





Commercial refrigeration

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The leader manufacturer of
Commercial Refrigeration

Refrigerated uprights

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Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.

Efficient. Profitable. Sustainable.



A

B

C

C

D

ADVANCE

CONCEPT MONOBLOCK

CONCEPT

SNACK CABINETS

PASTRY CABINETS

FISH CABINETS

AUP-11G

MUP-11G

CUP-11G

CUP-11S

CUP-11B

CUF-11

Capacity (N° of shelves per door)

24

23

23

18

20

7

Size of shelves

GN 2/1

GN 2/1

GN 2/1

560 x 542

600x400

600x400

Energy class

A

B

C

C

E

-

Insulation (mm)

80

60

60

50

50

50

Refrigerant + / -

R600a

R600a

R600a

R600a

R290

R290

Climate class (1 door)

5

4

4

4

4

4

Multiflow

Yes

Yes

No

No

No

No

HACCP compliant

Yes

No

No

No

No

No

Electronic control

Capacitive 5"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Interface



ADVANCE

GN 2/1 700



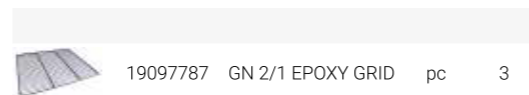
- Interior and exterior completely built with AISI-304 stainless steel.
- polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Height-adjustable stainless steel legs. Height of the legs can be cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 GN 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | | COOLING POWER (kW) | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|----------|-----------|-------------|--------|--------------------|----------|-------------|--------------|------------------------|-------------------|--------------------|
| 19089406 | AUP-11G | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,158 | Stop | 610 | 336 (4) | A | 693 x 856 x 2106 - |
| 19103143 | AUPT-11G | 50Hz | -2°C +8 °C | R-290 | 0,361 (1) | 0,688 | Electric | 610 | 451 (4) | B | 693 x 856 x 2106 - |
| 19089398 | AUN-11G | 50Hz | -18°C -22°C | R-290 | 0,535 (2) | 0,471 | Hot gas (3) | 610 | 2752 (4) | D | 693 x 856 x 2106 - |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to En22041 standard

Options

| | | AUP-11G | AUPT-11G | AUN-11G |
|------------------|------|---------|----------|---------|
| Connectivity | K | 0 | 0 | 0 |
| Opposite Opening | OP | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 |
| Remote Group | RG | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Steel | BS | 0 | 0 | 0 |
| Frame Heater | FH | 0 | 0 | ● |
| 60Hz Version | 60Hz | 0 | 0 | 0 |
| Door Pedal | PD | 0 | 0 | 0 |



ADVANCE

GN 2/1 1400



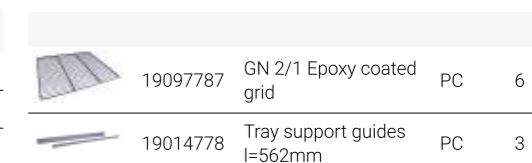
- Interior and exterior completely built with AISI-304 stainless steel.
- polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure
- Height-adjustable stainless steel legs. Height of the legs can be cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|-------------|--------|-------------|--------|------------------|----------|-------------|--------------|------------------------|-------------------|---------------------|
| 19089396 | AUP-22G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,192 | Stop | 1332 | 832 (4) | C | 1358 x 856 x 2106 - |
| 19103142 | AUPT-22G | 50Hz | -2°C +8 °C | R-600a | 0,436 (1) | 0,436 | Electric | 1332 | 944 (4) | C | 1358 x 856 x 2106 - |
| 19089420 | AUN-22G | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,749 | Hot gas (3) | 1332 | 4599 (4) | D | 1358 x 856 x 2106 - |
| 19089422 | AUN-22G CC5 | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,825 | Hot gas | 1332 | 4234 (4) | D | 1358 x 856 x 2106 - |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to En22041 standard

Options

| | | AUP-22G | AUPT-22G | AUN-22G | AUN-22G CC5 |
|---------------|------|---------|----------|---------|-------------|
| Connectivity | K | 0 | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 | 0 |
| Remote Group | RG | 0 | 0 | 0 | - |
| Castors | C | 0 | 0 | 0 | 0 |
| Back in Steel | BS | 0 | 0 | 0 | 0 |
| Frame Heater | FH | 0 | 0 | ● | ● |
| 60Hz Version | 60Hz | 0 | 0 | 0 | 0 |
| Door Pedal | PD | 0 | 0 | 0 | 0 |



ADVANCE

GN 2/1 DISPLAY 700

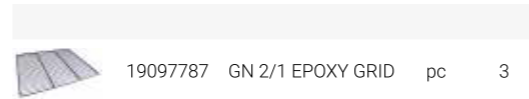


- Interior and exterior completely built with AISI-304 stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Glass door.
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

| REFERENCE | MODEL | QUENCY | TEMPERATURE | COOLING POWER (kW) | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | | |
|-----------|-------------|-----------------------------|-------------|-----------------------------|-----------|---------------------------|--------------|-----------------------------------|-------------------|------------|------------------|---|
| 19089423 | AUP-11G GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,158 | Stop | 610 | 555 (5) | A | 693 x 856 x 2106 | - |
| 19106080 | AUPT-11G GD | 50Hz | -2°C +8 °C | R-600a | 0,361 (1) | 0,768 | Electric | 610 | 1971 (5) | C | 693 x 856 x 2106 | - |
| 19106024 | AUN-11G GD | 50Hz | -18°C -22°C | R-290 | 0,535 (2) | 0,551 | Hot gas (3) | 610 | 5143 (5) | E | 693 x 856 x 2106 | - |
| | | (1) Evap. -10°C/ Cond. 45°C | | (2) Evap. -25°C/ Cond. 45°C | | (3) Remote Group Electric | | (5) According to EN23953 standard | | | | |

Options

| | | AUP-22G GD | AUPT-22G GD | AUN-22G GD |
|------------------|------|------------|-------------|------------|
| Connectivity | K | 0 | 0 | 0 |
| Opposite Opening | OP | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 |
| Remote Group | RG | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Steel | BS | 0 | 0 | 0 |
| Frame Heater | FH | 0 | 0 | ● |
| 60Hz Version | 60Hz | 0 | 0 | 0 |
| Door Pedal | PD | 0 | 0 | 0 |



ADVANCE

GN 2/1 DISPLAY 1400

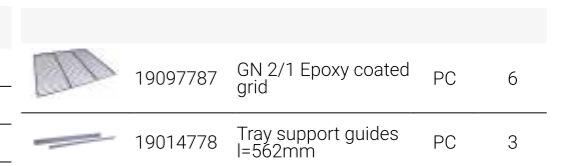


- Interior and exterior completely built with AISI-304 stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure
- Glass door.
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | | |
|-----------|-------------|-----------------------------|-------------|-----------------------------|-----------|---------------------------|--------------|-----------------------------------|-------------------|------------|-------------------|---|
| 19089424 | AUP-22G GD | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,192 | Stop | 1332 | 1374 (5) | C | 1358 x 856 x 2106 | - |
| 19106086 | AUPT-22G GD | 50Hz | -2°C +8 °C | R-600a | 0,436 (1) | 0,436 | Electric | 1332 | 3278 (5) | F | 1358 x 856 x 2106 | - |
| 19106053 | AUN-22G GD | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,907 | Hot gas (3) | 1332 | 9721 (5) | F | 1358 x 856 x 2106 | - |
| | | (1) Evap. -10°C/ Cond. 45°C | | (2) Evap. -25°C/ Cond. 45°C | | (3) Remote Group Electric | | (5) According to EN23953 standard | | | | |

Options

| | | AUP-22G GD | AUPT-22G GD | AUN-22G GD |
|---------------|------|------------|-------------|------------|
| Connectivity | K | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 |
| Remote Group | RG | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Steel | BS | 0 | 0 | 0 |
| Frame Heater | FH | 0 | 0 | ● |
| 60Hz Version | 60Hz | 0 | 0 | 0 |
| Door Pedal | PD | 0 | 0 | 0 |



CONCEPT

Monoblock GN 2/1 700



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.

- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55

operations without difficulties.

- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

CONCEPT

Monoblock GN 2/1 1400



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.

- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55

operations without difficulties.

- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door. and a set of grid support guides for middle beam.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

| REFERENCE | MODEL | QUENCY | TEMPERATURE | COOLING POWER (kW) | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | | |
|-----------|---------|--------|-------------|--------------------|-----------|---------|--------------|------------------------|-------------------|------------|------------------|---|
| 19089425 | MUP-11G | 50Hz | 0°C +8 °C | R-600a | 0,274 (1) | 0,143 | Stop | 572 | 423 (4) | B | 653 x 796 x 1996 | - |
| 19089426 | MUP-12G | 50Hz | 0°C +8 °C | R-600a | 0,274 (1) | 0,143 | Stop | 572 | 423 (4) | B | 653 x 796 x 1996 | - |
| 19089430 | MUN-11G | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,328 | Electric | 572 | 2726 (4) | D | 653 x 796 x 1996 | - |
| 19089432 | MUN-12G | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,334 | Electric | 572 | 2726 (4) | D | 653 x 796 x 1996 | - |

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C

(4) According to En22041 standard

| REFERENCE | MODEL | QUENCY | TEMPERATURE | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | | |
|-----------|---------|--------|-------------|------------------|-----------|---------|--------------|------------------------|-------------------|------------|-------------------|---|
| 19089427 | MUP-22G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,184 | Stop | 1144 | 756 (4) | C | 1318 x 796 x 1996 | - |
| 19089428 | MUP-23G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,184 | Stop | 1144 | 756 (4) | C | 1318 x 796 x 1996 | - |
| 19089429 | MUP-24G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,184 | Stop | 1144 | 756 (4) | C | 1318 x 796 x 1996 | - |
| 19089434 | MUN-22G | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,592 | Electric | 1144 | 4855 (4) | E | 1318 x 796 x 1996 | - |
| 19089436 | MUN-23G | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,598 | Electric | 1144 | 4855 (4) | E | 1318 x 796 x 1996 | - |
| 19089438 | MUN-24G | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,592 | Electric | 1144 | 4855 (4) | E | 1318 x 796 x 1996 | - |


(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C

(4) According to En22041 standard



Options

| | | MUP-11G | MUP-12G | MUN-11G | MUN-12G |
|-------------------------|------|---------|---------|---------|---------|
| Opposite Opening | OP | 0 | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | 0 | - |
| Remote Group | RG | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | 0 | - |

| | | | | |
|---|----------|-------------------|----|---|
|  | 19097787 | GN 2/1 EPOXY GRID | pc | 3 |
|---|----------|-------------------|----|---|

Options

| | | MUP-22G | MUP-23G | MUP-24G | MUN-22G | MUN-23G | MUN-24G |
|-------------------------|------|---------|---------|---------|---------|---------|---------|
| G Type Plug | CI | 0 | 0 | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | - | 0 | - | - |
| Remote Group | RG | 0 | 0 | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 | ● | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | - | 0 | - | - |

| | | | | |
|---|----------|-----------------------------|----|---|
|  | 19097787 | GN 2/1 Epoxy coated grid | PC | 6 |
|  | 19014778 | Tray support guides l=562mm | PC | 3 |

CONCEPT

Monoblock GN 2/1 Display



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door and a set of grid support guides for middle beam in double body uprights.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | COOLING POWER (kW) | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|------------|-----------|-------------|--------------------|----------|---------|--------------|------------------------|-------------------|-------------------|
| 19089440 | MUP-11G GD | 50Hz | 0°C +8 °C | R-600a 0,274 (1) | 0,146 | Stop | 572 | 1971 (5) | C | 653 x 796 x 1996 |
| 19089441 | MUP-22G GD | 50Hz | 0°C +8 °C | R-600a 0,436 (1) | 0,19 | Stop | 1144 | 3278 (5) | D | 1318 x 796 x 1996 |

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

| | | MUP-11G GD | MUP-22G GD |
|-------------------------|------|------------|------------|
| Opposite Opening | OP | 0 | - |
| G Type Plug | CI | 0 | 0 |
| Lock | LC | ● | ● |
| Remote Group | RG | 0 | 0 |
| Castors | C | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 |
| Frame heater | FH | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 |
| Glass Door | GD | ● | ● |
| Pedal | PD | 0 | 0 |

| | | | MUP- | MUP- |
|--|----------|-----------------------------|------|------|
| | 19097787 | GN 2/1 EPOXY GRID | pc | 3 6 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 0 3 |

CONCEPT

Monoblock GN 2/1 Dual Temperature



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Mixed refrigeration and freezer cabinet.
- Two independent modules with their respective refrigeration units and electronic controls.
 - Refrigeration compartment working T^a: 0 °C, +8 °C.
 - Freezer compartment working temperature: -18 °C, -22 °C.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | COMPARTMENT | WORKING TEMPERATURE (°C) | COOLING POWER kW | DEFROST | GROSS VOLUME (L) | POWER kW | DIMENSIONS |
|-----------|-----------|-----------|-------------|--------------------------|------------------|----------|------------------|----------|-------------------|
| 19089442 | MUD-22G/M | 50Hz | + | +0°C +8°C | R-600a 0,274 (1) | Stop | 1144 | 0,471 | 1318 x 796 x 1996 |
| | | | - | -18°C -22°C | R290 0,364 (2) | Electric | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

| | | |
|-------------------------|------|---|
| G Type Plug | CI | 0 |
| Lock | LC | 0 |
| Castors | C | 0 |
| Back in Stainless Steel | BS | 0 |
| Frame heater | FH | 0 |
| 60Hz | 60Hz | 0 |
| Pedal | PD | 0 |

| | | | | |
|--|----------|--------------------------|----|---|
| | 19097787 | GN 2/1 Epoxy coated grid | PC | 6 |
|--|----------|--------------------------|----|---|

CONCEPT

GN 2/1 700





- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | | COOLING POWER kW | POWER kW | | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|----------|-----------|-------------|--------|------------------|----------|-------------|--------------|------------------------|-------------------|------------------|---|
| 19089444 | CUP-11G | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,183 | Stop | 543 | 548 (4) | C | 653 x 842 x 2040 | - |
| 19089446 | CUP-12G | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,183 | Stop | 543 | 548 (4) | C | 653 x 842 x 2040 | - |
| 19103938 | CUPT-11G | 50Hz | -2°C +8 °C | R-600a | 0,361 (1) | 0,361 | Electric | 543 | 604 (4) | C | 653 x 842 x 2040 | - |
| 19106019 | CUPT-12G | 50Hz | -2°C +8 °C | R-600a | 0,361 (1) | 0,361 | Electric | 543 | 604 (4) | C | 653 x 842 x 2040 | - |
| 19089454 | CUN-11G | 50Hz | -18°C -22°C | R-290 | 0,535 (2) | 0,471 | Hot gas (3) | 543 | 2714 (4) | D | 653 x 842 x 2040 | - |
| 19089456 | CUN-12G | 50Hz | -18°C -22°C | R-290 | 0,535 (2) | 0,477 | Hot gas (3) | 543 | 2714 (4) | D | 653 x 842 x 2040 | - |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to En22041 standard

Options

| | | CUP-11G | CUP-12G | CUPT-11G | CUPT-12G | CUN-11G | CUN-12G |
|-------------------|------|---------|---------|----------|----------|---------|---------|
| Opposite Opening | OP | 0 | 0 | 0 | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | 0 | - | 0 | - |
| Remote Group | RG | 0 | 0 | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 | 0 | 0 |
| Back in Stainless | BS | 0 | 0 | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 | 0 | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | 0 | - | 0 | - |



| | | MUP-11G | MUP-22G |
|--|-------------------|---------|---------|
|  19097787 | GN 2/1 EPOXY GRID | pc | 3 |
|  | | | 6 |

CONCEPT

GN 2/1 1400



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

| | | | | |
|---|----------|-----------------------------|----|---|
|  | 19097787 | GN 2/1 Epoxy coated grid | PC | 6 |
|  | 19014778 | Tray support guides l=562mm | PC | 3 |

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | | COOLING POWER kW | POWER (kW) | | GROSS VOLUME (L) | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|----------|-----------|-------------|--------|------------------|------------|-------------|------------------|------------------------|-------------------|-------------------|---|
| 19089448 | CUP-22G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1186 | 913 (4) | C | 1318 x 842 x 2040 | - |
| 19089450 | CUP-23G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1186 | 913 (4) | C | 1318 x 842 x 2040 | - |
| 19089452 | CUP-24G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1186 | 913 (4) | C | 1318 x 842 x 2040 | - |
| 19103265 | CUPT-22G | 50Hz | -2°C +8 °C | R-290 | 0,436 (1) | 0,436 | Electric | 1186 | 944 (4) | C | 1318 x 842 x 2040 | - |
| 19106055 | CUPT-23G | 50Hz | -2°C +8 °C | R-290 | 0,436 (1) | 0,436 | Electric | 1186 | 944 (4) | C | 1318 x 842 x 2040 | - |
| 19106056 | CUPT-24G | 50Hz | -2°C +8 °C | R-600a | 0,436 (1) | 0,436 | Electric | 1186 | 944 (4) | C | 1318 x 842 x 2040 | - |
| 19089458 | CUN-22G | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,749 | Hot gas (3) | 1186 | 4793 (4) | E | 1318 x 842 x 2040 | - |
| 19089460 | CUN-23G | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,755 | Hot gas (3) | 1186 | 4793 (4) | E | 1318 x 842 x 2040 | - |
| 19089462 | CUN-24G | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,76 | Hot gas (3) | 1186 | 4793 (4) | E | 1318 x 842 x 2040 | - |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to En22041 standard

