

# COOLING TECHNIQUE

# 0301 SHOWCASES

JS

- 01 SHOWCASE BH
- 01 SHOWCASE BH DROP-IN
  - GN FOR TRAYS / EN FOR TRAYS
- 02 SHOWCASE PB
- 03 SHOWCASE KE
- **06 SHOWCASE HANGEE**
- 07 MEAT SHOWCASE
- 10 SHOWCASE SABRURA WINE SHOWCASE
- **13 SHOWCASE SUSHI**
- 14 SHOWCASE DE EN - FOR TRAYS / GN - FOR TUBS SHOWCASE FOR CAKES
- 15 SHOWCASE EDEKA / NETTO EDEKA

# 0302 COOLING BOXES FOR KEGS

- 00 COOLING BOX FOR KEGS 02 COOLING BOTTLE BOX
- 0303 COOLING PLATES

# 0304 COOLING TUBS VENTILATED

OVER VENTILATED TUB - INCLINED 5°

INCLINED 8° STRAIGHT/INCLINED SNACK-GENIE GASTROSNACK

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# 0305 COOLING TUBS STATIC

## 0306 COOLING TABLES

- 01 BEVERAGE COOLING TABLE
- 02 COOLING TABLE GN
- 03 LOWERED COOLING TABLE
- 07 SALADETTE
- **08 COOLING SAUSAGE COUNTER**

### 0307 FREEZING TABLES 01 FREEZING TABLE

0310 COOLING BOXES FOR DUSTBIN

# 0701 HEATING-COOLING PLATE

General information about our cooling devices:

Digital control is part of the unit but can be installed externally up to 2.5m away from the device

 They are typically connected to a standard wastewater pipe
 Equipped with an electrical plug compatible with the European market

 Includes two connections for central cooling and CO2
 Copper pipes for central cooling and CO2

If you have any specific requests regarding the configuration of your cooling device, don't hesitate to contact your sales representative for more detailed information.

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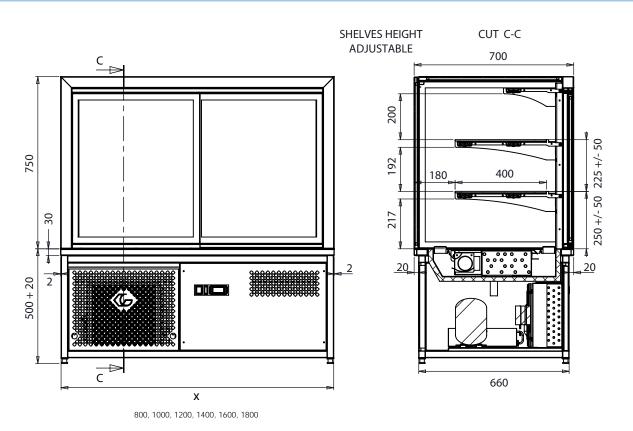
# COOLING TECHNIQUE - 030101



#### About

The cooling showcase provides excellent conditions for food preservation and helps minimize quality loss. It maintains the ideal temperature to keep food fresh. Glass on all sides – designed for optimal product visibility. The showcase features rear service doors, a front hinged glass with a stainless steel safety chain to prevent tipping, height-adjustable shelves, LED lighting, and a tangential fan. The type of service door can be selected based on preference. Suitable for restaurants, fast food outlets, hotels, canteens, hospitals, and other food service establishments. Made of stainless steel, ensuring easy cleaning and long service life.

#### Technical drawing





	800	1000	1200				
Outside dimension:							
Width (x) [mm]	800	1000	1200				
Depth (y) [mm]		700					
Height (z) [mm]		1250 + 20					
SPL (distance 1m)	35 - 50 dB(A)						
Temperature	+3°C ~ +8°C						
Cooling medium		R290					
Refr. capacity (evap. @ -10°C)	0,48kW	0,55kW	0,64kW				
Voltage		1, N, PE ~ 230V, 50Hz					
Power input	0,71kW	0,85kW	1kW				
Current draw	3,9A	4,7A	5,6A				
Central cooled Power input / Current draw	~ 0,08kW / ~ 2A						

	1400	1600	1800					
Outside dimension:								
Width (x) [mm]	1400	1600	1800					
Depth (y) [mm]		700						
Height (y) [mm]		1250 + 20						
SPL (distance 1m)	35 - 50 dB(A)							
Temperature	+3°C ~ +8°C							
Cooling medium		R290						
Refr. capacity (evap. @ -10°C)	0.9kW	1kW	1,2kW					
Voltage		1, N, PE ~ 230V, 50Hz						
Power input	1,1kW	1,2kW	1,3kW					
Current draw	5,8A 6A 6A							
Central cooled Power input / Current draw	~ 0,08kW / ~ 2A							

#### With aggregate

Model	Order number	Price	Model	Order number	Price
BH 800, sliding doors, tipping glass	V1-030101-0001		BH 800, sliding doors, tipping glass	V1-030101-0007	
BH 1000, sliding doors, tipping glass	V1-030101-0002		BH 1000, sliding doors, tipping glass	V1-030101-0008	
BH 1200, sliding doors, tipping glass	V1-030101-0003		BH 1200, sliding doors, tipping glass	V1-030101-0009	
BH 1400, sliding doors, tipping glass	V1-030101-0004		BH 1400, sliding doors, tipping glass	V1-030101-0010	
BH 1600, sliding doors, tipping glass	V1-030101-0005		BH 1600, sliding doors, tipping glass	V1-030101-0011	
BH 1800, sliding doors, tipping glass	V1-030101-0006		BH 1800, sliding doors, tipping glass	V1-030101-0012	

Central cooled

On request - Cooling type (CO2), door type (sliding, hinged), RAL color or lock.

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

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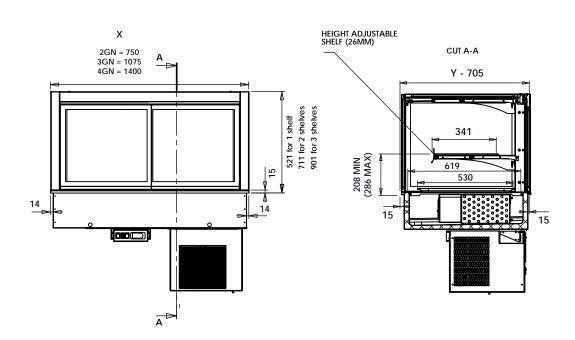
## COOLING TECHNIQUE - 030101 SHOWCASE BH - DROP-IN GN - FOR TRAYS (FRAME DESIGN)



#### About

The showcase provides excellent conditions for food preservation and helps eliminate quality loss. It ensures the ideal temperature to keep food fresh. Glass on all sides – designed for optimal product visibility and presentation. The showcase is designed for drop-in installation into a countertop, with the lower section adapted for GN (325×530 mm). Sliding doors on the service side. The front glass is secured against tipping with a stainless steel safety chain. Available with one, two, or three heightadjustable shelves, optionally equipped with a price tag rail. It also features LED lighting, an axial fan, and a fan speed controller. Suitable for restaurants, fast food establishments, hotels, canteens, hospitals, and other food service operations. Made of stainless steel, making it easy to clean and ensuring long service life.

#### Technical drawing



This product is undergoing modifications to the aggregate and tub under the top plate, so please contact us for specific dimensions.

#### Illustrative pictures

1 shelf

2 shelves

3 shelves









specification list									
		2GN			3GN			4GN	
Number of Shelves	1x	2x	Зx	1x	2x	Зx	1x	2x	Зx
Outside dimension:									
Width (x) [mm]		750			1075			1400	
Depth (y) [mm]					705				
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
Installation dimension:									
Width (x) [mm]	737			1062			1387		
Depth (y) [mm]					689				
Temperature					+3°C ~ +8°C	2			
Cooling medium					R290				
Refr. capacity (evap. @ -10°C)		0,64kW		0,9kW			1kW		
Voltage				1, N,	PE ~ 230V,	50Hz			
Power input	0,85kW		1kW		1,1kW				
Current draw	4,7A			5,6A			5,8A		
Central cooled Power input / Current draw				~ (	),08kW / ~	2A	•		



#### Showcase BH - Drop-in for trays, 1 shelf

Showcase BH - GN for trays, with aggregate

Model	Order number	Price	Model	Order number	F
Showcase BH - Drop-in for trays 2GN, 1 shelf , wing doors	V1-030101-0190		Showcase BH - Drop-in for trays 2GN, 1 shelf , wing doors	V1-030101-0193	
Showcase BH - Drop-in for trays 3GN, 1 shelf , sliding doors	V1-030101-0191		Showcase BH - Drop-in for trays 3GN, 1 shelf , sliding doors	V1-030101-0194	
Showcase BH - Drop-in for trays 4GN, 1 shelf , sliding doors	V1-030101-0192		Showcase BH - Drop-in for trays 4GN, 1 shelf , sliding doors	V1-030101-0195	

#### Showcase BH - Drop-in for trays, 2 shelves

Showcase BH - GN for trays, with aggregate

Showcase BH - GN for trays

Showcase BH - GN for trays

Model	Order number	Price	Model	Order number	Price
Showcase BH - Drop-in for trays 2GN, 2 shelves , wing doors	V1-030101-0196		Showcase BH - Drop-in for trays 2GN, 2 shelves , wing doors	V1-030101-0199	
Showcase BH - Drop-in for trays 3GN, 2 shelves , sliding doors	V1-030101-0197		Showcase BH - Drop-in for trays 3GN, 2 shelves , sliding doors	V1-030101-0200	
Showcase BH - Drop-in for trays 4GN, 2 shelves , sliding doors	V1-030101-0198		Showcase BH - Drop-in for trays 4GN, 2 shelves , sliding doors	V1-030101-0201	

#### Showcase BH - Drop-in for trays, 3 shelves

Showcase BH - GN for trays, with aggregate

#### Showcase BH - GN for trays

Model	Order number	Price	Model	Order number	P
Showcase BH - Drop-in for trays 2GN, 3 shelves , wing doors	V1-030101-0202		Showcase BH - Drop-in for trays 2GN, 3 shelves , wing doors	V1-030101-0205	
Showcase BH - Drop-in for trays 3GN, 3 shelves , sliding doors	V1-030101-0203		Showcase BH - Drop-in for trays 3GN, 3 shelves , sliding doors	V1-030101-0206	
Showcase BH - Drop-in for trays 4GN, 3 shelves , sliding doors	V1-030101-0204		Showcase BH - Drop-in for trays 4GN, 3 shelves , sliding doors	V1-030101-0207	

## On request - Cooling type (CO2), Unit type (quiet, U-Turn suitable for wall mounting), RAL color, cable instead of chain for front glass or lock.

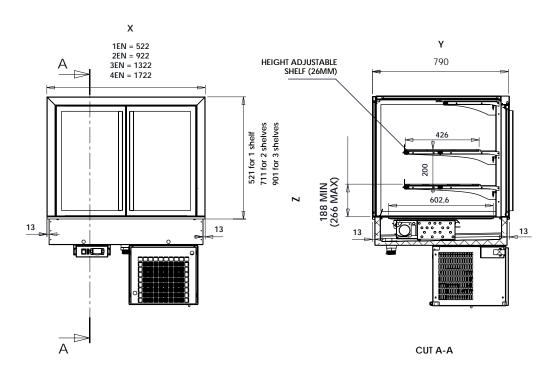
## COOLING TECHNIQUE - 030101 SHOWCASE BH - DROP-IN EN - FOR TRAYS (FRAME DESIGN)



#### About

The showcase provides excellent conditions for food preservation and helps eliminate quality loss. It ensures the ideal temperature to keep food fresh. Glass on all sides – designed for optimal product visibility and presentation. The showcase is designed for drop-in installation into a countertop, with the lower section adapted for 400×600 mm Euronorm trays. Sliding doors on the service side. The front glass is secured against tipping with a stainless steel safety chain. Available with one, two, or three heightadjustable shelves, optionally equipped with a price tag rail. It also features LED lighting, an axial fan, and a fan speed controller. Suitable for restaurants, fast food establishments, hotels, canteens, hospitals, and other food service operations. Made of stainless steel, making it easy to clean and ensuring long service life.

#### Technical drawing



This product is undergoing modifications to the aggregate and tub under the top plate, so please contact us for specific dimensions.





