

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922) 49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58
Иваново (4932)77-34-06
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Россия (495)268-04-70

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сыктывкар (8212)25-95-17
Сургут (3462)77-98-35
Тамбов (4752)50-40-97

Казахстан (772)734-952-31

Тверь (4822)63-31-35
Тольяти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

<https://frigomeccanica.nt-rt.ru> || fab@nt-rt.ru

Витрина для мороженого Alba. Технические характеристики



**DIMENSIONI RIDOTTE,
GRANDI PRESTAZIONI**

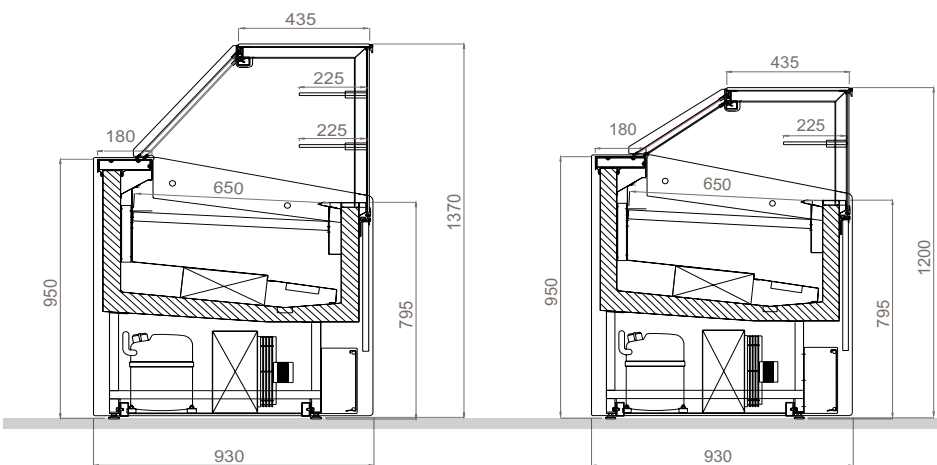
**COMPACT SIZE,
GREAT PERFORMANCE**



ALBA SQUARED

PASTICCERIA

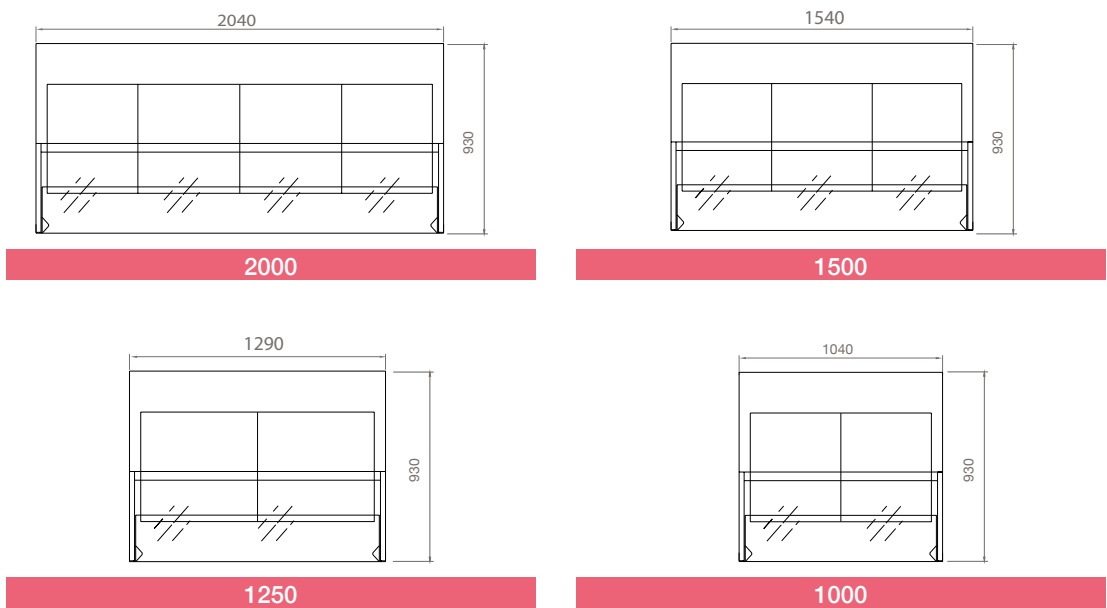
CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, piedini regolabili (a richiesta ruote). Scocca monoblocco schiumata con poliuretano iniettato (kg. 38-40 kg. Mc.) e rivestita internamente in acciaio inox. Castello vetri in tubolare di alluminio, vetri piani temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a Led, chiusura posteriore con tendina avvolgibile. N°2 mensole sulla pasticceria H. 137 – N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico, quadro elettrico con termostato elettronico, unità condensatrice ermetica monofase, evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete fognaria, quando la vetrina è con motore esterno. Classe climatica 4 (30°C - 55% U.R.). Temperatura di esercizio 0°+5° C.

Professional pastry showcase with tubular epoxy painted steel base, fi tting for wheels and adjustable feet (wheels on request). Enbloc body insulated with injected polyurethane (38-40 kg/m3) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated flat glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. 2 shelves on confectionery showcase H. 137 – 1 shelf on confectionery showcase H. 120. Forced-air refrigeration system with evaporator installed beneath display surfaces, automatic defrosting, electric control panel with thermostat, single-phase hermetic condenser, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. Climate class 4 (30°C - 55% U.R.). Operating temperature 0°+5° C.

ALBA SQUARED piano inclinato / with inclined surface



ALBA SQUARED

H137 - H120

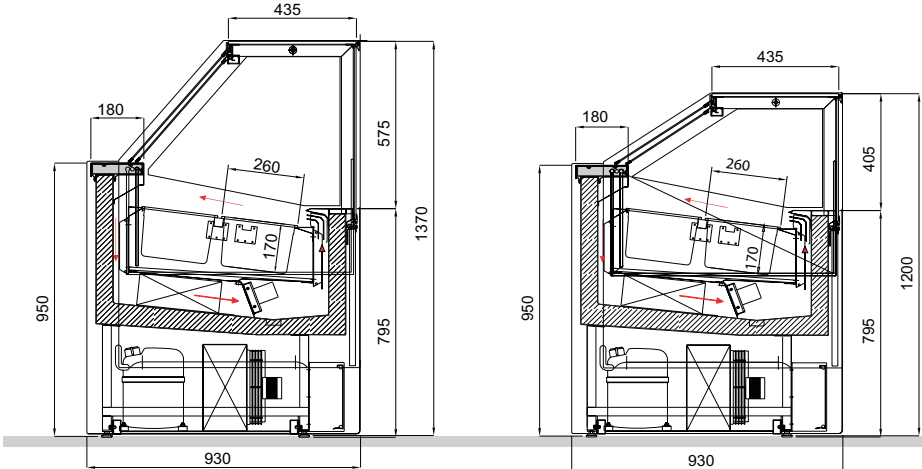
Struttura: acciaio inox e alluminio anodizzato
Frontale: laccati RAL
Fianchi: laccati RAL
Illuminazione piani: LED alta luminosità
Motori: interni o remoti
Lunghezze disponibili: cm. 104/129/154/204

Structure: stainless steel and anodised aluminium
Front panel: lacquered in RAL colours
Side panels: lacquered in RAL colours
Shelf lighting: high-luminosity LEDs
Motors: integral or remote
Lengths available: cm. 104/129/154/204

ALBA SQUARED

GELATERIA

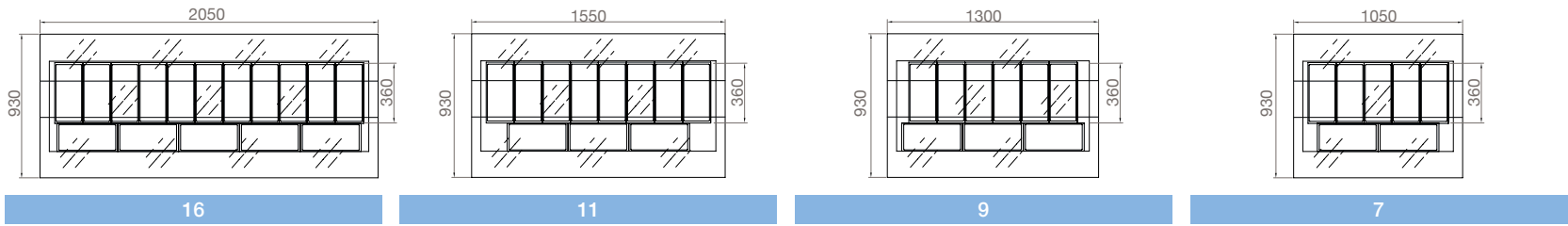
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



