

CATALOGUE

2026



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01 COOLING EQUIPMENT

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ABOUT OUR PRODUCTS

Central cooling & CO2

- Central unit can be placed anywhere. It is connected to the cooling equipment and the control panel that monitors the temperature. Based on the temperature monitoring, it opens the valve and lets the cooled air into the cooling equipment. Several equipment can be connected to one central unit. Includes two connections for central cooling and CO2. Copper pipes for central cooling and CO2. CO2 containing evaporator 60Bar, digital AK-CC 55, Danfoss el. exp. valve, pressure transmitter 60Bar

What our products include

- Digital controls are part of the equipment, but they can be installed at a distance of up to 2.5 m from the unit.
- They are usually connected to a drainage pipe.
- Equipped with an electrical plug compatible with the European market.
- The evaporating tub is included as standard with units with a built-in refrigeration arperate. For types with central cooling or CO₂, the tub is not included and must be ordered separately, unless it is drained directly into the waste system.

LED lighting and glass type

- Standard LED lighting (used in showcases) consists of an 8 mm wide warm white LED strip (2700 K). An exception is, for example, the DE showcase, which is equipped with a more powerful Hera strip in an extra warm white version. Unless otherwise specified (e.g. upon request for color-changing lighting, etc.).
- In showcases, the lighting is located under each shelf and, depending on the model, also on the

interior ceiling – all shelves are illuminated. In wine or meat showcases, the lights are positioned in the corners and directed towards the interior of the showcase.

Glass

- The glass used in our products is insulated, unless specified otherwise.

Plates

- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Underglued** under the top plate and can't be remove (cooling tubs)
- **Underumt-demountable** is screwed under the top plate and it can be removable (cooling tubs)
- **Welded** in top plate (we always recommend this mounting principle for stainless steel plates)



Drop-in

The plate is at the same level as the top plate (only for plate from stone or corian)



Drop-in

The plate is above the top plate



Underglued



Underglued - demountable

Removable aggregate

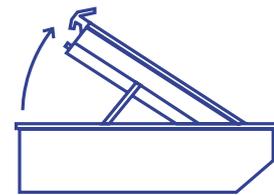
- The components in the aggregate compartment are mounted on a tray with rails, allowing easy and regular maintenance, as well as access to the evaporator. After ensuring everything is disconnected, the components on the tray can be removed from the rails. If the aggregate stops working or gets damaged, simply send it back to us. In the meantime, we will send you a replacement. The returned aggregate will be repaired and reused. This approach reduces disposal costs, minimizes waste, and extends the lifespan of certain components

Lowered Aggregate (height=124mm)

- A newly developed type of compressor, primarily designed for cooling plates, is lower than our standard compressor and takes up less space. For specific configurations within a cooling plate or other devices, please contact us.

Tubs

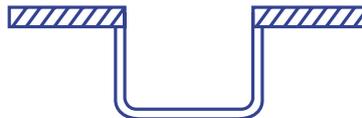
- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Welded** in the top plate (we always recommend this mounting principle for stainless steel plates) (heating and cooling tubs)
- **Over ventilated tub** (cooling) - the plate can be folded upwards with evaporator to a certain angle and locked in that certain position depending on the type of tub



Over ventilated cooling tubs



Drop-in



Welded

Types of over ventilated tubs



Inclined

Inclined 5°
Inclined 8°



Straight

Backer-Snack
Snack-Genie
Straight/inclined 5°



Straight-Inclined

Straight-Inclined 8°
(Write to us about the possibility of this frame)

Despite our best efforts, there may be minor errors in the text or product images in this document.
If you notice any, please let us know – we will be happy to correct them next time.

General information

All prices are in euro and are valid until further notice or until there is a new edition. All illustration pictures of products used in the catalogue are symbolic photos and they may differ from the actual products. Subject to changes and errors. Stainless steel material in this catalogue is approved for gastronomy and communal catering. High corrosion resistance against damage, acid and alkaline environment, etc. Stainless steel equipment is easy to clean. Residues from production do not settle on this surface and a hygienic environment for food preparation is ensured.

Cooling equipment - The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. 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. Copper pipes for central cooling and CO2.

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



COOLING EQUIPMENT

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

Showcase BH



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
Depth - 700mm
Height - 1250 + 20mm

- Standard
- Free-standing showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality.
Cooling medium: R290

- max. shelf storage depth: 400mm
- Insulated glass

Tipping glass with steel chain on customer side, doors on service side, Height adjustable shelves, LED lighting (warm white)
Lockable or non-lockable version

| Model Width (mm) | with aggregate | | Central cooled | |
|---------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 800 | V1-030101-0001 | | V1-030101-0007 | |
| 1000 | V1-030101-0002 | | V1-030101-0008 | |
| 1200 | V1-030101-0003 | | V1-030101-0009 | |
| 1400 | V1-030101-0004 | | V1-030101-0010 | |
| 1600 | V1-030101-0005 | | V1-030101-0011 | |
| 1800 | V1-030101-0006 | | V1-030101-0012 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 800 | 0,48kW | 0,71kW | 3,9A | Power input / Current draw ~ 0,08kW / ~ 2A |
| 1000 | 0,55kW | 0,85kW | 4,7A | |
| 1200 | 0,64kW | 1kW | 5,6A | |
| 1400 | 0,9kW | 1,1kW | 5,8A | |
| 1600 | 1kW | 1,2kW | 6A | |
| 1800 | 1,2kW | 1,3kW | 6A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase BH drop-in for GN trays (Slim-frame design)



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 2GN - 750mm
3GN - 1075mm
4GN - 1400mm
Depth - 705mm
Height (above the top plate)
1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, The lower part is used for GN trays (325x530)
Cooling medium: R290
2GN (wing doors), 3GN & 4GN (sliding doors)
Tipping glass with steel chain on customer side, LED lighting (warm white)
- max. shelf storage depth: 340mm
- Insulated glass
- Installation dimensions: 689mm depth
2GN - 737mm width
3GN - 1062mm width
4GN - 1387mm width

| Model with number of shelves | with aggregate | | Central cooled | |
|------------------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2GN 1 shelf | V1-030101-0190 | | V1-030101-0193 | |
| 3GN 1 shelf | V1-030101-0191 | | V1-030101-0194 | |
| 4GN 1 shelf | V1-030101-0192 | | V1-030101-0195 | |
| 2GN 2 shelves | V1-030101-0196 | | V1-030101-0199 | |
| 3GN 2 shelves | V1-030101-0197 | | V1-030101-0200 | |
| 4GN 2 shelves | V1-030101-0198 | | V1-030101-0201 | |
| 2GN 3 shelves | V1-030101-0202 | | V1-030101-0205 | |
| 3GN 3 shelves | V1-030101-0203 | | V1-030101-0206 | |
| 4GN 3 shelves | V1-030101-0204 | | V1-030101-0207 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2GN | 0,64kW | 0,85kW | 4,7A | Power input / Current draw ~ 0,08kW / ~ 2A |
| 3GN | 0,90kW | 1kW | 5,6A | |
| 4GN | 1kW | 1,1kW | 5,8A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.

Showcase BH drop-in for EN trays (Slim-frame design)



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width -1EN - 522mm
2EN - 922mm
3EN - 1322mm
4EN - 1722mm
- Depth - 795mm
- Height (above the top plate)
1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm

- max. shelf storage depth: 426mm
- Insulated glass

- Installation dimensions: 779 mm depth
1EN - 509mm width
2EN - 909mm width
3EN - 1309mm width
4EN - 1709mm width

- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, The lower part is used for trays (400x600)
- Cooling medium: R290**

1EN & 2EN (wing doors), 3EN & 4EN (sliding doors)
Tipping glass with steel chain on customer side,
LED lighting (warm white)

| Model with number of shelves | with aggregate | | Central cooled | |
|------------------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 1EN 1 shelf | V1-030101-0238 | | V1-030101-0242 | |
| 2EN 1 shelf | V1-030101-0239 | | V1-030101-0243 | |
| 3EN 1 shelf | V1-030101-0240 | | V1-030101-0244 | |
| 4EN 1 shelf | V1-030101-0241 | | V1-030101-0245 | |
| 1EN 2 shelves | V1-030101-0246 | | V1-030101-0250 | |
| 2EN 2 shelves | V1-030101-0247 | | V1-030101-0251 | |
| 3EN 2 shelves | V1-030101-0248 | | V1-030101-0252 | |
| 4EN 2 shelves | V1-030101-0249 | | V1-030101-0253 | |
| 1EN 3 shelves | V1-030101-0254 | | V1-030101-0258 | |
| 2EN 3 shelves | V1-030101-0255 | | V1-030101-0259 | |
| 3EN 3 shelves | V1-030101-0256 | | V1-030101-0260 | |
| 4EN 3 shelves | V1-030101-0257 | | V1-030101-0261 | |

Showcase BH drop-in for EN trays (Slim-frame design)

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 1EN | 0,55kW | 0,71kW | 3,9A | Power input / Current draw ~ 0,08kW / ~ 2A |
| 2EN | 0,90kW | 1kW | 5,6A | |
| 3EN | 1kW | 1,2kW | 6A | |
| 4EN | 1,2kW | 1,3kW | 6,4A | |