		1EN			2EN		
Number of Shelves	1x	2x	Зx	1x	2x	Зx	
Outside dimension:							
Width (x) [mm]		522			922		
Depth (y) [mm]			7	90			
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	
Installation dimension:							
Width (x) [mm]		509		909			
Depth (y) [mm]			7	79			
Temperature			+3°C	~ +8°C			
Cooling medium			R2	290			
Refr. capacity (evap. @ -10°C)		0,55kW			0,9kW		
Voltage		1, N, PE ~ 230V, 50Hz					
Power input	0,71kW			1kW			
Current draw	3,9A			5,6A			
Central cooled Power input / Current draw		~ 0,08kW / ~ 2A					

		3EN			4EN		
Number of Shelves	1x 2x 3x			1x	2x	Зx	
Outside dimension:							
Width (x) [mm]		1322			1722		
Depth (y) [mm]			7	90			
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	
Installation dimension:							
Width (x) [mm]		1309		1709			
Depth (y) [mm]			7	79			
Temperature			+3°C -	~ +8°C			
Cooling medium			R2	290			
Refr. capacity (evap. @ -10°C)		1kW			1,2kW		
Voltage			1, N, PE ~ 2	230V, 50Hz			
Power input	1,2kW			1,3kW			
Current draw	6A 6A						
Central cooled Power input / Current draw		~ 0,08kW / ~ 2A					



Price

Showcase BH - Drop-in for trays,	1 shelf						
with aggregate			Central cooled				
Model	Order number	Price	Model	Order number			
Showcase BH - Drop-in for trays 1EN, 1 shelf , wing doors	V1-030101-0238		Showcase BH - Drop-in for trays 1EN, 1 shelf , wing doors	V1-030101-0242			
Showcase BH - Drop-in for trays 2EN, 1 shelf , wing doors	V1-030101-0239		Showcase BH - Drop-in for trays 2EN, 1 shelf , wing doors	V1-030101-0243			
Showcase BH - Drop-in for trays 3EN, 1 shelf , sliding doors	V1-030101-0240		Showcase BH - Drop-in for trays 3EN, 1 shelf , sliding doors	V1-030101-0244			
Showcase BH - Drop-in for trays 4EN, 1 shelf , sliding doors	V1-030101-0241		Showcase BH - Drop-in for trays 4EN, 1 shelf , sliding doors	V1-030101-0245			

Showcase E	3H - Drop	-in for trays	, 2 shelves
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Model	Order number	Price
Showcase BH - Drop-in for trays 1EN, 2 shelves , wing doors	V1-030101-0246	
Showcase BH - Drop-in for trays 2EN, 2 shelves , wing doors	V1-030101-0247	
Showcase BH - Drop-in for trays 3EN, 2 shelves , sliding doors	V1-030101-0248	
Showcase BH - Drop-in for trays 4EN, 2 shelves , sliding doors	V1-030101-0249	

#### Central cooled

Central cooled

Model	Order number	Price
Showcase BH - Drop-in for trays 1EN, 2 shelves , wing doors	V1-030101-0250	
Showcase BH - Drop-in for trays 2EN, 2 shelves , wing doors	V1-030101-0251	
Showcase BH - Drop-in for trays 3EN, 2 shelves , sliding doors	V1-030101-0252	
Showcase BH - Drop-in for trays 4EN, 2 shelves , sliding doors	V1-030101-0253	

#### Showcase BH - Drop-in for trays, 3 shelves

#### with aggregate

4-1-1	Ondersmither	Dutas	Madal	Ordenmuchen	
Model	Order number	Price	Model	Order number	
Showcase BH - Drop-in for trays 1EN, 3 shelves , wing doors	V1-030101-0254		Showcase BH - Drop-in for trays 1EN, 3 shelves , wing doors	V1-030101-0258	
Showcase BH - Drop-in for trays 2EN, 3 shelves , wing doors	V1-030101-0255		Showcase BH - Drop-in for trays 2EN, 3 shelves , wing doors	V1-030101-0259	
Showcase BH - Drop-in for trays 3EN, 3 shelves , sliding doors	V1-030101-0256		Showcase BH - Drop-in for trays 3EN, 3 shelves , sliding doors	V1-030101-0260	
Showcase BH - Drop-in for trays 4EN, 3 shelves , sliding doors	V1-030101-0257		Showcase BH - Drop-in for trays 4EN, 3 shelves , sliding doors	V1-030101-0261	

## On request - Cooling type (CO2), Unit type (quiet, U-Turn suitable for wall mounting), RAL color, cable instead of chain for front glass or lock.

# SHOWCASE PB



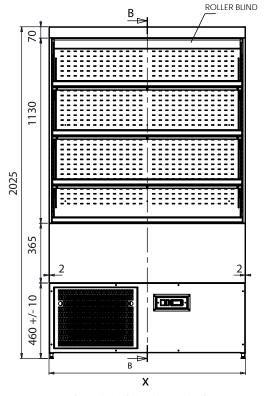
#### About

This type of showcase is freestanding on the floor, which is suitable for almost every kitchen. Refrigerated showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality.

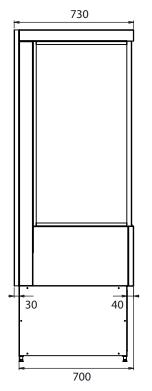
Suitable for shops, canteens or gas station, where customers can take the products out of the showcase on their own (without any help of the staff). Made from stainless steel material, so it is easy to clean and guarantees a logn term service life. You can choose to light up a showcase or not.

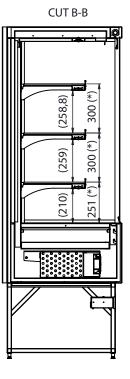
Our showcases are designed with security in mind – we offer this showcase either in lockable or non-lockable version. Every design brings you comfort.

#### Technical drawing



800, 1000, 1200, 1400, 1600, 1800





\* - HEIGHT ADJUSTABLE STEP 25 MM





	800	1000	1200	1400	1600	1800
Models	000	1000	1200	1400	1000	1000
Outside dimension:						
Width (x) [mm]	800	1000	1200	1400	1600	1800
Depth (y) [mm]			7	30		
Height (z) [mm]		2025				
Temperature	+3°C ~ +8°C					
Cooling medium			R	290		
Refr. capacity (evap. @ -10°C)	1,2kW	1,2kW	1,4kW	1,6kW	2kW	2kW
Voltage			1, N, PE	~ 230V, 50Hz		
Power input	0,82kW	0,9kW	1,05kW	1,3kW	1,3kW	1,25kW
Current draw	4,1A	4,1A	4,7A	6,65A	6,65A	5,6A
Central cooled Power input / Current draw	~ 0,15kW / ~ 2A					

#### With aggregate

Model	Order number	Price	Model	Order number	Price
PB 800, 3 shelves	V1-030102-0001		PB 800, 3 shelves	V1-030102-0007	
PB 1000, 3 shelves	V1-030102-0002		PB 1000, 3 shelves	V1-030102-0008	
PB 1200, 3 shelves	V1-030102-0003		PB 1200, 3 shelves	V1-030102-0009	
PB 1400, 3 shelves	V1-030102-0004		PB 1400, 3 shelves	V1-030102-0010	
PB 1600, 3 shelves	V1-030102-0005		PB 1600, 3 shelves	V1-030102-0011	
PB 1800, 3 shelves	V1-030102-0006		PB 1800, 3 shelves	V1-030102-0012	

Central cooled

# COOLING TECHNIQUE - 030103



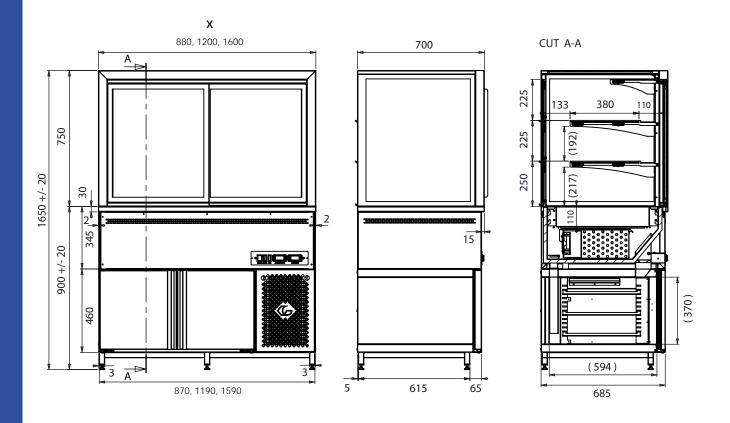
#### About

Free-standing showcases with cooling table situated under the showcase. Suitable for supermarkets or canteens, where customers can see the products inside the showcase. Refrigerated showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality and freshness.

There is enter on each side – the customer side and service side. Glass from each side of the showcase - for an ideal visual offer of goods.

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life. You can choose to light up a showcase or not. Gastro offers a lockable or non-lockable version of these showcases.

#### Technical drawing



Illustrative pictures

880

1200



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1600



#### Specification list (with cooling table)

	880	1200	1600		
Outside dimension:					
Width (x) [mm]	880	1200	1600		
Depth (y) [mm]		700			
Height (z) [mm]		1650			
Temperature	+3°C ~ +8°C				
Cooling medium		R290			
Refr. capacity (evap. @ -10°C)	1kW	1,2kW	1,6kW		
Voltage		1, N, PE ~ 230V, 50Hz			
Power input	0,72kW	0,9kW	1,06kW		
Current draw	3,4A 4A 4,8A				
Central cooled Power input / Current draw	~ 0,08kW / ~ 0,75A				

Accesories	Order number	Price
Standard doors for Lowered Cooling tables	V1-030603-0012	
Drawers 100 + 150 for Lowered Cooling tables	V1-030603-0013	
Drawer 200 for Lowered Cooling tables	V1-030603-0014	

#### With aggregate

Model	Order number	Price
KE 880 with cooling table under, Clappers, Sliding Doors	V1-030103-0001	
KE 1200 with cooling table under, Clappers, Sliding Doors	V1-030103-0002	
KE 1600 with cooling table under, Clappers, Sliding Doors	V1-030103-0003	

Model	Order number	Price
KE 880 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0007	
KE 1200 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0008	
KE 1600 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0009	

Model	Order number	Price
KE 880 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0013	
KE 1200 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0014	
KE 1600 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0015	

#### Central cooled

Model	Order number	Price
KE 880 with cooling table under, Clappers, Sliding Doors	V1-030103-0004	
KE 1200 with cooling table under, Clappers, Sliding Doors	V1-030103-0005	
KE 1600 with cooling table under, Clappers, Sliding Doors	V1-030103-0006	

Model	Order number	Price
KE 880 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0010	
KE 1200 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0011	
KE 1600 with cooling table under, Sliding Doors, Sliding Doors	V1-030103-0012	

Model	Order number	Price
KE 880 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0016	
KE 1200 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0017	
KE 1600 with cooling table under, Sliding Doors, Closed (glass)	V1-030103-0018	

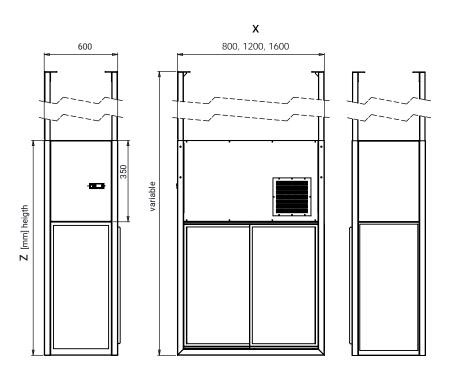
# COOLING TECHNIQUE - 030106



#### About

Showcases Hangee are designed for ceiling placement with adjustable height. Refrigerated showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality and freshness. Glass from each side of the showcase - designed for an ideal visual offer of goods, but only accessible from one side. Suitable for restaurants or canteens. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life. You can choose to light up a showcase or not. Gastro offers a lockable or non-lockable version of these showcases.

#### Technical drawing



#### Illustrative pictures





1600



	800	1200	1600	
Outside dimension:				
Width (x) [mm]	800	1200	1600	
Depth (y) [mm]	600			
Height (z) [mm]	1740			
Temperature	+4°C ~ +8°C			
Cooling medium		R290		
Refr. capacity (evap. @ -10°C)	0,7kW	0,9kW	1,1kW	
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,85kW	1kW	1,6kW	
Current draw	4,7A	5,6A	4,8A	
Central cooled Power input / Current draw		~ 0,09kW / ~ 2A		

#### With aggregate

Model	Order number	Price
Hangee 800, Sliding Doors, Solid glass	V1-030106-0001	
Hangee 1200, Sliding Doors, Solid glass	V1-030106-0002	
Hangee 1600, Sliding Doors, Solid glass	V1-030106-0003	

#### Central cooled

Model	Order number	Price
Hangee 800, Sliding Doors, Solid glass	V1-030106-0004	
Hangee 1200, Sliding Doors, Solid glass	V1-030106-0005	
Hangee 1600, Sliding Doors, Solid glass	V1-030106-0006	

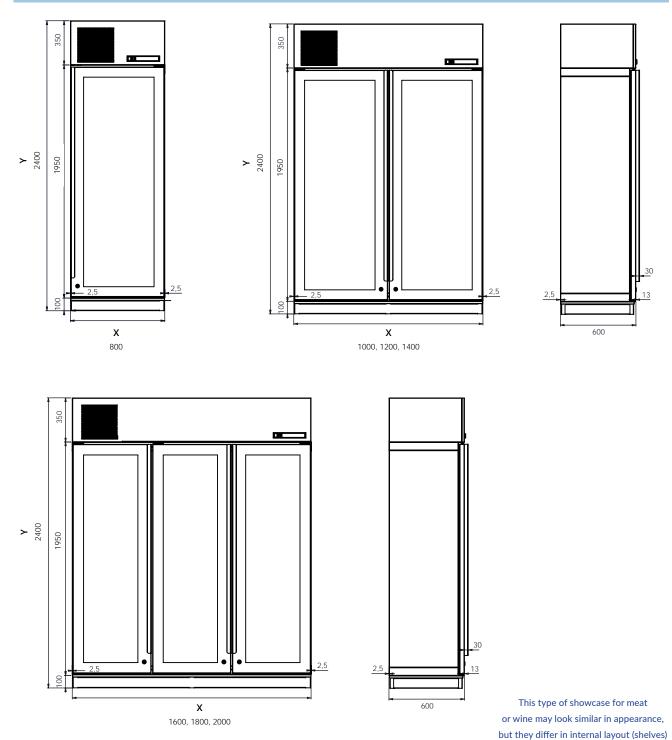
# COOLING TECHNIQUE - 030107



#### About

Free-standing meat showcase creates ideal conditions for professional meat maturation, maintaining constant humidity of 80–85% to ensure proper aging without volume loss. Designed for butcher shops, gourmet restaurants, and meat presentations. Variants with two temperature section. The glass door preserving a great visibility to product and making it more attractive thanks to LED lighting. Super glossy stainless steel inside and brushed stainless steel outside. The showcase is available with different types of shelves. Thanks to the right setting of temperature and humidity, features of goods will be unchanged at the ideal conditions. Lockable or non-lockable version. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing



and characteristics (cooling performance).



