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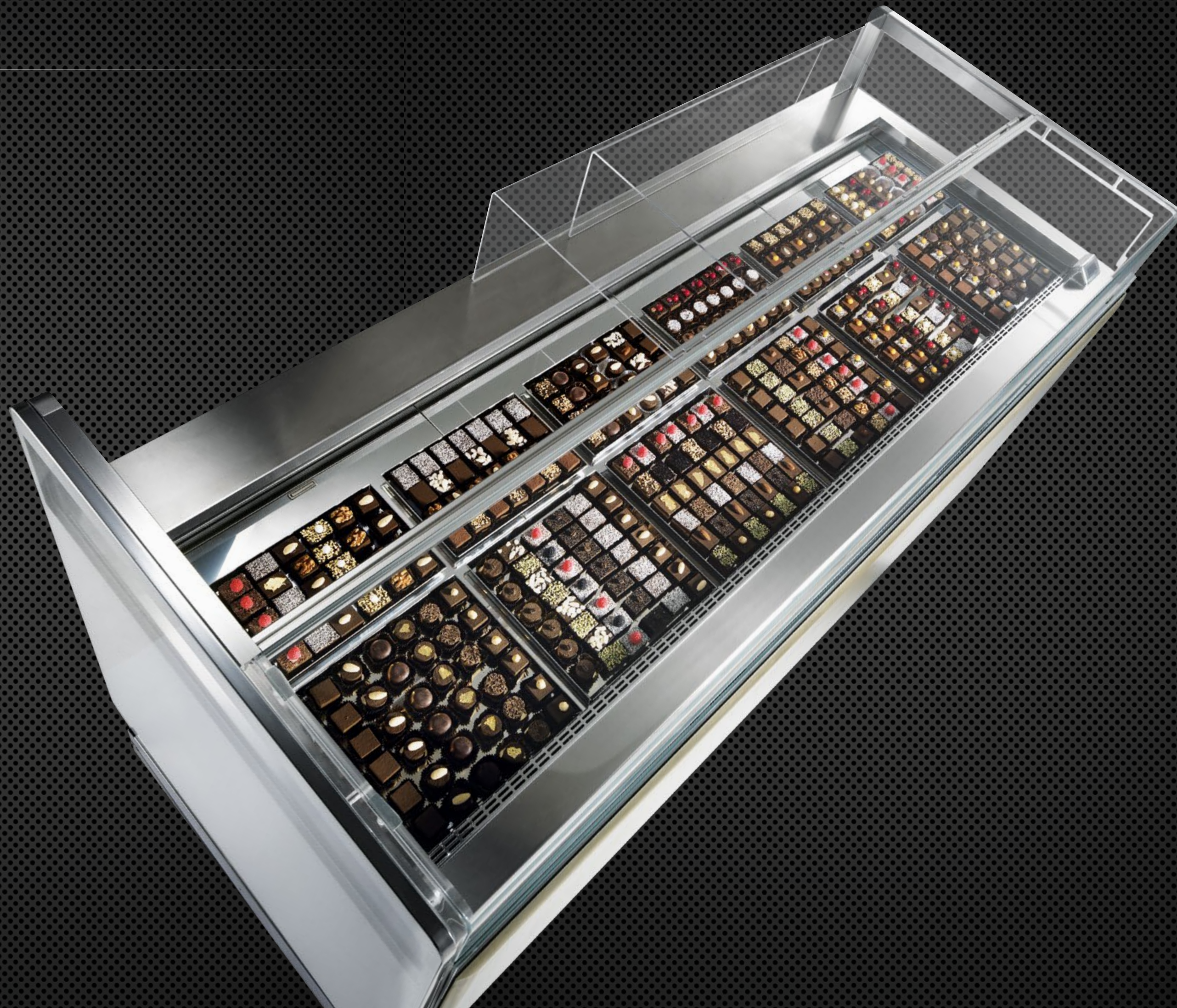
Витрина для кондитерских изделий Drop-in P100. Технические характеристики