Options

| | | CUP-22G | CUP-23G | CUP-24G | CUPT-22G | CUPT-23G | CUPT-24G | CUN-22G | CUN-23G | CUN-24G |
|-------------------------|------|---------|---------|---------|----------|----------|----------|---------|---------|---------|
| G Type Plug | CI | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | - | 0 | - | 0 | - | - | - |
| Remote Group | RG | 0 | 0 | 0 | 0 | 0 | - | - | - | - |
| Castors | C | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 | 0 | 0 | ● | ● | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | - | 0 | - | 0 | - | - | - |

CONCEPT

GN 2/1 Display 700



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Equipped with a door lock in full door models.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Electric connection 220V-240V 1N

CONCEPT

GN 2/1 Display 1400



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Equipped with a door lock in full door models.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | | COOLING POWER (KW) | POWER KW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|-------------|--------|-------------|--------|--------------------|----------|-------------|--------------|------------------------|-------------------|-------------------|---|
| 19089464 | CUP-11G GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,186 | Stop | 610 | 904 (5) | B | 653 x 842 x 2040 | - |
| 19106095 | CUPT-11G GD | 50Hz | -2°C +8 °C | R-600a | 0,361 (1) | 0,361 | Electric | 1186 | 1981 (5) | C | 1318 x 842 x 2040 | - |
| 19097604 | CUN-11G GD | 50Hz | -18°C -22°C | R-290 | 0,535 (2) | 0,58 | Hot gas (3) | 543 | 5906 (5) | F | 653 x 842 x 2040 | - |

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C

(3) Remote Group Electric

(5) According to EN23953 standard

| REFERENCE | MODEL | QUENCY | TEMPERATURE | | COOLING POWER KW | POWER KW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|-------------|--------|-------------|--------|------------------|----------|-------------|--------------|------------------------|-------------------|-------------------|---|
| 19089468 | CUP-22G GD | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,212 | Stop | 1332 | 1369 (5) | B | 1318 x 842 x 2040 | - |
| 19106098 | CUPT-22G GD | 50Hz | -2°C +8 °C | R-600a | 0,436 (1) | 0,896 | Electric | 543 | 3321 (5) | D | 653 x 842 x 2040 | - |
| 19099968 | CUN-22G GD | 50Hz | -18°C -22°C | R-290 | 0,907 (2) | 0,749 | Hot gas (3) | 1186 | 9721 (5) | F | 1318 x 842 x 2040 | - |

(1) Evap. -10°C/ Cond. 45°C


(2) Evap. -25°C/ Cond. 45°C

(3) Remote Group Electric

(5) According to EN23953 standard



Options

| | | CUP-11G GD | CUPT-11G GD | CUN-11G GD |
|-------------------------|------|------------|-------------|------------|
| Opposite Opening | OP | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 |
| Lock | LC | ● | ● | ● |
| Remote Group | RG | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | ● |
| 60Hz | 60Hz | 0 | 0 | 0 |
| Pedal | PD | 0 | 0 | 0 |

| | | MUP- | MUP- |
|--|-------------------|------|------|
|  19097787 | GN 2/1 EPOXY GRID | pc | 3 6 |

Options

| | | CUP-22G GD | CUPT-22G GD | CUN-22G |
|-------------------------|------|------------|-------------|---------|
| G Type Plug | CI | 0 | 0 | 0 |
| Lock | LC | ● | ● | ● |
| Remote Group | RG | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | ● |
| 60Hz | 60Hz | 0 | 0 | 0 |
| Pedal | PD | 0 | 0 | 0 |

| | | | |
|--|-----------------------------|----|---|
|  19097787 | GN 2/1 Epoxy coated grid | PC | 6 |
|  19014778 | Tray support guides l=562mm | PC | 3 |

GN 2/1 700 with Freezing Compartment



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- 60 mm insulation, embedded and inner guides independent modules with their respective refrigeration units and electronic controls.
- Equipped with removable and height adjustable epoxy coated 3 x GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- CUD-XXG/N
 - 50 mm insulation, with zipper and Removable guiding rails
- Refrigeration compartment equipped with GN 2/1 guides
- Freezer compartment equipped with 3 PVC 530X540
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | COMPARTMENT | TEMPERATURE | COOLING POWER (kW) | DEFROST | GROSS VOLUME (L) | POWER (kW) | DIMENSIONS | | |
|-----------|-----------|-----------|-------------|-------------|--------------------|-----------|------------------|------------|------------|-------------------|---|
| 19089470 | CUD-22G/M | 50Hz | + | 0°C +8 °C | R-600a | 0,361 (1) | Stop | 1220 | 0,654 | 1318 x 842 x 2040 | - |
| | | | - | -18°C -22°C | R290 | 0,535 (2) | Electric | | | | |
| 19089472 | CUD-12G/N | 50Hz | + | 0°C +8 °C | R-290 | 0,369 (1) | Stop | 596 | 0,741 | 693 x 826 x 2008 | - |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | | |
| 19089474 | CUD-23G/N | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1301 | 0,658 | 1388 x 826 x 2008 | - |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | | |
| 19089476 | CUD-24G/N | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1301 | 0,658 | 1388 x 826 x 2008 | - |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

| | | CUD-12G/N | CUD-23G/N | CUD-24G/N |
|-------------------------|------|-----------|-----------|-----------|
| Opposite Opening | OP | - | 0 | - |
| G Type Plug | CI | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 | 0 |
| Pedal | PD | 0 | - | - |

| | | | 12G/N | 23G/N | 24G/N |
|--|----------|------------------------------|-------|-------|-------|
| | 19097787 | GN 2/1 EPOXY GRID | pc | 3 | 6 |
| | 19010206 | TRAY SUPPORT GUIDES L=662 mm | pc | 0 | 4 7 7 |
| | 19097770 | 530x540x100 PLASTIC TRAY | pc | 0 | 3 3 3 |

GN 2/1 1400 with Fish Compartment



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 sanitary PVC baskets 530x540
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | COMPARTMENT | TEMPERATURE | COOLING POWER (kW) | DEFROST | GROSS VOLUME (L) | POWER (kW) | DIMENSIONS | | |
|-----------|-----------|-----------|-------------|-------------|--------------------|-----------|------------------|------------|------------|-------------------|---|
| 19089478 | CUD-12G/F | 50Hz | + | 0°C +8 °C | R-290 | 0,369 (1) | Stop | 596 | 0,954 | 693 x 826 x 2008 | - |
| | | | F | -4°C -2°C | R290 | 0,25 (1) | Electric | | | | |
| 19089479 | CUD-23G/F | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1301 | 0,852 | 1388 x 826 x 2008 | - |
| | | | F | -4°C -2°C | R290 | 0,25 (1) | Electric | | | | |
| 19089480 | CUD-24G/F | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1301 | 0,852 | 1388 x 826 x 2008 | - |
| | | | F | -4°C -2°C | R290 | 0,25 (1) | Electric | | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

| | | | CUD-23G/F | |
|-------------------|------|---|-----------|---|
| Opposite Opening | OP | 0 | - | - |
| G Type Plug | CI | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 |
| Back in Stainless | BS | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 | 0 |

| | | | | 23G/F | |
|--|----------|-----------------------------|----|-------|-----|
| | 19097787 | GN 2/1 Epoxy coated grid | PC | 1 | 4 4 |
| | 19014778 | Tray support guides l=562mm | PC | 2 | 4 4 |
| | 19097759 | 530x460x100 PLASTIC TRAY | PC | 3 | 3 3 |
| | 19097774 | SS PERFORATED BOTTOM | | 3 | 3 3 |
| | 19097781 | TRAY SUPPORT GUIDES L=613mm | | 3 | 3 3 |

CONCEPT

GN 2/1 Dual Temperature



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN2/1 or 2 x GN1/1 food containers.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | COMPART-MENT | TEMPERATURE | COOLING POWER (kW) | DEFROST | GROSS VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY CLASS | POWER kW | DIMENSIONS |
|-----------|-----------|--------|--------------|-------------|--------------------|-----------|------------------|--------------------------|-------------------------|----------|-------------------|
| 19089481 | CUD-12G/2 | 50Hz | +1 | 0°C +8 °C | R-290 | 0,369 (1) | Stop | 596 | 679 (4) | D | 693 x 826 x 2008 |
| | | | +2 | 0°C +8 °C | R-290 | 0,25 (1) | Electric | | | | |
| 19089482 | CUD-22G/2 | 50Hz | +1 | 0°C +8 °C | R-600a | 0,361 (1) | Stop | 1301 | 905 (4) | D | 1388 x 826 x 2008 |
| | | | +2 | 0°C +8 °C | R-600a | 0,361 (1) | Electric | | | | |
| 19089483 | CUD-23G/2 | 50Hz | +1 | 0°C +8 °C | R-600a | 0,361 (1) | Stop | 1301 | 905 (4) | D | 1388 x 826 x 2008 |
| | | | +2 | 0°C +8 °C | R-600a | 0,361 (1) | Electric | | | | |
| 19089484 | CUD-24G/2 | 50Hz | +1 | 0°C +8 °C | R-600a | 0,361 (1) | Stop | 1301 | 905 (4) | D | 1388 x 826 x 2008 |
| | | | +2 | 0°C +8 °C | R-600a | 0,361 (1) | Electric | | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

| | | | | | CUD-23G/2 | |
|-------------------------|------|--|---|---|-----------|---|
| G Type Plug | CI | | 0 | 0 | 0 | 0 |
| Lock | LC | | - | 0 | - | - |
| Castors | C | | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | | 0 | 0 | 0 | 0 |
| Frame heater | FH | | 0 | 0 | 0 | 0 |
| 60Hz | 60Hz | | 0 | 0 | 0 | 0 |
| Pedal | PD | | - | 0 | - | - |

| | 19097787 | GN 2/1 EPOXY GRID | pc | 2 | 6 | 6 | 6 | |
|--|----------|------------------------------|----|---|---|---|---|--|
| | 19010206 | TRAY SUPPORT GUIDES L=662 mm | pc | 2 | 6 | 6 | 6 | |

CONCEPT

GN 1/1 400



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | COOLING POWER (kW) | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|---------------|--------|-------------|--------------------|-----------|---------|--------------|--------------------------|-------------------|------------|------------------|
| 19089485 | CUP-11G1/1 | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,205 | Stop | 305 | 726 (4) | D | 490 x 700 x 2010 |
| 19089487 | CUP-11G1/1 GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,208 | Stop | 305 | 1198 (5) | C | 490 x 700 x 2010 |
| 19089489 | CUN-11G1/1 | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,369 | Electric | 305 | 2197 (4) | E | 490 x 700 x 2010 |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard (5) According to EN23953 standard

Options

| | | | CUP-11G1/1 | CUP-11G1/1 | CUN-11G1/1 |
|-------------------------|------|--|------------|------------|------------|
| Opposite Opening | OP | | 0 | 0 | 0 |
| G Type Plug | CI | | 0 | 0 | 0 |
| Lock | LC | | 0 | ● | 0 |
| Remote Group | RG | | 0 | 0 | 0 |
| Castors | C | | 0 | 0 | 0 |
| Back in Stainless Steel | BS | | 0 | 0 | 0 |
| Frame heater | FH | | 0 | 0 | ● |
| 60Hz | 60Hz | | 0 | 0 | 0 |
| Glass Door | GD | | - | ● | - |
| Pedal | PD | | 0 | 0 | 0 |

| | | | |
|--|----------|----------------------------------|---|
| | 19097778 | GN 1/1 Epoxy coated grid 530x325 | 3 |
| | 19100845 | TRAY SUPPORT GUIDES L=532 mm | 3 |

Snack 600




- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|---------|--------|-------------|--------|------------------|----------|----------|--------------|------------------------|-------------------|------------------|
| 19089491 | CUP-11S | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,183 | Stop | 506 | 548 (4) | C | 693 x 726 x 2067 |
| 19089493 | CUP-12S | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,183 | Stop | 506 | 548 (4) | C | 693 x 726 x 2067 |
| 19089505 | CUN-11S | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,35 | Electric | 506 | 2179 (4) | D | 693 x 726 x 2067 |
| 19089507 | CUN-12S | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,356 | Electric | 506 | 2179 (4) | D | 693 x 726 x 2067 |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

| | | CUP-11S | CUP-12S | CUN-11S | CUN-12S |
|-------------------------|------|---------|---------|---------|---------|
| Opposite Opening | OP | 0 | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | 0 | - |
| Remote Group | RG | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | 0 | - |

| | | | | |
|---|----------|--------------------|----|---|
|  | 19097772 | 560x542 EPOXY GRID | pc | 3 |
|---|----------|--------------------|----|---|

Snack 1200





- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | QUENCY | TEMPERATURE | | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|---------|--------|-------------|--------|------------------|----------|----------|--------------|------------------------|-------------------|-------------------|
| 19089495 | CUP-22S | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1109 | 975 (4) | C | 1388 x 726 x 2067 |
| 19089497 | CUP-23S | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1109 | 975 (4) | C | 1388 x 726 x 2067 |
| 19089499 | CUP-24S | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,206 | Stop | 1109 | 975 (4) | C | 1388 x 726 x 2067 |
| 19089509 | CUN-22S | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,601 | Electric | 1109 | 4855 (4) | E | 1388 x 726 x 2067 |
| 19089511 | CUN-23S | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,607 | Electric | 1109 | 4855 (4) | E | 1388 x 726 x 2067 |
| 19089513 | CUN-24S | 50Hz | -18°C -22°C | R-290 | 0,735 (2) | 0,613 | Electric | 1109 | 4855 (4) | E | 1388 x 726 x 2067 |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

| | | CUP-22S | CUP-23S | CUP-24S | CUN-22S | CUN-23S | CUN-24S |
|-------------------------|------|---------|---------|---------|---------|---------|---------|
| G Type Plug | CI | 0 | 0 | 0 | 0 | 0 | 0 |
| Lock | LC | 0 | - | - | 0 | - | - |
| Remote Group | RG | 0 | 0 | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 | ● | ● | ● |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 | 0 | 0 |
| Pedal | PD | 0 | - | - | 0 | - | - |

| | | | | |
|---|----------|--------------------|----|---|
|  | 19097772 | 560x542 EPOXY GRID | pc | 6 |
|  | 19097785 | 500x154 EPOXY GRID | pc | 3 |

Snack Display



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N.

Snack with Freezing Compartment



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Equipped with 3 560x542 grid per each full door with a maximum loading capacity of up to 40 kg.
- CUD-XXS/N
 - Refrigeration chamber equipped with 3 560x542 grid per full door compartment and 1 piece in half door compartment
 - freezer compartment equipped with 3 PVC 530x540 sanitary
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | REFRIGERANT | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|------------|-----------|-------------|-------------|------------------|----------|---------|--------------|------------------------|-------------------|-------------------|
| 19089501 | CUP-11S GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,186 | Stop | 506 | 904 (5) | B | 693 x 726 x 2067 |
| 19089503 | CUP-22S GD | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,212 | Stop | 1109 | 1609 (5) | B | 1388 x 726 x 2067 |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

| REFERENCE | MODEL | FREQUENCY | COMPARTMENT COLUMEN | TEMPERATURE | REFRIGERANT | COOLING POWER kW | DEFROST | GROSS VOLUME | POWER kW | DIMENSIONS |
|-----------|-----------|-----------|---------------------|-------------|-------------|------------------|----------|--------------|----------|-------------------|
| 19089515 | CUD-22S/M | 50Hz | + | 0°C +8 °C | R-600a | 0,361 (1) | Stop | 1012 | 0,533 | 1388 x 726 x 2067 |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | |
| 19089517 | CUD-12S/N | 50Hz | + | 0°C +8 °C | R-290 | 0,369 (1) | Stop | 506 | 0,581 | 693 x 726 x 2067 |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | |
| 19089519 | CUD-23S/N | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1109 | 0,578 | 1388 x 726 x 2067 |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | |
| 19089521 | CUD-24S/N | 50Hz | + | 0°C +8 °C | R-600a | 0,436 (1) | Stop | 1109 | 0,578 | 1388 x 726 x 2067 |
| | | | - | -18°C -22°C | R290 | 0,364 (2) | Electric | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

| | | CUP-11S GD | CUP-22S GD |
|-------------------------|------|------------|------------|
| G Type Plug | CI | 0 | 0 |
| Lock | LC | ● | ● |
| Remote Group | RG | 0 | 0 |
| Castors | C | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 |
| Frame heater | FH | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 |
| Pedal | PD | 0 | 0 |

| | | CUP-11S | CUP-22S |
|----------|--------------------|---------|---------|
| 19097772 | 560x542 EPOXY GRID | 3 | 6 |
| 19097785 | 500x154 EPOXY GRID | 0 | 3 |

Options

| | | CUD-12S/N | CUD-23S/N | CUD-24S/N |
|-------------------------|------|-----------|-----------|-----------|
| G Type Plug | CI | 0 | 0 | 0 |
| Lock | LC | 0 | - | - |
| Castors | C | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 | 0 |
| Pedal | PD | 0 | - | - |

| | | | 12S/N | 23S/N | 24S/N |
|----------|-----------------------------|----|-------|-------|-------|
| 19097772 | 560x542 EPOXY GRID | pc | 6 | 1 | 4 |
| 19097785 | 500x154 EPOXY GRID | pc | 0 | 0 | 1 |
| 19097784 | TRAY SUPPORT GUIDES L=562mm | pc | 0 | 3 | 3 |
| 19097770 | 530x540x100 PLASTIC TRAY | pc | 0 | 3 | 3 |

Snack with Fish Compartment



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Refrigeration chamber equipped with 3 560x542 grid per each full door and 1 per each half door.
- Fish compartment equipped with 3 PVC 530X540 sanitary
- Electric connection 220V-240V 1N