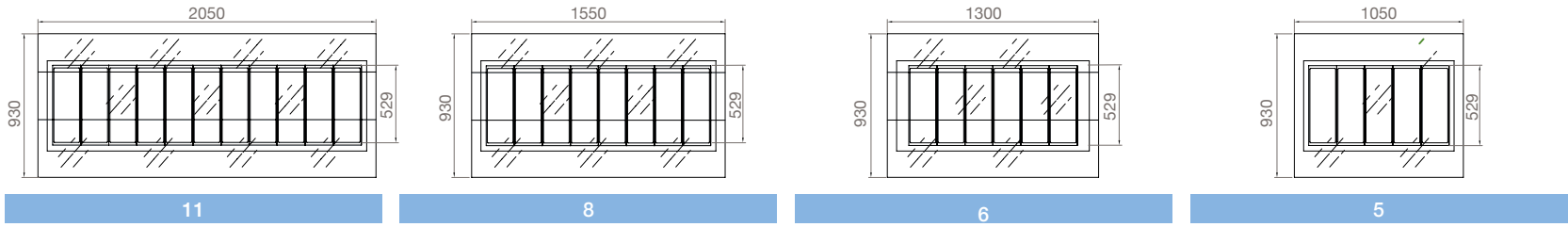
Vetrina gelati ventilata con struttura in tubolare di alluminio anodizzato argento, scocca in poliuretano 40 Kg/mc e acciaio inox AISI 304, vetro temprato con apertura a compasso verso il basso, vetri laterali riscaldati, plafoniera con lampade led, chiusura posteriore con antine scorrevoli o tendina avvolgibile (optional), gruppo incorporato o esterno, centralina elettronica di comando, sbrinamento ad inversione di ciclo. Classe 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C. Kit vaschette escluso.

Ventilated ice cream showcase with silver-anodised tubular aluminium structure, polyurethane body 40 kg/cubic metre and AISI 304 stainless steel, tempered glass with compass drop down opening, glass heated side, lamp holder with leds, rear closure with sliding doors or roll/up blind (optional), incorporated unit (external on request), electronic control unit, reverse cycle defrost function. Operating temperature -12 ° -18 ° C. Climate class 4 (30° - R.H. 55%). Tray kit not included.

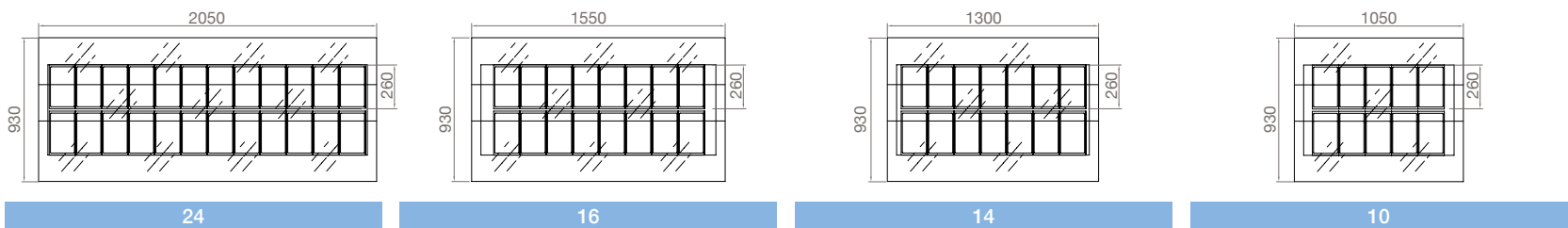
ALBA SQUARED vaschette / tubs > lt.5 360 x 165 mm



ALBA SQUARED vaschette / tubs > lt.4 529 x 161 mm



ALBA SQUARED vaschette / tubs > lt.4,7 260 x 156 mm



ALBA SQUARED

H137 - H120

Vetri: apribili e temperati
Frontale: lamiera in acciaio laccata RAL e carter asolato in acciaio inox laccati RAL
Fianchi: laccati RAL
Motori: interni o remoti
Sbrinamento: inversione di ciclo
Illuminazione: LED alta luminosità
Lunghezze disponibili: cm. 105/130/155/205

Glass panels: opening, tempered and decorated
Front panel: sheet steel lacquered in RAL colours and stainless steel slotted casing
Side panels: lacquered in RAL colours
Motors: integral or remote
Defrosting: reverse cycle
Lighting: high-luminosity LEDs
Lengths available: cm. 105/130/155/205

ALBA

INGOMBRO RIDOTTO,
PRESTAZIONI DA GRANDE

COMPACT SIZE, BIG PERFORMANCE

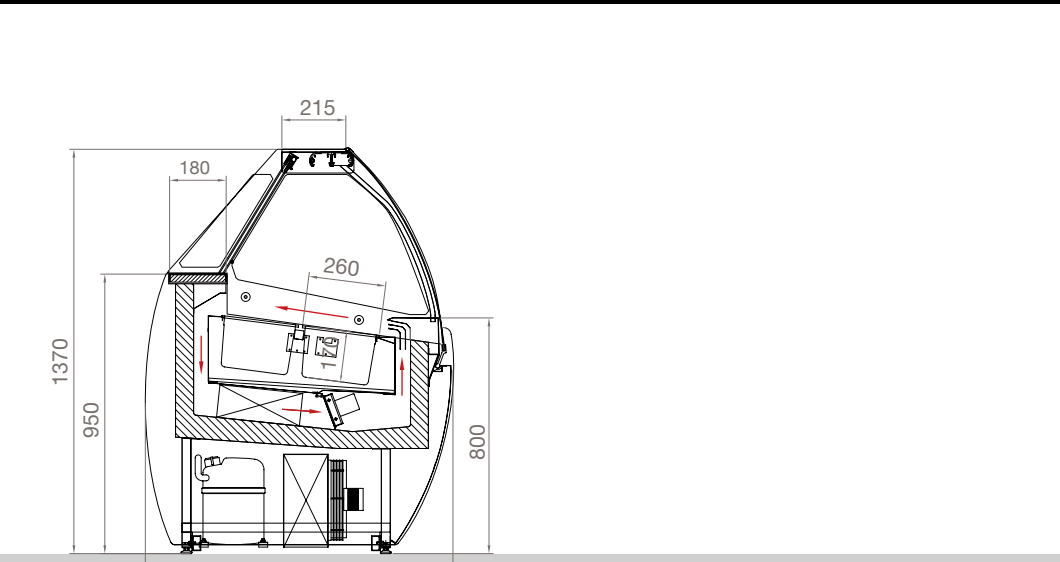
VETRINA GELATI DISPONIBILE
IN VARIE LUNGHEZZE E DIVERSE
DISPOSIZIONI DI VASCHE
OPPURE CON VASSOI

ICE-CREAM CABINET IN VARIOUS
LENGTHS AND DIFFERENT PAN
LAYOUTS OR WITH TRAYS



ALBA

GELATERIA
ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



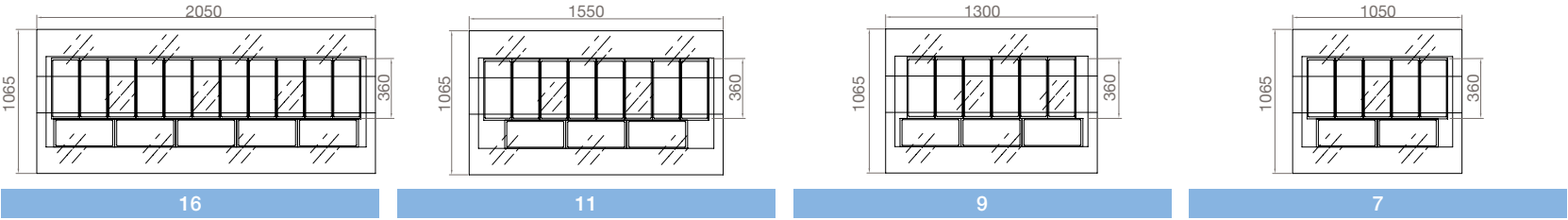
ALBA
H137

- Vetri: apribili, temperati e serigrafati
Frontale: lamiera in acciaio laccata RAL e carter
asolato in acciaio inox
laccati RAL
Fianchi: interni o remoti
Motori: inversione di ciclo
Sbrinamento: LED alta luminosità
Illuminazione: cm. 105/130/155/205
Lunghezze disponibili:
- Glass panels: opening, tempered and decorated
Front panel: sheet steel lacquered in RAL colours and
stainless steel slotted casing
Side panels: lacquered in RAL colours
Motors: integral or remote
Defrosting: reverse cycle
Lighting: high-luminosity LEDs
Lengths available: cm. 105/130/155/205

