

CATALOGUE

2025





PROFESSIONALS IN THE MANUFACTURE AND SALE OF STAINLESS STEEL GASTRONOMIC EQUIPMENT

Headquarters, production hall and central warehouses of our company Gastro production s.r.o. you can find it in Kamenny Ujezd in Zemědělska 500 - 10km from Ceske Budejovice in Czech Republic.

We offer our gastronomy services to our customers throughout the EU. Most of the production (about 90%) is produced for customers from Denmark, Norway, Germany and the EU.

The company is a modern, dynamically developing production and trading company. Across the company, senior management shares a vision of long-term business success, which is mainly based on product quality and

superior customer service. Quality is also supported by our new product development and innovations, a comprehensive range of spare parts and fast delivery. We provide professional technical assistance in purchasing and servicing.

Thanks to the technological equipment and above all the high expertise of our employees, our company can meet any requirements of its customers in the field of gastronomic equipment in the highest quality, short deadlines, at a very favorable price and with delivery on site and on time according to customer's needs.



SUSTAINABILITY AT ALL LEVELS

The company seeks to create opportunities within and outside our company.

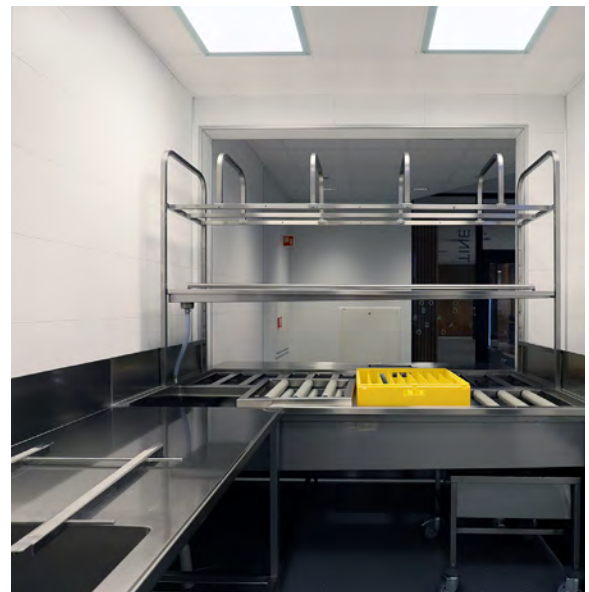
Doing business in such a way that our activities have a positive impact on the ecosystem and biological diversity. Ensuring and improving working conditions for our employees.

Our business is built on these main pillars - Climate neutral company, a company that does not emit any pollutants and a company that uses resources sustainably and efficiently. Use of ecological materials in the production of our products. Every year we review the environmental certification according to the ISO 14001 standard.



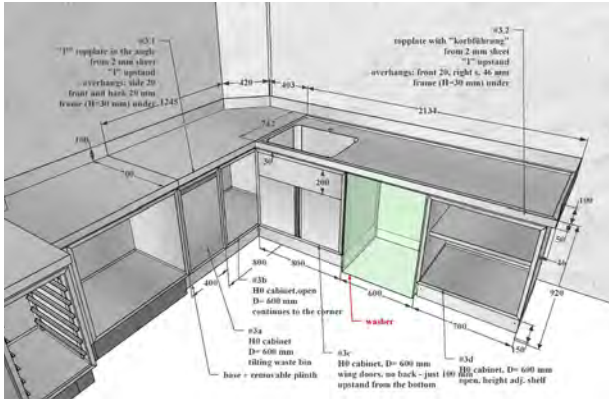
REFERENCE





WE WANT THE BEST FOR OUR CUSTOMERS

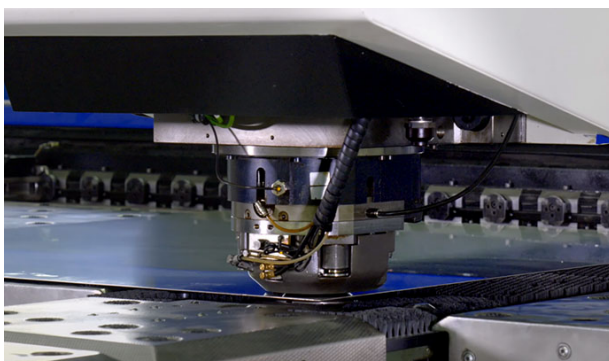
Starting your own business can be complicated. We help realize your ideas and plans to your satisfaction. We have more than 30 years of experience in the market.



We completely equip the hotel from the reception to the kitchen, it manufactures its products from various materials and also supplies expensive equipment. Gastro Production has over 90% of its orders abroad.

We are ready to fulfill orders from restaurants, hotels, bakeries, canteens, hospitals and more. We will responsibly deal with any tasks and projects directly according to the wishes of the customer. And not only in stainless steel equipment. We can handle complete interior production, where we use stainless steel, wood, glass, stone, granite and many other materials.

