

# COOLING TECHNIQUE

## 0301 SHOWCASES

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

## 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 equipment:**

- Evaporation tub - is standard on the type of device with an aggregate. If it is a type with central cooling or CO<sub>2</sub>, where the tub is not included and must be ordered, unless otherwise specified (for example, drained by waste).
  - 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 CO<sub>2</sub>.
      - Copper pipes for central cooling and CO<sub>2</sub>.
    - The glass used in the equipment is insulated unless otherwise specified.
- LED lighting standardly used in the equipment (mainly in showcases) is an 8 mm wide warm-white strip (2700 K). An exception is, for example, the DE showcase equipped with a more powerful Hera strip in extra warm white. Unless specified otherwise (for example, upon request, lighting with color-changing options).

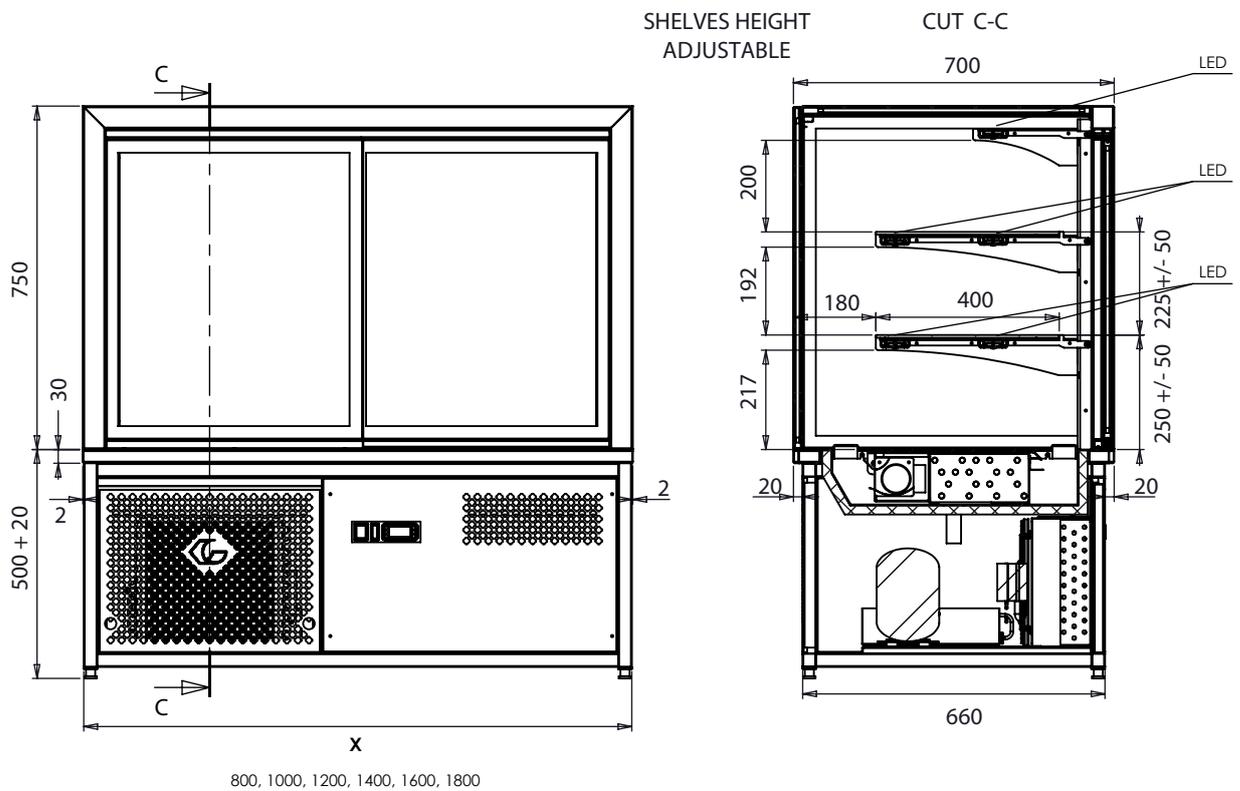
If you have any specific requests regarding the configuration of your cooling device, don't hesitate to contact your sales representative for more detailed information.

**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**



**Illustrative pictures**



**Specification list**

	800	1000	1200
Width (x) [mm]	800	1000	1200
Depth (y) x Height (z) [mm]	700 x 1250 + 20		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

	1400	1600	1800
Width (x) [mm]	1400	1600	1800
Depth (y) x Height (z) [mm]	700 x 1250 + 20		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

**With aggregate**

Model	Order number
BH 800, sliding doors, tipping glass	V1-030101-0001
BH 1000, sliding doors, tipping glass	V1-030101-0002
BH 1200, sliding doors, tipping glass	V1-030101-0003
BH 1400, sliding doors, tipping glass	V1-030101-0004
BH 1600, sliding doors, tipping glass	V1-030101-0005
BH 1800, sliding doors, tipping glass	V1-030101-0006

**Central cooled**

Model	Order number
BH 800, sliding doors, tipping glass	V1-030101-0007
BH 1000, sliding doors, tipping glass	V1-030101-0008
BH 1200, sliding doors, tipping glass	V1-030101-0009
BH 1400, sliding doors, tipping glass	V1-030101-0010
BH 1600, sliding doors, tipping glass	V1-030101-0011
BH 1800, sliding doors, tipping glass	V1-030101-0012

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

\* Evaporation tub must be specified when placing an order.

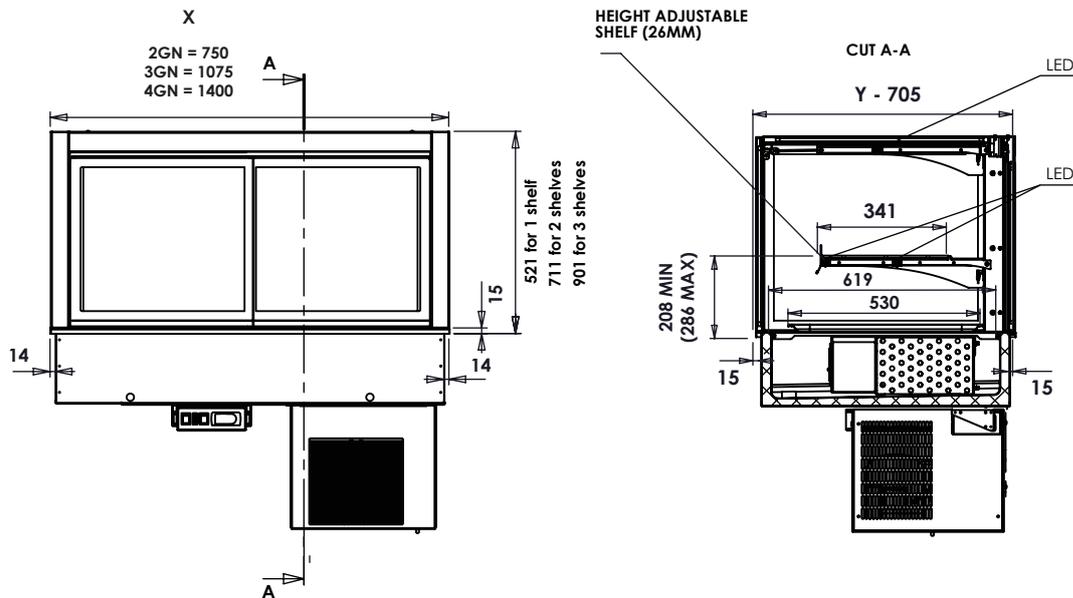
# SHOWCASE BH - DROP-IN GN - FOR TRAYS (FRAME DESIGN)

## 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 height-adjustable 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		
<b>Number of Shelves</b>	1x	2x	3x	1x	2x	3x	1x	2x	3x
Width (x) x Depth (y) [mm]	750 x 705			1075 x 705			1400 x 705		
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	737 x 689			1062 x 689			1387 x 689		
Temperature	+3°C ~ +8°C								
Cooling medium	R290								
Refr. capacity (-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	~ 0,08kW / ~ 2A								
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated								
Climatic class	3 (25 °C - 60%)								

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

#### Showcase BH - GN for trays, with aggregate

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

#### Showcase BH - GN for trays

Model	Order number
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	V1-030101-0194
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

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

#### Showcase BH - GN for trays

Model	Order number
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	V1-030101-0200
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

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

#### Showcase BH - GN for trays

Model	Order number
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	V1-030101-0206
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.

\* Evaporation tub must be specified when placing an order.

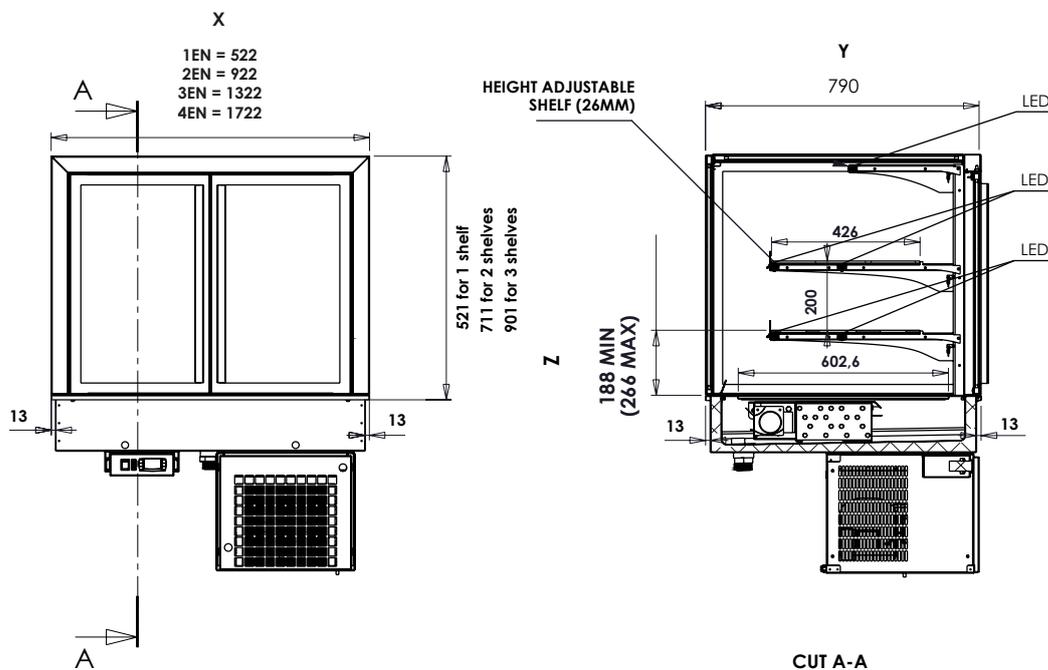
# SHOWCASE BH - DROP-IN EN - FOR TRAYS (FRAME DESIGN)

## 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 height-adjustable 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**

	1EN			2EN		
<b>Number of Shelves</b>	1x	2x	3x	1x	2x	3x
Width (x) x Depth (y) [mm]	522 x 790			922 x 790		
Height (z) [mm] (above the top plate)	521	711	901	521	711	901
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	509 x 779			909 x 779		
Temperature	+3°C ~ +8°C					
Cooling medium	R290					
Refr. capacity (-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					
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated					
Climatic class	3 (25 °C - 60%)					

	3EN			4EN		
<b>Number of Shelves</b>	1x	2x	3x	1x	2x	3x
Width (x) x Depth (y) [mm]	1322 x 790			1722 x 790		
Height (z) [mm] (above the top plate)	521	711	901	521	711	901
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	1309 x 779			1709 x 779		
Temperature	+3°C ~ +8°C					
Cooling medium	R290					
Refr. capacity (-10°C)	1kW			1,2kW		
Voltage	1, N, PE ~ 230V, 50Hz					
Power input	1,2kW			1,3kW		
Current draw	6A			6A		
Central cooled Power input / Current draw	~ 0,08kW / ~ 2A					
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated					
Climatic class	3 (25 °C - 60%)					

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

#### with aggregate

Model	Order number
Showcase BH - Drop-in for trays 1EN, 1 shelf , wing doors	V1-030101-0238
Showcase BH - Drop-in for trays 2EN, 1 shelf , wing doors	V1-030101-0239
Showcase BH - Drop-in for trays 3EN, 1 shelf , sliding doors	V1-030101-0240
Showcase BH - Drop-in for trays 4EN, 1 shelf , sliding doors	V1-030101-0241

#### Central cooled

Model	Order number
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	V1-030101-0243
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	V1-030101-0245

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

#### with aggregate

Model	Order number
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

Model	Order number
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

Model	Order number
Showcase BH - Drop-in for trays 1EN, 3 shelves , wing doors	V1-030101-0254
Showcase BH - Drop-in for trays 2EN, 3 shelves , wing doors	V1-030101-0255
Showcase BH - Drop-in for trays 3EN, 3 shelves , sliding doors	V1-030101-0256
Showcase BH - Drop-in for trays 4EN, 3 shelves , sliding doors	V1-030101-0257

#### Central cooled

Model	Order number
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	V1-030101-0259
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	V1-030101-0261

On request - Cooling type (CO<sub>2</sub>), Unit type (quiet, U-Turn suitable for wall mounting), RAL color, cable instead of chain for front glass or lock.

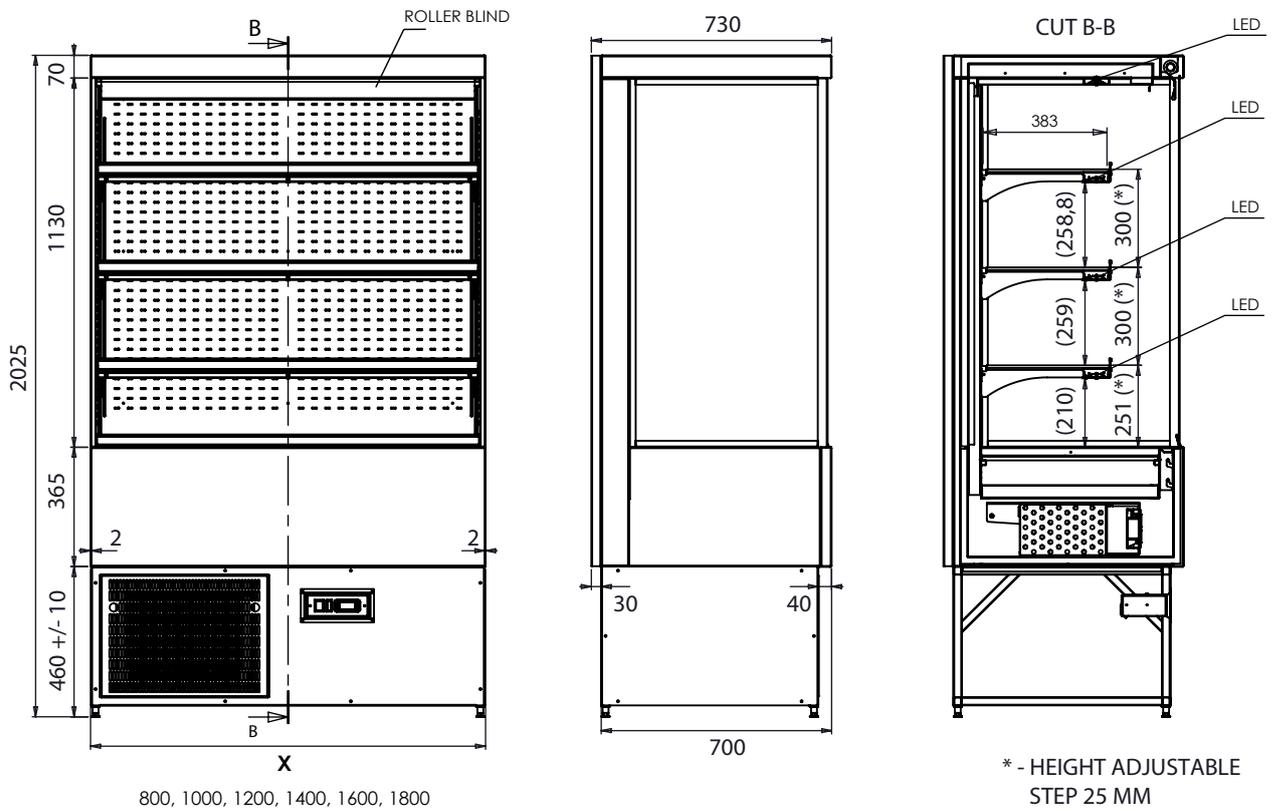
\* Evaporation tub must be specified when placing an order.