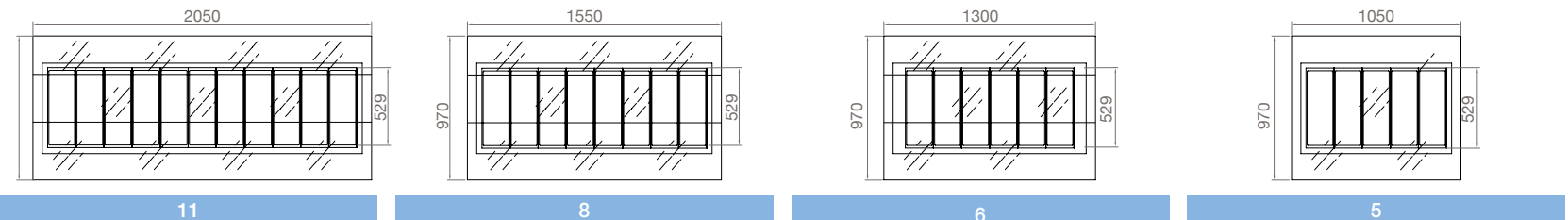
Vetrina gelati ventilata con struttura in tubolare di alluminio anodizzato argento, scocca in poliuretano 40 Kg/mc e acciaio inox AISI 304, vetro temprato con apertura a compasso verso il basso, vetri laterali riscaldati, plafoniera con lampade led, chiusura posteriore con antine scorrevoli o tendina avvolgibile (optional), gruppo incorporato (esterno a richiesta), centralina elettronica di comando, sbrinamento ad inversione di ciclo. Classe 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C. Kit vaschette escluso.

Ventilated ice cream showcase with silver-anodised tubular aluminium structure, polyurethane body 40 kg/cubic metre and AISI 304 stainless steel, tempered glass with compass drop down opening, glass heated side, lamp holder with leds lamps, rear closure with sliding doors or roll/up blind (optional), incorporated unit (external on request), electronic control unit, reverse cycle defrost function. Operating temperature -12 ° -18 ° C. Climate class 4 (30° - R.H. 55%). Tray kit not included.

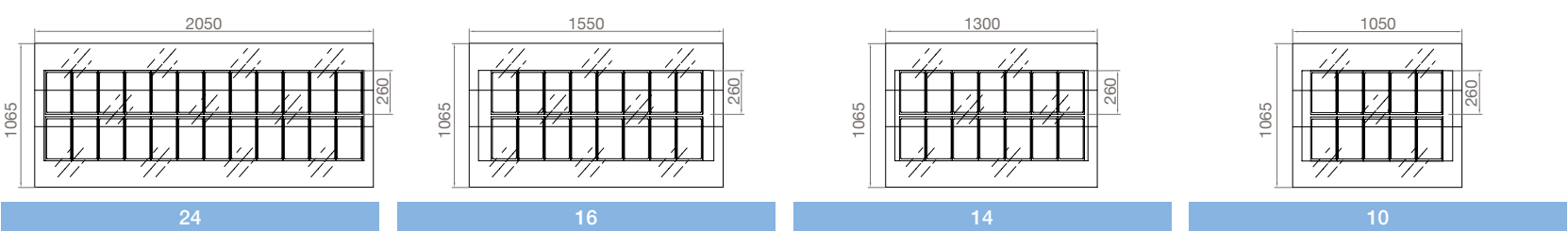
ALBA vaschette / tubs > lt.5 360 x 165 mm



ALBA vaschette / tubs > lt.4 529 x 161 mm



ALBA vaschette / tubs > lt.4,7 260 x 156 mm



ALBA SQUARED

GELATO | ICE-CREAM | GLACES | HELADOS | SPEISEEIS



VETRINA GELATI VENTILATA CON STRUTTURA IN TUBOLARE DI ALLUMINIO ANODIZZATO ARGENTO, SCOCCA IN POLIURETANO 40 KG/MC E ACCIAIO INOX AISI 304, VETRO TEMPRATO CON APERTURA A COMPASSO VERSO IL BASSO, VETRI LATERALI RISCALDATI, ILLUMINAZIONE A LED LATERALE E DALL'ALTO, CHIUSURA POSTERIORE CON ANTINE SCORREVOLI O TENDINA AVVOLGIBILE (OPTIONAL), GRUPPO INCORPORATO (ESTERNO A RICHIESTA), CENTRALINA ELETTRONICA DI COMANDO, SBRINAMENTO AD INVERSIONE DI CICLO.

CLASSE 4 (30-55% U.R.). TEMPERATURA DI ESERCIZIO -12 / -18°C.

EN_ICE-CREAM SHOWCASE WITH FORCED-AIR REFRIGERATION, WITH TUBULAR SILVER ANODISED ALUMINIUM STRUCTURE, CASING IN 40 KG/M3 POLYURETHANE AND AISI 304 STAINLESS STEEL, TEMPERED GLASS WITH DOWNWARD POP-OUT OPENING, HEATED SIDE GLASS, SIDE AND TOP LED LIGHTING, REAR ENCLOSURE WITH SLIDING DOORS OR ROLLER BLIND (OPTIONAL), BUILT-IN COOLING UNIT (EXTERNAL ON REQUEST), ELECTRONIC CONTROL UNIT AND REVERSE CYCLE DEFROSTING. CLASS 4 (30%- R.H. 55%) OPERATING TEMPERATURE -12 / -18°C.

FR_VITRINE GLACES A FROID VENTILE, AVEC STRUCTURE EN TUBE D'ALUMINIUM ANODISE ARGENT, COQUE EN POLYURETHANE 40 KG/M3 ET ACIER INOX AISI 304, VERRE TREMPÉ AVEC OUVERTURE A COMPAS VERS LE BAS, VITRES LATÉRALES CHAUFFÉES, ÉCLAIRAGE A LED LATÉRAL ET SUPÉRIEUR, FERMETURE ARRIÈRE AVEC PORTES COULISSANTES OU PAR STORE (OPTION), GROUPE INCORPÔRE (EXTERNE SUR DEMANDE), UNITÉ DE COMMANDE ÉLECTRONIQUE, DÉGIVRAGE PAR INVERSION DE CYCLE. CLASSE 4 (30-55 % H.R.). TEMPERATURE DE FONCTIONNEMENT -12 °C / -18 °C.

ES_VITRINA PARA HELADOS VENTILADA CON ESTRUCTURA DE PERFILES TUBULARES DE ALUMINIO ANODIZADO PLATA, BASTIDOR DE POLIURETANO 40 KG/M3 Y ACERO INOX AISI 304, CRISTAL TEMPLADO CON APERTURA DE COMPÁS HACIA ABAJO, CRISTALES LATERALES CALEFACCIONADOS, ILUMINACIÓN DE LED LATERAL Y SUPERIOR, CIERRE POSTERIOR MEDIANTE PUERTAS DE CORREDERA O CORTINA ENROLLABLE (OPCIONAL), UNIDAD FRIGORÍFICA INCORPORADA (EXTERIOR EN VERSIÓN OPCIONAL), CENTRALITA ELECTRÓNICA DE MANDO, DESESCARCHE POR INVERSIÓN DE CICLO. CLASE 4 (30-55% H.R.). TEMPERATURA DE FUNCIONAMIENTO -12 / -18 °C.

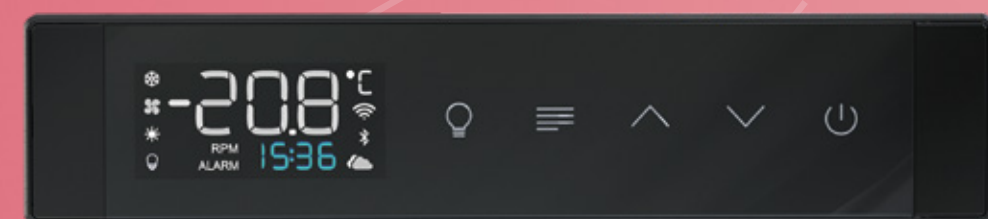
DE_SPEISEEISVITRINE MIT UMLUFTKÜHLUNG, STRUKTUR AUS SILBER ELOXIERTEN ALUMINIUMROHRPROFILIEN, PUR-AUSSCHÄUMUNG MIT DICHT 40 KG/M³ UND ROSTFREIEM STAHL AISI 304, GETEMPERTER, ABKLAPPBARER VERGLASUNG, BEHEIZTEN SEITENSCHIEBEN, LED-BELEUCHTUNG SEITLICH UND VON OBEN, RÜCKSEITE MIT SCHIEBETÜREN ODER NACHTROLLO (OPTIONAL), EINGEBAUTEM (AUF ANFRAGE AUCH EXTERNEM) MOTOR, ELEKTRONISCHER EINSTELLUNG, ABTAUUNG MIT ZYKLUSUMKEHRUNG. KLIMAKLASSE 4 (30-55% RF). BETRIEBSTEMPERATUR -12 / -18°C.