#### Illustrative pictures



#### Specification list

	800	1000	1200	1400
Outside dimension:				
Width (x) [mm]	800	1000	1200	1400
Depth (y) [mm]	600			
Height (z) [mm]		24	.00	
Temperature	+1°C ~ +5°C			
Cooling medium		R2	90	
Refr. capacity (evap. @ -10°C)	0,8kW 1kW 1,2kW 1,3kW			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,85kW	0,9kW	0,9kW	1,06kW
Current draw	4,7A	3,4A	3,4A	4,8A
Central cooled Power input / Current draw	~ 0,06kW / ~ 1A			

	1600	1800	2000
Outside dimension:			
Width (x) [mm]	1600	1800	2000
Depth (y) [mm]	600		
Height (z) [mm]	2400		
Temperature	+1°C ~ +5°C		
Cooling medium	R290		
Refr. capacity (evap. @ -10°C)	1,4kW 1,6kW 1,8kW		
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	1,06kW	1,2kW	1,4kW
Current draw	4,8A	5,6A	6A
Central cooled Power input / Current draw	~ 0,06kW / ~ 1A		

For a specific configuration, please contact us. \* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

## COOLING TECHNIQUE - 030110 SHOWCASE SABRURA

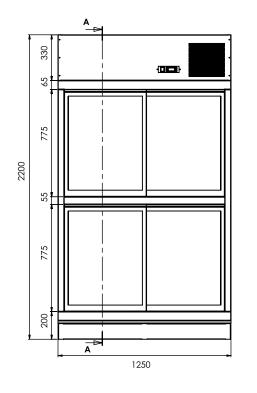


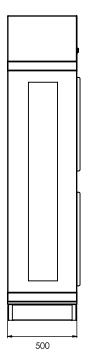
#### About

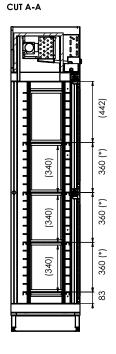
Free-standing showcases on the floor with perforated shelves and mirror finish inside. Refrigerated showcase recreate the ideal conditions of a traditional wine cellar for your wine.

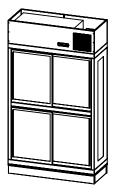
Suitable for wine shops or restaurant, where customers can see the products inside the showcase. The glass door preserving a great visibility to product and making it more attractive thanks to LED lighting. Thanks to the right setting of temperature and humidity, features of goods will be unchanged at the ideal conditions.Madefromstainlesssteelmaterial, soitiseasytoclean and guarantees a logn term service life.

#### Technical drawing









\* - HEIGHT ADJUSTABLE STEP 60 MM

#### Illustrative pictures

2200





	2200
Outside dimension:	
Width (x) [mm]	1250
Depth (y) [mm]	500
Height (z) [mm]	2200
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (evap. @ -10°C)	0,65kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	1,2kW
Current draw	4,87A
Central cooled Power input / Current draw	~ 0,06kW / ~ 2A

#### With aggregate

Central cooled

Model	Order number	Price	Model	Order number
Showcase Sabrura 2200, 4x perforated shelf, 2x2 sliding doors, mirror finish inside	V1-030110-0001		Showcase Sabrura 2200, 4x perforated shelf, 2x2 sliding doors, mirror finish inside	V1-030110-0002

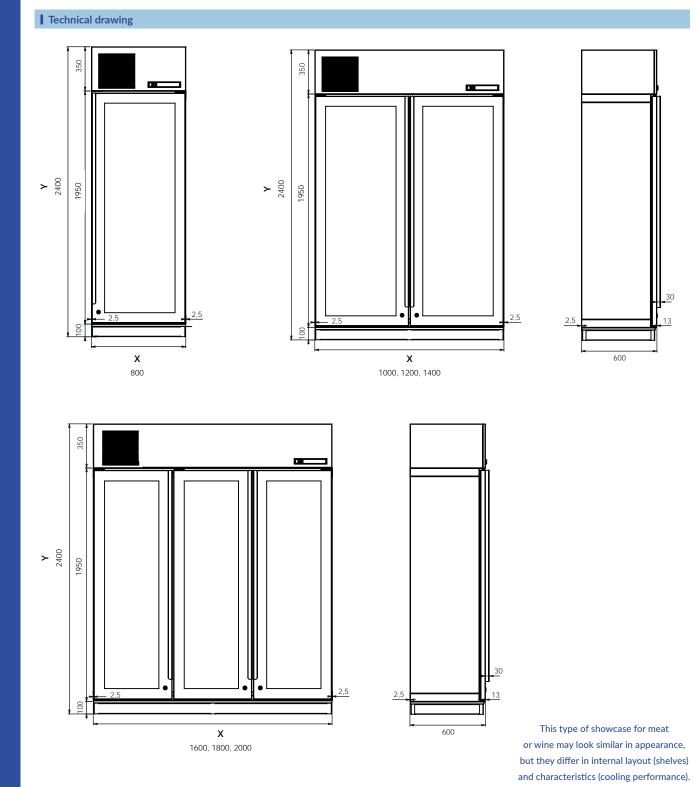
# WINE SHOWCASE



#### About

Wine showcase recreate the ideal conditions of a traditional wine cellar for your wine. This type of showcase is designed for wine shops, wine presentation or restaurant and many others. Free-standing showcase with aggregate located at the top or at the bottom or central cooled. Variants with two temperature section. The showcase is available with different types of shelves. Super glossy stainless steel inside and brushed stainless steel outside. The glass door preserving a great visibility to your product and making it more attractive thanks to LED lighting. Thanks to the right setting of temperature and humidity, features of your goods will be unchanged at the ideal conditions. Lockable or non-lockable version.

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.





#### Illustrative pictures



#### Specification list

	800	1000	1200	1400	
Outside dimension:					
Width (x) [mm]	800	1000	1200	1400	
Depth (y) [mm]		600			
Height (z) [mm]		24	-00		
Temperature	+3°C ~ +8°C				
Cooling medium		R290			
Refr. capacity (evap. @ -10°C)	0,64kW	0,8kW	1kW	1,2kW	
Voltage		1, N, PE ~ 230V, 50Hz			
Power input	0,85kW	0,9kW	0,9kW	1,06kW	
Current draw	4,7A	3,4A	3,4A	4,8A	
Central cooled Power input / Current draw		~ 0,06kV	V / ~1A		

	1600	1800	2000
Outside dimension:			
Width (x) [mm]	1600	1800	2000
Depth (y) [mm]	600		
Height (z) [mm]		2400	
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (evap. @ -10°C)	1,2kW 1,4kW 1,6kW		
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	1,06kW	1,2kW	1,4kW
Current draw	4,8A 5,6A 6A		
Central cooled Power input / Current draw	~ 0,06kW / ~ 1A		



Steel sides and back, brushed steel outside and super glossy inside With aggregate

Model	Order number	Price
Wine showcase 800, wing doors	V1-030110-0050	
Wine showcase 1000, wing doors	V1-030110-0051	
Wine showcase 1200, wing doors	V1-030110-0052	
Wine showcase 1400, wing doors	V1-030110-0053	
Wine showcase 1600, wing doors	V1-030110-0054	
Wine showcase 1800, wing doors	V1-030110-0055	
Wine showcase 2000, wing doors	V1-030110-0056	

AccesoriesPriceHeigh adjustable S/S perforated shelfHeight adjustable perforated oak shelfRemovable perforated shelf<br/>and pipe for bottle in the angleFixed pipe for laying bottles with bottles<br/>in the angle and removable perforated shelf<br/>on the top for standing bottlesGlass side and backSteel side and backDoors from both sidesStandard frame doorsSlim frame doorsSliding doors

Steel sides and back, brushed steel outside and super glossy inside Central cooled

Model	Order number	Price
Wine showcase 800, wing doors	V1-030110-0057	
Wine showcase 1000, wing doors	V1-030110-0058	
Wine showcase 1200, wing doors	V1-030110-0059	
Wine showcase 1400, wing doors	V1-030110-0060	
Wine showcase 1600, wing doors	V1-030110-0061	
Wine showcase 1800, wing doors	V1-030110-0062	
Wine showcase 2000, wing doors	V1-030110-0063	

# COOLING TECHNIQUE - 030113



#### About

Sushi Showcases were developed according to high standard demands. Suitable for supermarkets, restaurant or canteens, where customers can see the products inside.

Refrigerated showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality.

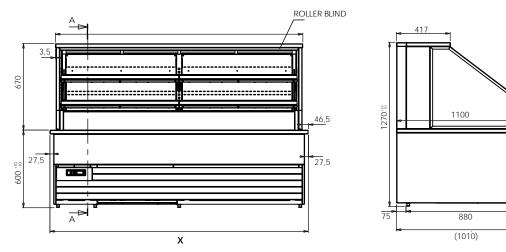
#### Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

45

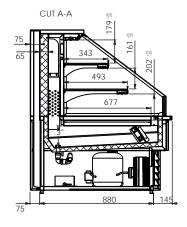
27

63

#### Technical drawing







Illustrative pictures

1000

2000

3000





	1000	1500	2000	3000	
Dimensions:					
Width (x) [mm]	1000	1500	2000	3000	
Depth (y) [mm]	1100	1100	1100	1100	
Height (z) [mm]	1270	1270	1270	1270	
SPL (distance 1m)		62 d	IB(A)		
Temperature		0°C ~	+6°C		
Cooling medium		R2	.90		
Refr. capacity (evap. @ -10°C)	1kW	1,6kW	2,3kW	3kW	
Voltage		230V	/ 50Hz		
Power input	0,9kW	1,4kW	1,37kW	2,8kW	
Current draw	4A	6A	6,8A	8A	
Central cooled Power input / Current draw	~ 1,6kW / ~ 2,7A				

Model	Order number	Price
Suchi showcase 1000, bottom part in RAL	V1-030113-0005	
Sushi showcase 1500, bottom part in RAL	V1-030113-0006	
Sushi showcase 2000, bottom part in RAL	V1-030113-0001	
Sushi showcase 3000, bottom part in RAL	V1-030113-0002	

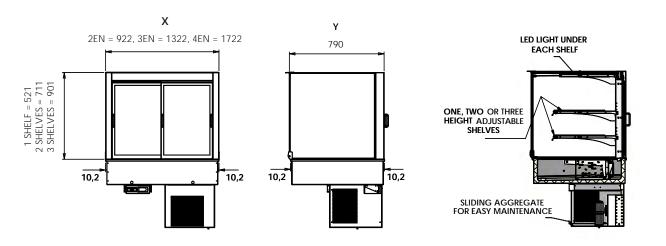
## COOLING TECHNIQUE - 030114 SHOWCASE DE EN - FOR TRAYS (FRAMELESS DESIGN)

#### About

The showcase provides excellent conditions for food preservation and helps reduce quality loss. It ensures an optimal temperature to keep food fresh. Glass on all sides – designed for ideal visual presentation of products. The unit is intended for drop-in installation into a countertop, with the lower section adapted for Euronorm trays (400×600 mm). Sliding doors on the service side. The front glass is secured against tipping by a stainless steel safety chain. Available with one, two, or three height-adjustable

shelves, with the option of a price tag rail. Additional features include LED lighting, an axial fan, and a fan speed controller. Suitable for use in restaurants, fast food outlets, hotels, canteens, hospitals, and other food-service operations. Constructed from stainless steel, making it easy to clean and ensuring long-lasting durability. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing



This product is undergoing modifications to the aggregate and tub under the top plate, so please contact us for specific dimensions.

# Illustrative pictures 1 shelf 2 shelves 3 shelves Image: Constraint of the state of



Specification list									
		2EN			3EN			4EN	
Number of Shelves	1x	2x	Зx	1x	2x	Зx	1x	2x	Зx
Outside dimension:									
Width (x) [mm]		922			1322			1722	
Depth (y) [mm]					790				
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
Installation dimension:									
Width (x) [mm]	909			1309			1709		
Depth (y) [mm]				779					
Temperature					+3°C ~ +8°C	2			
Cooling medium					R290				
Refr. capacity (evap. @ -10°C)		0,9kW		1kW			1,2kW		
Voltage				1, N,	PE ~ 230V,	50Hz			
Power input		1kW		1,2kW			1,2kW		
Current draw	5,6A			6A			6A		
Central cooled Power input / Current draw				~ 0,	1kW / ~ 1,	25A			



Showcase DE - EN for trays, 1	. shelf				
with aggregate		Central cooled			
Model	Order number	Price	Model	Order number	Price
Showcase DE for trays - 2EN	V1-030114-0091		Showcase DE for trays - 2EN	V1-030114-0094	
1x shelves, wing doors	V1-030114-0071		1x shelves , wing doors	V1-030114-0094	
Showcase DE for trays - 3EN	V1-030114-0092		Showcase DE for trays - 3EN	V1-030114-0095	
1x shelves, sliding doors	V1-030114-0092		1x shelves , sliding doors	V1-030114-0095	
Showcase DE for trays - 4EN	V/1.0201114.0002		Showcase DE for trays - 4EN	V/1 020111 000/	
1x shelves, sliding doors	V1-030114-0093		1x shelves , sliding doors	V1-030114-0096	

#### Showcase DE- EN for trays, 2 shelves

with aggregate			Central cooled			
Model	Order number	Price	Model	Order number	Price	
Showcase DE for trays - 2EN 2x shelves, wing doors	V1-030114-0097		Showcase DE for trays - 2EN 2x shelves , wing doors	V1-030114-0100		
Showcase DE for trays - 3EN 2x shelves, sliding doors	V1-030114-0098		Showcase DE for trays - 3EN 2x shelves , sliding doors	V1-030114-0101		
Showcase DE for trays - 4EN 2x shelves, sliding doors	V1-030114-0099		Showcase DE for trays - 4EN 2x shelves , sliding doors	V1-030114-0102		

#### Showcase DE- EN for trays, 3 shelves

#### with aggregate

Model	Order number	Price	Model	Order number	Price
Showcase DE for trays - 2EN 3x shelves, wing doors	V1-030114-0103		Showcase DE for trays - 2EN 3x shelves , wing doors	V1-030114-0106	
Showcase DE for trays - 3EN 3x shelves, sliding doors	V1-030114-0104		Showcase DE for trays - 3EN 3x shelves , sliding doors	V1-030114-0107	
Showcase DE for trays - 4EN 3x shelves, sliding doors	V1-030114-0105		Showcase DE for trays - 4EN 3x shelves , sliding doors	V1-030114-0108	

Central cooled

# 03

## COOLING TECHNIQUE - 030114 SHOWCASE DE GN - FOR TUBS (FRAMELESS DESIGN)

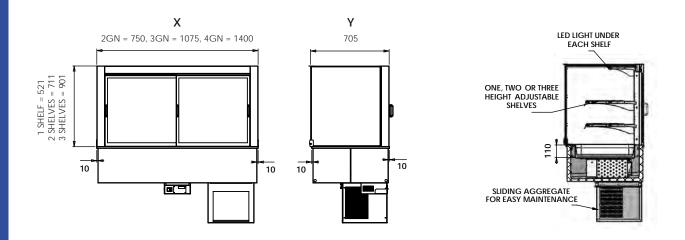


#### About

The showcase provides excellent conditions for food preservation and helps reduce quality loss. It ensures an optimal temperature to keep food fresh. Glass on all sides – designed for ideal visual presentation of products. The unit is intended for drop-in installation into a countertop, with the lower section adapted for GN (325x530 mm). Sliding doors on the service side. The front glass is secured against tipping by a stainless steel safety chain. Available with one, two, or three

height-adjustable shelves, with the option of a price tag rail. Additional features include LED lighting, an axial fan, and a fan speed controller. Suitable for use in restaurants, fast food outlets, hotels, canteens, hospitals, and other foodservice operations. Constructed from stainless steel, making it easy to clean and ensuring long-lasting durability. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing



This product is undergoing modifications to the aggregate and tub under the top plate, so please contact us for specific dimensions.