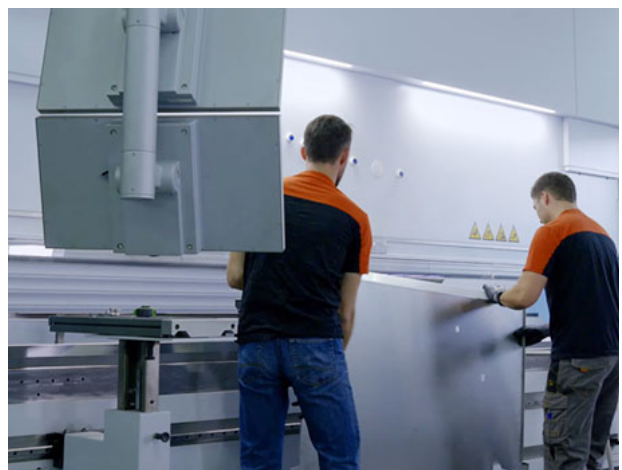
As custom manufacturers, we must be able to respond to any customer wishes.



Investment in high-quality development and simulation programs, innovation of the machine park, qualification of workers and development of applications for the customer. Digitization, service, high quality and customer comfort are our goals.

We ensure that everything in our company works as it should and that the quality meets today's standards and customer requirements. Therefore, we can boast that we are holders of ISO 9001, 140001 and AA - High Trust Assessment.

At the meeting with our sales department, we will introduce you to our company and order-making procedures. You can view our products in the showroom. For those who do not have the opportunity to visit our company directly, you can view references on the website www.gastro.cz.



ABOUT COMPANY



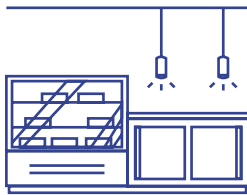
Job opportunities
and support for diversity



Competent and efficient
employees



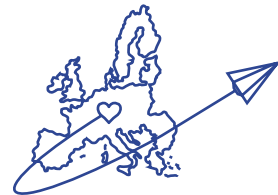
Waste sorting and
environmental protection



High quality products
and services



ISO-certification

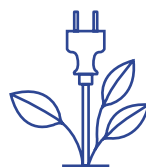


We offer services
throughout Europe

ABOUT PRODUCTS



Safety protection



Save energy



Elegant design

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

DIXELL (with aggregate or central cooled)

DUNFOSS (CO2)

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)

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



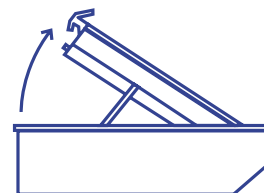
Underglued



Underglued - demountable

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

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.



By clicking on the name of the product
you will be linked on exact page with this product.

01 COOLING EQUIPMENT



Showcase BH

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Showcase BH Drop-in

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Showcase DE

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Showcase for vine

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Showcase PB

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Showcase SUSHI

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Showcase KE

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Showcase on the wall

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Showcase for seafood

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Over ventilated cooling tub

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Cooling tub - Static

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Cooling plate

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GN Cooling table & Freezing table

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Beverage cooling table

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Cooling box for dustbin

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Saladetta

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Cooling bottle box

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By clicking on the name of the product
you will be linked on exact page with this product.

02 HEATING EQUIPMENT

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03 SPECIAL & MULTIFUNCTIONAL EQUIPMENT

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04 TROLLEYS

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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 (1.4301) 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 with tipping glass on customer side and sliding doors on service side
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
- Cooling medium:** R290
- Height adjustable shelves
- Lockable or non-lockable version
- LED lighting

Model Width (mm)	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030101-0001	5.433,-	V1-030101-0007	4.433,-
1000	V1-030101-0002	5.832,-	V1-030101-0008	4.832,-
1200	V1-030101-0003	6.270,-	V1-030101-0009	5.270,-
1400	V1-030101-0004	6.470,-	V1-030101-0010	5.470,-
1600	V1-030101-0005	6.902,-	V1-030101-0011	5.902,-
1800	V1-030101-0006	7.310,-	V1-030101-0012	6.310,-

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	

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
- Cooling medium: R290**
2GN (wing doors), 3GN & 4GN (sliding doors)
The lower part is used for GN trays (325x530mm)
- Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose
- 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	4.722,-	V1-030101-0193	4.022,-
3GN 1 shelf	V1-030101-0191	5.564,-	V1-030101-0194	4.864,-
4GN 1 shelf	V1-030101-0192	6.603,-	V1-030101-0195	5.903,-
2GN 2 shelves	V1-030101-0196	5.442,-	V1-030101-0199	4.742,-
3GN 2 shelves	V1-030101-0197	6.437,-	V1-030101-0200	5.737,-
4GN 2 shelves	V1-030101-0198	7.550,-	V1-030101-0201	6.850,-
2GN 3 shelves	V1-030101-0202	6.013,-	V1-030101-0205	5.313,-
3GN 3 shelves	V1-030101-0203	7.581,-	V1-030101-0206	6.881,-
4GN 3 shelves	V1-030101-0204	8.807,-	V1-030101-0207	8.107,-

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	

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

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
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height adjustable shelves
- Cooling medium:** R290
- 1EN & 2EN (wing doors), 3EN & 4EN (sliding doors)
- The lower part is used for trays (400x600mm)

- Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

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

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1EN 1 shelf	V1-030101-0238	4.701,-	V1-030101-0242	4.001,-
2EN 1 shelf	V1-030101-0239	5.585,-	V1-030101-0243	4.885,-
3EN 1 shelf	V1-030101-0240	6.419,-	V1-030101-0244	5.175,-
4EN 1 shelf	V1-030101-0241	7.662,-	V1-030101-0245	6.962,-
1EN 2 shelves	V1-030101-0246	5.068,-	V1-030101-0250	4.368,-
2EN 2 shelves	V1-030101-0247	6.025,-	V1-030101-0251	5.325,-
3EN 2 shelves	V1-030101-0248	6.899,-	V1-030101-0252	5.695,-
4EN 2 shelves	V1-030101-0249	8.199,-	V1-030101-0253	7.185,-
1EN 3 shelves	V1-030101-0254	5.610,-	V1-030101-0258	4.125,-
2EN 3 shelves	V1-030101-0255	6.895,-	V1-030101-0259	5.125,-
3EN 3 shelves	V1-030101-0256	8.043,-	V1-030101-0260	7.343,-
4EN 3 shelves	V1-030101-0257	9.150,-	V1-030101-0261	8.450,-

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	

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

Showcase DE for EN trays (Frameless design)



- 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
- Cooling medium: R290
- The lower part is used for trays (400x600mm)
- Installation dimensions: 779mm depth
2EN - 909mm width
3EN - 1309mm width
4EN - 1709mm width
- Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN 1 shelf	V1-030114-0091	6.085,-	V1-030114-0094	5.385,-
3EN 1 shelf	V1-030114-0092	6.919,-	V1-030114-0095	6.219,-
4EN 1 shelf	V1-030114-0093	8.162,-	V1-030114-0096	7.462,-
2EN 2 shelves	V1-030114-0097	6.525,-	V1-030114-0100	5.825,-
3EN 2 shelves	V1-030114-0098	7.399,-	V1-030114-0101	6.699,-
4EN 2 shelves	V1-030114-0099	8.699,-	V1-030114-0102	7.999,-
2EN 3 shelves	V1-030114-0103	7.395,-	V1-030114-0106	6.695,-
3EN 3 shelves	V1-030114-0104	8.543,-	V1-030114-0107	7.843,-
4EN 3 shelves	V1-030114-0105	9.650,-	V1-030114-0108	8.950,-

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	

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

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
- Cooling medium: R290**
The lower part is used for GN tubs (325x530mm)
- Installation dimensions: 689mm depth
2GN - 737mm width
3GN - 1062mm width
4GN - 1387mm width
- Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Anxial fan
- Fan speed change
- Flex hose

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030114-0127	5.222,-	V1-030114-0130	4.522,-
3GN 1 shelf	V1-030114-0128	6.064,-	V1-030114-0131	5.364,-
4GN 1 shelf	V1-030114-0129	7.103,-	V1-030114-0132	6.403,-
2GN 2 shelves	V1-030114-0133	5.942,-	V1-030114-0136	5.242,-
3GN 2 shelves	V1-030114-0134	6.937,-	V1-030114-0137	6.237,-
4GN 2 shelves	V1-030114-0135	8.050,-	V1-030114-0138	7.350,-
2GN 3 shelves	V1-030114-0139	6.513,-	V1-030114-0142	5.813,-
3GN 3 shelves	V1-030114-0140	8.081,-	V1-030114-0143	7.381,-
4GN 3 shelves	V1-030114-0141	8.807,-	V1-030114-0144	8.107,-

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	

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

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

Cooling medium: R290

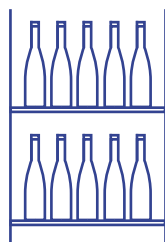
- Variants with two temperature sections
- an additional charge: RAL color outside and inside

- Types of doors:

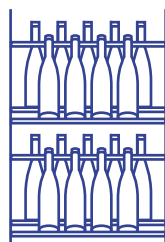
- Standard, slim
- Sliding doors, wing doors



Height adjustable S/S perforated shelf



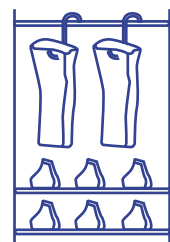
Height adjustable perforated oak shelf



Removable perforated shelf and pipe for bottle in the angle

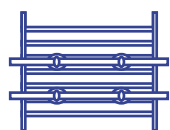
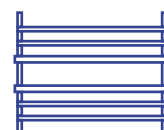
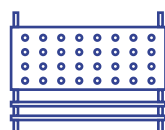
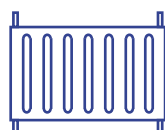
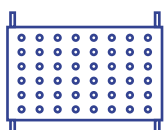


Fixed pipe for laying bottle, pipe for bottle in the angle and perforated shelf on the top



Hooks for hanging meat and ribbed stainless steel shelf

Various combinations



Wine showcase

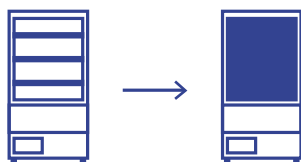
Model	with wing doors, S/S sides and back (brushed steel outside, super glossy inside)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030110-0050	7.070,-	V1-030110-0057	6.070,-
1000	V1-030110-0051	9.206,-	V1-030110-0058	8.206,-
1200	V1-030110-0052	9.815,-	V1-030110-0059	8.815,-
1400	V1-030110-0053	11.980,-	V1-030110-0060	10.980,-
1600	V1-030110-0054	12.450,-	V1-030110-0061	11.450,-
1800	V1-030110-0055	12.900,-	V1-030110-0062	11.900,-
2000	V1-030110-0056	13.300,-	V1-030110-0063	12.300,-

