperature controller for static and forced-air refrigerated and freezer units with integral wifi and data logger. Simultaneous connection to cloud and local app.

INNOVATION, DESIGN & CONNECTIVITE
Régulateur de température pour unités statiques et ventilées à température positive et négative avec connectivité intégrée wifi et enregistreur de données. Peut être connecté simultanément au cloud et à l'application locale.

INNOVACIÓN, DISEÑO Y CONECTIVIDAD
Controlador de temperatura para unidades estáticas y ventiladas de temperatura positiva y negativa con conectividad wifi y datalogger incorporados. Conectable simultáneamente con la nube y la aplicación local.

INNOVATION, DESIGN & KONNEKTIVITÄT
Temperaturkontrolle für statische und Umluft-Einheiten mit positiver und negativer Temperatur und integrierter Konnektivität WLAN und Data Logger. Simultananschluss an lokale App und Cloud.

DISPLAY BIG

DISPLAY GRAFICO 5" TFT CON TASTIERA RESISTIVA A 6 TASTI. INTERFACCIA UTENTE MULTILINGUE E CONFIGURABILE. SCHEDA INTERNA MICROSD PER LA REGISTRAZIONE DELLE TEMPERATURE E DELLE VARIABILI DI FUNZIONAMENTO. PORTA USB PER IL DOWNLOAD DEI DATI DI TERMOREGISTRAZIONE E UPLOAD DELLE CONFIGURAZIONI E AGGIORNAMENTI.

EN_5" Tft graphic display with 6 key resistive keypad. Multilingual, configurable user interface. Internal Micro SD card for storage of temperatures and operating variables. Usb port for downloading temperature log data and uploading configurations and updates.

FR_Afficheur graphique 5" tft avec clavier resistif a 6 touches. Interface utilisateur multilingue et configurable. Carte interne Micro SD pour l'enregistrement des temperatures et des variables de fonctionnement. Port usb pour le telechargement des donnees d'enregistrement thermique et le chargement des configurations et des mises a jour.

ES_Pantalla gráfica 5" TFT con teclado resistivo de 6 teclas. Interfaz de usuario multilingüe y configurable. Placa interna MicroSD para el registro de las temperaturas y parámetros de funcionamiento. Puerto USB para la descarga de datos de termorregistro y carga de las configuraciones y actualizaciones.

DE_5"-TFT-Grafikdisplay mit resistiver Tastatur mit 6 Tasten. Mehrsprachige, konfigurierbare Benutzerschnittstelle. Interne Micro-SD-Speicherkarte zur Aufzeichnung der Temperaturen und der Betriebsvariablen. USB-Port zum Downloaden der Temperaturaufzeichnungsdaten und Uploaden der Konfigurationen und Aktualisierungen.

ALL SEASONS

LA FUNZIONE "ALL SEASONS" PERMETTE DI UTILIZZARE LE VETRINE FRIGOMECCANICA IN QUALSIASI PERIODO DELL'ANNO, PASSANDO DALLA FUNZIONE BT GELATI (TEMPERATURA NEGATIVA -12°/-18°C) ALLA FUNZIONE PASTICCERIA O SNACK (TEMPERATURA POSITIVA +4°/+8°C).

EN_The "All Seasons" function allows Frigomeccanica showcases to be used at any time of year, by switching from the freezer ice-cream function (temperature -12°/-18°c) to the pastry or snack function (refrigeration at +4°/+8°c).

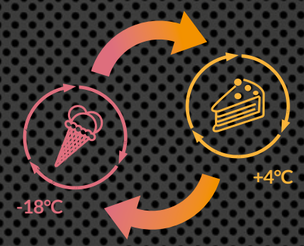
FR_La fonction All Seasons permet d'utiliser les vitrines Frigomeccanica à tout moment de l'année, en passant de la fonction Glaces (température négative - 12 °/- 18 °C) à la fonction pâtisserie ou snack (température positive + 4 °/+ 8 °C).

ES_ La función "All Seasons" permite utilizar las vitrinas Frigomeccanica en cualquier período del año, pasando de la función Helados (temperatura negativa -12°/-18°C) a la función Pastelería o Snack (temperatura positiva +4°/+8°C).

DE_Dank der „All Seasons"-Funktion können die Vitrinen von Frigomeccanica das ganze Jahr über genutzt und bei Bedarf von der Funktion Speiseeis (-12°/-18°C) auf die Funktion Konditorei oder Snack (+4°/+8°C) umgestellt werden.

Gelateria convertibile in pasticceria

Ice cream showcase convertible into a pastry showcase
Glacier convertible en pâtisserie
Heladería convertible en pastelería
Eisdiele konvertierbar in Konditorei



DOPPIA VENTILAZIONE
DUAL VENTILATION

LE VETRINE PER GELATO CON LA REFRIGERAZIONE A DOPPIA VENTILAZIONE E FLUSSI MULTIPLI, MIGLIORANO LA CONSERVAZIONE DEL GELATO ED ASSICURANO LA TEMPERATURA COSTANTE SU TUTTE LE VASCHETTE, ANCHE IN PRESENZA DI GELATO OLTRE IL BORDO VASCA.

EN_ Ice-cream showcases with dual-ventilation refrigeration and multiple flows improve conservation of the ice-cream and ensure constant temperature across all tubs, even if ice-cream is heaped above the edge of the tub.

FR_ Les vitrines pour crèmes glacées avec réfrigération à double ventilation et flux multiples améliorent la conservation des glaces et assurent une température constante sur tous les bacs, y même en cas de glace dépassant le niveau du bord de la cuve.

ES_ Las vitrinas para helados con sistema de refrigeración de doble ventilación y varios flujos, conservan mejor el helado y garantizan la temperatura constante en todas las cubetas, incluso cuando el helado supera el nivel de la superficie.

DE_Die Eisvitrinen verfügen über eine Kühlung mit doppelter Ventilation und Mehrfachluftstrom für eine bessere Konservierung des Eises und garantieren eine konstante Temperatur an allen Schalen, auch wenn die Eismengen über den Schalenrand hinausgehen.

DOPPIA VENTILAZIONE PER TEMPERATURA OTTIMALE DI CONSERVAZIONE.
DUAL VENTILATION FOR OPTIMAL CONSERVATION TEMPERATURE
DOUBLE VENTILATION, POUR UNE TEMPÉRATURE DE CONSERVATION OPTIMALE.
DOBLE VENTILACIÓN PARA OBTENER UNA TEMPERATURA DE CONSERVACIÓN ADECUADA Y UNIFORME.
DOPPELTE BELÜFTUNG FÜR EINE OPTIMALE KONSERVIERUNGSTEMPERATUR.

Frigomeccanica

VETRINE

SHOWCASES

GHOST

GHOST

Frigomeccanica

ORIGINALE E LUMINOSA

ORIGINAL AND LUMINOUS

GHOST

VETRINE

GHOST

H 137

H 120

frigomeccanica

TRASPARENZA ASSOLUTA, VISUAL PERFETTO

ABSOLUTE TRANSPARENCY, PERFECT VISUAL

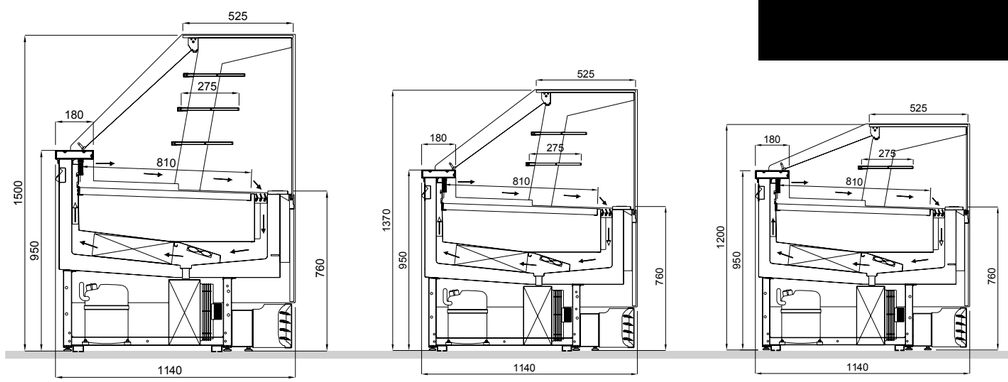
H 150

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA

GHOST
H120 - H137 - H150

Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 123/173/223

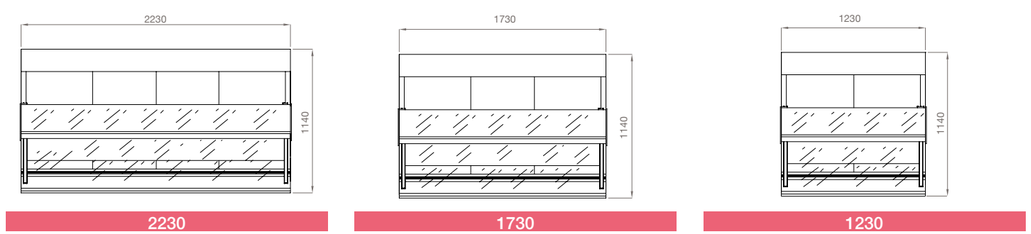
Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 123/173/223



Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, predisposizione per ruote (a richiesta) e piedini regolabili. Scocca monoblocco con rivestimento interno interamente in acciaio inox e schiumata con poliuretano iniettato alla densità di 38/40 kg./mc. Piano refrigerato inclinato costituito da pannelli in acciaio inox asportabili. Montanti laterali in plexiglass illuminati a led. Illuminazione a Led sotto il piano rendi resto e sulle mensole.. Vetro anteriore apribile verso il basso, e riscaldato. Vetri laterali stratificati, temprati e riscaldati. N° 3 mensole espositive su H.150 cm, N° 2 mensole espositive su H.137 cm., n° 1 mensola su H. 120 cm., chiusura posteriore con tendina avvolgibile. L'impianto di refrigerazione è ventilato con potenziometro per la regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi con termostato elettronico, griglia anteriore in alluminio anodizzato argento. Unità condensatrice interna monofase (a richiesta unità condensatrice esterna per distanza da 3 a 10 mt.); vetrina canalizzabile con Ghost gelateria. Evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno.
Classe climatica 4 (30° C. - 55% U.R.). Temperatura d'esercizio 0° C. + 5°

Professional pastry shop showcase with tubular epoxy painted steel base and adjustable feet (fitted for wheels, supplied on request). Enbloc body lined throughout in stainless steel, insulated with injected polyurethane, density 38/40 kg/m3. Inclined refrigerated surface consisting of removable stainless steel panels. Side uprights in Plexiglas with integral LED lighting. LED lighting underneath payment surface and on shelves. Heated front glass panel with downward opening. Heated, tempered layered side glass panels. 3 display shelves on H.150 cm, 2 display shelves on H.137 cm, 1 shelf on H. 120 cm, rear enclosed by roller blind. Fan-assisted refrigeration system with potentiometer for fan speed adjustment, automatic defrosting with on-off function, control panel with electronic thermostat, silver anodised aluminium front grille. Integral single-phase condenser unit (remote condenser for installation at a distance of 3 to 10 metres on request); suitable for installation in-line with ice-cream Ghost. Automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30° - R.H. 55%). Operating temperature 0°C + 5° C.

GHOST piano inclinato / with inclined surface



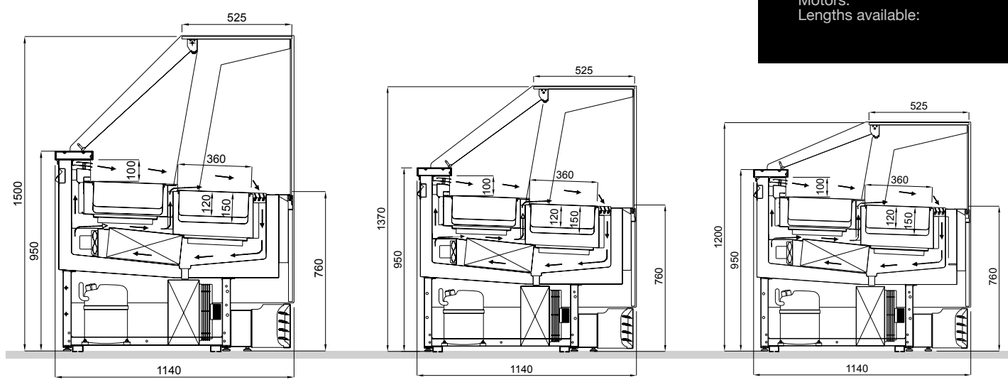
2230 | 1730 | 1230

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA

GHOST
H120 - H137 - H150

Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Serigrafia vetri laterali e frontale:	Nero o Bianco
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 123/173/223

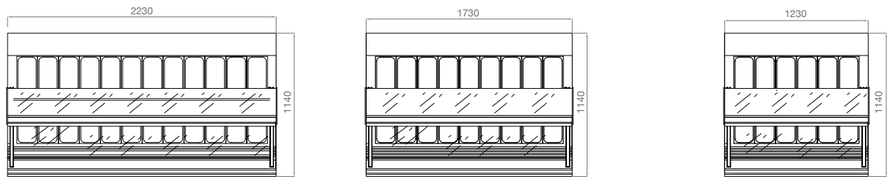
Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Silkscreen printing for side glass and front:	Black or White
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 123/173/223



Vetrina gelati professionale con doppia ventilazione. Vetro anteriore apribile verso il basso e riscaldato. Vetri laterali stratificati, temprati e riscaldati. Montanti laterali in plexiglass illuminati a led. Illuminazione a LED sotto il piano rendiresto. Chiusura posteriore con tendina avvolgibile. Sbrinamento automatico con inversione di ciclo, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno, griglia anteriore in alluminio anodizzato argento. Unità condensatrici trifase semiermetiche su 24-18 vaschette, ermetiche 230V monofase sulla vetrina 12 vaschette. Le unità esterne possono essere dislocate a una distanza massima di 20 m con i compressori semiermetici e metri 10 con quelli ermetici. Sono utilizzabili vaschette da cm. 36x16,5x12h. (5 lt.) o da cm. 36x25x12/8h. (8/5 lt.) con traversini a passo variabile. Kit vaschette non compreso.
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici.
Temperatura di esercizio -12°/- 18° C.

Professional ice-cream showcase with dual flow fan-assisted refrigeration. Heated front glass panel with downward opening. Heated, tempered layered side glass panels. Side uprights in Plexiglas with integral LED lighting. LED lighting underneath payment surface. Back enclosed by roller blinds. Automatic reverse cycle defrosting, showcase demister with integral motor, condensate drain for connection to drainage system when showcase has remote motor, silver anodised aluminium front grille. Condenser units, three-phase semi-hermetic on 24-18 tub showcase, hermetic 230V single-phase on 12 tub showcase. Remote units can be located up to 20 m away with semi-hermetic and 10 m with hermetic compressors. To take tubs of 36x16.5x12h cm (5 lt.) or36x25x12/8h cm (8/5 lt.) with position-adjustable cross-bars. Set of tubs not included.
Climate class 4+ (35°C - R.H. 70%) with semi-hermetic compressors, Class 4 (30° - R.H. 55%) with hermetic compressors.
Operating temperature -12°/- 18°C.

GHOST vaschette / tubs > lt.5/7 360x165 mm



24 | 18 | 12

PREMIUM

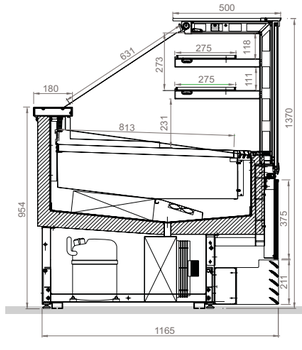
PREMIUM

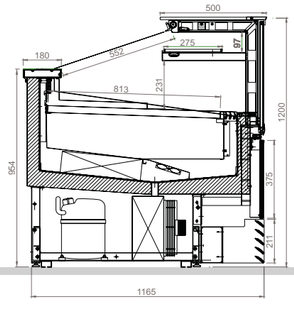
CUORE TECNOLOGICO,
LA PIÙ BELLA CORNICE PER I TUOI PRODOTTI

A TECHNOLOGICAL HEART
AND THE BEST SHOWCASE FOR YOUR PRODOTTI

frigomeccanica

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA





PREMIUM
H137 - H120

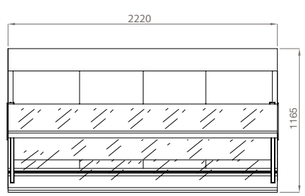
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 121/171/221

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 121/171/221

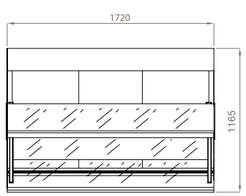
Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, predisposizione per ruote (a richiesta) e piedini regolabili. Scocca monoblocco con rivestimento interno interamente in acciaio inox e schiumata con poliuretano iniettato alla densità di 38/40 kg./mc. Piano refrigerato inclinato costituito da pannelli in acciaio inox asportabili. Montanti in acciaio inox lucido, predisposti internamente per il passaggio dei cavi elettrici. Illuminazione a Led sotto il piano rendi resto. Vetro anteriore apribile verso il basso, in vetro camera riscaldato. Vetri laterali in vetrocamera e riscaldati. N° 2 mensole espositive su H.137 cm., n° 1 mensola su H. 120 cm., chiusura posteriore con tendina avvolgibile. Illuminazione a Led sotto il piano rendi resto e sulle mensole. L'impianto di refrigerazione è ventilato con potenziometro per la regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi con termostato elettronico. Unità condensatrice interna monofase (a richiesta unità condensatrice esterna per distanza da 3 a 10 ml.) Evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno.
Classe climatica 4 (30° C. - 55% U.R.).
Temperatura d'esercizio 0° C. + 5° C.

Professional pastry showcase with tubular epoxy painted steel base, fitting for wheels (at request) and adjustable feet. Enbloc body lined throughout in stainless steel, insulated with injected polyurethane, density 38/40 kg/m3. Inclined refrigerated surface consisting of removable stainless steel panels. Polished stainless steel uprights with internal ducting for electric wiring. LED lighting underneath payment surface and on shelves. Heated double glazed front panel with downward opening. Heated double glazed side pannel. 2 display shelves in H.137 cm, 1 shelf on H. 120 cm, rear enclosed by roller blind. Forced air refrigeration system with potentiometer for fan speed adjustment, automatic defrosting with on-off function, control panel with electronic thermostat. Integral single-phase condenser unit (remote condenser for installation at a distance of 3 to 10 metres on request), suitable for installation in-line with ice-cream Premium. Automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30 ° - R.H. 55%).
Operating temperature 0° C + 5 ° C.

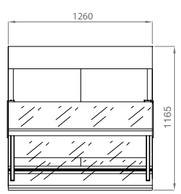
PREMIUM piano inclinato / with inclined surface



2150



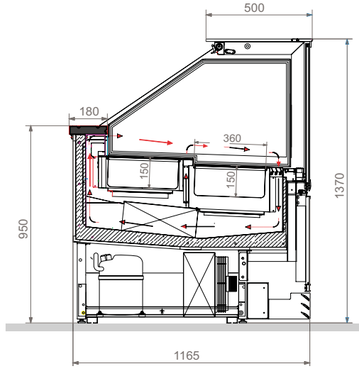
1650

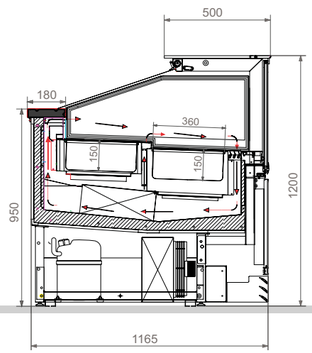


1150

PREMIUM

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA





PREMIUM
H137 - H120

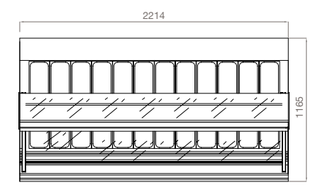
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Serigrafia vetri camera laterali e frontale:	nero o bianco
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 121/171/221

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Silkscreen printing for side double glass and front:	black or white
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 121/171/221

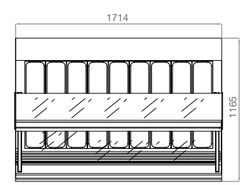
Vetrina gelati professionale con doppia ventilazione. Vetro anteriore apribile verso il basso, in vetro camera riscaldato. Vetri laterali in vetrocamera e riscaldati. Montanti in acciaio inox lucido, predisposti internamente per il passaggio dei cavi elettrici. Illuminazione a Led sotto il piano rendi resto. Chiusura posteriore con tendina avvolgibile. Sbrinamento automatico con inversione di ciclo, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrice interna con compressore semiermetico trifase 400V oppure compressori ermetici (monofase singolo sulla vetrina V12). L'unità condensatrice può essere installata a bordo della vetrina o esternamente, a richiesta, fi no alla distanza di 20 metri. Le unità esterne sono sempre semiermetiche. Sono utilizzabili vaschette da cm. 36x16,5x12h. (5 lt.) o da cm. 36x25x12/8h. (8/5 lt.) con traversini a passo variabile.
Kit vaschette non compreso.
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici.
Temperatura di esercizio - 12°/- 18° C.

Professional ice-cream showcase with dual ventilation. Heated double glazed front panel with downward opening. Heated double glazed side pannel. Polished stainless steel uprights with internal ducting for electric wiring. LED lighting underneath payment surface. Backs enclosed by roller blinds. Automatic reverse cycle defrosting, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. Condenser internal unit with 400 V three-phase semi-hermetic compressor or hermetic compressors ((one single-phase on V12 showcase). The condenser unit can be integral in the showcase or remote, at a distance of up to 20 metres. Remote units are always semi-hermetic. For use with tubs of 36x16.5x12h cm (5 lt.) or36x25x12/8h cm (8/5 lt.) with position-adjustable cross-bars.
Set of tubs not included.
Climate class 4+ (35°C - 70% U.R.) with semi-hermetic compressors.Classe 4 (30° 55% U.R.) with hermetic compressors.
Operating temperature - 12°/- 18° C.