#### Illustrative pictures

1 shelf

2 shelves



3 shelves



Specification list									
		2GN			3GN			4GN	
Number of Shelves	1x	2x	Зx	1x	2x	Зx	1x	2x	Зx
Outside dimension:									
Width (x) [mm]		750			1075			1400	
Depth (y) [mm]					705				
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
Installation dimension:									
Width (x) [mm]		737		1062			1387		
Depth (y) [mm]				689					
Temperature					+3°C ~ +8°	С			
Cooling medium					R290				
Refr. capacity (evap. @ -10°C)		0,9kW		1kW			1,2kW		
Voltage				1, N,	PE ~ 230V,	50Hz			
Power input	0,67kW			0,67kW			1kW		
Current draw	4,7A			4,7A			5,6A		
Central cooled Power input / Current draw				~ 0,0	04kW / ~ 0	,75A	-		



#### Showcase DE - GN for tubs, 1 shelf

Showcase DE - GN for trays, with aggregate

Showcase DE for tubs - 2GN 1x shelves, wing doors Showcase DE for tubs - 3GN 1x shelves, sliding doors Showcase DE for tubs - 4GN 1x shelves, sliding doors

Model

Showcase	DE - GN	for trays
----------	---------	-----------

Order number	Price	Model	Order number	Price
V1-030114-0127		Showcase DE for tubs - 2GN 1x shelves , wing doors	V1-030114-0130	
V1-030114-0128		Showcase DE for tubs - 3GN 1x shelves , sliding doors	V1-030114-0131	
V1-030114-0129		Showcase DE for tubs - 4GN 1x shelves , sliding doors	V1-030114-0132	

#### Showcase DE- GN for tubs, 2 shelves

Showcase DE - GN for tubs, with aggregate

#### Showcase DE - GN for tubs

Model	Order number	Price	Model	Order number	Price
Showcase DE for tubs - 2GN 2x shelves, wing doors	V1-030114-0133		Showcase DE for tubs - 2GN 2x shelves , wing doors	V1-030114-0136	
Showcase DE for tubs - 3GN 2x shelves, sliding doors	V1-030114-0134		Showcase DE for tubs - 3GN 2x shelves , sliding doors	V1-030114-0137	
Showcase DE for tubs - 4GN 2x shelves, sliding doors	V1-030114-0135		Showcase DE for tubs - 4GN 2x shelves , sliding doors	V1-030114-0138	

#### Showcase DE- GN for tubs, 3 shelves

Showcase DE - GN for tubs, with aggregate

#### Showcase DE - GN for tubs

Model	Order number	Price	Mode
Showcase DE for tubs - 2GN 3x shelves, aggregatem, wing doors	V1-030114-0139		Showo 3x she
Showcase DE for tubs - 3GN 3x shelves, sliding doors	V1-030114-0140		Showe 3x she
Showcase DE for tubs - 4GN 3x shelves, sliding doors	V1-030114-0141		Showo 3x she

Model	Order number	Price
Showcase DE for tubs - 2GN 3x shelves , wing doors	V1-030114-0142	
Showcase DE for tubs - 3GN 3x shelves , sliding doors	V1-030114-0143	
Showcase DE for tubs - 4GN 3x shelves , sliding doors	V1-030114-0144	

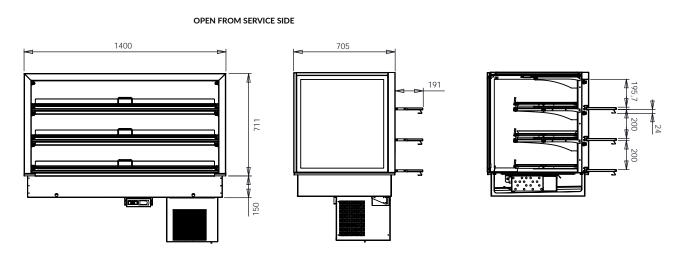
## COOLING TECHNIQUE - 030114 SHOWCASE FOR CAKES



#### About

This showcase is designed for storing and visually presenting cakes and other desserts. It is intended to be built into a tabletop. Thanks to a smart mechanism, the hinged doors open easily, allowing you to slide out the shelf with the products toward you, providing ample space for handling them. The front glass is equipped with a stainless steel safety chain to prevent tipping and can be removed for complete maintenance of the unit. Ideal for restaurants, cafés, hotels, hospitals, and other food service establishments. Made of stainless steel, ensuring easy cleaning and long-lasting durability. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing



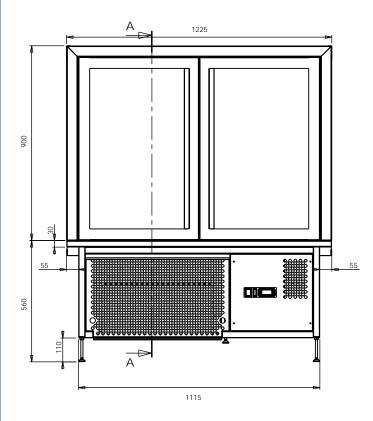
#### Specification list

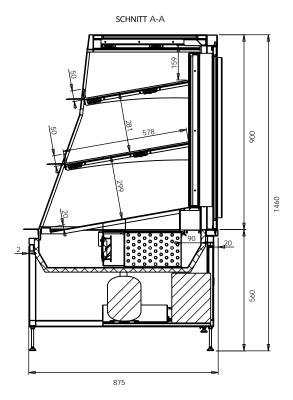
Outside dimension:	
Width (x) [mm]	1400
Depth (y) [mm]	705
Height (z) [mm] (above the top plate)	711
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (evap. @ -10°C)	1kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	1,2kW
Current draw	6A
Central cooled Power input / Current draw	~ 0,12kW / ~ 1A

Model	Order number	Price
Showcase for cakes, woth aggregate	V1-030114-0200	



#### Technical drawing





#### Specification list

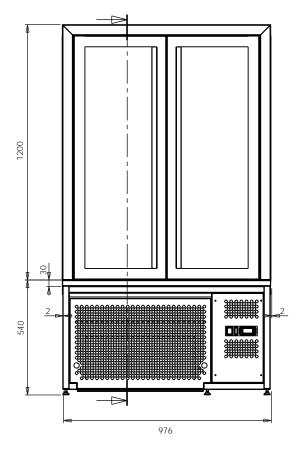
Outside dimension:	
Width (x) [mm]	1225
Depth (y) [mm]	875
Height (z) [mm]	1460
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (evap. @ -10°C)	1kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	1,2kW
Current draw	6A
Central cooled Power input / Current draw	~ 0,12kW / ~ 1A

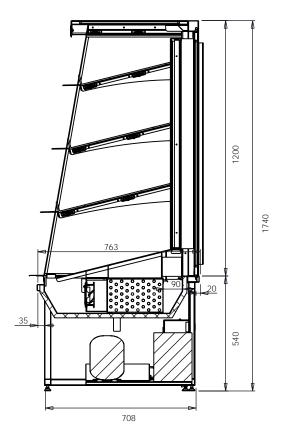
Model	Order number	Price
Showcase Edeka, RAL 9005	V1-030115-0003	

COOLING TECHNIQUE - 030115 SHOWCASE NETTO EDEKA



#### Technical drawing





#### Specification list

Outside dimension:	
Width (x) [mm]	976
Depth (y) [mm]	708
Height (z) [mm]	1740
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (evap. @ -10°C)	1kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	1,1kW
Current draw	5,8A
Central cooled Power input / Current draw	~ 0,12kW / ~ 1A

Model	Order number	Price
Showcase Netto Edeka, RAL 9005	V1-030115-0004	

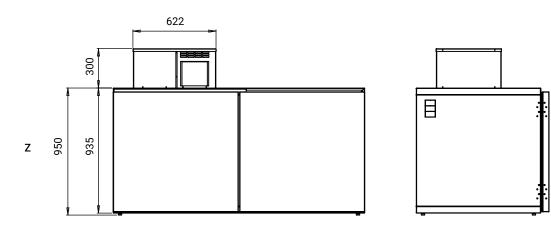
# COOLING TECHNIQUE - 030200

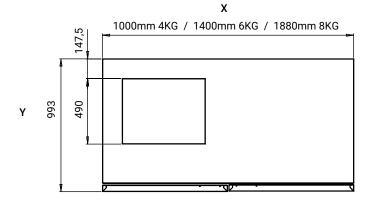


#### About

This type of cooling box is ideally designed for storing KEG barrels at cold and constant temperatures. They can be used to cool beer and soft drinks. Wing doors allow you easy access and handling of goods. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing









	4KEG	6KEG	8KEG
Outside dimension:			
Width (x) [mm]	1000	1400	1880
Depth (y) [mm]	993		
Height (z) [mm]	950 + 300		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (evap. @ -10°C)	0,35kW	0,35kW	0,42kW
Voltage	1, N, PE ~ 230V, 50Hz		
Power input	0,24kW	0,24kW	0,24kW
Current draw	1,6A	1,6A	1,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,25A		

#### With aggregate

Model	Order number	Price
Cooling box for kegs, 4KEG	V1-030200-0001	
Cooling box for kegs, 6KEG	V1-030200-0002	
Cooling box for kegs, 8KEG	V1-030200-0003	

#### Central cooled

Model	Order number	Price
Cooling box for kegs, 4KEG	V1-030200-0004	
Cooling box for kegs, 6KEG	V1-030200-0005	
Cooling box for kegs, 8KEG	V1-030200-0006	

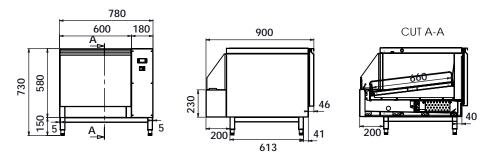


#### About

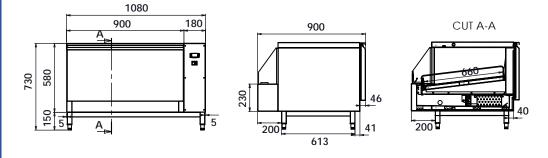
Cooling bottle box is designed for cooling beverages with bottle height of up to 225mm. Cooling box can be built-in or free standing. The glass front allows a clear view of the bottles. Thanks to the ribbed and sloping bottom of the tub, easy handling of beverages is possible. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing

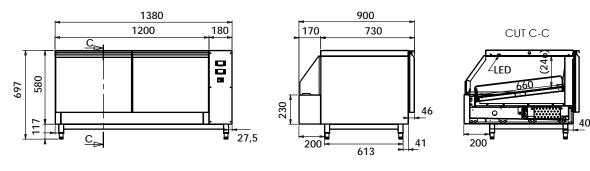
#### COOLING BOTTLE BOX 780 WITH CONTROL PANEL



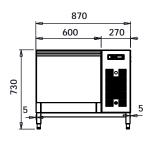
#### COOLING BOTTLE BOX 1080 WITH CONTROL PANEL

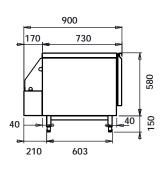


#### COOLING BOTTLE BOX 1380 WITH CONTROL PANEL



#### COOLING BOTTLE BOX 780 WITH AGGREGATE





AGGREGATE - 270MM CONTROL PANEL - 180MM

2025 © GASTRO PRODUCTION



### Illustrative pictures

780 1080 1380



## Specification list

	780	1080	1380		
Outside dimension:	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	1000	1000		
Width (x) [mm] Aggregate I Control panel	870   780	1170 I 1080	1470 I 1380		
Depth (y) [mm]	900				
Height (z) [mm]	730	730	697		
Temperature		+3°C ~ +8°C			
Cooling medium		R290			
Refr. capacity (evap. @ -10°C)	0,43kW	0,65kW	0,85kW		
Voltage	1, N, PE ~ 230V, 50Hz				
Power input	0,3kW	0,5kW	0,7kW		
Central cooled	0,43kW	0,65kW	0,85kW		