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	140,- (piece)
Pipe for bottle in the angle	92,- (piece)
Fixed pipes for laying bottles	75,- (piece)
Glass side	650,- (1 side)
Glass back (800-1200)	1500,-
Glass back (1400-1800)	1.800,-
Glass back (2000)	2.100,-
Doors from both sides (800-1200)	2.250,-
Doors from both sides (1400-1800)	1.950,-
Doors from both sides (2000)	2.450,-

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

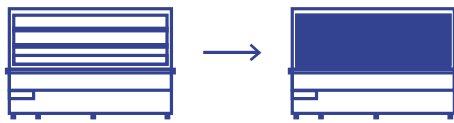
- Standard
- Free-standing showcase with open front side
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
- Cooling medium:** R290
- Lockable or non-lockable version
- LED lighting

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030102-0001	5.916,-	V1-030102-0007	4.916,-
1000	V1-030102-0002	6.556,-	V1-030102-0008	5.556,-
1200	V1-030102-0003	6.719,-	V1-030102-0009	5.719,-
1400	V1-030102-0004	7.229,-	V1-030102-0010	6.229,-
1600	V1-030102-0005	7.338,-	V1-030102-0011	6.338,-
1800	V1-030102-0006	8.049,-	V1-030102-0012	7.049,-

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	

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
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality, painting on the bottom
- Cooling medium:** R290
- LED lighting

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1000	V1-030113-0005	6.967,-	V1-030113-0023	6.797,-
1500	V1-030113-0006	8.684,-	V1-030113-0026	8.514,-
2000	V1-030113-0001	10.563,-	V1-030113-0024	10.393,-
3000	V1-030102-0002	15.036,-	V1-030102-0025	14.866,-

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	

Accessories - On request	Price in €
1000 - RAL color	1.100,-
1500 - RAL color	1.500,-
2000 - RAL color	1.900,-
3000 - RAL color	2.300,-

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

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
- Lockable or non-lockable version, LED lighting

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	6.208,-	V1-030103-0004	5.208,-
1200	V1-030103-0002	7.150,-	V1-030103-0005	6.150,-
1600	V1-030103-0003	7.916,-	V1-030103-0006	6.916,-

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	6.208,-	V1-030103-0010	5.208,-
1200	V1-030103-0008	7.150,-	V1-030103-0011	6.150,-
1600	V1-030103-0009	7.916,-	V1-030103-0012	6.916,-

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	6.058,-	V1-030103-0016	5.058,-
1200	V1-030103-0014	7.000,-	V1-030103-0017	6.000,-
1600	V1-030103-0015	7.766,-	V1-030103-0018	6.766,-

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	

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

Showcase on the wall



- **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
LED lighting

Model 1200mm height	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
900	V1-0301006-0010	3.834,-	V1-0301006-0012	3.674,-
1200	V1-0301006-0011	4.500,-	V1-0301006-0013	4.330,-

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

Showcase for seafood



- Material: Stainless steel
- Temperature:
- 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	16.334,-	V1-030113-0014	15.334,-
3000	V1-030113-0011	24.501,-	V1-030113-0015	23.501,-

Model Width (mm)	without lowered cooling table	
	Order number	Price in €
2000	V1-030113-0012	13.334,-
3000	V1-030113-0013	20.501,-

Modell lowered table	Ref. kapacitet (-10 °C)	Power input	Power input for central cooled	Central cooled
460 - 4GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
460 - 5GN	0,42kW	0,28kW	~ 0,1kW	0,42kW

These are only estimates of the performance of the cooling table, we are currently processing the documents and for specific information on the performance please write to us.

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 - 1747mm width
- 4EN (2+2) - 1758mm width

- Installation dimensions: 768mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1723mm width
- 4EN (2+2) - 1728mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0103	4.628,-	V3-030400-0110	3.628,-
3EN	V3-030400-0104	5.189,-	V3-030400-0111	4.189,-
4EN	V3-030400-0105	6.063,-	V3-030400-0112	5.063,-
4EN (2+2)	V4-030400-0169	7.490,-	V4-030400-0170	6.490,-

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	

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	4.889,-	V3-030400-0231	3.889,-
3EN	V3-030400-0198	5.611,-	V3-030400-0232	4.611,-
4EN	V3-030400-0168	6.544,-	V3-030400-0234	5.544,-
4EN (2+2)	V3-030400-0167	9.301,-	V3-030400-0233	8.301,-

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	

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	4.889,-	V3-030400-0241	3.889,-
3EN	V3-030400-0236	5.611,-	V3-030400-0242	4.611,-
4EN	V3-030400-0166	6.544,-	V3-030400-0244	5.544,-
4EN (2+2)	V3-030400-0165	9.301,-	V3-030400-0243	8.301,-

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	

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 - 1747mm width
4EN (2+2) - 1758mm width