Pastry EN60x40



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated EN60x40 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | COMPARTMENT | TEMPERATURE | COOLING POWER kW | DEFROST | GROSS VOLUME (L) | POWER kW | DIMENSIONS |
|-----------|-----------|-----------|-------------|-------------|------------------|----------|------------------|----------|-------------------|
| 19089523 | CUD-12S/F | 50Hz | + | 0°C +8 °C | R-290 | Stop | 506 | 0,874 | 693 x 726 x 2067 |
| | | | F | -4°C -2°C | R290 | Electric | | | |
| 19089524 | CUD-23S/F | 50Hz | + | 0°C +8 °C | R-600a | Stop | 1109 | 0,852 | 1388 x 726 x 2067 |
| | | | F | -4°C -2°C | R290 | Electric | | | |
| 19089525 | CUD-24S/F | 50Hz | + | 0°C +8 °C | R-600a | Stop | 1109 | 0,852 | 1388 x 726 x 2067 |
| | | | F | -4°C -2°C | R290 | Electric | | | |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | COOLING POWER kW | POWER kW | DEFROST | GROSS VOLUME | CONSUMPTION kWh | ENERGY EFFICIENCY | DIMENSIONS | |
|-----------|---------|-----------|-------------|------------------|-----------|---------|--------------|-----------------|-------------------|------------|------------------|
| 19089526 | CUP-11B | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,251 | Stop | 574 | 927 (4) | E | 760 x 729 x 2006 |
| 19106057 | CUN-11B | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,348 | Electric | 574 | 2978 (4) | E | 760 x 729 x 2006 |

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

| | | CUD-23S/F | | | CUD-24S/F | | |
|-------------------------|------|-----------|---|---|-----------|---|---|
| Opposite Opening | OP | 0 | - | - | 0 | 0 | 0 |
| G Type Plug | CI | 0 | 0 | 0 | 0 | 0 | 0 |
| Castors | C | 0 | 0 | 0 | 0 | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 | 0 | 0 | 0 | 0 |
| Frame heater | FH | 0 | 0 | 0 | 0 | 0 | 0 |
| 60Hz | 60Hz | 0 | 0 | 0 | 0 | 0 | 0 |

| | | CUD-23S/F | | |
|--|----------|-----------------------------|----|-------|
| | 19097772 | 560x542 EPOXY GRID | pc | 1 4 4 |
| | 19097785 | 500x154 EPOXY GRID | pc | 0 1 1 |
| | 19097759 | 530x460x100 PLASTIC TRAY | pc | 3 3 3 |
| | 19097773 | SS PERFORATED BOTTOM | pc | 3 3 3 |
| | 19015961 | TRAY SUPPORT GUIDES L=519mm | pc | 3 3 3 |

Options

| | | CUP-11B | CUN-11B |
|-------------------------|------|---------|---------|
| Opposite Opening | OP | 0 | 0 |
| G Type Plug | CI | 0 | 0 |
| Lock | LC | 0 | 0 |
| Remote Group | RG | 0 | 0 |
| Castors | C | 0 | 0 |
| Back in Stainless Steel | BS | 0 | 0 |
| Frame heater | FH | 0 | ● |
| 60Hz | 60Hz | 0 | 0 |
| Pedal | PD | 0 | 0 |

| | | CUN-11B | | |
|--|----------|-----------------------------|----|---|
| | 19097772 | 560x542 EPOXY GRID | pc | 3 |
| | 19033558 | TRAY SUPPORT GUIDES L=496mm | pc | 3 |

Fish EN60x40



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable 600x400x120 baskets with a maximum loading capacity of up to 40Kg.
- Equipped with 7 600x400x120 PVC baskets with a stainless steel support.
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE (°C) | REFRIGERANT | COOLING POWER kW | ELECTRIC POWER kW | DEFROST | GROSS VOLUME (L) | DIMENSIONS | |
|-----------|--------|-----------|------------------|-------------|------------------|-------------------|----------|------------------|------------------|---|
| 19089527 | CU-11F | 50Hz | -4°C -2 °C | R-290 | 0,369 (1) | 0,268 | ELECTRIC | 574 | 760 x 729 x 2006 | - |








(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

| | | |
|-------------------------|--|---|
| Opposite Opening | OP | 0 |
| G Type Plug | CI  | 0 |
| Lock | LC | 0 |
| Remote Group | RG | 0 |
| Castors | C | 0 |
| Back in Stainless Steel | BS | 0 |
| Frame heater | FH | 0 |
| 60Hz | 60Hz | 0 |
| Pedal | PD | 0 |

| | | | | |
|---|----------|-----------------------------|----|---|
|  | 19097771 | PASTRY TRAY 600x400x120 | pc | 7 |
|  | 19097758 | SS PERFORATED BOTTOM | pc | 7 |
|  | 19033558 | TRAY SUPPORT GUIDES L=496mm | pc | 7 |

Accessories

| PICTURE | MODELO | REFERENCIA | DESCRIPTION | WHERE USED | |
|---|-----------|------------|---|-----------------------------------|---|
| GRIDS | | | | | |
| | EG-GN2/1 | 19097787 | GN 2/1 EPOXY GRID | GN 2/1 UPRIGHT | - |
| | EG-GN1/1 | 19097778 | GN 1/1 EPOXY GRID | GN 1/1 UPRIGHT | - |
|  | EG-EN6040 | 19097776 | EN600x400 EPOXY GRID | PASTRY UPRIGHT | - |
| | EG-SNU | 19097772 | 560x542 EPOXY GRID | SNACK UPRIGHT | - |
| | EG-SNU2 | 19097785 | 500x154 EPOXY GRID | DOUBLE BODY SNACK UPRIGHT | - |
| GRID SUPPORT KIT | | | | | |
| | GSK-496 | 19033558 | TRAY SUPPORT GUIDES L=496mm | PASTRY UPRIGHT | - |
| | GSK-613 | 19010200 | TRAY SUPPORT GUIDES L=613mm | FISH COMPARTMENT CUD-XXG | - |
|  | GSK-519 | 19015961 | TRAY SUPPORT GUIDES L=519mm | FISH COMPARTMENT CUD-XXS | - |
| | GSK-562 | 19014778 | TRAY SUPPORT GUIDES L=562mm | GN 2/1 UPRIGHT DOUBLE BODY | - |
| | GSK-662 | 19010206 | TRAY SUPPORT GUIDES L= 662 mm | CUD-XXG REFRIGERATION COMPARTMENT | - |
| | GSK-532 | 19100845 | TRAY SUPPORT GUIDES L=532 mm | GN 1/1 UPRIGHT | - |
| PLASTIC TRAYS | | | | | |
| | PTF-5346 | 19097759 | 530x460x100 PLASTIC TRAY FOR FISH COMPARTMENT | CUD-XXS/F | - |
|  | PTF-5453 | 19097770 | 530x540x100 PLASTIC TRAY FOR FROZEN COMPARTMENT | CUD-XXG/N, CUD-XXS/N | - |
| | PTF-6040 | 19097771 | 600x400x120 PLASTIC TRAY | FISH UPRIGHT | - |
| STAINLESS STEEL PERFORATED BOTTOM | | | | | |
| | SSPB-6040 | 19097758 | 600x400 STAINLESS STEEL PERFORATED BOTTOM | FOR 600x400x100 TRAY | - |
|  | SSPB-5346 | 19097773 | 530x460 STAINLESS STEEL PERFORATED BOTTOM | FOR 530x460x100 TRAY | - |
| | SSPB-5453 | 19097774 | 530x540 STAINLESS STEEL PERFORATED BOTTOM | FOR 530x540x100 TRAY | - |
| MEAT HANGING BAR | | | | | |
| | MHB-1GN | 19048712 | MEAT BAR GN UPRIGHTS SINGLE BODY | GN 2/1 SINGLE BODY UPRIGHT | - |
|  | MHB-2GN | 19048713 | MEAT BAR GN UPRIGHTS DOUBLE BODY | GN 2/1 DOUBLE BODY UPRIGHT | - |
| | MHB-SN | 19048715 | MEAT BAR SNACK UPRIGHTS | SNACK UPRIGHT | - |
| DOOR ORIENTATION KIT | | | | | |
| | KDO-1-L | 19098278 | DOOR ORIENTATION KIT LEFT | ALL SINGLE DOOR UPRIGHT | - |
| | KDO-1-R | 19098279 | DOOR ORIENTATION KIT RIGHT | | - |
|  | KDO-2-L | 19098300 | DOOR ORIENTATION KIT LEFT | DOUBLE DOOR SNACK UPRIGHTS | - |
| | KDO-2-R | 19098301 | DOOR ORIENTATION KIT LEFT | | - |
| | KDO-3-L | 19098302 | DOOR ORIENTATION KIT RIGHT | DOUBLE DOOR GN UPRIGHTS | - |
| | KDO-3-R | 19098303 | DOOR ORIENTATION KIT RIGHT | | - |
| CASTOR KIT | | | | | |
| | KC-4 Ø100 | 19015964 | KIT 4 CASTORS | ALL UPRIGHTS | - |
|  | KC-6 Ø100 | 19046863 | KIT 6 CASTORS | DUAL TEMPERATURE UPRIGHTS | - |

Refrigerated counters

- Features.....295
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- Snack 600.....315
- Pastry 800 EN60x40.....321
- Accessories.....322

Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.







Efficiency and quality
for professional needs.



Efficiency and quality for professional needs.



| | ADVANCE | CONCEPT | SNACK CABINETS | PASTRY CABINETS |
|-----------------------------------|--|---|---|---|
| Capacity (N° of shelves per door) | 13 | 7 | 3 | 6 |
| Size of shelves | GN 1/1 | GN 1/1 | 405 x 460 x 2 + 405 x 525 | EN 60x40 |
| Energy class | A | C | C | D |
| Insulation (mm) | 60 + 30 | 50 | 50 | 50 |
| Refrigerant + / - | R600a | R600a | R600a | R290 |
| Climate class (1 door) | 5 | 4 | 4 | 4 |
| Multiflow | Yes | No | No | No |
| HACCP compliant | Yes | No | No | No |
| Electronic control | Capacitive 5" | Capacitive 3" | Capacitive 3" | Capacitive 3" |
| Interface |  |  |  |  |

ADVANCE

700 GN 1/1



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are stored when high temperature variation and devices power failure
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | | | | ACN-2G | ACN-3G | ACN-4G |
|------------------------------|----------|----------|----------|-------------|-------------|-------------|
| Energy Efficiency | A | A | A | D | D | D |
| Annual Consumption (kWh) (4) | 423 | 453 | 584 | 2026 | 2661 | 2989 |
| Gas Type | R-600a | R-600a | R-600a | R290 | R290 | R290 |
| Cooling Power (kW) | 0,36 (1) | 0,36 (1) | 0,36 (1) | 0,364 (2) | 0,364 (2) | 0,364 (2) |
| Defrost | Stop | Stop | Stop | Hot Gas (3) | Hot Gas (3) | Hot Gas (3) |
| Electric power (kW) | 0,16 | 160 | 160 | 0,307 | 0,316 | 0,325 |
| Gross Volume (L) | 302 | 446 | 590 | 302 | 446 | 590 |
| Length (mm) | 1340 | 1790 | 2240 | 1340 | 1790 | 2240 |
| Depth (mm) | 700 | 700 | 700 | 700 | 700 | 700 |
| Height (mm) | 850 | 850 | 850 | 850 | 850 | 850 |



(1) Evap. -10°C/ Cond. 55°C

(2) Evap. -25°C/ Cond. 55°C

(3) Remote version electric

(4) According to En22041 standard









Standard Accessories

| | | | | | | |
|---|----------|-----------------------------|----|---|---|---|
|  | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
|  | 19015961 | TRAY SUPPORT GUIDES L=519mm | pc | 4 | 6 | 8 |



| REFERENCE | DESCRIPTION | FREQUENCY | DOOR (D) | DRAWER (H) 1/2+1/2 | 1/3 + 1/3 +1/3 |
|-----------|-------------|---------------|----------|-----------------------|----------------|
| 19089528 | ACP-2G | 0°C +8 °C | 50Hz | 2 | - |
| 19089529 | ACP-3G | 0°C +8 °C | 50Hz | 3 | - |
| 19089530 | ACP-4G | 0°C +8 °C | 50Hz | 4 | - |
| 19089541 | ACP-2G HD | 0°C +8 °C | 50Hz | 1 | 1 |
| 19089542 | ACP-2G HH | 0°C +8 °C | 50Hz | - | 2 |
| 19089543 | ACP-3G HDD | 0°C +8 °C | 50Hz | 2 | 1 |
| 19089544 | ACP-3G HHD | 0°C +8 °C | 50Hz | 1 | 2 |
| 19089545 | ACP-3G HHH | 0°C +8 °C | 50Hz | - | 3 |
| 19089546 | ACP-4G HDDD | 0°C +8 °C | 50Hz | 3 | 1 |
| 19089547 | ACP-4G HHDD | 0°C +8 °C | 50Hz | 2 | 2 |
| 19089548 | ACP-4G HHHH | 0°C +8 °C | 50Hz | 1 | 3 |
| 19089549 | ACP-4G HHHH | 0°C +8 °C | 50Hz | - | 4 |
| 19089550 | ACP-2G TT | 0°C +8 °C | 50Hz | - | 2 |
| 19089551 | ACP-3G TTT | 0°C +8 °C | 50Hz | - | 3 |
| 19091640 | ACP-4G TTTT | 0°C +8 °C | 50Hz | - | 4 |
| 19089531 | ACN-2G | -22 °C -18 °C | 50Hz | 2 | - |
| 19089533 | ACN-3G | -22 °C -18 °C | 50Hz | 3 | - |
| 19089055 | ACN-4G | -22 °C -18 °C | 50Hz | 4 | - |

Options

| | | | | | ACN-2G | ACN-3G | ACN-4G |
|-----------------------|-------|---|---|---|--------|--------|--------|
| Connectivity | K | | | | O | O | O |
| Panoramic Opening | PO |  | O | O | O | O | O |
| Left Group | LG |  | O | O | O | O | O |
| No Top | NT |  | O | O | O | O | O |
| No Splash-back | NS |  | O | O | O | O | O |
| 1/2 + 1/2 Drawer | H |  | O | O | O | - | - |
| 1/3 + 1/3 +1/3 Drawer | T_1_3 |  | O | O | O | - | - |
| 2/3 + 1/3 Drawer | W |  | O | O | O | - | - |
| UK Plug (G Type) | CI |  | O | O | O | O | O |
| Lock | LC | | O | O | O | O | O |
| Remote Group | RG | | O | O | O | O | O |
| Granit Top | GR | | O | O | O | O | O |
| Castors | C | | O | O | O | O | O |
| Back in Steel | BS | | O | O | O | O | O |
| Frame Heater | FH | | O | O | O | ● | ● |
| 60Hz Version | 60Hz | | O | O | O | O | O |

700 GN 1/1 Central



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated flat working top without splashback.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Doors on both sides for enhance back and front access to the cooling chamber thus gaining flexibility at work.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening and avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N/

Technical data

| REFERENCE | FREQUENCY | COOLING | VOLUME | DIMENSIONS (LXDXH) |
|-------------------|-----------|--------------------------------------|--------|--------------------|
| 19089538 ACP-2G/C | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,16 Stop | 302 | 1340 x 768 x 850 |
| 19089539 ACP-3G/C | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,16 Stop | 446 | 1790 x 768 x 850 |
| 19089540 ACP-4G/C | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,16 Stop | 590 | 2240 x 768 x 850 |

(1) Evap. -10°C/ Cond. 55°C

Options

| | ACP-2G/C | ACP-3G/C | ACP-4G/C |
|----------------------|----------------------------------|----------------------------------|----------------------------------|
| Connectivity K | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Panoramic Opening PO | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Left Group LG | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| No Top NT | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| No Splash-back NS | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="radio"/> |
| UK Plug (G Type) CI | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Lock LC | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Remote Group RG | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

| | ACP-2G/C | ACP-3G/C | ACP-4G/C |
|-------------------|-----------------------|-----------------------|-----------------------|
| Castors C | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Frame Heater FH | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 60Hz Version 60Hz | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19010200 | TRAY SUPPORT GUIDES L=613mm | pc | 4 | 6 | 8 |

700 GN 1/1 Display



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING | ANNUAL CONSUMPTION | VOLUME (L) | ENERGY EFFICIENCY | DIMENSIONS |
|--------------------|-----------|--------------------------------------|--------------------|------------|-------------------|------------------|
| 19089535 ACP-2G GD | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,17 STOP | 697 (5) | 302 | D | 1340 x 700 x 850 |
| 19089536 ACP-3G GD | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,17 STOP | 730 (5) | 446 | C | 1790 x 700 x 850 |
| 19089537 ACP-4G GD | 50Hz | 0°C +8 °C R-600a 0,361 (1) 0,17 STOP | 949 (5) | 590 | D | 2240 x 700 x 850 |

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

| | ACP-2G/C | ACP-3G/C | ACP-4G/C |
|----------------------|----------------------------------|----------------------------------|----------------------------------|
| Connectivity K | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Panoramic Opening PO | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Left Group LG | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| No Top NT | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| No Splash-back NS | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| UK Plug (G Type) CI | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Lock LC | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="radio"/> |
| Remote Group RG | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

| | ACP-2G/C | ACP-3G/C | ACP-4G/C |
|------------------|-----------------------|-----------------------|-----------------------|
| Granite Top GR | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Castors C | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Back in Steel BS | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Frame heater FH | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 60Hz 60Hz | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19015961 | TRAY SUPPORT GUIDES L=519mm | pc | 4 | 6 | 8 |