#### With aggregate

#### Central cooled

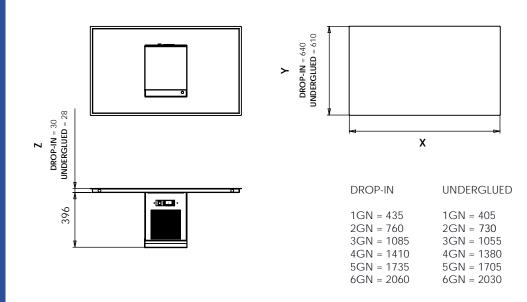
Model	Order number	Price	Model	Order number	Price
Cooling bottle box 780	V1-030202-0001		Cooling bottle box 780	V1-030202-0004	
Cooling bottle box 1080	V1-030202-0002		Cooling bottle box 1080	V1-030202-0005	
Cooling bottle box 1380	V1-030202-0003		Cooling bottle box 1380	V1-030202-0006	



#### About

Cooling plates keep food or beverage at a safe cold temperature (even for longer period) to make the dishes the most delicious at the time of serving. Suitable for almost every kitchen or canteens. Various dimension widths: for optimum usage of space. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing





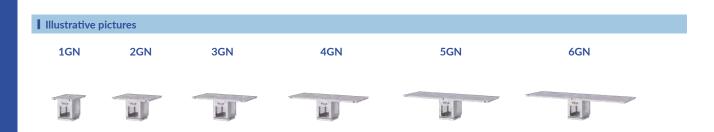
DROP-IN (LAMINATE TOP PLATE)





UNDERGLUED (STONE & S/S TOP PLATE)

UNDERGLUED-DEMOUNTABLE (STONE & S/S TOP PLATE)



03

	1GN	2GN	3GN
Outside dimension:			
Width (x) [mm] Drop-in I Underglued	435 I 405	760   730	1085   1055
Depth (y) [mm] Drop-in I Underglued		640   610	
Height (z) [mm] Drop-in I Underglued		28 +396   <b>30 +396</b>	
Installation dimension:			
Width (x) [mm] x Depth (y) [mm] Drop-in I Underglued	410 x 615	735 x 615	1060 x 615
Temperature		+3°C ~ +8°C	
Cooling medium		R600	
Refr. capacity (evap. @ -10°C)	0,14kW	0,17kW	0,28kW
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	0,18kW	0,19kW	0,2kW
Current draw	1,1A	1,3A	1,4A
Central cooled Power input / Current draw		~ 0,03kW / ~ 0,25A	

	4GN	5GN	6GN	
Outside dimension:				
Width (x) [mm] Drop-in I Underglued	1410   1380	1735 I 1705	2060   2030	
Depth (y) [mm] Drop-in I Underglued		640   610		
Height (z) [mm] Drop-in I Underglued		28 +396   <b>30 +396</b>		
Installation dimension:				
Width (x) [mm] x Depth (y) [mm] Drop-in I Underglued	1385 x 615	1710 x 615	2035 x 615	
Temperature		+3°C ~ +8°C		
Cooling medium		R290		
Refr. capacity (evap. @ -10°C)	0,35kW	0,35kW	0,42kW	
Voltage		1, N, PE ~ 230V, 50Hz		
Power input	0,22kW	0,24kW	0,24kW	
Current draw	1,4A 1,6A		1,6A	
Central cooled Power input / Current draw	~ 0,03kW / ~ 0,25A			



Model	Order number	Price	Model	Order number	Price
Cooling plate underglued 1GN	V1-030300-0001		Cooling plate underglued 1GN	V1-030300-0007	
Cooling plate underglued 2GN	V1-030300-0002		Cooling plate underglued 2GN	V1-030300-0008	
Cooling plate underglued 3GN	V1-030300-0003		Cooling plate underglued 3GN	V1-030300-0009	
Cooling plate underglued 4GN	V1-030300-0004		Cooling plate underglued 4GN	V1-030300-0010	
Cooling plate underglued 5GN	V1-030300-0005		Cooling plate underglued 5GN	V1-030300-0011	
Cooling plate underglued 6GN	V1-030300-0006		Cooling plate underglued 6GN	V1-030300-0012	
Cooling plate drop-in 1GN	V1-030300-0013		Cooling plate drop-in 1GN	V1-030300-0019	
Cooling plate drop-in 2GN	V1-030300-0014		Cooling plate drop-in 2GN	V1-030300-0020	
Cooling plate drop-in 3GN	V1-030300-0015		Cooling plate drop-in 3GN	V1-030300-0021	
Cooling plate drop-in 4GN	V1-030300-0016		Cooling plate drop-in 4GN	V1-030300-0022	
Cooling plate drop-in 5GN	V1-030300-0017		Cooling plate drop-in 5GN	V1-030300-0023	
Cooling plate drop-in 6GN	V1-030300-0018		Cooling plate drop-in 6GN	V1-030300-0024	
Cooling plate underglued- demountable , 1GN	V1-030300-0025		Cooling plate underglued- demountable 1GN	V1-030300-0031	
Cooling plate underglued- demountable , 2GN	V1-030300-0026		Cooling plate underglued- demountable 2GN	V1-030300-0032	
Cooling plate underglued- demountable , 3GN	V1-030300-0027		Cooling plate underglued- demountable 3GN	V1-030300-0033	
Cooling plate underglued- demountable , 4GN	V1-030300-0028		Cooling plate underglued- demountable 4GN	V1-030300-0034	
Cooling plate underglued- demountable , 5GN	V1-030300-0029		Cooling plate underglued- demountable 5GN	V1-030300-0035	
Cooling plate underglued- demountable , 6GN	V1-030300-0030		Cooling plate underglued- demountable 6GN	V1-030300-0036	

Central cooled

# With aggregate



#### About

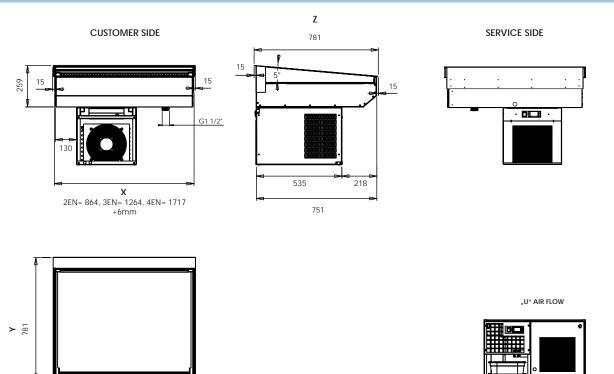
Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. Suitable for slicing a cake and then easy to pick up. It is suitable for restaurants, fast food, hospitals, canteens and many others.

The tub contains a digital defrosting and digital temperature control. The plate can be folded upwards with evaporator - 37° and locked in the top position.

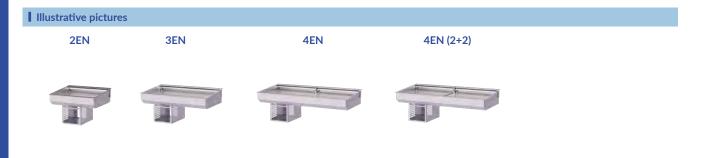
The evaporator is located directly under the plate. Two positions of the plate - straight and inclined (tilts towards the customer (5°). This function is also suitable for better maintenance and service.

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing



**X** 2EN= 894, 3EN= 1294, 4EN= 1747



13

	2EN	3EN	4EN
Outside dimension:			
Width (x) [mm]	894	1294	1747
Depth (y) [mm]		781	
Height (z) [mm]		259 + 360	
Installation dimension:			
Width (x) [mm]	870	1270	1723
Depth (y) [mm]		757	
Temperature		+3°C ~ +8°C	
Cooling medium		R290	
Refr. capacity (evap. @ -10°C)	0,55kW	0,64kW	0,9kW
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	0,42kW	0,6kW	0,67kW
Current draw	2,8A	ЗА	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		

#### With aggregate

Model	Order number	Price
Inclined 5° - 2EN	V3-030400-0197	
Inclined 5° - 3EN	V3-030400-0198	
Inclined 5° - 4EN	V3-030400-0168	
Inclined 5° - 4EN (2+2)	V3-030400-0167	

#### Central cooled

Model	Order number	Price
Inclined 5° - 2EN	V3-030400-0231	
Inclined 5° - 3EN	V3-030400-0232	
Inclined 5° - 4EN	V3-030400-0234	
Inclined 5° - 4EN (2+2)	V3-030400-0233	

If you want a larger size of the over ventilated cooling tub beyond these dimensions listed in the table, let us know.

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. **Tub type - Non-foamed.** 



#### About

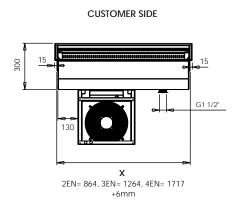
Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. Suitable for slicing a cake and then easy to pick up. It is suitable for restaurants, fast food, hospitals, canteens and many others.

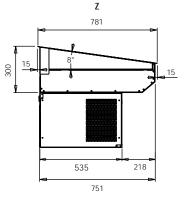
The tub contains a digital defrosting and digital temperature control. The plate can be folded upwards with evaporator -  $37^{\circ}$  and locked in the top position.

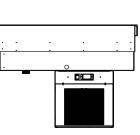
The evaporator is located directly under the plate. Two positions of the plate - straight and inclined (tilts towards the customer (8°).

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing

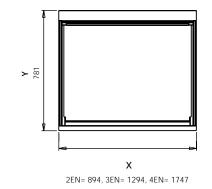


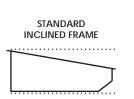




SERVICE SIDE

"U" AIR FLOW











	2EN	3EN	4EN	
Outside dimension:				
Width (x) [mm]	894	1294	1747	
Depth (y) [mm]		781		
Height (z) [mm]		300 + 360		
Installation dimension:				
Width (x) [mm]	870	1270	1723	
Depth (y) [mm]	757			
Temperature		+3°C ~ +8°C		
Cooling medium		R290		
Refr. capacity (evap. @ -10°C)	0,55kW	0,64kW	0,9kW	
Voltage		1, N, PE ~ 230V, 50Hz		
Power input	0,42kW	0,6kW	0,67kW	
Current draw	2,8A	ЗА	4,7A	
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A			

#### With aggregate

Central cooled

Model	Order number	Price	Model	Order number	Price
Inclined 8° - 2EN	V3-030400-0235		Inclined 8° - 2EN	V3-030400-0241	
Inclined 8° - 3EN	V3-030400-0236		Inclined 8° - 3EN	V3-030400-0242	
Inclined 8° - 4EN	V3-030400-0166		Inclined 8° - 4EN	V3-030400-0244	
Inclined 8° - 4EN (2+2)	V3-030400-0165		Inclined 8° - 4EN (2+2)	V3-030400-0243	

#### STRAIGHT-INCLINED FRAME

Dimensions: Width (x) [mm]: Depth (y) x Height (z) [mm]:

2EN=932, 3EN=1332, 4EN=1732 815 x 282 +361 Installation dimensions: Width (x) x Depth (y) [mm]: 2EN=901x781, 3EN=1301x781, 4EN=1701x781

#### With aggregate

Central cooled

Model	Order number	Price	Model	Order number	Price
Staight-Inclined frame 8° - 2EN	V2-030400-0089		Staight-Inclined frame 8° - 2EN	V2-030400-0096	
Staight-Inclined frame 8° - 3EN	V2-030400-0090		Staight-Inclined frame 8° - 3EN	V2-030400-0097	
Staight-Inclined frame 8° - 4EN (2+2)	V2-030400-0091		Staight-Inclined frame 8° - 4EN (2+2)	V2-030400-0098	

If you want a larger size of the over ventilated cooling tub beyond these dimensions listed in the table, let us know.

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. **Tub type - Non-foamed.** 

#### About

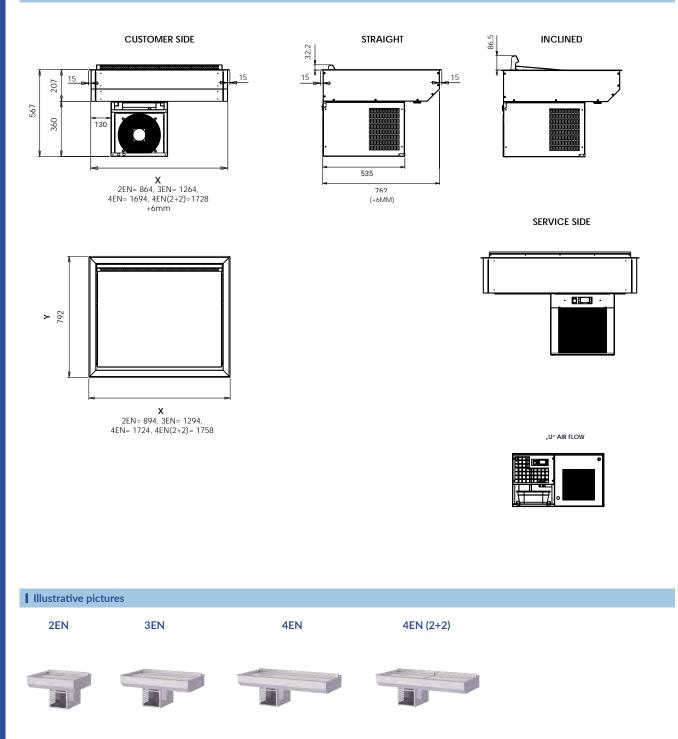
Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. Suitable for slicing a cake and then easy to pick up. It is suitable for restaurants, fast food, hospitals, canteens and many others.

The tub contains a digital defrosting and digital temperature control.

The plate can be folded upwards with evaporator - 38° and locked in the top position. The evaporator is located directly under the plate.