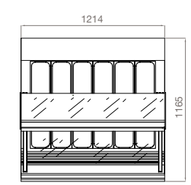
PREMIUM vaschette / tubs > lt.5/7 360x165 mm



24



18



12

ARTIKA

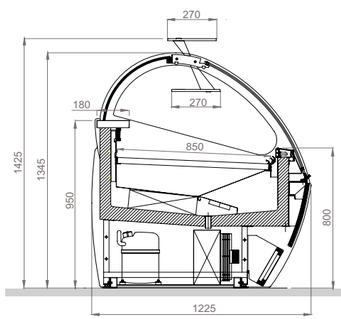
ARTIKA

ARTIKA È UNA VETRINA PER GELATI PROFESSIONALE CON REFRIGERAZIONE A DOPPIA VENTILAZIONE E DESIGN AERODINAMICO

ARTIKA IS A PROFESSIONAL ICE-CREAM DISPLAY CABINET WITH DUAL FLOW FAN-ASSISTED REFRIGERATION AND AERODYNAMIC DESIGN

ARTIKA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



ARTIKA
H142

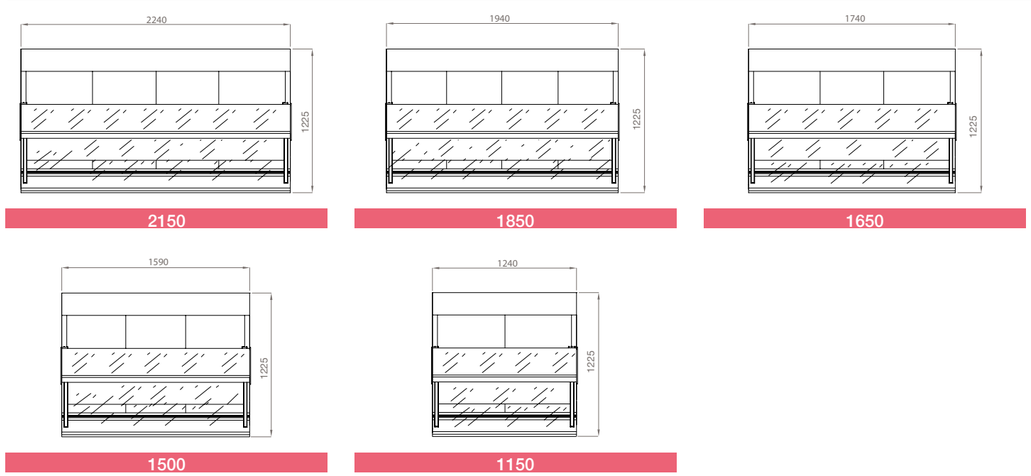
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 124/159/174/194/224

Structure	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 124/159/174/194/224

Vetrina pasticceria con basamento in tubolare d'acciaio verniciato con polveri epossidiche, predisposizione per ruote e piedini regolabili. Scocca monoblocco con rivestimento interno interamente in acciaio inox e schiumata con poliuretano iniettato alla densità di 38/40 kg./mc. Piano refrigerato inclinato costituito da pannelli in acciaio inox asportabili. Vetro anteriore curvo temprato e riscaldato, apribile verso il basso. Vetri laterali temprati e riscaldati. N° 1 mensola espositiva, chiusura posteriore con scorrevoli. Illuminazione a LED sotto il piano rendi resto. L'impianto di refrigerazione è ventilato con potenziometro per la regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi con termostato elettronico. Unità condensatrice interna monofase (a richiesta unità condensatrice esterna per distanza da 3 a 10 ml.), canalizzabile con Artika pasticceria e con Artika gelateria.
Evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno.
Classe climatica 4 (30° C. - 55% U.R.).
Temperatura d'esercizio 0° C. + 5° C.

Professional pastry with tubular epoxy painted steel base, fi tting for wheels and adjustable feet. Enbloc body lined throughout in stainless steel, insulated with injected polyurethane, density 38/40 kg/m3. Inclined refrigerated surface consisting of removable stainless steel panels. Heated tempered curved front glass panel with downward opening. Heated tempered side glass panels. 1 display shelf,sliding rear doors. LED lighting underneath payment surface. Forced air refrigeration system with potentiometer for fan speed adjustment, automatic defrosting with on-off function, control panel with electronic thermostat. Integral single-phase condenser unit (remote condenser for installation at a distance of 3 to 10 metres on request), suitable for installation in-line with confectionery Artika and ice-cream Artika.
Automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30 ° - R.H. 55%).
Operating temperature 0° C + 5 ° C.

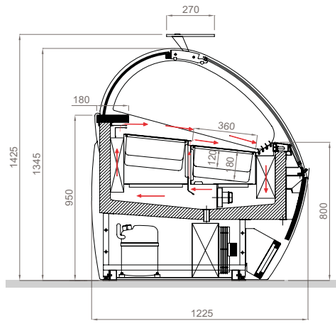
ARTIKA piano inclinato / with inclined surface



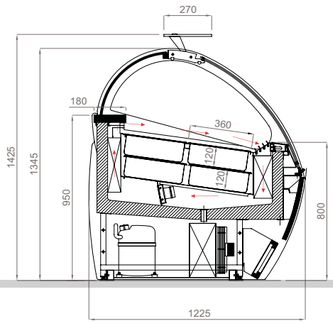
ARTIKA

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA

DOPPIA VENTILAZIONE / Dual ventilation



SINGOLA VENTILAZIONE / Single ventilation



ARTIKA
H142

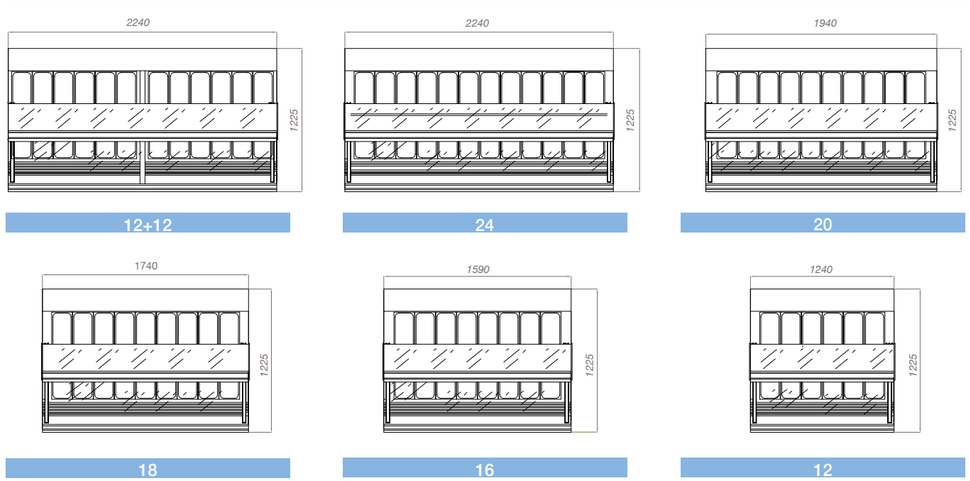
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze pisponibili:	cm. 124/159/174/194/224

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 124/159/174/194/224

Vetrina gelati professionale ventilata con riserva sottopiano solo nella vetrina con singola lama d'aria. Vetro anteriore curvo apribile verso il basso, temprato e riscaldato. Vetri laterali temprati e riscaldati.Illuminazione a Led sotto il piano rendi resto e sul porta gusti. Chiusura posteriore con scorrevoli in plexiglass. Impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico con inversione di ciclo, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrice con compressore semiermetico trifase 400V oppure con doppio compressore ermetico (monofase singolo sulla vetrina V12 e angolo esterno). L'unità condensatrice può essere installata a bordo della vetrina o esternamente, a richiesta, fi no alla distanza di 20 metri. Le unità esterne sono sempre semiermetiche. Sono utilizzabili vaschette da cm. 36x16,5x12h. (5 lt.) o da cm. 36x25x12/8h. (8/5 lt.) con traversini a passo variabile. Kit vaschette non compreso.
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici.
Temperatura di esercizio - 12°/- 18° C.

Professional ice-cream showcase with single laminar air flow or dual forced-air system (optional). Storage area underneath display surface on single laminar air fl ow units only. Heated tempered curved front glass panel with downward opening. Heated tempered side glass panels. LED lighting underneath payment surface and on fl avour board. Backs enclosed by sliding rear doors. Refrigeration system with twin evaporators, with black cataphoresis corrosion-resistant coating, automatic reverse cycle defrosting, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. Condenser internal unit with 400 V three-phase semi-hermetic compressor or hermetic compressors ((one single-phase on V12 showcase and external corner unit) The condenser unit can be integral in the showcase or remote, at a distance of up to 20 metres. Remote units are always semi-hermetic.For use with tubs of 36x16.5x12h cm (5 lt.) or 36x25x12/8h cm (8/5 lt.) with position-adjustable cross-bars. Set of tubs not included.
Climate class 4+ (35°C - 70% U.R.) with semi-hermetic compressors.Classe 4 (30° 55% U.R.) with hermetic compressors.
Operating temperature - 12°/- 18° C.

ARTIKA vaschette / tubs > lt.5/7 360x165 mm



MAGNUM

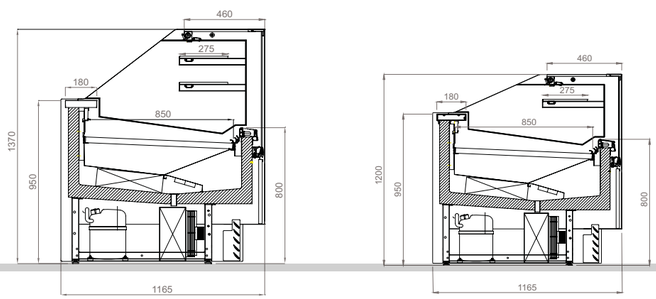
Frigomeccanica

MAGNUM

SPAZIO SENZA LIMITI

UNLIMITED SPACE

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



MAGNUM
H137 - H120

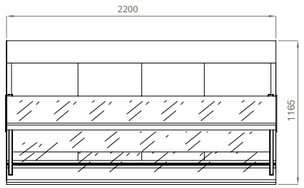
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 120/155/170/190/220 ed angolo 30° esterni

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 120/155/170/190/220 and external 30° corner units

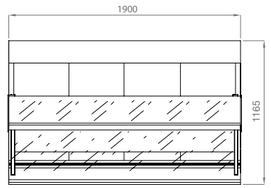
Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, predisposizione per ruote e piedini regolabili. Scocca monoblocco con rivestimento interno interamente in acciaio inox e schiumata con poliuretano iniettato alla densità di 38/40 kg./mc. Piano refrigerato inclinato costituito da pannelli in acciaio inox asportabili. Il castello vetri è sorretto da robusti montanti dritti in acciaio inox lucido, predisposti internamente per il passaggio dei cavi elettrici. Vetro anteriore temprato e riscaldato, apribile verso il basso. Vetri laterali temprati e riscaldati. N°2 mensole espositive su H.137 cm., n° 1 mensola su H. 120 cm., chiusura posteriore con tendina avvolgibile. Illuminazione a Led sotto il piano rendi resto e sulle mensole. L'impianto di refrigerazione è ventilato con potenziometro per la regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi con termostato elettronico. Unità condensatrice interna monofase (a richiesta unità condensatrice esterna per distanza da 3 a 10 ml.), canalizzabile con Magnum pasticceria e con Magnum gelateria. Evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno.
Classe climatica 4 (30° C. - 55% U.R.).
Temperatura d'esercizio 0° C. + 5° C.

Professional pastry showcase with tubular epoxy painted steel base, fitting for wheels and adjustable feet. Enbloc body lined throughout in stainless steel, insulated with injected polyurethane, density 38/40 kg/m3. Inclined refrigerated surface consisting of removable stainless steel panels.The glass superstructure is supported by sturdy straight uprights in polished stainless steel with internal ducting for electric wiring. Heated tempered front glass panel with downward opening. Heated tempered side glass panels. 2 display shelves in H.137 cm, 1 shelf on H. 120 cm, rear enclosed by roller blind. LED lighting underneath payment surface and on shelves. Forced air refrigeration system with potentiometer for fan speed adjustment, automatic defrosting with on-off function, control panel with electronic thermostat. Integral single-phase condenser unit (remote condenser for installation at a distance of 3 to 10 metres on request), suitable for installation in-line with confectionery Magnum and ice-cream Magnum.
Automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30 ° - R.H. 55%).
Operating temperature 0° C + 5 ° C.

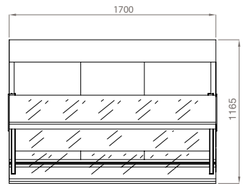
MAGNUM piano inclinato / with inclined surface



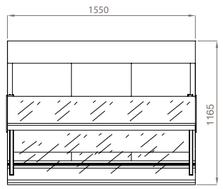
2150



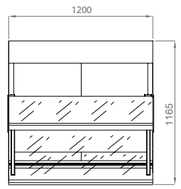
1850



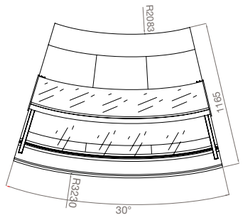
1650



1500

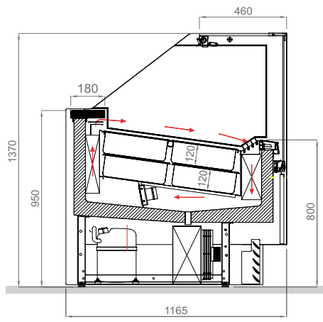


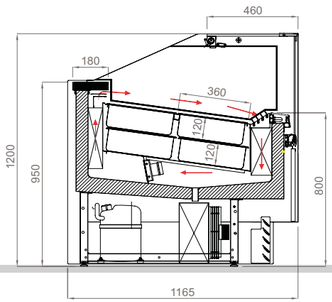
1150



ANGOLO ESTERNO 30°

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA





MAGNUM
H137 - H120

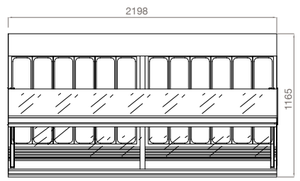
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze Disponibili:	cm. 120/155/170/190/220 ed angoli 30° esterni

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 120/155/170/190/220 and external 30° corner units

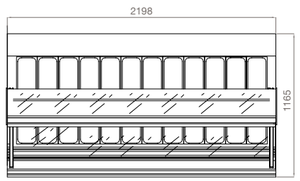
Vetrina gelati professionale ventilata con riserva sottopiano solo nella vetrina con singola lama d'aria. Vetro anteriore apribile verso il basso, temprato e riscaldato. Vetri laterali temprati e riscaldati. Montanti in acciaio inox lucido, predisposti internamente per il passaggio dei cavi elettrici. Illuminazione a Led sotto il piano rendi resto e sul porta gusti.Chiusura posteriore con tendina avvolgibile.Impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico con inversione di ciclo, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno.
Unità condensatrice interna con compressore semiermetico trifase 400V oppure compressori ermetici ((monofase singolo sulla vetrina V12 e angolo esterno). L'unità condensatrice può essere installata a bordo della vetrina o esternamente, a richiesta, fi no alla distanza di 20 metri. Le unità esterne sono sempre semiermetiche. Sono utilizzabili vaschette da cm. 36x16,5x12h. (5 lt.) o da cm. 36x25x12/8h. (8/5 lt.) con traversini a passo variabile. Kit vaschette non compreso.
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici.
Temperatura di esercizio - 12°/- 18° C.

Professional ice-cream showcase with storage area underneath display surface on single laminar air fl ow units only. Heated tempered front glass panel with downward opening. Heated tempered side glass panels. Polished stainless steel uprights with internal ducting for electric wiring. LED lighting underneath payment surface and on fl avour board. Backs enclosed by roller blinds. Refrigeration system with twin evaporators, with black cataphoresis corrosion-resistant coating, automatic reverse cycle defrosting, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. Condenser internal unit with 400 V three-phase semi-hermetic compressor or hermetic compressors ((one single-phase on V12 showcase and external corner unit) .The condenser unit can be integral in the showcase or remote, at a distance of up to 20 metres. Remote units are always semi-hermetic. For use with tubs of 36x16.5x12h cm (5 lt.) or36x25x12/8h cm (8/5 lt.) with position-adjustable cross-bars. Set of tubs not included. Climate class 4+ (35°C - 70% U.R.)
with semi-hermetic compressors.Classe 4 (30° 55% U.R.) with hermetic compressors.
Operating temperature - 12°/- 18° C.

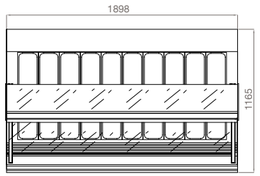
MAGNUM vaschette / tubs > lt.5/7 360x165 mm



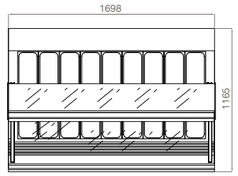
12+12



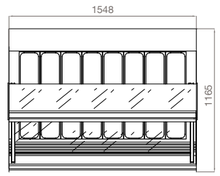
24



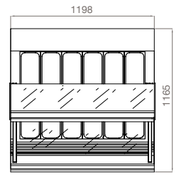
20



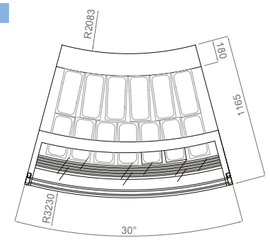
18



16



12



13 - ANGOLO ESTERNO 30°

VISUAL

VISUAL

frigomeccanica

VISUAL

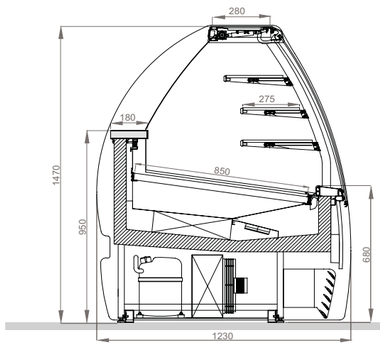
REFRIGERAZIONE OTTIMALE

OPTIMAL REFRIGERATION

TUTTI I MODULI E LE VERSIONI DI VISUAL SONO CANALIZZABILI TRA LORO E PERSONALIZZABILI NELLE FINITURE ED ESTETICHE

ALL VISUAL MODULES AND VERSIONS CAN BE DUCTED TOGETHER AND SUPPLIED WITH CUSTOMISED FINISHES AND STYLING

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



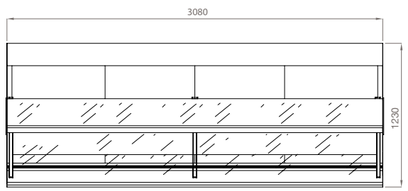
VISUAL
H147

Struttura:	acciaio inox e alluminio anodizzato con finitura argento
Frontale:	laccati RAL
Fianchi:	laccati RAL con inserto
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 123/158/173/193/223/308 ed angoli 30° esterni o interni
Structure:	stainless steel and anodised aluminium with silver finish
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours with insert
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 123/158/173/193/223/308 and external or internal 30° corner units

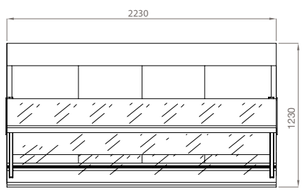
Vetrina pasticceria professionale ventilata con piano inclinato, vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro,impianto refrigerante ventilato con regolazione della velocità delle ventole,sbrinamento automatico a fermata, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento.
Illuminazione con LED ad alta luminosità, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici interne 230V monofase (a richiesta unità condensatrici esterne per distanze da 3 a 10 m.). Possibilità di canalizzazione con vetrina VISUAL gelateria. Chiusura posteriore con tendina avvolgibile di serie.
Classe climatica 4 (30°C - 55% U.R.).
Temperatura di esercizio 0°+5° C.

Ventilated professional pastry showcase with slooping display, opening front glass with hydro-lift pistons, sides and front in tempered and heated glass with panel control, ventilated refrigeration system with adjustable fan speed, automatic defrost during stoppage, control panel in the top section (operator's side), risers in anodised aluminium silver. High-intensity LED lighting automatic condensation evaporator on showcases with internal motor, condensation waste for connection to the mains drain system for showcases with external motor. Internal condensers, 230V single phase (external condenser on request for distances from 3 to 10 m). Possibility to duct to the VISUAL ice cream showcase. Rear closure with roll-away blind, supplied as standard.
Climate Class 4 (30° - 55% U.R.).
Working temperature 0° +5°C.

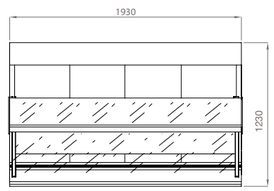
VISUAL piano inclinato / with inclined surface



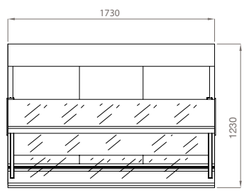
3000



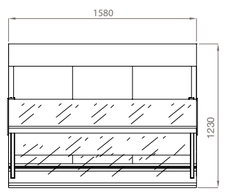
2150



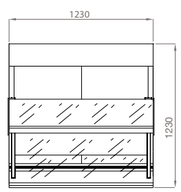
1850



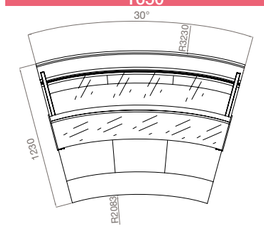
1650



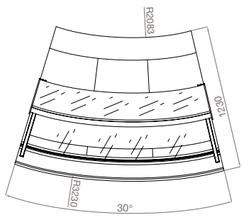
1500



1150

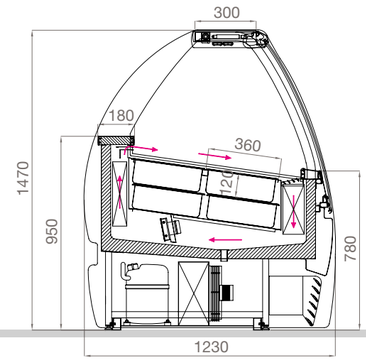


ANGOLO INTERNO 30°



ANGOLO ESTERNO 30°

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



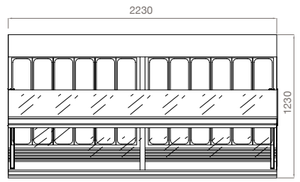
VISUAL
H147

Struttura:	acciaio inox e alluminio anodizzato argento
Frontale:	laccati RAL
Fianchi:	laccati RAL con inserto
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 123/158/173/193/223 ed angoli 30° esterni o interni
Structure:	stainless steel and anodised aluminium silver
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours with insert
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 123/158/173/193/223 and external or internal 30° corner units

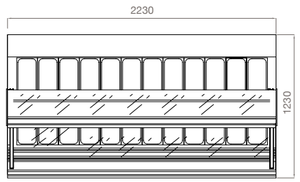
Vetrina gelati professionale ventilata con riserva sottopiano, vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro,illuminazione con LED ad alta luminosità, impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico ad inversione di ciclo, portagusti illuminato di serie, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento. Evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici trifase semiermetiche 380V su 24-20-18-16 vaschette, ermetiche 220V monofase sulle altre, con possibilità di avere unità interna o esterna a richiesta fi no a distanze di 20 metri sui compressori semiermetici e metri 10 sugli ermetici. Possibilità di canalizzazione con vetrina VISUAL pasticceria ventilata/neutra/calda con piano inclinato o cassettoni e possibilità di utilizzo con vasche da cm.36x16,5x12h (5 lt) o da 36x25x12/8h (8/5 lt) con traversini bloccabili a passo variabile. Chiusura posteriore con tendina avvolgibile di serie. Kit vaschette non compreso (di serie solo distanziatori).
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici.Temperatura di esercizio - 12°/- 18° C.

Professional ventilated ice cream showcase with storage under the display top, opening glass front with hydro-lift pistons, tempered glass front and sides, heated with panel control, high-intensity LED lighting, refrigerating system with double evaporaor, painted using black cataphoresis against corrosion, automatic cycle inversion defrost, lit fl avour markers as standard, control panel in the top section (operator side), front grid and risers in anodized aluminium silver. Automatic condensation evaporation on showcases with internal motor, condensation drainage to be connected to the mains draiange when the showcase has an external motor. Three-phase, semihermetic condenser 380V with 24-20-18-16 trays, hermetic 220V single phase on others with possibility to fi t internal or external unit, on request and up to a distance of 20 metres on semihermetic compressors or 10 metres on hermetic models. Possibility to duct to VISUAL pastry showcase (ventilated/non-refrigerated/hot with angled top or large drawers and possibility to use with 36x16.5x12h trays (5 litres) or 36x25x12/8h (8/5 litres) with cross pieces that lock in position at different widths. Rear closure with roll-away blind, supplied as standard. Tray kit not provided (spacer bars only supplied as standard). Climate class 4+(35°C - 70% U.R.) with semi-hermetic compressors. Classe 4 (30° 55% U.R.) with hermetic compressors.Working temperature - 12°/- 18° C.