Additional product information:

**Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.**

Showcase DE for EN trays (Frameless design)



- max. shelf storage depth: 428mm
- Insulated glass
- Installation dimensions: 779mm depth
 - 2EN - 909mm width
 - 3EN - 1309mm width
 - 4EN - 1709mm width

- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width -2EN - 922mm
 - 3EN - 1322mm
 - 4EN - 1722mm
- Depth - 795mm
- Height (above the top plate)
 - 1 shelf - 521mm
 - 2 shelves - 711mm
 - 3 shelves - 901mm

- Standard
 - Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, the lower part is used for trays (400x600)
- Cooling medium: R290**

2EN (wing doors), 3EN & 4EN (sliding doors)
Tipping glass with steel chain on customer side, LED lighting (warm white)

| Model with number of shelves | with aggregate | | Central cooled | |
|------------------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2EN 1 shelf | V1-030114-0091 | | V1-030114-0094 | |
| 3EN 1 shelf | V1-030114-0092 | | V1-030114-0095 | |
| 4EN 1 shelf | V1-030114-0093 | | V1-030114-0096 | |
| 2EN 2 shelves | V1-030114-0097 | | V1-030114-0100 | |
| 3EN 2 shelves | V1-030114-0098 | | V1-030114-0101 | |
| 4EN 2 shelves | V1-030114-0099 | | V1-030114-0102 | |
| 2EN 3 shelves | V1-030114-0103 | | V1-030114-0106 | |
| 3EN 3 shelves | V1-030114-0104 | | V1-030114-0107 | |
| 4EN 3 shelves | V1-030114-0105 | | V1-030114-0108 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2EN | 0,9kW | 1kW | 5,6A | Power input / Current draw ~ 0,1kW / ~ 1,25A |
| 3EN | 1kW | 1,2kW | 6A | |
| 4EN | 1,2kW | 1,2kW | 6A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.

Showcase DE for GN tubs (Frameless design)



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width -2GN - 750mm
3GN - 1075mm
4GN - 1400mm
Depth - 705mm
Height (above the top plate)
1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, the lower part is used for GN tubs (325x530)
Cooling medium: R290
- max. shelf storage depth: 366mm
- Insulated glass
- Installation dimensions: 689mm depth
2GN - 737mm width
3GN - 1062mm width
4GN - 1387mm width
- 2GN (wing doors), 3GN & 4GN (sliding doors)
Tipping glass with steel chain on customer side,
LED lighting (warm white)

| Model with number of shelves | with aggregate | | Central cooled | |
|------------------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2GN 1 shelf | V1-030114-0127 | | V1-030114-0130 | |
| 3GN 1 shelf | V1-030114-0128 | | V1-030114-0131 | |
| 4GN 1 shelf | V1-030114-0129 | | V1-030114-0132 | |
| 2GN 2 shelves | V1-030114-0133 | | V1-030114-0136 | |
| 3GN 2 shelves | V1-030114-0134 | | V1-030114-0137 | |
| 4GN 2 shelves | V1-030114-0135 | | V1-030114-0138 | |
| 2GN 3 shelves | V1-030114-0139 | | V1-030114-0142 | |
| 3GN 3 shelves | V1-030114-0140 | | V1-030114-0143 | |
| 4GN 3 shelves | V1-030114-0141 | | V1-030114-0144 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2GN | 0,9kW | 0,67kW | 4,7A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3GN | 1kW | 0,67kW | 4,7A | |
| 4GN | 1,2kW | 1kW | 5,6A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.

Wine showcase



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
2000mm
Depth - 600mm
Height - 2400mm

- **Type: for Wine** - It offers conditions like in a traditional wine cellar and is designed for a perfect presentation thanks to LED lighting.

- **Type: Dry aged** - It provides a climate that guarantees perfect maturation of the meat at a constant humidity of 80-85% and ensures that the meat does not lose volume. *(type of showcase on request)*

- **Types of sides and back:**

- Glass sides and steel back
- Glass sides and back
- Doors from both sides

- Standard

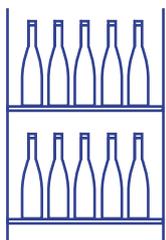
- Free-standing showcase with aggregate located at the top or aggregate located at the bottom or central cooled, super glossy S/S inside and brushed S/S outside, Steel sides and back, Height adjustable S/S perforated shelf, LED lighting (warm white)

Cooling medium: R290

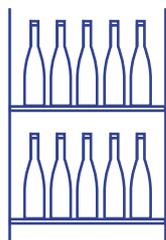
- max. shelf storage depth: 415mm
- Insulated glass
- Variants with two temperature sections
- an additional charge: RAL color outside and inside

- **Types of doors:**

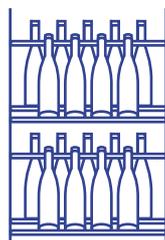
- Standard, slim
- Sliding doors, wing doors



Height adjustable S/S perforated shelf



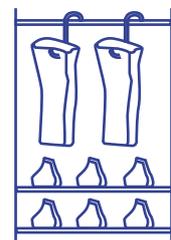
Height adjustable perforated oak shelf



Removable perforated shelf and pipe for bottle in the angle

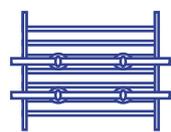
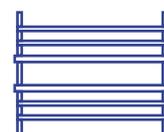
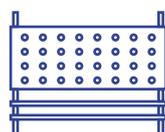
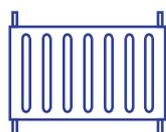
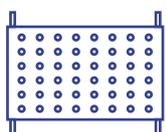


Fixed pipe for laying bottle, pipe for bottle in the angle and perforated shelf on the top



Hooks for hanging meat and ribbed stainless steel shelf

Various combinations



Wine showcase

| Model | with wing doors, S/S sides and back (brushed steel outside, super glossy inside) | | | |
|-------|--|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 800 | V1-030110-0050 | | V1-030110-0057 | |
| 1000 | V1-030110-0051 | | V1-030110-0058 | |
| 1200 | V1-030110-0052 | | V1-030110-0059 | |
| 1400 | V1-030110-0053 | | V1-030110-0060 | |
| 1600 | V1-030110-0054 | | V1-030110-0061 | |
| 1800 | V1-030110-0055 | | V1-030110-0062 | |
| 2000 | V1-030110-0056 | | V1-030110-0063 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 800 | 0,64kW | 0,85kW | 4,7A | Power input / Current draw ~ 0,06kW / ~ 1A |
| 1000 | 1kW | 0,9kW | 3,4A | |
| 1200 | 1kW | 0,9kW | 3,4A | |
| 1400 | 1,2kW | 1,06kW | 4,8A | |
| 1600 | 1,2kW | 1,06kW | 4,8A | |
| 1800 | 1,4kW | 1,2kW | 5,6A | |
| 2000 | 1,6kW | 1,4kW | 6A | |

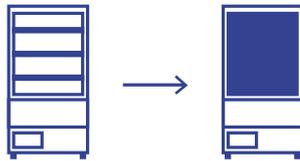
| Accessories - On request | Price in € |
|--|------------|
| Height adjustable perforated oak shelf | |
| Pipe for bottle in the angle | |
| Fixed pipes for laying bottles | |
| Glass side | |
| Glass back (800-1200) | |
| Glass back (1400-1800) | |
| Glass back (2000) | |
| Doors from both sides (800-1200) | |
| Doors from both sides (1400-1800) | |
| Doors from both sides (2000) | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)

CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase PB



roller blind

- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
- Depth - 730mm
- Height - 2025mm

- Standard
- Free-standing showcase with open front side
It ensure a great conditions for storing food
- Cooling medium: R290

- Roller blind, LED lighting (warm white)
- max. shelf storage depth: 366mm
- Insulated glass

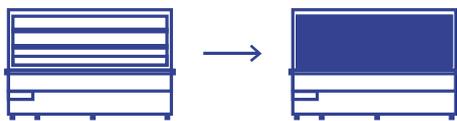
| Model | with aggregate | | Central cooled | |
|-------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 800 | V1-030102-0001 | | V1-030102-0007 | |
| 1000 | V1-030102-0002 | | V1-030102-0008 | |
| 1200 | V1-030102-0003 | | V1-030102-0009 | |
| 1400 | V1-030102-0004 | | V1-030102-0010 | |
| 1600 | V1-030102-0005 | | V1-030102-0011 | |
| 1800 | V1-030102-0006 | | V1-030102-0012 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 800 | 1,2kW | 0,82kW | 4,1A | Power input / Current draw ~ 0,06kW / ~ 1A |
| 1000 | 1,2kW | 0,9kW | 4,1A | |
| 1200 | 1,4kW | 1,05kW | 4,7A | |
| 1400 | 1,6kW | 1,3kW | 6,65A | |
| 1600 | 2kW | 1,3kW | 6,65A | |
| 1800 | 2kW | 1,25kW | 5,6A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color- 686,- for 880-1200mm, 784,- for 1400-1600mm or Lock - on request

Showcase SUSHI



roller blind

- Material: Stainless steel
- Temperature: 0°C ~ +6°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 1000mm
1500mm
2000mm
3000mm
Depth - 1100mm
Height - 1270mm