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### I Technical drawing





	2EN	3EN	4EN / 4EN (2+2)			
Outside dimension:						
Width (x) [mm]	894	1294	1724 / 1758			
Depth (y) [mm]		792				
Height (z) [mm]		207 + 360				
Installation dimension:						
Width (x) [mm]	870	1270	1700 / 1728			
Depth (y) [mm]		768				
Temperature		+3°C ~ +8°C				
Cooling medium		R290				
Refr. capacity (evap. @ -10°C)	0,48kW	0,64kW	0,85kW			
Voltage		1, N, PE ~ 230V, 50Hz				
Power input	0,42kW	0,6kW	0,67kW			
Current draw	2,8A	ЗА	4,7A			
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A					

### With aggregate

#### Central cooled

Model	Order number	Price	
Straight/Inclined 5° - 2EN	V3-030400-0229		5
Straight/Inclined 5° - 3EN	V3-030400-0250		5
Straight/Inclined 5° - 4EN	V3-030400-0230		9
Straight/Inclined 5° - 4EN (2+2)	V3-030400-0252		9

Model	Order number	Price
Straight/Inclined 5° - 2EN	V3-030400-0253	
Straight/Inclined 5° - 3EN	V3-030400-0254	
Straight/Inclined 5° - 4EN	V3-030400-0255	
Straight/Inclined 5° - 4EN (2+2)	V3-030400-0256	

If you want a larger size of the over ventilated cooling tub beyond these dimensions listed in the table, let us know.

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. **Tub type - Non-foamed.** 

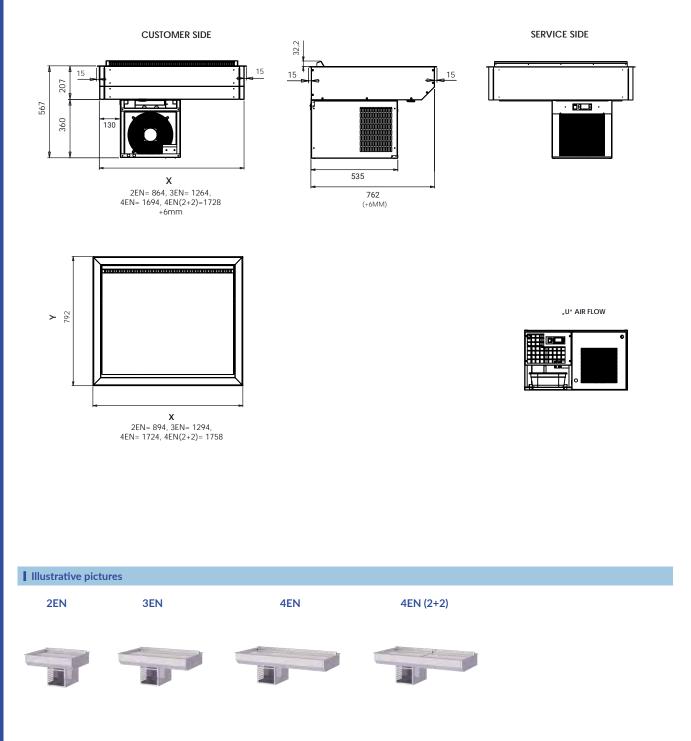


#### About

Snack-Genie is used for the circulating of cooled air to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. To clean the tub bottom, the plate (with evaporator) can be folded upwards and locked in the top position. Suitable for slicing a cake and then easy to pick up. It is suitable for restaurants, fast food, hospitals, canteens and many others. The tub contains a digital defrosting and digital temperature control. Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

The plate can be folded upwards with evaporator - 38° and locked in the top position.

#### Technical drawing





	2EN	3EN	4EN / 4EN (2+2)
Outside dimension:			
Width (x) [mm]	894	1294	1724 / 1758
Depth (y) [mm]		792	
Height (z) [mm]		207 + 360	
Installation dimension:			
Width (x) [mm]	870	1270	1700 / 1728
Depth (y) [mm]		768	
Temperature		+3°C ~ +8°C	
Cooling medium		R290	
Refr. capacity (evap. @ -10°C)	0,48kW	0,64kW	0,85kW
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	0,42kW	0,6kW	0,67kW
Current draw	2,8A	ЗА	4,7A
Central cooled Power input / Current draw		~ 0,04kW / ~ 0,75A	

#### With aggregate

Central cooled

Model	Order number	Price	Model	Order number	Price
Snack-Genie 2EN	V3-030400-0103		Snack-Genie 2EN	V3-030400-0110	
Snack-Genie 3EN	V3-030400-0104		Snack-Genie 3EN	V3-030400-0111	
Snack-Genie 4EN	V3-030400-0105		Snack-Genie 4EN	V3-030400-0112	
Snack-Genie 4EN (2+2)	V4-030400-0169		Snack-Genie 4EN (2+2)	V4-030400-0170	

If you want a larger size of the over ventilated cooling tub beyond these dimensions listed in the table, let us know.

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. **Tub type - Non-foamed.** 



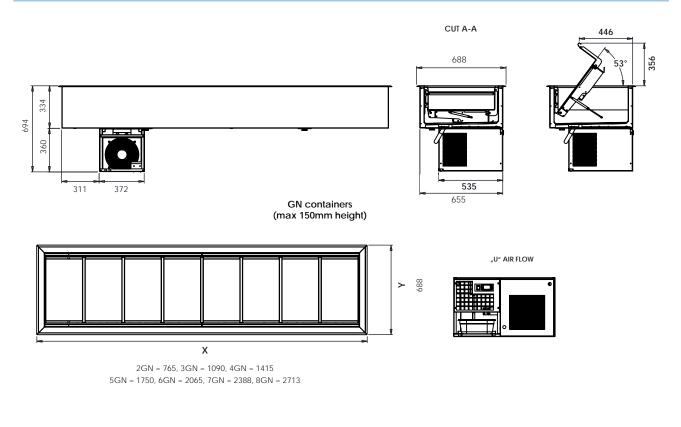
#### About

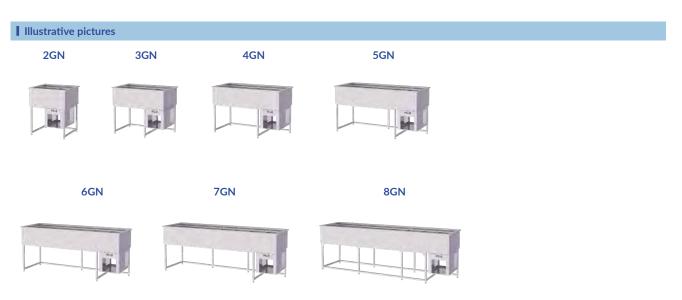
Gastrosnack is used for cooling in GN containers such as sliced cakes, snacks, salad bowls or drinks. The circulation of cooled air keeps the goods at the ideal temperature and freshness. To clean the tub bottom, the plate (with evaporator) can be folded upwards and locked in the top position - 53°.

It is suitable for canteens, canteens, buffets, restaurants, hotels, hospitals and many others. The tub contains a digital defrosting and digital temperature control. The tub is available in several size variants that can satisfy the customer's wishes.

Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing





	2GN	3GN	4GN	5GN
Outside dimension:				
Width (x) [mm]	765	1090	1415	1750
Depth (y) [mm]		68	38	
Height (z) [mm]		334	+ 360	
Installation dimension:				
Width (x) [mm]	738	1063	1388	1713
Depth (y) [mm]		66	51	
Temperature		+3°C ~	~ +8°C	
Cooling medium		R2	90	
Refr. capacity (evap. @ -10°C)	0,48kW	0,64kW	0,85kW	1kW
Voltage		1, N, PE	~ 230V, 50Hz	
Power input	0,42kW	0,6kW	0,67kW	0,67kW
Current draw	2,8A	ЗA	4,7A	4,7A
Central cooled Power input / Current draw		~ 0,04kW	/~0,75A	

	6GN	7GN	8GN
Outside dimension:			
Width (x) [mm]	2065	2388	2713
Depth (y) [mm]		688	
Height (z) [mm]		334 + 360	
Installation dimension:			
Width (x) [mm]	2038	2361	2686
Depth (y) [mm]		661	
Temperature		+3°C ~ +8°C	
Cooling medium		R290	
Refr. capacity (evap. @ -10°C)	1,2kW	1,4kW	1,6kW
Voltage		1, N, PE ~ 230V, 50Hz	
Power input	0,9kW	1,2kW	1,3kW
Current draw	4,7A	5,8A	6A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		

#### With aggregate

# Central cooled

Model	Order number	Price	Model	Order number	Price
Gastrosnack 2GN	V1-030400-0151		Gastrosnack 2GN	V1-030400-0158	
Gastrosnack 3GN	V1-030400-0152		Gastrosnack 3GN	V1-030400-0159	
Gastrosnack 4GN	V1-030400-0153		Gastrosnack 4GN	V1-030400-0160	
Gastrosnack 5GN	V1-030400-0154		Gastrosnack 5GN	V1-030400-0161	
Gastrosnack 6GN	V1-030400-0155		Gastrosnack 6GN	V1-030400-0162	
Gastrosnack 7GN	V1-030400-0156		Gastrosnack 7GN	V1-030400-0163	
Gastrosnack 8GN	V1-030400-0157		Gastrosnack 8GN	V1-030400-0164	

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.



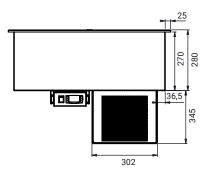
#### About

Cooling tub with various dimension widths: for optimum usage of space. Suitable for kitchen, canteens, restaurants or hospital. The primary use is to hold food that requires low temperature. Tub is used for the preparation, preservation and delivery of refrigerated food or beverages. Suitable for gastro containers.

#### Made from stainless steel material, so it is easy to clean and guarantees a logn term service life.

#### Technical drawing

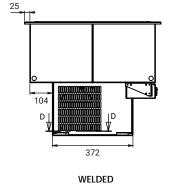
Y (CUT OUT)



DROP-IN

1GN = 425, 2GN = 750, 3GN = 1075, 4GN = 1400, 5GN = 1725, 6GN = 2050

X (CUT OUT)





SECTION D-D

1GN = 375 x 580, 2GN = 700 x 580, 3GN = 1025 x 580 4GN = 1350 x 580, 5GN = 1675 x 580, 6GN = 2000 x 580



OUR PRODUCTION



PREMANUFACTURED



× 630

	1GN	2GN	3GN	
Outside dimension:				
Width (x) [mm]	425	750	1075	
Depth (y) [mm]		630		
Height (z) [mm]		625		
Installation dimension:				
Width (x) [mm]	395	720	1045	
Depth (y) [mm]		595		
Temperature		+3°C ~ +8°C		
Cooling medium		R600		
Refr. capacity (evap. @ -10°C)	0,14kW	0,17kW	0,28kW	
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,18kW	0,19kW	0,2kW	
Current draw	1,1A	1,3A	1,4A	
Central cooled Power input / Current draw		~ 0,03kW / ~ 0,25A		

	4GN	5GN	6GN	
Outside dimension:				
Width (x) [mm]	1400	1725	2050	
Depth (y) [mm]		630		
Height (z) [mm]		625		
Installation dimension:				
Width (x) [mm]	1370	1695	2020	
Depth (y) [mm]	595			
Temperature		+3°C ~ +8°C		
Cooling medium		R290		
Refr. capacity (evap. @ -10°C)	0,35kW	0,35kW	0,42kW	
Voltage		1, N, PE ~ 230V, 50Hz		
Power input	0,22kW	0,24kW	0,24kW	
Current draw	1,4A	1,6A	1,6A	
Central cooled Power input / Current draw		~ 0,03kW / ~ 0,25A		



# Our production

#### With aggregate

Model	Order number	Price
Our production		
1GN - static, welded	V1-030500-0029	
2GN - static, welded	V1-030500-0030	
3GN - static, welded	V1-030500-0031	
4GN - static, welded	V1-030500-0032	
5GN - static, welded	V1-030500-0033	
6GN - static, welded	V1-030500-0034	
1GN - static, drop-in	V1-030500-0001	
2GN - static, drop-in	V1-030500-0002	
3GN - static, drop-in	V1-030500-0003	
4GN - static, drop-in	V1-030500-0004	
5GN - static, drop-in	V1-030500-0005	
6GN - static, drop-in	V1-030500-0006	

#### Central cooled

Model	Order number	Price
Our production		
1GN - static, welded	V1-030500-0035	
2GN - static, welded	V1-030500-0036	
3GN - static, welded	V1-030500-0037	
4GN - static, welded	V1-030500-0038	
5GN - static, welded	V1-030500-0039	
6GN - static, welded	V1-030500-0040	
1GN - static, drop-in	V1-030500-0007	
2GN - static, drop-in	V1-030500-0008	
3GN - static, drop-in	V1-030500-0009	
4GN - static, drop-in	V1-030500-0010	
5GN - static, drop-in	V1-030500-0011	
6GN - static, drop-in	V1-030500-0012	

#### Premanufactured

#### With aggregate

Model	Order number	Price	Model	Order number
Premanufactured tub			Premanufactured tub	
1GN pressed - static, welded	V1-030500-0013		1GN pressed - static, welded	V1-030500-0017
2GN pressed - static, welded	V1-030500-0014		2GN pressed - static, welded	V1-030500-0018
3GN pressed - static, welded	V1-030500-0015		3GN pressed - static, welded	V1-030500-0019
4GN pressed - static, welded	V1-030500-0016		4GN pressed - static, welded	V1-030500-0020
1GN pressed - static, drop-in	V1-030500-0021		1GN pressed - static, drop-in	V1-030500-0025
2GN pressed - static, drop-in	V1-030500-0022		2GN pressed - static, drop-in	V1-030500-0026
3GN pressed - static, drop-in	V1-030500-0023		3GN pressed - static, drop-in	V1-030500-0027
4GN pressed - static, drop-in	V1-030500-0024		4GN pressed - static, drop-in	V1-030500-0028