- Installation dimensions: 768mm depth
2EN - 870mm width
3EN - 1270mm width
4EN - 1723mm width
4EN (2+2) - 1728mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0229	4.628,-	V3-030400-0253	3.628,-
3EN	V3-030400-0250	5.189,-	V3-030400-0254	4.189,-
4EN	V3-030400-0230	6.063,-	V3-030400-0255	5.063,-
4EN (2+2)	V3-030400-0252	7.489,-	V3-030400-0256	6.489,-

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	

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

Cooling tub - Gastrosnack



- 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 One piston on each side ensure easy handling
- the plate can be folded upwards with evaporator (53°) for cleaning and locked in the top position
- It contains a digital defrosting and digital temperature control
- 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

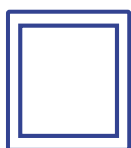
- 2GN - 738mm width
- 3GN - 1063mm width
- 4GN - 1388mm width
- 5GN - 1713mm width
- 6GN - 2038mm width
- 7GN - 2361mm width
- 8GN - 2686mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN	V1-030400-0151	3.465,-	V1-030400-0158	2.765,-
3GN	V1-030400-0152	3.914,-	V1-030400-0159	3.214,-
4GN	V1-030400-0153	4.563,-	V1-030400-0160	3.863,-
5GN	V1-030400-0154	5.263,-	V1-030400-0161	4.563,-
6GN	V1-030400-0155	6.039,-	V1-030400-0162	5.339,-
7GN	V1-030400-0156	7.640,-	V1-030400-0163	6.940,-
8GN	V1-030400-0157	8.775,-	V1-030400-0164	8.075,-

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	

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	2.075,-	V1-030500-0035	1.575,-
2GN	V1-030500-0030	2.360,-	V1-030500-0036	1.860,-
3GN	V1-030500-0031	2.560,-	V1-030500-0037	2.060,-
4GN	V1-030500-0032	2.750,-	V1-030500-0038	2.250,-
5GN	V1-030500-0033	2.920,-	V1-030500-0039	2.420,-
6GN	V1-030500-0034	3.090,-	V1-030500-0040	2.590,-

Cooling tub static

Model	Our production - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0001	2.075,-	V1-030500-0007	1.575,-
2GN	V1-030500-0002	2.560,-	V1-030500-0008	1.860,-
3GN	V1-030500-0003	2.920,-	V1-030500-0009	2.060,-
4GN	V1-030500-0004	3.090,-	V1-030500-0010	2.250,-
5GN	V1-030500-0005	2.360,-	V1-030500-0011	2.420,-
6GN	V1-030500-0006	2.750,-	V1-030500-0012	2.590,-

Model	Premanufactured tub - Welded			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0013	2.075,-	V1-030500-0017	1.575,-
2GN	V1-030500-0014	2.360,-	V1-030500-0018	1.860,-
3GN	V1-030500-0015	2.560,-	V1-030500-0019	2.060,-
4GN	V1-030500-0016	2.750,-	V1-030500-0020	2.250,-

Model	Premanufactured tub - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0021	2.075,-	V1-030500-0025	1.575,-
2GN	V1-030500-0022	2.360,-	V1-030500-0026	1.860,-
3GN	V1-030500-0023	2.560,-	V1-030500-0027	2.060,-
4GN	V1-030500-0024	2.750,-	V1-030500-0028	2.250,-

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	

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			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0001	1.575,-	V1-030300-0007	1.158,-
2GN	V1-030300-0002	1.783,-	V1-030300-0008	1.367,-
3GN	V1-030300-0003	1.992,-	V1-030300-0009	1.575,-
4GN	V1-030300-0004	2.275,-	V1-030300-0010	1.858,-
5GN	V1-030300-0005	2.550,-	V1-030300-0011	2.134,-
6GN	V1-030300-0006	2.800,-	V1-030300-0012	2.384,-

Cooling plate

Model	Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0013	1.575,-	V1-030300-0019	1.158,-
2GN	V1-030300-0014	1.783,-	V1-030300-0020	1.367,-
3GN	V1-030300-0015	1.992,-	V1-030300-0021	1.575,-
4GN	V1-030300-0016	2.275,-	V1-030300-0022	1.858,-
5GN	V1-030300-0017	2.550,-	V1-030300-0023	2.134,-
6GN	V1-030300-0018	2.800,-	V1-030300-0024	2.384,-

Model	Underglued-demountable			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0025	1.575,-	V1-030300-0031	1.158,-
2GN	V1-030300-0026	1.783,-	V1-030300-0032	1.367,-
3GN	V1-030300-0027	1.992,-	V1-030300-0033	1.575,-
4GN	V1-030300-0028	2.275,-	V1-030300-0034	1.858,-
5GN	V1-030300-0029	2.550,-	V1-030300-0035	2.134,-
6GN	V1-030300-0030	2.800,-	V1-030300-0036	2.384,-

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1GN	0,14kW	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	0,35kW	0,24kW	1,6A	
6GN	0,42kW	0,24kW	1,6A	