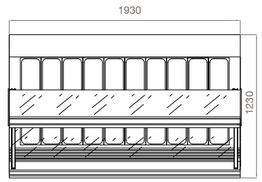
VISUAL vaschette / tubs > lt.5/7 360x165 mm



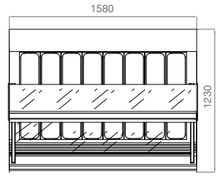
12+12



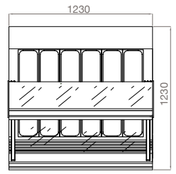
24



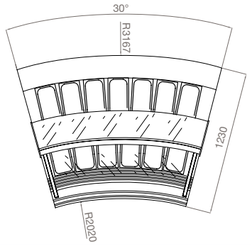
20



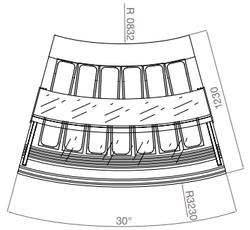
16



12



13 - ANGOLO INTERNO 30°



13 - ANGOLO ESTERNO 30°

PRIMA

TECNOLOGIA ASSOLUTA

ABSOLUTE TECHNOLOGY

PRIMA

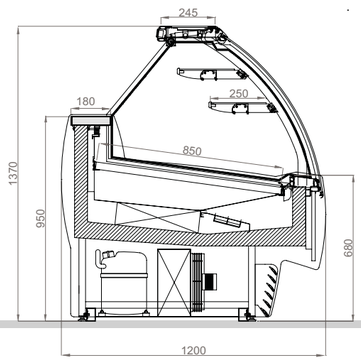
PRIMA

DISPONIBILE CON MODULI CURVI, LINEARI, PER GELATERIA, PASTICCERIA O PRALINERIA

AVAILABLE WITH CURVED AND STRAIGHT MODULES, FOR ICE-CREAM, CONFECTIONERY OR CHOCOLATES

PRIMA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



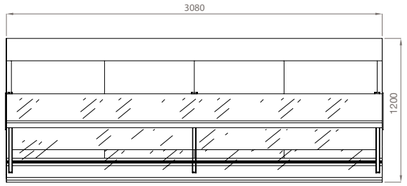
PRIMA
H137

Struttura:	acciaio inox e alluminio anodizzati con finitura argento
Frontale:	laccati RAL
Fianchi:	laccati RAL con inserto
Illuminazione piani:	LED alta illuminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 115/150/165/185/215/300 ed angoli 30° esterni o interni
Structure:	stainless steel and anodised aluminium with silver finish
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours with insert
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 115/150/165/185/215/300 and external or internal 30° corner units

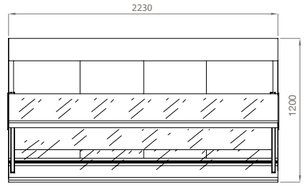
Vetrina pasticceria professionale ventilata con cassettone estraibile, vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro, impianto refrigerante ventilato con regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento. Illuminazione con LED ad alta luminosità, evaporatore condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici interne 230V monofase (a richiesta unità condensatrici esterne per distanze da 3 a 10 m.). Possibilità di canalizzazione con vetrina PRIMA gelateria. Chiusura posteriore con tendina avvolgibile di serie.
Classe climatica 4 (30°C - 55% U.R.).
Temperatura di esercizio 0°+5° C.

Ventilated professional pastry showcase with removable drawer, opening front glass with hydro-lift pistons, sides and front in tempered and heated glass, with panel control, ventilated refrigeration system with adjustable fan speed, automatic defrost during stoppage, control panel in the top section (operator's side), risers iand front grille in anodised aluminium silver. High -intensity LED lighting, automatic condensation evaporator on showcases with internal motor, condensation waste for connection to the mains drain system for showcases with external motor. Internal condensers, 230V single phase (external condenser on request for distances from 3 to 10 m). Possibility to duct to the PRIMA ice cream showcase. Rear closure with roll-away blind, supplied as standard.
Climate Class 4 (30° - 55% U.R.).
Working temperature 0° +5°C.

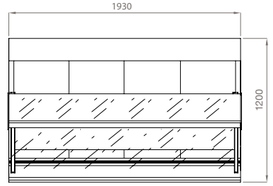
PRIMA piano inclinato / with inclined surface



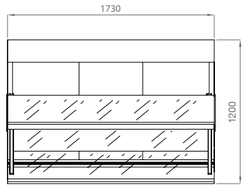
3000



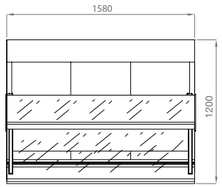
2150



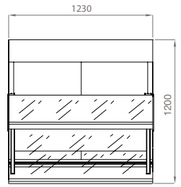
1850



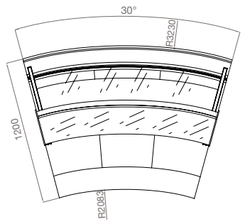
1650



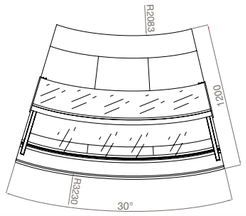
1500



1150



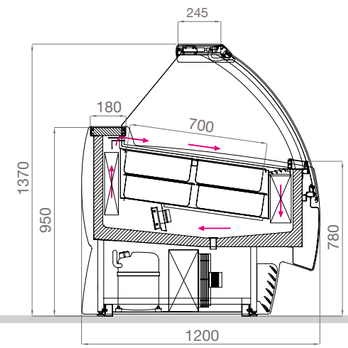
ANGOLO INTERNO 30°



ANGOLO ESTERNO 30°

PRIMA

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



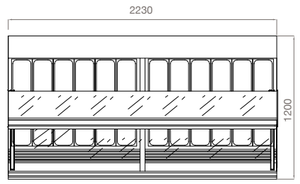
PRIMA
H137

Struttura:	acciaio inox e alluminio anodizzato finitura argento
Frontale:	laccati RAL
Fianchi:	laccati RAL con inserto
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 115/150/165/185/215/300 ed angoli 30° esterni o interni
Structure:	stainless steel and anodised aluminium with silver finish
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours with insert
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 115/150/165/185/215/300 and external or internal 30° corner units

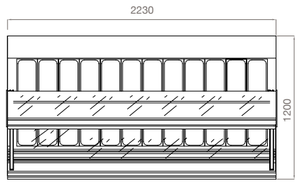
Vetrina gelati professionale ventilata con riserva sottopiano, vetro anteriore apribile con pistoni hidro-lift verso l'alto,vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro,impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico ad inversione di ciclo, portagusti illuminato di serie, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento. Illuminazione con lampade a led. Evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici trifase semiermetiche 380V su 24-20-18-16 vaschette, ermetiche 220V monofase sulle altre, con possibilità di avere unità interna o esterna a richiesta fi no
a distanze di 20 metri sui compressori semiermetici e metri 10 sugli ermetici. Possibilità di canalizzazione con vetrina PRIMA pasticceria ventilata/neutra/calda con piano inclinato o cassettoni e possibilità di utilizzo con vasche da cm.36x16,5x12h (5 lt) o da 36x25x12/8h (8/5 lt) con traversini bloccabili a passo variabile. Chiusura posteriore con tendina avvolgibile di serie. Kit vaschette non compreso (di serie solo distanziatori).
Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici , Classe 4 (30° 55% U.R.) con compressori ermetici.Temperatura di esercizio - 12°/-18° C.

Professional ventilated ice cream showcase with storage under the display top, opening glass front with hydro-lift pistons, tempered glass front and sides, heated with panel control, refrigerating system with double evaporator, painted using black cataphoresis against corrosion, automatic cycle inversion defrost, lit fl avour markers as standard, control panel in the top section (operator side), front grid and risers in anodized aluminium silver. Illumination with led lamp. Automatic condensation evaporation on showcases with internal motor, condensation drainage to be connected to the mains draiange when the showcase has an external motor. Three-phase, semihermetic condenser 380V with 24-20-18-16 trays, hermetic 220V single phase on others with possibility to fi t internal or external unit, on request and up to a distance of 20 metres on semihermetic compressors or 10 metres on hermetic models. Possibility to duct to PRIMA pastry showcase (ventilated/non-refrigerated/hot with angled top or large drawers and possibility to use with 36x16.5x12h trays (5 litres) or 36x25x12/8h (8/5 litres) with cross pieces that lock in position at different widths. Rear closure with roll-away blind, supplied as standard. Tray kit not provided (spacer bars only supplied as standard). Climate class 4+ (35°C - 70% U.R.) with semi-hermetic compressors, Classe 4 (30° 55% U.R.) with hermetic compressors. Working temperature - 12°/- 18° C.

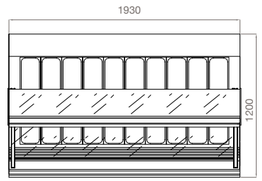
PRIMA vaschette / tubs > lt.5/7 360x165 mm



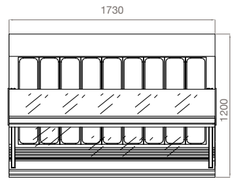
12+12



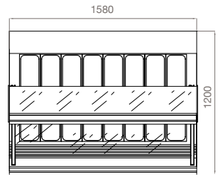
24



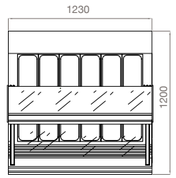
20



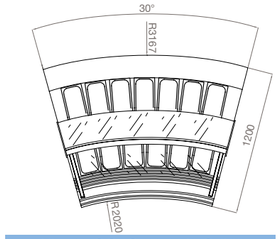
18



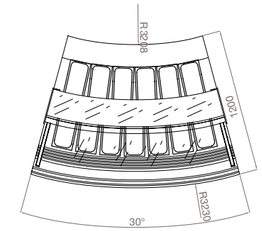
16



12



13 - ANGOLO INTERNO 30°



13 - ANGOLO ESTERNO 30°

ELETTRA

ELETTRA

ELETTRA

IL VETRO PIROLITICO APRIBILE VERSO IL BASSO, È RISCALDATO CON SISTEMA ANTIAPPANNAMENTO REGOLABILE IN BASE ALL'UMIDITÀ DELL'AMBIENTE. IL PORTAGUSTI GELATERIA È ILLUMINATO CON LED DI SERIE

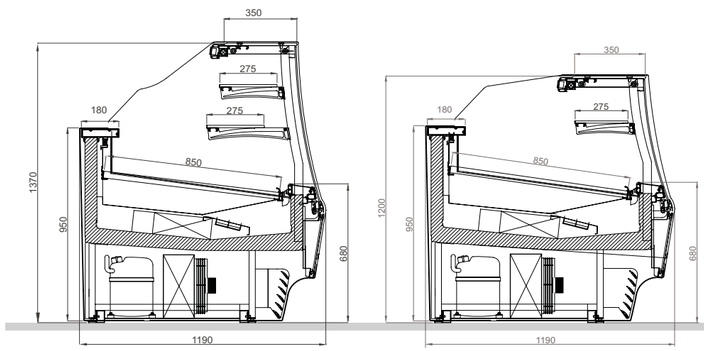
THE DOWNWARD-OPENING PYROLYTIC GLASS IS HEATED WITH A DEMISTING SYSTEM ADJUSTABLE TO SUIT THE AMBIENT HUMIDITY. THE ICE-CREAM FLAVOUR PANEL HAS LED LIGHTING (OPTIONAL)

IL SISTEMA LED RGB, CON CENTRALINA A MISCELAZIONE CONTINUA O MANUALE, PERMETTE SFUMATURE FINO A 16 MILIONI DI COLORI

THE RGB LED SYSTEM, WITH CONTROL UNIT OFFERING CONTINUOUS OR MANUAL MODE MIXING, OFFERS UP TO 16 MILLION COLOUR VARIATIONS

ELETTRA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



ELETTRA
H137 - H120

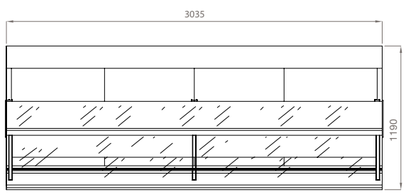
Struttura: acciaio inox e alluminio anodizzato con finitura argento
Frontale: vetro opalino bianco, nero o laccati RAL retroilluminazione con led rgb optional
Fianchi: laccati RAL e vetro
Motori: interni o remoti
Lunghezze disponibili: cm.118,5/153,5/168,5/218,5/303,5

Structure: stainless steel and anodised aluminium with silver finish
Front panel: clouded white or black glass or lacquered in RAL colours, rgb led backlighting optional
Side panels: lacquered in RAL colours and glass
Motors: integral or remote
Lengths available: cm. 118,5/153,5/168,5/218,5/303,5

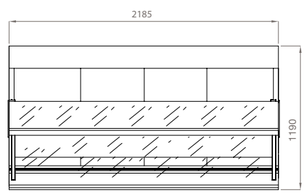
Vetrina pasticceria professionale ventilata con piano inclinato, vetro anteriore ribaltabile verso il basso, vetri laterali e vetro anteriore temprati e riscaldati, impianto refrigerante ventilato con regolazione della velocità delle ventole, sbrinamento automatico a fermata, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento.
Illuminazione con LED ad alta luminosità, evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici interne 230V monofase (a richiesta unità condensatrici esterne per distanza da 3 a 10m). Possibilità di canalizzazione con vetrina Elettra gelateria. Chiusura posteriore con tendina avvolgibile.
Classe climatica 4 (30°C - 55% U.R.).
Temperatura di esercizio 0°+5°C.

Ventilated professional pastry showcase with slooping display, drop-down glass front, glass sides and front tempered and heated, ventilated refrigeration system with adjustable fan speed, automatic defrost during stoppage, control panel in the top section (operator's side), risers in anodised aluminium silver.
High-intensity LED lighting automatic condensation evaporator on showcases with internal motor, condensation waste for connection to the mains drain system for showcases with external motor. Internal condensers, 230V single phase (external condenser on request for distances from 3 to 10 m). Possibility to duct to the Elettra ice cream showcase. Rear closure with roll-away blind.
Climate Class 4 (30° - 55% U.R.).
Working temperature 0°+5°C.

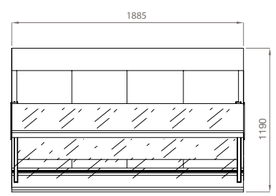
ELETTRA piano inclinato / with inclined surface



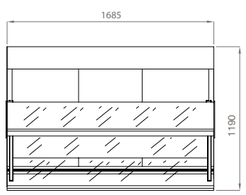
3000



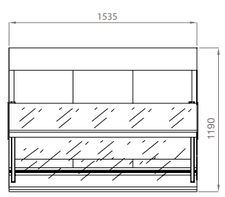
2150



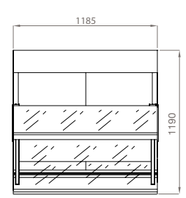
1850



1650



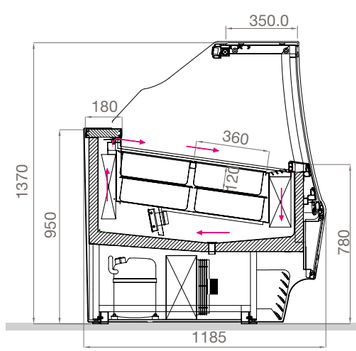
1500

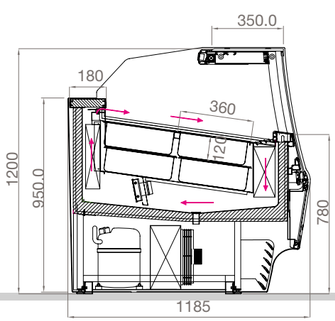


1150

ELETTRA

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA





ELETTRA
H137 - h120

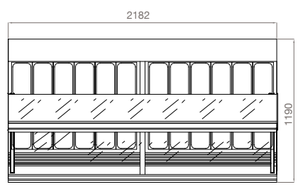
Struttura: acciaio inox e alluminio anodizzato argento
Frontale: vetro opalino bianco, nero o laccati RAL retroilluminazione con led rgb optional
Fianchi: laccati RAL e vetro
Motori: interni o remoti
Lunghezze disponibili: cm. 118,5/153,5/168,5/218,5

Structure: stainless steel and anodised aluminium with silver
Front panel: clouded white or black glass or lacquered in RAL colours, rgb led backlighting optional
Side panels: lacquered in RAL colours and glass
Motors: integral or remote
Lengths available: cm. 118,5/153,5/168,5/218,5

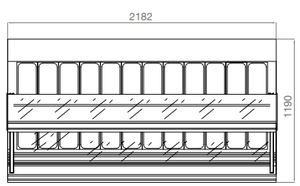
Vetrina gelati professionale ventilata con riserva sottopiano, vetro anteriore ribaltabile verso il basso, vetri laterali e vetro anteriore temprati e riscaldati con comando sul quadro, illuminazione con Led, impianto refrigerante con doppio evaporatore verniciato in cataforesi nero contro la corrosione, sbrinamento automatico ad inversione di ciclo, portagusti illuminato di serie, quadro comandi posizionato in alto lato operatore, montanti e griglia anteriore in alluminio anodizzato argento. Evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Unità condensatrici Trifase semiermetiche 380V su 24-20-18-16 vaschette, ermetiche 220V monofase sugli altri, con possibilità di avere unità interna o esterna a richiesta fi no a distanza di 20 metri sui compressori semiermetici e fi no a 10 metri sugli ermetici.Possibilità di canalizzazione con vetrina Elettra pasticceria, utilizzabile con vaschette da cm 36x16,5x12h (5 lt) o da 36x25x12/8h (8/5 lt)con traversini a passo variabile. Kit vaschette non compreso (di serie solo distanziatori). Chiusura posteriore con tendina avvolgibile. Classe climatica 4+ (35°C - 70% U.R.) con compressori semiermetici, Classe 4 (30° 55% U.R.) con compressori ermetici. Temperatura di esercizio - 12°/- 18° C.

Professional ventilated ice cream showcase with storage under the display top, drop down glass front, tempered glass front and sides, heated with panel control, LED lighting, refrigerating system with double evaporator, painted using black cataphoresis against corrosion, automatic cycle inversion defrost, lit fl avour marker standard, control panel in the top section, operator side,front grid and risers in anodized aluminium silver. Automatic condensation evaporation on showcases with internal motor, condensation drainage to be connected to the mains drainange when the showcase has an external motor. Three-phase. semhermetic condensers 380V on 24-20-18-16 trays, hermetic 220V monophase on the others with possibility to have an internal or external unit on request, up to 20 metres for semihermetic compressors and up to 10 metres for h ermetic ones. Possibility to duct to the Elettra pastry showcase, which can be used with 36x16.5x12h trays (5 litres) or 36x25x12/8h (8/5 litres) with movable distance crosspieces. Tray kit not provided (spacer bars only supplied as standard). Rear closure with roll-away blind. Climate class 4+ (35°C - 70% U.R.) with semi-hermetic compressors.Classe 4 (30° 55% U.R.) with hermetic compressors. Working temperature - 12°/- 18° C.

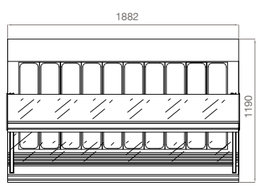
ELETTRA vaschette / tubs > lt.5/7 360x165 mm



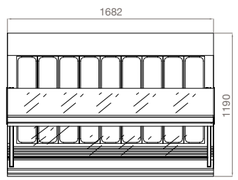
12+12



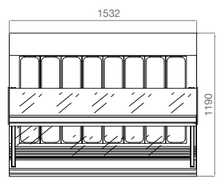
24



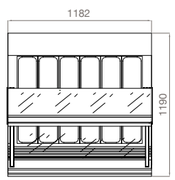
20



18



16



12

FUSION

FUSION

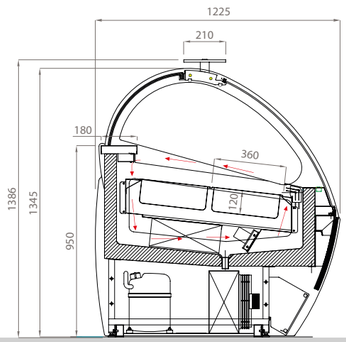
frigomeccanica

DISPONIBILE IN TUTTI I COLORI RAL

AVAILABLE IN ALL RAL COLOURS

FUSION

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



FUSION
H138

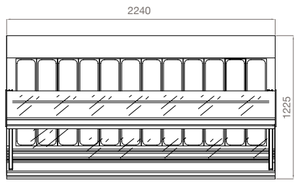
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 124/159/174/194/224

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 124/159/174/194/224

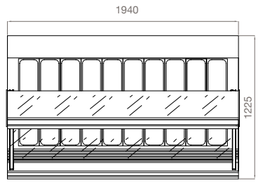
Vetrina gelati professionale ventilata, castello vetri in tubolare inox, vetri piani temprati e riscaldati, vetro frontale apribile a ribalto verso il basso, illuminazione a led, chiusura posteriore con tendina avvolgibile; basamento metallico verniciato a polveri epossidiche con piedini regolabili (a richiesta ruote), impianto refrigerante con evaporatore sottopiano, sbrinamento automatico ad inversione di ciclo, quadro comandi con regolazione elettronica, unità condensatrice con doppio compressore monofase (un solo compressore sulla 12 vaschette), evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Utilizzabile con vaschette 36x16,5x12 (5lt) o da 36x25x12/8 (8/5lt).Classe climatica 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C. N.B Quando non ci sono le vaschette non vengono forniti i traversini.

Professional ice cream showcase with tubular epoxy painted steel base, fi tting for wheels and adjustable feet (wheels on request).Enbloc body insulated with injected polyurethane (38-40 kg/m3) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated fl at glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. Refrigeration system with evaporator installed beneath display surface, automatic reverse cycle defrosting, control panel with electronic regulation, condenser unit with twin single-phase compressors (single compressor on 12 tray showcase), automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.For use with tubs of 36x16.5x12h. cm (5 lt.) or 36x25x12/8h. cm (8/5 lt.).Operating temperature -12 ° -18 ° C. Climate class 4 (30° - R.H. 55%).

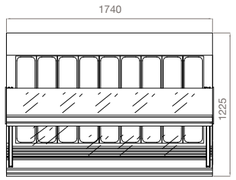
FUSION vaschette / tubs > lt.5/7 360x165 mm



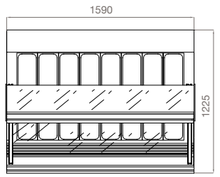
24



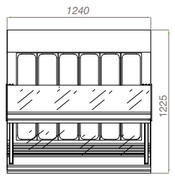
20



18



16



12

TWIN

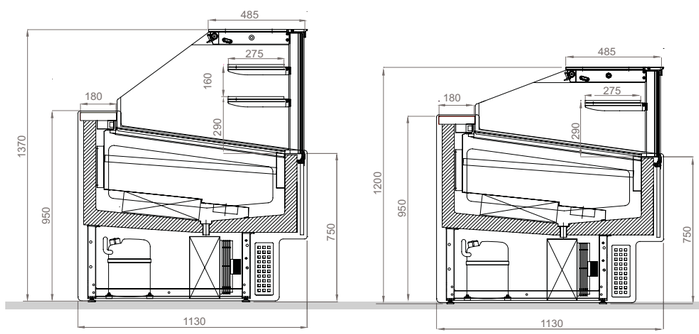
TWIN

L'EVOLUZIONE DEL MINIMAL

THE EVOLUTION OF MINIMAL

TWIN

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



TWIN
H137 - H120

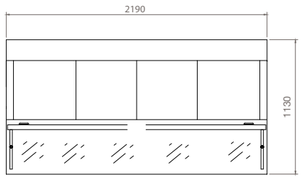
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 119/154/169/189/219

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 119/154/169/189/219

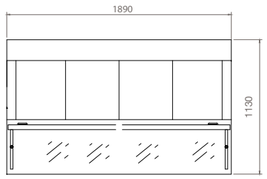
Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, piedini regolabili (a richiesta ruote). Scocca monoblocco schiumata con poliuretano iniettato (kg. 38-40 kg. Mc.) e rivestita internamente in acciaio inox. Castello vetri in tubolare di alluminio, vetri piani temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a LED, chiusura posteriore con tendina avvolgibile. N°2 mensole sulla pasticceria H. 137 – N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico, quadro elettrico con termostato elettronico, unità condensatrice ermetica monofase, evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete fognaria, quando la vetrina è con motore esterno.
Classe climatica 4 (30°C - 55% U.R.).
Temperatura di esercizio 0°+5° C.