CONCEPT

700 GN 1/1



General characteristics



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | | | | CCN-2G | CCN-3G |
|------------------------------|-----------|-----------|-----------|-----------|-----------|
| | B | C | C | D | E |
| Energy Efficiency | | | | | |
| Annual Consumption (kWh) (4) | 752 (4) | 931 (4) | 1096 (4) | 2120 (4) | 2879 (4) |
| Gas Type | R-600a | R-600a | R-600a | R290 | R290 |
| Cooling Power (kW) | 0,361 (1) | 0,361 (1) | 0,436 (1) | 0,364 (2) | 0,364 (2) |
| Defrost | STOP | STOP | STOP | ELECTRIC | ELECTRIC |
| Electric power (kW) | 0,203 | 0,203 | 0,224 | 0,317 | 0,326 |
| Gross Volume (L) | 274 | 428 | 581 | 274 | 428 |
| Length (mm) | 1342 | 1792 | 2242 | 1342 | 1792 |
| Depth (mm) | 700 | 700 | 700 | 700 | 700 |
| Height (mm) | 850 | 850 | 850 | 850 | 850 |

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (4) According to En22041 standard









Standard Accessories

| | | | | | | |
|---|----------|--------------------------------|----|---|---|---|
|  | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
|  | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |



| REFERENCE | DESCRIPTION | FREQUENCY | DOOR (D) | DRAWER (H) 1/2 + 1/2 | 1/3 + 1/3 + 1/3 | |
|-----------|-------------|---------------|----------|-------------------------|-----------------|---|
| 19089552 | CCP-2G | 0°C +8 °C | 50Hz | 2 | - | - |
| 19089554 | CCP-3G | 0°C +8 °C | 50Hz | 3 | - | - |
| 19089556 | CCP-4G | 0°C +8 °C | 50Hz | 4 | - | - |
| 19089567 | CCP-2G HD | 0°C +8 °C | 50Hz | 1 | 1 | - |
| 19089568 | CCP-2G HH | 0°C +8 °C | 50Hz | 0 | 2 | - |
| 19089569 | CCP-3G HDD | 0°C +8 °C | 50Hz | 2 | 1 | - |
| 19089570 | CCP-3G HHD | 0°C +8 °C | 50Hz | 1 | 2 | - |
| 19089571 | CCP-3G HHH | 0°C +8 °C | 50Hz | 0 | 3 | - |
| 19089572 | CCP-4G HDDD | 0°C +8 °C | 50Hz | 3 | 1 | - |
| 19089573 | CCP-4G HHDD | 0°C +8 °C | 50Hz | 2 | 2 | - |
| 19089574 | CCP-4G HHHD | 0°C +8 °C | 50Hz | 1 | 3 | - |
| 19089575 | CCP-4G HHHH | 0°C +8 °C | 50Hz | 0 | 4 | - |
| 19089561 | CCN-2G | -18°C / -22°C | 50Hz | 2 | - | - |
| 19089563 | CCN-3G | -18°C / -22°C | 50Hz | 3 | - | - |

Options

| | | | | | | CCN-2G | CCN-3G |
|-------------------------|-------|---|---|---|---|--------|--------|
| Panoramic Opening | PO |  | O | O | O | O | O |
| Left Group | LG |  | O | O | O | O | O |
| No Top | NT |  | O | O | O | O | O |
| No Splash-back | NS |  | O | O | O | O | O |
| 1/2 + 1/2 Drawer | H |  | O | O | O | - | - |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 |  | O | O | O | - | - |
| 2/3 + 1/3 Drawer | W |  | O | O | O | - | - |
| UK Plug (G Type) | CI |  | O | O | O | O | O |
| Lock | LC | | O | O | O | O | O |
| Granite Top | GR | | O | O | O | O | O |
| Castors | C | | O | O | O | O | O |
| Back in Stainless Steel | BS | | O | O | O | O | O |
| Frame Heater | FH | | O | O | O | ● | ● |
| 60Hz Version | 60Hz | | O | O | O | O | O |

CONCEPT

700 GN 1/1 with Sinks



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic

- sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING POWER (kW) | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|---------------------------|------------------------|--------------|--------------------------|-------------------|------------------|
| 19089591 | CCP-2G-S 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,203 | STOP 274 | 752 (4) | B | 1342 x 700 x 850 |
| 19089592 | CCP-3G-S 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,203 | STOP 428 | 931 (4) | C | 1792 x 700 x 850 |
| 19089593 | CCP-4G-S 50Hz 0°C +8 °C | R-600a 0,436 (1) 0,224 | STOP 581 | 1096 (4) | C | 2242 x 700 x 850 |
| 19106963 | CCN-2G/S 50Hz -18°C -22°C | R-290 0,364 (2) 0,317 | ELECTRIC 274 | 2120 (4) | D | 1342 x 700 x 850 |
| 19106020 | CCN-3G/S 50Hz -18°C -22°C | R-290 0,364 (2) 0,326 | ELECTRIC 428 | 2879 (4) | E | 1792 x 700 x 850 |

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (4) According to En22041 standard

Options

| Option | Code | CCN-2G | CCN-3G | CCN-4G |
|------------------------|-------|--------------------------|--------------------------|--------------------------|
| Panoramic Opening | PO | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Left Group | LG | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 2/3 Drawer | W | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Option | Code | CCN-2G | CCN-3G | CCN-4G |
|-------------------------|------|--------------------------|-------------------------------------|-------------------------------------|
| Lock | LC | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Frame Heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz Version | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |

CONCEPT

700 GN 1/1 Central



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel flat working top without splashback.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Doors on both sides for enhance back and front access to the cooling chamber thus gaining flexibility at work.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING | VOLUME (L) | DIMENSIONS |
|-----------|--------------------------|------------------------|------------|------------------|
| 19089594 | CCPC-2G/C 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,203 | STOP 274 | 1342 x 778 x 850 |
| 19089595 | CCPC-3G/C 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,203 | STOP 428 | 1792 x 778 x 850 |
| 19089596 | CCPC-4G/C 50Hz 0°C +8 °C | R-600a 0,436 (1) 0,224 | STOP 581 | 2242 x 778 x 850 |

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

| Option | Code | CCPC-2G/C | CCPC-3G/C | CCPC-4G/C |
|-------------------|------|-------------------------------------|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| UK Plug (G Type) | CI | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19010200 | TRAY SUPPORT GUIDES L=613mm | | 4 | 6 | 8 |

CONCEPT

700 GN 1/1 Remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Equipment without unit condenser, ready for remote cooling unit connection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N

Technical data

| | CCP-2G/R | CCP-3G/R | CCP-4G/R | CCN-2G/R | CCN-3G/R |
|------------------------------|-----------|-----------|-----------|-----------|-----------|
| Energy Efficiency | - | - | - | - | - |
| Annual Consumption (kWh) (1) | - | - | - | - | - |
| Gas Type | (6) | (6) | (6) | (6) | (6) |
| Cooling Power (kW) | 0,361 (1) | 0,361 (1) | 0,436 (1) | 0,364 (2) | 0,364 (2) |
| Defrost | STOP | STOP | STOP | ELECTRIC | ELECTRIC |
| Electric power (kW) | 0,029 | 0,029 | 0,029 | 0,064 | 0,073 |
| Gross Volume (L) | 274 | 428 | 581 | 274 | 428 |
| Length (mm) | 1042 | 1492 | 1942 | 1042 | 1492 |
| Depth (mm) | 700 | 700 | 700 | 700 | 700 |
| Height (mm) | 850 | 850 | 850 | 850 | 850 |

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (6) Consult the manufacturer

Standard Accessories

| Accessories | Code | Description | Unit | CCP-2G/R | CCP-3G/R | CCP-4G/R |
|-------------|----------|-----------------------------|------|----------|----------|----------|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |



| REFERENCE | DESCRIPTION | TEMPERATURE | FREQUENCY | DOOR (D) | DRAWER (H) | |
|-----------|---------------|---------------|-----------|----------|------------|---|
| | | | | | 1/2 + 1/2 | |
| 19089558 | CCP-2G/R | 0°C +8 °C | 50/60 | 2 | - | - |
| 19089559 | CCP-3G/R | 0°C +8 °C | 50/60 | 3 | - | - |
| 19089560 | CCP-4G/R | 0°C +8 °C | 50/60 | 4 | - | - |
| 19089576 | CCP-2G/R HD | 0°C +8 °C | 50/60 | 1 | 1 | - |
| 19089577 | CCP-2G/R HH | 0°C +8 °C | 50/60 | - | 2 | - |
| 19089578 | CCP-3G/R HDD | 0°C +8 °C | 50/60 | 2 | 1 | - |
| 19089579 | CCP-3G/R HHD | 0°C +8 °C | 50/60 | 1 | 2 | - |
| 19089580 | CCP-3G/R HHH | 0°C +8 °C | 50/60 | - | 3 | - |
| 19089581 | CCP-4G/R HDDD | 0°C +8 °C | 50/60 | 3 | 1 | - |
| 19089582 | CCP-4G/R HHDD | 0°C +8 °C | 50/60 | 2 | 2 | - |
| 19089583 | CCP-4G/R HHHH | 0°C +8 °C | 50/60 | 1 | 3 | - |
| 19089584 | CCP-4G/R HHHH | 0°C +8 °C | 50/60 | - | 4 | - |
| 19089565 | CCN-2G/R | -18°C / -22°C | 50/60 | 2 | - | - |
| 19089566 | CCN-3G/R | -18°C / -22°C | 50/60 | 3 | - | - |

Options

| Options | Code | CCP-2G/R | CCP-3G/R | CCP-4G/R | CCN-2G/R | CCN-3G/R |
|-------------------------|-------|--------------------------|--------------------------|--------------------------|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| 2/3 + 1/3 Drawer | W | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| UK Plug (G Type) | CI | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Granite Top | GR | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame Heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |

700 GN 1/1 Display



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING POWER (kW) | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS |
|-----------|--------------------------|------------------------|------------|--------------------------|-------------------|--------------------|
| 19089585 | CCP-2G GD 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,205 | STOP 274 | 1241 (5) | C | 1342 x 700 x 850 - |
| 19089586 | CCP-3G GD 50Hz 0°C +8 °C | R-600a 0,361 (1) 0,207 | STOP 428 | 1536 (5) | C | 1792 x 700 x 850 - |
| 19089587 | CCP-4G GD 50Hz 0°C +8 °C | R-600a 0,436 (1) 0,23 | STOP 581 | 1808 (5) | C | 2242 x 700 x 850 - |

(1)Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

| Option | Code | CCP-2G/R GD | CCP-3G/R GD | CCP-4G/R GD |
|-------------------|------|-------------------------------------|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Left Group | LG | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Granite Top | GR | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Option | Code | CCP-2G/R GD | CCP-3G/R GD | CCP-4G/R GD |
|-------------------------|------|--------------------------|--------------------------|--------------------------|
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| Accessories | Code | Quantity | CCP-2G/R GD | CCP-3G/R GD | CCP-4G/R GD |
|-----------------------------|----------|----------|-------------|-------------|-------------|
| GN 1/1 EPOXY GRID | 19097778 | pc | 2 | 3 | 4 |
| TRAY SUPPORT GUIDES L=562mm | 19014778 | pc | 4 | 6 | 8 |

700 GN 1/1 Display Remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Equipment without unit condenser, ready for remote cooling unit connection.

- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING | GROSS VOLUME (L) | DIMENSIONS |
|-----------|-------------------------------|-----------------|------------------|--------------------|
| 19089588 | CCP-2G/R GD 50/60Hz 0°C +8 °C | 0,361 (1) 0,031 | STOP 274 | 1042 x 700 x 850 - |
| 19089589 | CCP-3G/R GD 50/60Hz 0°C +8 °C | 0,361 (1) 0,033 | STOP 428 | 1492 x 700 x 850 - |
| 19089590 | CCP-4G/R GD 50/60Hz 0°C +8 °C | 0,436 (1) 0,035 | STOP 581 | 1942 x 700 x 850 - |

(1) Evap. -10°C/ Cond. 45°C

Options

| Option | Code | CCP-2G/R GD | CCP-3G/R GD | CCP-4G/R GD |
|-------------------------|------|-------------------------------------|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Granite Top | GR | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| Accessories | Code | Quantity | CCP-2G/R GD | CCP-3G/R GD | CCP-4G/R GD |
|-----------------------------|----------|----------|-------------|-------------|-------------|
| GN 1/1 EPOXY GRID | 19097778 | pc | 2 | 3 | 4 |
| TRAY SUPPORT GUIDES L=562mm | 19014778 | | 4 | 6 | 8 |

CONCEPT

700 GN 1/1 Refrigerated bases



General characteristics



- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| | C | C | D |
|------------------------------|-----------|-----------|-----------|
| Energy Efficiency | C | C | D |
| Annual Consumption (kWh) (4) | 956 | 1095 | 1245 |
| Gas Type | R-600a | R-600a | R-600a |
| Cooling Power (kW) | 0,361 (1) | 0,361 (1) | 0,436 (1) |
| Defrost | STOP | STOP | STOP |
| Electric power (kW) | 0,203 | 0,203 | 0,224 |
| Gross Volume (L) | 177 | 277 | 377 |
| Length (mm) | 1342 | 1792 | 2242 |
| Depth (mm) | 700 | 700 | 700 |
| Height (mm) | 584 | 584 | 584 |





(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (4) According to En22041 standard

Standard Accessories

| | | | | | | |
|---|----------|--------------------------------|----|---|---|---|
|  | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
|  | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |

| REFERENCE | DESCRIPTION | FREQUENCY | DOOR (D) | DRAWER (W) 2/3 | DRAWER (T) 1/3 + 1/3 |
|-----------|-------------|-----------|----------|-------------------|-------------------------|
| 19089597 | CCPB-2G | 0°C +8 °C | 50Hz | 2 | - |
| 19089599 | CCPB-3G | 0°C +8 °C | 50Hz | 3 | - |
| 19089601 | CCPB-4G | 0°C +8 °C | 50Hz | 4 | - |
| 19089603 | CCPB-2G W | 0°C +8 °C | 50Hz | - | 2 |
| 19089605 | CCPB-3G W | 0°C +8 °C | 50Hz | - | 3 |
| 19089607 | CCPB-4G W | 0°C +8 °C | 50Hz | - | 4 |
| 19089609 | CCPB-2G T | 0°C +8 °C | 50Hz | 1 | - |
| 19089611 | CCPB-3G T | 0°C +8 °C | 50Hz | 1 | - |
| 19089613 | CCPB-4G T | 0°C +8 °C | 50Hz | 1 | - |

Options

| | | | | | |
|-------------------------|------|---|--------------------------|--------------------------|--------------------------|
| Panoramic Opening | PO |  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS |  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2/3 + 1/3 Drawer | W |  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI |  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Refrigerated base 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 2/3 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 2/3 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 2/3 holding capacity.
- W2 model drawers with 2x GN 2/3 holding capacity.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING POWER (kW) | | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | DIMENSIONS | | | | |
|-----------|------------|--------------------|-----------|------------|--------------------------|-------------------|------------|------------|----------|---|------------------|---|
| | | (kW) | (kW) | | | | | (mm) | (mm) | | | |
| 19104999 | CCP7-2G | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 110 | 730 (4) | B | 1200 x 630 x 590 | - |
| 19105020 | CCP7-2G W | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 110 | 730 (4) | B | 1200 x 630 x 590 | - |
| 19105021 | CCP7-2G W2 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 110 | 730 (4) | C | 1200 x 630 x 590 | - |
| 19105022 | CCP7-3G | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 169 | 1245 (4) | D | 1600 x 630 x 590 | - |
| 19105023 | CCP7-3G W | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 169 | 1245 (4) | D | 1600 x 630 x 590 | - |

(1) Evap. -10°C/ Cond. 55°C

(4) According to En22041 standard

Options

| Option | Code | Icon | Available | Standard |
|-------------------------|------|------|-----------|----------|
| Panoramic Opening | PO | | ● | ● |
| No Splash-back | NS | | ● | ● |
| UK Plug (G Type) | CI | | ○ | ○ |
| Remote Group | RG | | ○ | ○ |
| Castors | C | | ○ | ○ |
| Back in Stainless Steel | BS | | ● | ● |

| Option | Code | Available | Standard |
|--------------|------|-----------|----------|
| Frame heater | FH | ○ | ○ |
| 60Hz | 60Hz | ○ | ○ |

Standard Accessories

| Accessories | Code | Description | Quantity | Standard |
|-------------|----------|-----------------------------|----------|----------|
| | 19106414 | GN 2/3 EPOXY GRID | 2 | 3 |
| | 19033558 | TRAY SUPPORT GUIDES L=496mm | 4 | 6 |

Refrigerated base 900



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 1/1 holding capacity.
- W2 model drawers with 2 x GN 1/1 OR 1x GN 2/1 holding capacity.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | COOLING POWER (kW) | | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | DIMENSIONS | | | | |
|-----------|------------|--------------------|-----------|------------|--------------------------|-------------------|------------|------------|----------|---|------------------|---|
| | | (kW) | (kW) | | | | | (mm) | (mm) | | | |
| 19105024 | CCP9-2G | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,25 | STOP | 169 | 730 (4) | B | 1207 x 840 x 590 | - |
| 19105025 | CCP9-2G W | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,25 | STOP | 169 | 730 (4) | B | 1207 x 840 x 590 | - |
| 19105026 | CCP9-2G W2 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 169 | 730 (4) | C | 1207 x 840 x 590 | - |
| 19105027 | CCP9-3G | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 240 | 1245 (4) | D | 1607 x 840 x 590 | - |
| 19105028 | CCP9-3G W | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,249 | STOP | 240 | 1245 (4) | D | 1607 x 840 x 590 | - |