**| About**

The showcase is a freestanding unit with three height-adjustable shelves and LED lighting for perfect presentation of the displayed products. The showcase feature ventilated cooling and ensuring optimal conditions for food storage while helping to minimize loss of quality and freshness. Customers can remove products from the showcase themselves, without assistance.

The cabinet is also equipped with a front roller blind that can be closed during periods of inactivity. Automatic defrosting is controlled digitally. Suitable for restaurants, fast-food outlets, hotels, canteens, hospitals, and other foodservice establishments. Made of stainless steel, ensuring easy cleaning and a long service life.

**| Technical drawing**



\*LED - WARM-WHITE (2700K)

**| Illustrative pictures**



**Specification list**

	800	1000	1200	1400	1600	1800
Width (x) [mm]	800	1000	1200	1400	1600	1800
Depth (y) x Height (z) [mm]	730 x 2025					
Temperature	+3°C ~ +8°C					
Cooling medium	R290					
Refr. capacity (-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					
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated					
Climatic class	3 (25 °C - 60%)					

**With aggregate**

Model	Order number
PB 800, 3 shelves, roller blind	V1-030102-0001
PB 1000, 3 shelves, roller blind	V1-030102-0002
PB 1200, 3 shelves, roller blind	V1-030102-0003
PB 1400, 3 shelves, roller blind	V1-030102-0004
PB 1600, 3 shelves, roller blind	V1-030102-0005
PB 1800, 3 shelves, roller blind	V1-030102-0006

**Central cooled**

Model	Order number
PB 800, 3 shelves, roller blind	V1-030102-0007
PB 1000, 3 shelves, roller blind	V1-030102-0008
PB 1200, 3 shelves, roller blind	V1-030102-0009
PB 1400, 3 shelves, roller blind	V1-030102-0010
PB 1600, 3 shelves, roller blind	V1-030102-0011
PB 1800, 3 shelves, roller blind	V1-030102-0012

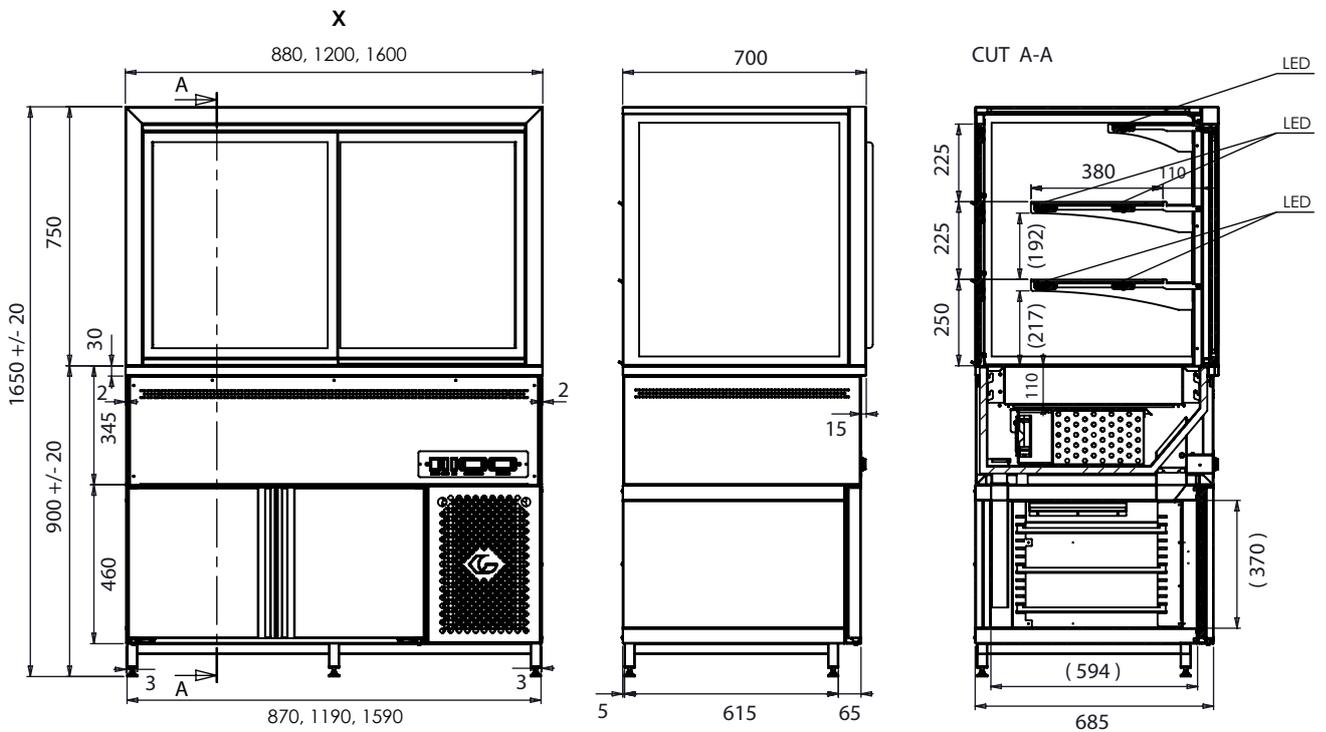
\* Evaporation tub must be specified when placing an order.

**| 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 long 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**



**Specification list (with cooling table)**

	880	1200	1600
Width (x) [mm]	880	1200	1600
Depth (y) x Height (z) [mm]	700 x 1650		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

**Accessories**
**Order number**

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**
**Central cooled**

Model	Order number
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
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
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
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
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

Model	Order number
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

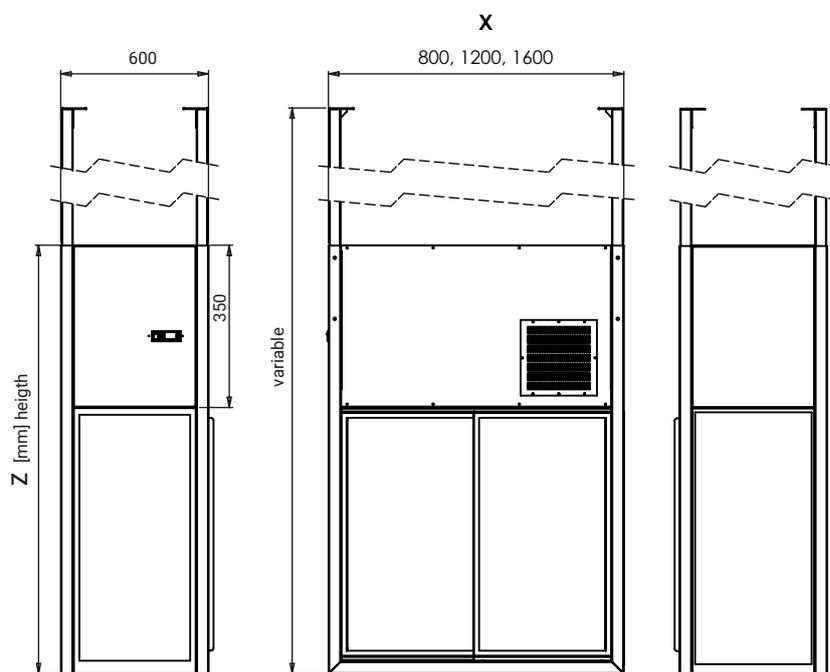
\* Evaporation tub must be specified when placing an order.

### 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 long 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



LED in the corners pointing towards the interior.

### Illustrative pictures



### Specification list

	800	1200	1600
Width (x) [mm]	800	1200	1600
Depth (y) x Height (z) [mm]	600 x 1740		
Temperature	+4°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

Model	Order number
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
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

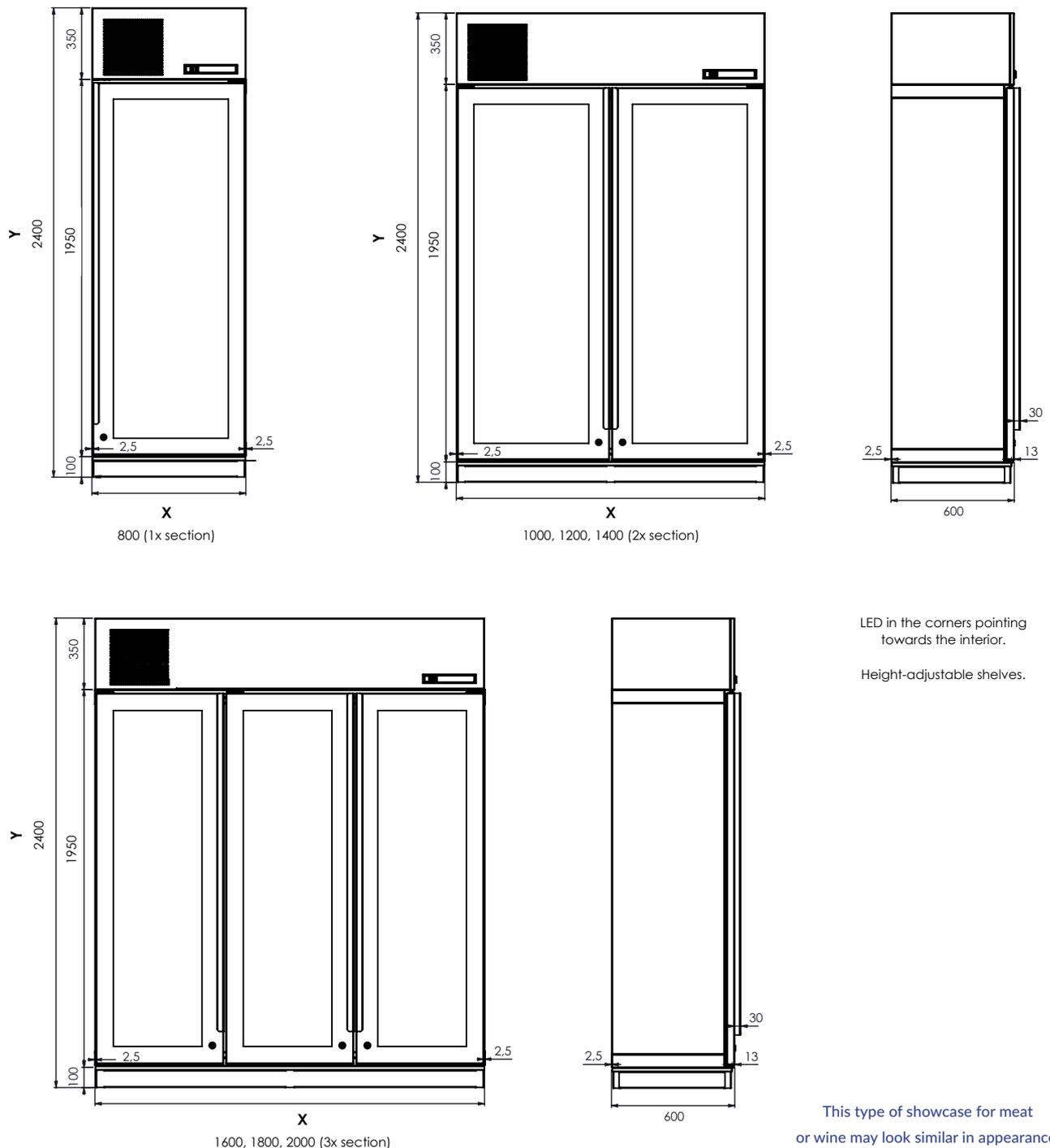
\* Evaporation tub must be specified when placing an order.

### 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 long term service life.

### Technical drawing



**Illustrative pictures**

**Specification list**

	800	1000	1200	1400
Width (x) [mm]	800	1000	1200	1400
Depth (y) x Height (z) [mm]	600 x 2400			
Temperature	+1°C ~ +5°C			
Cooling medium	R290			
Refr. capacity (-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			
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated			
Climatic class	3 (25 °C - 60%)			
Material	Stainless steel (AISI 304) +glass			

	1600	1800	2000
Width (x) [mm]	1600	1800	2000
Depth (y) x Height (z) [mm]	600 x 2400		
Temperature	+1°C ~ +5°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		
Material	Stainless steel (AISI 304) +glass		

For a specific configuration, please contact us.

\* Evaporation tub must be specified when placing an order.

\*\* The stated net volume is an estimate, as the customer can arrange the interior space to suit themselves and therefore can fit more or less.

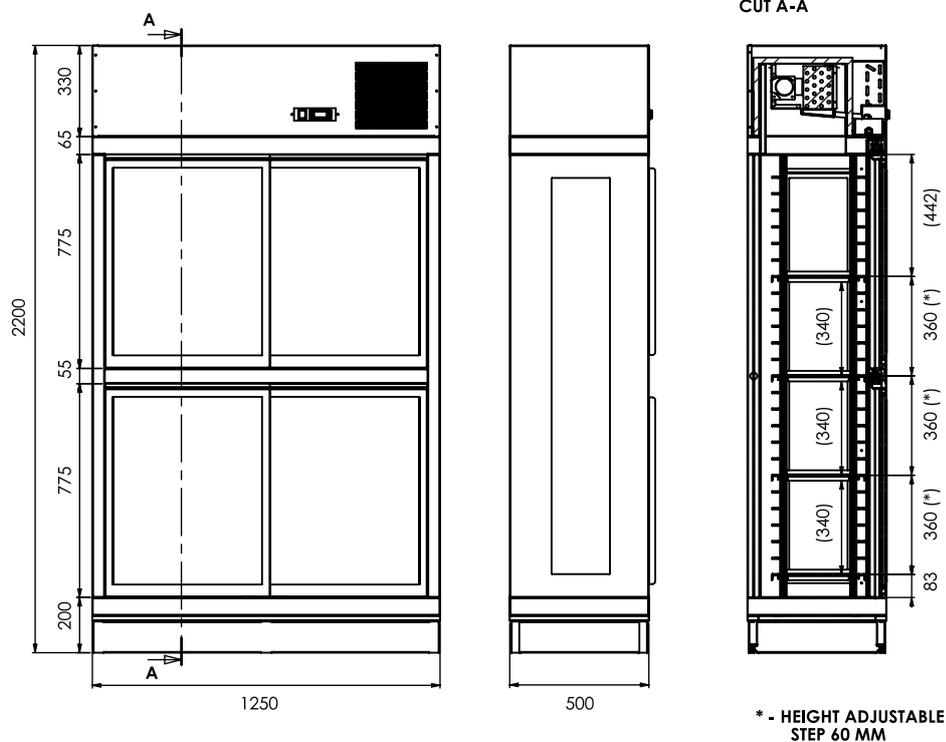
### About

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

### Technical drawing



LED in the corners pointing towards the interior.

Height-adjustable shelves.

### Illustrative pictures

2200



**Specification list**

Width (x) x Depth (y) x Height (z) [mm]	1250 x 500 x 2200
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated
Climatic class	3 (25 °C – 60%)

**With aggregate**

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

**Central cooled**

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

\* Evaporation tub must be specified when placing an order.