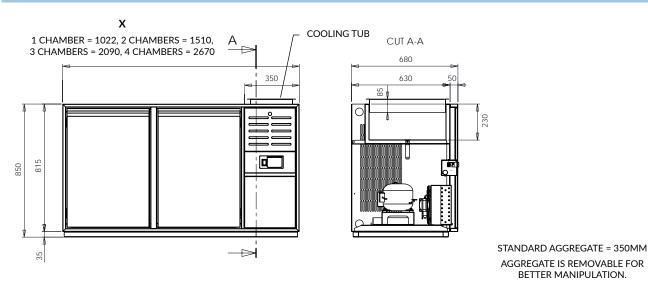
Central cooled

# COOLING TECHNIQUE - 030601 BEVERAGE COOLING TABLE

#### About

The primary use is for the storage of beverages. Cooling tables are available with different numbers of chambers for optimal use of space. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

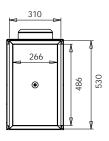
#### Technical drawing



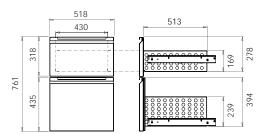
WITH CONTROL PANEL = 180MM

#### Types of drawers and doors:

COOLING TUB



SKUFFER 5/12 + 7/12



Drawers 1/2+1/2 Drawers 1/3+1/3+1/3 Drawers 1/3+2/3 Drawers 5/12+7/12 Drawers 7/12+5/12 Standard door Glass doors

maximum bottle height:
1/2 = 295mm

1/3 = 167mm

5/12 = 237mm

7/12 = 354mm

2/3 = 423mm

Illustrative pictures

1 chamber

2 chambers





4 chambers



	1 chamber	2 chambers	3 chambers	4 chambers	
Outside dimension Width (x) [mm] With standard aggregate (350mm)	1022	1510	2090	2670	
Outside dimension Width (x) [mm] Without aggragate	672	1160	1740	2320	
Outside dimension Width (x) [mm] With Control panel (180mm)	852	1340L	1920	2500	
Outside dimension Depth (y) x Height (z) [mm]	680 x 815				
Insulation	45mm				
SPL (distance 1m)		35 - 50	) dB(A)		
Temperature		+3°C ~	~ +8°C		
Cooling medium	R600		R290		
Refr. capacity (evap. @ -10°C)	0,17kW	0,35kW	0,42kW	0,42kW	
Voltage		1, N, PE ~ 2	230V / 50Hz		
Power input	0,42kW	0,57kW	0,63kW	0,63kW	
Current draw	2,4A	3,1A	3,3A	3,3A	
Central cooled Power input / Current draw	~ 0,07kW / ~ 0,5A				

#### With aggregate

Model	Order number	Price
1 chamber with door, right aggregate	V2-030601-0100	
1 chamber with door, left aggregate	V2-030601-0101	
2 chambers with doors, right aggregate	V2-030601-0104	
2 chambers with doors, left aggregate	V2-030601-0105	
3 chambers with doors, right aggregate	V2-030601-0108	
3 chambers with doors, left aggregate	V2-030601-0109	
4 chambers with doors, right aggregate	V2-030601-0112	
4 chambers with doors, left aggregate	V2-030601-0113	

#### Central cooled

Model	Order number	Price
1 chamber with door, right control panel	V2-030601-0102	
1 chamber with door, left control panel	V2-030601-0103	
2 chambers with doors, right control panel	V2-030601-0106	
2 chambers with doors, left control panel	V2-030601-0107	
3 chambers with doors, right control panel	V2-030601-0110	
3 chambers with doors, left control panel	V2-030601-0111	
4 chambers with doors, right control panel	V2-030601-0114	
4 chambers with doors, left control panel	V2-030601-0115	

Accesories	Order number	Price
Drawers 1/2 + 1/2	V2-030601-0116	
Drawers 1/3 + 2/3	V2-030601-0117	
Drawers 1/3 + 1/3 + 1/3	V2-030601-0118	
Drawers 5/12 + 7/12	V2-030601-0119	
Drawers 7/12 + 5/12	V2-030601-0120	
Standard door	V2-030601-0121	
Glass door	V2-030601-0122	

\* For the specific configuration of your Cooling table, write to us.

\*\* Possibility to convert this beverage cooling table into a table suitable for KEG barrels. For more information, write to us.

\*\*\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

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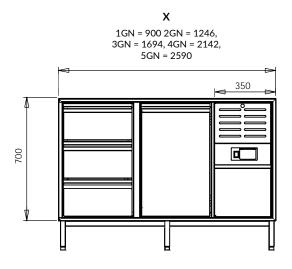
# COOLING TECHNIQUE - 030602 **COOLING TABLE GN**

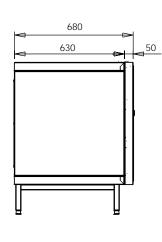


#### About

GN refrigerated tables are primarily for gastronorms. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers. Made of stainless steel, so it is easy to clean and guarantees long life.

#### Technical drawing & Illustrative pictures



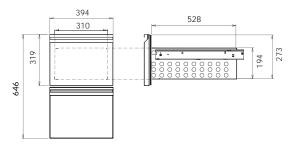


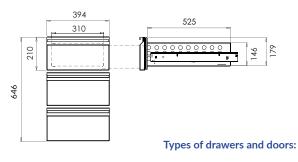
STANDARD AGGREGATE = 350MM AGGREGATE IS REMOVABLE FOR BETTER MANIPULATION.

WITH CONTROL PANEL = 180MM

THE LEGS DEPEND ON YOUR CHOICE AND THE OVERALL PLACEMENT OF THE TABLE.







GN DRAWER 1/3

Drawers 1/2+1/2 Drawers 1/3+1/3+1/3 Standard door **Glass doors** 

# Illustrative pictures 2GN 3GN 4GN 5GN 1GN

	1GN	2GN	3GN	4GN	5GN
Outside dimension Width (x) [mm] With standard aggregate (350mm)	900	1246	1694	2142	2590
Outside dimension Width (x) [mm] Without aggragate	550	896	1344	1792	2240
Outside dimension Width (x) [mm] With Control panel (180mm)	730	1076	1524	1972	2420
Outside dimension Depth (y) x Height (z) [mm]	680 x 700				
Insulation	45mm				
SPL (distance 1m)	35 - 50 dB(A)				
Temperature			+3°C ~ +8°C		
Cooling medium	R600		R2	90	
Refr. capacity (evap. @ -10°C)	0,17kW	0,35kW	0,42kW	0,42kW	0,48kW
Voltage	1, N, PE ~ 230V / 50Hz				
Power input	0,42kW	0,57kW	0,63kW	0,63kW	0,64kW
Current draw	2,4A	3,1A	3,3A	3,3A	3,3A
Central cooled Power input / Current draw	~ 0,07kW / ~ 0,5A				

Central cooled

#### With aggregate

Model	Order number	Price
1 chamber with door, right aggregate	V2-030602-0100	
1 chamber with door, left aggregate	V2-030602-0101	
2 chambers with doors, right aggregate	V2-030602-0104	
2 chambers with doors, left aggregate	V2-030602-0105	
3 chambers with doors, right aggregate	V2-030602-0108	
3 chambers with doors, left aggregate	V2-030602-0109	
4 chambers with doors, right aggregate	V2-030602-0112	
4 chambers with doors, left aggregate	V2-030602-0113	
5 chambers with doors, right aggregate	V2-030602-0116	
5 chambers with doors, left aggregate	V2-030602-0117	

Model	Order number	Price
1 chamber with door, right control panel	V2-030602-0102	
1 chamber with door, left control panel	V2-030602-0103	
2 chambers with doors, right control panel	V2-030602-0106	
2 chambers with doors, left control panel	V2-030602-0107	
3 chambers with doors, right control panel	V2-030602-0110	
3 chambers with doors, left control panel	V2-030602-0111	
4 chambers with doors, right control panel	V2-030602-0114	
4 chambers with doors, left control panel	V2-030602-0115	
5 chambers with doors, right control panel	V2-030602-0118	
5 chambers with doors, left control panel	V2-030602-0119	

* For the specific configuration of your
Cooling table and legs, write to us.

\*\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

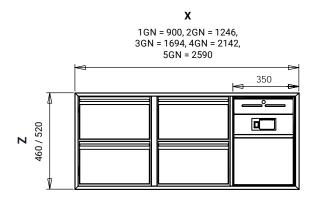
Accesories	Order number	Price
Drawers 1/2 + 1/2	V2-030602-0120	
Drawers 1/3 + 1/3 + 1/3	V2-030602-0121	
Standard door	V2-030602-0122	
Glass door	V2-030602-0123	



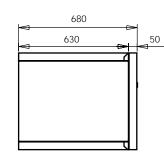
#### About

Refrigerated tables are primarily for gastronorms. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers. This lowered cooling table allows better use of space - height is 460mm or 520mm. Made of stainless steel, so it is easy to clean and guarantees long life.

#### Technical drawing & Illustrative pictures



THE LEGS DEPEND ON YOUR CHOICE AND THE OVERALL PLACEMENT OF THE TABLE.



STANDARD AGGREGATE = 350MM AGGREGATE IS REMOVABLE FOR BETTER MANIPULATION.

WITH CONTROL PANEL = 180MM

Types of drawers and doors:

Drawers 100+150 for H=460 Drawer 200 for 460 for H=520 Drawers 150+150 for H=520 Standard door

#### Specification list

	1GN	2GN	3GN	4GN	5GN
Outside dimension Width (x) [mm] With aggregate (350mm)	900	1246	1694	2142	2590
Outside dimension Width (x) [mm] Without aggragate	550	896	1344	1792	2240
Outside dimension Width (x) [mm] With Control panel (180mm)	730	1076	1524	1972	2420
Outside dimension Depth (y) x Height (z) [mm]	680 x 460/520				
Insulation	45mm				
SPL (distance 1m)	35 - 50 dB(A)				
Temperature			+3°C ~ +8°C		
Cooling medium	R600		R2	90	
Refr. capacity (evap. @ -10°C)	0,13kW	0,17kW	0,28kW	0,35kW	0,42kW
Voltage	1, N, PE ~ 230V / 50Hz				
Power input	0,1kW	0,15kW	0,22kW	0,24kW	0,28kW
Central cooled Power input / Current draw	~ 0,07kW / ~ 0,5A				



#### heigt = 460mm, With aggregate

Model	Order number	Price
1 chamber with door, right aggregate	V2-030603-0001	
1 chamber with door, left aggregate	V2-030603-0002	
2 chambers with doors, right aggregate	V2-030603-0005	
2 chambers with doors, left aggregate	V2-030603-0006	
3 chambers with doors, right aggregate	V2-030603-0009	
3 chambers with doors, left aggregate	V2-030603-0010	
4 chambers with doors, right aggregate	V2-030603-0013	
4 chambers with doors, left aggregate	V2-030603-0014	
5 chambers with doors, right aggregate	V2-030603-0017	
5 chambers with doors, left aggregate	V2-030603-0018	

#### heigt = 460mm, Central cooled

Model	Order number	Price
1 chamber with door, right control panel	V2-030603-0003	
1 chamber with door, left control panel	V2-030603-0004	
2 chambers with doors, right control panel	V2-030603-0007	
2 chambers with doors, left control panel	V2-030603-0008	
3 chambers with doors, right control panel	V2-030603-0011	
3 chambers with doors, left control panel	V2-030603-0012	
4 chambers with doors, right control panel	V2-030603-0015	
4 chambers with doors, left control panel	V2-030603-0016	
5 chambers with doors, right control panel	V2-030603-0019	
5 chambers with doors, left control panel	V2-030603-0020	

# heigt = 520mm, With aggregate

Model	Order number	Price
1 chamber with door, right aggregate	V2-030603-0021	
1 chamber with door, left aggregate	V2-030603-0022	
2 chambers with doors, right aggregate	V2-030603-0025	
2 chambers with doors, left aggregate	V2-030603-0026	
3 chambers with doors, right aggregate	V2-030603-0029	
3 chambers with doors, left aggregate	V2-030603-0030	
4 chambers with doors, right aggregate	V2-030603-0033	
4 chambers with doors, left aggregate	V2-030603-0034	
5 chambers with doors, right aggregate	V2-030603-0037	
5 chambers with doors, left aggregate	V2-030603-0038	

# heigt = 520mm, Central cooled

Model	Order number	Price
1 chamber with door, right control panel	V2-030603-0023	
1 chamber with door, left control panel	V2-030603-0024	
2 chambers with doors, right control panel	V2-030603-0027	
2 chambers with doors, left control panel	V2-030603-0028	
3 chambers with doors, right control panel	V2-030603-0031	
3 chambers with doors, left control panel	V2-030603-0032	
4 chambers with doors, right control panel	V2-030603-0035	
4 chambers with doors, left control panel	V2-030603-0036	
5 chambers with doors, right control panel	V2-030603-0039	
5 chambers with doors, left control panel	V2-030603-0040	

Accesories	Order number	Price
Drawers 100 + 150 for 460 height	V2-030603-0041	
Drawer 200 for 460 height	V2-030603-0042	
Standard door for 460 height	V2-030603-0043	
Drawers 150 + 150 for 520 height	V2-030603-0044	
Drawer 200 for 520 height	V2-030603-0045	
Standard door for 520 height	V2-030603-0046	

#### \* For the specific configuration of your Cooling table, write to us.

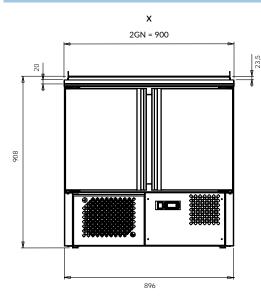
\*\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

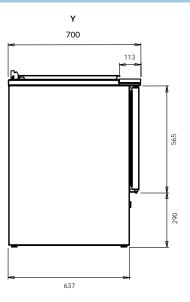


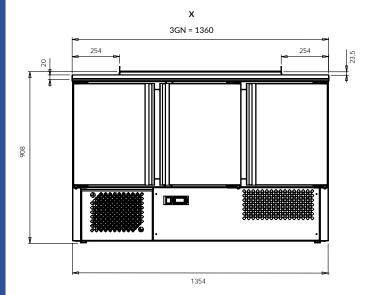
#### About

Saladette with drawers and tubs. There is a polypropylene cutting board in the front part of the product and a stainless steel hinged lid in the back part, where you can place GN 1/1 gastro containers. It contains four adjustable feet and a digital thermostat. Saladette has valve cooling inside and has automatic defrosting. It is suitable for restaurants, fast food, hotels, hospitals, or canteens. Made of stainless steel, so it is easy to clean and guarantees long life.