FRIGOCONNECT®

INNOVAZIONE, DESIGN & CONNETTIVITA'

DISPLAY FLEX



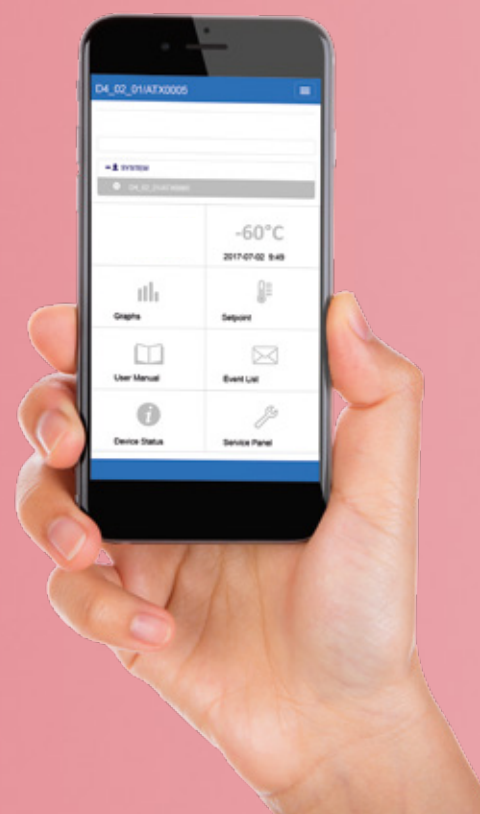
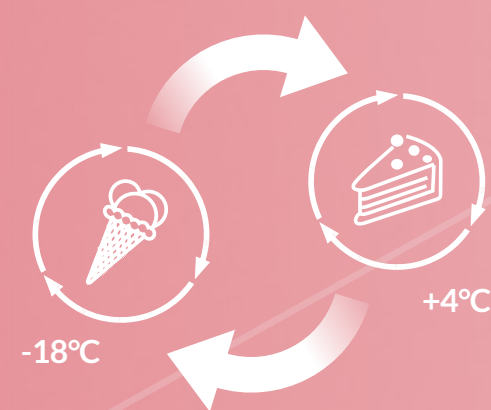
CONTROLLORE DI TEMPERATURA PER UNITÀ STATICHE E VENTILATE A TEMPERATURA POSITIVA E NEGATIVA CON CONNETTIVITÀ INTEGRATA WI-FI, BLUETOOTH E DATA LOGGER. CONNETTIBILE SIMULTANEAMENTE AL CLOUD E ALL'APP LOCALE.

EN_INNOVATION, DESIGN & CONNECTIVITY
Temperature controller for static and forced-air refrigerated and freezer units with integral Wi-fi and bluetooth connectivity and data logger. Simultaneous connection to cloud and local app.

FR_INNOVATION, DESIGN & CONNECTIVITE
Régulateur de température pour unités statiques et ventilées à température positive et négative avec connectivité intégrée Wi-fi, bluetooth et enregistreur de données. Peut être connecté simultanément au cloud et à l'application locale.

ES_INNOVACIÓN, DISEÑO Y CONECTIVIDAD
Controlador de temperatura para unidades estáticas y ventiladas de temperatura positiva y negativa con conectividad Wi-fi, bluetooth y datalogger incorporados. Conectable simultáneamente con la nube y la aplicación local.

DE_INNOVATION, DESIGN & KONNEKTIVITÄT
Temperaturkontrolle für statische und Umluft-Einheiten mit positiver und negativer Temperatur und integrierter Konnektivität Wi-fi, Bluetooth und Data Logger. Simultananschluss an lokale App und Cloud.



DISPLAY BIG



INTERFACCIA TERMOREGISTRAZIONE CONNETTIVITÀ

DISPLAY GRAFICO 5" TFT CON TASTIERA RESISTIVA A 6 TASTI. INTERFACCIA UTENTE MULTILINGUE E CONFIGURABILE. SCHEDA INTERNA MICROSD PER LA REGISTRAZIONE DELLE TEMPERATURE E DELLE VARIABILI DI FUNZIONAMENTO. PORTA USB PER IL DOWNLOAD DEI DATI DI TERMOREGISTRAZIONE E UPLOAD DELLE CONFIGURAZIONI E AGGIORNAMENTI.

INTERFACE
TEMPERATURE LOGGING
CONNECTIVITY
EN_5" Tft graphic display with 6 key resistive keypad. Multilingual, configurable user interface. Internal Micro SD card for storage of temperatures and operating variables. Usb port for downloading temperature log data and uploading configurations and updates.

INTERFACE
ENREGISTREMENT THERMIQUE
CONNECTIVITE
FR_Afficheur graphique 5" tft avec clavier resistif a 6 touches. Interface utilisateur multilingue et configurable. Carte interne Micro SD pour l'enregistrement des temperatures et des variables de fonctionnement. Port usb pour le telechargement des donnees d'enregistrement thermique et le chargement des configurations et des mises a jour.

INTERFAZ
TERMOREGISTRO
CONECTIVIDAD
ES_Pantalla gráfica 5" TFT con teclado resistivo de 6 teclas. Interfaz de usuario multilingüe y configurable. Placa interna MicroSD para el registro de las temperaturas y parámetros de funcionamiento. Puerto USB para la descarga de datos de termorregistro y carga de las configuraciones y actualizaciones.

SCHNITTSTELLE
TEMPERATURAUFZEICHNUNG
KONNEKTIVITÄT
DE_5"-TFT-Grafikdisplay mit resistiver Tastatur mit 6 Tasten. Mehrsprachige, konfigurierbare Benutzerschnittstelle. Interne Micro-SD-Speicherkarte zur Aufzeichnung der Temperaturen und der Betriebsvariablen. USB-Port zum Downloaden der Temperaturaufzeichnungsdaten und Uploaden der Konfigurationen und Aktualisierungen.



Interfaccia configurabile per unità a doppia temperatura, con controllo di umidità e doppio termostato di sicurezza. Modalità di visualizzazione numerica e grafica. Menu di impostazione per le configurazioni di rete Ethernet - Wi-fi - 3G.

EN_Interface configurable for refrigerator-freezer units, with humidity control and two safety thermostats. Numerical and graphic display modes. Setup menu for Ethernet - Wi-fi - 3G network configuration.

FR_Interface configurable pour unités à double température, avec contrôle d'humidité et thermostat de sécurité double. Modes d'affichage numérique et graphique. Menu de configuration pour les configurations réseau Ethernet - Wi-fi - 3G.

ES_Interfaz configurable para unidades de doble temperatura, con control de humedad y doble termostato de seguridad. Modalidad de visualización numérica y gráfica. Menú de configuración de red Ethernet - Wi-fi - 3G.

DE_Konfigurierbare Schnittstelle für Einheiten mit doppelter Temperatur, Feuchtigkeitskontrolle und doppeltem Sicherheitsthermostat. Numerischer und grafischer Anzeigemodus. Menü zum Einstellen für die Ethernet - Wi-fi - 3G-Netzkonfigurationen.