(1) Evap. -10°C/ Cond. 55°C

(4) According to En22041 standard

Options

| Option | Code | Icon | Available | Standard |
|-------------------------|------|------|-----------|----------|
| Panoramic Opening | PO | | ● | ● |
| No Splash-back | NS | | ● | ● |
| UK Plug (G Type) | CI | | ○ | ○ |
| Remote Group | RG | | ○ | ○ |
| Castors | C | | ○ | ○ |
| Back in Stainless Steel | BS | | ● | ● |

| Option | Code | Available | Standard |
|--------------|------|-----------|----------|
| Frame heater | FH | ○ | ○ |
| 60Hz | 60Hz | ○ | ○ |

Standard Accessories

| Accessories | Code | Description | Quantity | Standard |
|-------------|----------|-----------------------------|----------|----------|
| | 19097778 | GN 1/1 EPOXY GRID | 2 | 3 |
| | 19033557 | TRAY SUPPORT GUIDES L=649mm | 4 | 6 |

600 Snack



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| | B | C | C | CCN-2S | CCN-3S |
|------------------------------|-----------|-----------|-----------|-----------|-----------|
| Energy Efficiency | B | C | C | D | E |
| Annual Consumption (kWh) (4) | 836 | 931 | 1096 | 2120 | 2879 |
| Gas Type | R-600a | R-600a | R-600a | R290 | R290 |
| Cooling Power (kW) | 0,361 (1) | 0,361 (1) | 0,436 (1) | 0,364 (2) | 0,364 (2) |
| Defrost | STOP | STOP | STOP | ELECTRIC | ELECTRIC |
| Electric power (kW) | 0,203 | 0,203 | 0,224 | 0,317 | 0,326 |
| Gross Volume (L) | 268 | 416 | 564 | 268 | 416 |
| Lenght (mm) | 1492 | 2017 | 2542 | 1492 | 2017 |
| Depth (mm) | 600 | 600 | 600 | 600 | 600 |
| Height (mm) | 850 | 850 | 850 | 850 | 850 |

(1) Evap. -10°C/ Cond. 55°C

(2) Evap. -25°C/ Cond. 55°C

(4) According to En22041 standard

Standard Accessories

| Image | Reference | Description | Unit | B | C | C |
|-------|-----------|-------------------------|------|---|---|---|
| | 19097777 | EPOXY GRID SACK 405x460 | pc | 2 | 2 | 2 |
| | 19097775 | EPOXY GRID SACK 405x525 | pc | 0 | 1 | 2 |



| REFERENCE | DESCRIPTION | TEMPERATURE | FREQUENCY | DOOR (D) | DRAWER (H) 1/2 + 1/2 | |
|-----------|-------------|-------------|---------------|----------|-------------------------|---|
| 19089625 | CCP-2S | 0°C +8 °C | 50 | 2 | - | - |
| 19089627 | CCP-3S | 0°C +8 °C | 50 | 3 | - | - |
| 19089629 | CCP-4S | 0°C +8 °C | 50 | 4 | - | - |
| 19089640 | CCP-2S HD | 0°C +8 °C | 50 | 1 | 1 | - |
| 19089641 | CCP-2S HH | 0°C +8 °C | 50 | - | 2 | - |
| 19089642 | CCP-3S HDD | 0°C +8 °C | 50 | 2 | 1 | - |
| 19089643 | CCP-3S HHD | 0°C +8 °C | 50 | 1 | 2 | - |
| 19089644 | CCP-3S HHH | 0°C +8 °C | 50 | - | 3 | - |
| 19089645 | CCP-4S HDDD | 0°C +8 °C | 50 | 3 | 1 | - |
| 19089646 | CCP-4S HHDD | 0°C +8 °C | 50 | 2 | 2 | - |
| 19089647 | CCP-4S HHHH | 0°C +8 °C | 50 | 1 | 3 | - |
| 19089648 | CCP-4S HHHH | 0°C +8 °C | 50 | - | 4 | - |
| ⊙ STOCK | 19089634 | CCN-2S | -18°C / -22°C | 2 | - | - |
| ⊙ STOCK | 19089636 | CCN-3S | -18°C / -22°C | 3 | - | - |

Options

| | | | | | | CCN-2S | CCN-3S |
|-------------------------|-------|--------------------------|--------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| 2/3 + 1/3 Drawer | W | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | - | - |
| Lock | LC | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

600 Snack remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Equipped without unit condenser
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

| | CCP-2G/R | CCP-3G/R | CCP-4G/R | CCN-2G/R | CCN-3G/R |
|------------------------------|-----------|-----------|-----------|-----------|-----------|
| Energy Efficiency | - | - | - | - | - |
| Annual Consumption (kWh) (1) | - | - | - | - | - |
| Gas Type | (6) | (6) | (6) | (6) | (6) |
| Cooling Power (kW) | 0,361 (1) | 0,361 (1) | 0,436 (1) | 0,364 (2) | 0,364 (2) |
| Defrost | STOP | STOP | STOP | ELECTRIC | ELECTRIC |
| Electric power (kW) | 0,029 | 0,029 | 0,029 | 0,066 | 0,076 |
| Gross Volume (L) | 1192 | 1717 | 2242 | 1192 | 1717 |
| Length (mm) | 1192 | 1717 | 2242 | 1192 | 1717 |
| Depth (mm) | 600 | 600 | 600 | 600 | 600 |
| Height (mm) | 850 | 850 | 850 | 850 | 850 |

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (6) Consult the manufacturer

Standard Accessories

| Image | Reference | Description | Unit | CCP-2G/R | CCP-3G/R | CCP-4G/R |
|-------|-----------|-------------------------|------|----------|----------|----------|
| | 19097777 | EPOXY GRID SACK 405x460 | pc | 2 | 2 | 2 |
| | 19097775 | EPOXY GRID SACK 405x525 | pc | 0 | 1 | 2 |



| REFERENCE | DESCRIPTION | TEMPERATURE | FREQUENCY | DOOR (D) | DRAWER (H) 1/2 + 1/2 | |
|-----------|---------------|---------------|-----------|----------|-------------------------|---|
| 19089631 | CCP-2S/R | 0°C +8 °C | 50/60 | 2 | - | - |
| 19089632 | CCP-3S/R | 0°C +8 °C | 50/60 | 3 | - | - |
| 19089633 | CCP-4S/R | 0°C +8 °C | 50/60 | 4 | - | - |
| 19089649 | CCP-2S/R HD | 0°C +8 °C | 50/60 | 2 | 1 | - |
| 19089650 | CCP-2S/R HH | 0°C +8 °C | 50/60 | 1 | 2 | - |
| 19089651 | CCP-3S/R HDD | 0°C +8 °C | 50/60 | - | 3 | - |
| 19089653 | CCP-3S/R HHD | 0°C +8 °C | 50/60 | 3 | 1 | - |
| 19089654 | CCP-3S/R HHH | 0°C +8 °C | 50/60 | 2 | 2 | - |
| 19089655 | CCP-4S/R HDDD | 0°C +8 °C | 50/60 | 1 | 3 | - |
| 19089656 | CCP-4S/R HHDD | 0°C +8 °C | 50/60 | - | 4 | - |
| 19089657 | CCP-4S/R HHHH | 0°C +8 °C | 50/60 | 2 | - | - |
| 19089658 | CCP-4S/R HHHH | 0°C +8 °C | 50/60 | 3 | - | - |
| 19089638 | CCN-2S/R | -18°C / -22°C | 50/60 | 1 | 1 | - |
| 19089639 | CCN-3S/R | -18°C / -22°C | 50/60 | - | 2 | - |

Options

| | | | CCP-2S/R | CCP-3S/R | CCP-4S/R | CCN-2S/R | CCN-3S/R |
|-------------------------|-------|--|----------|----------|----------|----------|----------|
| Panoramic Opening | PO | | O | O | O | O | O |
| No Top | NT | | O | O | O | O | O |
| No Splash-back | NS | | O | O | O | O | O |
| 1/2 + 1/2 Drawer | H | | O | O | O | - | - |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | | O | O | O | - | - |
| 2/3 + 1/3 Drawer | W | | O | O | O | - | - |
| UK Plug (G Type) | CI | | O | O | O | O | O |
| Lock | LC | | O | O | O | O | O |
| Back in Stainless Steel | BS | | O | O | O | O | O |
| Frame heater | FH | | O | O | O | ● | ● |

600 Snack with Sinks



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.

- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

| REFERENCE | FREQUENCY | | COOLING POWER (kW) | | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | | | | |
|-----------|-----------|------|--------------------|--------|------------|--------------------------|-------------------|------------|----------|---|------------------|---|
| | | | (kW) | (kW) | | | | | | | | |
| 19089662 | CCP-2S/S | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,203 | STOP | 268 | 836 (4) | C | 1492 x 600 x 850 | - |
| 19089663 | CCP-3S/S | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,203 | STOP | 416 | 931 (4) | C | 2017 x 600 x 850 | - |
| 19089664 | CCP-4S/S | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,224 | STOP | 564 | 1096 (4) | C | 2542 x 600 x 850 | - |
| 19106964 | CCN-2S/S | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,319 | ELECTRIC | 268 | 2120 (4) | D | 1492 x 600 x 850 | - |
| 19106965 | CCN-3S/S | 50Hz | -18°C -22°C | R-290 | 0,364 (2) | 0,329 | ELECTRIC | 416 | 2879 (4) | E | 2017 x 600 x 850 | - |

(1)Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C / Cond. 45°C

(4) According to EN22041 standard

Options

| | | | CCP-2S/S | CCP-3S/S | CCP-4S/S | CCN-2S/S | CCN-3S/S |
|------------------------|-------|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Left Group | LG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 2/3 Drawer | W | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| | | | CCP-2S/S | CCP-3S/S | CCP-4S/S | CCN-2S/S | CCN-3S/S |
|-------------------------|------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Lock | LC | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |

600 Snack Display



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

| REFERENCE | FREQUENCY | | COOLING POWER (kW) | | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | | | | |
|-----------|-----------|------|--------------------|--------|------------|--------------------------|-------------------|------------|----------|---|------------------|---|
| | | | (kW) | (kW) | | | | | | | | |
| 19089659 | CCP-2S GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,207 | STOP | 268 | 1379 (5) | C | 1492 x 600 x 850 | - |
| 19089660 | CCP-3S GD | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,209 | STOP | 416 | 1536 (5) | C | 2017 x 600 x 850 | - |
| 19089661 | CCP-4S GD | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,232 | STOP | 564 | 1808 (5) | D | 2542 x 600 x 850 | - |

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
|-------------------------|----|--------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|
| Left Group | LG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| No Top | NT | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| No Splash-back | NS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Lock | LC | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Castors | C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

| | | | | | |
|--------------|------|--------------------------|--------------------------|--------------------------|--|
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | | 4 | 6 | 8 |

800 Pastry EN60x40



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted

- individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- 2 Version of cooling system
 - Standard one forced air refrigeration equipment with evaporator.
 - GV version Static cooling equipment.
- Electrical power supply: 220V-240V 1N.

Technical data

| REFERENCE | FREQUENCY | | COOLING POWER (kW) | | VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY | DIMENSIONS | | | | |
|-----------|-----------|------|--------------------|-------|------------|--------------------------|-------------------|------------|----------|---|------------------|---|
| | | | | (kW) | | | | | | | | |
| 19102582 | CCP-2B | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 325 | 1477 (4) | D | 1492 x 800 x 850 | - |
| 19102583 | CCP-3B | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 584 | 1723 (4) | D | 2017 x 800 x 850 | - |
| 19102618 | CCP-4B | 50Hz | 0°C +8 °C | R-290 | 0,593 (1) | 0,387 | STOP | 792 | 2442 (4) | E | 2542 x 800 x 850 | - |
| 19089665 | CCP-2B GV | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,22 | STOP | 325 | - | - | 1492 x 800 x 850 | - |
| 19089666 | CCP-3B GV | 50Hz | 0°C +8 °C | R-290 | 0,593 (1) | 0,303 | STOP | 584 | - | - | 2017 x 800 x 850 | - |
| 19089667 | CCP-4B GV | 50Hz | 0°C +8 °C | R-290 | 0,593 (1) | 0,303 | STOP | 792 | - | - | 2542 x 800 x 850 | - |

(1) Evap. -10°C/ Cond. 55°C (4) According to EN22041 standard

Options

| Option | Code | Icon | Available | Available | Available |
|-------------------|------|------|--------------------------|--------------------------|--------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Left Group | LG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Top | NT | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| No Splash-back | NS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Remote Group | RG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Granite Top | GR | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Option | Code | Available | Available | Available |
|-------------------------|------|--------------------------|--------------------------|--------------------------|
| Castors | C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | |
|--|----------|-----------------------------|---|---|---|
| | 19097776 | EN600x400 EPOXY GRID | 2 | 3 | 4 |
| | 19033557 | TRAY SUPPORT GUIDES L=649mm | 4 | 6 | 8 |

Accessories

| | REFERENCE | DESCRIPTION | | |
|-----------------------------|-------------------|-------------|-----------------------------------|-------------------------------|
| | EG-GN1/1 | 19097778 | GN 1/1 EPOXY GRID | GN 1/1 COUNTERS - |
| | EG-GN2/3 | 19106414 | GN 2/3 EPOXY GRID | KORE 700 REFRIGERATED BASE - |
| | EG-SNC1 | 19097775 | EPOXY GRID SNACK 405x525 | SNACK COUNTERS - |
| | EG-SNC2 | 19097777 | EPOXY GRID SNACK 405x460 | SNACK COUNTERS - |
| | EG-EN6040 | 19097776 | EN600x400 EPOXY GRID | EN60x40 COUNTERS - |
| | GSK-519 | 19015961 | TRAY SUPPORT GUIDES L=519mm | ADVANCE GN 1/1 COUNTERS - |
| | GSK-562 | 19014778 | TRAY SUPPORT GUIDES L=562mm | CONCEPT GN 1/1 COUNTERS - |
| | GSK-613 | 19010200 | TRAY SUPPORT GUIDES L=613mm | CONCEPT CCPC MODELS - |
| | GSK-649 | 19033557 | TRAY SUPPORT GUIDES L=649mm | EN60x40 COUNTERS & KORE 900 - |
| | GSK-496 | 19033558 | TRAY SUPPORT GUIDES L=496mm | KORE 700 REFRIGERATED BASE - |
| DOOR ORIENTATION KIT | | | | |
| | KDO-4-R | 19098305 | DOOR ORIENTATION KIT RIGHT | ALL COUNTERS - |
| | KDO-4-L | 19098304 | DOOR ORIENTATION KIT LEFT | ALL COUNTERS - |
| CASTORS KIT | | | | |
| | KC-6 Ø80 | 19016846 | CASTOR KIT 6 (3B + 3WB) | 2 AND 3 BODY COUNTERS - |
| | KC-6 Ø80 | 19011005 | CASTOR KIT 6 (3B + 3WB) | 4 BODY COUNTERS - |
| DRAWERS KIT | | | | |
| | KR-CA-1/2+1/2 | 19096243 | KIT DRAWERS 1/2+1/2 GN | ADVANCE GN 1/1 - |
| | KR-CA-1/3+1/3+1/3 | 19096245 | KIT DRAWERS 1/3+1/3+1/3 GN | ADVANCE GN 1/1 - |
| | KR-CA-1/3+2/3 | 19096244 | KIT DRAWERS 1/3+2/3 GN | ADVANCE GN 1/1 - |
| | KR-CG-1/2+1/2 | 19010993 | KIT DRAWERS 1/2+1/2 | CONCEPT GN 1/1 - |
| | KR-CG-1/2+1/2 G | 19015952 | KIT DRAWERS 1/2+1/2 GROUP SIDE | CONCEPT GN 1/1 - |
| | KR-CG-1/2+1/2 LG | 19036401 | KIT DRAWERS 1/2+1/2 GROUP SIDE LG | CONCEPT GN 1/1 - |
| | KR-CG-1/3+1/3+1/3 | 19015954 | KIT DRAWERS 1/3+1/3+1/3 | CONCEPT GN 1/1 - |
| | KR-CG-1/3+2/3 | 19015953 | KIT DRAWER 1/3+2/3 | CONCEPT GN 1/1 - |
| | KR-CG-1/3+1/3 | 19072745 | KIT DRAWERS (1/3+1/3) | GN 1/1 REFRIGERATED BASES - |
| | KR-CS-1/2+1/2 | 19004925 | KIT DRAWERS 1/2+1/2 | SNACK - |
| | KR-CS-1/2+1/2 G | 19004921 | KIT DRAWERS 1/2+1/2 GROUP SIDE | SNACK - |
| | KR-CS-1/2+1/2 LG | 19004930 | KIT DRAWERS 1/2+1/2 GROUP SIDE LG | SNACK - |
| | KR-CS-1/3+2/3 | 19004927 | KIT DRAWER 1/3+2/3 | SNACK - |
| | KR-CS-1/3+1/3+1/3 | 19004923 | KIT DRAWERS 1/3+1/3+1/3 | SNACK - |




Special tables
for specific tasks.

Preparation counters

- Features..... 313
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- Saladettes 322
- Accessories 325

Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.

Characteristics

Wide range

Complete range of refrigerated preparation counters, constructed in 700 and 800mm depth with diverse worktop configurations (Stainless Steel, Granit, Polypropilene etc...).



Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.



function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



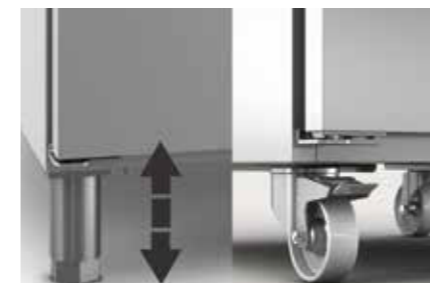
Electronic control

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions



Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Guide and zippers system

Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.



CONFIGURABLE PIZZA COUNTERS

700 GN 1/1



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.

- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

| | | | | | | kW | | | | | kWh | | | |
|-------|----------|--------|------|-----------|--------|-----------|-------|------|-----|----------|-----|------------------|---|--|
| STOCK | 19089668 | CCP-2G | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,203 | STOP | 274 | 956 (4) | B | 1342 x 700 x 850 | - | |
| STOCK | 19089669 | CCP-3G | 50Hz | 0°C +8 °C | R-600a | 0,361 (1) | 0,203 | STOP | 428 | 1095 (4) | C | 1792 x 700 x 850 | - | |
| | 19089670 | CCP-4G | 50Hz | 0°C +8 °C | R-600a | 0,436 (1) | 0,224 | STOP | 581 | 1245 (4) | C | 2242 x 700 x 850 | - | |

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Options

| | | | | | |
|------------------------|-------|--|-------------------------------------|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Left Group | LG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 2/3 Drawer | W | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Granite Top | GR | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |

| | | | | | |
|-------------------------|------|--|--------------------------|--------------------------|--------------------------|
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |

CONFIGURABLE PIZZA COUNTERS

800 EN60x40



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.
- Neutral compartment with drawers which incorporate euronorm size,

- sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction, to maximize storage capacity.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

| | | | | | | kW | | | | | kWh | | | |
|--|----------|--------------|------|-----------|-------|-----------|-------|------|-----|----------|-----|------------------|---|--|
| | 19102651 | CCP-2B | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 325 | 1478 (4) | D | 1492 x 800 x 850 | - | |
| | 19102652 | CCP-3B | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 584 | 1723 (4) | D | 2017 x 800 x 850 | - | |
| | 19102653 | CCP-4B | 50Hz | 0°C +8 °C | R-290 | 0,593 (1) | 0,387 | STOP | 792 | 2442 (4) | E | 2542 x 800 x 850 | - | |
| | 19102754 | CCP-2B GR D7 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 325 | 1478 (4) | D | 2017 x 800 x 850 | - | |
| | 19102782 | CCP-3B GR D7 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 584 | 1723 (4) | D | 2542 x 800 x 850 | - | |
| | 19102722 | CCP-2B GR D4 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 325 | 1478 (4) | D | 2017 x 800 x 850 | - | |
| | 19102759 | CCP-3B GR D4 | 50Hz | 0°C +8 °C | R-290 | 0,369 (1) | 0,262 | STOP | 584 | 1723 (4) | D | 2542 x 800 x 850 | - | |

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Options

| | | | | | |
|-------------------------|------|--|--------------------------|--------------------------|--------------------------|
| Panoramic opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| G Type Plug | CI | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Remote Group | RG | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

| | | | | | |
|--------------|------|--|--------------------------|--------------------------|--------------------------|
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097776 | EN600x400 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19033557 | TRAY SUPPORT GUIDES L=649mm | pc | 4 | 6 | 8 |

REFRIGERATED WORK STATION

Ingredient Vitrines



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Two versions available:
 - Exterior constructed with tempered glass and anodized aluminum profiles.
 - Stainless steel hinged lid with operating position at 90°C
- Designed in a wide variety of length, so as to fit with all configurable pizza counters options.
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrin.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Electrical power supply: 220V-240V 1N

Technical data

| | | | | | | kWh | | | | | |
|-------|----------|---------------|------|-----------|--------|-----------|-------|------------------|--------------------------------|--|---|
| STOCK | 19089671 | SP-2G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1340 x 336 x 450 | CCP-2G GR | | - |
| STOCK | 19089672 | SP-3G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1790 x 336 x 450 | CCP-3G GR | | - |
| | 19089673 | SP-4G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2240 x 336 x 450 | CCP-4G GR | | - |
| | 19089674 | SP-2B | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1496 x 336 x 450 | CCP-2B GR | | - |
| | 19089675 | SP-3B | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2019 x 336 x 450 | CCP-3B GR + CCP-2B GRV D4 & D7 | | - |
| | 19096958 | SP-4B | 50Hz | +2°C +8°C | R-600a | 0,361 (1) | 0,169 | 2542 x 336 x 450 | CCP-4B GR + CCP-3B GR D4 & D7 | | - |
| | 19096956 | SP-2B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1492 x 396 x 450 | CCP-2B GR | | - |
| | 19096957 | SP-3B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2017 x 396 x 450 | CCP-3B GR + CCP-2B GR D4 & D7 | | - |
| | 19096959 | SP-4B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,361 (1) | 0,169 | 2542 x 396 x 450 | CCP-4B GR + CCP-3B GR D4 & D7 | | - |
| STOCK | 19089676 | SPT-2G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1340 x 336 x 250 | CCP-2G GR | | - |
| STOCK | 19089677 | SPT-3G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1790 x 336 x 250 | CCP-3G GR | | - |
| | 19089678 | SPT-4G | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2240 x 336 x 250 | CCP-4G GR | | - |
| | 19089679 | SPT-2B | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1496 x 336 x 250 | CCP-2B GR | | - |
| | 19089680 | SPT-3B | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2019 x 336 x 250 | CCP-3B GR + CCP-2B GRV D4 & D7 | | - |
| | 19096982 | SPT-4B | 50Hz | +2°C +8°C | R-600a | 0,361 (1) | 0,169 | 2542 x 336 x 450 | CCP-4B GR + CCP-3B GR D4 & D7 | | - |
| | 19096980 | SPT-2B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 1492 x 396 x 450 | CCP-2B GR | | - |
| | 19096981 | SPT-3B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,169 (1) | 0,102 | 2017 x 396 x 450 | CCP-3B GR + CCP-2B GR D4 & D7 | | - |
| | 19096983 | SPT-4B GN 1/3 | 50Hz | +2°C +8°C | R-600a | 0,361 (1) | 0,169 | 2542 x 396 x 450 | CCP-4B GR + CCP-3B GR D4 & D7 | | - |

(1) Evap. -10°C/ Cond. 45°C

Options

| | | | | | | | | |
|-------------|------|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| G Type Plug | Cl | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Compact Pizza Counters



Características generales

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation counter
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with 88mm height splashback and a cutout to place 100 mm GN 1/6 bowls. 6 in CPZC-2G and 11 in CPZC-3G.
- Worktop ingredients vitrines are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam

- and the correct isolation of the worktop ensures an uniform cold distribution.
- Additional neutral compartment with 3 drawers EN 60x40 size.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

| | | | | | | kw | | | | | |
|-------|----------|---------|------|-----------|-------|-----------|-------|------|-----|------------------|---|
| STOCK | 19089681 | CPZC-2G | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 325 | 1590 x 700 x 880 | - |
| STOCK | 19089682 | CPZC-3G | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 480 | 2110 x 700 x 880 | - |

(1) Evap. -10°C/ Cond. 45°C

Options

| | | | | |
|-------------------------|------|--|-------------------------------------|-------------------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | Cl | | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> |
| Remote Group | RG | | <input type="checkbox"/> | <input type="checkbox"/> |
| Granite Top | GR | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | | | |
|--|----------|-----------------------------|----|---|---|---|
| | 19097776 | EN600x400 EPOXY GRID | pc | 2 | 3 | 4 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | pc | 4 | 6 | 8 |

700 GN 1/1 for Pizza



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with Built-in neutral unit designed to house 8 or 10 containers GN ¼ or GN-1/3 of maximum 100mm depth (not included).
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients bowls are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N

Technical data

| | | | | | | kW | kW | | | | |
|----------|--------------|------|-----------|-------|-----------|-------|------|-----|------------------|---|--|
| 19089683 | CPZ-2G GN1/3 | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 290 | 1350 x 700 x 850 | - | |
| 19089685 | CPZ-3G GN1/3 | 50Hz | +0°C +8°C | R-290 | 0,796 (1) | 0,522 | STOP | 445 | 1800 x 700 x 850 | - | |
| 19096514 | CPZ-2G GN1/4 | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 290 | 1350 x 700 x 850 | - | |
| 19096515 | CPZ-3G GN1/4 | 50Hz | +0°C +8°C | R-290 | 0,796 (1) | 0,522 | STOP | 445 | 1800 x 700 x 850 | - | |

Options

| Option | Code | Icon | | |
|-------------------------|-------|------|--------------------------|--------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/2 + 1/2 Drawer | H | | <input type="checkbox"/> | <input type="checkbox"/> |
| 1/3 + 1/3 + 1/3 Drawer | T_1_3 | | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> |
| Remote Group | RG | | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | |
|--|----------|-----------------------------|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | 2 | 3 |
| | 19014778 | TRAY SUPPORT GUIDES L=562mm | 4 | 6 |

800 EN60x40 for Pizza



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with Built-in neutral unit designed to house 8 or 10 containers GN ¼ or GN-1/3 of maximum 100mm depth (not included).
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients vitrines are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N

Technical data

| | | | | | | kW | kW | | | | |
|----------|---------------|------|-----------|-------|-----------|-------|------|-----|-------------------|---|--|
| 19102515 | CPZ-2B GN 1/3 | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 470 | 1495 x 800 x 1055 | - | |
| 19102518 | CPZ-2B GN 1/4 | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,262 | STOP | 685 | 1495 x 800 x 1055 | - | |
| 19102562 | CPZ-3B GN 1/3 | 50Hz | +0°C +8°C | R-290 | 0,796 (1) | 0,522 | STOP | 470 | 1495 x 800 x 1055 | - | |
| 19102565 | CPZ-3B GN 1/4 | 50Hz | +0°C +8°C | R-290 | 0,796 (1) | 0,522 | STOP | 685 | 1495 x 800 x 1055 | - | |

Options

| Option | Code | Icon | | |
|-------------------------|------|------|--------------------------|--------------------------|
| Panoramic Opening | PO | | <input type="checkbox"/> | <input type="checkbox"/> |
| UK Plug (G Type) | CI | | <input type="checkbox"/> | <input type="checkbox"/> |
| Lock | LC | | <input type="checkbox"/> | <input type="checkbox"/> |
| Remote Group | RG | | <input type="checkbox"/> | <input type="checkbox"/> |
| Castors | C | | <input type="checkbox"/> | <input type="checkbox"/> |
| Back in Stainless Steel | BS | | <input type="checkbox"/> | <input type="checkbox"/> |
| Frame heater | FH | | <input type="checkbox"/> | <input type="checkbox"/> |
| 60Hz | 60Hz | | <input type="checkbox"/> | <input type="checkbox"/> |

Standard Accessories

| | | | | |
|--|----------|-----------------------------|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | 2 | 3 |
| | 19033557 | TRAY SUPPORT GUIDES L=649mm | 4 | 6 |

700 GN 1/1 for Salads



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with open surface prepared to hold different configuration of 100mm depth GN containers.
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients bolws are refrigerated by the air circulation

- of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N

Technical data

| | | kW | | kW | | | | | | | |
|----------|--------|------|-----------|-------|-----------|-------|------|-----|------------------|---|--|
| 19089687 | CPS-2G | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,28 | STOP | 209 | 1342 x 700 x 850 | - | |
| 19089689 | CPS-3G | 50Hz | +0°C +8°C | R-290 | 0,593 (1) | 0,414 | STOP | 313 | 1792 x 700 x 850 | - | |

(1) Evap. -10°C/ Cond. 45°C

Options

| | | CPZ-3B | | | |
|-------------------------|------|--------|---|---|--|
| Panoramic Opening | PO | | O | O | |
| UK Plug (G Type) | Cl | | O | O | |
| Lock | LC | | O | O | |
| Castors | C | | O | O | |
| Back in Stainless Steel | BS | | O | O | |
| 60Hz | 60Hz | | O | O | |

Standard Accessories

| | | | | |
|--|----------|------------------------------|---|---|
| | 19097778 | GN 1/1 EPOXY GRID | 2 | 3 |
| | 19014778 | TRAY SUPPORT GUIDES L=562 mm | 4 | 6 |

Saladettes

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic

- sliding guides, capable of complete retraction, to maximize storage capacity.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Options

| | | | | |
|-------------------|------|--|---|---|
| Panoramic Opening | PO | | • | • |
| 1/2 + 1/2 Drawer | H | | O | O |
| UK Plug (G Type) | Cl | | O | O |
| Remote Group | RG | | O | O |
| 60Hz | 60Hz | | O | O |

Standard Accessories

| | | | | |
|--|----------|---------------------------------|---|---|
| | 19104363 | GN 1/1 EPOXY GRID FOR SALADETTE | 2 | 3 |
| | 19014778 | TRAY SUPPORT GUIDES L=562 mm | 2 | 3 |

Solid worktop saladettes



- 30 mm CFC free polyurethane injected stainless Steel worktop without splashback.

Technical data

| | | kW | | kW | | | | kWh | | | | |
|----------|-----------|------|-----------|-------|-----------|-------|------|-----|----------|---|------------------|---|
| 19105458 | RPS-2G NS | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,245 | STOP | 209 | 1403 (4) | D | 894 x 700 x 850 | - |
| 19105459 | RPS-3G NS | 50Hz | +0°C +8°C | R-290 | 0,369 (1) | 0,267 | STOP | 313 | 1608 (4) | D | 1358 x 700 x 850 | - |

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Polyethylene worktop saladettes



- Open worktop suitable for GN container and removable high density polyethylene worktop surface suitable for handling food.
Tilting lid with opening fix position.

* GN containers not included as standard
* GN containers configuration available on accessories page (225).

Technical data

| | | kw | | kw | | | | | | | |
|----------|---------|------|----------|-------|-----------|-------|------|-----|------------------|---|--|
| 19105614 | RPS-2GP | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,245 | STOP | 209 | 894 x 700 x 861 | - | |
| 19105067 | RPS-3GP | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,267 | STOP | 313 | 1358 x 700 x 861 | - | |

Pizza worktop saladettes



- 30 mm CFC free polyurethane injected stainless Steel worktop with open area for GN 1/6 containers.

* GN containers not included as standard

Technical data

| | | kw | | kw | | | | | | | |
|----------|---------|------|----------|-------|-----------|-------|------|-----|------------------|---|--|
| 19105615 | RPS-2GZ | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,245 | STOP | 209 | 894 x 700 x 955 | - | |
| 19105611 | RPS-3GZ | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,267 | STOP | 313 | 1358 x 700 x 955 | - | |

(1) Evap. -10°C/ Cond. 45°C

Sandwich worktop saladettes



- Heavy duty 30mm Granit built worktop with an open space suitable for GN 1/6 containers

* GN containers not included as standard

Technical data

| | | kw | | kw | | | | | | | |
|----------|---------|------|----------|-------|-----------|-------|------|-----|-------------------|---|--|
| 19105616 | RPS-2GS | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,245 | STOP | 209 | 894 x 700 x 1140 | - | |
| 19105617 | RPS-3GS | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,267 | STOP | 313 | 1358 x 700 x 1140 | - | |

Compact pizza saladettes



- Heavy-duty 30mm granite working top with side splash-back with 160 mm height.