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	

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	3.086,-	V2-030602-0102	V2-030602-0103	2.586,-
2 Ch.	V2-030602-0104	V2-030602-0105	3.788,-	V2-030602-0106	V2-030602-0104	3.288,-
3 Ch.	V2-030602-0108	V2-030602-0109	4.501,-	V2-030602-0110	V2-030602-0111	4.001,-
4 Ch.	V2-030602-0112	V2-030602-0113	5.169,-	V2-030602-0114	V2-030602-0115	4.669,-
5 Ch.	V2-030602-0116	V2-030602-0117	5.837,-	V2-030602-0118	V2-030602-0119	5.337,-

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	4.629,-	V2-030701-0102	V2-030701-0103	4.129,-
2 Ch.	V2-030701-0104	V2-030701-0105	5.682,-	V2-030701-0106	V2-030701-0104	5.182,-
3 Ch.	V2-030701-0108	V2-030701-0109	6.750,-	V2-030701-0110	V2-030701-0111	6.250,-
4 Ch.	V2-030701-0112	V2-030701-0113	7.753,-	V2-030701-0114	V2-030701-0115	7.253,-
5 Ch.	V2-030701-0116	V2-030701-0117	8.755,-	V2-030701-0118	V2-030701-0119	8.255,-

Accessories	Order number (Cooling tables)	Order number (Freezing tables)	Price in €
Drawers 1/2+1/2	V2-030602-0120	V2-030701-0120	495,-
Drawers 1/3+1/3+1/3	V2-030602-0121	V2-030701-0121	705,-
Glass door	V2-030602-0123	V2-030701-0123	611,-

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



2x 1/2 Drawers



Glass door

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 - 580mm
 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

2/3 = 423mm

Standard aggregate = 350mm

(Removable aggregate
for better manipulation)

Control panel = 180mm

- 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.

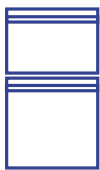
Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1 Chamber	0,17kW	0,42kW	2,4A	Power input / Current draw ~ 0,07kW / ~ 0,5A
2 Chambers	0,35kW	0,57kW	3,1A	
3 Chambers	0,42kW	0,63kW	3,3A	
4 Chambers	0,42kW	0,63kW	3,3A	

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	2.734,-	V2-030601-0102	V2-030601-0103	2.234,-
2 Ch.	V2-030601-0104	V2-030601-0105	3.334,-	V2-030601-0106	V2-030601-0104	2.834,-
3 Ch.	V2-030601-0108	V2-030601-0109	4.058,-	V2-030601-0110	V2-030601-0111	3.558,-
4 Ch.	V2-030601-0112	V2-030601-0113	4.847,-	V2-030601-0114	V2-030601-0115	4.347,-

Accessories	Order number	Price in €
Drawers 1/2+1/2	V2-030601-0116	468,-
Drawers 1/3+1/3+1/3	V2-030601-0117	705,-
Drawers 5/12 + 7/12	V2-030601-0118	498,-
Drawers 7/12 + 5/12	V2-030601-0119	498,-
Drawers 1/3 + 2/3	V2-030601-0120	498,-
Glass door	V2-030601-0122	611,-

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



5/12 + 7/12



3x 1/3 Drawers



2x 1/2 Drawers



Glass door

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

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	3.350,-	V1-031000-0002	2.850,-
2x dustbin	V1-031000-0004	4.346,-	V1-031000-0005	3.846,-
3x dustbin	V1-031000-0007	5.229,-	V1-031000-0008	4.729,-

Model	Variant - L			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0010	3.117,-	V1-031000-0011	2.617,-
2x dustbin	V1-031000-0013	4.046,-	V1-031000-0014	3.546,-
3x dustbin	V1-031000-0016	4.929,-	V1-031000-0017	4.429,-

Model	Variant - M			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0019	3.000,-	V1-031000-0020	2.500,-
2x dustbin	V1-031000-0022	3.932,-	V1-031000-0023	3.432,-
3x dustbin	V1-031000-0025	4.792,-	V1-031000-0026	4.292,-

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	

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	5.536,-	V1-030607-0003	5.036,-
3GN, with drawers	V1-030607-0002	6.874,-	V1-030607-0004	6.374,-
2GN, with doors	V1-030607-0005	4.495,-	V1-030607-0007	3.995,-
3GN, with doors	V1-030607-0006	5.312,-	V1-030607-0008	4.812,-

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

CO2-cooling 1.140,- and RAL color - 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	6.580,-	V1-030202-0004	6.080,-
1080	V1-030202-0002	7.208,-	V1-030202-0005	6.708,-
1380	V1-030202-0003	7.850,-	V1-030202-0006	7.350,-

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

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

A photograph of a kitchen counter with a brick backsplash and pendant lights, overlaid with a red tint. The counter is made of a dark material, possibly wood or metal, and has a glass and a box on it. The text "HEATING EQUIPMENT" is overlaid in white, bold, sans-serif font.