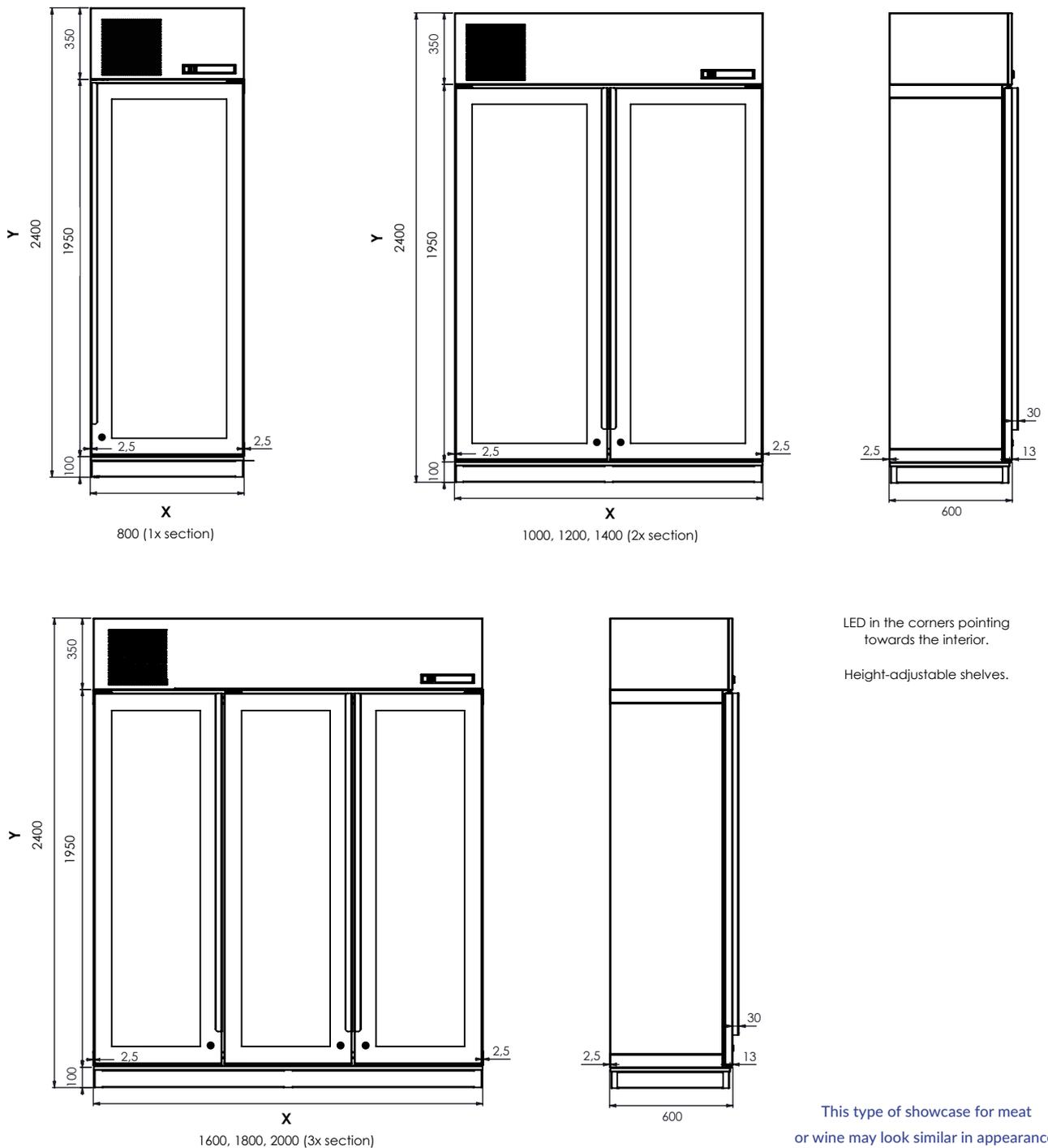
### About

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 long term service life.

### Technical drawing



### Illustrative pictures



### Specification list

	800	1000	1200	1400
Width (x) [mm]	800	1000	1200	1400
Depth (y) x Height (z) [mm]	600 x 2400			
Temperature	+1°C ~ +5°C			
Cooling medium	R290			
Refr. capacity (-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	~ 0,06kW / ~ 1A			
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated			
Climatic class	3 (25 °C - 60%)			

	1600	1800	2000
Width (x) [mm]	1600	1800	2000
Depth (y) x Height (z) [mm]	600 x 2400		
Temperature	+1°C ~ +5°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

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

Model	Order number
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

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

Model	Order number
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

#### Accessories

Height adjustable S/S perforated shelf

Height adjustable perforated oak shelf

Removable perforated shelf  
 and pipe for bottle in the angle

Fixed pipe for laying bottles with bottles  
 in the angle and removable perforated shelf  
 on the top for standing bottles

Glass side and back

Steel side and back

Doors from both sides

Standard frame doors

Slim frame doors

Sliding doors

\* Evaporation tub must be specified when placing an order.

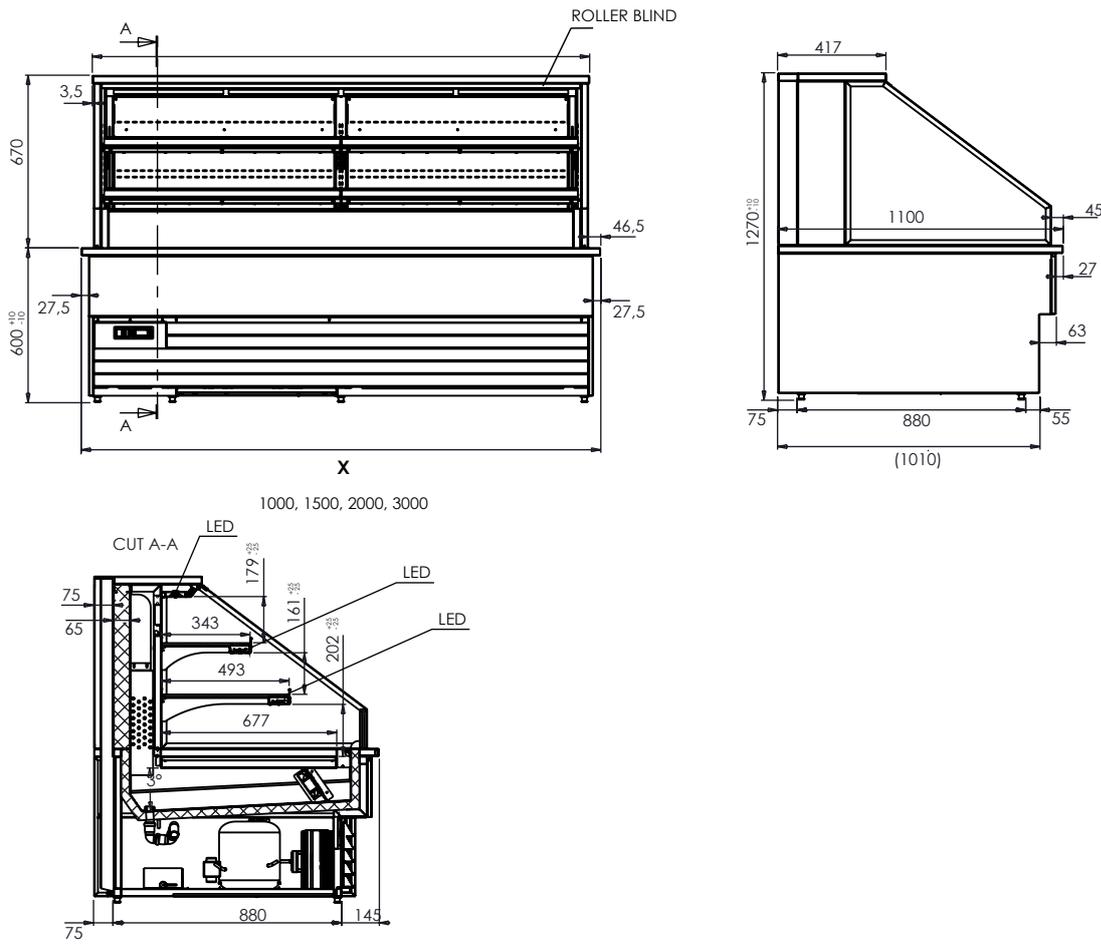
**About**

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.

**Technical drawing**



**Illustrative pictures**

1000

2000

3000



### Specification list

	1000	1500	2000	3000
Width (x) [mm]	1000	1500	2000	3000
Depth (y) x Height (z) [mm]	1100 x 1270			
Temperature	0°C ~ +6°C			
Cooling medium	R290			R449a
Refr. capacity (-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			
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated			
Climatic class	3 (25 °C - 60%)			

#### with Aggregate

Model	Order number
Sushi 1000, roller blind	V2-030113-0005
Sushi 1500, roller blind	V2-030113-0006
Sushi 2000, roller blind	V2-030113-0001
Sushi 3000, roller blind	V2-030113-0002

#### Central cooled

Model	Order number
Sushi 1000, roller blind	V2-030113-0023
Sushi 1500, roller blind	V2-030113-0026
Sushi 2000, roller blind	V2-030113-0024
Sushi 3000, roller blind	V2-030113-0025

\*The showcase is entirely in RAL9005 color with a black fabric roller blind.

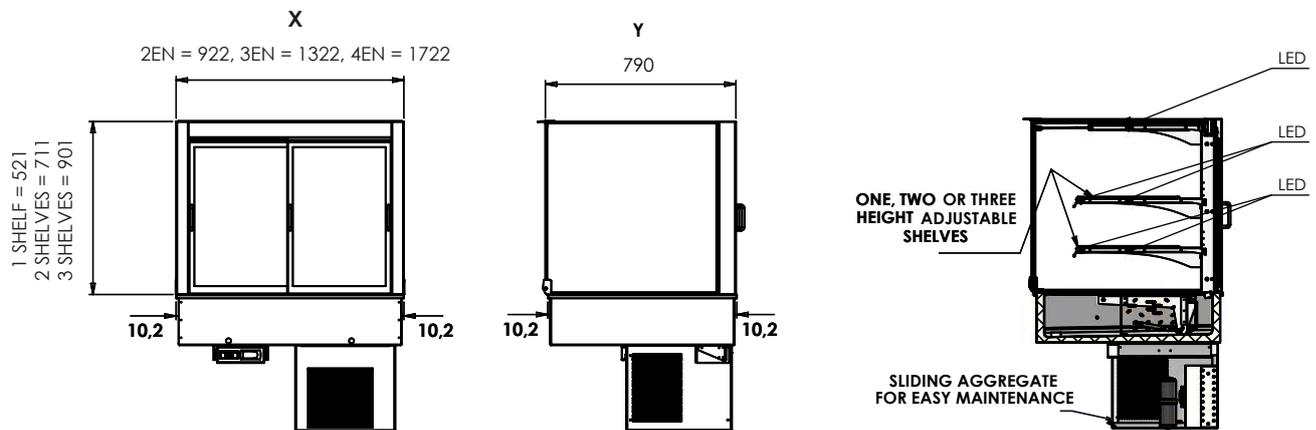
\* Evaporation tub must be specified when placing an order.

### 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 long 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**

	2EN			3EN			4EN		
<b>Number of Shelves</b>	1x	2x	3x	1x	2x	3x	1x	2x	3x
Width (x) x Depth (y) [mm]	922 x 790			1322 x 790			1722 x 790		
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	909 x 779			1309 x 779			1709 x 779		
Temperature	+3°C ~ +8°C								
Cooling medium	R290								
Refr. capacity (-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								
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated								
Climatic class	3 (25 °C - 60%)								

**Showcase DE - EN for trays, 1 shelf**

## with aggregate

Model	Order number
Showcase DE for trays - 2EN 1x shelves, wing doors	V1-030114-0091
Showcase DE for trays - 3EN 1x shelves, sliding doors	V1-030114-0092
Showcase DE for trays - 4EN 1x shelves, sliding doors	V1-030114-0093

## Central cooled

Model	Order number
Showcase DE for trays - 2EN 1x shelves , wing doors	V1-030114-0094
Showcase DE for trays - 3EN 1x shelves , sliding doors	V1-030114-0095
Showcase DE for trays - 4EN 1x shelves , sliding doors	V1-030114-0096

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

## with aggregate

Model	Order number
Showcase DE for trays - 2EN 2x shelves, wing doors	V1-030114-0097
Showcase DE for trays - 3EN 2x shelves, sliding doors	V1-030114-0098
Showcase DE for trays - 4EN 2x shelves, sliding doors	V1-030114-0099

## Central cooled

Model	Order number
Showcase DE for trays - 2EN 2x shelves , wing doors	V1-030114-0100
Showcase DE for trays - 3EN 2x shelves , sliding doors	V1-030114-0101
Showcase DE for trays - 4EN 2x shelves , sliding doors	V1-030114-0102

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

## with aggregate

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

## Central cooled

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

\* Evaporation tub must be specified when placing an order.

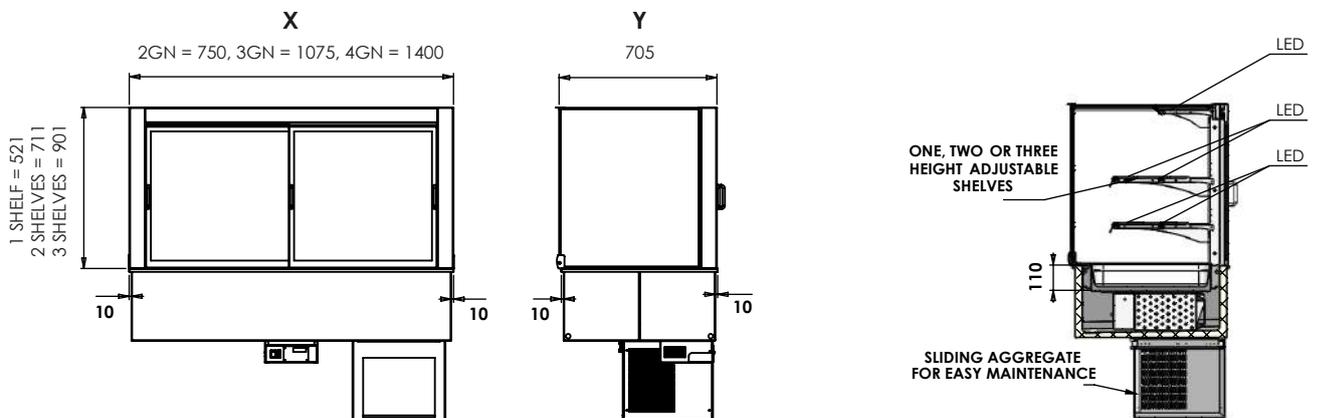
# SHOWCASE DE GN - FOR TUBS (FRAMELESS DESIGN)

## 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 long 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		
<b>Number of Shelves</b>	1x	2x	3x	1x	2x	3x	1x	2x	3x
Width (x) x Depth (y) [mm]	750 x 705			1075 x 705			1400 x 705		
Height (z) [mm] (above the top plate)	521	711	901	521	711	901	521	711	901
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	737 x 689			1062 x 689			1387 x 689		
Temperature	+3°C ~ +8°C								
Cooling medium	R290								
Refr. capacity (-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	~ 0,04kW / ~ 0,75A								
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated								
Climatic class	3 (25 °C - 60%)								

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

#### Showcase DE - GN for trays, with aggregate

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

#### Showcase DE - GN for trays

Model	Order number
Showcase DE for tubs - 2GN 1x shelves , wing doors	V1-030114-0130
Showcase DE for tubs - 3GN 1x shelves , sliding doors	V1-030114-0131
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

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

#### Showcase DE - GN for tubs

Model	Order number
Showcase DE for tubs - 2GN 2x shelves , wing doors	V1-030114-0136
Showcase DE for tubs - 3GN 2x shelves , sliding doors	V1-030114-0137
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

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

#### Showcase DE - GN for tubs

Model	Order number
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

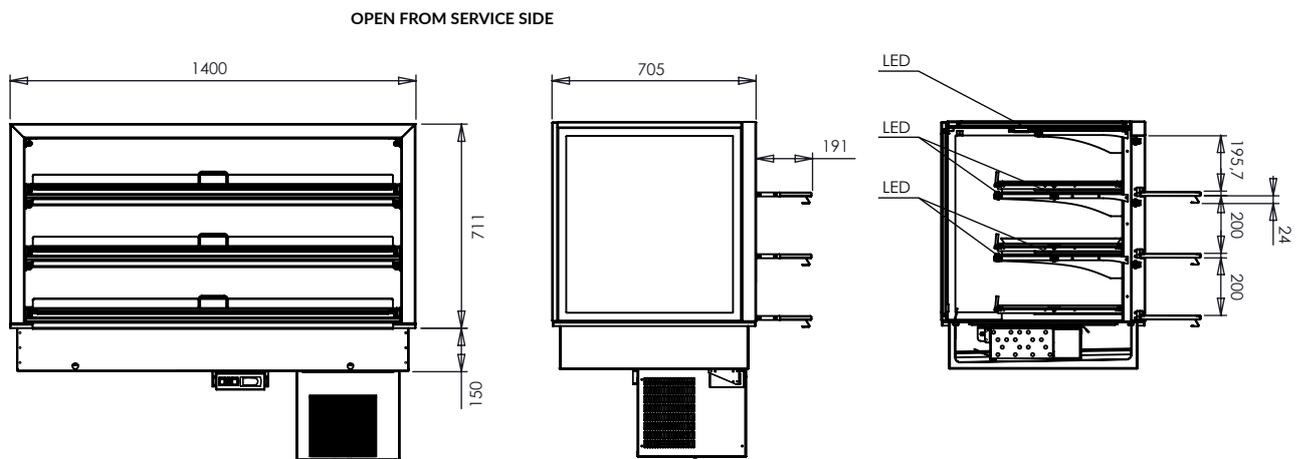
\* Evaporation tub must be specified when placing an order.