Professional pastry showcase with tubular epoxy painted steel base, fi tting for wheels and adjustable feet (wheels on request). Enbloc body insulated with injected polyurethane (38-40 kg/m3) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated fl at glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. 2 shelves on confectionery showcase H. 137 – 1 shelf on confectionery showcase H. 120. Forced-air refrigeration system with evaporator installed beneath display surfaces, automatic defrosting, electric control panel with thermostat, single-phase hermetic condenser, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30°C - 55% U.R.).
Operating temperature 0°+5° C.

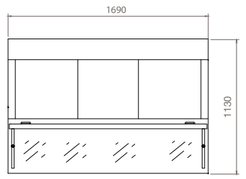
TWIN piano inclinato / with inclined surface



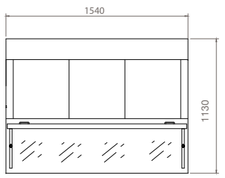
2150



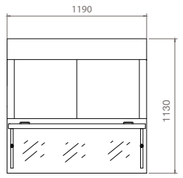
1850



1650



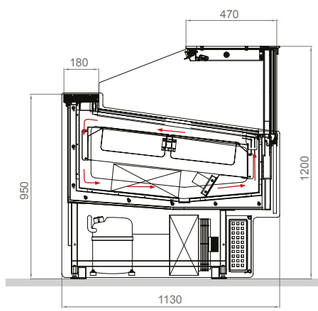
1500

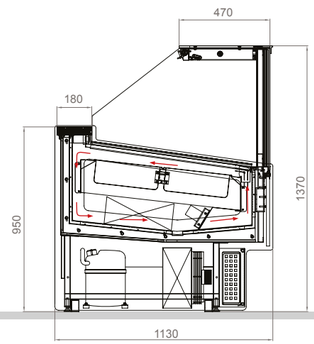


1150

TWIN

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA





TWIN
H137 - H120

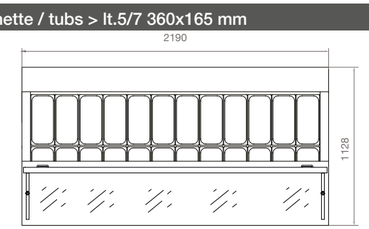
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 119/154/169/189/219

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote lengths
Available:	cm. 119/154/169/189/219

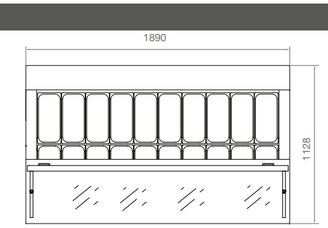
Vetrina gelati professionale ventilata, castello vetri in tubolare inox, vetri piani temprati e riscaldati, vetro frontale apribile a ribalto verso il basso, illuminazione a led, chiusura posteriore con tendina avvolgibile; basamento metallico verniciato a polveri epossidiche con piedini regolabili (a richiesta ruote), impianto refrigerante con evaporatore sottopiano, sbrinamento automatico ad inversione di ciclo, quadro comandi con regolazione elettronica, unità condensatrice con doppio compressore monofase (un solo compressore sulla 12 vaschette), evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Utilizzabile con vaschette 36x16,5x12 (5lt) o da 36x25x12/8 (8/5lt).Classe climatica 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C. N.B Quando non ci sono le vaschette non vengono forniti i traversini.

Professional ice cream showcase with tubular epoxy painted steel base, fi tting for wheels and adjustable feet (wheels on request).Enbloc body insulated with injected polyurethane (38-40 kg/m3) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated fl at glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. Refrigeration system with evaporator installed beneath display surface, automatic reverse cycle defrosting, control panel with electronic regulation, condenser unit with twin single-phase compressors (single compressor on 12 tray showcase), automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.For use with tubs of 36x16.5x12h. cm (5 lt.) or 36x25x12/8h. cm (8/5 lt.).Operating temperature -12 ° -18 ° C. Climate class 4 (30° - R.H. 55%).

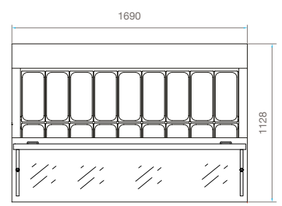
TWIN vaschette / tubs > lt.5/7 360x165 mm



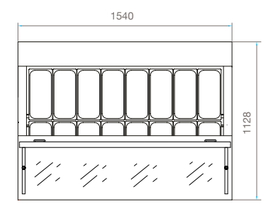
24



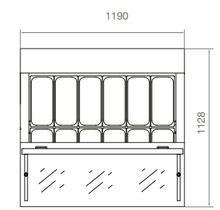
20



18



16



12

ALBA SQUARED

ALBA SQUARED

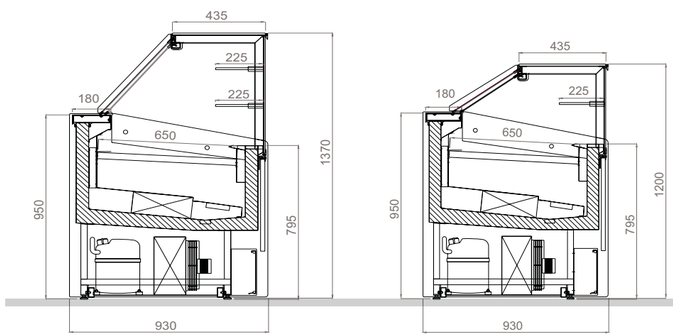
DIMENSIONI RIDOTTE, GRANDI PRESTAZIONI

COMPACT SIZE, GREAT PERFORMANCE

ALBA SQUARED

ALBA SQUARED

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



ALBA SQUARED
H137 - H120

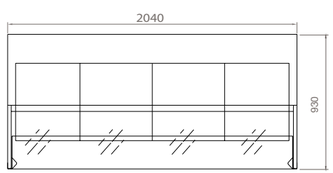
Struttura:	acciaio inox e alluminio anodizzato
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 104/129/154/204

Structure:	stainless steel and anodised aluminium
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm. 104/129/154/204

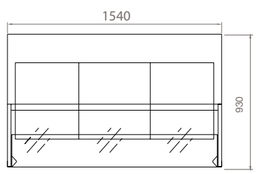
Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, piedini regolabili (a richiesta ruote). Scocca monoblocco schiumata con poliuretano iniettato (kg. 38-40 kg. Mc.) e rivestita internamente in acciaio inox. Castello vetri in tubolare di alluminio, vetri piani temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a Led, chiusura posteriore con tendina avvolgibile. N°2 mensole sulla pasticceria H. 137 – N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico, quadro elettrico con termostato elettronico, unità condensatrice ermetica monofase, evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete fognaria, quando la vetrina è con motore esterno.
Classe climatica 4 (30°C - 55% U.R.).
Temperatura di esercizio 0°+5° C.

Professional pastry showcase with tubular epoxy painted steel base, fi tting for wheels and adjustable feet (wheels on request). Enbloc body insulated with injected polyurethane (38-40 kg/m3) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated flat glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. 2 shelves on confectionery showcase H. 137 – 1 shelf on confectionery showcase H. 120. Forced-air refrigeration system with evaporator installed beneath display surfaces, automatic defrosting, electric control panel with thermostat, single-phase hermetic condenser, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor.
Climate class 4 (30°C - 55% U.R.).
Operating temperature 0°+5° C.

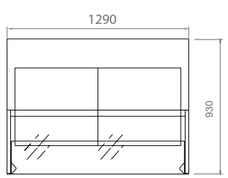
ALBA SQUARED piano inclinato / with inclined surface



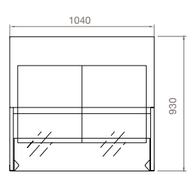
2000



1500



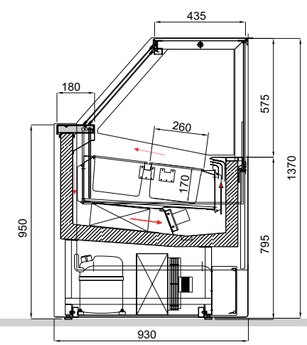
1250

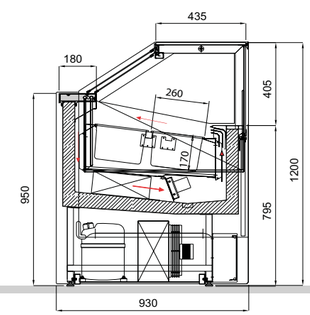


1000

ALBA SQUARED

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA





ALBA SQUARED
H137 - H120

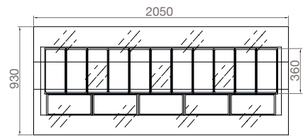
Vetri:	apribili e temperati
Frontale:	lamiera in acciaio laccata RAL e carter asolato in acciaio inox
Fianchi:	laccati RAL
Motori:	interni o remoti
Sbrinamento:	inversione di ciclo
Illuminazione:	LED alta luminosità
Lunghezze disponibili:	cm. 105/130/155/205

Glass panels:	opening, tempered and decorated
Front panel:	sheet steel lacquered in RAL colours and stainless steel slotted casing
Side panels:	lacquered in RAL colours
Motors:	integral or remote
Defrosting:	reverse cycle
Lighting:	high-luminosity LEDs
Lengths available:	cm. 105/130/155/205

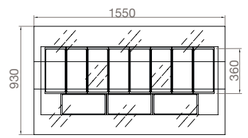
Vetrina gelati ventilata con struttura in tubolare di alluminio anodizzato argento, scocca in poliuretano 40 Kg/mc e acciaio inox AISI 304, vetro temprato con apertura a compasso verso il basso, vetri laterali riscaldati, plafoniera con lampade led, chiusura posteriore con antine scorrevoli o tendina avvolgibile (optional), gruppo incorporato o esterno, centralina elettronica di comando, sbrinamento ad inversione di ciclo.
Classe 4 (30-55% U.R.).
Temperatura di esercizio -12 -18°C.
Kit vaschette escluso.

Ventilated ice cream showcase with silver-anodised tubular aluminium structure, polyurethane body 40 kg/cubic metre and AISI 304 stainless steel, tempered glass with compass drop down opening, glass heated side, lamp holder with leds, rear closure with sliding doors or roll/up blind (optional), incorporated unit (external on request), electronic control unit, reverse cycle defrost function.
Operating temperature -12 ° -18 ° C.
Climate class 4 (30° - R.H. 55%). Tray kit not included.

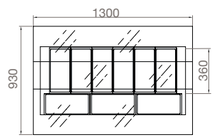
ALBA SQUARED vaschette / tubs > lt.5 360 x 165 mm



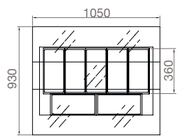
16



11

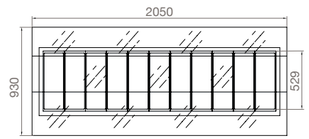


9

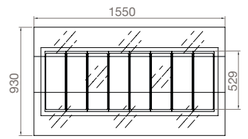


7

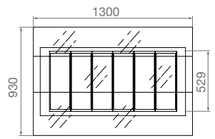
ALBA SQUARED vaschette / tubs > lt.4 529 x 161 mm



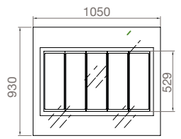
11



8

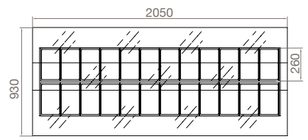


6

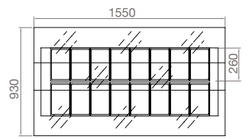


5

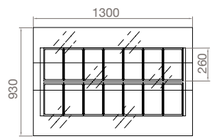
ALBA SQUARED vaschette / tubs > lt.4,7 260 x 156 mm



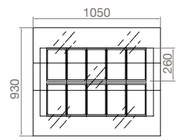
24



16



14



10

ALBA

ALBA

INGOMBRO RIDOTTO, PRESTAZIONI DA GRANDE

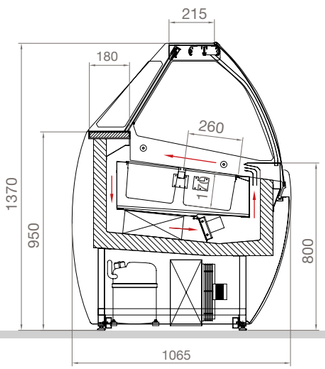
COMPACT SIZE, BIG PERFORMANCE

VETRINA GELATI DISPONIBILE IN VARIE LUNGHEZZE E DIVERSE DISPOSIZIONI DI VASCHETTE OPPURE CON VASSOI

ICE-CREAM CABINET IN VARIOUS LENGTHS AND DIFFERENT PAN LAYOUTS OR WITH TRAYS

ALBA

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



ALBA
H137

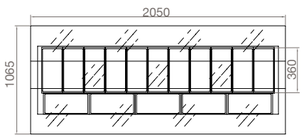
Vetri:	apribili,temperati e serigrafati
Frontale:	lamiera in acciaio laccata RAL e carter asolato in acciaio inox
Fianchi:	laccati RAL
Motori:	interni o remoti
Sbrinamento:	inversione di ciclo
Illuminazione:	LED alta luminosità
Lunghezze disponibili:	cm. 105/130/155/205

Glass panels:	opening, tempered and decorated
Front panel:	sheet steel lacquered in RAL colours and stainless steel slotted casing
Side panels:	lacquered in RAL colours
Motors:	integral or remote
Defrosting:	reverse cycle
Lighting:	high-luminosity LEDs
Lengths available:	cm. 105/130/155/205

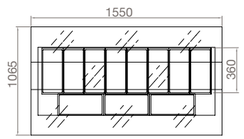
Vetrina gelati ventilata con struttura in tubolare di alluminio anodizzato argento, scocca in poliuretano 40 Kg/mc e acciaio inox AISI 304, vetro temprato con apertura a compasso verso il basso, vetri laterali riscaldati, plafoniera con lampade led, chiusura posteriore con antine scorrevoli o tendina avvolgibile (optional), gruppo incorporato (esterno a richiesta), centralina elettronica di comando, sbrinamento ad inversione di ciclo.
Classe 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C.
Kit vaschette escluso.

Ventilated ice cream showcase with silver-anodised tubular aluminium structure, polyurethane body 40 kg/cubic metre and AISI 304 stainless steel, tempered glass with compass drop down opening, glass heated side, lamp holder with leds lamps, rear closure with sliding doors or roll/up blind (optional), incorporated unit (external on request), electronic control unit, reverse cycle defrost function.
Operating temperature -12 ° -18 ° C. Climate class 4 (30° - R.H. 55%).
Tray kit not included.

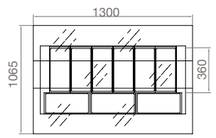
ALBA vaschette / tubs > lt.5 360 x 165 mm



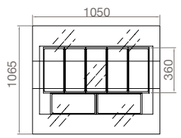
16



11

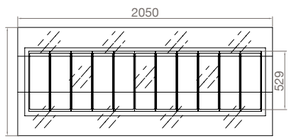


9

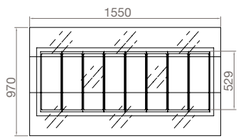


7

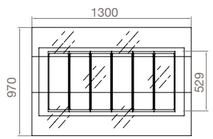
ALBA vaschette / tubs > lt.4 529 x 161 mm



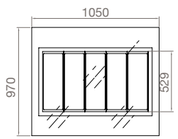
11



8

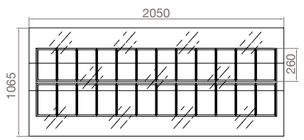


6

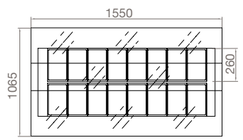


5

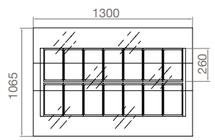
ALBA vaschette / tubs > lt.4,7 260 x 156 mm



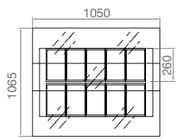
24



16



14



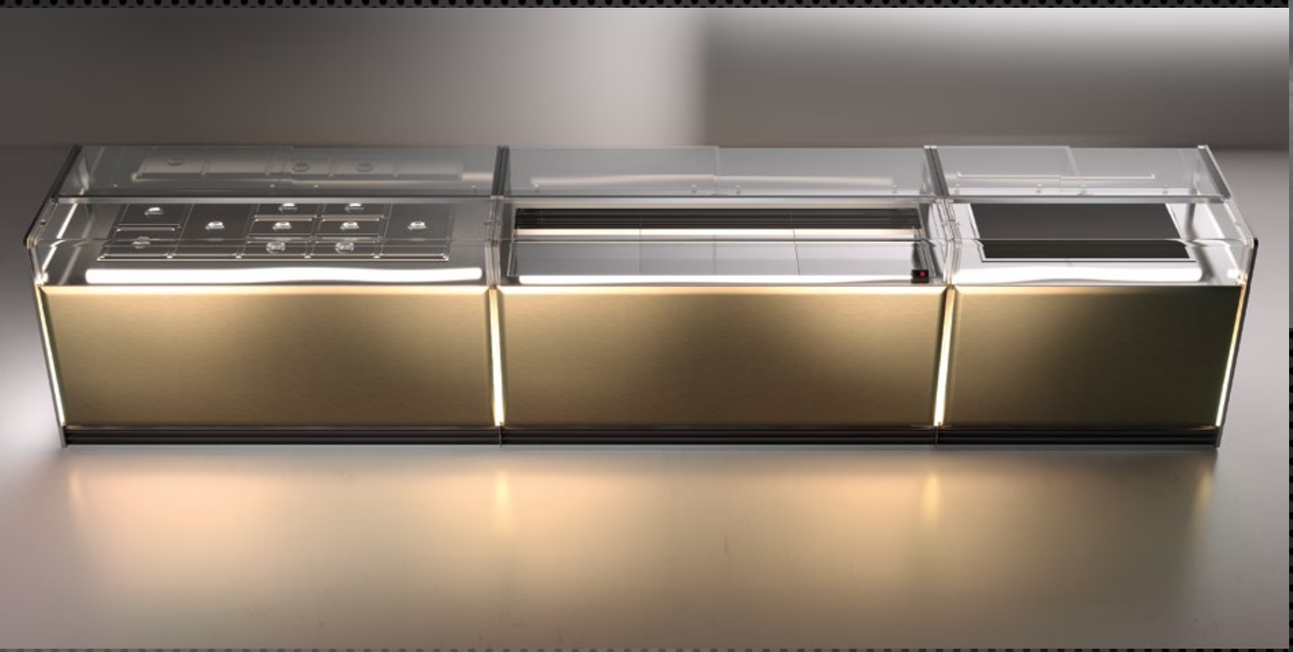
10

NEXT

NEXT

REFRIGERAZIONE OTTIMALE

OPTIMAL REFRIGERATION



NEXT: UN DESIGN PULITO E RAZIONALE STUDIATO PER L'INSERIMENTO IN QUALSIASI AMBIENTE

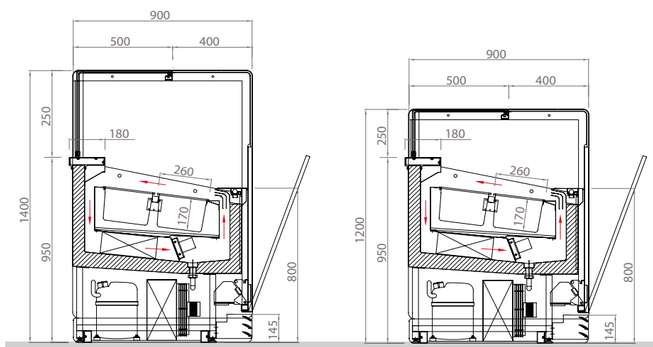
NEXT: A CLEAN, RATIONAL DESIGN CREATED TO ADAPT TO ANY SETTING

H1200

H1400

NEXT

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



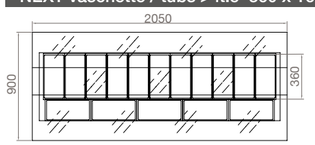
NEXT
H140 - H120

Vetri:	apribili e temperati
Frontale:	lamiera in acciaio laccata RAL e carter asolato in acciaio inox
Fianchi:	vetro bianco
Motori:	interni o remoti
Sbrinamento:	inversione di ciclo
Illuminazione:	LED alta luminosità
Glass panels:	opening, tempered and decorated
Front panel:	sheet steel lacquered in ral colours and stainless steel slotted casing
Side panels:	white glass
Motors:	integral or remote
Defrosting:	reverse cycle
Lighting:	high-luminosity LEDs

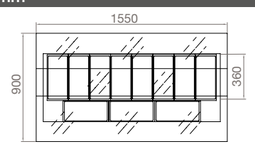
Vetrina gelato canalizzabile con tutti i moduli Next. Basamento in tubolare di acciaio verniciato a polveri epossidiche, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass, illuminati a led, frontale in vetro camera, apribile elettricamente. Illuminazione a led, chiusura posteriore con scorrevoli. Impianto di refrigerazione a valvola ventilata con unica mandata di aria. Unità condensatrice ermetica incorporata (esterna a richiesta), centralina elettronica di comando, sbrinamento ad inversione di ciclo.La NEXT gelato accoglie vaschette su doppia fila da cm 26x15,6.
Classe climatica 4 (30-55% U.R.)
Temperatura di esercizio -14/-18°C.

Glass case for ice cream which can be installed in-line with all Next modules. Base in tubular steel with epoxy powder paint fi nish, adjustable feet. Aluminum rear uprights, Plexiglas front uprights, LED lighting, double glazed front panel, electric opening mechanism. LED lighting, sliding back closure. Fan-assisted single air inlet refrigeration system. Built-in hermetic condenser unit (external unit on request), electronic control unit, reverse cycle defrosting. The NEXT ice cream unit takes a double row of 26x15.6 cm tubs.
Climatic class 4 (30-55% U.R.)
Working temperature -14/-18°C.