DROP-IN

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

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



DROP-IN



**DROP-IN REFRIGERATA VENTILATA
CON PIANO A SFIORO**

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



**DROP-IN REFRIGERATA VENTILATA
CON PIANO REGOLABILE**

FAN-REFRIGERATED DROP-IN WELL
WITH ADJUSTABLE TOP



DROP-IN



DROP-IN REFRIGERATA A CONTATTO

CONTACT-REFRIGERATED DROP-IN WELL



**DROP-IN REFRIGERATA A CONTATTO
CON PIANO IN PIETRA**

CONTACT-REFRIGERATED DROP-IN WELL
WITH STONE TOP



DROP-IN REFRIGERATA STATICA

STATIC-REFRIGERATED DROP-IN WELL



DROP-IN



**DROP-IN PIANO
CALDO A SECCO
CON PIANO IN ACCIAIO**

DRY-HEATED DROP-IN WELL
WITH STEEL TOP

**DROP-IN PIANO
CALDO A SECCO
CON PIANO IN VETRO**

DRY-HEATED DROP-IN WELL
WITH BLACK GLASS TOP



**DROP-IN VASCA
CALDA BAGNOMARIA
CON PIANI FORATI**

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



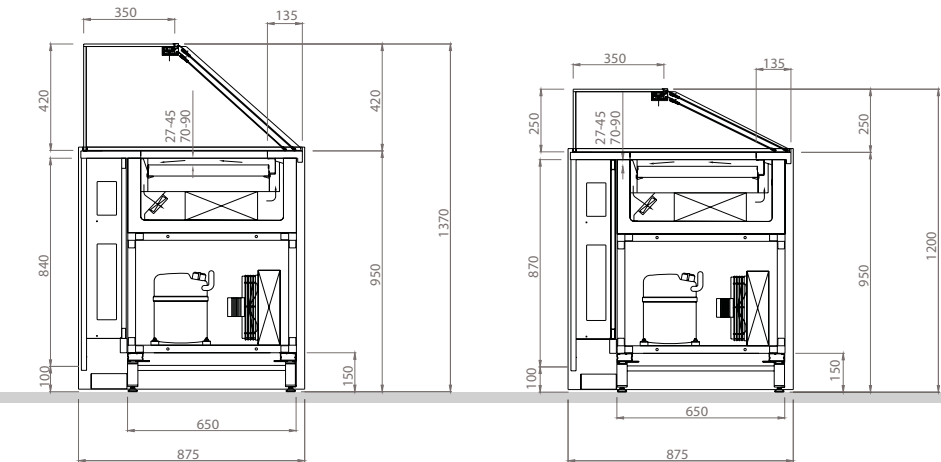
**DROP-IN VASCA
CALDA BAGNOMARIA
CON VASCHETTE GN**

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



DROP-IN GASTRONORM 2/3

PASTICCERIA
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



BANCHI DROP-IN GASTRONORM 2/3 H137 - H120

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

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

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

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

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

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

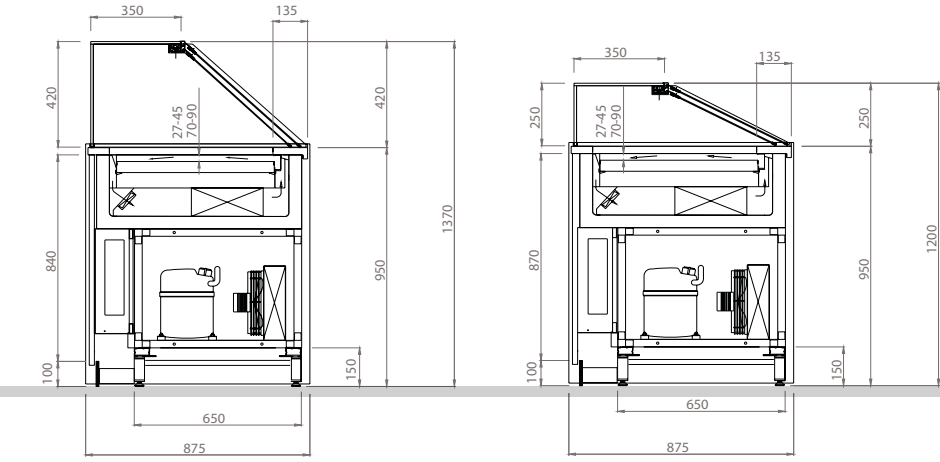
Refrigerated counter drop-in sheet metal with adjustable feet.Enclosing panelling. Stainless steel cladding. Enbloc well insulated with injected polyurethane density 38/40 kg/m3.

VENTILATED REFRIGERATED by means of evaporator installed in the bottom of the well. The display top consists of flat stainless steel bars with height adjustment. To take gastronorm. Refrigeration system with capillary tube if condenser unit is integral in cabinet. Electrical panel with electronic thermostat for temperature setting; display visible on customer side.