### 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 long term service life.

### Technical drawing

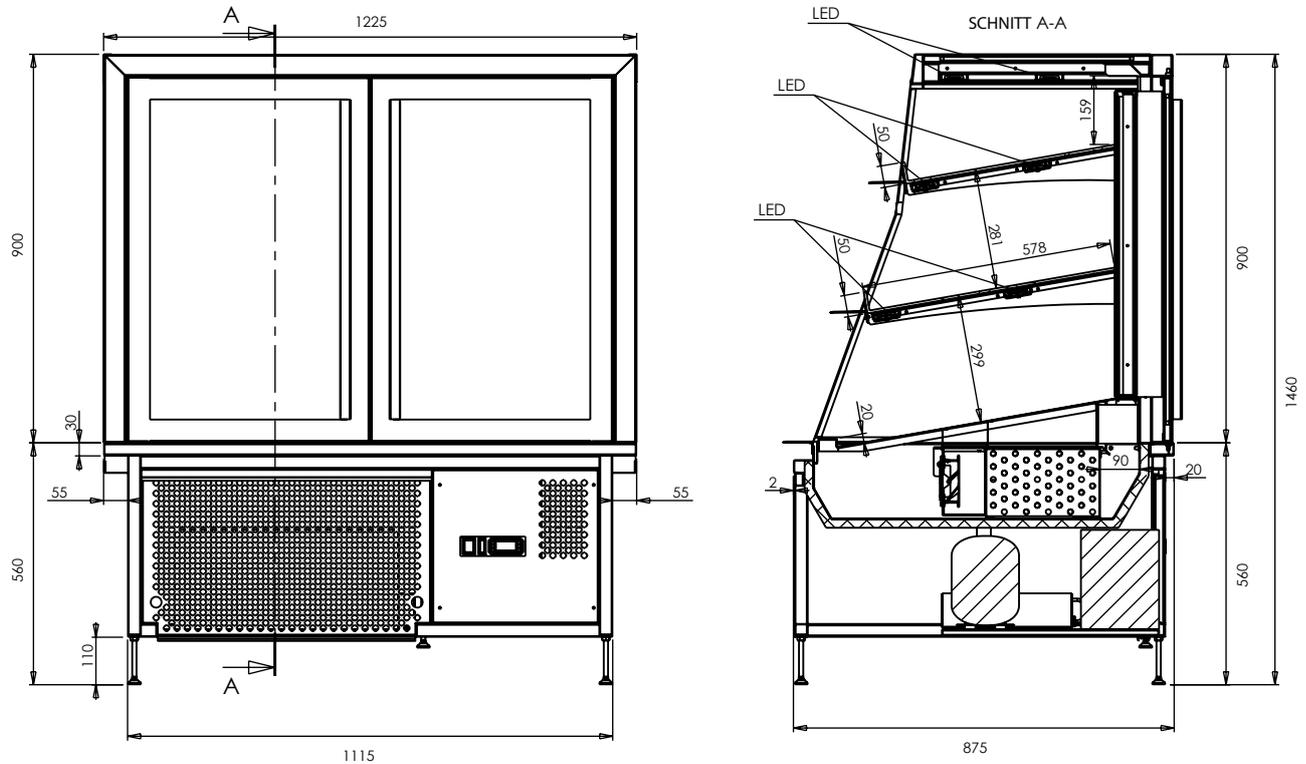


### Specification list

Width (x) x Depth (y) x Height (z) [mm] (above the top plate)	1400 x 705 x 711
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated
Climatic class	3 (25 °C - 60%)

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

\* Evaporation tub must be specified when placing an order.

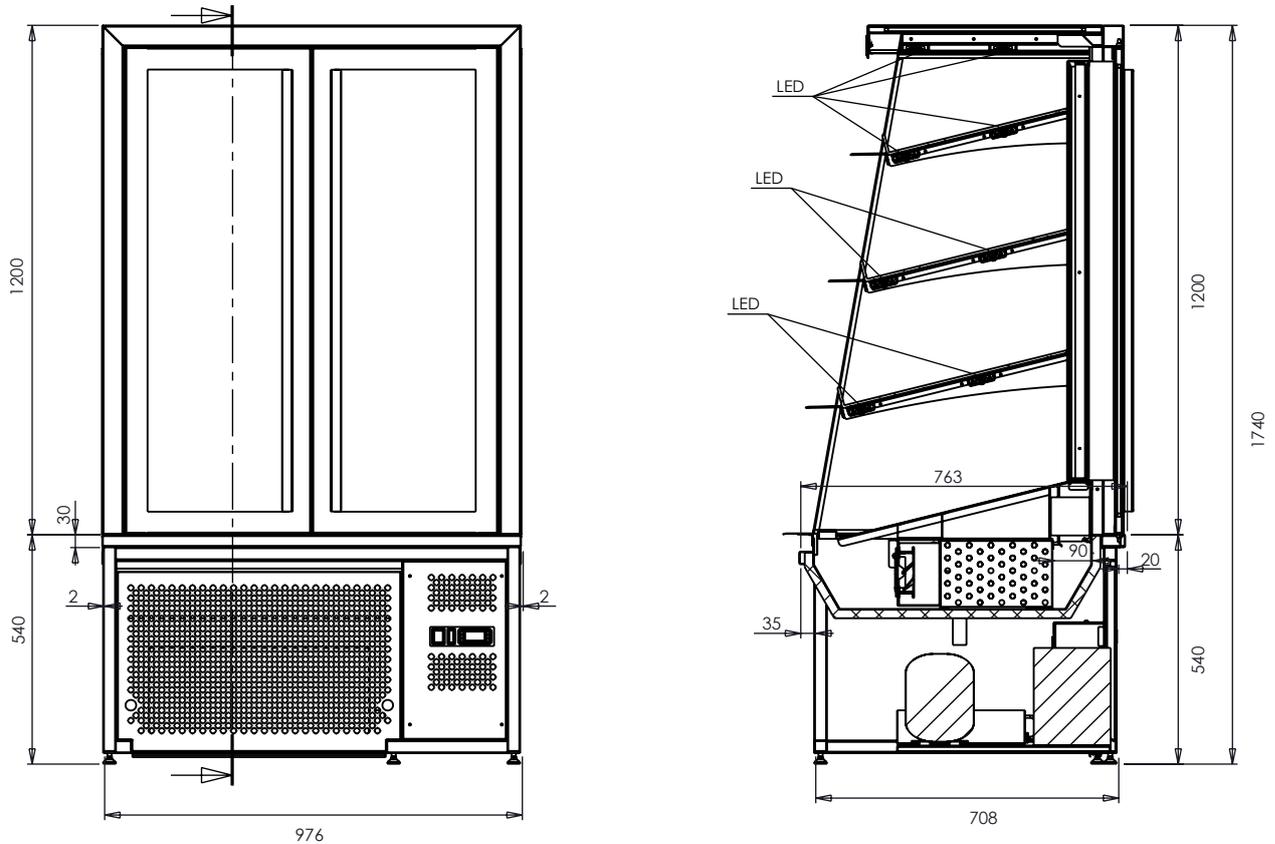
**Technical drawing**

**Specification list**

Width (x) x Depth (y) x Height (z) [mm]	1225 x 875 x 1460
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated
Climatic class	3 (25 °C - 60%)

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

\* Evaporation tub must be specified when placing an order.

### Technical drawing



### Specification list

Width (x) x Depth (y) x Height (z) [mm]	976 x 708 x 1740
Temperature	+4°C ~ +8°C
Cooling medium	R290
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated
Climatic class	3 (25 °C - 60%)

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

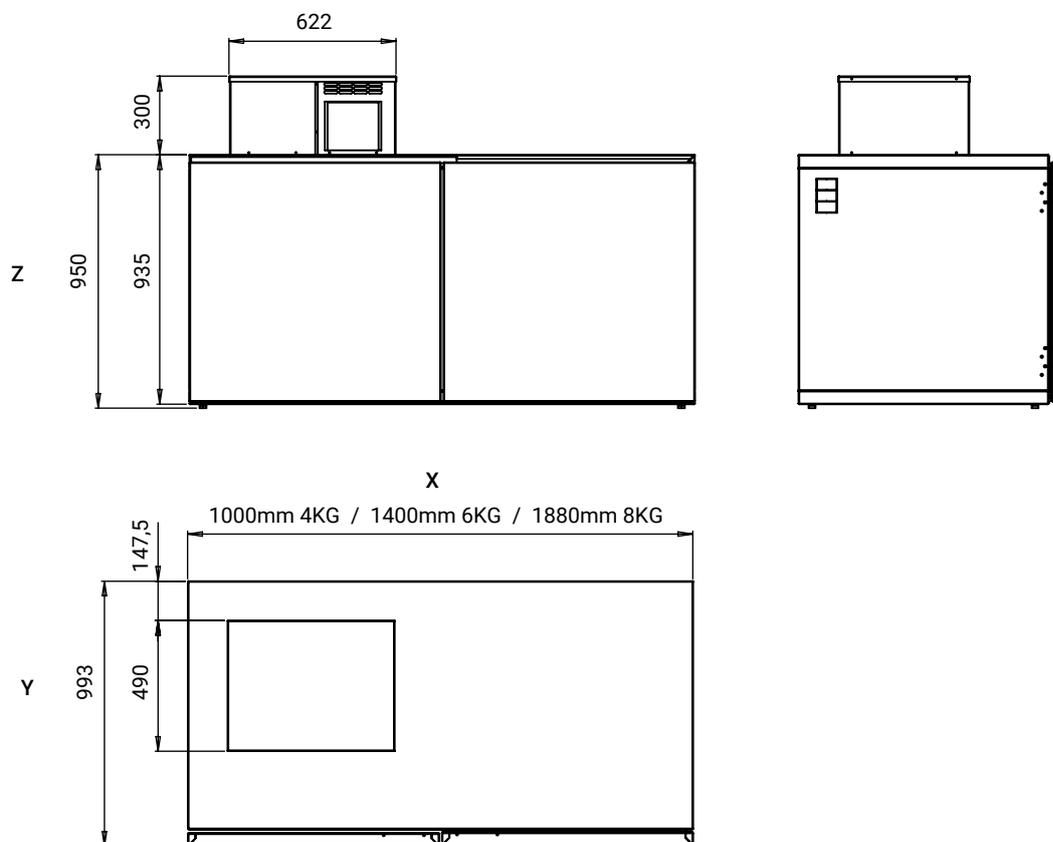
\* Evaporation tub must be specified when placing an order.

### 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 long term service life.

### Technical drawing



### Illustrative pictures

4KEG



6KEG



8KEG



**Specification list**

	4KEG barrels	6KEG barrels	8KEG barrels
Width (x) [mm]	1000	1400	1880
Depth (y) x Height (z) [mm]	993 x 950 + 300		
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

**With aggregate**

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

\* Evaporation tub must be specified when placing an order.

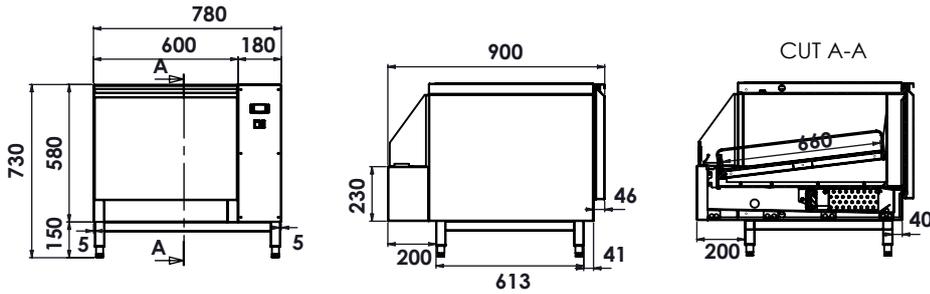
**| About**

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.

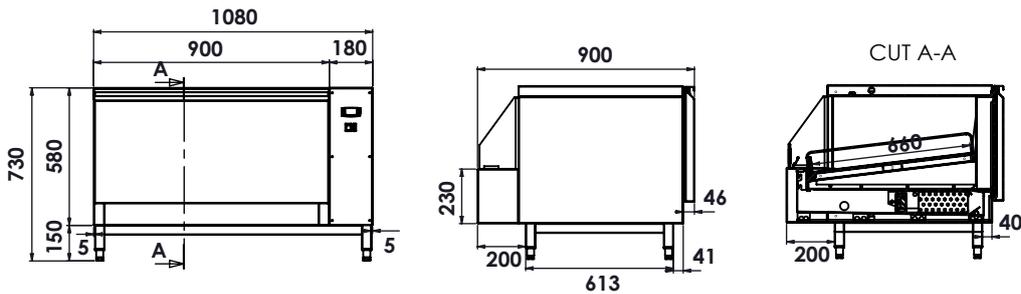
Thanks to the ribbed and sloping bottom of the tub, easy handling of beverages is possible. Made from stainless steel material, so it is easy to clean and guarantees a long term service life.