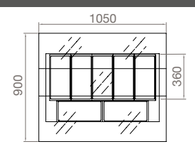
NEXT vaschette / tubs > lt.5 360 x 165 mm



16

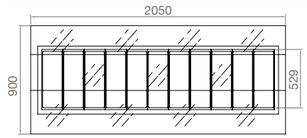


11

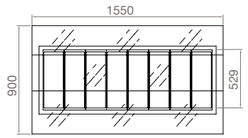


7

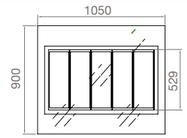
NEXT vaschette / tubs > lt.4 529 x 161 mm



11

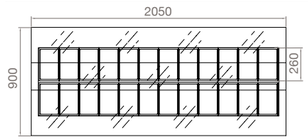


8

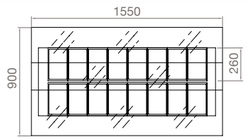


5

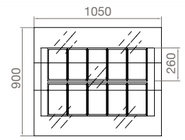
NEXT vaschette / tubs > lt.4,7 260 x 156 mm



24



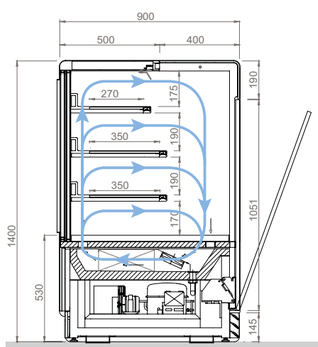
16

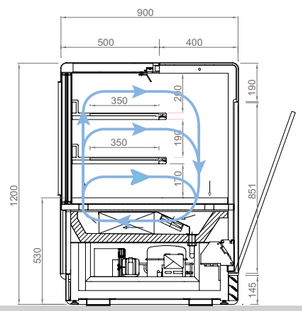


10

NEXT FULL

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA





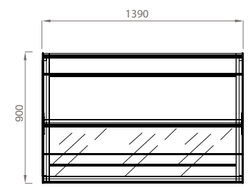
NEXT FULL
H140 - H120

Vetri:	apribili e temperati
Frontale:	vetro laccato bianco e “cover” laccati RAL
Fianchi:	vetro bianco
Motori:	interni o remoti
Illuminazione:	LED ad alta luminosità
Glass panels:	opening, tempered and decorated
Front panel:	white lacquered glass and “covers” in a variety of colors
Side panels:	white glass
Motors:	integral or remote
Lighting:	high-luminosity LEDs

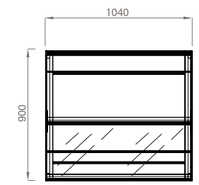
REFRIGERATA VENTILATA
Vetrina fredda canalizzabile ventilata su tutti i piani. Basamento in tubolare di alluminio, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass illuminati a led; frontale in vetro, apribile elettricamente, chiusura posteriore con scorrevoli in vetrocamera. Impianto frigorifero a valvola, ventilato, con unità condensatrice ermetica, sbrinamento automatico regolato con termostato elettronico. Illuminazione a led sul tetto e sulle mensole (n. 2 mensole su H140 cm e n.1 su H120cm).
Temperatura di esercizio 0°C/+5°C.
Classe climatica 3 (25°C - 60% U.R.).
Umidità relativa 55% - 60%.

REFRIGERATED - VENTILATED
Refrigerated showcase on all floors suitable for in-line installation.
Tubular aluminium base, adjustable feet.Rear uprights in aluminium, front uprights in Plexiglas with integral LED lighting; glass front with electric opening, sliding rear doors. Valve-type forcedair refrigeration system with hermetic condenser unit, automatic defrosting controlled by electronic thermostat. LED lighting on top and on shelves. (2 shelves on H140cm. and 1 shelf on H120cm.)
Operating temperature 0°C/+5°C.
Climate class 3 (25°C - 60% U.R.).
Relative Humidity 55%-60%.

NEXT FULL



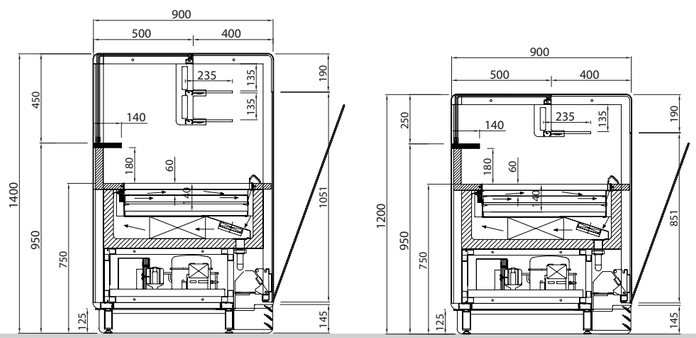
1350



1000

NEXT TOTAL

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



NEXT TOTAL
H140 - H120

Vetri:	apribili e temperati
Frontale:	vetro laccato bianco e “cover” laccati RAL
Fianchi:	vetro bianco
Motori:	interni o remoti
Illuminazione:	LED ad alta luminosità
Glass panels:	opening, tempered and decorated
Front panel:	white lacquered glass and “covers” in a variety of colors
Side panels:	white glass
Motors:	integral or remote
Lighting:	high-luminosity LEDs

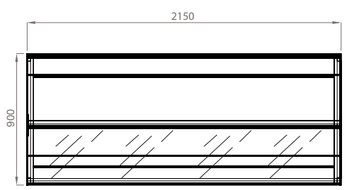
REFRIGERATA VENTILATA

Vetrina fredda ventilata canalizzabile.
Basamento in tubolare di alluminio, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass illuminati a led; frontale in vetro, apribile elettricamente, chiusura posteriore con scorrevoli. Impianto frigorifero a valvola, ventilato, con unità condensatrice ermetica, sbrinamento automatico regolato con termostato elettronico. Illuminazione a led sul tetto e sulle mensole (n. 2 mensole su H140 cm e n.1 su H120cm).
Temperatura di esercizio +3°C/+7°C.
Classe climatica 3 (25°C - 60% U.R.).
Umidità relativa 55% - 60%.

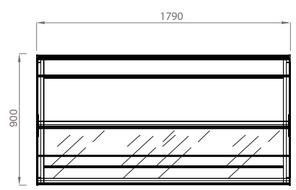
REFRIGERATED - VENTILATED

Refrigerated showcase suitable for in-line installation.
Tubular aluminium base, adjustable feet.Rear uprights in aluminium, front uprights in Plexiglas with integral LED lighting; glass front with electric opening, sliding rear doors. Valve-type forcedair refrigeration system with hermetic condenser unit, automatic defrosting controlled by electronic thermostat. LED lighting on top and on shelves. (2 shelves on H140cm. and 1 shelf on H120cm.)
Operating temperature +3°C/+7°C.
Climate class 3 (25°C - 60% U.R.).
Relative Humidity 55%-60%.

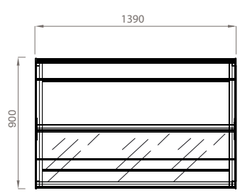
NEXT TOTAL



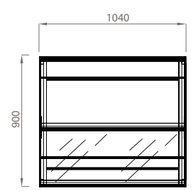
2110



1750



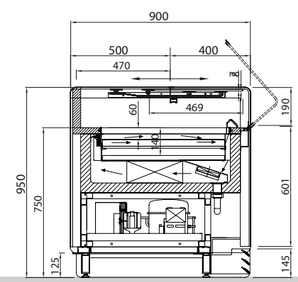
1350



1000

NEXT MINI

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



NEXT MINI
H95

Vetri:	apribili e temperati
Frontale:	vetro laccato bianco e “cover” laccati RAL
Fianchi:	vetro bianco
Motori:	interni o remoti
Illuminazione:	LED ad alta luminosità
Glass panels:	opening, tempered and decorated
Front panel:	white lacquered glass and “covers” in a variety of colors
Side panels:	white glass
Motors:	integral or remote
Lighting:	high-luminosity LEDs

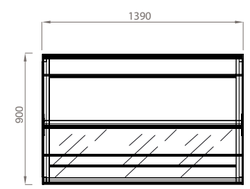
REFRIGERATA VENTILATA

Vetrina fredda ventilata canalizzabile .
Basamento in tubolare di alluminio, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass illuminati a led; frontale in vetro, apertura superiore con vetro scorrevole . Impianto frigorifero a valvola, ventilato, con unità condensatrice ermetica, sbrinamento automatico regolato con termostato elettronico. Illuminazione a led sul tetto.
Temperatura di esercizio +3°C/+7°C.
Classe climatica 3 (25°C - 60% U.R.).
Umidità relativa 55% - 60%.

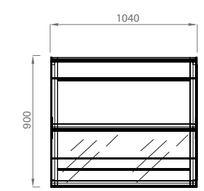
REFRIGERATED - VENTILATED

Refrigerated showcase suitable for in-line installation.
Tubular aluminium base, adjustable feet.Rear uprights in aluminium, front uprights in Plexiglas with integral LED lighting; glass front, upper opening with sliding glass. Valve-type forcedair refrigeration system with hermetic condenser unit, automatic defrosting controlled by electronic thermostat. LED lighting on top .
Operating temperature +3°C/+7°C.
Climate class 3 (25°C - 60% U.R.).
Relative Humidity 55%-60%.

NEXT MINI



1350



1000

VIK

UNA PERFETTA VISIBILITÀ
DA OGNI PUNTO DI VISTA,
PER I MIGLIORI PRODOTTI

A PERFECT VISIBILITY
FROM EACH POINT OF VIEW,
FOR THE BEST PRODUCTS

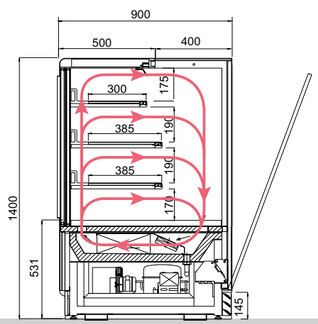
VIK

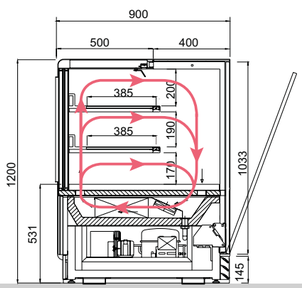
H140

H120

VIK FULL

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA





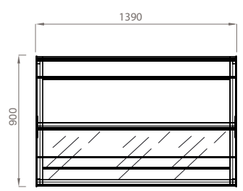
VIK
H140 - H120

Vetri:	apribili e temperati neri
Frontale:	vetro laccato nero
Fianchi:	vetro laccato nero
Motori:	interni o remoti
Illuminazione:	LED ad alta luminosità
Glass panels:	opening, tempered and decorated black
Front panel:	black lacquered glass
Side panels:	black lacquered glass
Motors:	integral or remote
Lighting:	high-luminosity LEDs

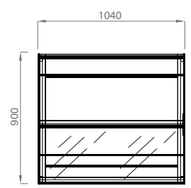
Vetrina fredda canalizzabile ventilata su tutti i piani.
Basamento in tubolare di alluminio, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass illuminati a led; frontale in vetro apribile elettricamente, chiusura posteriore con scorrevoli in vetrocamera. Impianto frigorifero a valvola, ventilato, con unità condensatrice ermetica, sbrinamento automatico regolato con termostato elettronico. Illuminazione a led sul tetto e sulle mensole (n. 2 mensole su H140 cm e n.1 su H120cm).
Temperatura di esercizio 0°C/+5°C.
Classe climatica 3 (25°C - 60% U.R.).
Umidità relativa 55% - 60%.

Refrigerated showcase on all floors suitable for in-line installation.
Tubular aluminium base, adjustable feet.Rear uprights in aluminium, front uprights in Plexiglas with integral LED lighting; glass front with electric opening, sliding rear doors. Valve-type forcedair refrigeration system with hermetic condenser unit, automatic defrosting controlled by electronic thermostat. LED lighting on top and on shelves.
(2 shelves on H140cm. and 1 shelf on H120cm.)
Operating temperature 0°C/+5°C.
Climate class 3 (25°C - 60% U.R.).
Relative Humidity 55%-60%.

VIK



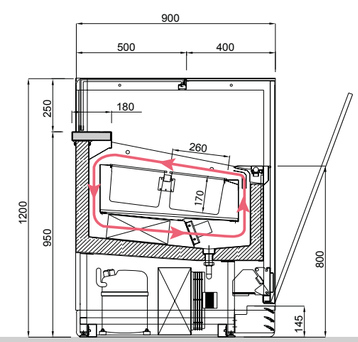
1350



1000

VIK

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



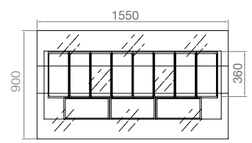
VIK
H120

Vetri:	apribili e temperati
Frontale:	lamiera in acciaio laccata RAL e carter asolato in acciaio inox
Fianchi:	vetro nero
Motori:	interni o remoti
Sbrinamento:	inversione di ciclo
Illuminazione:	LED alta luminosità
Glass panels:	opening, tempered and decorated
Front panel:	sheet steel lacquered in RAL colours and stainless steel slotted casing
Side panels:	black glass
Motors:	integral or remote
Defrosting:	reverse cycle
Lighting:	high-luminosity LEDs

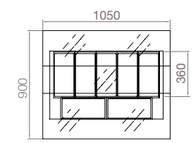
Vetrina gelato canalizzabile con tutti i moduli Vik.
Basamento in tubolare di acciaio verniciato a polveri epossidiche, piedini regolabili. Montanti posteriori in alluminio, montanti anteriori in plexiglass, illuminati a led, frontale in vetro camera, apribile elettricamente. Illuminazione a led, chiusura posteriore con scorrevoli. Impianto di refrigerazione a valvola ventilata con unica mandata di aria. Unità condensatrice ermetica incorporata (esterna a richiesta), centralina elettronica di comando, sbrinamento ad inversione di ciclo.La VIK gelato accoglie vaschette su doppia fi la da cm 26x15,6.
Temperatura di esercizio -14/-18°C. Classe climatica 4 (30-55% U.R.)

Glass case for ice cream which can be installed in-line with all Vik modules.
Base in tubular steel with epoxy powder paint fi nish, adjustable feet. Aluminum rear uprights, Plexiglas front uprights, LED lighting, double glazed front panel, electric opening mechanism. LED lighting, sliding back closure. Fan-assisted single air inlet refrigeration system. Built-in hermetic condenser unit (external unit on request), electronic control unit, reverse cycle defrosting.
The VIK ice cream unit takes a double row of 26x15.6 cm tubs.
Working temperature -14/-18°C.
Climatic class 4 (30-55% U.R.)

VIK vaschette / tubs > lt.5 360 x 165 mm

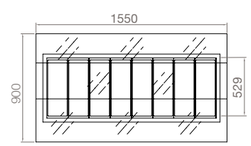


11

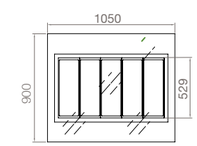


7

VIK vaschette / tubs > lt.4 529 x 161 mm

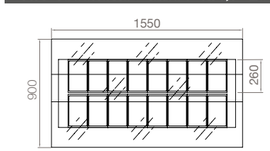


8

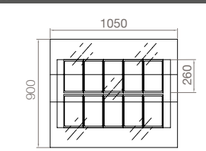


5

VIK vaschette / tubs > lt.4,7 260 x 156 mm



16



10

WALLBOX

WALL BOX

WALLBOX È UNA LINEA DI MOBILI PENSILI REFRIGERATI STUDIATI APPOSITAMENTE PER L'ESPOSIZIONE E LA PERFETTA REFRIGERAZIONE DI BEVANDE, PASTICCERIA E GASTRONOMIA FREDDA. LA CURA DEI PARTICOLARI, L'ALTA QUALITÀ DEI MATERIALI E LA TECNOLOGIA UTILIZZATA RENDONO WALLBOX PRODOTTO DI RIFERIMENTO NEL SUO GENERE

WALLBOX IS A RANGE OF REFRIGERATED CABINETS DESIGNED SPECIFICALLY FOR DISPLAY AND PERFECT REFRIGERATION OF BEVERAGES, CONFECTIONERY AND DELICATESSEN FOODS. THE FOCUS ON DETAILS, THE HIGH QUALITY OF THE MATERIALS AND THE TECHNOLOGY USED MAKE WALLBOX THE REFERENCE PRODUCT IN ITS GENRE

WALLBOX NERO / BLACK

WALLBOX BIANCO/INOX
WHITE/STAINLESS STEEL

ICEBOX

ICEBOX "METTE IN LUCE". CONTIENE ED ESPONE AL MEGLIO ALIMENTI SU GHIACCIO. EVIDENZIA LA QUALITÀ DEL PRODOTTO, LO RENDE APPETIBILE E ATTIRA L'ATTENZIONE. ELEMENTO D'ARREDO CON ILLUMINAZIONE IMPORTANTE E SCENOGRAFICA

"VISIBLE" ICEBOX CONTAINS AND DISPLAYS FOOD ON ICE HIGHLIGHTS THE QUALITY OF THE PRODUCT, GIVES IT AN APPETISING LOOK AND ATTRACTS ATTENTION DÉCOR ELEMENT WITH ATTRACTIVE AND PICTURESQUE LIGHTING

WALL BOX

FOOD

Mobile pensile refrigerato per alimenti e bevande con impianto refrigerante ventilato a valvola termostatica, struttura in acciaio rivestito per alimenti e poliuretano iniettato isolante alla densità di 38/40 kg/mc, fondo interno con bordi raggiati e scarico condensa, sportelli in vetrocamera, illuminazione con plafoniere a led, mensola intermedia in vetro temperato regolabile in altezza, griglie di fondo in acciaio inox, quadro di comando elettronico programmabile, fissaggio a parete con apposita staffa.
Temperatura di esercizio +2°+7°C

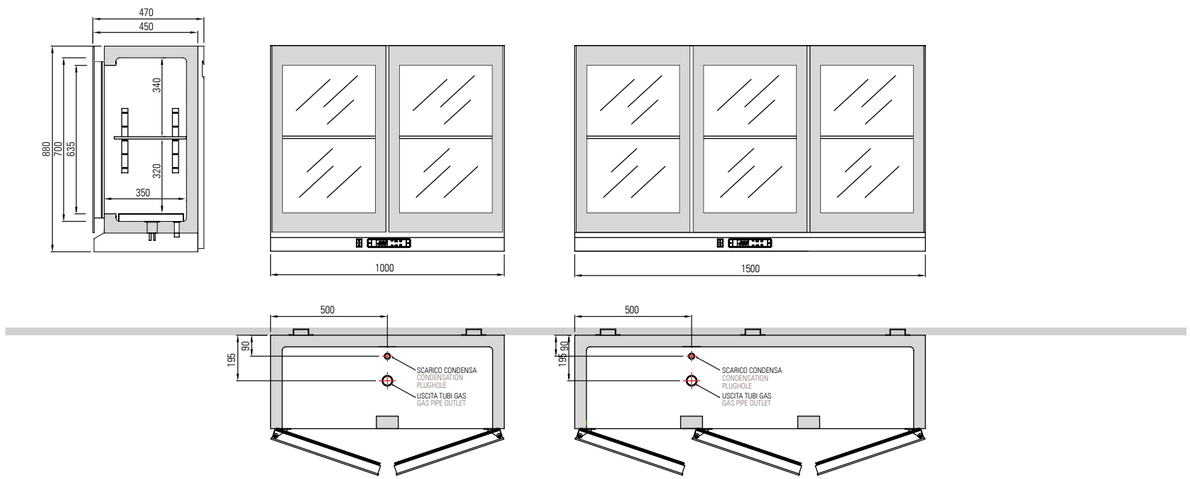
Refrigerated cabinet for food and beverage products with a thermostatic valve ventilated refrigeration system, coated steel structure for foods and 38/40 kg/m3 injected polyurethane insulation, interior bottom with smooth edges and condensation plughole, double-glazed glass doors, led ceiling lighting, tempered glass intermediate shelf adjustable in height, stainless steel bottom grills, programmable electronic control panel, wall-mounted with special brackets.
Operating temperature +2°+7°C

WALL BOX
H 880

Vetri:	apribili e temperati
Struttura:	acciaio
Motori:	interni o remoti
Illuminazione:	LED ad alta luminosità
Lunghezze disponibili ME:	cm. 100/150
Lunghezze disponibili MI:	cm. 135/180
Glass panels:	opening, tempered
Structure:	stainless steel
Motors:	integral or remote
Lighting:	high-luminosity LEDs
Lengths available ME:	cm. 100/150
Lengths available MI:	cm. 135/180

Capacità pensile LT 196 /
Cabinet capacity 196 litres

Capacità pensile LT 318 /
Cabinet capacity 318 litres



ICE BOX

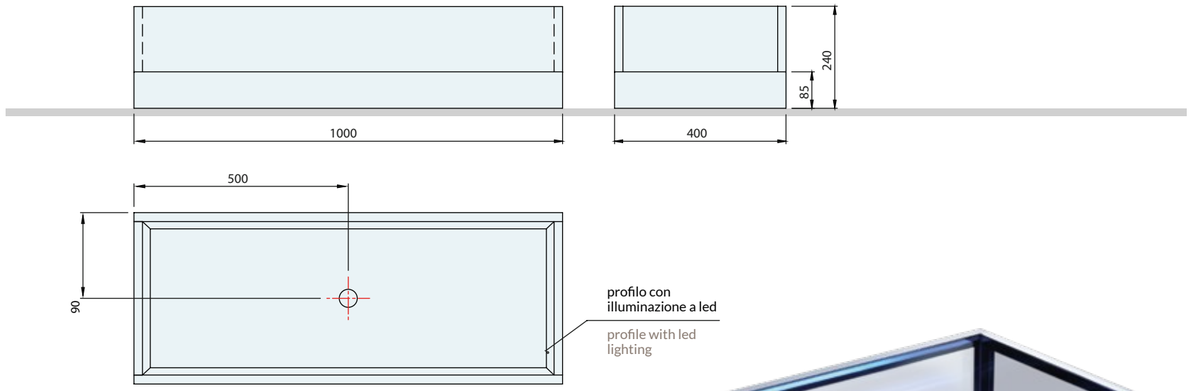
FOOD

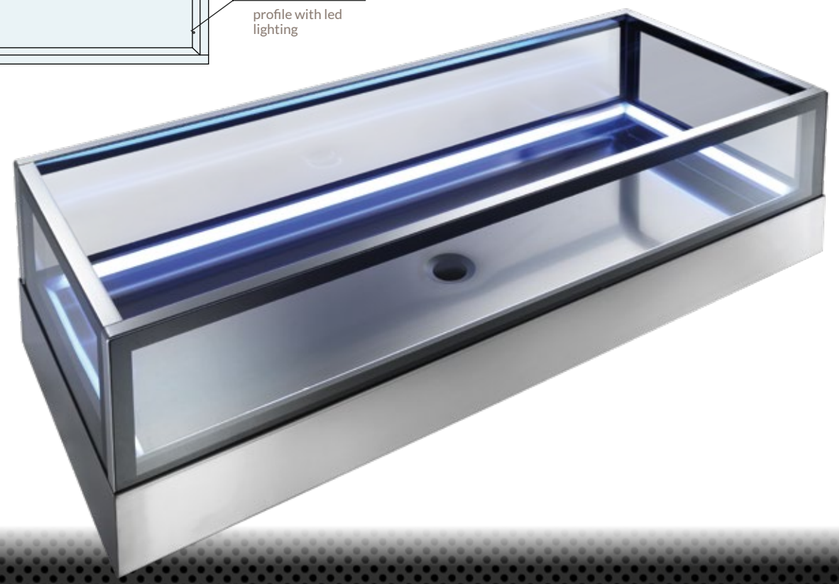
Fondo in monoscocca realizzato in acciaio inox Aisi 304 con scarico, pareti vetrocamera con bordi in alluminio anodizzato, illuminazione con led ad alta luminosità stagno, con alimentatore a bassa tensione esterno. Optional: impianto refrigerante con serpentina in rame affogata nel fondo.