- Standard
- Free-standing showcase with open front side
It ensure a great conditions for storing sea food, Equipped with a fabric roller blind, LED lighting (warm white), the entire showcase is in black (*colour can be changed)
- Cooling medium: R290**
- max. shelf storage depth: upper-343mm, lower-493mm

| Model with RAL9005 | with aggregate | | Central cooled | |
|--------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 1000 | V2-030113-0005 | | V2-030113-0023 | |
| 1500 | V2-030113-0006 | | V2-030113-0026 | |
| 2000 | V2-030113-0001 | | V2-030113-0024 | |
| 3000 | V2-030113-0002 | | V2-030113-0025 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 1000 | 1kW | 0,9KW | 4A | Power input / Current draw ~ 0,06kW / ~ 1A |
| 1500 | 1,6kW | 1,4KW | 6A | |
| 2000 | 2,3kW | 1,37KW | 6,8A | |
| 3000 | 3kW | 2,8KW | 8A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color - on request

| Accessories - On request | Price in € |
|--------------------------|------------|
| 1000 - RAL color | |
| 1500 - RAL color | |
| 2000 - RAL color | |
| 3000 - RAL color | |

Showcase KE



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 880mm
1200mm
1600mm
Depth - 700mm
Height - 1600mm

- Standard
- Free-standing showcase with lowered cooling table situated under the display case, It ensure a great conditions for storing food
- Cooling medium: R290**
- LED lighting (warm white), Lockable or non-lockable

- max. shelf storage depth: 380mm
- Insulated glass

| Model Width (mm) | clappers (customer side), sliding doors (service side) | | | |
|------------------|--|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 880 | V1-030103-0001 | | V1-030103-0004 | |
| 1200 | V1-030103-0002 | | V1-030103-0005 | |
| 1600 | V1-030103-0003 | | V1-030103-0006 | |

| Model Width (mm) | sliding doors (customer side), sliding doors (service side) | | | |
|------------------|---|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 880 | V1-030103-0007 | | V1-030103-0010 | |
| 1200 | V1-030103-0008 | | V1-030103-0011 | |
| 1600 | V1-030103-0009 | | V1-030103-0012 | |

| Model Width (mm) | closed - fixed glass (customer side), sliding doors(service side) | | | |
|------------------|---|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 880 | V1-030103-0013 | | V1-030103-0016 | |
| 1200 | V1-030103-0014 | | V1-030103-0017 | |
| 1600 | V1-030103-0015 | | V1-030103-0018 | |

| Model (with cooling table) | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|----------------------------|------------------------|-------------|--------------|---|
| 880 | 1kW | 0,72kW | 3,4A | Power input / Current draw ~ 0,08kW / ~ 0,75A |
| 1200 | 1,2kW | 0,9kW | 4A | |
| 1600 | 1,6kW | 1,06kW | 4,8A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request



Showcase on the wall



- max. shelf storage depth: 360mm
- Insulated glass

- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 900mm
1200mm
Depth - 400mm
Height - 1200mm
- Standard
- Showcase with stainless steel wall support and anchoring to the wall on top, aggregate located at the top and in bottom space is placed control unit with evaporating tray
- Cooling medium: R290**
- Height adjustable shelves and sliding doors

| Model 1200mm height | with aggregate | | Central cooled | |
|------------------------|-----------------|------------|-----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 900 | V1-0301006-0010 | | V1-0301006-0012 | |
| 1200 | V1-0301006-0011 | | V1-0301006-0013 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 900 | 1kW | 0,9kW | 3,4A | Power input / Current draw ~ 0,09kW / ~ 2A |
| 1200 | 1kW | 0,9kW | 3,4A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase for seafood



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 2000mm
3000mm
Depth - 1135mm
Height - 1240mm

- It consists of a glass extension (front and side glass isolation), inclined tub and lowered cooling table or without it, it depends on the chosen type

| Model Width (mm) | with lowered cooling table | | | |
|---------------------|----------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 2000 | V1-030113-0010 | | V1-030113-0014 | |
| 3000 | V1-030113-0011 | | V1-030113-0015 | |

| Model Width (mm) | without lowered cooling table | |
|---------------------|-------------------------------|------------|
| | Order number | Price in € |
| 2000 | V1-030113-0012 | |
| 3000 | V1-030113-0013 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|--|
| 2000 | 0,35kW | 0,57kW | 3,1A | Power input / Current draw ~ 0,05kW / ~ 0,7A |
| 3000 | 0,42kW | 0,63kW | 3,3A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)

RAL color or Lock - on request

Over ventilated cooling tub - Snack-Genie



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Snack-Genie is used for the circulating of cooled air to keep all products at the ideal temperature, the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 792mm depth x 207mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1724mm width
- 4EN (2+2) - 1728mm width

- Installation dimensions: 768mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1700mm width
- 4EN (2+2) - 1704mm width

| Model | with aggregate | | Central cooled | |
|-----------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2EN | V3-030400-0103 | | V3-030400-0110 | |
| 3EN | V3-030400-0104 | | V3-030400-0111 | |
| 4EN | V3-030400-0105 | | V3-030400-0112 | |
| 4EN (2+2) | V4-030400-0169 | | V4-030400-0170 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2EN | 0,48kW | 0,42kW | 2,8A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3EN | 0,64kW | 0,6kW | 3A | |
| 4EN | 0,85kW | 0,67kW | 4,7A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Inclined 5°



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°) the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 781mm depth x 259mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1747mm width

- Installation dimensions: 757mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1723mm width

| Model | with aggregate | | Central cooled | |
|-----------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2EN | V3-030400-0197 | | V3-030400-0231 | |
| 3EN | V3-030400-0198 | | V3-030400-0232 | |
| 4EN | V3-030400-0168 | | V3-030400-0234 | |
| 4EN (2+2) | V3-030400-0167 | | V3-030400-0233 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2EN | 0,48kW | 0,42kW | 2,8A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3EN | 0,64kW | 0,6kW | 3A | |
| 4EN | 0,85kW | 0,67kW | 4,7A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Inclined 8°



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (8°) the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position
- It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 781mm depth x 300mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1747mm width

- Installation dimensions: 757mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1723mm width

| Model | with aggregate | | Central cooled | |
|-----------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2EN | V3-030400-0235 | | V3-030400-0241 | |
| 3EN | V3-030400-0236 | | V3-030400-0242 | |
| 4EN | V3-030400-0166 | | V3-030400-0244 | |
| 4EN (2+2) | V3-030400-0165 | | V3-030400-0243 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2EN | 0,48kW | 0,42kW | 2,8A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3EN | 0,64kW | 0,6kW | 3A | |
| 4EN | 0,85kW | 0,67kW | 4,7A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Straight/Inclined 5°



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°) the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 792mm depth x 207mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1724mm width
- 4EN (2+2) - 1728mm width

- Installation dimensions: 768mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1700mm width
- 4EN (2+2) - 1704mm width

| Model | with aggregate | | Central cooled | |
|-----------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2EN | V3-030400-0229 | | V3-030400-0253 | |
| 3EN | V3-030400-0250 | | V3-030400-0254 | |
| 4EN | V3-030400-0230 | | V3-030400-0255 | |
| 4EN (2+2) | V3-030400-0252 | | V3-030400-0256 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2EN | 0,48kW | 0,42kW | 2,8A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3EN | 0,64kW | 0,6kW | 3A | |
| 4EN | 0,85kW | 0,67kW | 4,7A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling tub - Gastrosnack



with stand

- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products (in tubs with max. height 150mm) at the ideal temperature
- Aggregate: Separate or integrated

- Dimensions: 688mm depth x 334mm +360
- 2GN - 765mm width
- 3GN - 1090mm width
- 4GN - 1415mm width
- 5GN - 1750mm width
- 6GN - 2065mm width
- 7GN - 2388mm width
- 8GN - 2713mm width

- Installation dimensions: 661mm depth
- 2GN - 738mm width
- 3GN - 1063mm width
- 4GN - 1388mm width
- 5GN - 1713mm width
- 6GN - 2038mm width
- 7GN - 2361mm width
- 8GN - 2686mm width

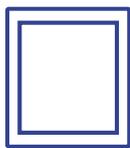
| Model | with aggregate | | Central cooled | |
|-------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2GN | V1-030400-0151 | | V1-030400-0158 | |
| 3GN | V1-030400-0152 | | V1-030400-0159 | |
| 4GN | V1-030400-0153 | | V1-030400-0160 | |
| 5GN | V1-030400-0154 | | V1-030400-0161 | |
| 6GN | V1-030400-0155 | | V1-030400-0162 | |
| 7GN | V1-030400-0156 | | V1-030400-0163 | |
| 8GN | V1-030400-0157 | | V1-030400-0164 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 2GN | 0,48kW | 0,42kW | 2,8A | Power input / Current draw ~ 0,04kW / ~ 0,75A |
| 3GN | 0,64kW | 0,6kW | 3A | |
| 4GN | 0,85kW | 0,67kW | 4,7A | |
| 5GN | 1kW | 0,67kW | 4,7A | |
| 6GN | 1,2kW | 0,9kW | 4,1A | |
| 7GN | 1,4kW | 1,2kW | 5,8A | |
| 8GN | 1,6kW | 1,3kW | 6A | |