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

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

DROP-IN EURONORM



BANCHI DROP-IN EURONORM H137 - H120

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

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

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

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

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

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

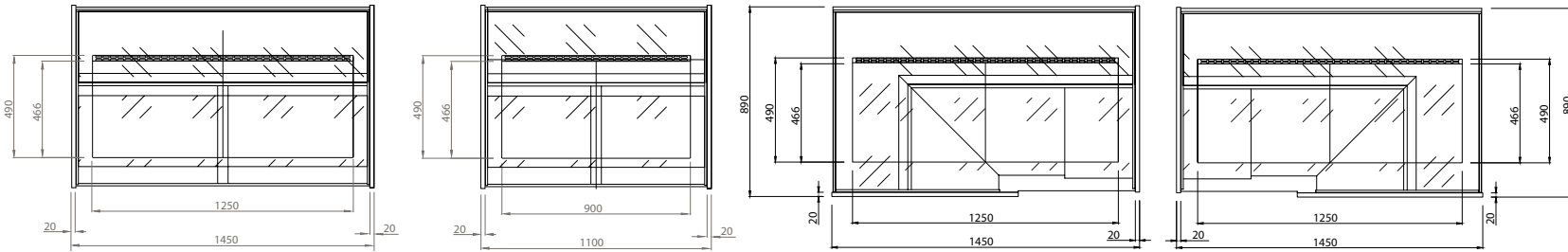
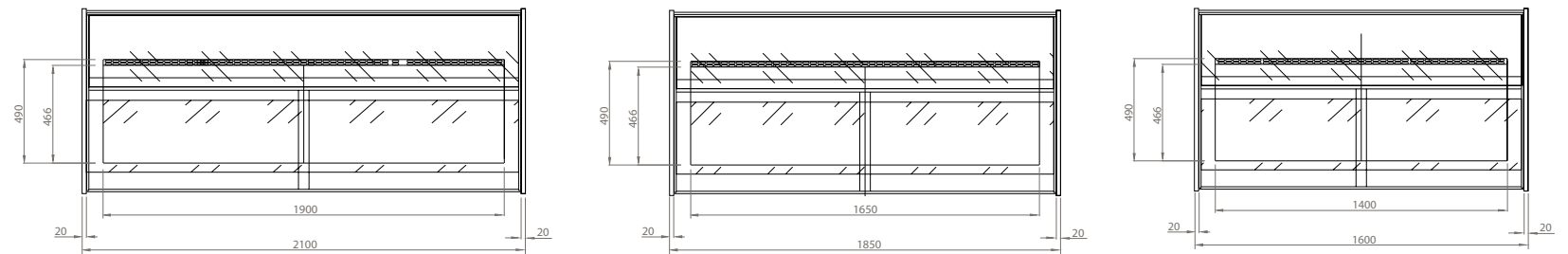
Refrigerated counter drop-in in sheet metal and with adjustable feet.Enclosing panel-ling.Stainless steel cladding. Enbloc well insulated with injected polyurethane density 38/40 kg/m3.

VENTILATED REFRIGERATED by means of evaporator installed in the bottom of the well. The display top consists of flat stainless steel bars with height adjustment. To take euronorm. Refrigeration system with capillary tube if condenser unit is integral in cabinet. Electrical panel with electronic thermostat for temperature setting; display visible on customer side.

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

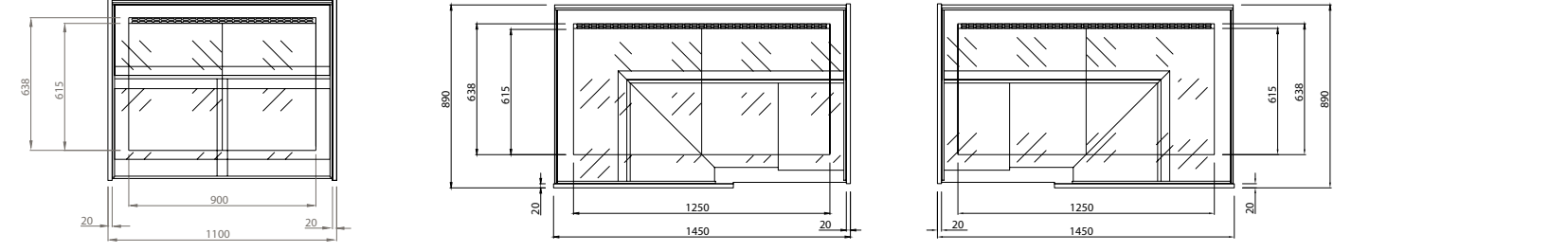
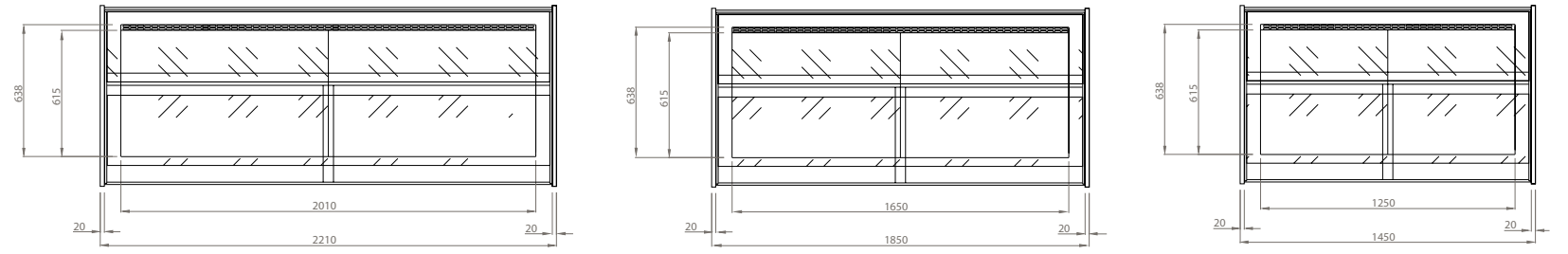
Climate class 3 (25° - 60% U.R.). Operating temperature +3°+7° C.
N.B The LED lighting and plexiglass slides as optional

DROP-IN GASTRONORM



1450 1100 1450 angelo sinistro / left corner 1450 angelo destro / right corner

DROP-IN EURONORM



1100 1450 angelo sinistro / left corner 1450 angelo destro / right corner



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