Monocoque Aisi 304 stainless steel bottom with plughole, double-glazed glass walls with anodised aluminium edges, watertight high-luminosity led lighting, with external low-voltage power supply.
Optional: refrigerating unit with sunken copper coil on the bottom.

ICE BOX
H 24

Vetri:	temperati
Struttura:	lamiera in acciaio o laccata nera
Motori:	interni o remoti
Illuminazione:	LED alta luminosità
Glass:	tempered
Structure:	sheet steel or black lacquered
Motors:	integral or remote
Lighting:	high-luminosity LEDs



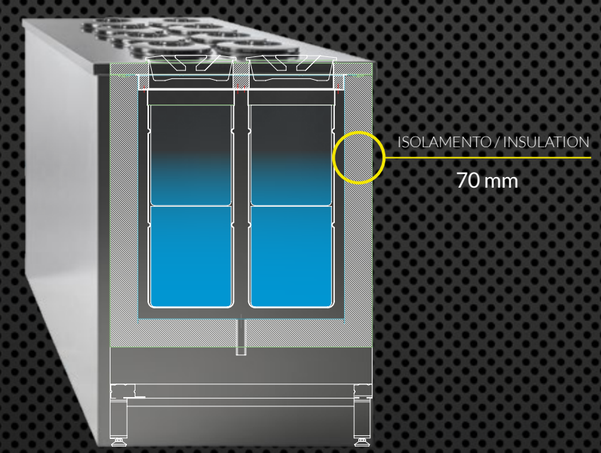


POZZETTI

POZZETTI ICE-CREAM MODULES

POZZETTI A GLICOLE

POZZETTI ICE-CREAM MODULES WITH GLYCOL REFRIGERATION

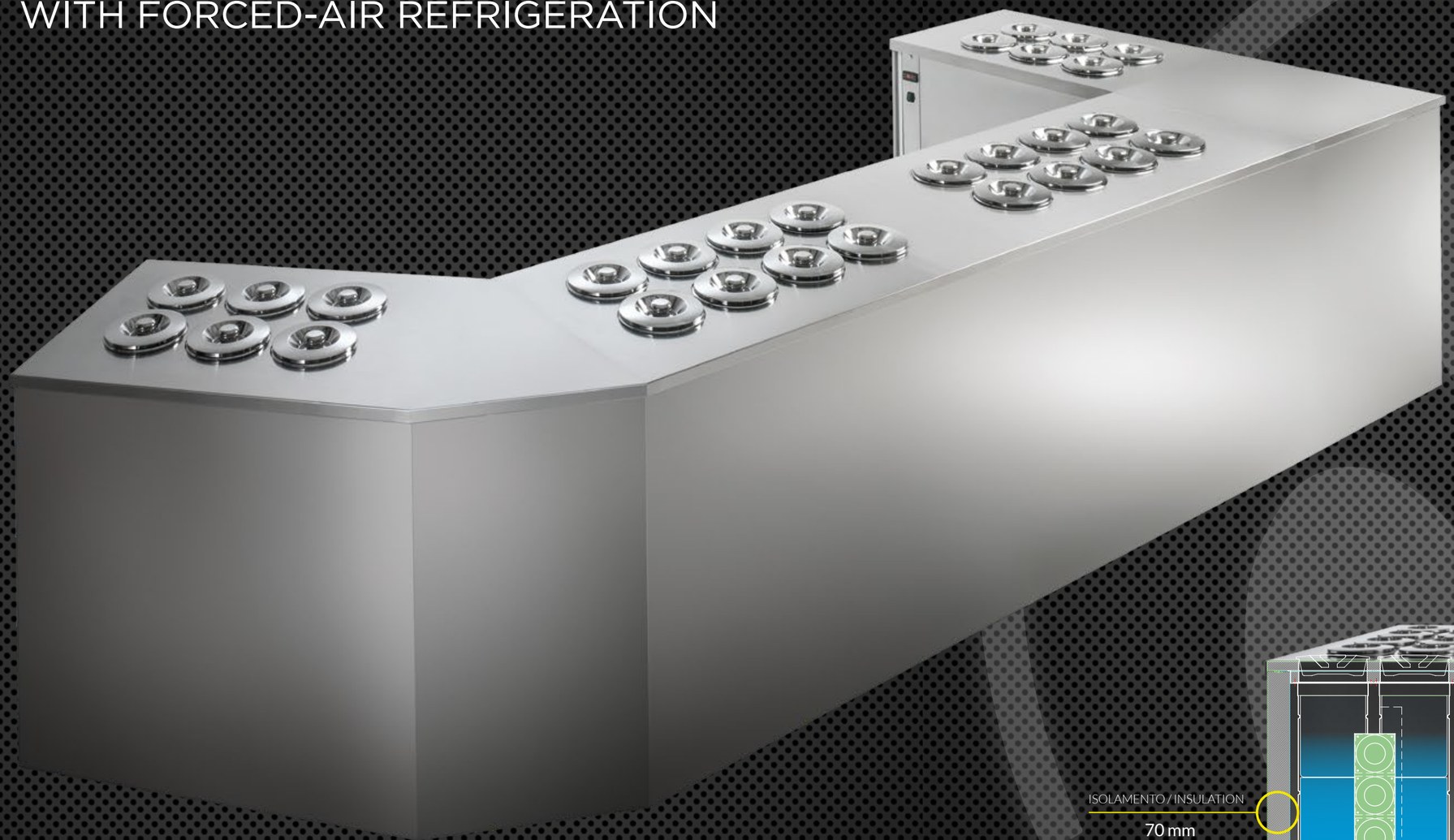


I pozzetti gelato a glicole sono realizzati in acciaio inox Aisi 304 con coibentazione da 70 mm in poliuretano espanso a densità 40 kg/mc.
Possono essere forniti sia inseriti nei banchi sia da incasso e sono disponibili con riserva, senza riserva, doppia fila o monofila, con motore interno o remoto.
La temperatura di esercizio va da -6°C a -18°C e sono pertanto utilizzabili per gelato o granita.

Pozzetti ice-cream modules with glycol refrigeration are in AISI 304 stainless steel, insulated with 70 mm of expanded polyurethane with density of 40 kg/m3. They can be supplied both installed in counters and for building-in and are available with or without double tank to accommodate spare tubs, with one or two rows of tubs, and with internal or remote motor. The operating temperature is from -6°C to -18°C, making them suitable for either ice-cream or slush

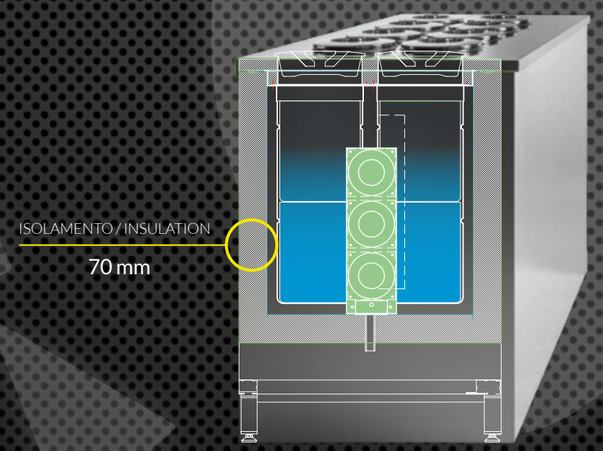
POZZETTI VENTILATI

POZZETTI ICE-CREAM MODULES WITH FORCED-AIR REFRIGERATION



I pozzetti gelato ventilati sono realizzati in acciaio inox Aisi 304 con coibentazione da 70 mm in poliuretano espanso a densità 40 kg/mc. Possono essere forniti sia inseriti nei banchi sia da incasso e sono disponibili a doppia fila con riserva , con motore interno o remoto. La temperatura di esercizio va da -6°C a -18°C e sono pertanto utilizzabili per gelato o granita.

Pozzetti ice-cream modules with forced-air refrigeration are in Aisi 304 stainless steel, insulated with 70 mm of expanded polyurethane with density of 40 kg/m3.
They can be supplied both installed in counters and for building-in and are available with two rows of tubs and double tank to accommodate spare tubs, with internal or remote motor. The operating temperature is from -6°C to -18°C, making them suitable for either ice-cream or slush.



POZZETTI

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA

Basamento in robusta struttura metallica con piedini regolabili e profilo poggiapedana, vano motore (vano a giorno quando il motore è esterno) in acciaio inox, vasca schiumata con poliuretano alla densità di 38/40 kg/mc.- spessore 70 mm. Rivestimento interno della vasca è in acciaio inox, schienale e pareti laterali in lamiera trattata. Scarico con tappo filettato. La vasca è predisposta con riserva quando l'impianto frigorifero è ventilato; ed è con o senza riserva quando l'impianto è a glicole. Refrigerazione ventilata: Refrigerazione ventilata mediante serpentina in tubo di rame sulle pareti e ventole dislocate sul centro vasca. Sono ispezionabili e consentono un'equilibrata distribuzione della temperatura. Impianto a valvola, quadro comandi con termostato digitale ed interuttore generale. Temperatura d'esercizio -13 -18°C. Refrigerazione a glicole: Refrigerazione con liquido incongelabile (glicole), e serpentina in tubo di rame fissata alle pareti. Impianto a valvola, quadro comandi con termostato digitale, interuttore generale. Temperatura d'esercizio -13 -18°C.
N.B Il glicole fornito deve essere miscelato con una percentuale di acqua distillata nella missura del 50%. Se viene fornito dall'azienda è premiscelato in taniche da 20 Lt.
Dotazione standard: coperchi, collare inox e top inox. Optional: CARAPINE.

Strong metal base with adjustable feet and footboard profile, motor compartment (open compartment when motor is external) in polished tubular aluminium with stainless steel walls, tank insulated with polyurethane foam density 38/40 kg/m3- 70 mm thick. The inside of the tank are finished in stainless steel, back panel and side walls in coated stainless steel sheets. Drain with threaded cap. The tank is double when the refrigeration system is ventilated, or with or without reserve with glycol refrigeration. Ventilated refrigeration: Ventilated refrigeration by means of copper pipe coil on walls and fans on centre of tank. They can be inspected and ensure uniform temperature distribution. Valve system, control panel with digital thermostat and master switch. Operating temperature -13 -18°C. Glycol refrigeration: Refrigeration with antifreeze liquid (glycol) and copper pipe coil fixed to the walls. Valve system, control panel with digital thermostat and master switch.
Operating temperature -13 -18°C.
N.B. The glycol supplied must be mixed with 50% distilled water. The glycol is usually supplied ready mixed in a 20 litre can.If it is supplied by the company it is pre-mixed.
Standard equipment: stainless steel lids and seal, stainless steel top. Optional: TUBS.

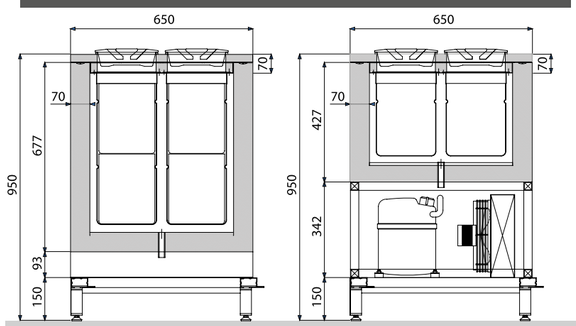
POZZETTI - GLICOLE / VENTILATI

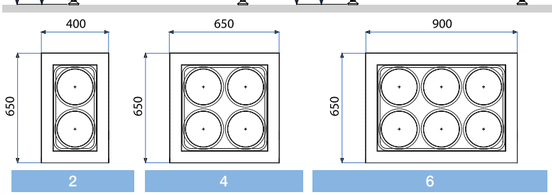
Struttura:	Acciaio inox e poliuretano espanso - densità 40Kg/m
Temperatura di esercizio:	- 5° C - 20°C
Spessore coibentazione:	70 mm
Carapine:	Antirotazione

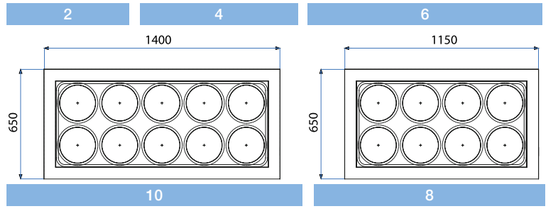
Structure:	stainless steel and expanded polyurethane density 40Kg/m
Working temperature:	-5°C -20°C
Insulation thickness:	70 mm
Carapine:	anti-rotation

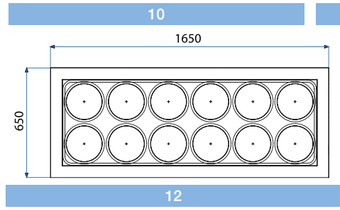
BANCO POZZETTI A GLICOLE CON RISERVA
POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS

BANCO POZZETTI A GLICOLE SENZA RISERVA
POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION WITHOUT DOUBLE-DEPTH TANK



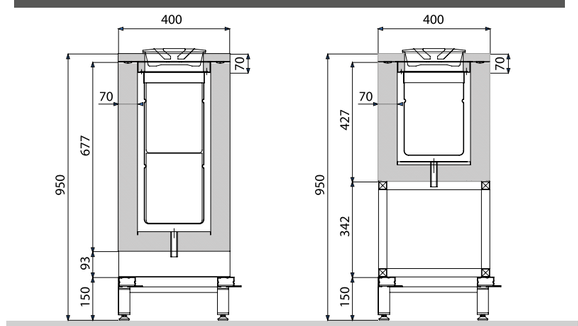


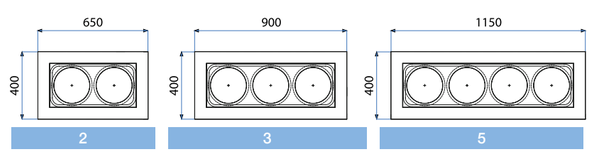


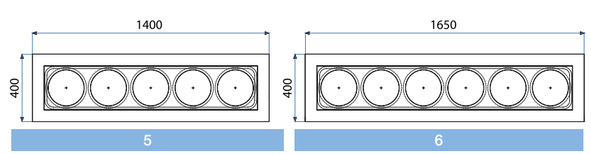


BANCO POZZETTI A GLICOLE CON RISERVA
POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS

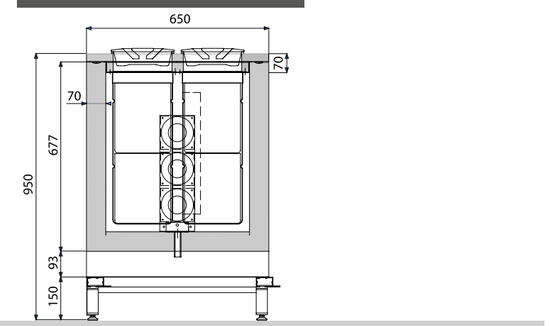
BANCO POZZETTI A GLICOLE SENZA RISERVA
POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION WITHOUT DOUBLE-DEPTH TANK

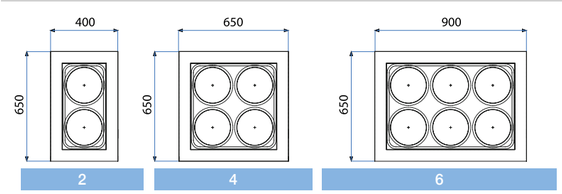


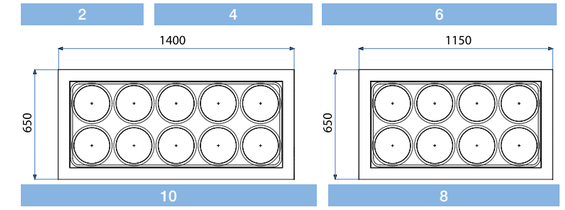


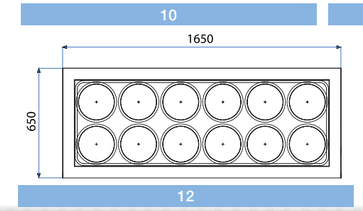


BANCO POZZETTI VENTILATI CON RISERVA
POZZETTI COUNTER MODULE WITH FORCED-AIR REFRIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS





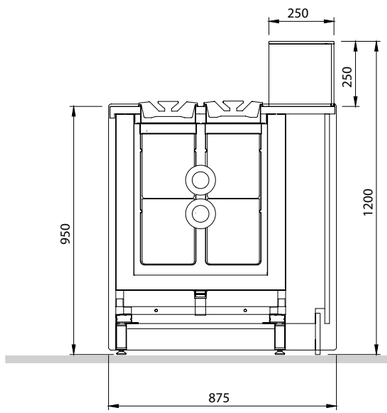




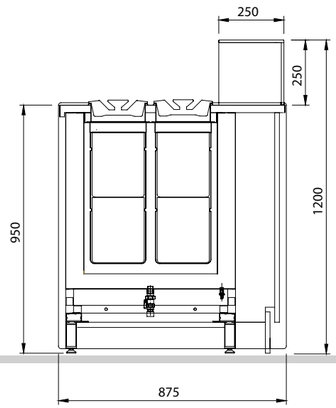
POZZETTI

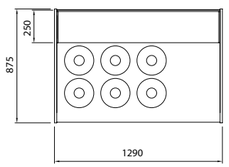
GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA

BANCO POZZETTI
VENTILATI CON RISERVA
POZZETTI COUNTER MODULE WITH FORCED-AIR REFIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS

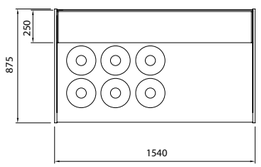


BANCO POZZETTI
A GLICOLE CON RISERVA
POZZETTI COUNTER MODULE WITH GLYCOL REFIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS

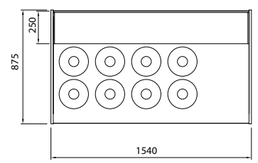




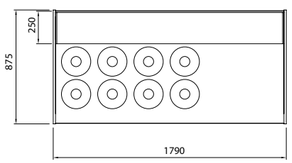
6



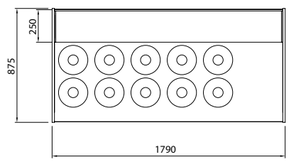
6



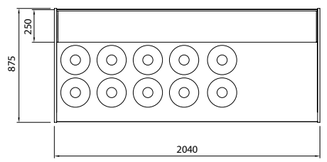
8



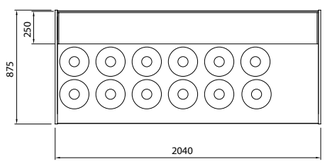
8



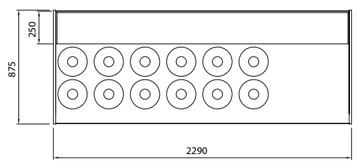
10



10



12



12

KART

KART

IL TUO BAR È OVUNQUE

YOUR BAR, EVERYWHERE

POZZETTI
CONTAINER

ICE CREAM GHOST

POZZETTI
TREVI

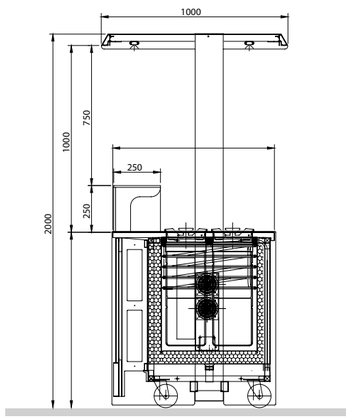
KART È UN BANCO BAR MOBILE SU RUOTE, PRATICO ED ERGONOMICO PER IL MASSIMO SFRUTTAMENTO DEGLI SPAZI ESTERNI O PER L'USO DURANTE MANIFESTAZIONI TEMPORANEE. KART AL TERMINE DELL'USO MOBILE PUÒ ESSERE RICONVERTITO AD USO FISSO SEMPLICEMENTE SMONTANDO LE RUOTE E LA COPERTURA

KART IS A MOBILE BAR ON WHEELS, PRACTICAL AND CONVENIENT FOR EXPLOITING OUTDOOR SPACES TO THE FULL OR FOR USE DURING TEMPORARY EVENTS.
KART AFTER MOBILE USE, CAN BE INSTALLED IN THE NORMAL WAY BY JUST REMOVING THE WHEELS AND CANOPY

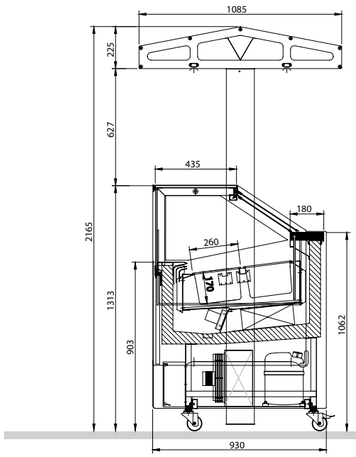
KART

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA

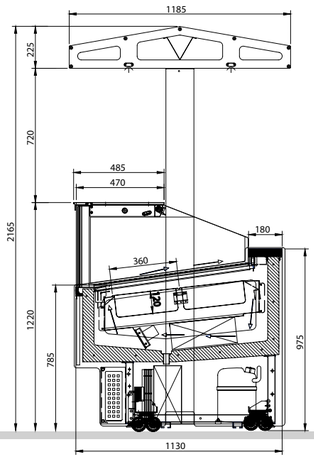
KART POZZETTI
KART POZZETTI

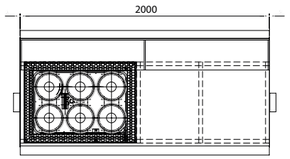


KART ICE CREAM ALBA SQUARED
KART ICE CREAM ALBA SQUARED

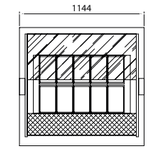


KART ICE CREAM TWIN/MAGNUM/GHOST
KART ICE CREAM TWIN/MAGNUM/GHOST

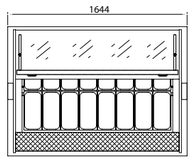




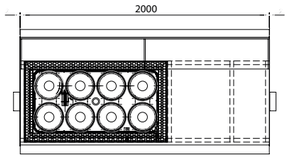
2000 / 6+6



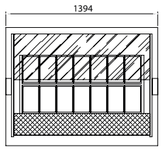
2000 / 6+6



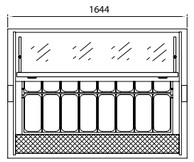
1650 / 16



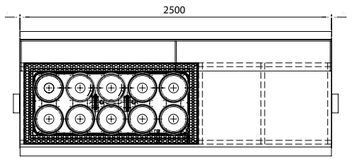
2000 / 8+8



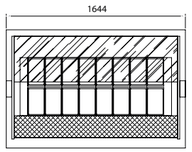
2000 / 8+8



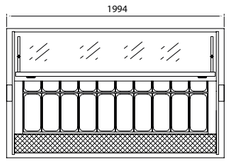
1800 / 18



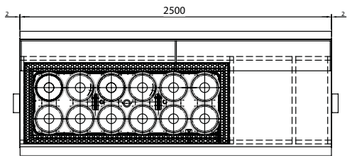
2500 / 10+10



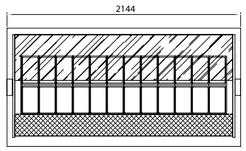
2500 / 10+10



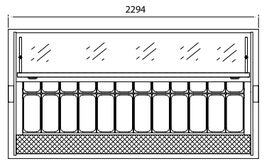
2000 / 20



2500 / 12+12



2500 / 12+12



2300 / 24

DROP ICE

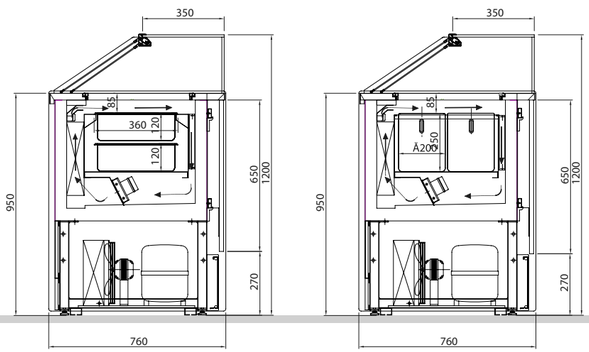
INGOMBRO RIDOTTO, PRESTAZIONI PERFETTE

COMPACT SIZE,
EXCELLENT PERFORMANCE

VASCHETTE / TUBS

DROP ICE

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



DROP ICE
H137 - H120

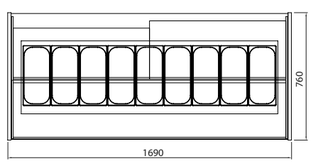
Struttura:	Acciaio inox e poliuretano espanso
Vetri:	temperati
Motori:	interni o remoti
Illuminazione:	LED alta luminosità
Temperatura di esercizio:	-5° C -18°C
Spessore coibentazione:	70 mm
Carapine:	Antirotazione

Structure:	stainless steel and expanded polyurethane
Glass panels:	tempered
Motors:	integral or remote
Lighting:	high-luminosity LEDs
Working temperature:	-5°C -18°C
Insulation thickness:	70 mm
Carapine:	anti-rotation

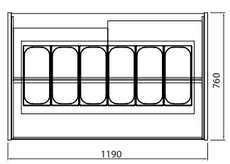
Vetrina gelateria ventilata con basamento in tubolare di acciaio verniciato a polveri epossidiche e piedini regolabili (predisposizione per ruote a richiesta). Scocca monoblocco con rivestimento in acciaio inox e schiumata con poliuretano alla densità di 38/40 Kg/mc. Castello vetri termosaldato e temprato; illuminazione a led sotto il piano rendiresto. Chiusura posteriore con scorrevoli in plexiglass. L'impianto di refrigerazoione è ventilato con sbrinamento automatico a gas caldo per motore interno, ad inversione di ciclo per motore esterno. Quadro comandi con termostato elettronico, unità condensatrice monofase interna (esterna a richiesta).Classe climatica 4 (30-55% U.R.).
Temperatura di esercizio -12 -18°C.
Kit vaschette / carapine escluso.