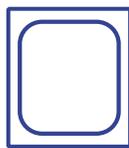
Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling tub static



Our production



Premanufactured

- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R600 (1GN, 2GN, 3GN)
R290 (4GN, 5GN, 6GN)
- **Standard**
- Static tub is designed to the preparation, storage and dispensing of chilled food or beverages that require a low temperature
the tub provide optimal refrigeration
Aggregate: Separate or integrated

- **Types of tub:** Welded or Drop-in

- **Installation dimensions:** 595mm depth
1GN - 395mm width
2GN - 720mm width
3GN - 1045mm width
4GN - 1370mm width
5GN - 1695mm width
6GN - 2020mm width

- Welded tub

Dimensions: 580mm depth

- 1GN - 375mm width
- 2GN - 700mm width
- 3GN - 1025mm width
- 4GN - 1350mm width
- 5GN - 1675mm width
- 6GN - 2000mm width

- Drop-in tub

Dimensions: 630mm depth x 625mm height

- 1GN - 425mm width
- 2GN - 750mm width
- 3GN - 1075mm width
- 4GN - 1400mm width
- 5GN - 1725mm width
- 6GN - 2050mm width

| Model | Our production - Welded | | | |
|-------|-------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030500-0029 | | V1-030500-0035 | |
| 2GN | V1-030500-0030 | | V1-030500-0036 | |
| 3GN | V1-030500-0031 | | V1-030500-0037 | |
| 4GN | V1-030500-0032 | | V1-030500-0038 | |
| 5GN | V1-030500-0033 | | V1-030500-0039 | |
| 6GN | V1-030500-0034 | | V1-030500-0040 | |

Cooling tub static

| Model | Our production - Drop-in | | | |
|-------|--------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030500-0001 | | V1-030500-0007 | |
| 2GN | V1-030500-0002 | | V1-030500-0008 | |
| 3GN | V1-030500-0003 | | V1-030500-0009 | |
| 4GN | V1-030500-0004 | | V1-030500-0010 | |
| 5GN | V1-030500-0005 | | V1-030500-0011 | |
| 6GN | V1-030500-0006 | | V1-030500-0012 | |

| Model | Premanufactured tub - Welded | | | |
|-------|------------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030500-0013 | | V1-030500-0017 | |
| 2GN | V1-030500-0014 | | V1-030500-0018 | |
| 3GN | V1-030500-0015 | | V1-030500-0019 | |
| 4GN | V1-030500-0016 | | V1-030500-0020 | |

| Model | Premanufactured tub - Drop-in | | | |
|-------|-------------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030500-0021 | | V1-030500-0025 | |
| 2GN | V1-030500-0022 | | V1-030500-0026 | |
| 3GN | V1-030500-0023 | | V1-030500-0027 | |
| 4GN | V1-030500-0024 | | V1-030500-0028 | |

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|-------|------------------------|-------------|--------------|---|
| 1GN | 0,13kW | 0,18kW | 1,1A | Power input / Current draw ~ 0,03kW / ~ 0,25A |
| 2GN | 0,17kW | 0,19kW | 1,3A | |
| 3GN | 0,28kW | 0,2kW | 1,4A | |
| 4GN | 0,35kW | 0,22kW | 1,4A | |
| 5GN | 0,38kW | 0,24kW | 1,6A | |
| 6GN | 0,42kW | 0,24kW | 1,6A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Static / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling plate



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R600 (1GN, 2GN, 3GN)
R290 (4GN, 5GN, 6GN)
- **Standard**
- Cooling plate keep the goods at a constant cold temperature, free acces and food can be arranged for ideal presentation to customers
- **Drop-in** the top plate and it can be removable
- **Underglued** plate can't be removable
- **Underglued-demountable** plate is screwed under the top plate and it can be removable

- **Installation dimensions:** 615mm depth
 - 1GN - 410mm width
 - 2GN - 735mm width
 - 3GN - 1060mm width
 - 4GN - 1385mm width
 - 5GN - 1710mm width
 - 6GN - 2035mm width

- **Dimensions: Drop-in**
 - 640mm depth
 - 30mm height +396mm (aggregate)
 - 1GN - 435mm width
 - 2GN - 760mm width
 - 3GN - 1085mm width
 - 4GN - 1410mm width
 - 5GN - 1735mm width
 - 6GN - 2060mm width

- **Dimensions: Underglued**
 - 610mm depth
 - 28mm height +396mm (aggregate)
 - 1GN - 405mm width
 - 2GN - 730mm width
 - 3GN - 1055mm width
 - 4GN - 1380mm width
 - 5GN - 1705mm width
 - 6GN - 2030mm width

| Model | Underglued (for lamino & steel) | | | |
|------------|---------------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030300-0001 | | V1-030300-0007 | |
| 2GN | V1-030300-0002 | | V1-030300-0008 | |
| 3GN | V1-030300-0003 | | V1-030300-0009 | |
| 4GN | V1-030300-0004 | | V1-030300-0010 | |
| 5GN | V1-030300-0005 | | V1-030300-0011 | |
| 6GN | V1-030300-0006 | | V1-030300-0012 | |

Cooling plate

| Model | Drop-in (for lamino & steel) | | | |
|-------|------------------------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030300-0013 | | V1-030300-0019 | |
| 2GN | V1-030300-0014 | | V1-030300-0020 | |
| 3GN | V1-030300-0015 | | V1-030300-0021 | |
| 4GN | V1-030300-0016 | | V1-030300-0022 | |
| 5GN | V1-030300-0017 | | V1-030300-0023 | |
| 6GN | V1-030300-0018 | | V1-030300-0024 | |

| Model | Underglued-demountable (for lamino & steel) | | | |
|-------|---|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-030300-0025 | | V1-030300-0031 | |
| 2GN | V1-030300-0026 | | V1-030300-0032 | |
| 3GN | V1-030300-0027 | | V1-030300-0033 | |
| 4GN | V1-030300-0028 | | V1-030300-0034 | |
| 5GN | V1-030300-0029 | | V1-030300-0035 | |
| 6GN | V1-030300-0030 | | V1-030300-0036 | |

| Model with aggregate | Underglued-demountable (for stone) | |
|----------------------|------------------------------------|------------|
| | Order number | Price in € |
| 1GN | V1-030300-0049 | |
| 2GN | V1-030300-0050 | |
| 3GN | V1-030300-0051 | |
| 4GN | V1-030300-0052 | |
| 5GN | V1-030300-0053 | |
| 6GN | V1-030300-0054 | |

* These plates (for stone) use more powerful components for better cooling. If you want a plate (for stone) in a central cooling version, you can use the order numbers listed in the table, underglued-demountable (for lamino & steel).

| Model | Refr. capacity (-10°C) (lamino,steel / stone) | Power input (lamino,steel / stone) | Current draw (lamino,steel / stone) | Central cooled |
|-------|--|---------------------------------------|--|---|
| 1GN | 0,14kW / 0,17kW | 0,18kW / 0,19kW | 1,1A / 1,3A | Power input / Current draw ~ 0,03kW / ~ 0,25A |
| 2GN | 0,17kW / 0,28kW | 0,19kW / 0,20kW | 1,3A / 1,4A | |
| 3GN | 0,28kW / 0,35kW | 0,2kW / 0,22kW | 1,4A / 1,4A | |
| 4GN | 0,35kW / 0,35kW | 0,22kW / 0,24kW | 1,4A / 1,6A | |
| 5GN | 0,35kW / 0,42kW | 0,24kW / 0,24kW | 1,6A / 1,6A | |
| 6GN | 0,42kW / 0,49kW | 0,24kW / 0,26kW | 1,6A / 1,8A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Static / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color - on request. For exact information on installation size, please contact us.