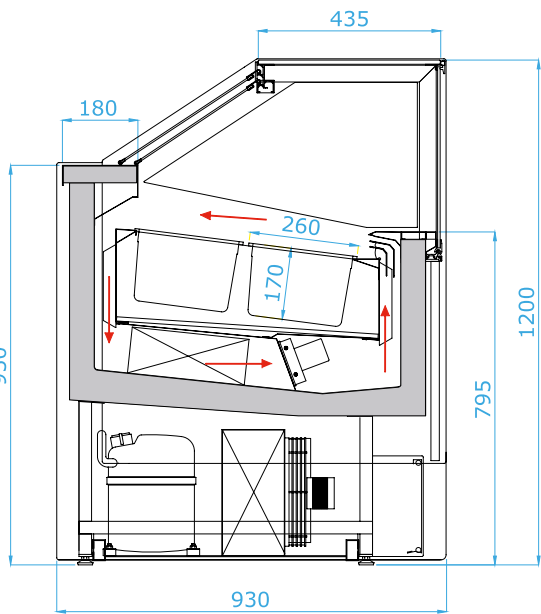
ALBA SQUARED

GELATO | ICE-CREAM | GLACES | HELADOS | SPEISEEIS

H 120 cm



INFO

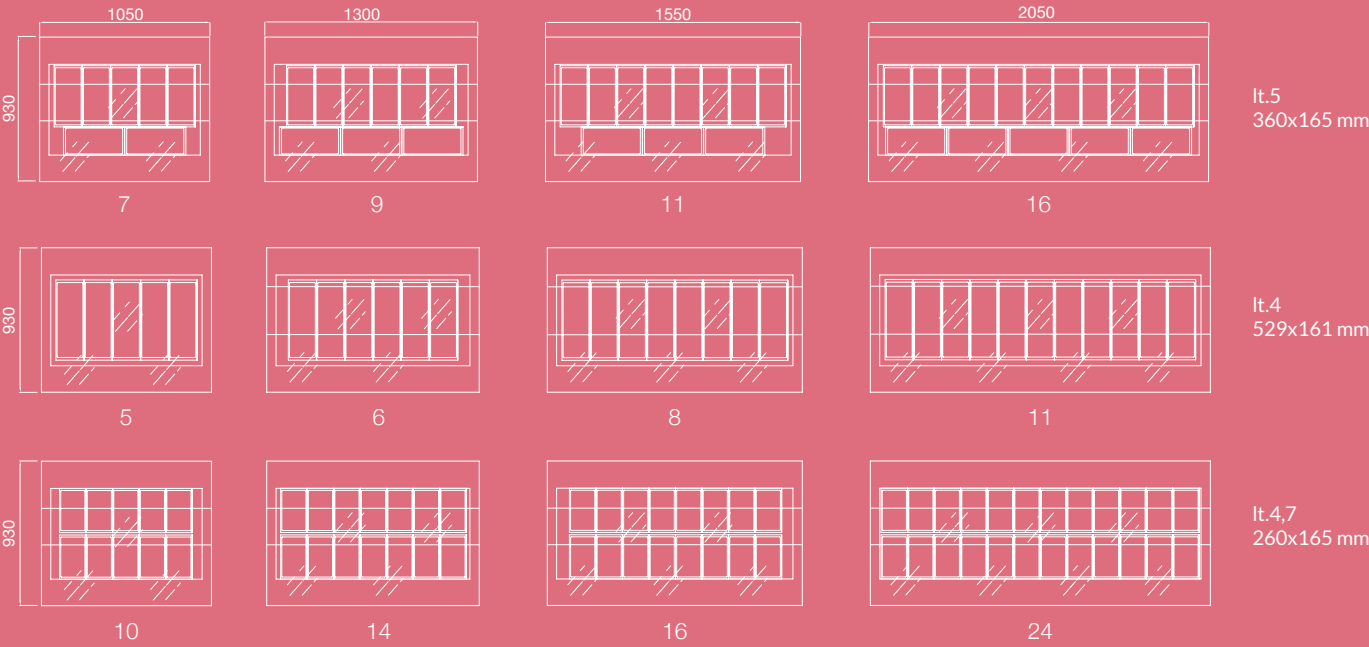


VETRINA GELATI PROFESSIONALE
VENTILATA CON SBRINAMENTO AD
INVERSIONE DI CICLO, ILLUMINAZIONE
A LED LATERALE E DALL'ALTO, MOTORE
INTERNO O ESTERNO FINO A 10/20 MT.

- EN_Professional ice-cream showcase with forced-air refrigeration with reverse cycle defrosting, side and top led lighting and internal or external motor up to 10/20 mt.
- FR_Vitrine glaces professionnelle à froid ventilé, avec dégivrage par inversion de cycle, éclairage à led latéral et supérieur, moteur interne ou externe jusqu'à 10/20 m.
- ES_Vitrina para helados profesional ventilada, con desescarche por inversión de ciclo, iluminación de LED lateral y superior, motor interno o externo hasta 10-20 m.
- DE_Professionelle Speiseeisvitrine mit Umluftkühlung und Abtaugung mit Zyklusumkehrung, LED-Beleuchtung seitlich und von oben, eingebautem oder bis 10/20 m entfernt aufstellbarem externen Motor.

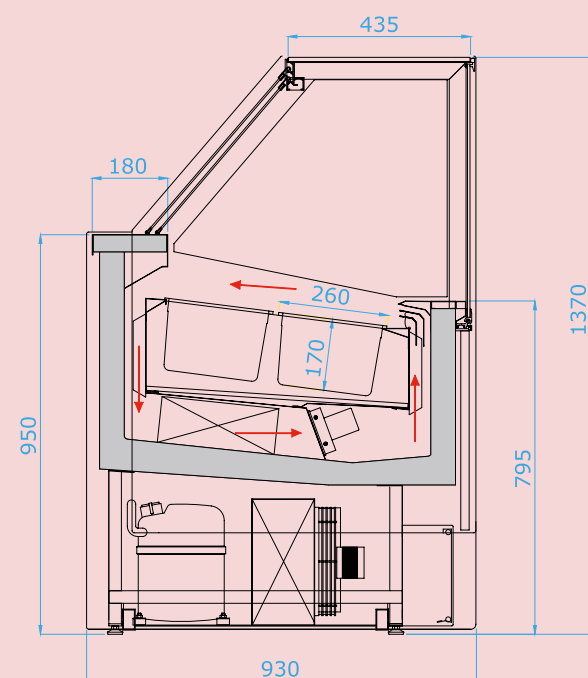
Lunghezza Length	Alimentazione elettrica Electricity supply	Potenza U.C.HP Condenser unit power in HP	Potenza assorbita WATT a regime Power absorption in WATT during normal operation	Potenza assorbita WATT a sbrinamento Power absorption in WATT during defrosting	Resa W -30°C +45°C Output W -30°C +45°C	Tipo compressore Compressor type	Tipo di gas Type of gas
1050	230/1/50	1 HP	851	1065	528	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
1300	230/1/50	1,2 HP	1123	1404	690	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
1550	230/1/50	1,2 HP	1123	1404	690	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
2050	230/1/50	1,5 HP	1488	1860	847	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A

VASCHETTE | TUBS | BACS | CUBETAS | SCHALEN





INFO



VETRINA GELATI PROFESSIONALE
VENTILATA CON SBRINAMENTO AD
INVERSIONE DI CICLO, ILLUMINAZIONE
A LED LATERALE E DALL'ALTO, MOTORE
INTERNO O ESTERNO FINO A 10/20 MT.

EN_Professional ice-cream showcase with forced-air refrigeration
with reverse cycle defrosting, side and top led lighting and internal
or external motor up to 10/20 mt.

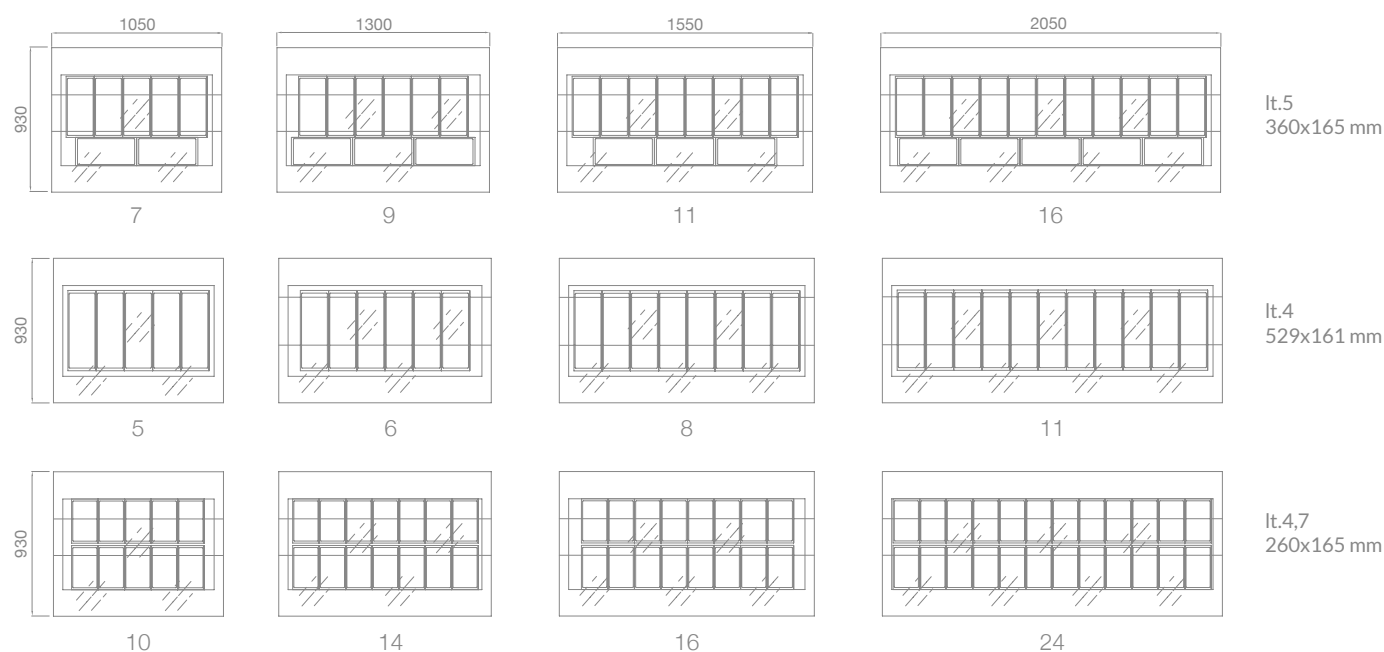
FR_Vitrine glaces professionnelle à froid ventilé, avec dégivrage
par inversion de cycle, éclairage à led latéral et supérieur, moteur
interne ou externe jusqu'à 10/20 m.