Ice-cream showcase with fan-assisted refrigeration system with base in epoxy powder coated tubular steel and adjustable feet (fitting for wheels on request). Welded, tempered enbloc body lined in stainless steel, insulated with polyurethane foam, density 38/40 kg/m3; LED lighting underneath payment surface. Sliding Plexiglas panels at rear. Fan-assisted refrigeration system with automatic hot gas cycle defrosting cycle for integral motor, by reverse cycle for remote motor. Control panel with electronic thermostat, integral single-phase condenser unit (remote on request).
Climate class 4 (30-55% R.H.).
Operating temperature -12 -18°C.
Set of rectangular tubs or "pozzetti"(round tubs) not included.

DROP ICE vaschette > lt.5/7 360x165 mm / tubs >lt.5/7 360x165 mm

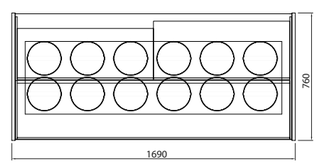


9

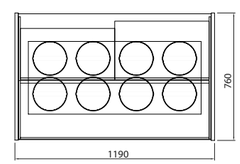


6

DROP ICE pozzetti > lt.5 Ø 200 mm



12



8

frigomeccanica

DROP ICE

POZZETTI / POZZETTI

GIULIA

GIULIA

GIULIA È UNA VETRINA PROFESSIONALE DALLE MOLTEPLICI APPLICAZIONI E FUNZIONALITÀ, PROGETTATA PER PASTICCERIA, PANETTERIA ED ALIMENTI FRESCHI

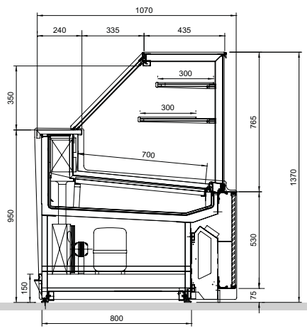
GIULIA IS A MULTI-PURPOSE, MULTI-FUNCTION PROFESSIONAL SHOWCASE, DESIGNED FOR PASTRIES, BREAD AND FRESH FOODS

GIULIA

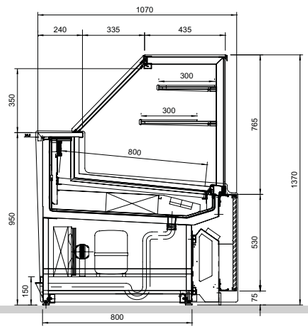
GIULIA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA

STATICA / STATIC



VENTILATA / FORCED-AIR REFRIGERATION



GIULIA
H137

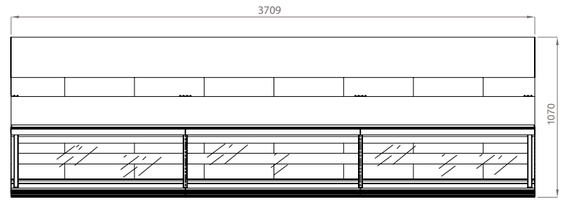
Struttura:	acciaio inox e alluminio anodizzato nero opaco o argento
Frontale:	laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED ad alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 102/126,5/197,7/ 248,7/ 297,7/370,9 e angolo esterno 90°

Glass panels:	stainless steel and and anodised aluminium matt black or silver
Front panel:	lacquered in RAL colours
Side panels:	lacquered in RAL colours
Motors:	integral or remote
Shelf lighting:	high-luminosity LEDs
Lengths available:	cm. 102/126,5/197,7/ 248,7/ 297,7/370,9 and external or 90° corner units

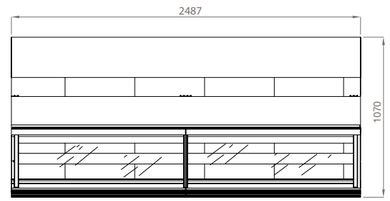
Struttura tubolare in acciaio trattato con piedi regolabili, vasca refrigerata monoscocca con isolamento in poliuretano espanso, con densità 38/40 kg /mc. Refrigerazione ventilata con impianto a valvola; impianto a capillare su vetrina statica, piano espositivo in acciaio inox, struttura vetri in alluminio anodizzato nero opaco o argento, vetro frontale dritto temprato con apertura in basso, illuminazione a led sul rendiresto e montanti, chiusura posteriore in plexiglass su guide scorrevoli, quadro comandi con termostato elettronico, termometro lato cliente, sbrinamento automatico, antiappannamento vetri ad aria forzata. Gruppo incorporato (esterno a richiesta). Smaltimento condensa mediante evaporazione o predisposizione per allaccio alla rete fognaria. Classe climatica 3 (25°C/60% U.R)
Temperatura di esercizio: statico +3°/+6°C, ventilato +1°/+4°C.

Tubular treated steel structure with adjustable feet, enbloc refrigerated basin with polyurethane foam insulation, density 38/40 kg / cubic m. Ventilated refrigeration with valve system; capillary system on static showcase, display top in stainless steel, glass structure in anodised aluminium matt black or silver, tempered straight front glass with opening at bottom, LED lighting on uprights and superior shelf, rear closure in Plexiglas on sliding rails, control panel with electronic thermostat, thermometer customer side, automatic defrost, antimisting glass with forced air .Incorporated group (external on request). Condensation discharge through evaporation or into drainage system. Climate class 3 (25°C/60%R.H)
Working temperature: static +3°/+6°C, ventilated +1°/+4°C.

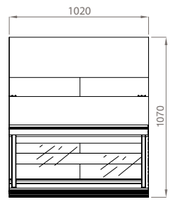
GIULIA piano inclinato /with inclined surface



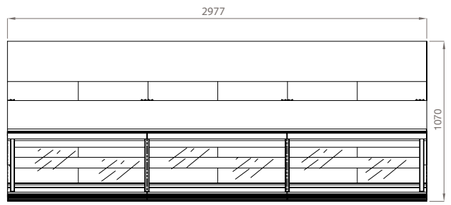
3700



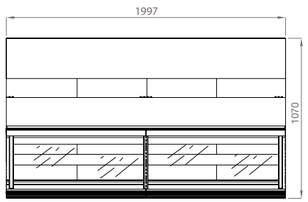
2500



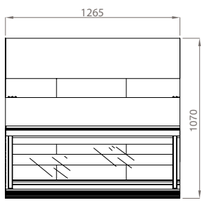
1000



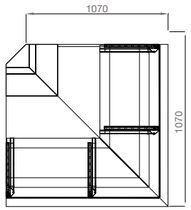
3000



2000



1250



ANGOLO ESTERNO 90°

AMBRA

AMBRA

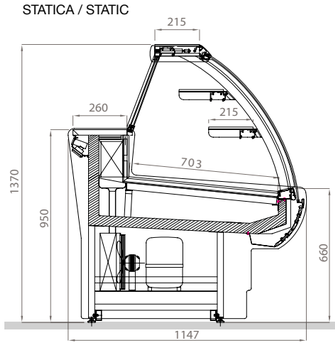
GLI ANGOLI, CON VETRO SFERICO, SONO DISPONIBILI SIA A 45° CHE 90° INTERNI O ESTERNI AD INGOMBRO RIDOTTO PER L'INSERIMENTO ANCHE IN SPAZI LIMITATI

THE CORNER UNITS, WITH SPHERICAL GLASS, ARE AVAILABLE WITH INTERNAL OR EXTERNAL 45° OR 90° ANGLES AND ARE COMPACT FOR INSTALLATION EVEN IN TIGHT SPACES

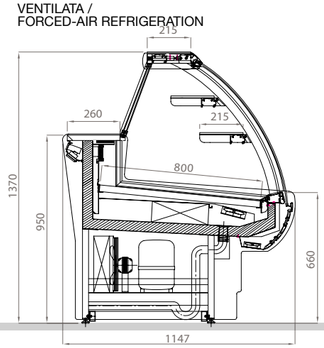
AMBRA

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA

STATICA / STATIC



VENTILATA /
FORCED-AIR REFRIGERATION



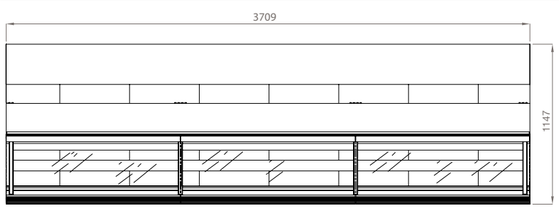
AMBRA
H137

Struttura:	acciaio inox e alluminio anodizzato con finitura argento
Frontale:	alluminio anodizzato o laccati RAL
Fianchi:	laccati RAL
Illuminazione piani:	LED ad alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 102/126,5/ 197,7/248,7/297,7/ 370,9 e angoli interni ed esterni 45° e 90°
Glass panels:	stainless steel and and anodised aluminium with silver finish
Front panel:	anodised aluminium or lacquered in RAL colours finishing
Side panels:	lacquered in RAL colours
Motors:	integral or remote
Shelf lighting:	high-luminosity LEDs
Lengths available:	cm. 102/126,5/ 197,7/248,7/297,7/ 370,9 and external or internal 45° or 90° corner units

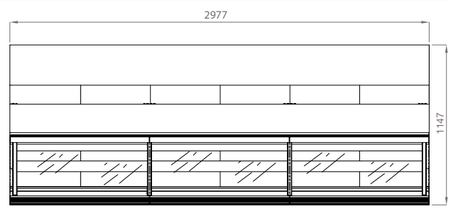
Vetrina paticceria professionale con struttura tubolare in acciaio trattato con piedi regolabili, vasca refrigerata monoscocca con isolamento in poliuretano espanso, con densita 40 kg /mc. Refrigerazione ventilata con valvola termostatica; refrigerazione a capillare su vetrina statica, piano espositivo in acciaio inox,struttura vetri in alluminio anodizzato, vetro frontale temprato apribile con pistoni hydro-lift, chiusura posteriore in plexiglass su guide scorrevoli, quadro comandi con termostato elettronico, termometro LCD lato cliente, sbrinamento automatico, antiappannamento vetri ad aria forzata sul modello ventilato,sul modello statico antiappanamento vetri a resistenza. Gruppo incorporato (esterno a richiesta). Scarico condensa predisposto per rete fognaria. Classe climatica 3 (25°C-60% U.R.). Temperatura di esercizio: statico +3°/+6°C, ventilato +1°/+4°C.

Professional pastry showcase with tubular treated steel structure with adjustable feet, enbloc refrigerated basin with polyurethane foam insulation, density 40 kg /cubic m. Ventilated refrigeration with thermostatic valve; capillary refrigeration on static showcase, display top in stainless steel, glass structure in anodised aluminium, tempered front glass with hydro-lift piston opening, rear closure in Plexiglas on sliding rails, control panel with electronic thermostat, LCD thermometer customer side, automatic defrost, antimisting glass with forced air on ventilated model, antimisting with heating elementon static model. Incorporated group (external on request). COndensation discharge into drainage system. Climate class 3 (25° - R.H. 60%). Working temperature: static +3°/+6°C, ventilated +1°/+4°C.

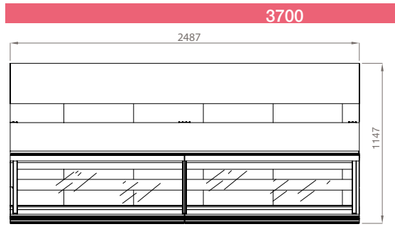
AMBRA piano inclinato / with inclined surface



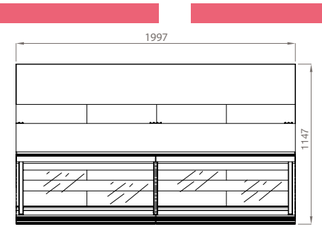
3700



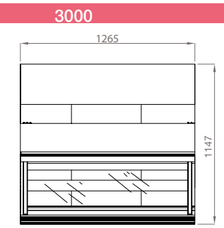
3000



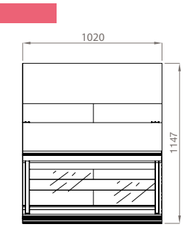
2500



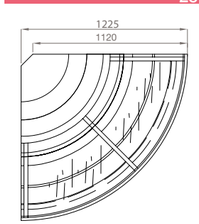
2000



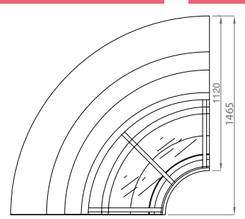
1250



1000



ANGOLO ESTERNO 90°



ANGOLO INTERNO 90°

JUST

VETRINE

JUST

frigomeccanica

UNA LINEA COMPLETA E VERSATILE DI VETRINE REFRIGERATE, NEUTRE, CALDE E CALDE / FREDDE, STUDIATE APPOSITAMENTE PER SNACK, PASTICCERIA, PRALINERIA E GASTRONOMIA

A COMPLETE AND VERSATILE LINE OF REFRIGERATED, NEUTRAL, HOT AND HOT / COLD SHOWCASES, PROPERLY STUDIED FOR SNACK, PASTRY, CONFECTIONARY AND GASTRONOMY

JUST

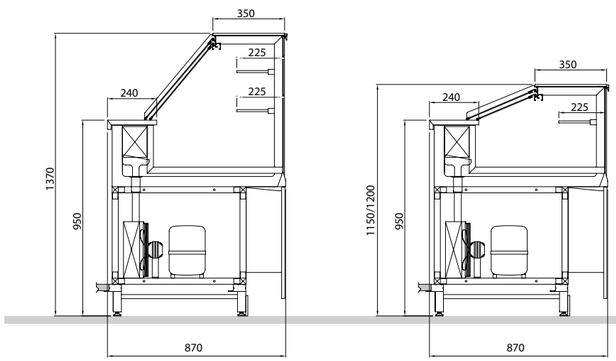
Frigomeccanica

JUST È UNA LINEA COMPLETA E VERSATILE, UNA GAMMA DI MODULI LINEARI DI VARIE LUNGHEZZE E ANGOLI, TUTTI CANALIZZABILI FRA LORO, DISPONIBILI IN DIVERSE ALTEZZE

JUST IS A COMPLETE AND VERSATILE LINE, WITH A WIDE RANGE OF LINEAR MODULES OF DIFFERENT LENGTHS AND ANGLES, ALL DUCTABLE TOGETHER AND AVAILABLE IN DIFFERENT HEIGHTS

JUST

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



JUST
H137 - H120

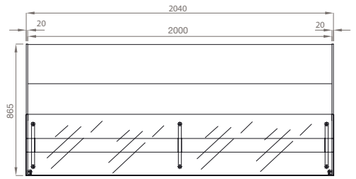
Struttura:	in lamiera di acciaio inox
Frontale:	laccato RAL
Fianchi:	laccato RAL
Illuminazione montanti:	LED ad alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 104/129/154/204
Varianti:	tavola calda a secco/ neutra/con cella refrigerata

Structure:	stainless steel plate
Front panel:	black laquered tempered glass or medium density board lacquered in RAL colours (optional)
Side panels:	black lacquered tempered glass
Motors:	integral or remote
Uprights lighting:	high-luminosity LEDs
Lengths available:	cm. 104/129/154/204
Variants:	dry/ambient/ refrigerator meal serving table

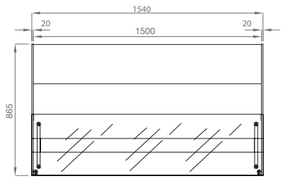
Vetrina con gruppo incorporato (a richiesta gruppo esterno a valvola) Struttura portante in tubolare di alluminio con piedini regolabili. Piano espositivo monoscocca in poliuretano 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Vetri dritti alti/bassi con montanti laterali e plafoniera in alluminio. Illuminazione a led sui montanti e sulla plafoniera. Chiusura posteriore in plexiglass su guide scorrevoli. Sistema anticondensa sul vetro con resistenza a comando. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinamento automatico con resistenza elettrica nell'evaporatore e sonda di fi ne sbrinamento, pannello comandi con termostato elettronico, sistema anticondensa vetro con resistenza a comando.
Classe climatica 3 (25° - 60% U.R.).
Temperatura di esercizio +3°+7° C.

Snack showcase with incorporated unit (external valve unit available on request). Load-bearing structure in tubular anodised aluminium or wood, depending on the model, with adjustable feet. Enbloc display top in polyurethane 38/40 Kg/cubic m and AISI 304 stainless steel with Scotch brite finish.
High/low tempered glass with aluminium side uprights and top light. LED lighting on uprights and top. Sliding Plexiglas rear door.Static refrigeration system with capillary (internal motor) or with thermostatic valve (external motor), automatic defrosting with electric heating element in the evaporator and end of defrost probe, control panel with electronic thermostat, anticondensation system for glass with control element.
Climate Class 3 (25° - 60% U.R.).
Working temperature +3° - +7°C.

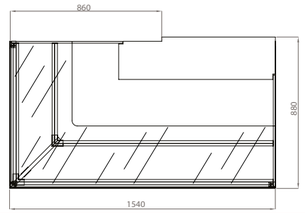
JUST



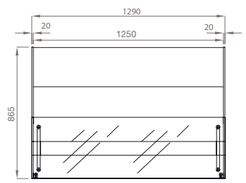
2000



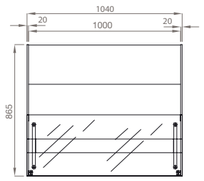
1500



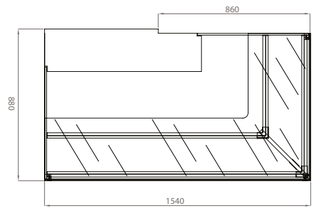
VETRINA FREDDA CORNER 90° SX OPERATORE



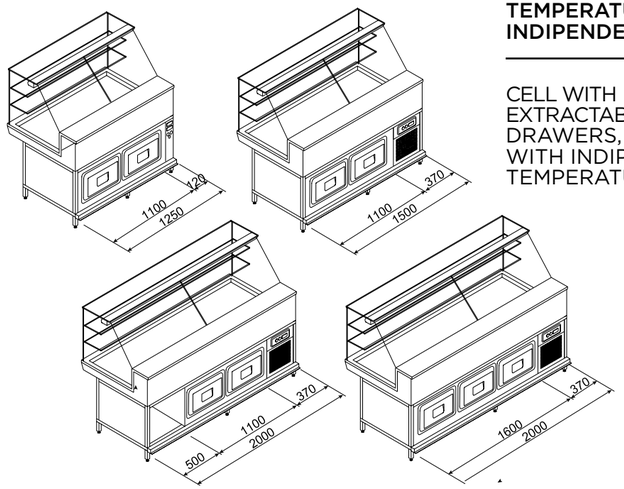
1250



1000



VETRINA FREDDA CORNER 90° DX OPERATORE



CELLA A CASSETTONI ESTRAIBILI, CON TEMPERATURA INDIPENDENTE

CELL WITH EXTRACTABLE DRAWERS, WITH INDIPENDENT TEMPERATURE

BASIC

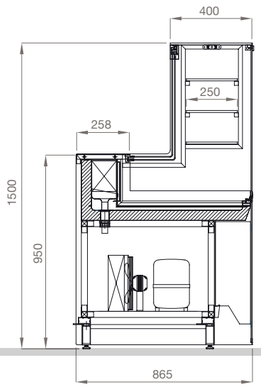
BASIC

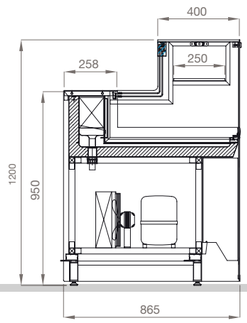
LA VETRINA BASIC È DISPONIBILE IN DUE ALTEZZE CON POSSIBILITÀ DI VARIANTI COLORE, ILLUMINAZIONE A LED

THE BASIC DISPLAY CABINET IS AVAILABLE IN TWO HEIGHTS, WITH THE OPTION OF DIFFERENT COLOURS, LED LIGHTING

BASIC

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA





BASIC
H150 - H120

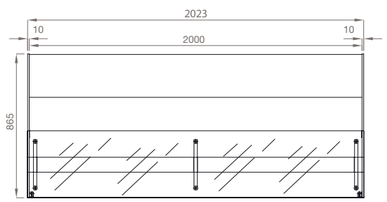
Struttura:	in lamiera di acciaio inox
Frontale:	vetro temperato e laccato nero o MD laccato RAL (optional)
Fianchi:	vetro temperato e laccato nero
Illuminazione piani:	LED ad alta luminosità
Motori:	interni o remoti
Lunghezze disponibili:	cm. 102/127/152/202
Varianti:	tavola neutra/con cella refrigerata

Structure:	stainless steel plate
Front panel:	black laquered tempered glass or medium density board lacquered in RAL colours (optional)
Side panels:	black lacquered tempered glass
Shelf lighting:	high-luminosity LEDs
Motors:	integral or remote
Lengths available:	cm.102/127/152/202
Variants:	dry/ambient/refrigerator meal serving table

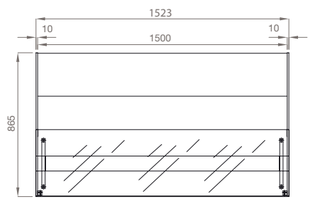
Vetrina con gruppo incorporato (a richiesta gruppo esterno a valvola) struttura portante in tubolare di alluminio con piedini regolabili. Piano espositivo monoscocca con isolamento in poliuretano a 38/40 kg mc e acciaio inox AISI 304; illuminazione a led. Rivestimento in vetro temprato. Chiusura posteriore in plexiglass su guide scorrevoli. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinamento automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinamento, pannello comandi con termostato elettronico, sistema anticondensa sul vetro con resistenza a comando.
Classe climatica 3(25 -60% U.R.).
Temperatura di esercizio +3+7°C.