Cooling table GN & Freezing table GN



Standard aggregate = 350mm
(Removable aggregate
for better manipulation)

Control panel = 180mm

- Material: Stainless steel
- Temperature: +3°C ~ +8°C (Cooling table)
-22°C ~ -19°C (Freezing table)
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1GN), R290 (2GN-5GN)
- Dimensions: without aggregate:
 - Width - 1GN - 550mm
 - 2GN - 896mm
 - 3GN - 1344mm
 - 4GN - 1792mm
 - 5GN - 2240mm
 - Depth - 680mm
 - Height- 700mm
- Standard
- GN cooling tables are primarily for gastronoms. 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.

| Cooling tables | | | | |
|----------------|------------------------|-------------|--------------|--|
| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
| 1 Chamber | 0,17kW | 0,42kW | 2,4A | Power input / Current draw ~ 0,07kW / ~ 0,5A |
| 2 Chambers | 0,35kW | 0,57kW | 3,1A | |
| 3 Chambers | 0,42kW | 0,63kW | 3,3A | |
| 4 Chambers | 0,42kW | 0,63kW | 3,3A | |
| 5 Chambers | 0,48kW | 0,64kW | 3,3A | |

| Freezing tables | | | | |
|-----------------|------------------------|-------------|--------------|--|
| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
| 1 Chamber | 0,21kW | 0,36kW | 2A | Power input / Current draw ~ 0,05kW / ~ 0,5A |
| 2 Chambers | 0,24kW | 0,61kW | 2,8A | |
| 3 Chambers | 0,4kW | 0,55kW | 2,6A | |
| 4 Chambers | 0,58kW | 0,64kW | 3,6A | |
| 5 Chambers | 0,7kW | 0,8kW | 4A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request

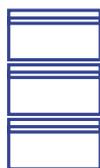
Cooling table GN & Freezing table GN

| Model | Cooling table GN with doors | | | | | |
|-------|-------------------------------------|------------------------------------|------------|-------------------------------------|------------------------------------|------------|
| | with Aggregate | | | Central cooled | | |
| | (on the right side) Order number | (on the left side) Order number | Price in € | (on the right side) Order number | (on the left side) Order number | Price in € |
| 1 Ch. | V2-030602-0100 | V2-030602-0101 | | V2-030602-0102 | V2-030602-0103 | |
| 2 Ch. | V2-030602-0104 | V2-030602-0105 | | V2-030602-0106 | V2-030602-0104 | |
| 3 Ch. | V2-030602-0108 | V2-030602-0109 | | V2-030602-0110 | V2-030602-0111 | |
| 4 Ch. | V2-030602-0112 | V2-030602-0113 | | V2-030602-0114 | V2-030602-0115 | |
| 5 Ch. | V2-030602-0116 | V2-030602-0117 | | V2-030602-0118 | V2-030602-0119 | |

| Model | Freezing table GN with doors | | | | | |
|-------|-------------------------------------|------------------------------------|------------|-------------------------------------|------------------------------------|------------|
| | with Aggregate | | | Central cooled | | |
| | (on the right side) Order number | (on the left side) Order number | Price in € | (on the right side) Order number | (on the left side) Order number | Price in € |
| 1 Ch. | V2-030701-0100 | V2-030701-0101 | | V2-030701-0102 | V2-030701-0103 | |
| 2 Ch. | V2-030701-0104 | V2-030701-0105 | | V2-030701-0106 | V2-030701-0104 | |
| 3 Ch. | V2-030701-0108 | V2-030701-0109 | | V2-030701-0110 | V2-030701-0111 | |
| 4 Ch. | V2-030701-0112 | V2-030701-0113 | | V2-030701-0114 | V2-030701-0115 | |
| 5 Ch. | V2-030701-0116 | V2-030701-0117 | | V2-030701-0118 | V2-030701-0119 | |

| Accessories | Order number (Cooling tables) | Order number (Freezing tables) | Price in € |
|---------------------|----------------------------------|-----------------------------------|------------|
| Drawers 1/2+1/2 | V2-030602-0120 | V2-030701-0120 | |
| Drawers 1/3+1/3+1/3 | V2-030602-0121 | V2-030701-0121 | |
| Glass door | V2-030602-0123 | V2-030701-0123 | |

To order this product, write to us and we will go through the complete configuration of the product to your satisfaction.



3x 1/3 Drawers

Internal usable size (max.) - 308x528x153mm



2x 1/2 Drawers

Internal usable size (max.) - 308x528x262mm

Beverage cooling table



- **Material:** Stainless steel
- **Temperature:** +2°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R600 (1Ch), R290 (2Ch - 4Ch)
- **Dimensions:** without aggregate:

Width - 1 chamber - 672mm
 2 chambers - 1160mm
 3 chambers - 1740mm
 4 chambers - 2320mm
 Depth - 685mm
 Height- 815mm

maximum bottle height in drawers:
 1/2 = 295mm 1/3 = 167mm
 5/12 = 237mm 7/12 = 354mm

- Standard
- The primary use is for the storage of beverages, 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.

Standard aggregate = 350mm
 (Removable aggregate
 for better manipulation)

Control panel = 180mm

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|------------|------------------------|-------------|--------------|--|
| 1 Chamber | 0,17kW | 0,42kW | 2,4A | Power input / Current draw ~ 0,07kW / ~ 0,5A |
| 2 Chambers | 0,35kW | 0,57kW | 3,1A | |
| 3 Chambers | 0,42kW | 0,63kW | 3,3A | |
| 4 Chambers | 0,42kW | 0,63kW | 3,3A | |

Additional product information:

**Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
 CO2-cooling 1.140,- and RAL color or Lock - on request**

Beverage cooling table

| Model | with Aggregate | | | Central cooled | | |
|-------|-------------------------------------|------------------------------------|------------|-------------------------------------|------------------------------------|------------|
| | (on the right side) Order number | (on the left side) Order number | Price in € | (on the right side) Order number | (on the left side) Order number | Price in € |
| 1 Ch. | V2-030601-0100 | V2-030601-0101 | | V2-030601-0102 | V2-030601-0103 | |
| 2 Ch. | V2-030601-0104 | V2-030601-0105 | | V2-030601-0106 | V2-030601-0104 | |
| 3 Ch. | V2-030601-0108 | V2-030601-0109 | | V2-030601-0110 | V2-030601-0111 | |
| 4 Ch. | V2-030601-0112 | V2-030601-0113 | | V2-030601-0114 | V2-030601-0115 | |

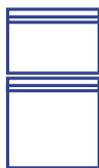
| Accessories | Order number | Price in € |
|---------------------|----------------|------------|
| Drawers 1/2+1/2 | V2-030601-0116 | |
| Drawers 1/3+1/3+1/3 | V2-030601-0117 | |
| Drawers 5/12 + 7/12 | V2-030601-0118 | |
| Drawers 7/12 + 5/12 | V2-030601-0119 | |
| Drawers 1/3 + 2/3 | V2-030601-0120 | |
| Glass door | V2-030601-0122 | |

To order this product, write to us and we will go through the complete configuration of the product to your satisfaction.



3x 1/3 Drawers

Internal usable size (max.) - 440x501x178mm



5/12 + 7/12

Internal usable size (max.) - 440x501x247mm
440x501x364mm



2x 1/2 Drawers

Internal usable size (max.) - 440x501x306mm

Lowered cooling table GN



- Material: Stainless steel
- Temperature: +3°C ~ +8°C (Cooling table)
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1GN), R290 (2GN-5GN)
- Dimensions: without aggregate:

Width - 1GN - 550mm
 2GN - 896mm
 3GN - 1344mm
 4GN - 1792mm
 5GN - 2240mm

Depth - 680mm
 Height- 460mm
 520mm

Drawers for 460: 100 + 150 or 200 height
 for 520: 150 + 150 or 200 height

Standard aggregate = 350mm
 (Removable aggregate
 for better manipulation)
 Control panel = 180mm

- Standard
- GN cooling tables are primarily for gastronomics. 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.

| Model | Refr. capacity (-10°C) | Power input | Current draw | Central cooled |
|------------|------------------------|-------------|--------------|--|
| 1 Chamber | 0,18kW | 0,14kW | 1,1A | Power input / Current draw ~ 0,08kW / ~ 0,5A |
| 2 Chambers | 0,42kW | 0,17kW | 2,4A | |
| 3 Chambers | 0,57kW | 0,28kW | 3,1A | |
| 4 Chambers | 0,63kW | 0,35kW | 3,3A | |
| 5 Chambers | 0,63kW | 0,48kW | 3,3A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
 CO2-cooling 1.140,- and RAL color or Lock - on request

| Model | Height = 460mm | | | | | |
|-------|-------------------------------------|------------------------------------|------------|-------------------------------------|------------------------------------|------------|
| | with Aggregate | | | Central cooled | | |
| | (on the right side) Order number | (on the left side) Order number | Price in € | (on the right side) Order number | (on the left side) Order number | Price in € |
| 1 Ch. | V2-030603-0001 | V2-030603-0002 | | V2-030603-0003 | V2-030603-0004 | |
| 2 Ch. | V2-030603-0005 | V2-030603-0006 | | V2-030603-0007 | V2-030603-0008 | |
| 3 Ch. | V2-030603-0009 | V2-030603-0010 | | V2-030603-0011 | V2-030603-0012 | |
| 4 Ch. | V2-030603-0013 | V2-030603-0014 | | V2-030603-0015 | V2-030603-0016 | |
| 5 Ch. | V2-030603-0017 | V2-030603-0018 | | V2-030603-0019 | V2-030603-0020 | |

Lowered cooling table GN

| Model | Height = 520mm | | | | | |
|-------|-------------------------------------|------------------------------------|------------|-------------------------------------|------------------------------------|------------|
| | with Aggregate | | | Central cooled | | |
| | (on the right side) Order number | (on the left side) Order number | Price in € | (on the right side) Order number | (on the left side) Order number | Price in € |
| 1 Ch. | V2-030603-0021 | V2-030603-0022 | | V2-030603-0023 | V2-030603-0024 | |
| 2 Ch. | V2-030603-0025 | V2-030603-0026 | | V2-030603-0027 | V2-030603-0028 | |
| 3 Ch. | V2-030603-0029 | V2-030603-0030 | | V2-030603-0031 | V2-030603-0032 | |
| 4 Ch. | V2-030603-0033 | V2-030603-0034 | | V2-030603-0035 | V2-030603-0036 | |
| 5 Ch. | V2-030603-0037 | V2-030603-0038 | | V2-030603-0039 | V2-030603-0040 | |

| Accessories | Order number | Price in € |
|---------------------------|----------------|------------|
| Drawers 100 + 150 for 460 | V2-030603-0041 | |
| Drawers 200 for 460 | V2-030603-0042 | |
| | | |
| Drawers 150 + 150 for 520 | V2-030603-0043 | |
| Drawers 200 for 520 | V2-030603-0044 | |

To order this product, write to us and we will go through the complete configuration of the product to your satisfaction.