HEATING EQUIPMENT

QIR lamp



- **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



Lamp with table extension

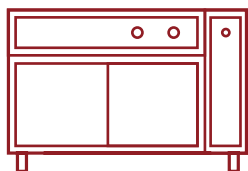
- Standard
- Infralamps produce a consistent heat source that keep food warm without heating the surrounding air, thermostat for temperature control, mostly this lamp is purchased with a stainless steel table extension that can be dimensionally adjusted
- QIR lamp** - silica glass heater that warms and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

Model	Order number	Price in €	Power input	Current draw
1GN	V1-020400-0013	225,-	0,3kW	1,3A
2GN	V1-020400-0009	304,-	0,6kW	2,6A
3GN	V1-020400-0010	382,-	0,9kW	3,9A
4GN	V1-020400-0011	477,-	1,2kW	5,2A
5GN	V1-020400-0012	560,-	1,5kW	6,5A

Heating cabinet - frame construction / H0 / H1

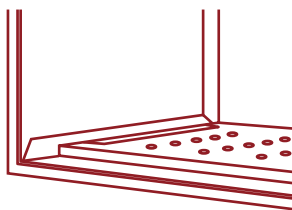


- **Material:** Stainless steel
- **Temperature:** +30°C ~ +90°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 1000mm
1200mm
1400mm
1600mm
1800mm
2000mm
Depth - 600mm
685mm
700mm
Height - 700mm (H0, H1)
870mm +20 (Frame constr.)



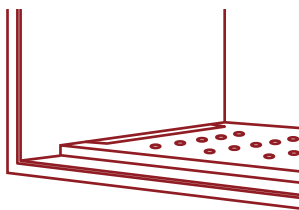
control panel

- 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.



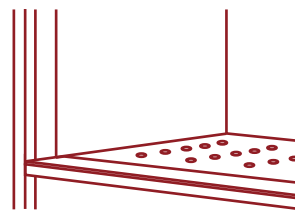
H1

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	2.162,-	V1-020101-0044	2.486,-
1200	V1-020101-0039	2.242,-	V1-020101-0045	2.578,-
1400	V1-020101-0040	2.325,-	V1-020101-0046	2.673,-
1600	V1-020101-0041	2.402,-	V1-020101-0047	2.762,-
1800	V1-020101-0042	2.550,-	V1-020101-0048	2.932,-
2000	V1-020101-0043	2.925,-	V1-020101-0049	3.363,-

Model	H0 (D=600) right sided, sliding doors, single side	
	Order number	Price in €
1000	V1-020101-0050	2.686,-
1200	V1-020101-0051	2.778,-
1400	V1-020101-0052	2.873,-
1600	V1-020101-0053	2.962,-
1800	V1-020101-0054	3.132,-
2000	V1-020101-0055	3.563,-

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)

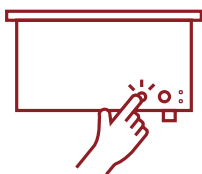
- **Manual tub** - filling (water is poured with a bucket or hose) and draining (the switch activates the electric valve and opens the drain pipe)

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

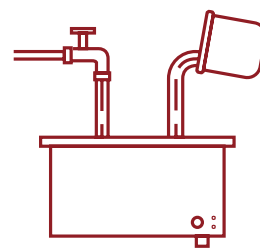
- **Installation dimensions:** 600mm depth
 - 1GN - 395mm width
 - 2GN - 720mm width
 - 3GN - 1045mm width
 - 4GN - 1370mm width



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	1.150,-	V1-020300-0007	1.450,-
2GN	V1-020300-0002	1.316,-	V1-020300-0008	1.616,-
3GN	V1-020300-0003	1.470,-	V1-020300-0009	1.770,-
4GN	V1-020300-0004	1.630,-	V1-020300-0010	1.930,-

Model	Pressed - Semi-manual tub			
	drop-in		welded into the top plate	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0013	1.495,-	V1-020300-0019	1.885,-
2GN	V1-020300-0014	1.710,-	V1-020300-0020	2.100,-
3GN	V1-020300-0015	1.911,-	V1-020300-0021	2.301,-
4GN	V1-020300-0016	2.119,-	V1-020300-0022	2.509,-

Model	Pressed - Automatic tub			
	drop-in		welded into the top plate	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0025	1.725,-	V1-020300-0031	2.175,-
2GN	V1-020300-0026	1.974,-	V1-020300-0032	2.424,-
3GN	V1-020300-0027	2.205,-	V1-020300-0033	2.655,-
4GN	V1-020300-0028	2.445,-	V1-020300-0034	2.895,-

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	2.150,-

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	698,-	V2-020200-0005	737,-
2GN	V1-020200-0006	795,-	V2-020200-0006	940,-
3GN	V1-020200-0007	1.054,-	V2-020200-0007	1.267,-
4GN	V1-020200-0008	1.187,-	V2-020200-0008	1.484,-

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**

Dispenser - 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

2x compartment (trolley) - 470 x 840 x 900

1x compartment (drop-in) - 400 x 400 x 750

2x compartment (drop-in) - 800 x 400 x 750

- Neutral dispensers for baskets

1x compartment (drop-in) - 630 x 630 x 686

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

- Neutral dispensers for trays

1x compartment (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	1.078,-
Neutral dispenser for plates (trolley) 2x compartments	V1-016500-0014	1.261,-
Neutral dispenser for plates (drop-in) 1x compartment	V1-016500-0001	462,-
Neutral dispenser for plates (drop-in) 2x compartments	V1-016500-0002	737,-
Neutral dispenser for baskets (drop-in) 1x compartment	V1-016500-0005	537,-
for baskets (adjustable feet) 1x compartment	V1-016500-0007	557,-
for trays (drop-in) 1x compartment	V1-016500-0009	789,-
for trays (adjustable feet) 1x compartment	V1-016500-0011	809,-
Heating dispenser (drop-in) 1x compartment	V1-020600-0001	972,-
Heating dispenser (drop-in) 2x compartments	V1-020600-0002	1.246,-
Heating dispenser (trolley) 2x compartments	V1-020600-0004	1.590,-