ES_Vitrina para helados profesional ventilada, con desescarche
por inversión de ciclo, iluminación de LED lateral y superior, motor
interno o externo hasta 10-20 m.

DE_Professionelle Speiseeisvitrine mit Umluftkühlung und
Abtauung mit Zyklusumkehrung, LED-Beleuchtung seitlich und
von oben, eingebautem oder bis 10/20 m entfernt aufstellbarem
externen Motor.

Lunghezza Length	Alimentazione elettrica Electricity supply	Potenza U.C.HP Condenser unit power in HP	Potenza assorbita WATT a regime Power absorption in WATT during normal operation	Potenza assorbita WATT a sbrinamento Power absorption in WATT during defrosting	Resa W -30°C +45°C Output W -30°C +45°C	Tipo compressore Compressor type	Tipo di gas Type of gas
1050	230/1/50	1 HP	851	1065	528	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
1300	230/1/50	1,2 HP	1123	1404	690	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
1550	230/1/50	1,2 HP	1123	1404	690	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A
2050	230/1/50	1,5 HP	1488	1860	847	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	R452A

VASCLETTE | TUBS | BACS | CUBETAS | SCHALEN



ALBA SQUARED

GELATO | ICE-CREAM | GLACES | HELADOS | SPEISEEIS

H 137 cm

ALBA SQUARED

PASTICCERIA | PASTRY | PATISSERIE | PASTELERÍA | KONDITOREI



VETRINA PASTICCERIA PROFESSIONALE CON BASAMENTO IN TUBOLARE D'ACCIAIO VERNICIATO CON POLVERI EPOSSIDICHE, PIEDINI REGOLABILI (A RICHIESTA RUOTE). SCOCCA MONOBLOCCO SCHIUMATA CON POLIURETANO INIETTATO (38-40 KG./MC.) E RIVESTITA INTERNAMENTE IN ACCIAIO INOX. CASTELLO VETRI IN TUBOLARE DI ALLUMINIO, VETRI PIANI TEMPRATI E RISCALDATI, VETRO FRONTALE APRIBILE VERSO IL BASSO, ILLUMINAZIONE A LED, CHIUSURA POSTERIORE CON TENDINA AVVOLGIBILE. N.2 MENSOLE SULLA PASTICCERIA H. 137 CM, 1 MENSOLA SU PASTICCERIA H. 120. IMPIANTO VENTILATO CON EVAPORATORE SOTTOPIANO, SBRINAMENTO AUTOMATICO, QUADRO CON TERMOSTATO ELETTRONICO, UNITÀ CONDENSATRICE ERMETICA MONOFASE.

EN_PROFESSIONAL PASTRY SHOWCASE WITH TUBULAR EPOXY PAINTED STEEL BASE AND ADJUSTABLE FEET (WHEELS ON REQUEST). ENBLOC BODY INSULATED WITH INJECTED POLYURETHANE (38-40 KG/MC), LINED WITH STAINLESS STEEL. GLASS SUPERSTRUCTURE IN TUBULAR ALUMINIUM, TEMPERED, HEATED FLAT GLAZING, DOWNWARD-OPENING FLAT FRONT GLASS, LED LIGHTING, ROLLER BLIND REAR ENCLOSURE. 2 SHELVES ON PASTRY SHOWCASE H. 137, 1 SHELF ON PASTRY SHOWCASE H. 120. FORCED-AIR REFRIGERATION WITH EVAPORATOR INSTALLED BELOW DISPLAY SURFACE, CONTROL PANEL WITH ELECTRONIC THERMOSTAT, AND SINGLE-PHASE HERMETIC CONDENSER UNIT.

FR_VITRINE PATISSERIE PROFESSIONNELLE, AVEC BASE EN TUBE D'ACIER PEINT EPOXY, PIEDS REGLABLES (ROUES EN OPTION). COQUE MONOBLOC MOUSSE DE POLYURETHANE INJECTE (38-40 KG/MC) ET REVETEMENT INTERNE EN ACIER INOX. CLOCHE EN VERRE EN TUBE D'ALUMINIUM, VITRES PLATES EN VERRE TREMPE, CHAUFFEES, VITRE FRONTALE AVEC OUVERTURE VERS LE BAS, ECLAIRAGE A LED, FERMETURE ARRIERE PAR STORE. 2 ETAGERES SUR LA VITRINE PATISSERIE H 137 - 1 ETAGERE SUR LA VITRINE PATISSERIE H 120. SYSTEME VENTILE AVEC EVAPORATEUR SOUS LE COMPTOIR, DEGIVRAGE AUTOMATIQUE, PANNEAU AVEC THERMOSTAT ELECTRONIQUE, GROUPE DE CONDENSATION MONOPHASE HERMETIQUE.

ES_VITRINA PASTELERÍA PROFESIONAL, CON BANCADA DE PERFILES TUBULARES DE ACERO BARNIZADO CON POLVO EPOXÍDICO Y PATAS AJUSTABLES (RUEDAS BAJO PEDIDO). BASTIDOR MONOBLOQUE EN POLIURETANO INYECTADO (38-40 KG/MC). REVESTIMIENTO INTERNO DE ACERO INOXIDABLE. ESTRUCTURA DE PERFILES TUBULARES DE ALUMINIO, CRISTALES TEMPLADOS Y CALEFACCIONADOS, CRISTAL FRONTAL CON APERTURA HACIA ABAJO, ILUMINACIÓN DE LED, CIERRE POSTERIOR MEDIANTE CORTINA ENROLLABLE. 2 ESTANTES EN LA VITRINA PASTELERÍA H. 137 CM, 1 ESTANTE EN LA VITRINA PASTELERÍA H. 120 CM. EQUIPO VENTILADO CON EVAPORADOR BAJO ENCIMERA, DESESCARCHE AUTOMÁTICO, CUADRO CON TERMOSTATO ELECTRÓNICO, UNIDAD DE CONDENSACIÓN HERMÉTICA MONOFÁSICA.

DE_PROFESSIONELLE KONDITOREIVITRINE MIT UNTERBAU AUS EXPOYDPULVERBESCHICHTETEN STAHLPROFILROHREN, STELLFÜSSCHEN (AUF ANFRAGE AUCH RÄDER), MONOBLOCKWANNE MIT PUR-AUSSCHÄUMUNG 38-40 KG/MC UND AUSKLEIDUNG AUS EDELSTAHL. GLASAUFB AU MIT ALUMINIUMROHRGESTELL, GETEMPERTEN UND BEHEIZTEN GLASBÖDEN, ABKLAPPBARER FRONTSCHIEBE, LED-BELEUCHTUNG, RÜCKSEITIGEM ROLLO, 2 EINLEGEBODEN IN DER 137 CM HOHEN, 1 EINLEGEBODEN IN DER 120 CM HOHEN AUSFÜHRUNG, UMLUFT MIT UNTERBAU-VERDAMPFER, AUTOMATISCHER ABTAUUNG, BEDIENTLENDE MIT ELEKTRONISCHEM THERMOSTAT UND DICHTEM EINPHASEN-KONDENSATOR.





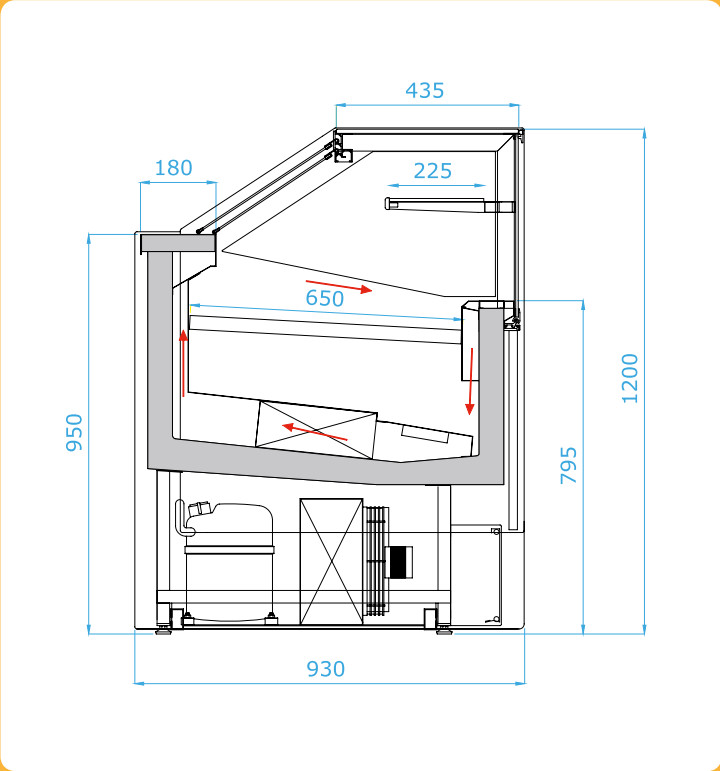
ALBA SQUARED

PASTICCERIA | PASTRY | PATISSERIE | PASTELERÍA | KONDITOREI

H 120 cm



INFO



VETRINA PASTICCERIA
PROFESSIONALE VENTILATA CON
1 MENSOLA, ILLUMINAZIONE A
LED LATERALE E DALL'ALTO. MOTORE
INTERNO O ESTERNO FINO A 10/20 MT.