Cooling box for dustbin



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R290
- **Dimensions:** Variant - XL with aggregate:
 - Width - 1 dustbin - 1020mm
 - 2 dustbin - 1800mm
 - 3 dustbin - 2580mm
 - Depth - 958mm
 - Height - 1335mm

- Variant - L with aggregate:
 - Width - 1 dustbin - 975mm
 - 2 dustbin - 1710mm
 - 3 dustbin - 2445mm
 - Depth - 870mm
 - Height - 1265mm

- Standard
- Box is designed for bins, it is available with different numbers of chambers for optimal use of space
- **Type of material** - brass or stainless steel

- Variant - M with aggregate:
 - Width - 1 dustbin - 945mm
 - 2 dustbin - 1650mm
 - 3 dustbin - 2355mm
 - Depth - 730mm
 - Height - 1125mm

Cooling box for dustbin - 1x dustbin / 2x dustbin / 3x dustbin

| Model | Variant - XL | | | |
|------------|----------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1x dustbin | V1-031000-0001 | | V1-031000-0002 | |
| 2x dustbin | V1-031000-0004 | | V1-031000-0005 | |
| 3x dustbin | V1-031000-0007 | | V1-031000-0008 | |

| Model | Variant - L | | | |
|------------|----------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1x dustbin | V1-031000-0010 | | V1-031000-0011 | |
| 2x dustbin | V1-031000-0013 | | V1-031000-0014 | |
| 3x dustbin | V1-031000-0016 | | V1-031000-0017 | |

| Model | Variant - M | | | |
|------------|----------------|------------|----------------|------------|
| | with aggregate | | Central cooled | |
| | Order number | Price in € | Order number | Price in € |
| 1x dustbin | V1-031000-0019 | | V1-031000-0020 | |
| 2x dustbin | V1-031000-0022 | | V1-031000-0023 | |
| 3x dustbin | V1-031000-0025 | | V1-031000-0026 | |

| Model | Refr. capacity (-10°C) | Power input | Power input for central cooled | Central cooled |
|------------|------------------------|-------------|--------------------------------|--|
| 1x dustbin | 0,42kW | 0,24kW | 1,7A | Power input / Current draw ~ 0,05kW / ~ 0,5A |
| 2x dustbin | 0,48kW | 0,3kW | 2A | |
| 3x dustbin | 0,52kW | 0,3kW | 2A | |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request

Saladetta



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290
- Dimensions: Width - 900mm
1360mm
Depth - 700mm
Height - 908mm
- Standard
- Saladette with drawers or doors 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.

| Model | with aggregate | | Central cooled | |
|-------------------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 2GN, with drawers | V1-030607-0001 | | V1-030607-0003 | |
| 3GN, with drawers | V1-030607-0002 | | V1-030607-0004 | |
| 2GN, with doors | V1-030607-0005 | | V1-030607-0007 | |
| 3GN, with doors | V1-030607-0006 | | V1-030607-0008 | |

| Model | Refr. capacity (-10°C) | Power input | Power input for central cooled | Central cooled |
|-------|------------------------|-------------|--------------------------------|----------------|
| 2GN | 0,3kW | 0,25kW | ~ 0,1kW | 0,3kW |
| 3GN | 0,42kW | 0,28kW | ~ 0,1kW | 0,42kW |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
CO2-cooling 1.140,- and RAL color or Lock - on request

Cooling bottle box



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290
- Dimensions: Variant - with aggregate:
 - Width - 870mm
 - 1170mm
 - 1470mm
 - Depth - 900mm
 - Height - 730mm

- Variant - central cooled:
 - Width - 780mm
 - 1080mm
 - 1380mm
 - Depth - 900mm
 - Height - 730mm

- Standard
- 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.

| Model | with aggregate | | Central cooled | |
|-------|----------------|------------|----------------|------------|
| | Order number | Price in € | Order number | Price in € |
| 780 | V1-030202-0001 | | V1-030202-0004 | |
| 1080 | V1-030202-0002 | | V1-030202-0005 | |
| 1380 | V1-030202-0003 | | V1-030202-0006 | |

| Model | Refr. capacity (-10°C) | Power input | Power input for central cooled | Central cooled |
|-------|------------------------|-------------|--------------------------------|----------------|
| 780 | 0,43kW | 0,3kW | ~ 0,1kW | 0,43kW |
| 1080 | 0,65kW | 0,5kW | ~ 0,1kW | 0,65kW |
| 1380 | 0,85kW | 0,7kW | ~ 0,1kW | 0,85kW |

Additional product information:

Noise level: 50–55 dB(A) / Defrosting: Automatic / Cooling: Ventilated / Climate class 3 (25°C – 60%)
 CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.



HEATING EQUIPMENT

QIR lamp



Lamp with table extension

- **Material:** Stainless steel
- **Temperature:** depends on suspension height
 - 300mm height - 95°C
 - 350mm height - 90°C
 - 400mm height - 80°C
 - 450mm height - 65°C
 - 500mm height - 50°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 1GN - 499mm
 2GN - 787mm
 3GN - 1075mm
 4GN - 1363mm
 5GN - 1651mm
 Depth - 130mm
 Height - 80mm

- Standard
- Infralamps produce a consistent heat source that keep food warm without heating the surrounding air, thermostat for temperature control, mostly this lamp is purchased with a stainless steel table extension that can be dimensionally adjusted
- QIR lamp** - silica glass heater that warms and shines at the same time

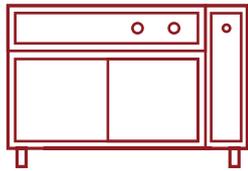
*without table extension

| Model | Order number | Price in € | Power input | Current draw |
|------------|----------------|------------|-------------|--------------|
| 1GN | V1-020400-0013 | | 0,3kW | 1,3A |
| 2GN | V1-020400-0009 | | 0,6kW | 2,6A |
| 3GN | V1-020400-0010 | | 0,9kW | 3,9A |
| 4GN | V1-020400-0011 | | 1,2kW | 5,2A |
| 5GN | V1-020400-0012 | | 1,5kW | 6,5A |

Heating cabinet - frame construction / H0 / H1

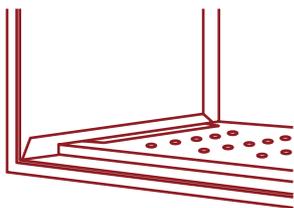


- Material: Stainless steel
- Temperature: +30°C ~ +90°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 1000mm
1200mm
1400mm
1600mm
1800mm
2000mm
- Depth - 600mm
685mm
700mm
- Height - 700mm (H0, H1)
870mm +20 (Frame constr.)



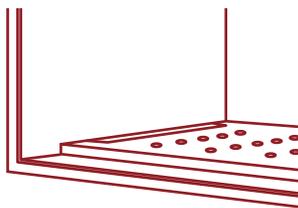
control panel

- Standard
- Heating cabinet is not insulated and therefore is not intended for heating food. It is only intended for heating plates, trays and other equipment needed for serving and working in the kitchen
- It is possible to buy a shelf that can be adjusted in height according to your wishes.
- **Control panel** - It is possible to combine a heating cabinet with a heating plate, and the control panel is located in the upper part of the cabinet.



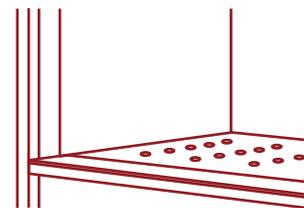
H1

Hygienic design, welded,
warm air goes into the space
and through perforated floor



H0

warm air goes into the space
and through perforated floor



Frame construction

warm air goes into the space
with a perforated floor for
better air circulation

Heating cabinet - frame construction / H0 / H1

| Model | FRAME CONSTRUCTION (D=600) right sided, sliding doors, single side | | H1 (D=600) right sided, sliding doors, single side | |
|-------|---|------------|---|------------|
| | Order number | Price in € | Order number | Price in € |
| 1000 | V1-020101-0038 | | V1-020101-0044 | |
| 1200 | V1-020101-0039 | | V1-020101-0045 | |
| 1400 | V1-020101-0040 | | V1-020101-0046 | |
| 1600 | V1-020101-0041 | | V1-020101-0047 | |
| 1800 | V1-020101-0042 | | V1-020101-0048 | |
| 2000 | V1-020101-0043 | | V1-020101-0049 | |

| Model | H0 (D=600) right sided, sliding doors, single side | |
|-------|---|------------|
| | Order number | Price in € |
| 1000 | V1-020101-0050 | |
| 1200 | V1-020101-0051 | |
| 1400 | V1-020101-0052 | |
| 1600 | V1-020101-0053 | |
| 1800 | V1-020101-0054 | |
| 2000 | V1-020101-0055 | |

| Model | Power input | Current draw |
|-------|-------------|--------------|
| 1000 | 1,1kW | 4,78A |
| 1200 | 1,1kW | 4,78A |
| 1400 | 1,1kW | 4,78A |
| 1600 | 1,1kW | 4,78A |
| 1800 | 2,1kW | 9,2A |
| 2000 | 2,1kW | 9,2A |