**| Technical drawing**

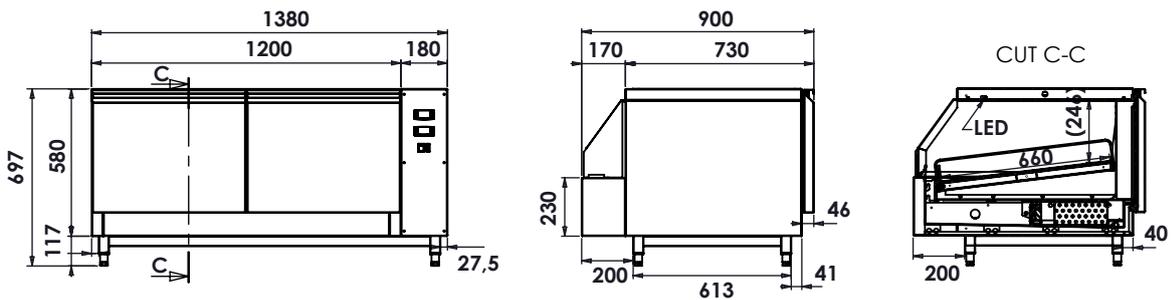
**COOLING BOTTLE BOX 780 WITH CONTROL PANEL**



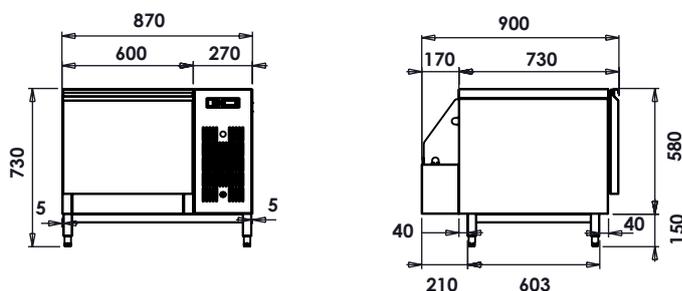
**COOLING BOTTLE BOX 1080 WITH CONTROL PANEL**



**COOLING BOTTLE BOX 1380 WITH CONTROL PANEL**



**COOLING BOTTLE BOX 780 WITH AGGREGATE**



**AGGREGATE - 270MM  
CONTROL PANEL - 180MM**

### Illustrative pictures

780

1080

1380



### Specification list

	780	1080	1380
Width (x) [mm] Aggregate   Control panel	870   780	1170   1080	1470   1380
Depth (y) [mm]	900		
Height (z) [mm]	730		697
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

Model	Order number
Cooling bottle box 780	V1-030202-0001
Cooling bottle box 1080	V1-030202-0002
Cooling bottle box 1380	V1-030202-0003

#### Central cooled

Model	Order number
Cooling bottle box 780	V1-030202-0004
Cooling bottle box 1080	V1-030202-0005
Cooling bottle box 1380	V1-030202-0006

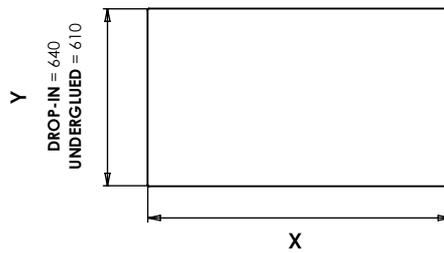
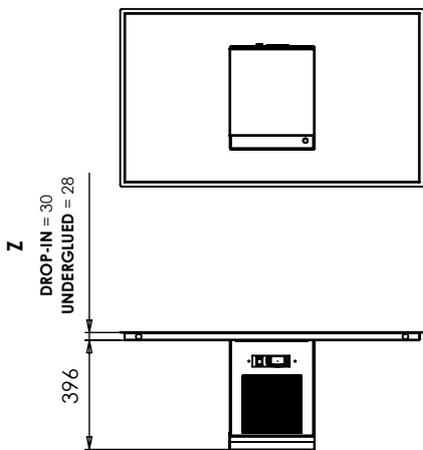
\* Evaporation tub must be specified when placing an order.

**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 long term service life.

**Technical drawing**



DROP-IN	UNDERGLUED
1GN = 435	1GN = 405
2GN = 760	2GN = 730
3GN = 1085	3GN = 1055
4GN = 1410	4GN = 1380
5GN = 1735	5GN = 1705
6GN = 2060	6GN = 2030



DROP-IN  
(LAMINATE TOP PLATE)



UNDERGLUED  
(S/S TOP PLATE)



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

**Illustrative pictures**

1GN



2GN



3GN



4GN



5GN



6GN



**Specification list**

	1GN	2GN	3GN
<b>Outside dimension:</b> Width (x) [mm] Drop-in   Underglued	435   405	760   730	1085   1055
<b>Outside dimension:</b> Depth (y) [mm] Drop-in   Underglued	640   610		
<b>Outside dimension:</b> Height (z) [mm] Drop-in   Underglued	28 +396   30 +396		
<b>Installation dimension:</b> Width (x) [mm] x Depth (y) [mm] Drop-in   Underglued	410 x 615	735 x 615	1060 x 615
Temperature	+3°C ~ +8°C		
Cooling medium	R600		
Refr. capacity (-10°C)	0,14kW   0,17kW	0,17kW   0,28kW	0,28kW   0,35kW
Voltage	1, N, PE ~ 230V, 50Hz		
Power input	0,18kW   0,19kW	0,19kW   0,2kW	0,2kW   0,22kW
Current draw	1,1A   1,3A	1,3A   1,4A	1,4A   1,4A
Central cooled Power input / Current draw	~ 0,03kW / ~ 0,25A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Static		
Climatic class	3 (25 °C – 60%)		

	4GN	5GN	6GN
<b>Outside dimension:</b> Width (x) [mm] Drop-in   Underglued	1410   1380	1735   1705	2060   2030
<b>Outside dimension:</b> Depth (y) [mm] Drop-in   Underglued	640   610		
<b>Outside dimension:</b> Height (z) [mm] Drop-in   Underglued	28 +396   30 +396		
<b>Installation dimension:</b> Width (x) [mm] x Depth (y) [mm] Drop-in   Underglued	1385 x 615	1710 x 615	2035 x 615
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-10°C) Laminate, Steel   Stone	0,35kW   0,35kW	0,35kW   0,42kW	0,42kW   0,49kW
Voltage	1, N, PE ~ 230V, 50Hz		
Power input Laminate, Steel   Stone	0,22kW   0,24kW	0,24kW   0,24kW	0,24kW   0,26kW
Current draw Laminate, Steel   Stone	1,4A   1,6A	1,6A   1,6A	1,6A   1,8A
Central cooled Power input / Current draw	~ 0,03kW / ~ 0,25A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Static		
Climatic class	3 (25 °C – 60%)		

\*Performances differ depending on the location of the plate, whether it is for laminate, steel or under stone.

## With aggregate - for laminate and S/S topplates

Model	Order number
Cooling plate underglued 1GN	V1-030300-0001
Cooling plate underglued 2GN	V1-030300-0002
Cooling plate underglued 3GN	V1-030300-0003
Cooling plate underglued 4GN	V1-030300-0004
Cooling plate underglued 5GN	V1-030300-0005
Cooling plate underglued 6GN	V1-030300-0006
Cooling plate drop-in 1GN	V1-030300-0013
Cooling plate drop-in 2GN	V1-030300-0014
Cooling plate drop-in 3GN	V1-030300-0015
Cooling plate drop-in 4GN	V1-030300-0016
Cooling plate drop-in 5GN	V1-030300-0017
Cooling plate drop-in 6GN	V1-030300-0018
Cooling plate underglued-demountable , 1GN	V1-030300-0025
Cooling plate underglued-demountable , 2GN	V1-030300-0026
Cooling plate underglued-demountable , 3GN	V1-030300-0027
Cooling plate underglued-demountable , 4GN	V1-030300-0028
Cooling plate underglued-demountable , 5GN	V1-030300-0029
Cooling plate underglued-demountable , 6GN	V1-030300-0030

## Central cooled - for laminate and S/S topplates

Model	Order number
Cooling plate underglued 1GN	V1-030300-0007
Cooling plate underglued 2GN	V1-030300-0008
Cooling plate underglued 3GN	V1-030300-0009
Cooling plate underglued 4GN	V1-030300-0010
Cooling plate underglued 5GN	V1-030300-0011
Cooling plate underglued 6GN	V1-030300-0012
Cooling plate drop-in 1GN	V1-030300-0019
Cooling plate drop-in 2GN	V1-030300-0020
Cooling plate drop-in 3GN	V1-030300-0021
Cooling plate drop-in 4GN	V1-030300-0022
Cooling plate drop-in 5GN	V1-030300-0023
Cooling plate drop-in 6GN	V1-030300-0024
Cooling plate underglued-demountable 1GN	V1-030300-0031
Cooling plate underglued-demountable 2GN	V1-030300-0032
Cooling plate underglued-demountable 3GN	V1-030300-0033
Cooling plate underglued-demountable 4GN	V1-030300-0034
Cooling plate underglued-demountable 5GN	V1-030300-0035
Cooling plate underglued-demountable 6GN	V1-030300-0036

## With aggregate - under stone topplates

Model	Order number
Cooling plate underglued-demountable , 1GN	V1-030300-0049
Cooling plate underglued-demountable , 2GN	V1-030300-0050
Cooling plate underglued-demountable , 3GN	V1-030300-0051
Cooling plate underglued-demountable , 4GN	V1-030300-0052
Cooling plate underglued-demountable , 5GN	V1-030300-0053
Cooling plate underglued-demountable , 6GN	V1-030300-0054

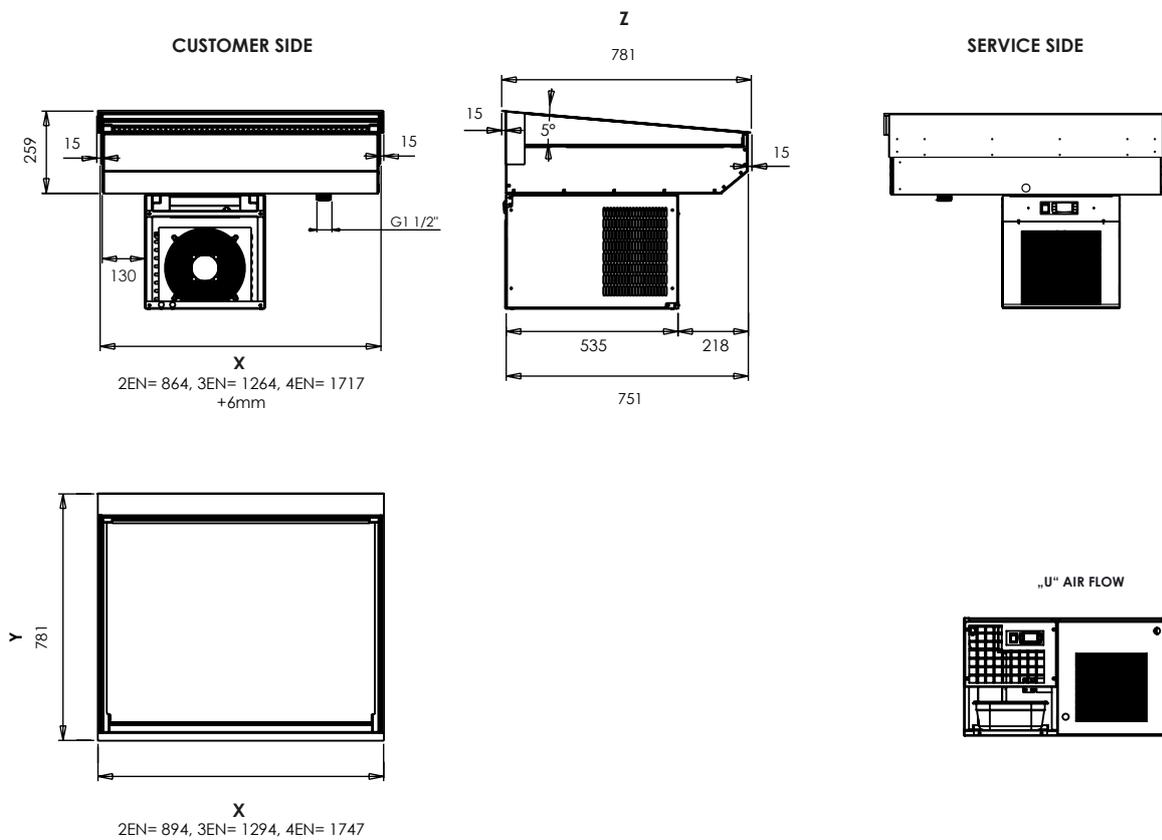
\* Evaporation tub must be specified when placing an order.

**| 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 long term service life.

**| Technical drawing**



**| Illustrative pictures**



### Specification list

	2EN	3EN	4EN
Width (x) [mm]	894	1294	1747
Depth (y) x Height (z) [mm]	781 x 259 + 360		
Installation dimension: Width (x) x Depth (y) [mm]	870 x 757	1270 x 757	1723 x 757
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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	3A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

Model	Order number
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
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.

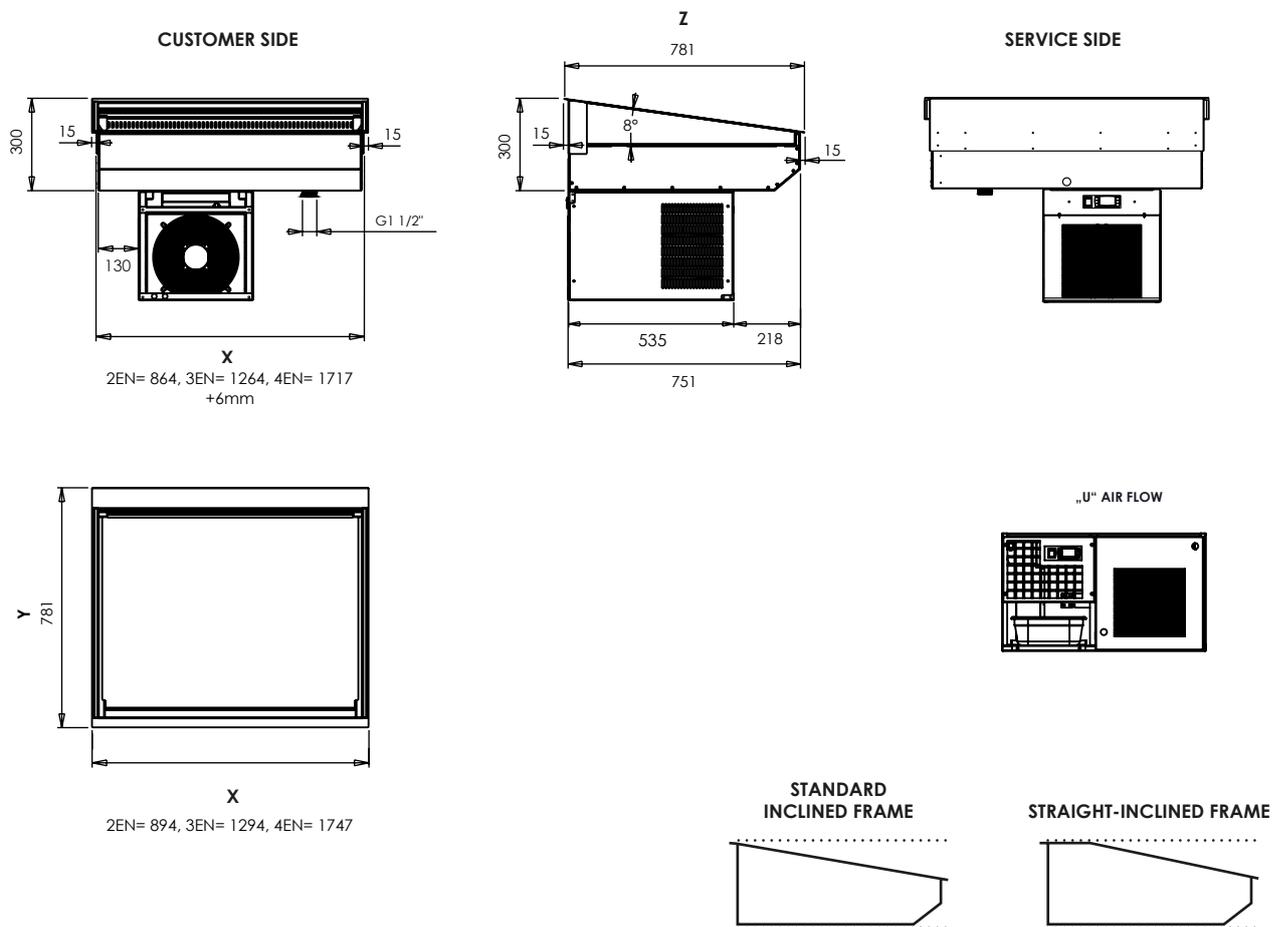
\* Evaporation tub must be specified when placing an order. **Tub type - Non-foamed.**

**| 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° 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 long term service life.