- Available to fit GV- range ingredient vitrines range. Compatible models:






- GV-135 5 x GN 1/4
- GVL-135, 5 x GN 1/4

Technical data

| | | kw | | kw | | | | | | | |
|----------|--------------|------|----------|-------|-----------|-------|------|-----|-------------------|---|--|
| 19104297 | RPS-2G GR D6 | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,245 | STOP | 209 | 1358 x 700 x 1010 | - | |
| 19105613 | RPS-3G GR | 50Hz | +0°C+8°C | R-290 | 0,369 (1) | 0,267 | STOP | 313 | 1358 x 700 x 1010 | - | |

(1) Evap. -10°C/ Cond. 45°C

Accessories

| | | | | | | |
|---|------------|----------|-------------------------------------|------|---------------------------------------|---|
|  | EG-GN1/1 | 19097778 | GN1/1 EPOXY GRID | - | GN 1/1 PREPARATION COUNTERS | - |
| | EG-EN6040 | 19097776 | EN600x400 EPOXY GRID | - | 800 COUNTERS + COMPACT PIZZA COUNTERS | - |
| | EGS-GN1/1 | 19104363 | GN1/1 EPOXY GRID FOR SALADETTE | - | SALADETTES | - |
|  | GSK-562 | 19014778 | TRAY SUPPORT GUIDES L=562mm | - | 700 COUNTERS + SALADETTES | - |
| | GSK-649 | 19033557 | TRAY SUPPORT GUIDES L=649mm | - | 800 COUNTERS | - |
| DOOR ORIENTATION KIT | | | | | | |
|  | KDO-4-R | 19098305 | DOOR ORIENTATION KIT RIGHT | - | ALL COUNTERS | - |
| | KDO-4-L | 19098304 | DOOR ORIENTATION KIT LEFT | - | ALL COUNTERS | - |
| GN BOWLS | | | | | | |
| | GN-1/6-65 | 19104382 | GN1/6 65 mm DEPTH BOWL | 1,0 | SALADETTES | - |
| | GN-1/6-100 | 19104383 | GN1/6 100 mm DEPTH BOWL | 1,6 | SALADETTES | - |
| | GN-1/4-40 | 19104384 | GN1/4 40 mm DEPTH BOWL | 1,0 | SALADETTES | - |
| | GN-1/4-65 | 19104385 | GN1/4 65 mm DEPTH BOWL | 1,8 | SALADETTES | - |
| | GN-1/4-100 | 19104386 | GN1/4 100 mm DEPTH BOWL | 2,8 | SALADETTES | - |
| | GN-1/4-150 | 19106427 | GN 1/4 150mm DEPTH BOWL | 1,5 | INGREDIENT VITRINES | - |
| | GN-1/3-40 | 19104387 | GN1/3 40 mm DEPTH BOWL | 2,5 | SALADETTES | - |
|  | GN-1/3-65 | 19104388 | GN1/3 65 mm DEPTH BOWL | 4,0 | SALADETTES | - |
| | GN-1/3-100 | 19104389 | GN1/3 100 mm DEPTH BOWL | 2,5 | SALADETTES | - |
| | GN-1/3-150 | 19106426 | GN 1/3 150mm DEPTH BOWL | 4,0 | INGREDIENT VITRINES | - |
| | GN-1/2-40 | 19104390 | GN1/2 40 mm DEPTH BOWL | 6,5 | SALADETTES | - |
| | GN-1/2-65 | 19104391 | GN1/2 65 mm DEPTH BOWL | 5,5 | SALADETTES | - |
| | GN-1/2-100 | 19104392 | GN1/2 100 mm DEPTH BOWL | 9,0 | SALADETTES | - |
| | GN-1/1-40 | 19048493 | GN1/1 40 mm DEPTH BOWL | 14,0 | SALADETTES | - |
| | GN-1/1-65 | 19048494 | GN1/1 65 mm DEPTH BOWL | 5,7 | SALADETTES | - |
| | GN-1/1-100 | 19048495 | GN1/1 100 mm DEPTH BOWL | 4,0 | SALADETTES | - |
| KIT SUPPORTS FOR GN BOWLS | | | | | | |
| | KG1/6S9 | 19104364 | KIT SUPPORT FOR GN1/6 BOWLS | | RPS-2GP | - |
| | KG1/3S9 | 19104365 | KIT SUPPORT FOR GN1/3 + GN1/6 BOWLS | | RPS-2GP | - |
|  | KG1/6S14 | 19104366 | KIT SUPPORT FOR GN1/6 BOWLS | | RPS-3GP | - |
| | KG1/4S14 | 19104367 | KIT SUPPORT FOR GN1/4 BOWLS | | RPS-3GP | - |
| | KG1/3S14 | 19104368 | KIT SUPPORT FOR GN1/3 BOWLS | | RPS-3GP | - |
| | KG1/2S14 | 19104369 | KIT SUPPORT FOR GN1/2 BOWLS | | RPS-3GP | - |

DRAWERS KIT

| | | | | | | |
|---|-------------------|----------|-----------------------------------|-----------------------------|---|---|
|  | KR-CG-1/2+1/2 | 19010993 | KIT DRAWERS 1/2+1/2 | GN 1/1 PREPARATION COUNTERS |  | - |
|  | KR-CG-1/2+1/2 G | 19015952 | KIT DRAWERS 1/2+1/2 GROUP SIDE | GN 1/1 PREPARATION COUNTERS |  | - |
|  | KR-CG-1/2+1/2 LG | 19036401 | KIT DRAWERS 1/2+1/2 GROUP SIDE LG | GN 1/1 PREPARATION COUNTERS |  | - |
|  | KR-CG-1/3+1/3+1/3 | 19015954 | KIT DRAWERS 1/3+1/3+1/3 | GN 1/1 PREPARATION COUNTERS |  | - |
|  | KR-CG-1/3+2/3 | 19015953 | KIT DRAWER 1/3+2/3 | GN 1/1 PREPARATION COUNTERS |  | - |
|  | KR-SA-1/2+1/2 | 19106089 | KIT DRAWERS 1/2+1/2 SALADETTES | SALADETTES |  | - |

BACK BAR COOLERS

ERM Series



- Interior constructed in grey coated steel, exterior constructed in black
- Interior and exterior built-in with food grade stainless steel for intensive professional applications. (SS Models)
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.

- ON/OFF power switch
- Integrated door handle that avoids dust and dirt collection.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle. (Display models)
- Equipped with door lock.
- Electrical power supply: 220V-240V 1N

| REFERENCE | FREQUENCY | TEMPERATURE | GAS | COOLING (kW) | (kW) | DEFROST | GROSS VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY CLASS | DIMENSIONS (LXDXHX) | | |
|-----------------|------------|-------------|-----------|--------------|-----------|---------|------------------|--------------------------|-------------------------|---------------------|------------------|---|
| 900 mm Height | | | | | | | | | | | | |
| Black Coated | | | | | | | | | | | | |
| 19089713 | EERM-1 | 50/60Hz | 0°C +8 °C | R290 | 0,49 (1) | 0,22 | STOP | 142 | 1063 (5) | G | 625 x 565 x 900 | - |
| 19089714 | EERM-2 | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,28 | STOP | 214 | 1175 (5) | G | 925 x 565 x 900 | - |
| 19089715 | EERM-3 | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,285 | STOP | 327 | 1186 (5) | G | 1375 x 565 x 900 | - |
| Stainless Steel | | | | | | | | | | | | |
| 19089710 | EERM-1 SS | 50/60Hz | 0°C +8 °C | R290 | 0,49 (1) | 0,22 | STOP | 142 | 1063 (5) | G | 625 x 565 x 900 | - |
| 19089711 | EERM-2 SS | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,28 | STOP | 214 | 1281 (5) | G | 925 x 565 x 900 | - |
| 19089712 | EERM-3 SS | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,285 | STOP | 327 | 1475 (5) | G | 1375 x 565 x 900 | - |
| 900 mm Height | | | | | | | | | | | | |
| Black Coated | | | | | | | | | | | | |
| 19089719 | EERMU-1 | 50/60Hz | 0°C +8 °C | R290 | 0,49 (1) | 0,22 | STOP | 142 | 1063 (5) | G | 625 x 565 x 800 | - |
| 19089720 | EERMU-2 | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,28 | STOP | 214 | 1281 (5) | G | 925 x 565 x 800 | - |
| 19089721 | EERMU-3 | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,285 | STOP | 327 | 1475 (5) | G | 1375 x 565 x 800 | - |
| Stainless Steel | | | | | | | | | | | | |
| 19089716 | EERMU-1 SS | 50/60Hz | 0°C +8 °C | R290 | 0,49 (1) | 0,22 | STOP | 142 | 1063 (5) | G | 625 x 565 x 800 | - |
| 19089717 | EERMU-2 SS | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,28 | STOP | 214 | 1281 (5) | G | 925 x 565 x 800 | - |
| 19089718 | EERMU-3 SS | 50/60Hz | 0°C +8 °C | R290 | 0,369 (1) | 0,285 | STOP | 327 | 1475 (5) | G | 1375 x 565 x 800 | - |

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Standard Accessories

| Accessories | Code | PO | CI | LC | 60Hz | GD |
|-------------------|------|----|----|----|------|----|
| Panoramic Opening | PO | ● | ● | ● | | |
| UK Plug (G Type) | CI | | ○ | ○ | ○ | |
| Lock | LC | | ● | ● | ● | |
| 60Hz | 60Hz | | ● | ● | ● | |
| Glass Door | GD | | ● | ● | ● | |

| Accessories | Code | 19106469 | 19106510 | 19106511 | 19106517 |
|--------------------|------|----------|----------|----------|----------|
| EPOXY GRID ERM-1 | 2 | | | | |
| EPOXY GRID ERM-2 | | 2 | | | |
| EPOXY GRID ERM-3 | | | 2 | | |
| STEEL GRID SUPPORT | 2 | 3 | 4 | | |

BACK BAR COOLERS

Top Load Bottle Coolers



- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Static cooling system generated by copper piping and aluminum flaps
- Analogical thermostat for temperature control.
- Top mounted, fully integrated handle stainless-steel sliding door.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (65 mm - 88 mm) to enable convenient balance of the equipment.
- Hermetically sealed compressor located in the right-front of the devices.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Electrical power supply: 220V-240V 1N 50Hz

| REFERENCE | FREQUENCY | TEMPERATURE | GAS | COOLING (kW) | (kW) | GROSS VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY CLASS | DIMENSIONS (LXDXHX) | | |
|-----------|-----------|-------------|-----------|--------------|-----------|------------------|--------------------------|-------------------------|---------------------|------------------|---|
| 19089722 | TLC-2 SS | 50Hz | -1°C +6°C | R-600a | 0,105 (1) | 0,109 | 223 | 383 (5) | C | 1014 x 560 x 850 | - |
| 19089723 | TLC-3 SS | 50Hz | -1°C +6°C | R-600a | 0,292 (1) | 0,207 | 381 | 369 (5) | C | 1504 x 560 x 850 | - |
| 19089724 | TLC-4 SS | 50Hz | -1°C +6°C | R-600a | 0,292 (1) | 0,207 | 539 | 843 (5) | D | 1994 x 560 x 850 | - |
| 19089725 | TLC-5 SS | 50Hz | -1°C +6°C | R-600a | 0,292 (1) | 0,207 | 696 | 770 (5) | D | 2482 x 560 x 850 | - |

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

| | | | TLC-2 SS | TLC-3 SS | TLC-4 SS | TLC-5 SS |
|------------------|------|---|----------|----------|----------|----------|
| UK Plug (G Type) | CI | ○ | ○ | ○ | ○ | ○ |
| 60Hz | 60Hz | | ○ | ○ | ○ | ○ |

Professional Refrigeration Upright



- Interior constructed with thermoformed food grade ABS.
- Exterior finishing
 - Satin finished food grade stainless steel.
 - White coated galvanized steel
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Rounded edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.

- ON/OFF power switch.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Door designed for easy opening orientation modification.
- Electrical power supply: 220V-240V 1N

Standard Accessories

| | | | | | UP-651 | UN-251 | UN-451 | UN-651 |
|--|----------|-------------------------|----|---|--------|--------|--------|--------|
| | 19106512 | EPOXY GRID 493x392MM | pc | 2 | | | | |
| | 19106517 | STEEL GRID SUPPORT | pc | 2 | | | | |
| | 19106513 | EPOXY GRID 497x510MM | pc | 3 | | | | |
| | 19106514 | EPOXY GRID 497x380MM | pc | 1 | | | | |
| | 19106515 | EPOXY GRID 651x510MM | pc | 3 | | | | |
| | 19106516 | EPOXY GRID 651x380MM | pc | 1 | | | | |

PROFESSIONAL REFRIGERATION UPRIGHT

Refrigerators



Specific characteristics

- Doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.

- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.

| | REFERENCE | FREQUENCY | TEMPERATURE | GAS | COOLING (kW) | DEFROST | GROSS VOLUME (L) | ANNUAL CONSUMPTION (kWh) | ENERGY EFFICIENCY CLASS | DIMENSIONS (LxDxH) | |
|---------|--------------------|-----------|-------------|--------|-----------------|---------|------------------|--------------------------|-------------------------|--------------------|---|
| ⊕ STOCK | 19089735 UP-251 | 50Hz | 0°C +8 °C | R-600a | 0,14 (1) 0,091 | STOP | 125 | 488 (4) | A | 626 x 600 x 850 | - |
| ⊕ STOCK | 19089736 UP-451 | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) 0,186 | STOP | 460 | 866 (4) | D | 626 x 740 x 1865 | - |
| ⊕ STOCK | 19089737 UP-651 | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) 0,186 | STOP | 600 | 954 (4) | D | 780 x 740 x 1865 | - |
| ⊕ STOCK | 19089729 UP-251 SS | 50Hz | 0°C +8 °C | R-600a | 0,14 (1) 0,091 | STOP | 125 | 488 (4) | A | 626 x 600 x 850 | - |
| | 19089730 UP-451 SS | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) 0,186 | STOP | 460 | 866 (4) | D | 626 x 740 x 1865 | - |
| | 19089731 UP-651 SS | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) 0,186 | STOP | 600 | 954 (4) | D | 780 x 740 x 1865 | - |

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

| | | | | UP-651 | UP-251 SS | UP-451 SS | UP-651 SS |
|------------------|------|--|---|--------|-----------|-----------|-----------|
| UK Plug (G Type) | Cl | | O | O | O | O | O |
| 60Hz | 60Hz | | O | O | O | O | O |

Freezers



Specific characteristics

- Doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Internally designed static cooling system. Interior shelves built-in epoxy coated copper pipes, acts as an evaporator to cool down the products.
- Ice defrosting process needs to be done manually.
- 400 and 600 models with 7 levels of grills and 235mm distance among them.
- 200 models with 3 levels and 200mm distance among them.

| REFERENCE | FREQUENCY | TEMPERATURE | GAS | COOLING (kW) | (kW) | DEFROST | GROSS VOLUME (L) | DIMENSIONS (LXDHXH) |
|----------------|-----------|-------------|-------------|--------------|-----------|---------|------------------|----------------------|
| STOCK 19089738 | UN-251 | 50Hz | -15°C -22°C | R-290 | 0,218 (2) | 0,142 | - | 125 626 x 600 x 850 |
| STOCK 19089739 | UN-451 | 50Hz | -15°C -22°C | R-290 | 0,228 (2) | 0,143 | - | 460 626 x 740 x 1865 |
| STOCK 19089740 | UN-651 | 50Hz | -15°C -22°C | R-290 | 0,199 (2) | 0,145 | - | 600 780 x 740 x 1865 |
| STOCK 19089732 | UN-251 SS | 50Hz | -15°C -22°C | R-290 | 0,218 (2) | 0,142 | - | 125 626 x 600 x 850 |
| 19089733 | UN-451 SS | 50Hz | -15°C -22°C | R-290 | 0,228 (2) | 0,143 | - | 460 626 x 740 x 1865 |
| 19089734 | UN-651 SS | 50Hz | -15°C -22°C | R-290 | 0,199 (2) | 0,145 | - | 600 780 x 740 x 1865 |

(1) Evap. -10°C/ Cond. 45°C

(4) According to En22041 standard

| | | | UN-251 | UN-451 | UN-651 | UN-251 SS | UN-451 SS | UN-651 SS |
|------------------|------|--|--------|--------|--------|-----------|-----------|-----------|
| UK Plug (G Type) | Cl | | O | O | O | O | O | O |
| 60Hz | 60Hz | | O | O | O | O | O | O |

Displays



Specific characteristics

- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Low energy consumption LED lighting horizontally located in the frame.






| REFERENCE | FREQUENCY | TEMPERATURE | GAS | COOLING (kW) | (kW) | DEFROST | GROSS VOLUME (L) | ANNUAL CONSUMPTION () | ENERGY EFFICIENCY CLASS | DIMENSIONS (LXDHXH) |
|----------------|--------------|-------------|-----------|--------------|-----------|---------|------------------|------------------------|-------------------------|---------------------|
| STOCK 19089741 | UP-251 GD | 50Hz | 0°C +8 °C | R-600a | 0,14 (1) | 0,091 | STOP | 125 | 613 (5) | B 626 x 600 x 850 |
| 19089742 | UP-451 GD | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) | 0,193 | STOP | 460 | 1024 (5) | B 626 x 740 x 1865 |
| 19089743 | UP-651 GD | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) | 0,193 | STOP | 600 | 1095 (5) | B 780 x 740 x 1865 |
| 19100114 | UP-251 SS GD | 50Hz | 0°C +8 °C | R-600a | 0,14 (1) | 0,091 | STOP | 125 | 613 (5) | B 626 x 600 x 850 |
| 19100115 | UP-451 SS GD | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) | 0,193 | STOP | 460 | 1024 (5) | B 626 x 740 x 1865 |
| 19100116 | UP-651 SS GD | 50Hz | 0°C +8 °C | R-600a | 0,292 (1) | 0,193 | STOP | 600 | 1095 (5) | B 780 x 740 x 1865 |

(1) Evap. -10°C/ Cond. 45°C

(5) According to En22041 standard

| | | | UP-251 SS | UP-451 SS | UP-651 SS | UP-251 SS GD | UP-451 SS GD | UP-651 SS GD |
|------------------|------|--|-----------|-----------|-----------|--------------|--------------|--------------|
| UK Plug (G Type) | Cl | | O | O | O | O | O | O |
| 60Hz | 60Hz | | O | O | O | O | O | O |
| Glass door | GD | | ● | ● | ● | ● | ● | ● |

Accessories

| | REFERENCE | DESCRIPTION | WHERE USED | |
|---|---------------|---|-------------------|---|
| GRIDS | | | | |
| | EG-SNC1 | 19097775 EPOXY GRID SNACK 405x525 | BACK BAR COUNTERS | - |
| | EG-SNC2 | 19097777 EPOXY GRID SNACK 405x460 | BACK BAR COUNTERS | - |
| | EG-RBC1 | 19106465 GREY COATED STEEL GRID 477x342 | RBC MODELS | - |
| | EG-RBC2 | 19106466 GREY COATED STEEL 549x342 | RBC MODELS | - |
| | EG-ERM-1 | 19106469 EPOXY GRID ERM-1 | ERM-1 | - |
|  | EG-ERM-2 | 19106510 EPOXY GRID ERM-2 | ERM-2 | - |
| | EG-ERM-3 | 19106511 EPOXY GRID ERM-3 | ERM-3 | - |
| | EG-UP25 | 19106512 EPOXY GRID 493x392MM | UP-250 | - |
| | EG-UP45 | 19106513 EPOXY GRID 497x510MM | UP-450 | - |
| | EG-UP45I | 19106514 EPOXY GRID 497x380MM | UP-450 | - |
| | EG-UP65 | 19106515 EPOXY GRID 651x510MM | UP-650 | - |
| | EG-UP65I | 19106516 EPOXY GRID 651x380MM | UP-650 | - |
| GRID SUPPORT KIT | | | | |
|  | GSK-SS | 19106517 STEEL GRID SUPPORT | | - |
| DOOR ORIENTATION KIT | | | | |
|  | KDO-4-R | 19098305 DOOR ORIENTATION KIT RIGHT | BACK BAR COUNTERS | - |
| | KDO-4-L | 19098304 DOOR ORIENTATION KIT LEFT | BACK BAR COUNTERS | - |
| CASTORS KIT | | | | |
|  | KC-6 Ø80 | 19016846 KIT 4 CASTORS Ø80 | BACK BAR COUNTERS | - |
| | KC-6 Ø80 | 19011005 KIT 6 CASTORS Ø80 | BACK BAR COUNTERS | - |
| DRAWERS KIT | | | | |
|  | KR-BC-1/2+2/3 | 19004924 KIT DRAWERS (1/2+2/3) | BACK BAR COUNTERS | - |





Wine cellars & meat dry agers

| | |
|------------------------|-----|
| — Wine cellars..... | 359 |
| — Meat dry agers | 362 |



Compact and reliable
components ideal for any
bar professional

A wine cellar for each need

How many bottles will fit in ?