Snack showcase with incorporated unit (external valve unit available on request), supporting structure in aluminium tube with adjustable feet. Enbloc display top with polyurethane insulation 38/40 kg/ cubic m and AISI 304 stainless steel; LED lighting. Tempered glass facing. Rear closure in Plexiglas on sliding rail. Static refrigeration system with capillary (internal motor) or thermostatic valve (external motor), automatic defrost with electrical heating element in the evaporator and defrost end probe, control panel with electronic thermostat, condensation prevention system on the glass with panel control heating element.
Climatie class 3(25 -60% U.R.).
Working temperature +3° - +7°C.

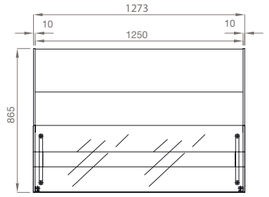
BASIC



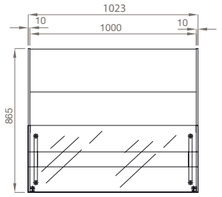
2023



1523



1273



1023

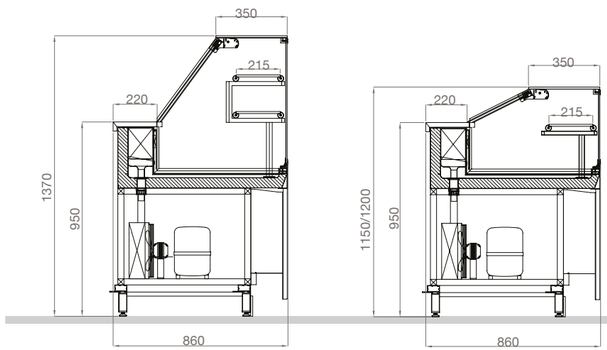
SNACK

LO SNACK AL CUBO

SNACKS CUBED

SNACK

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



SNACK
H137 - H120

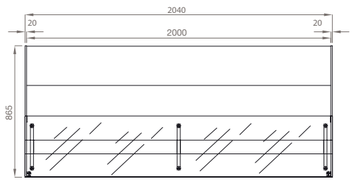
Struttura: in lamiera di acciaio inox
Frontale: laccato RAL
Fianchi: laccato RAL
Illuminazione piani: LED ad alta luminosità
Motori: interni o remoti
Lunghezze disponibili: cm. 104/129/154/204
Varianti: tavola calda a secco/neutra/con cella refrigerata

Structure: stainless steel plate
Front panel: black laquered tempered glass or medium density board lacquered in RAL colours (optional)
Side panels: black lacquered tempered glass
Motors: integral or remote
Shelf lighting: high-luminosity LEDs
Lengths available: cm. 104/129/154/204
Variants: dry/ambient/refrigerator meal serving table

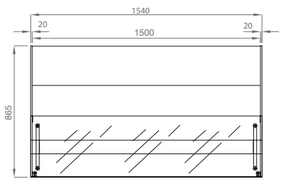
Vetrina con gruppo incorporato (a richiesta gruppo esterno a valvola).
Struttura portante in tubolare di alluminio con piedini regolabili. Piano espositivo monoscocca in poliuretano 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata con comando. Chiusura posteriore in plexiglass su guide scorrevoli. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinamento automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinamento, pannello comandi con termostato elettronico, sistema anticondensa vetro con resistenza a comando.
Classe climatica 3 (25° - 60% U.R.).
Temperatura di esercizio +3°+7° C.

Snack showcase with incorporated unit (external valve unit available on request).
Load-bearing structure in tubular anodised aluminium or wood, depending on the model, with adjustable feet. Enbloc display top in polyurethane 38/40 Kg/cubic m and AISI 304 stainless steel with Scotch brite finish. Lighting in aluminium holder with control. Rear closure in Plexiglas. Static refrigeration system with capillary (internal motor) or with thermostatic valve (external motor), automatic defrosting with electric heating element in the evaporator and end of defrost probe, control panel with electronic thermostat, anticondensation system for glass with control element.
Climate Class 3 (25° - 60% U.R.).
Working temperature +3° - +7°C.

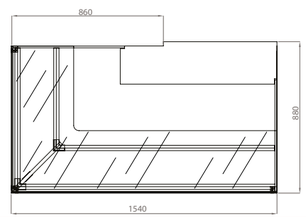
SNACK



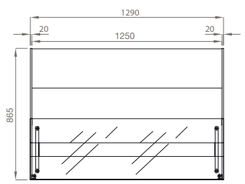
2000



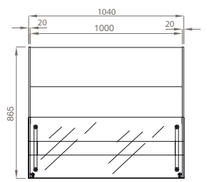
1500



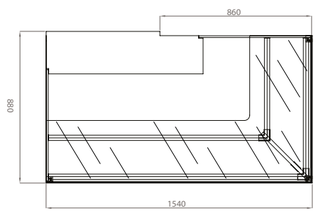
VETRINA FREDDA CORNER 90° SX OPERATORE



1250



1000



VETRINA FREDDA CORNER 90° DX OPERATORE

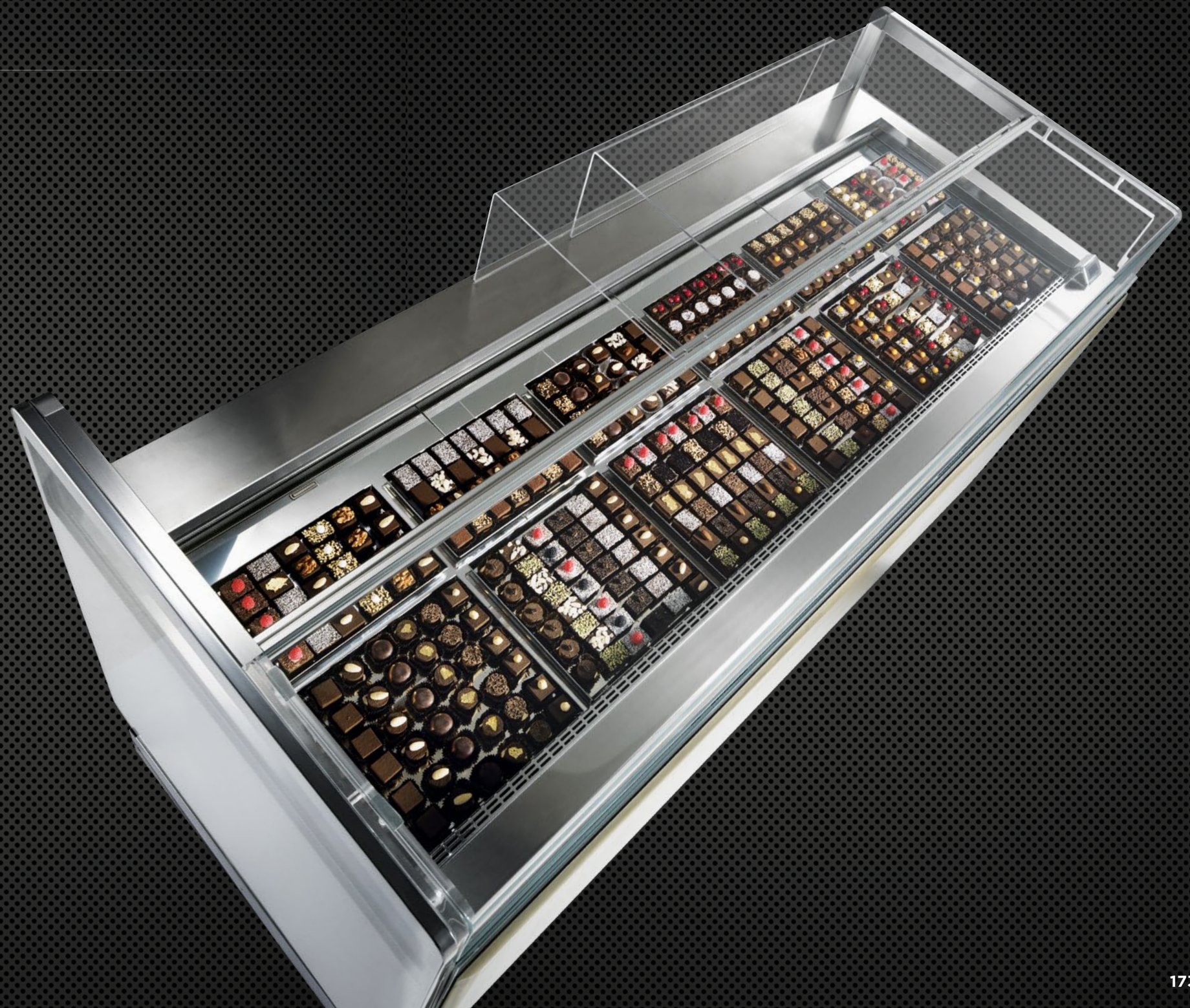
DROP-IN

DROP-IN

DROP-IN

IL NUOVO MODO DI ESPORRE NASCE DALL'ESIGENZA DI AVERE IL PRODOTTO ALLA STESSA ALTEZZA DEL PIANO DI LAVORO. QUESTO CONSENTE UN'OTTIMALE VISIBILITÀ DEL PRODOTTO E NELLO STESSO TEMPO UNA ELEVATA SEMPLICITÀ DI SERVIZIO E PULIZIA. PIANI REFRIGERATI, CALDI E NEUTRI IN UNA VASTA GAMMA DI MISURE GASTRONORM ED EURONORM, PER PASTICCERIA, PRALINERIA, GASTRONOMIA E PANETTERIA.

THIS NEW DISPLAY MODE RESPONDS TO THE NEED TO POSITION THE PRODUCT AT THE SAME HEIGHT AS THE WORKTOP. THIS COMBINES EXCELLENT PRODUCT VISIBILITY WITH THE MAXIMUM EASE OF SERVICE AND CLEANING.
REFRIGERATED, HEATED AND NON-REFRIGERATED TOPS IN A VAST RANGE OF GASTRONORM AND EURONORM SIZES, FOR CONFECTIONERS, CHOCOLATE MAKERS, DELICATESSENS AND BAKERIES.



DROP-IN

DROP-IN REFRIGERATA VENTILATA CON PIANO A SFIORO

FAN-REFRIGERATED DROP-IN WELL WITH FLUSH-MOUNTED TOP

DROP-IN REFRIGERATA VENTILATA CON PIANO REGOLABILE

FAN-REFRIGERATED DROP-IN WELL WITH ADJUSTABLE TOP

DROP-IN

DROP-IN REFRIGERATA A CONTATTO

CONTACT-REFRIGERATED DROP-IN WELL

DROP-IN REFRIGERATA A CONTATTO CON PIANO IN PIETRA

CONTACT-REFRIGERATED DROP-IN WELL WITH STONE TOP

DROP-IN REFRIGERATA STATICA

STATIC-REFRIGERATED DROP-IN WELL

DROP-IN

DROP-IN PIANO CALDO A SECCO CON PIANO IN ACCIAIO

DRY-HEATED DROP-IN WELL WITH STEEL TOP

DROP-IN PIANO CALDO A SECCO CON PIANO IN VETRO

DRY-HEATED DROP-IN WELL WITH BLACK GLASS TOP

DROP-IN VASCA CALDA BAGNOMARIA CON PIANI FORATI

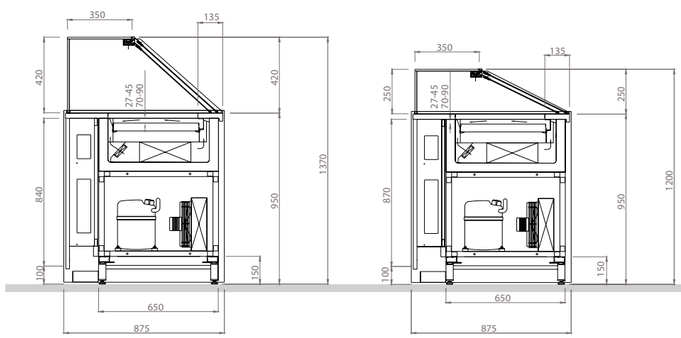
HEATED BAIN-MARIE DRP-IN WELL WITH PERFORATED DISPLAY SURFACES

DROP-IN VASCA CALDA BAGNOMARIA CON VASCHETTE GN

HEATED BAIN-MARIE DROP-IN WELL WITH BASINS WITH GN TANKS

DROP-IN GASTRONORM 2/3

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



BANCHI DROP-IN GASTRONORM 2/3
H137 - H120

Struttura:	tubolare alluminio brillantato
Frontale:	laccato RAL
Fianchi:	laccato RAL
Motori:	interni o remoti
Lunghezze disponibili:	cm. 110/145/160/185/210

Structure:	polished tubular aluminium finish
Front panel:	black laquered tempered glass or medium density board lacquered in RAL colours (optional)
Side panels:	black lacquered tempered glass
Motors:	integral or remote
Lengths available:	cm.110/145/160/185/210

Banco refrigerato drop-in con struttura in lamiera e piedini regolabili. Pannellatura perimetrale. Rivestimento in acciaio inox.Vasca monoblocco schiumata con poliuretano inietato alla densità di 38/40 kg/mc.

REFRIGERAZIONE VENTILATA mediante evaporatore dislocato sul fondo della vasca. Il piano espositivo è costituito da piattelli in acciaio inox regolabili in altezza.In base alla larghezza della vasca si possono inserire vassoi gastronorm. L'impianto frigorifero è a capillare quando l'unità condensatrice è incorporato nel mobile. Quadro elettrico con termostato elettronico per la regolazione della temperatura a vista lato cliente.

FUNZIONE CALDO- IL PIANO ESPOSITIVO FISSO è dotato di resistenze elettriche, che hanno la funzione di riscaldare il piano stesso in alternattiva al freddo. Il passaggio dal freddo al caldo e viceversa si ottiene mediante un selettore a tre posizioni(freddo - caldo -spento). La regolazione della temperatura si ottiene mediante un unico termostato con la doppia funzione freddo/caldo.

Classe climatica 3 (25° - 60% U.R.). Temperatura di esercizio +3°+7° C.
N.B L'illuminazione a led e scorrevoli in plexiglass come optional

Refrigerated counter drop-in sheet metal with adjustable feet.Enclosing panelling. Stainless steel cladding. Enbloc well insulated with injected polyurethane density 38/40 kg/m3.

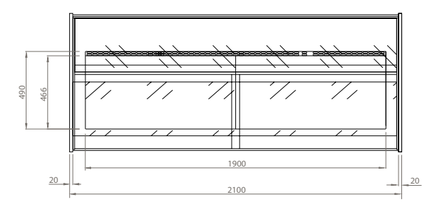
VENTILATED REFRIGERATED by means of evaporator installed in the bottom of the well. The display top consists of flat stainless steel bars with height adjustment. To take gastronorm. Refrigeration system with capillary tube if condenser unit is integral in cabinet.

Electrical panel with electronic thermostat for temperature setting; display visible on customer side.

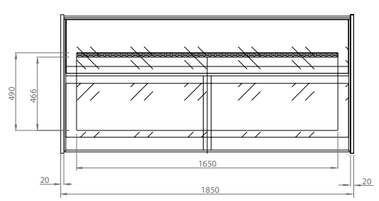
HEATED -REFRIGERATED - the display surface, fixed is fitted with electric heating elements which heat it as an alternative to refrigeration. Heating, refrigeration and ambient temperature are selected by means of a three -setting switch (cold-hot-off). The temperature is set by means of a single thermostat with two functions (refrigeration/heating).

Climate class 3 (25° - 60% U.R.). Operating temperature +3°+7° C.
N.B The LED lighting and plexiglass slides as optional

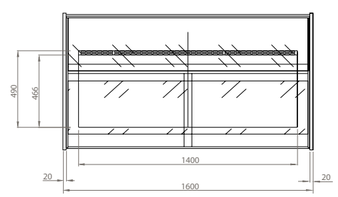
DROP-IN GASTRONORM



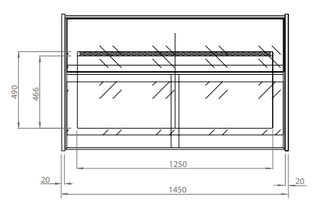
2100



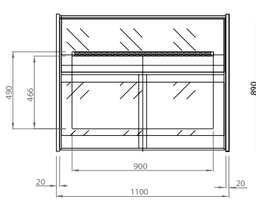
1850



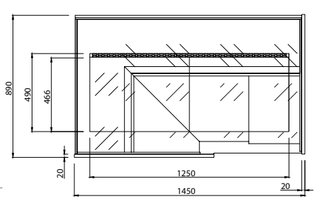
1600



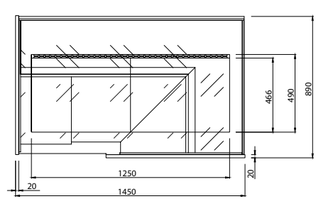
1450



1100



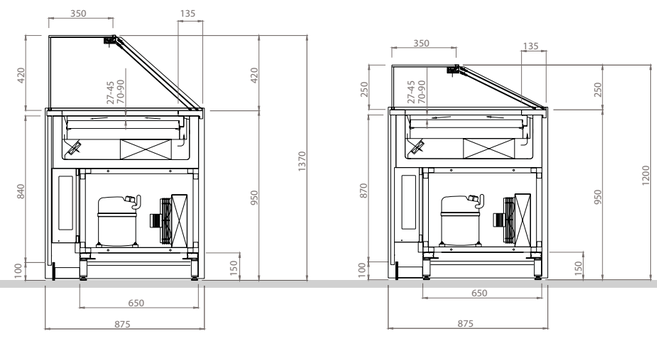
1450 angolo sinistro / left corner



1450 angolo destro / right corner

DROP-IN EURONORM

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



BANCHI DROP-IN EURONORM
H137 - H120

Struttura:	tubolare alluminio brillantato
Frontale:	laccato RAL
Fianchi:	laccato RAL
Motori:	interni o remoti
Lunghezze disponibili:	cm. 110/145/185/210

Structure:	polished tubular aluminium finish
Front panel:	black laquered tempered glass or medium density board lacquered in RAL colours (optional)
Side panels:	black lacquered tempered glass
Motors:	integral or remote
Lengths available:	cm.110/145/185/210

Banco refrigerato drop-in con struttura in lamiera e piedini regolabili. Pannellatura perimetrale. Rivestimento in acciaio inox.Vasca monoblocco schiumata con poliuretano inietato alla densità di 38/40 kg/mc.

REFRIGERAZIONE VENTILATA mediante evaporatore dislocato sul fondo della vasca. Il piano espositivo è costituito da piattelli in acciaio inox regolabili in altezza.In base alla larghezza della vasca si possono inserire vassoi euronorm. L'impianto frigorifero è a capillare quando l'unità condensatrice è incorporato nel mobile.Quadro elettrico con termostato elettronico per la regolazione della temperatura a vista lato cliente.

FUNZIONE CALDO- IL PIANO ESPOSITIVO FISSO è dotato di resistenze elettriche, che hanno la funzione di riscaldare il piano stesso in alternattiva al freddo. Il passaggio dal freddo al caldo e viceversa si ottiene mediante un selettore a tre posizioni(freddo - caldo -spento). La regolazione della temperatura si ottiene mediante un unico termostato con la doppia funzione freddo/caldo.

Classe climatica 3 (25° - 60% U.R.). Temperatura di esercizio +3°+7° C.
N.B L'illuminazione a led e scorrevoli in plexiglass come optional

Refrigerated counter drop-in in sheet metal and with adjustable feet.Enclosing panelling.Stainless steel cladding. Enbloc well insulated with injected polyurethane density 38/40 kg/m3.

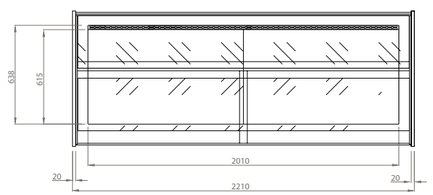
VENTILATED REFRIGERATED by means of evaporator installed in the bottom of the well. The display top consists of flat stainless steel bars with height adjustment. To take euronorm. Refrigeration system with capillary tube if condenser unit is integral in cabinet.

Electrical panel with electronic thermostat for temperature setting; display visible on customer side.

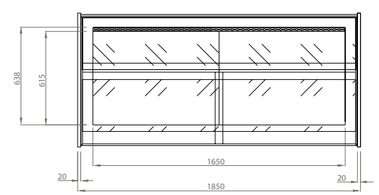
HEATED -REFRIGERATED - the display surface, fixed is fitted with electric heating elements which heat it as an alternative to refrigeration. Heating, refrigeration and ambient temperature are selected by means of a three -setting switch (cold-hot-off). The temperature is set by means of a single thermostat with two functions (refrigeration/heating).

Climate class 3 (25° - 60% U.R.). Operating temperature +3°+7° C.
N.B The LED lighting and plexiglass slides as optional

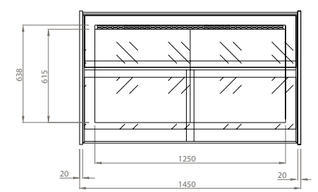
DROP-IN EURONORM



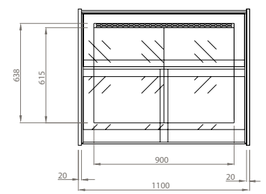
2100



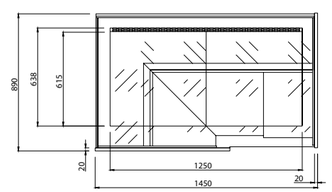
1850



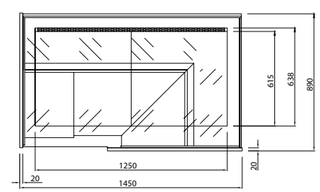
1450



1100



1450 angolo sinistro / left corner



1450 angolo destro / right corner

Frigomeccanica si riserva il diritto di apportare modifiche ai prodotti illustrati in questo catalogo in qualunque momento senza l'obbligo di preavviso.

Frigomeccanica reserves the right to make changes to the products shown in this catalogue at any time without notice.

Frigomeccanica se réserve le droit d'apporter à tout moment des modifications aux produits illustrés dans cette brochure, sans aucune obligation de préavis.

Frigomeccanica se reserva el derecho de aportar modificaciones a los productos presentados en este catálogo en cualquier momento y sin obligación de aviso previo.

Frigomeccanica behält sich das Recht vor, jederzeit und ohne Vorankündigung Änderungen an den in diesem Katalog gezeigten Produkten vorzunehmen.

MADE IN ITALY

FRIGOMECCANICA

Via del Progresso, 10
64023 Mosciano S. Angelo (TE) Italy

Tel. +39 085 80793
Fax +39 085 8071464

www.frigomeccanica.com
info@frigomeccanica.com