**| Technical drawing**



**| Illustrative pictures**



### Specification list

	2EN	3EN	4EN
Width (x) [mm]	894	1294	1747
Depth (y) x Height (z) [mm]	781 x 300 + 360		
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	870 x 757	1270 x 757	1723 x 757
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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	3A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

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

#### Central cooled

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

### STRAIGHT-INCLINED FRAME

Dimensions:  
Width (x) [mm]: 2EN=932, 3EN=1332, 4EN=1732  
Depth (y) x Height (z) [mm]: 815 x 282 +361

Installation dimensions:  
Width (x) x Depth (y) [mm]: 2EN=901x781, 3EN=1301x781, 4EN=1701x781

#### With aggregate

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

#### Central cooled

Model	Order number
Staight-Inclined frame 8° - 2EN	V2-030400-0096
Staight-Inclined frame 8° - 3EN	V2-030400-0097
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.

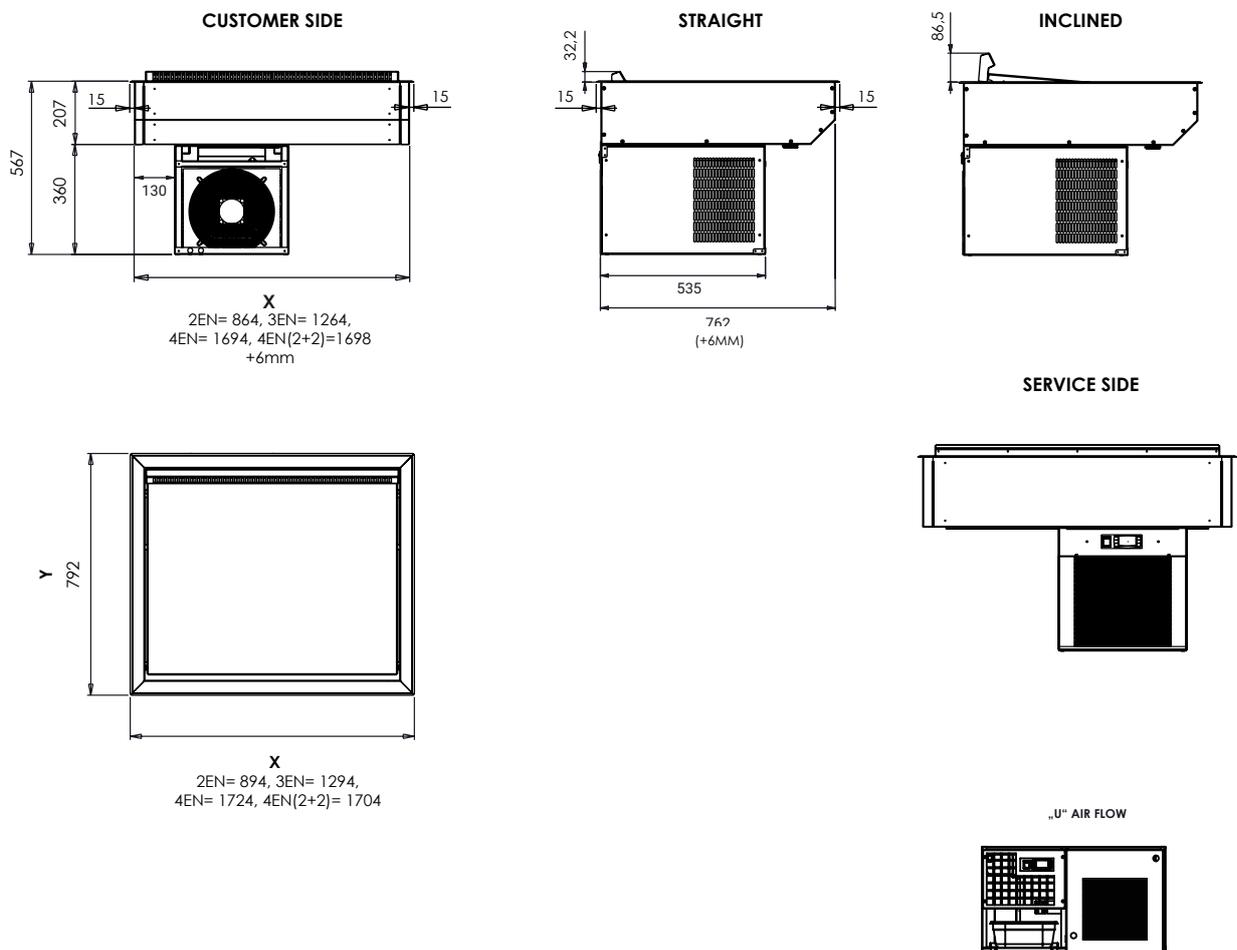
\* Evaporation tub must be specified when placing an order. **Tub type - Non-foamed.**

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 long term service life.

Technical drawing



Illustrative pictures



### Specification list

	2EN	3EN	4EN / 4EN (2+2)
Width (x) [mm]	894	1294	1724 / 1728
Depth (y) x Height (z) [mm]	792 x 207 + 360		
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	870 x 768	1270 x 768	1700 x 768 / 1704 x 768
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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	3A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

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

#### Central cooled

Model	Order number
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.

\* Evaporation tub must be specified when placing an order. **Tube type - Non-foamed.**

## About

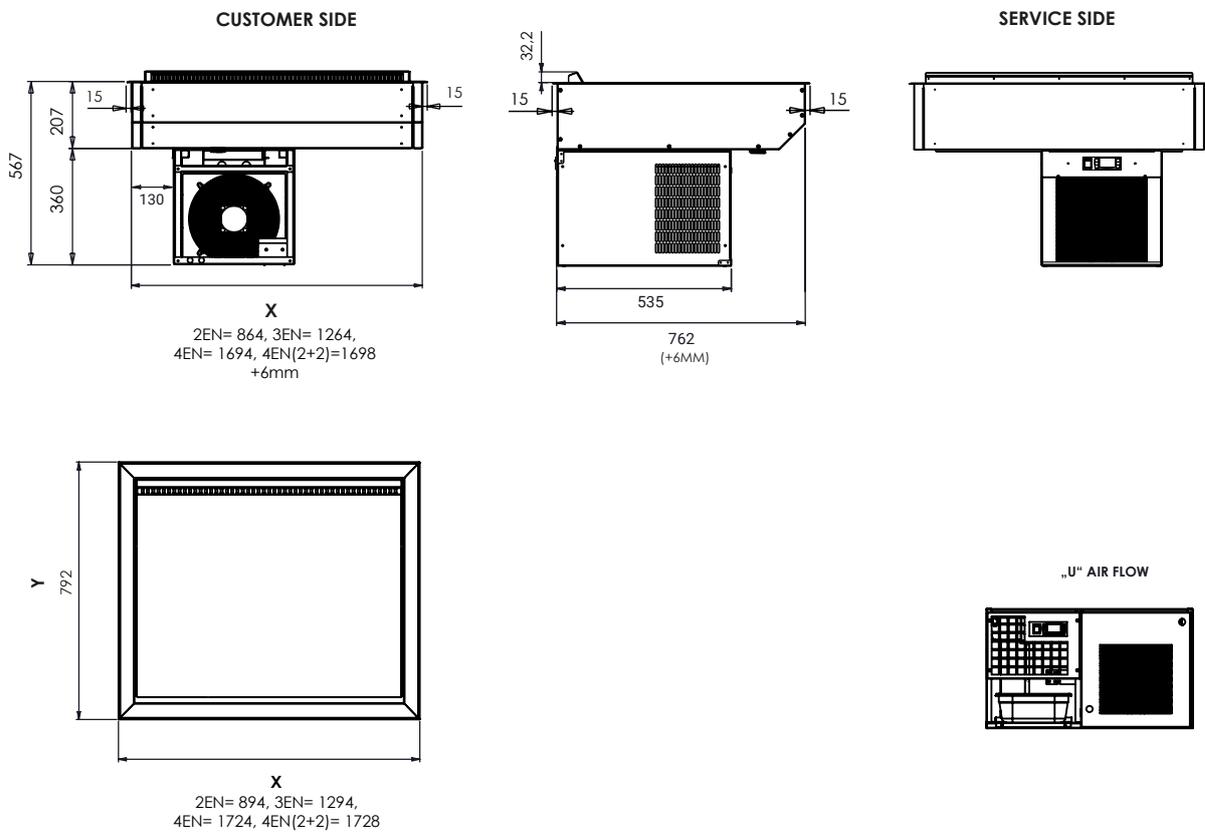
Snack-Genie is used for the circulating of cooled air in order to keep all products at the ideal temperature. Thanks to free access to your products, the cooling tub allows easier handling for the service. To clean the tub bottom, the plate (with evaporator) can be folded upwards and locked in the top position. Suitable for slicing a cake and then easy to pick up.

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

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 long term service life.

## Technical drawing



## Illustrative pictures



### Specification list

	2EN	3EN	4EN / 4EN (2+2)
Width (x) [mm]	894	1294	1724 / 1728
Depth (y) x Height (z) [mm]	792 x 207 + 360		
Installation dimension: Width (x) x Depth (y) [mm]	870 x 768	1270 x 768	1700 x 768 / 1704 x 768
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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	3A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

#### With aggregate

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

#### Central cooled

Model	Order number
Snack-Genie 2EN	V3-030400-0110
Snack-Genie 3EN	V3-030400-0111
Snack-Genie 4EN	V3-030400-0112
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.

\* Evaporation tub must be specified when placing an order. **Tube type - Non-foamed.**

## About

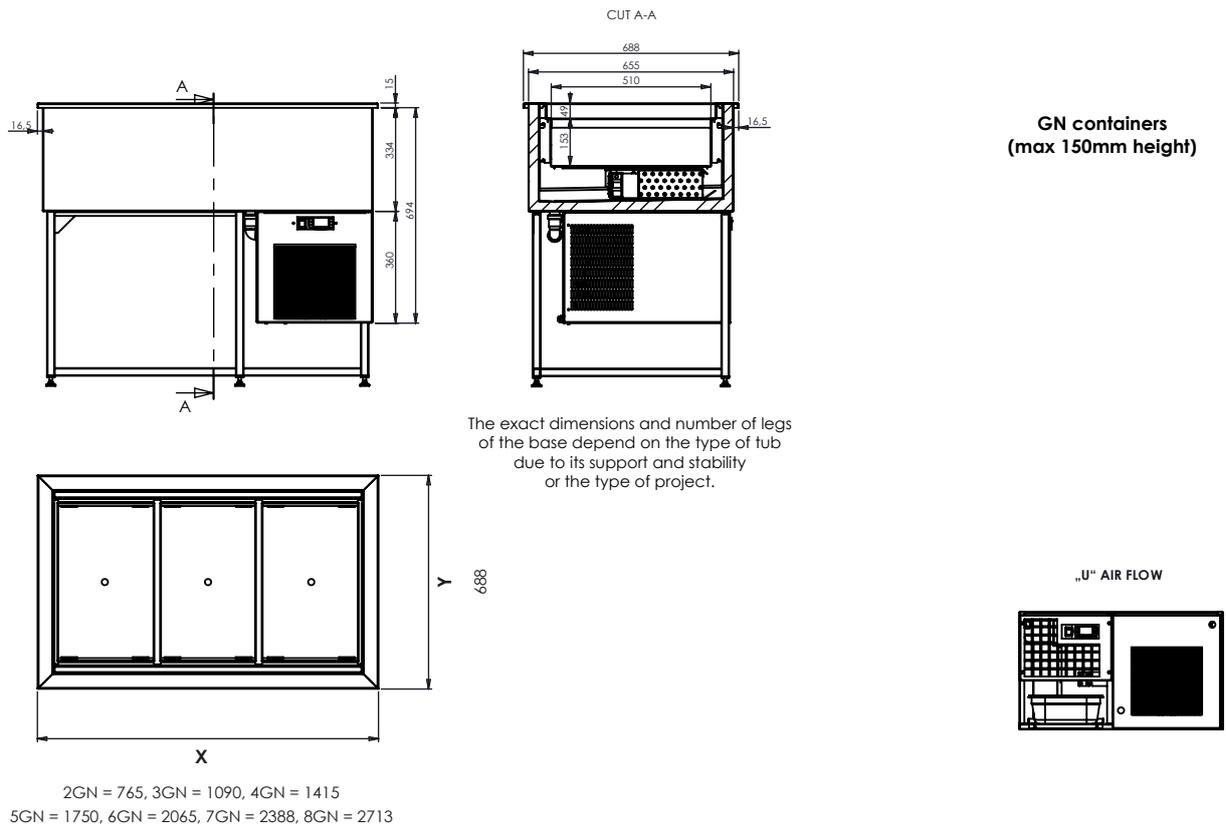
GastroSnack is used for cooling in GN containers such as sliced cakes, snacks, salad bowls or drinks. The circulation of cooled air keeps the goods at the ideal temperature and freshness.

It is suitable for canteens, buffets, restaurants, hotels, hospitals and many others. The tub contains a digital defrosting and digital temperature control.

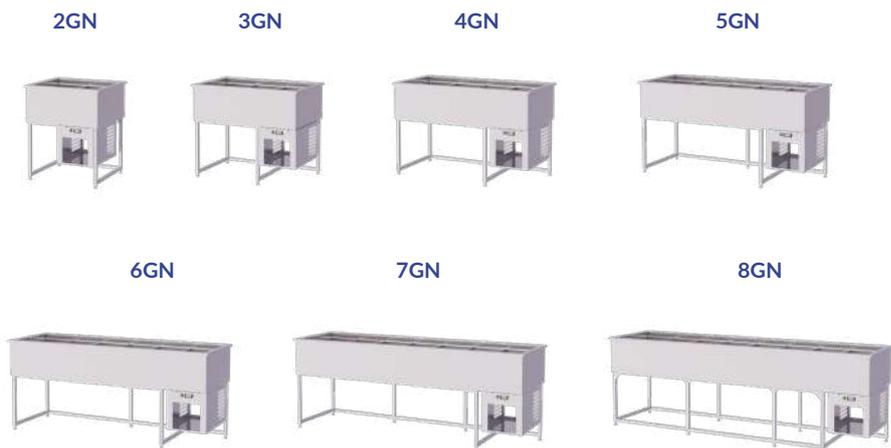
The tub is available in several size variants that can satisfy the customer's wishes.

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

## Technical drawing



## Illustrative pictures



**Specification list**

	2GN	3GN	4GN	5GN
Width (x) [mm]	765	1090	1415	1750
Depth (y) x Height (z) [mm]	688 x 334 + 360			
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	738 x 661	1063 x 661	1388 x 661	1713 x 661
Temperature	+3°C ~ +8°C			
Cooling medium	R290			
Refr. capacity (-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	3A	4,7A	4,7A
Central cooled Power input / Current draw	~ 0,04kW / ~ 0,75A			
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated			
Climatic class	3 (25 °C - 60%)			

	6GN	7GN	8GN
Width (x) [mm]	2065	2388	2713
Depth (y) x Height (z) [mm]	688 x 334 + 360		
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	2038 x 661	2361 x 661	2686 x 661
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

**With aggregate**

Model	Order number
Gastro snack 2GN	V1-030400-0151
Gastro snack 3GN	V1-030400-0152
Gastro snack 4GN	V1-030400-0153
Gastro snack 5GN	V1-030400-0154
Gastro snack 6GN	V1-030400-0155
Gastro snack 7GN	V1-030400-0156
Gastro snack 8GN	V1-030400-0157

**Central cooled**

Model	Order number
Gastro snack 2GN	V1-030400-0158
Gastro snack 3GN	V1-030400-0159
Gastro snack 4GN	V1-030400-0160
Gastro snack 5GN	V1-030400-0161
Gastro snack 6GN	V1-030400-0162
Gastro snack 7GN	V1-030400-0163
Gastro snack 8GN	V1-030400-0164

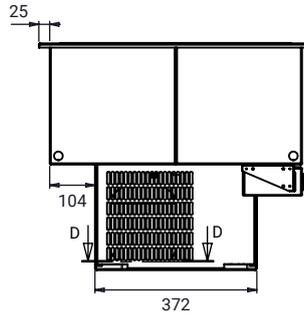
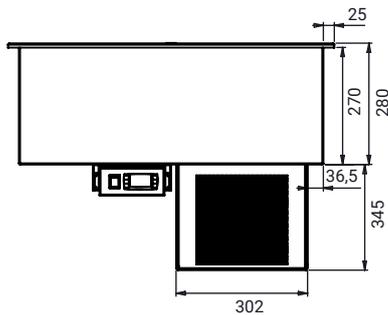
\* Evaporation tub must be specified when placing an order.