EN_Professional Pastry Showcase With Forced-Air Refrigeration
With 1 Shelf And Side And Top Led Lighting. Internal Or External
Motor Up To 10/20 Mt.

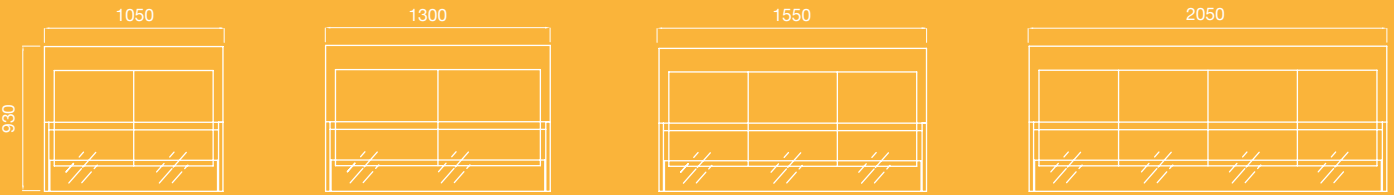
FR_Vitrine pâtisserie professionnelle à froid ventilé, avec 1 étagère,
éclairage à led latéral et supérieur. Moteur interne ou externe jusqu'à
10/20 m.

ES_Vitrina pastelería profesional ventilada con 1 estante, iluminación
de LED lateral y superior. Motor interno o externo hasta a 10/20 m.

DE_Professionelle Konditoreivitrine mit Umluftkühlung, einem
Einlegeboden, LED-Beleuchtung seitlich und von oben.
Eingebauter oder bis 10/20 m entfernt aufstellbarer externer Motor.

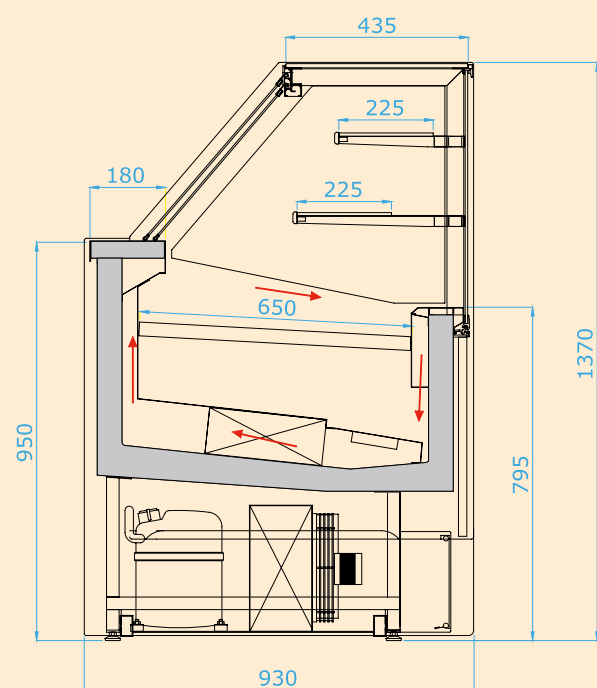
Lunghezzav Length	Alimentazione elettrica Electricity supply	Potenza U.CHP Condenser unit power in HP	Potenza assorbita WATT a regime Power absorption in WATT during normal operation	Tipo compressore Compressor type	Resa W -10°C +45°C Output W -10°C +45°C	Tipo di gas Type of gas
1050	230/1/50	1/3 HP	415	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	605	R452A
1300	230/1/50	1/3 HP	415	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	605	R452A
1550	230/1/50	3/8 HP	486	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	717	R452A
2050	230/1/50	1/2 HP	760	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	929	R452A

ALBA SQUARED PASTICCERIA PIANO INCLINATO | ALBA SQUARED PASTRY WITH INCLINED SURFACE





INFO



VETRINA PASTICCERIA PROFESSIONALE VENTILATA CON 2 MENSOLE, ILLUMINAZIONE A LED LATERALE E DALL'ALTO. MOTORE INTERNO O ESTERNO FINO A 10/20 MT.

EN_Professional pastry showcase with forced-air refrigeration with 2 shelves and side and top led lighting. Internal or external motor up to 10/20 mt.

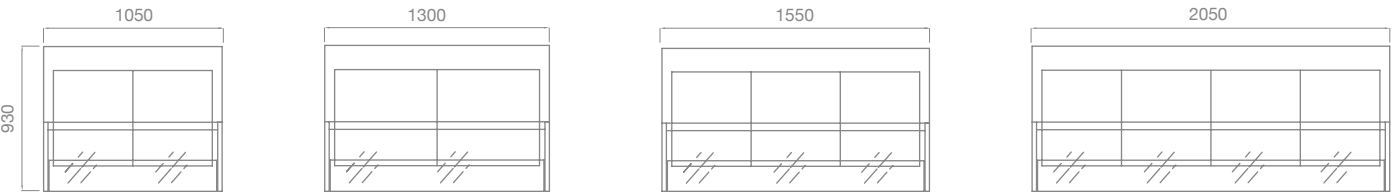
FR_Vitrine pâtisserie professionnelle à froid ventilé, avec 2 étagères, éclairage à led latéral et supérieur. Moteur interne ou externe jusqu'à 10/20 m.

ES_Vitrina pastelería profesional ventilada con 2 estantes, iluminación de LED lateral y superior. Motor interno o externo hasta a 10/20 m.

DE_Professionelle Konditoreivitrine mit Umluftkühlung, zwei Einlegeböden, LED-Beleuchtung seitlich und von oben. Eingebauter oder bis 10/20 m entfernt aufstellbarer externer Motor.

Lunghezzav Length	Alimentazione elettrica Electricity supply	Potenza U.C.HP Condenser unit power in HP	Potenza assorbita WATT a regime Power absorption in WATT during normal operation	Tipo compressore Compressor type	Resa W -10°C +45°C Output W -10°C +45°C	Tipo di gas Type of gas
1050	230/1/50	1/3 HP	415	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	605	R452A
1300	230/1/50	1/3 HP	415	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	605	R452A
1550	230/1/50	3/8 HP	486	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	717	R452A
2050	230/1/50	1/2 HP	760	ERMETICO/MONOFASE HERMETIC/SINGLE-PHASE	929	R452A

ALBA SQUARED PASTICCERIA PIANO INCLINATO | ALBA SQUARED PASTRY WITH INCLINED SURFACE



ALBA SQUARED

PASTICCERIA | PASTRY | PATISSERIE | PASTELERÍA | KONDITOREI

H 137 cm

ALBA SQUARED

MINIMO

INGOMBRO ESTERNO

MASSIMO

UTILIZZO INTERNO

IN DETTAGLIO, L'APERTURA DEL VETRO ANTERIORE CHE GARANTISCE UN'APPROPRIATA E AGEVOLE PULIZIA DEL VANO INTERNO.

EN_MINIMUM EXTERNAL BULK, MAXIMUM INTERNAL USE
Close-up of front glass opening for easy, thorough cleaning of interior.

FR_MIN.ENCOMBREMENT EXTERNE, MAXIMUM UTILISATION INTERNE
En détail, l'ouverture de la vitre avant qui garantit un nettoyage correct et facile du compartiment interne.

ES_MÍNIMA OCUPACIÓN DE ESPACIO EXTERIOR, MÁXIMO APROVECHAMIENTO INTERIOR
Detalle de la apertura del cristal delantero, que facilita la correcta limpieza del interior.

DE_MINIMALER PLATZBEDARF, MAXIMALE NUTZUNG
Detailansicht – abklappbare Frontverglasung für eine einfache und gründliche Reinigung des Innenraums



CANALIZZAZIONE

ALBA È DISPONIBILE IN DUE ALTEZZE DI 120 E 137 CM E IN QUATTRO DIVERSE LUNGHEZZE TUTTE CANALIZZABILI TRA LORO. DUE ALTEZZE PER DUE DIVERSI APPROCCI TRA CLIENTE E PRODOTTO.

EN_IN-LINE INSTALLATION
Alba is available in two heights of 120 and 137 cm and in four different lengths, all compatible for in-line installation. Two heights for two different customer approaches to the product.