We suggest you to use this type of shelf for ...

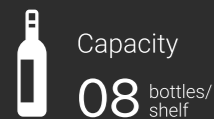


Layout example according to the wine cellar height 2300 / 2600

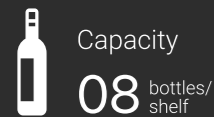
Cellar height
2300 / 2600



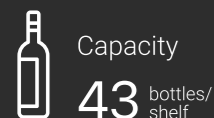
Capacity
09 bottles/
shelf



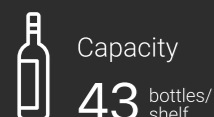
Capacity
08 bottles/
shelf



Capacity
08 bottles/
shelf



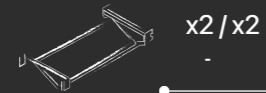
Capacity
43 bottles/
shelf



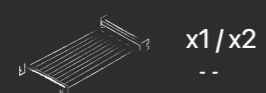
Capacity
43 bottles/
shelf

Still and/or low alcohol wines

Champagne, sparkling and high alcohol wines



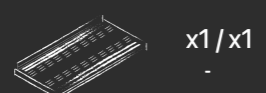
x2 / x2



x1 / x2

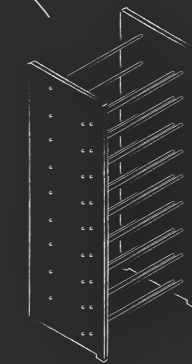


x1 / x2



x1 / x1

Base



Capacity
63 bottles/
block

09 shelves/
block

Capacity
77 bottles/
block

11 shelves/
block

Capacity
07 bottles/
shelf

ADVANCE


Wine cellars

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Models available in central or wall configuration. – Double glazed side and central walls with double-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
 - Models available in one (1) and two (2) doors.


- Hinged doors for optimize space usage and easy work.
- Models available in two (2) colors: Black (BLA) and Gray (GRE).
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).
- Electric connection 220V-240V 1N









| REFERENCE | MODEL | FRE-QUENCY | TEMPERATURE | DOORS | TEMPERATURES | GAS | COOLING POWER | ELECTRIC POWER | DEFROST | DIMENSIONS (LXDXH) | |
|----------------------------------|---------------------------|------------|-------------|-------|--------------|-------|---------------|----------------|----------|--------------------|---|
| CENTRAL WINE CELLARS | | | | | | | | | | | |
| 19092285 | FWC-2301-T1-C-L-W-GRE TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,335 | ELECTRIC | 862 x 632 x 1800 | - |
| 19092297 | FWC-2302-T2-C-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,52 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092282 | FWC-2301-T1-C-L-W-BLA TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,335 | ELECTRIC | 862 x 632 x 1800 | - |
| 19092294 | FWC-2302-T2-C-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,52 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092303 | FWC-2601-T1-C-L-W-GRE TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,42 | ELECTRIC | 862 x 632 x 2100 | - |
| 19092315 | FWC-2602-T2-C-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,8 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092300 | FWC-2601-T1-C-L-W-BLA TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,42 | ELECTRIC | 862 x 632 x 2100 | - |
| 19092312 | FWC-2602-T2-C-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,8 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092291 | FWC-2302-T1-C-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,295 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092288 | FWC-2302-T1-C-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,295 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092309 | FWC-2602-T1-C-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,7 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092306 | FWC-2602-T1-C-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,7 | ELECTRIC | 1697 x 632 x 2100 | - |
| WALL-MOUNTED WINE CELLARS | | | | | | | | | | | |
| 19092321 | FWC-2301-T1-W-L-W-GRE TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,275 | ELECTRIC | 862 x 632 x 1800 | - |
| 19092333 | FWC-2302-T2-W-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,4 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092318 | FWC-2301-T1-W-L-W-BLA TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,275 | ELECTRIC | 862 x 632 x 1800 | - |
| 19092330 | FWC-2302-T2-W-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,4 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092339 | FWC-2601-T1-W-L-W-GRE TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,36 | ELECTRIC | 862 x 632 x 2100 | - |
| 19092351 | FWC-2602-T2-W-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,68 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092336 | FWC-2601-T1-W-L-W-BLA TR | 50Hz | +4°C +18°C | 1 | 1 | R-290 | 0,74(6) | 1,36 | ELECTRIC | 862 x 632 x 2100 | - |
| 19092348 | FWC-2602-T2-W-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 2 | R-290 | 0,74(6) | 2,68 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092327 | FWC-2302-T1-W-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,175 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092324 | FWC-2302-T1-W-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,175 | ELECTRIC | 1697 x 632 x 1800 | - |
| 19092345 | FWC-2602-T1-W-LR-W-GRE TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,58 | ELECTRIC | 1697 x 632 x 2100 | - |
| 19092342 | FWC-2602-T1-W-LR-W-BLA TR | 50Hz | +4°C +18°C | 2 | 1 | R-290 | 1,48(6) | 2,58 | ELECTRIC | 1697 x 632 x 2100 | - |

(6) Evap. -10°C/ Cond. 55°C

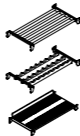











| | | FWC |
|------------------|------|---|
| UK Plug (G Type) | CI |  O |
| Remote Group | RG | O |
| 60Hz | 60Hz | O |

Accessories

| PICTURE | ICON | MODEL | REFERENCE | BOTTLES PER SHELF | SHELVES X BODY CELLAR | BOTTLES PER BODY CELLAR | WHERE USED |
|---|------|----------|-----------|-------------------|-----------------------|-------------------------|------------------|
| METHACRYLATE STRUCTURE WITH ROD SHELVING | | | | | | | |
|  | | 19067947 | DIM 20-23 | 7 | 9 | 63 | H=2300mm Cellars |
| | | 19067948 | DIM 20-26 | 7 | 11 | 77 | H=2600mm Cellars |

| PICTURE | ICON | MODEL | REFERENCE | BOTTLES PER SHELF | SHELVES X BODY CELLAR | BOTTLES PER BODY CELLAR | BOTTLES PER BODY CELLAR | |
|--|--|----------|-----------|-------------------|-----------------------|-------------------------|-------------------------|-----|
| STAINLESS STEEL SHELVES | | | | | | | | |
|  |  | 19067949 | DIS-90 | 43 | 3 | 4 | 168 | 210 |
|  |  | 19067950 | DIS 0-90 | 8 | 9 | 11 | 72 | 108 |
|  |  | 19067951 | DIS 0-180 | 8 | 9 | 11 | 72 | 108 |
|  |  | 19067952 | DIS-20 | 9 | 9 | 11 | 81 | 99 |

Examples of shelf layout

|   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(118 BOTTLES)</th> <th>(134 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>2</td> <td>3</td> </tr> <tr> <td>- -</td> <td>2</td> <td>3</td> </tr> <tr> <td>- -</td> <td>1</td> <td>1</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (118 BOTTLES) | (134 BOTTLES) | - - | 2 | 3 | - - | 2 | 3 | - - | 1 | 1 | - BASE | 1 | 1 |   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(147 BOTTLES)</th> <th>(165 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>2</td> <td>4</td> </tr> <tr> <td>- -</td> <td>2</td> <td>2</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (147 BOTTLES) | (165 BOTTLES) | - - | 2 | 4 | - - | 2 | 2 | - BASE | 1 | 1 |   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(77 BOTTLES)</th> <th>(94 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>4</td> <td>5</td> </tr> <tr> <td>- -</td> <td>5</td> <td>6</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (77 BOTTLES) | (94 BOTTLES) | - - | 4 | 5 | - - | 5 | 6 |
|---|---------------|---------------|--|---------------|---------------|-----|---|---|-----|---|---|---|------|-----------|--------|---------------|---------------|---|------|-----------|-----|---------------|---------------|-----|---|---|--------|---|---|---|------|-----------|--|---------------|---------------|-----|--------------|--------------|-----|---|---|--------|---|---|
| TYPE | | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (118 BOTTLES) | (134 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - BASE | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TYPE | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (147 BOTTLES) | (165 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - BASE | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TYPE | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (77 BOTTLES) | (94 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 4 | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 5 | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(72 BOTTLES)</th> <th>(88 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>4</td> <td>5</td> </tr> <tr> <td>- -</td> <td>5</td> <td>6</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (72 BOTTLES) | (88 BOTTLES) | - - | 4 | 5 | - - | 5 | 6 |   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(120 BOTTLES)</th> <th>(137 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>2</td> <td>3</td> </tr> <tr> <td>- -</td> <td>2</td> <td>3</td> </tr> <tr> <td>- -</td> <td>1</td> <td>1</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (120 BOTTLES) | (137 BOTTLES) | - - | 2 | 3 | - - | 2 | 3 | - - | 1 | 1 | - BASE | 1 | 1 |   <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">N SHELVES</th> </tr> <tr> <th>(104 BOTTLES)</th> <th>(121 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- -</td> <td>5</td> <td>6</td> </tr> <tr> <td>- -</td> <td>2</td> <td>3</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table> | TYPE | N SHELVES | | (104 BOTTLES) | (121 BOTTLES) | - - | 5 | 6 | - - | 2 | 3 | - BASE | 1 | 1 |
| TYPE | | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (72 BOTTLES) | (88 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 4 | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 5 | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TYPE | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (120 BOTTLES) | (137 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - BASE | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TYPE | N SHELVES | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | (104 BOTTLES) | (121 BOTTLES) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 5 | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - - | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - BASE | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

CONCEPT

Wine cellars



- Wine cooler cabinets with modern and elegant solutions for wine storage and distribute bottles ready for consumption.
- Exterior constructed with black coated galvanized steel and interior with sanitary thermoformed plastic with embedded inner tray slides.
- 45 mm, thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance.

- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration and UV filter for sunlight.
- Removable and height adjustable black epoxy coated grids. Wooden shelves are available under request.
- Low energy consumption LED lighting horizontally located in the interior of compartment.
- Electric connection 220V-240V 1N.

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | GAS | COOLING POWER | ELECTRIC POWER | DEFROST | ANNUAL CONSUMPTION kWh | ENERGY EFFICIENCY CLASS | DIMENSIONS (LxDxH) | | |
|-----------|----------|-----------|-------------|------------|---------------|----------------|---------|------------------------|-------------------------|--------------------|-------------------|---|
| Ø STOCK | 19089796 | CWC-180 | 50Hz | +4°C +18°C | R-600a | 0,209 (1) | 0,225 | STOP | 423 (5) | D | 506 x 579 x 941 | - |
| Ø STOCK | 19089798 | CWC-300 | 50Hz | +4°C +18°C | R-600a | 0,292 (1) | 0,257 | STOP | 909 (5) | E | 620 x 655 x 1850 | - |
| | 19089800 | CWC-600 | 50Hz | +4°C +18°C | R-600a | 0,584 (1) | 0,513 | STOP | 1495 (5) | E | 1250 x 655 x 1850 | - |

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

| | | | CWC-180 | CWC-300 | CWC-600 |
|------------------|------|--|---------|---------|---------|
| UK Plug (G Type) | Cl | | O | O | O |
| 60Hz | 60Hz | | O | O | O |

Standard Accessories

| | | | CWC- | CWC- | CWC- |
|--|----------|------------------------|------|------|------|
| | 19106526 | EPOXY GRID CWC-180 | pc | 1 | - |
| | 19106524 | EPOXY GRID CWC-300 | pc | - | 1 |
| | 19106525 | EPOXY GRID CWC-300 45° | pc | - | 3 |

Optional Accessories

| | | | CWC- | CWC- | CWC- |
|--|----------|-------------------------|------|------|------|
| | 19045931 | WOODEN GRID CWC-180 | pc | 1 | - |
| | 19097791 | WOODEN GRID CWC-300 | pc | - | 1 |
| | 19097792 | WOODEN GRID CWC-300 45° | pc | - | 3 |

Dry agers

Fagor Meat Dry Ager, with a refrigeration circuit designed with its own technology, guarantees a homogeneous distribution of both temperature and interior humidity, essential to obtain maximum quality results in the maturation process, whose results have been verified by BCC Innovation, Basque Culinary Center technological center.



- Interior compartment completely built with AISI-304 stainless steel.
- Exterior finishing available in 2 finishings:
 - AISI-304 Stainless steel
 - Black coated Steel (B)
- Black coated Stainless steel base available for FMA-1650 models (S)
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.

- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- UV air sterilization lamp to prevent bacterial proliferation inside the compartment
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Meat hanging bar with a maximum loading capacity of up to 80 kg available under request
- Electric connection 220V-240V 1N

| REFERENCE | MODEL | FREQUENCY | TEMPERATURE | GAS | COOLING POWER | ELECTRIC POWER | DEFROST | GROSS VOLUME (L) | DIMENSIONS | | |
|-----------|----------|-------------|-------------|------------|---------------|----------------|---------|------------------|------------|------------------|---|
| Ø STOCK | 19073881 | FMA-900 | 50Hz | +1°C +20°C | R-600a | 0,169 (1) | 0,169 | ELECTRIC | 149 | 620 x 600 x 925 | - |
| Ø STOCK | 19073882 | FMA-900 B | 50Hz | +1°C +20°C | R-600a | 0,169 (1) | 0,169 | ELECTRIC | 149 | 620 x 600 x 925 | - |
| Ø STOCK | 19073883 | FMA-1650 | 50Hz | +1°C +20°C | R-600a | 0,296 (1) | 0,296 | ELECTRIC | 493 | 700 x 750 x 1665 | - |
| | 19073884 | FMA-1650 B | 50Hz | +1°C +20°C | R-600a | 0,296 (1) | 0,296 | ELECTRIC | 493 | 700 x 750 x 1665 | - |
| | 19081264 | FMA-1650 S | 50Hz | +1°C +20°C | R-600a | 0,296 (1) | 0,296 | ELECTRIC | 493 | 700 x 750 x 2050 | - |
| | 19081265 | FMA-1650 BS | 50Hz | +1°C +20°C | R-600a | 0,296 (1) | 0,296 | ELECTRIC | 493 | 700 x 750 x 2050 | - |







(1) Evap. -10°C/ Cond. 45°C

| | | | FMA-900 | FMA-1650 |
|------------------|------|--|---------|----------|
| UK Plug (G Type) | Cl | | O | O |
| 60Hz | 60Hz | | O | O |

Standard Accessories

| | | | FMA-900 | FMA-1650 |
|--|----------|-----------------------------|---------|----------|
| | 19097799 | Epoxy grid 482x368mm | pc | 1 |
| | 19097804 | Epoxy grid 487x582mm | pc | - |
| | 19097802 | Epoxy grid 467x277x62,5mm | pc | 1 |
| | 19097803 | Epoxy grid 558x413x62,5mm | pc | - |
| | 19097798 | HIMALAYAN SALT BLOCK | pc | 2 |
| | 19097801 | SALT BLOCK SUPPORT FMA-1650 | pc | 1 |
| | 19097800 | SALT BLOCK SUPPORT FMA-900 | pc | 1 |

Accessories

| PICTURE | MODEL | REFERENCE | DESCRIPTION | WHERE USED | |
|---|-----------|-----------|---------------------------|------------|---|
| GRIDS | | | | | |
|  | EG-1650I | 19097804 | EPOXY GRID 487X582MM | FMA-1650 | - |
| | EG-1650 | 19097799 | EPOXY GRID 482x368MM | FMA-900 | - |
|  | EG-900 | 19097803 | EPOXY GRID 558X413X62,5MM | FMA-1650 | - |
| | EG-900I | 19097802 | EPOXY GRID 467X277X62,5MM | FMA-900 | - |
|  | KEG-1650 | 19081971 | KIT ELECTROPOLISHED GRIDS | FMA-1650 | - |
| | KEG-900 | 19081972 | KIT ELECTROPOLISHED GRIDS | FMA-900 | - |
| HIMALAYAN SALT BLOCK | | | | | |
| | HMS | 19097798 | HIMALAYAN SALT BLOCK | FMA | - |
|  | HMSS-900 | 19097801 | SALT BLOCK SUPPORT | FMA-1650 | - |
| | HMSS-1650 | 19097800 | SALT BLOCK SUPPORT | FMA-900 | - |
| BAR | | | | | |
|  | MHB-1650 | 19074041 | KIT HANGIN BAR + HOOK | FMA-1650 | - |
| | MHB-900 | 19074042 | KIT HANGIN BAR + HOOK | FMA-900 | - |
| BASES | | | | | |
|  | B1650 | 19074043 | BLACK COATED BASE | FMA-1650 | - |
| | B900 | 19081970 | BLACK COATED BASE | FMA-900 | - |