**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 long term service life.

**Technical drawing**

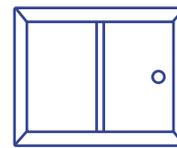
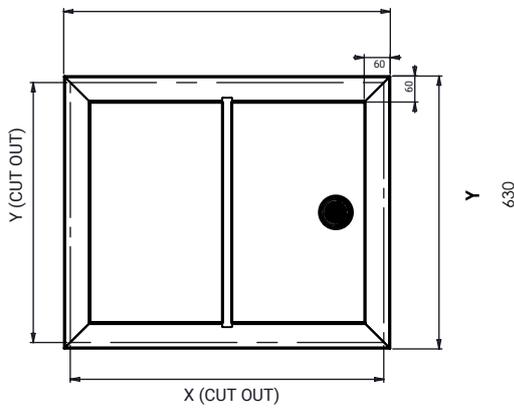


**DROP-IN**

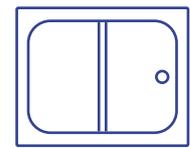
1GN = 425, 2GN = 750, 3GN = 1075,  
4GN = 1400, 5GN = 1725, 6GN = 2050

**WELDED**

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

**Illustrative pictures**

1GN

2GN

3GN

4GN

5GN

6GN



**Specification list**

	1GN	2GN	3GN
Width (x) [mm]	425	750	1075
Depth (y) x Height (z) [mm]	630 x 625		
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	395 x 595	720 x 595	1045 x 595
Temperature	+3°C ~ +8°C		
Cooling medium	R600		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Static		
Climatic class	3 (25 °C - 60%)		

	4GN	5GN	6GN
Width (x) [mm]	1400	1725	2050
Depth (y) x Height (z) [mm]	630 x 625		
<b>Installation dimension:</b> Width (x) x Depth (y) [mm]	1370 x 595	1695 x 595	2020 x 595
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Static		
Climatic class	3 (25 °C - 60%)		

## Our production

### With aggregate

Model	Order number
<b>Our production</b>	
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
<b>Our production</b>	
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
<b>Premanufactured tub</b>	
1GN pressed - static, welded	V1-030500-0013
2GN pressed - static, welded	V1-030500-0014
3GN pressed - static, welded	V1-030500-0015
4GN pressed - static, welded	V1-030500-0016
1GN pressed - static, drop-in	V1-030500-0021
2GN pressed - static, drop-in	V1-030500-0022
3GN pressed - static, drop-in	V1-030500-0023
4GN pressed - static, drop-in	V1-030500-0024

### Central cooled

Model	Order number
<b>Premanufactured tub</b>	
1GN pressed - static, welded	V1-030500-0017
2GN pressed - static, welded	V1-030500-0018
3GN pressed - static, welded	V1-030500-0019
4GN pressed - static, welded	V1-030500-0020
1GN pressed - static, drop-in	V1-030500-0025
2GN pressed - static, drop-in	V1-030500-0026
3GN pressed - static, drop-in	V1-030500-0027
4GN pressed - static, drop-in	V1-030500-0028

\* Evaporation tub must be specified when placing an order.

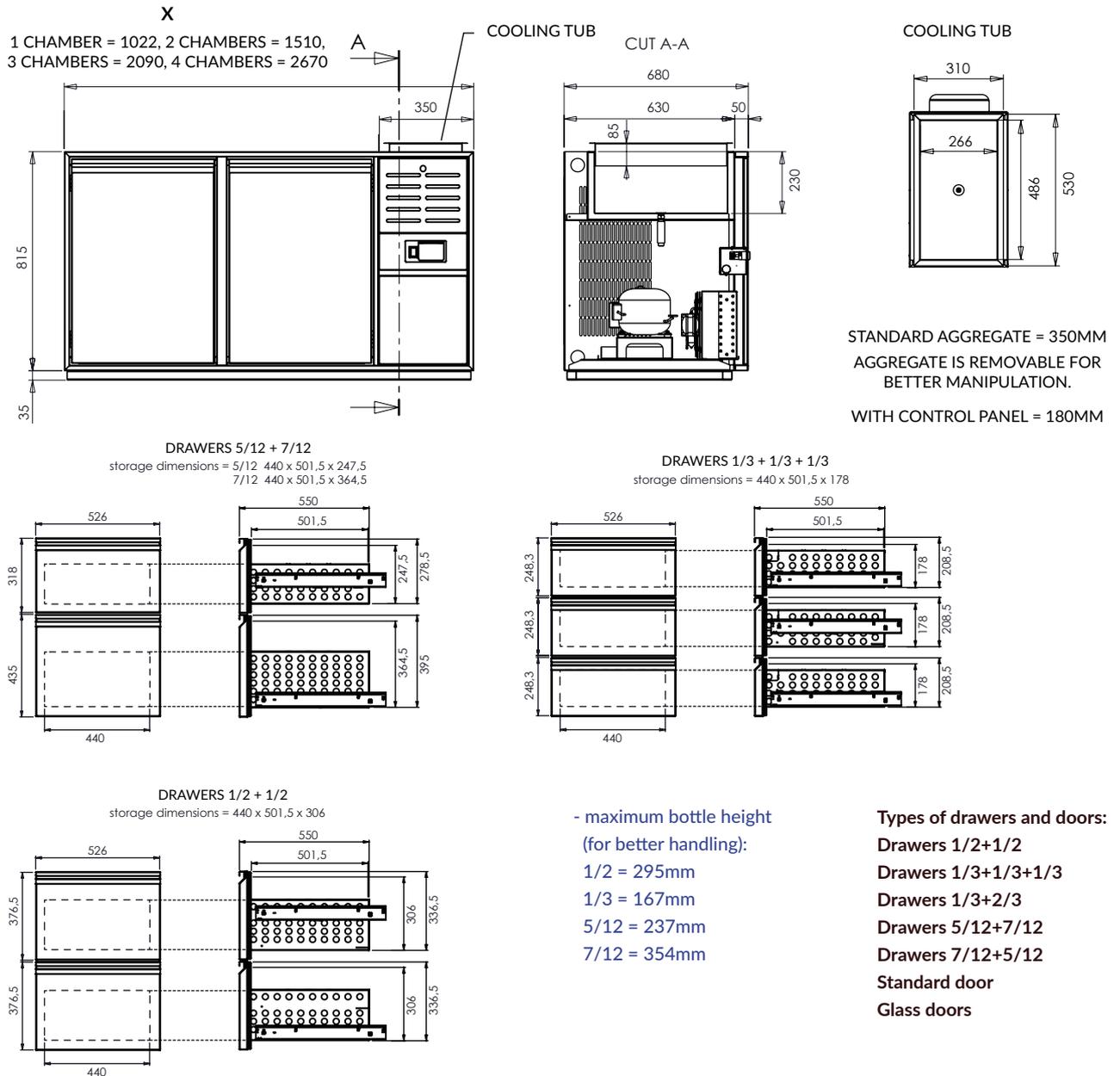
# BEVERAGE COOLING TABLE

## 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



## Illustrative pictures

1 chamber



2 chambers



3 chambers



4 chambers



### Specification list

	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 aggregate	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			
Temperature	+3°C ~ +8°C			
Cooling medium	R600	R290		
Refr. capacity (-10°C)	0,17kW	0,35kW	0,42kW	0,42kW
Voltage	1, N, PE ~ 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			
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated			
Climatic class	3 (25 °C - 60%)			

#### With aggregate

Model	Order number
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
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

#### Accessories

Accessories	Order number
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.

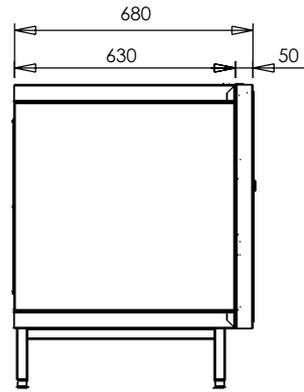
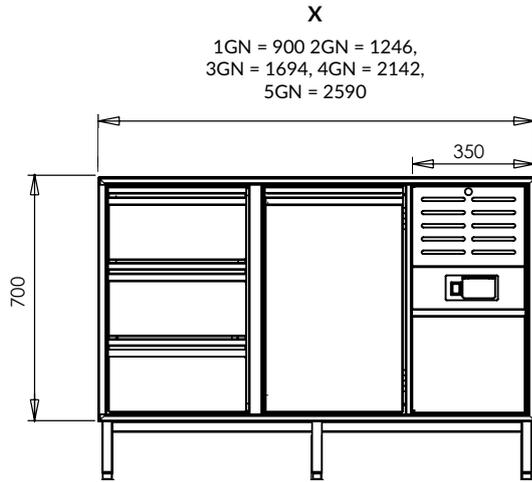
\* Evaporation tub must be specified when placing an order.

**About**

GN refrigerated tables are primarily for gastronomes. 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.

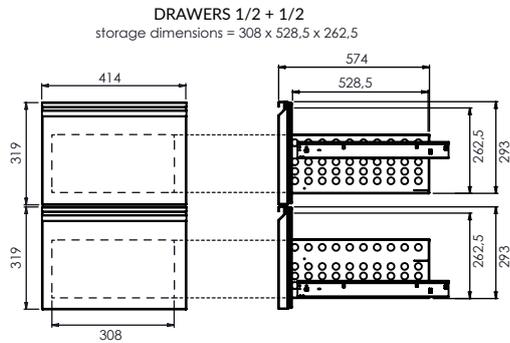
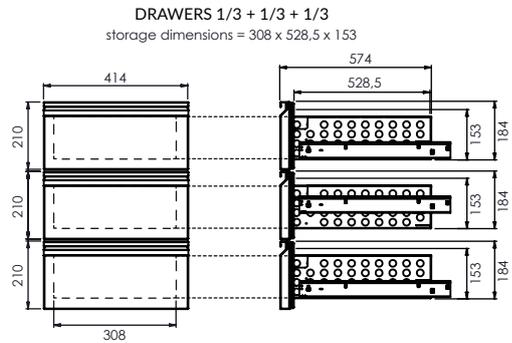
**Technical drawing & Illustrative pictures**



THE HEIGHT OF THE STAND/LEGS  
DEPENDS ON YOUR CHOICE  
- 150MM OR 170MM

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

WITH CONTROL PANEL = 180MM



**Types of drawers and doors:**  
Drawers 1/2+1/2  
Drawers 1/3+1/3+1/3  
Standard door  
Glass doors

**Illustrative pictures**



### Specification list

	1GN	2GN	3GN	4GN	5GN
Outside dimension Width (x) [mm] With aggregate / With Control panel	900 / 730	1246 / 1076	1694 / 1524	2142 / 1972	2590 / 2420
Outside dimension Width (x) [mm] Without aggregate	550	896	1344	1792	2240
Outside dimension Depth (y) x Height (z) [mm]	680 x 700				
Temperature	+3°C ~ +8°C				
Cooling medium	R600	R290			
Refr. capacity (-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				
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated				
Climatic class	3 (25 °C - 60%)				

#### With aggregate

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

#### Central cooled

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

#### Stand height=170mm

	Order number
for Cooling table 1GN	V2-030602-0124
for Cooling table 2GN	V2-030602-0125
for Cooling table 3GN	V2-030602-0126
for Cooling table 4GN	V2-030602-0127
for Cooling table 5GN	V2-030602-0128

#### Accessories

	Order number
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

#### Stand height=150mm

	Order number
for Cooling table 1GN	V2-030602-0129
for Cooling table 2GN	V2-030602-0130
for Cooling table 3GN	V2-030602-0131
for Cooling table 4GN	V2-030602-0132
for Cooling table 5GN	V2-030602-0133

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

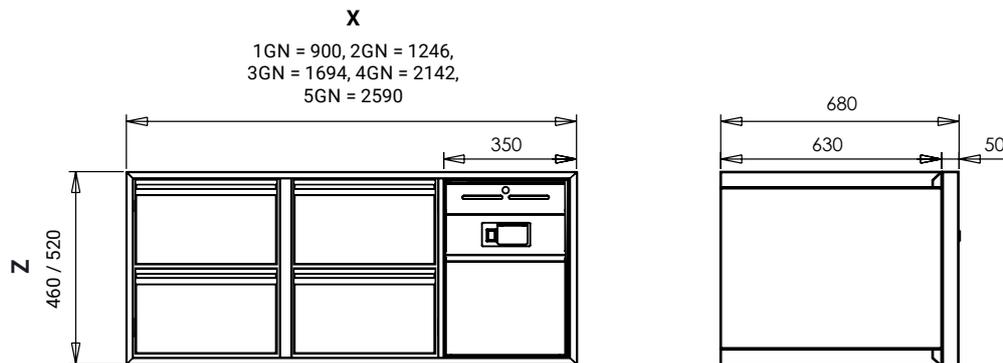
\* Evaporation tub must be specified when placing an order.

## About

Refrigerated tables are primarily for gastronomes. 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 aggregate	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				
Temperature	+3°C ~ +8°C				
Cooling medium	R600	R290			
Refr. capacity (-10°C)	0,14kW	0,17kW	0,28kW	0,35kW	0,48kW
Voltage	1, N, PE ~ 230V / 50Hz				
Power input	0,18kW	0,42kW	0,57kW	0,63kW	0,63kW
Current draw	1,1A	2,4A	3,1A	3,3A	3,3A
Central cooled Power input / Current draw	~ 0,07kW / ~ 0,5A				
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated				
Climatic class	3 (25 °C - 60%)				

**height = 460mm, With aggregate**

Model	Order number
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

**height = 460mm, Central cooled**

Model	Order number
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

**height = 520mm, With aggregate**

Model	Order number
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

**height = 520mm, Central cooled**

Model	Order number
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

**Accessories**

Accessories	Order number
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.