FR_CANALISATION
Alba est disponible en deux hauteurs de 120 et 137 cm et en quatre longueurs différentes, qui peuvent toutes être canalisées ensemble. Deux hauteurs pour deux approches différentes entre le client et le produit.

ES_CANALIZACIÓN
Alba se realiza en dos alturas – 120 y 137 cm – y en cuatro longitudes, todas canalizables entre sí. Dos alturas para dos accesibilidades diferentes entre el cliente y el producto.

DE_KANALISIERUNG
Alba ist den zwei Höhen 120 und 137 und vier verschiedenen Längen – alle kanalisierbar – erhältlich. Zwei Höhen für zwei unterschiedliche Produktpräsentationen.tra cliente e prodotto.

ALL SEASONS

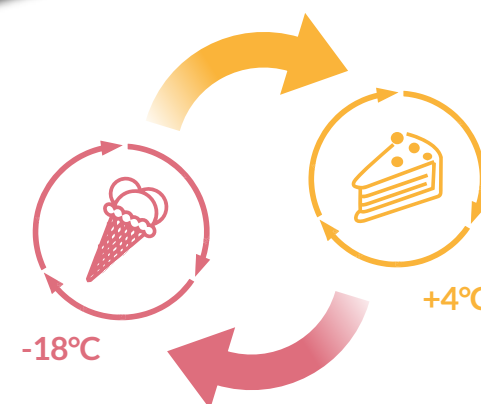
LA FUNZIONE "ALL SEASONS" PERMETTE DI UTILIZZARE ALBA GELATERIA IN QUALSIASI PERIODO DELL'ANNO PASSANDO DALLA FUNZIONE BT GELATI (TEMPERATURA NEGATIVA -12°/-18°C) ALLA FUNZIONE PASTICCERIA O SNACK (TEMPERATURA POSITIVA +4°/+8°C).

EN_The All Season function allows the ice-cream alba showcase to be used at any time of year, by switching from the freezer ice-cream function (temperature -12°/-18°C) to the pastry or snack function (refrigeration at +4°/+8°C).

FR_La fonction All Season permet d'utiliser la vitrine glaces alba à tout moment de l'année, en passant de la fonction bt glaces (température négative -12 °/-18 °c) à la fonction pâtisserie ou snack (température positive +4 °/+8 °C).

ES_La función «All Seasons» permite utilizar Alba Heladería en cualquier período del año, pasando de la función BT Helados (temperatura negativa -12°/-18°C) a la función Pastelería o Snack (temperatura positiva +4°/+8°C).

DE_Dank der "All Seasons"-Funktion kann die Vitrine das ganze Jahr über genutzt und bei Bedarf von der Funktion für Speiseeis -12°/-18°C auf die Funktion Konditorei oder Snack +4°/+8°C umgestellt werden.



FINITURE E COLORI

OLTRE AL TOTAL BLACK E AL TOTAL WHITE, SEMPRE DI GRANDE SUGGERZIONE ED ELEGANZA, È POSSIBILE SCEGLIERE FINITURE E COLORI DIVERSI, PER IL FIANCO E IL FRONTALE DELLA VETRINA, IN UN'AMPIA GAMMA DI VARIANTI, DA ABBINARE AL VETRO SERIGRAFATO IN BIANCO O IN NERO.

FINISHES AND COLOURS

EN. As well as striking, elegant total black and total white, there is a choice of different finishes and colours for the showcase side and front, in a wide range of variants, for combination with the glass with white or black screen-printed decoration.

FINITIONS ET COULEURS

FR. En plus du total black et du total white, toujours d'un grand charme et d'une grande élégance, il est possible de choisir différentes finitions et couleurs pour le côté et la façade de la vitrine, dans une large gamme de variantes, à combiner avec le verre sérigraphié en blanc ou noir.

ACABADOS Y COLORES

ES. Además de las versiones Total Black y Total White, ambas de gran efecto y elegancia, es posible elegir entre una surtida gama de acabados y colores para el costado y el frente de la vitrina en combinación con el cristal serigrafiado en blanco o negro.

FINISHS UND FARBEN

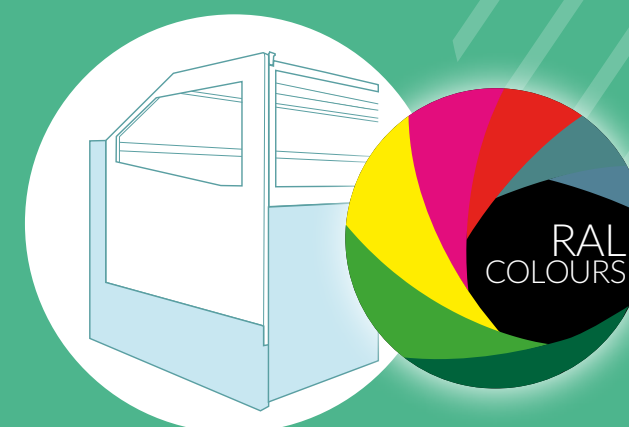
DE. Zusätzlich zu den sehr eleganten Ausführungen in Total Black und Total White stehen diverse Finishs und Farben für die Seiten und die Front in vielen verschiedenen Varianten zur Kombination mit Dekorglas in Weiß und in Schwarz zur Auswahl.

INSIEME ALLA TECNOLOGIA, LA GRANDE BELLEZZA DEL DESIGN ITALIANO

ALONGSIDE TECHNOLOGY, THE SUPERLATIVE BEAUTY OF ITALIAN DESIGN
AVEC LA TECHNOLOGIE, LA GRANDE BEAUTE DU DESIGN ITALIEN
JUNTO A LA TECNOLOGÍA, LA GRAN BELLEZA DEL DISEÑO ITALIANO
NEUESTE TECHNOLOGIE UND DIE GANZE SCHÖNHEIT TYPISCH ITALIENISCHEN DESIGNS

BLACK

WHITE



DIMENSIONI RIDOTTE, GRANDI PRESTAZIONI

ALBA È UNA VETRINA DI DIMENSIONI RIDOTTE PER ADATTARSI A QUALSIASI SPAZIO MA CON PRESTAZIONI E CARATTERISTICHE TECNICHE DELLE VETRINE PROFESSIONALI PIÙ GRANDI.

COMPACT SIZE,
GREAT PERFORMANCE

EN_Alba is a small-sized showcase able to fit into any space, but with the performance and technical characteristics of the largest professional showcases.

DIMENSIONS REDUITES,
GRANDES PERFORMANCES

FR_Alba est une vitrine de petite taille qui s'adapte à tout espace mais avec les performances et les caractéristiques techniques des plus grandes vitrines professionnelles.

MEDIDAS PEQUEÑAS,
GRANDES PRESTACIONES

ES_Alba es una vitrina de tamaño compacto que se adapta a cualquier exigencia de espacio ofreciendo a la vez las mismas prestaciones y características técnicas de las vitrinas profesionales más grandes.

REDUZIERTE
ABMESSUNGEN,
HOHE LEISTUNGEN

DE_Alba ist eine kompakte Vitrine, die auch auf engstem Raum Platz findet und mit den technischen Merkmalen und den Leistungen großer professioneller Modelle überzeugt.



ALBA SQUARED

Gelateria
Ice cream
Glacier
Heladeria
Eisdiele



Pasticceria
Confectionery
Pâtisserie
Pasteleria
Konditorei



Pralineria
Chocolate
Pralines
Bomboneria
Confiserie

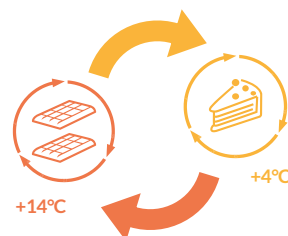


Caldo a secco
Dry heated
Chaleur sèche
Calor seco
Beheizt trocken



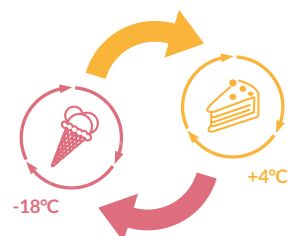
Pralineria
convertibile
in pasticceria

Chocolate showcase convertible
into a confectionery showcase
Pralinerie convertible en pâtisserie
Bomboneria convertible en pasteleria
Confiserie konvertierbar in Konditorei



Gelateria
convertibile
in pasticceria

Ice cream showcase convertible
into a confectionery showcase
Glacier convertible en pâtisserie
Heladeria convertible en pasteleria
Eisdiele konvertierbar in Konditorei



Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922) 49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58
Иваново (4932)77-34-06
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12
Киров (8332)68-02-04
Ноябрьск (3496)41-32-12
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Россия (495)268-04-70

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сыктывкар (8212)25-95-17
Сургут (3462)77-98-35
Тамбов (4752)50-40-97

Казахстан (772)734-952-31

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

<https://frigomeccanica.nt-rt.ru> || fab@nt-rt.ru