Heating tub



- **Material:** Stainless steel
- **Temperature:** +30°C ~ +90°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz

- Standard
- Tub keep food warm over longer period at the perfect temperature and ready to be serve, drop-in or welded

- **Automatic tub** - filling (by turning on the thermostat, the water is automatically filled to the level sensor and the water is maintained automatically) and draining (the switch activates the waste electric valve and opens the drain pipe)

- **Semi-manual tub** - filling (water is poured by holding down the button) and draining (the switch activates the waste electric valve and opens the drain pipe)

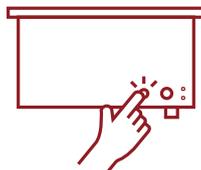
- **Manual tub** - filling (water is poured with a bucket or hose) and draining (the switch activates the electric valve and opens the drain pipe)

- **Dimensions:** 630mm depth x 350mm height
 - 1GN - 425mm width
 - 2GN - 750mm width
 - 3GN - 1075mm width
 - 4GN - 1400mm width

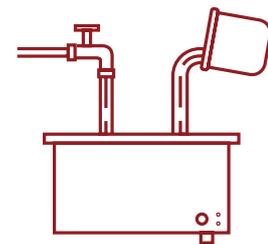
- **Installation dimensions:** 600mm depth
 - 1GN - 395mm width
 - 2GN - 720mm width
 - 3GN - 1045mm width
 - 4GN - 1370mm width



Automatic



Semi-manual



Manual

Heating tub

| Model | Pressed - Manual tub | | | |
|------------|----------------------|------------|---------------------------|------------|
| | drop-in | | welded into the top plate | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-020300-0001 | | V1-020300-0007 | |
| 2GN | V1-020300-0002 | | V1-020300-0008 | |
| 3GN | V1-020300-0003 | | V1-020300-0009 | |
| 4GN | V1-020300-0004 | | V1-020300-0010 | |

| Model | Pressed - Semi-manual tub | | | |
|------------|---------------------------|------------|---------------------------|------------|
| | drop-in | | welded into the top plate | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-020300-0013 | | V1-020300-0019 | |
| 2GN | V1-020300-0014 | | V1-020300-0020 | |
| 3GN | V1-020300-0015 | | V1-020300-0021 | |
| 4GN | V1-020300-0016 | | V1-020300-0022 | |

| Model | Pressed - Automatic tub | | | |
|------------|-------------------------|------------|---------------------------|------------|
| | drop-in | | welded into the top plate | |
| | Order number | Price in € | Order number | Price in € |
| 1GN | V1-020300-0025 | | V1-020300-0031 | |
| 2GN | V1-020300-0026 | | V1-020300-0032 | |
| 3GN | V1-020300-0027 | | V1-020300-0033 | |
| 4GN | V1-020300-0028 | | V1-020300-0034 | |

| Model | Power input | Current draw |
|------------|-------------|--------------|
| 1GN | 0,66kW | 2,86A |
| 2GN | 0,2kW | 8,7A |
| 3GN | 2,7kW | 11,73A |
| 4GN | 3,3kW | 14,34A |

For exact information on installation size, please contact us.



Dry heated tub with glassceramic plate



- **Material:** Stainless steel
- **Temperature:** ~ +120°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz

- Standard
- The tub with glass ceramic plate and a heating element below it. It heats the air. Usable without water connection and drain pipe. This tub has only one size type, so these tubs must be next to each other.

- **Dimensions:** Width - 332mm
Depth - 534mm
Height - 246mm

- **Installation dimensions:** Width - 308mm
Depth - 510mm

| Model | Power input | Current draw | Order number | Price in € |
|-------|-------------|--------------|----------------|------------|
| 1GN | 0,96kW | 4,2A | V1-020300-0500 | |

For exact information on installation size, please contact us.

Slim heating plates - Type V1 / Type V2



- Material: Stainless steel
- Temperature: +30°C ~ +100°C (Plate V1)
+30°C ~ +150°C (Plate V2)
- Voltage: 1, N, PE ~ 230V, 50Hz

- Standard
- Keep food warm and ready to be serve
- Types of plate: **Plate V1** - 33mm height
Plate V2 - 39mm height

- Dimensions: 600mm depth
 - 1GN - 400mm width
 - 2GN - 700mm width
 - 3GN - 1000mm width
 - 4GN - 1300mm width

- Installation dimensions: 575mm depth
 - 1GN - 375mm width
 - 2GN - 675mm width
 - 3GN - 975mm width
 - 4GN - 1275mm width

| Model | Plate V1 | | Plate V2 | |
|------------|----------------|------------|----------------|------------|
| | order number | Price in € | order number | Price in € |
| 1GN | V1-020200-0005 | | V2-020200-0005 | |
| 2GN | V1-020200-0006 | | V2-020200-0006 | |
| 3GN | V1-020200-0007 | | V2-020200-0007 | |
| 4GN | V1-020200-0008 | | V2-020200-0008 | |

| Model | Plate V1 | | Plate V2 | |
|------------|-------------|--------------|-------------|--------------|
| | Power input | Current draw | Power input | Current draw |
| 1GN | 0,28kW | 1,2A | 0,4kW | 1,74A |
| 2GN | 0,53kW | 2,3A | 0,8kW | 3,48A |
| 3GN | 0,75kW | 3,2A | 1,2kW | 5,22A |
| 4GN | 0,95kW | 4,1A | 1,6kW | 6,96A |



Standard



with black steel on top



with glass ceramic plate



or with height adjustable frame

For exact information on installation size, please contact us.



**SPECIAL
& MULTIFUNCTIONAL
EQUIPMENT**

Dispenzer - Neutral / Heating



Neutral dispenser



Heating dispenser



Heating dispenser



Heating dispenser



for plates



for baskets



for trays

- Material: Stainless steel
- Neutral dispenser: - for plates
(Drop-in or trolley)
- for baskets / trays
(Drop-in or with adjustable feet)

- Neutral dispensers for plates (270mm)

2x comp. (trolley) - 470 x 840 x 900

1x comp. (drop-in) - 375 x 375 x 700 (360x360*)

2x comp. (drop-in) - 750 x 375 x 700 (720x360*)

* Installation dimensions

- Neutral dispensers for baskets

1x comp. (drop-in) - 630 x 630 x 686

1x (with adjustable feet) - 630 x 630 x 686

- Neutral dispensers for trays

1x comp. (drop-in) - 460 x 560 x 686

1x (with adjustable feet) - 460 x 560 x 686

- Heating dispenser for plates

- Temperature: +30°C ~ +60°C

- 1 or 2 stacking compartments for storing round plates (max. 270), the size can be regulated using the regulating rod - the diameter can be reduced or returned to its original state in the exact dimensions of the compartment, warm plates that help keep food hot for longer

1x compartment (drop-in) - 405 x 405 x 726

2x compartments (trolley) - 550 x 1000 x 900

**All Dispensers for plates - max. 50 plates (1x comp.)

| Model | Order number | Price in € |
|--|----------------|------------|
| Neutral dispenser for plates (trolley) 1x compartment | V1-016500-0013 | |
| Neutral dispenser for plates (trolley) 2x compartments | V1-016500-0014 | |
| Neutral dispenser for plates (drop-in) 1x compartment | V2-016500-0001 | |
| Neutral dispenser for plates (drop-in) 2x compartments | V2-016500-0002 | |
| Neutral dispenser for baskets (drop-in) 1x compartment | V1-016500-0005 | |
| for baskets (adjustable feet) 1x compartment | V1-016500-0007 | |
| for trays (drop-in) 1x compartment | V1-016500-0009 | |
| for trays (adjustable feet) 1x compartment | V1-016500-0011 | |
| Heating dispenser (drop-in) 1x compartment | V1-020600-0001 | |
| Heating dispenser (drop-in) 2x compartments | V1-020600-0002 | |
| Heating dispenser (trolley) 2x compartments | V1-020600-0004 | |

Heating gastrotainer



- **Material:** Stainless steel
- **Temperature:** ~ +85°C
- **Dimensions:** H12: Width- 526mm
 Depth - 831mm
 Height - 1355mm
 H14: Width - 526mm
 Depth - 831mm
 Height - 1535mm
- Standard
- Heating Gastrotainers are equipped with wing door, handle, and four wheels for easy maneuverability. Gastrotainers are insulated, which helps to keep food inside warmer for longer and ready to serve immediately. Inside, there are shelves inserts that can be adjusted in height as needed. Staff can transport and serve hot meals.
- **Number of inserts:** H12 - for 12 trays
 H14 - for 14 trays

| Model | Power input | Current draw | Order number | Price in € |
|-------|-------------|--------------|----------------|------------|
| H12 | 1,08kW | 4,7A | V1-040702-0001 | |
| H14 | 1,08kW | 4,7A | V1-040702-0002 | |