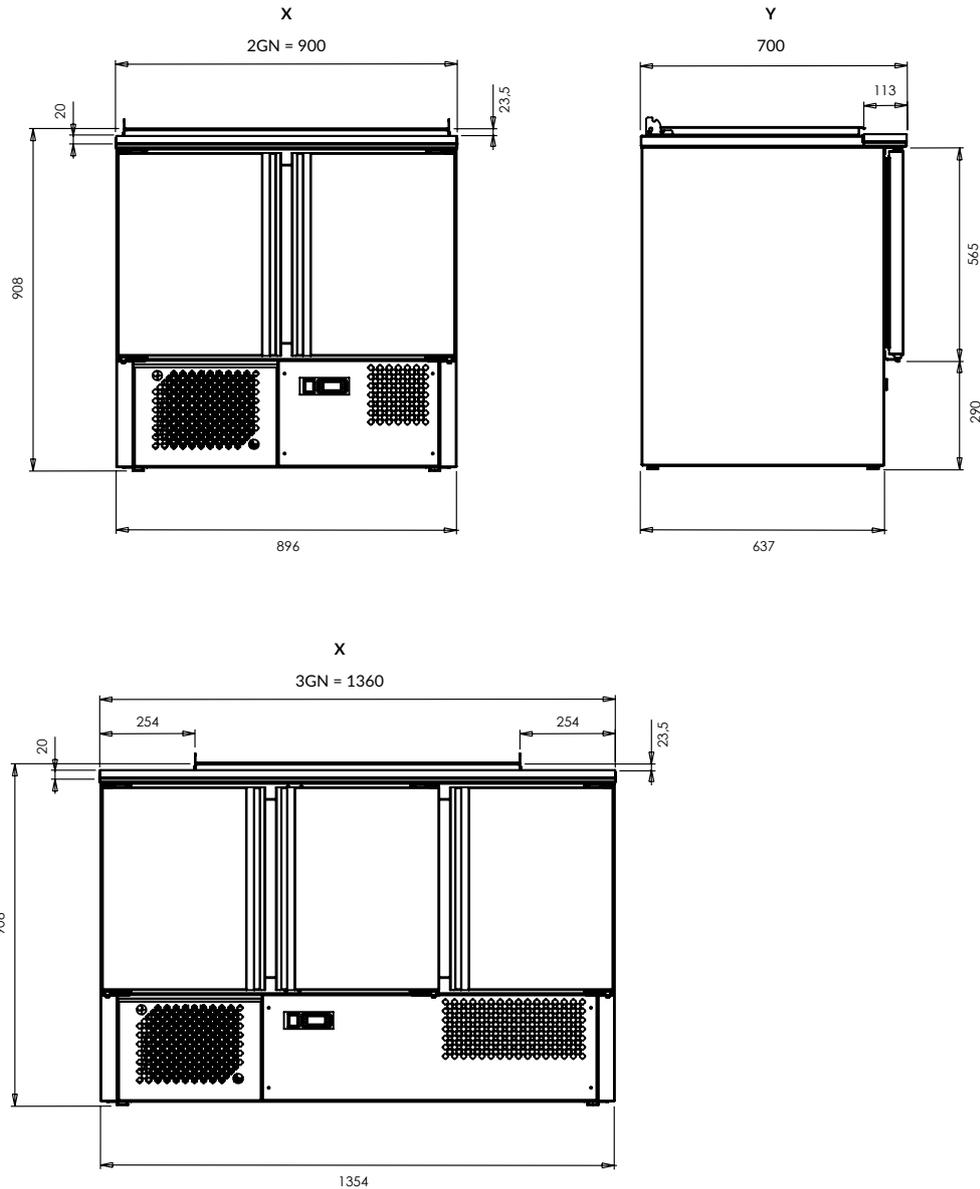
\* Evaporation tub must be specified when placing an order.

### 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



### Specification list

	2GN	3GN
Width (x) [mm]	900	1360
Depth (y) x Height (z) [mm]	700 x 908	
Temperature	+3°C ~ +8°C	
Cooling medium	R600	R290
Refr. capacity (-10°C)	0,35kW	0,42kW
Voltage	1, N, PE ~ 230V, 50Hz	
Power input	0,22kW	0,6kW
Current draw	1,4A	2,4A
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated	
Climatic class	3 (25 °C – 60%)	

### With aggregate

Model	Order number
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.

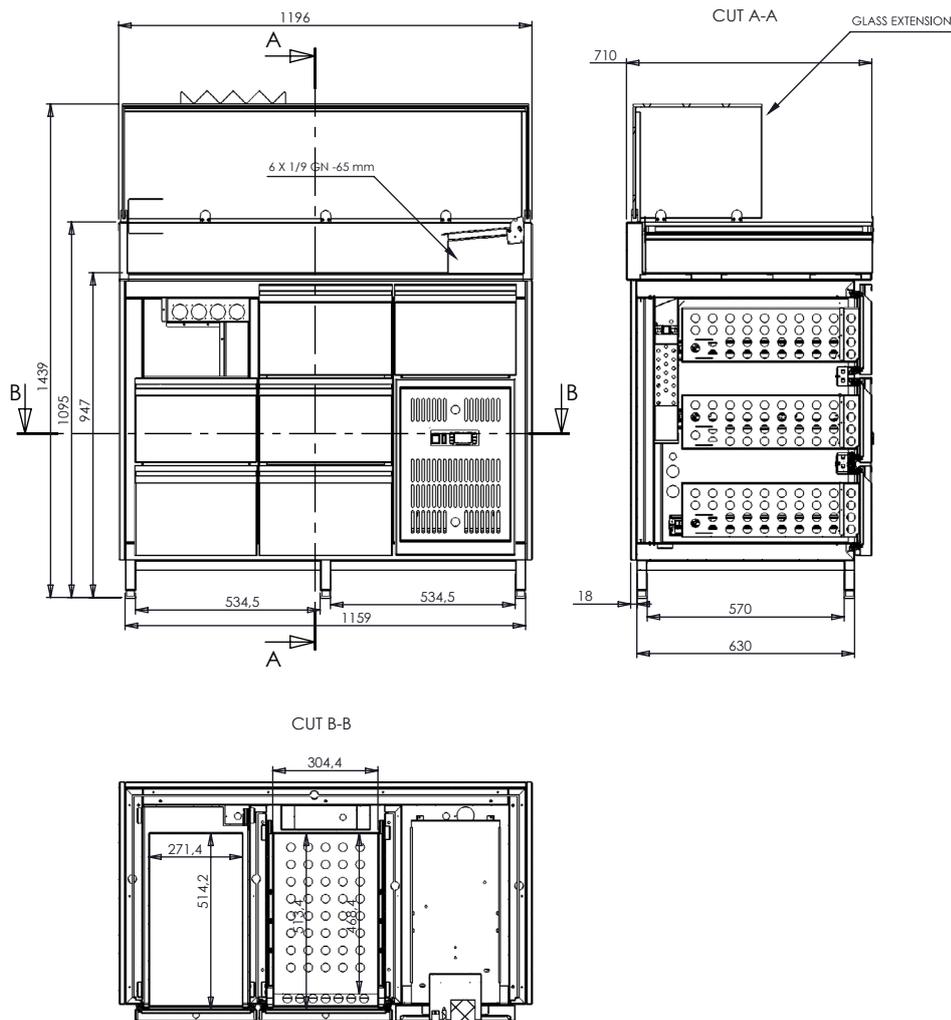
\* Evaporation tub must be specified when placing an order.

### 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



### Specification list

Width (x) [mm]	1196
Depth (y) x Height (z) [mm]	710 x 1439
Temperature	+3°C ~ +8°C
Cooling medium	R290
Refr. capacity (-10°C)	0,42kW
Voltage	1, N, PE ~ 230V, 50Hz
Power input	0,7kW
Current draw	1,3A
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated
Climatic class	3 (25 °C – 60%)

#### With aggregate

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

#### central cooled

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

\* Evaporation tub must be specified when placing an order.

**| 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

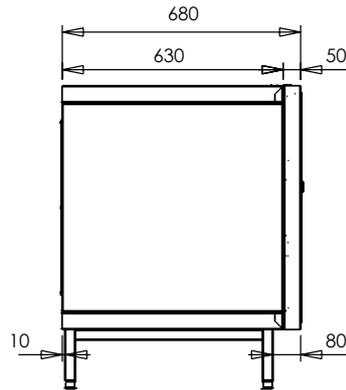
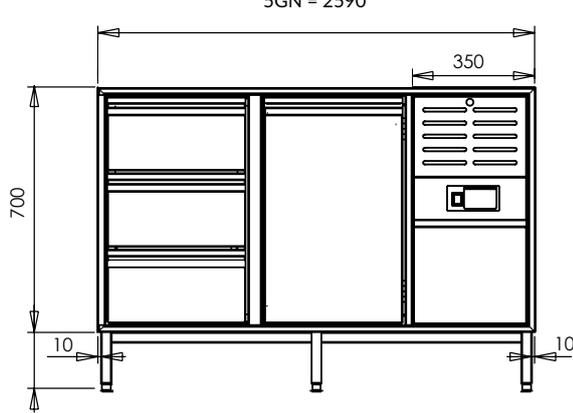
rails, which allow easy pulling out and easy removal or loading of used gastro containers.

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

**| Technical drawing & Illustrative pictures**

**X**

1GN = 900, 2GN = 1246,  
3GN = 1694, 4GN = 2142,  
5GN = 2590

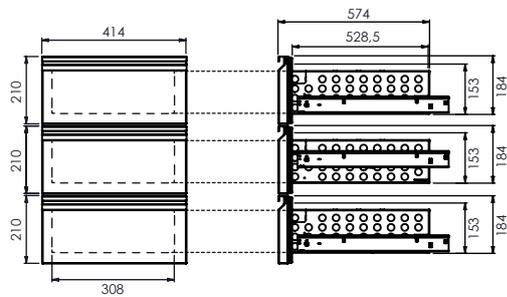


THE HEIGHT OF THE STAND/LEGS  
DEPENDS ON YOUR CHOICE  
- 150MM OR 170MM

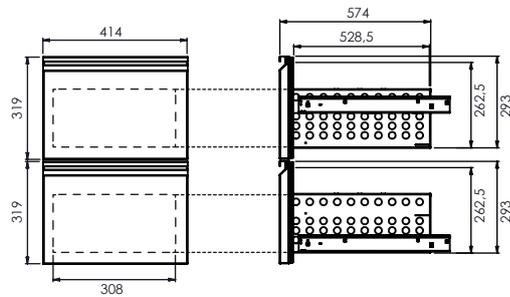
STANDARD AGGREGATE = 350MM  
AGGREGATE IS REMOVABLE FOR  
BETTER MANIPULATION.

WITH CONTROL PANEL = 180MM

**DRAWERS 1/3 + 1/3 + 1/3**  
storage dimensions = 308 x 528,5 x 153



**DRAWERS 1/2 + 1/2**  
storage dimensions = 308 x 528,5 x 262,5



**Types of drawers and doors:**  
Drawers 1/2+1/2  
Drawers 1/3+1/3+1/3  
Standard door  
Glass doors

**| Illustrative pictures**

1GN



2GN



3GN



4GN



5GN



### Specification list

	1GN	2GN	3GN	4GN	5GN
Outside dimension Width (x) [mm] With aggregate / With Control panel	900 / 730	1246 / 1076	1694 / 1524	2142 / 1972	2590 / 2420
Outside dimension Width (x) [mm] Without aggregate	550	896	1344	1792	2240
Outside dimension Depth (y) x Height (z) [mm]	680 x 700				
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				
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated				
Climatic class	3 (25 °C - 60%)				

#### With aggregate

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

#### Stand height=170mm

Order number	
V2-030701-0124	for Freezing table 1GN
V2-030701-0125	for Freezing table 2GN
V2-030701-0126	for Freezing table 3GN
V2-030701-0127	for Freezing table 4GN
V2-030701-0128	for Freezing table 5GN

#### Stand height=150mm

Order number	
V2-030701-0129	for Freezing table 1GN
V2-030701-0130	for Freezing table 2GN
V2-030701-0131	for Freezing table 3GN
V2-030701-0132	for Freezing table 4GN
V2-030701-0133	for Freezing table 5GN

#### Central cooled

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

#### Accessories

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

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

\* Evaporation tub must be specified when placing an order.

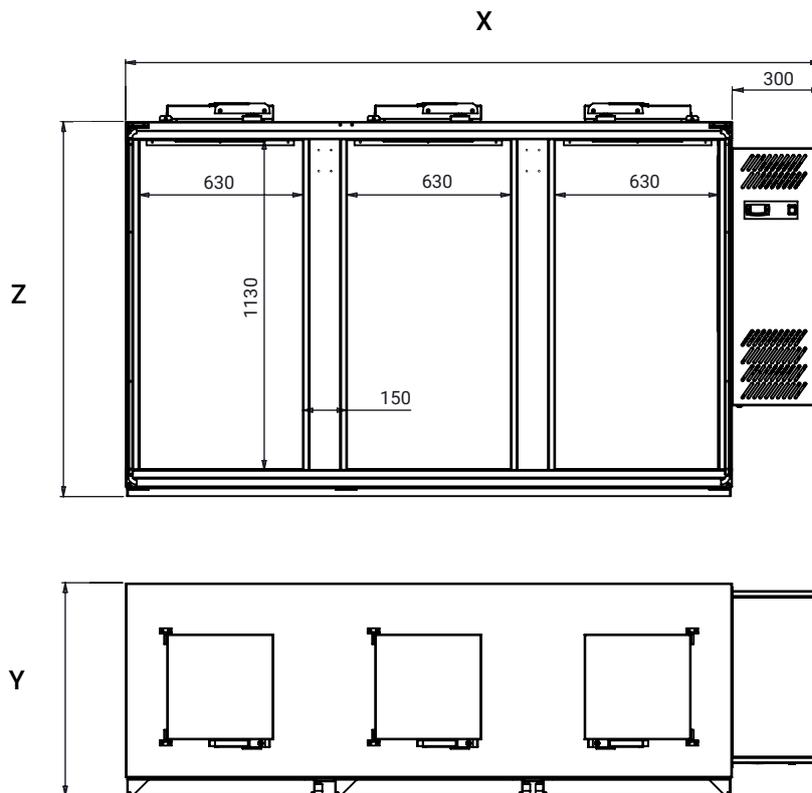
### About

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



### Illustrative pictures



**Specification list**

	1x dustbin			2x dustbin		
	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
Temperature	+3°C ~ +8°C					
Cooling medium	R290					
Refr. capacity (-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					
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated					
Climatic class	3 (25 °C - 60%)					

	3x dustbin		
<b>Outside dimension:</b>	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
Temperature	+3°C ~ +8°C		
Cooling medium	R290		
Refr. capacity (-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		
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated		
Climatic class	3 (25 °C - 60%)		

Model	Order number
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
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
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

\* Evaporation tub must be specified when placing an order.

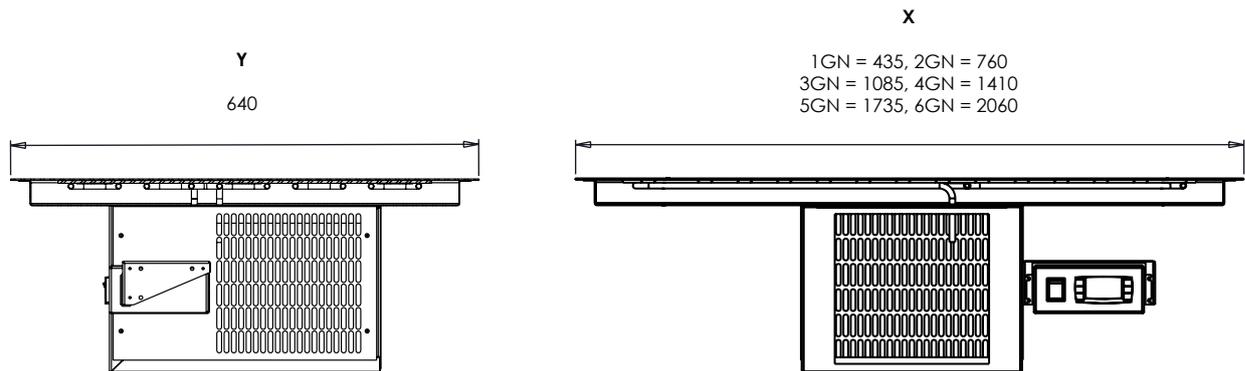
### About

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]	640					
<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
Temperature	+3°C ~ +8°C (Cooling) / +30°C ~ +100°C (Heating)					
Cooling medium	R290					
Refr. capacity (-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
Noise / Defrosting / Cooling	50 - 55dB(A) / Automatic / Ventilated					
Climatic class	3 (25 °C - 60%)					

Model	Order number	Model	Order number
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

\* Evaporation tub must be specified when placing an order.