#### Technical drawing







#### Illustrative pictures

2GN

3GN







	2GN	3GN	
Outside dimension:			
Width (x) [mm]	900	1360	
Depth (y) [mm]	700		
Height (z) [mm]	908		
Temperature	+3°C ~ +8°C		
Cooling medium	R600 R290		
Refr. capacity (evap. @ -10°C)	0,35kW 0,42kW		
Voltage	1, N, PE ~ 230V, 50Hz		
Power input	0,22kW 0,6kW		
Current draw	1,4A 2,4A		

### With aggregate

Model	Order number	Price
Saladette 2GN, drawers	V1-030607-0001	
Saladette 3GN, drawers	V1-030607-0002	
Saladette 2GN, doors	V1-030607-0005	
Saladette 3GN, doors	V1-030607-0006	

\* Saladette does not include top plate. It must be ordered separately.

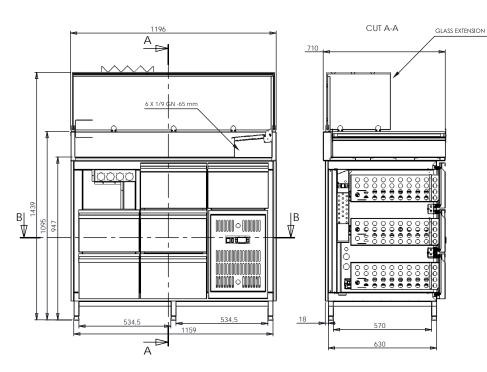
\*\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

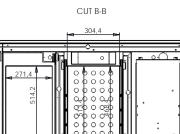


#### About

This type of cooling counter has a glass extension and a cooling tub for small GN containers. The three middle drawers are cooled and the rest are neutral. There is a cutout in the top plate for your heating device. It is suitable for restaurants, fast food, hotels, hospitals, or canteens. Made of stainless steel, so it is easy to clean and guarantees long life.

#### Technical drawing





#### Illustrative pictures





Outside dimension:	
Width (x) [mm]	1196
Depth (y) [mm]	710
Height (z) [mm]	1439
Temperature	+3°C ~ +8°C
Cooling medium	R290
Refr. capacity (evap. @ -10°C)	0,42kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	0,7kW
Current draw	1,3A

#### With aggregate

Model	Order number	Price
Cooling sausage counter, drawers, 3 sides stainless steel	V1-030608-0001	
Cooling sausage counter, drawers, 3 sides galvanized	V1-030608-0002	

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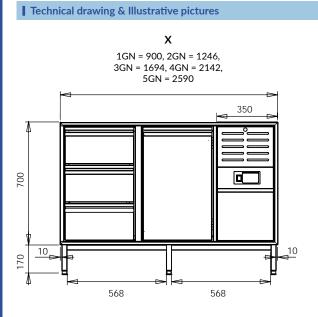
Model	Order number	Price
Cooling sausage counter, drawers, 3 sides stainless steel	V1-030608-0003	
Cooling sausage counter, drawers, 3 sides galvanized	V1-030608-0004	

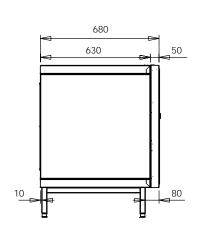


#### About

Freezer tables are available with different numbers of chambers for optimal use of space. Use for storage of frozen goods. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers.

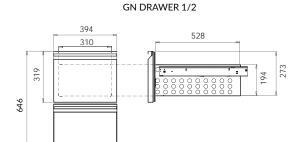
Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.



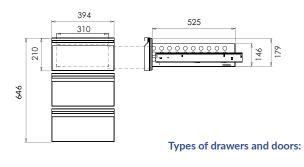


STANDARD AGGREGATE = 350MM AGGREGATE IS REMOVABLE FOR BETTER MANIPULATION.

WITH CONTROL PANEL = 180MM



GN DRAWER 1/3



Drawers 1/2+1/2 Drawers 1/3+1/3+1/3 Standard door Glass doors



13

Specification list					
	1GN	2GN	3GN	4GN	5GN
Outside dimension Width (x) [mm] With standard aggregate (350mm)	900	1246	1694	2142	2590
Outside dimension Width (x) [mm] Without aggragate	550	896	1344	1792	2240
Outside dimension Width (x) [mm] With Control panel (180mm)	730	1076	1524	1972	2420
Outside dimension Depth (y) x Height (z) [mm]	680 x 700				
Insulation	45mm				
SPL (distance 1m)		35 - 50 dB(A)			
Temperature	-22°C ~ -19°C				
Cooling medium			R290		
Refr. capacity (evap. @ -30°C)	0,21kW	0,24kW	0,4kW	0,64kW	0,8kW
Voltage	1, N, PE ~ 230V / 50Hz				
Power input	0,36kW	0,61kW	0,55kW	0,64kW	0,8kW
Current draw	2A	2,8A	2,6A	3,6A	4A
Central cooled Power input / Current draw	~ 0,05kW / ~ 0,5A				

Central cooled

#### With aggregate

Model	Order number	Price
1 chamber with door, right aggregate	V2-030701-0100	
1 chamber with door, left aggregate	V2-030701-0101	
2 chambers with doors, right aggregate	V2-030701-0104	
2 chambers with doors, left aggregate	V2-030701-0105	
3 chambers with doors, right aggregate	V2-030701-0108	
3 chambers with doors, left aggregate	V2-030701-0109	
4 chambers with doors, right aggregate	V2-030701-0112	
4 chambers with doors, left aggregate	V2-030701-0113	
5 chambers with doors, right aggregate	V2-030701-0116	
5 chambers with doors, left aggregate	V2-030701-0117	

Model	Order number	Price
1 chamber with door, right control panel	V2-030701-0102	
1 chamber with door, left control panel	V2-030701-0103	
2 chambers with doors, right control panel	V2-030701-0106	
2 chambers with doors, left control panel	V2-030701-0107	
3 chambers with doors, right control panel	V2-030701-0110	
3 chambers with doors, left control panel	V2-030701-0111	
4 chambers with doors, right control panel	V2-030701-0114	
4 chambers with doors, left control panel	V2-030701-0115	
5 chambers with doors, right control panel	V2-030701-0118	
5 chambers with doors, left control panel	V2-030701-0119	

Accesories	Order number	Price
Drawers 1/2 + 1/2	V2-030701-0120	
Drawers 1/3 + 1/3 + 1/3	V2-030701-0121	
Standard door	V2-030701-0122	
Glass door	V2-030701-0123	

#### \* For the specific configuration of your Cooling table, write to us.

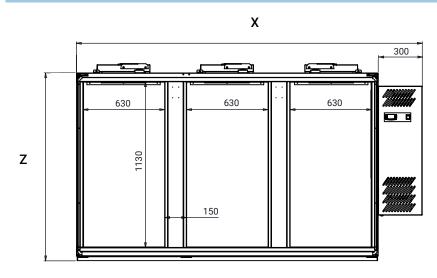
\*\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.

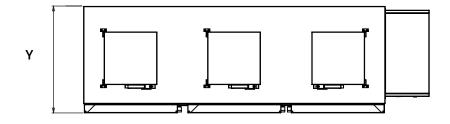


#### About

The cooling box is designed for bins and is available in three size variants named as XL, L and M. It is also available with different numbers of chambers for optimal use of space. Easy insertion and removing of bins. Each of these variants has three types - with aggregate, without it (neutral) or with aggregate + heating element. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

#### Technical drawing









	1x dustbin			2x dustbin			
Outside dimension:	1XL	1L	1M	2XL	2L	2M	
Width (x) [mm]   without aggregate	1020   720	975   675	945   645	1800   1500	1710   1410	1650   1350	
Depth (y) [mm]	958	870	730	958	870	730	
Height (z) [mm]	1335	1265	1125	1335	1265	1125	
Isolation	45mm						
Noise (distance 1m)	35 - 50 dB(A)						
Temperature	+3°C ~ +8°C						
Cooling medium	R290						
Refr. capacity (evap. @ -10°C)	0,42kW			0,48kW			
Voltage	1, N, PE ~ 230V / 50Hz						
Power input	0,24kW			0,3kW			
Current draw	1,7A			2A			
Central cooled Power input / Current draw	~ 0,05kW / ~ 0,5A						

	3x dustbin				
Outside dimension:	3XL	3L	3M		
Width (x) [mm]   without aggregate	2580   2280	2445   2145	2355   2055		
Depth (y) [mm]	958	870	730		
Height (z) [mm]	1335	1265	1125		
Isolation	45mm				
Noise (distance 1m)	35 - 50 dB(A)				
Temperature	+3°C ~ +8°C				
Cooling medium	R290				
Refr. capacity (evap. @ -10°C)	0,55kW				
Voltage	1, N, PE ~ 230V / 50Hz				
Power input	0,3kW				
Current draw	2A				
Central cooled Power input / Current draw	~ 0,05kW / ~ 0,5A				



Model	Order number	Price
Box for dustbin 1XL	V1-031000-0001	
Box for dustbin 2XL	V1-031000-0004	
Box for dustbin 3XL	V1-031000-0007	
Box for dustbin 1XL, without aggregate	V1-031000-0002	
Box for dustbin 2XL, without aggregate	V1-031000-0005	
Box for dustbin 3XL, without aggregate	V1-031000-0008	
Box for dustbin 1XL + heating el.	V1-031000-0003	
Box for dustbin 2XL + heating el.	V1-031000-0006	
Box for dustbin 3XL + heating el.	V1-031000-0009	

Model	Order number	Price
Box for dustbin 1L	V1-031000-0010	
Box for dustbin 2L	V1-031000-0013	
Box for dustbin 3L	V1-031000-0016	
Box for dustbin 1L, without aggregate	V1-031000-0011	
Box for dustbin 2L, without aggregate	V1-031000-0014	
Box for dustbin 3L, without aggregate	V1-031000-0017	
Box for dustbin 1L + heating el.	V1-031000-0012	
Box for dustbin 2L + heating el.	V1-031000-0015	
Box for dustbin 3L + heating el.	V1-031000-0018	

Model	Order number	Price
Box for dustbin 1M	V1-031000-0019	
Box for dustbin 2M	V1-031000-0022	
Box for dustbin 3M	V1-031000-0025	
Box for dustbin 1M, without aggregate	V1-031000-0020	
Box for dustbin 2M, without aggregate	V1-031000-0023	
Box for dustbin 3M, without aggregate	V1-031000-0026	
Box for dustbin 1M + heating el.	V1-031000-0021	
Box for dustbin 2M + heating el.	V1-031000-0024	
Box for dustbin 3M + heating el.	V1-031000-0027	

# COOLING TECHNIQUE - 0701 HEATING-COOLING PLATE

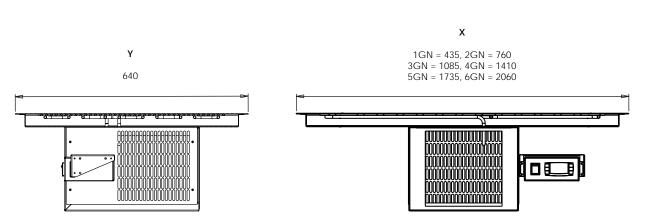


#### About

The plate has two functions: The first function is the preparation, storage and serving of chilled foods that require a low temperature. The second function is to keep food warm and ready to serve. Free access and food that can be arranged for an ideal presentation to customers. Suitable for restaurant, fast food, hotel, dining room or hospitals and other gastronomic facilities.

Made of stainless steel material, so it is easy to clean and guarantees a long service life.

#### Technical drawing



#### Specification list

	1GN	2GN	3GN	4GN	5GN	6GN	
<b>Outside dimension:</b> Width (x) [mm]	435	760	1085	1410	1735	2060	
Depth (y) [mm]			64	40			
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	415 x 620	740 x 620	1065 x 620	1390 x 620	1715 x 620	2040 x 620	
Isolation	45mm						
Noise (distance 1m)	35 - 50 dB(A)						
Temperature	+3°C ~ +8°C (Cooling) / +30°C ~ +100°C (Heating)						
Cooling medium	R290						
Refr. capacity (evap. @ -10°C)	0,13kW	0,17kW	0,28kW	0,35kW	0,35kW	0,42kW	
Voltage	1, N, PE ~ 230V / 50Hz						
Power input: Cooling / Heating	0,12kW / 0,33kW	0,17kW / 0,66kW	0,23kW / 0,99kW	0,26kW / 0,99kW	0,26kW / 1,1kW	0,26kW / 1,2kW	
Central cooled Refr. capacity / Power input	0,13kW / ~ 0,1kW	0,17kW / ~ 0,1kW	0,28kW / ~ 0,1kW	0,35kW / ~ 0,1kW	0,35kW / ~ 0,1kW	0,42kW / ~ 0,1kW	

Model	Order number	Price	Model	Order number	Price
Heating-Cooling plate 1GN	V1-070100-0001		Heating-Cooling plate 4GN	V1-070100-0004	
Heating-Cooling plate 2GN	V1-070100-0002		Heating-Cooling plate 5GN	V1-070100-0005	
Heating-Cooling plate 3GN	V1-070100-0003		Heating-Cooling plate 6GN	V1-070100-0006	

\* The evaporation tub is not included as a standard part of the product; it must be specified when placing the order.