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	2.800,-
H14	1,08kW	4,7A	V1-040702-0002	3.141,-

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	1.650,-
2GN	V1-070100-0002	2.000,-
3GN	V1-070100-0003	2.350,-
4GN	V1-070100-0004	2.600,-

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	8.250,-
3 sides galvanized	V1-030608-0002	8.117,-

**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	14.984,-	5kW	22A

A tall, multi-tiered metal trolley stands in a bakery. The trolley has numerous horizontal shelves. Some shelves are empty, while others hold various baked goods, including what appear to be loaves of bread and pastries. In the foreground, a person's arm and hand are visible, holding a tray of dark, round baked items. The background shows a bakery interior with a white wall, a hanging light fixture, and other kitchen equipment. The overall lighting is warm and golden.

TROLLEYS

GN Trolleys

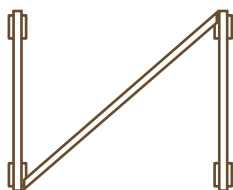


- **Material:** Stainless steel
- The trolleys are designed for GN with different numbers of trays and are ideal for transport and storage
- **Z Design** (it is possible to store them inside each other when empty), **H Design** (standard) and **DUO Design** (two compartments)
- **Wheels:** ø - 65, 75, 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 (ø 100mm) with brake	
				Order number	Price in €
1906 - 18H DUO	743	540	1600	V1-040200-0031	678,-
1906 - 18Z	384	540	1600	V1-040200-0022	411,-
1906 - 18H	384	540	1600	V1-040200-0037	381,-
1906 - 18Z SE	384	540	1620	V1-040200-0015	420,-
1926 - 18H	585	660	1600	V1-040200-0008	361,-
1926 - 18Z	585	660	1600	V1-040200-0005	382,-

Model	1x barrier - 2 wheels (ø 100mm) with brake		2x barrier - 2 wheels (ø 100mm) with brake	
	Order number	Price in €	Order number	Price in €
1906 - 18H DUO	V1-040200-0035	728,-	V1-040200-0033	778,-
1906 - 18Z	V1-040200-0020	461,-	V1-040200-0018	511,-
1906 - 18H	V1-040200-0036	431,-	V1-040200-0034	481,-

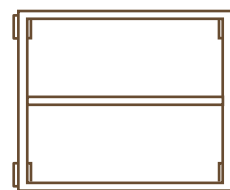
*Trolley capacity: max. 5kg per insert
gap between inserts: 70,8mm



Z Design



H Design



DUO Design

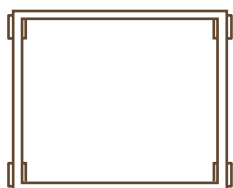
Trolleys for basket



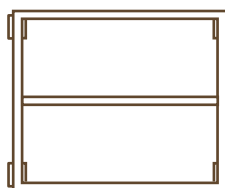
- **Material:** Stainless steel
- With these trolleys you can easily and easily transport dirty dishes or glasses
- **H Design** (standard)
DUO Design (two compartments)
- **Wheels:** ø - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked, without brakes
- **Load:** 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	643,-
1919 - 10H	570	500	1800	V1-040300-0007	429,-
1920 - 5H	570	500	1600	V1-040300-0009	344,-
1920 - 6H	570	500	1600	V1-040300-0002	364,-
1920 - 8H	570	500	1600	V1-040300-0005	404,-

*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:** ø - 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 (ø 100mm)	1055	530	825	V1-040100-0003	400,-
1902 - 2 (SS ø 125mm)	1055	530	850	V1-040100-0012	430,-
1903 - 2 (ø 100mm)	605	405	860	V1-040100-0002	374,-
1903 - 2 (SS ø 125mm)	605	405	885	V1-040100-0010	404,-
1904 - 2 (ø 100mm)	900	530	775	V1-040100-0005	429,-
1904 - 2 (SS ø 125mm)	900	530	800	V1-040100-0019	459,-
1905 - 2 (ø 100mm)	1053	530	765	V1-040100-0006	485,-
1905 - 2 (SS ø 125mm)	1053	530	790	V1-040100-0024	515,-
1902 - 3 (ø 100mm)	1055	530	825	V1-040100-0004	560,-
1902 - 3 (SS ø 125mm)	1055	530	850	V1-040100-0017	590,-
1903 - 3 (ø 100mm)	605	405	860	V1-040100-0015	457,-
1903 - 3 (SS ø 125mm)	605	405	885	V1-040100-0014	487,-
1904 - 3 (ø 100mm)	900	530	775	V1-040100-0022	546,-
1904 - 3 (SS ø 125mm)	900	530	800	V1-040100-0021	576,-
1905 - 3 (ø 100mm)	1053	530	943	V1-040100-0007	635,-
1905 - 3 (SS ø 125mm)	1053	530	968	V1-040100-0026	665,-

*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)



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