Heating/Cooling plate



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C (Cooling)
+30°C ~ +100°C (Heating)
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R290
- **Cooling function:** preparation, storage and portioning of chilled foods or drinks that require a low temperature
- **Heating function:** keeps food warm and ready to serve
- **Drop-in the top plate and it can be removed**

- **Dimensions:** 640mm Depth x 396mm Height
 - 1GN - 435mm Width
 - 2GN - 760mm Width
 - 3GN - 1085mm Width
 - 4GN - 1410mm Width

- **installation dimensions:** 620mm Depth
 - 1GN - 415mm Width
 - 2GN - 740mm Width
 - 3GN - 1065mm Width
 - 4GN - 1390mm Width

| Model | Order number | Preis in € |
|-------|----------------|------------|
| 1GN | V1-070100-0001 | |
| 2GN | V1-070100-0002 | |
| 3GN | V1-070100-0003 | |
| 4GN | V1-070100-0004 | |

| Model | Refr. capacity (-10°C) | Power input (Cooling) | Power input (Heating) |
|-------|------------------------|-----------------------|-----------------------|
| 1GN | 0,13kW | 0,12kW | 0,33kW |
| 2GN | 0,17kW | 0,17kW | 0,66kW |
| 3GN | 0,28kW | 0,23kW | 0,99kW |
| 4GN | 0,35kW | 0,26kW | 0,99kW |

CO2-cooling 1.140,- and RAL color - on request. For exact information on installation size, please contact us.

Cooling Sausage counter



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R290
- **Dimensions:** Width - 1196mm
Depth - 710mm
Height - 1439mm
- Standard
- This type of refrigerated counter has a glass top and a cooling tray for small GN containers. The three middle drawers are refrigerated, while the others are neutral. There is a cutout in the top plate for your heating unit. The unit contains a digital thermostat.

| Model with Aggregate | Order number | Preis in € |
|----------------------|----------------|------------|
| 3 sides S/Steel | V1-030608-0001 | |
| 3 sides galvanized | V1-030608-0002 | |

CO2-cooling 1.140,-
and RAL color - on request.

| Model | Refr. capacity (-10°C) | Power input | Current draw |
|-------|------------------------|-------------|--------------|
| 1196 | 0,42kW | 0,4kW | 1,3A |

Serving heating counter



- **Material:** Stainless steel
- **Temperature:** +30°C ~ +90°C (Heating cabinet)
+50°C ~ +90°C (QIR lamp)
+30°C ~ +100°C (Heating plate)
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 1835mm
Depth - 850mm
Height - 1300mm
- Standard
- The counter has 6 wheels, a display case with flip-up doors, a glass ceramic plate under the GN containers, a QIR lamp in the upper part. In the lower part there is a heating cabinet and a neutral cabinet with wing doors. On the service side there is a removable shelf with a cutting board.

| Model | Order number | Preis in € | Power input | Current draw |
|-------|----------------|------------|-------------|--------------|
| 1835 | V1-020700-0001 | | 5kW | 22A |



TROLLEYS

GN Trolleys

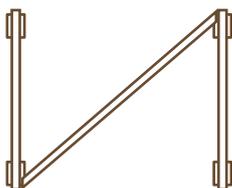


- **Material:** Stainless steel
- The trolleys are designed for GN with different numbers of trays and are ideal for transport and storage
- Z Design (it is possible to store them inside each other when empty), H Design (standard) and DUO Design (two compartments)
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** cladding, barrier (1x or 2x), Cover

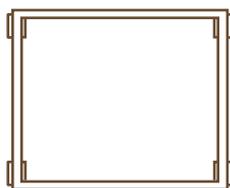
| Model | Width | Depth | Height | without barrier - 2 wheels (\varnothing 100mm) with brake | |
|----------------|-------|-------|--------|--|------------|
| | | | | Order number | Price in € |
| 1906 - 18H DUO | 743 | 540 | 1600 | V1-040200-0031 | |
| 1906 - 18Z | 384 | 540 | 1600 | V1-040200-0022 | |
| 1906 - 18H | 384 | 540 | 1600 | V1-040200-0037 | |
| 1906 - 18Z SE | 384 | 540 | 1620 | V1-040200-0015 | |
| 1926 - 18H | 585 | 660 | 1600 | V1-040200-0008 | |
| 1926 - 18Z | 585 | 660 | 1600 | V1-040200-0005 | |

| Model | 1x barrier - 2 wheels (\varnothing 100mm) with brake | | 2x barrier - 2 wheels (\varnothing 100mm) with brake | |
|----------------|---|------------|---|------------|
| | Order number | Price in € | Order number | Price in € |
| 1906 - 18H DUO | V1-040200-0035 | | V1-040200-0033 | |
| 1906 - 18Z | V1-040200-0020 | | V1-040200-0018 | |
| 1906 - 18H | V1-040200-0036 | | V1-040200-0034 | |

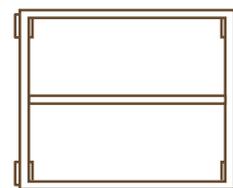
*Trolley capacity: max. 5kg per insert
gap between inserts: 70,8mm



Z Design



H Design



DUO Design

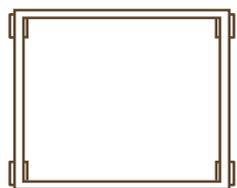
Trolleys for basket



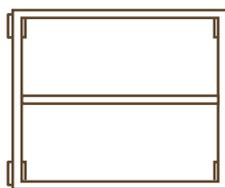
- **Material:** Stainless steel
- With these trolleys you can easily and easily transport dirty dishes or glasses
- **H Design** (standard)
DUO Design (two compartments)
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

| Model (two wheels with brakes) | Width | Depth | Height | Order number | Price in € |
|--------------------------------------|-------|-------|--------|----------------|------------|
| 1919 - 10 duo | 1115 | 500 | 1600 | V1-040300-0008 | |
| 1919 - 10H | 570 | 500 | 1800 | V1-040300-0007 | |
| 1920 - 5H | 570 | 500 | 1600 | V1-040300-0009 | |
| 1920 - 6H | 570 | 500 | 1600 | V1-040300-0002 | |
| 1920 - 8H | 570 | 500 | 1600 | V1-040300-0005 | |

*Trolley capacity: max. 10kg per insert,
except for DUO types with max 5kg per insert.
gap between inserts: 300mm (5H), 210mm (6H), 158mm (8H) and 160mm (10H)



H Design



DUO Design

Serving trolleys



- **Material:** Stainless steel
- These trolleys are used for serving food and beverages or transporting dirty dishes more comfortably
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

| Modell (two wheels with brakes) | Width | Depth | Height | Order number | Price in € |
|---------------------------------------|-------|-------|--------|----------------|------------|
| 1902 - 2 (\varnothing 100mm) | 1055 | 530 | 825 | V1-040100-0003 | |
| 1902 - 2 (SS \varnothing 125mm) | 1055 | 530 | 850 | V1-040100-0012 | |
| 1903 - 2 (\varnothing 100mm) | 605 | 405 | 860 | V1-040100-0002 | |
| 1903 - 2 (SS \varnothing 125mm) | 605 | 405 | 885 | V1-040100-0010 | |
| 1904 - 2 (\varnothing 100mm) | 900 | 530 | 775 | V1-040100-0005 | |
| 1904 - 2 (SS \varnothing 125mm) | 900 | 530 | 800 | V1-040100-0019 | |
| 1905 - 2 (\varnothing 100mm) | 1053 | 530 | 765 | V1-040100-0006 | |
| 1905 - 2 (SS \varnothing 125mm) | 1053 | 530 | 790 | V1-040100-0024 | |
| 1902 - 3 (\varnothing 100mm) | 1055 | 530 | 825 | V1-040100-0004 | |
| 1902 - 3 (SS \varnothing 125mm) | 1055 | 530 | 850 | V1-040100-0017 | |
| 1903 - 3 (\varnothing 100mm) | 605 | 405 | 860 | V1-040100-0015 | |
| 1903 - 3 (SS \varnothing 125mm) | 605 | 405 | 885 | V1-040100-0014 | |
| 1904 - 3 (\varnothing 100mm) | 900 | 530 | 775 | V1-040100-0022 | |
| 1904 - 3 (SS \varnothing 125mm) | 900 | 530 | 800 | V1-040100-0021 | |
| 1905 - 3 (\varnothing 100mm) | 1053 | 530 | 943 | V1-040100-0007 | |
| 1905 - 3 (SS \varnothing 125mm) | 1053 | 530 | 968 | V1-040100-0026 | |

*Trolley capacity: max. 50kg per shelf for types with 2 shelves.
max. 30kg per shelf for types with 3 shelves.

gap between shelves: 495mm (1902-2), 270mm (1902-3), 540mm (1903-2), 250mm (1903-3),
500mm (1904-2), 245mm (1904-3), 500mm (1905-2) and 340mm (1905-3)



GASTRO PRODUCTION S.R.O.

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373 81, TJEKKIET

A handwritten signature in blue ink, appearing to read 'P. Brauner', with a long, sweeping horizontal stroke extending to the right.

Philip Bednar Brauner, CEO